

Special Events Menu



34 N. Main Street Mount Prospect, IL 60056

(847) 873-1230

Appetizers

Choose an assortment of appetizers to create a personalized package for your event. All prices are per person and replenishable for 1 hour. If 2 or more signature specialty appetizers are chosen, the price will default to the signature specialty package price. Minimum of 20 guests.

Choose 3: \$9/12

Choose 4: \$12/15

Choose 5: \$15/18

BOLD BASICS	SIGNATURE SPECIALTIES
<p>Garlic Knots Twisted breadsticks stuffed with garlic and smothered in garlic butter, romano cheese, and basil served with marinara sauce</p> <p>Hot Giardiniera Knots Twisted breadsticks stuffed with hot giardiniera and smothered in garlic butter, romano cheese, and basil served with marinara sauce</p> <p>Tex-Mex Nachos Marinated chicken or skirt steak, guacamole, pico de gallo, and sour cream on top of a mountain of tortilla chips swimming in nacho cheddar cheese</p> <p>Chips with Salsa and Guacamole Hand cut corn tortillas fried to perfection served with homemade guacamole and salsa</p> <p>Quesadillas Grilled flour tortilla filled with mozzarella and cheddar cheeses, optional chicken or steak, served with guacamole, pico de gallo, and sour cream</p> <p>Beer Battered Pickles Hand cut jumbo dill pickles battered and fried to a crispy golden brown served with chipotle aioli dipping sauce</p> <p>Mozzarella Sticks Crispy, golden brown mozzarella sticks served with marinara sauce</p> <p>Pretzel Bites Bite-sized pieces of pretzel sprinkled with salt and served with nacho cheese</p> <p>Beer Nuggets Bite-sized pieces of deep-fried pizza dough tossed in grated romano and garlic butter served with marinara and nacho cheese</p>	<p>Traditional or Boneless Wings Tossed in buffalo, BBQ, spicy BBQ, honey sriracha or garlic parmesan served with ranch or bleu cheese dressing for dipping (<i>choose up to 2</i>)</p> <p>Mini Sliders <i>Cheeseburger, Pulled Pork, BBQ Chicken or BLT</i> served on mini brioche buns (<i>choose up to 2</i>)</p> <p>Italian Meatballs Hand rolled meatballs with a mix of herbs and spices</p> <p>Station Shrimp Grilled or fried shrimp tossed in buffalo, BBQ, spicy BBQ, honey sriracha, or garlic parmesan served with ranch or bleu cheese dressing for dipping (<i>choose up to 2</i>)</p> <p>Mini Caprese Skewers Grape tomatoes, mozzarella balls, and fresh basil drizzled with balsamic and olive oil</p> <p>Potato Skins Hand cut rustic potatoes topped with cheddar cheese, bacon, chives and sour cream</p> <p>Tempura Green Beans Traditional green beans dipped in a tempura-style batter and fried to a delicate crunch and served with our fresh homemade ranch dressing for dipping</p> <p>Mac and Cheese Bites House mac and cheese rolled into a ball, covered with breadcrumbs and deep fried to perfection</p> <p>Cheese Curds White cheddar cheese curds served with chipotle aioli</p>

Pizza Party

Includes a house salad tray, a bold basic appetizer, a pasta, and a pizza buffet. Replenishable for 1 hour. \$14 per person. Minimum of 15 guests.

House Salad

Romaine, tomato, red onion, cheddar cheese and your choice of ranch or balsamic dressing.

Basic Appetizer

Garlic Knots, Hot Giardiniera Knots, Beer Battered Pickles, Chips with Salsa and Guacamole, Mozzarella Sticks, Cheese Curds, Pretzel Bites, Beer Nuggets, Quesadillas

Homemade Pasta

Choose 1 pasta.

Cheese Tortellini, Baked Mostaccioli, Fettuccini Alfredo, Spaghetti and Meatballs, or our House Mac And Cheese.

Pizza Buffet

Choose 3 Large Detroit Pan Crust or Tavern-Style Thin Crust Pizzas (2-topping, & up to 1 specialty pizza). For more than 1 specialty pizza, the price will default to \$16 per person.

Meats: Sausage, Pepperoni, Bacon, Chicken, Ham

Veggies: Mushroom, Bell Pepper, Grape Tomato, Black Olive, Fresh Basil, Garlic, Pepperoncini, Spinach, Pineapple, and Red Onion

BBQ Chicken- BBQ sauce, chicken, bacon, cheddar, onions, cilantro

Buffalo Chicken- buffalo sauce, crumbled bleu cheese, marinated chicken, onions, cilantro

Honey Sriracha Chicken- honey sriracha sauce, marinated chicken, red onion, cilantro

Luau- tomato sauce, smoked ham, pineapple, bacon, topped with BBQ sauce

Goat- garlic butter, goat cheese, spinach, mushroom, grape tomato

Greek Pesto- pesto sauce (*nut free*), spinach, onion, feta, grape tomatoes, black olive

Margherita- olive oil, garlic, crushed tomato, romano cheese, fresh basil

Bacon Jalapeno Popper- cream cheese, extra jalapeños, cheddar, bacon

Mac & Cheese- house mac & cheese topped with mozzarella, cheddar, romano

Meat Bomb- tomato sauce, sausage, pepperoni, ham, bacon

Supreme- tomato sauce, sausage, pepperoni, mushroom, bell pepper, onion, black olive

Spicy Taco- spicy salsa, steak or chicken, red onion, jalapeños, cheddar, cilantro

Roasted Veggie- tomato sauce, spinach, mushroom, bell pepper, onion, black olive, garlic

Geno- tomato sauce, sausage, pepperoni, hot giardiniera, mushroom

Southwest Veggie- tomato sauce, mozzarella, spinach, black bean, cheddar, jalapeño, red onion, chipotle aioli drizzle and cilantro

Taco Bar

Includes 2 entrée choices (chicken, steak and/or fish), corn and flour tortillas, tomatoes, lettuce, cheese, white onion, sour cream, cilantro served with chips, guacamole, and salsa.

Replenishable for 1 hour. \$15 per person. Minimum of 10 guests.

Sandwich Spread

Choose an assortment wraps, paninis and/or a build your own burger bar to create a personalized package for your event. All prices are per person and replenishable for 1 hour.

Includes 2 sides. Minimum of 15 guests.

Choose 2: \$14

Choose 3: \$18

WRAPS

All wraps are served in a flour tortilla

Cobb

Romaine, tomato, bleu cheese crumbles, avocado, marinated chicken, hard-boiled egg and bacon tossed in homemade ranch dressing

BBQ Chicken

Mixed greens, marinated chicken, shredded cheddar, tomato, smokey BBQ sauce, and fried onion straws tossed in homemade ranch dressing

Chicken Caesar Salad

Romaine, croutons, shaved parmesan, and marinated chicken tossed in caesar dressing

Southwest Chicken

Mixed greens, marinated chicken, corn, roasted red peppers, black beans, green onions, and mozzarella tossed in homemade ranch dressing

Chopped

Romaine, iceberg, marinated chicken, bacon, avocado, cucumber, feta, tomato, green onion, and ditalini pasta tossed in poppyseed vinaigrette

BLT

Iceberg, diced tomatoes, bacon, and avocado tossed in ranch

PANINIS

All paninis are served on rustic sourdough bread

BBQ Chicken

Marinated chicken, cheddar, mozzarella, red onion, bacon, and BBQ sauce

Skirt Steak

Sliced skirt steak, onion straws, mozzarella and chipotle aioli

Grilled Mac-N-Cheese

Homemade creamy mac and cheese and american cheese

BLT-A

Bacon, lettuce, tomato, avocado, mozzarella, and chipotle mayo

Philly Cheesesteak

Sliced beef, hot giardiniera, sauteed onions, stuffed peppers, mozzarella, and cheese wiz

Muffaletta

Hot giardiniera, genoa salami, ham, tomato, mozzarella, and mayo

Greek Pesto

Basil pesto (nut free), spinach, red onion, feta, black olives, tomato and mozzarella

Goat

Garlic butter, goat cheese, mushrooms, spinach, and tomato

Pulled Pork

Pulled pork, fried onion straws, sliced pickle, mozzarella, and BBQ sauce

BUILD YOUR OWN BURGER BAR

Brioche bun, hamburger, choice of 2 cheeses (cheddar, american, pepper jack and/or swiss), lettuce, tomato, pickle, red onion, ketchup, mustard and mayo.

**Veggie burger available upon request.

SIDES

Waffle Fries, Sweet Potato Fries, Tater Tots, or House Salad with a choice of ranch or balsamic dressing

BAR PACKAGES

Choose the option that works best for your event. All bar packages include soft drinks and prices are per person. Bartender fee of \$100 per 50 guests.

<p style="text-align: center;">BEER & WINE</p> <p style="text-align: center;">Domestic Beer and House Wine</p> <p style="text-align: center;">DOMESTIC BEER Miller Lite, Coors Light, Bud Light, Budweiser, Miller High Life, Pabst Blue Ribbon</p> <p style="text-align: center;">HOUSE WINE Pinot Grigio, Sauvignon Blanc, Chardonnay, Rosè, Pinot Noir, Malbec, and Cabernet Sauvignon</p>	<p style="text-align: center;">HOUSE BAR</p> <p style="text-align: center;">Domestic beer, House Wine, and House Liquor</p> <p style="text-align: center;">DOMESTIC BEER Miller Lite, Coors Light, Bud Light, Budweiser, Miller High Life, Pabst Blue Ribbon</p> <p style="text-align: center;">HOUSE WINE Pinot Grigio, Sauvignon Blanc, Chardonnay, Rosè, Pinot Noir, Malbec, and Cabernet Sauvignon</p> <p style="text-align: center;">HOUSE LIQUOR Station 34 Vodka, House Gin, Canadian Club Whiskey, J&B, Bacardi, Jim Beam, House Tequila</p>
<p style="text-align: center;">PREMIUM BAR</p> <p style="text-align: center;">Domestic beer, House Wine, Imported Bottles and Cans, and Premium Liquor</p> <p style="text-align: center;">DOMESTIC BEER Miller Lite, Coors Light, Bud Light, Budweiser, Miller High Life, and Pabst Blue Ribbon</p> <p style="text-align: center;">HOUSE WINE Pinot Grigio, Sauvignon Blanc, Chardonnay, Rosè, Pinot Noir, Malbec, and Cabernet Sauvignon</p> <p style="text-align: center;">IMPORTED BOTTLES AND CANS Angry Orchard, Blue Moon, Corona Extra, Heineken (0.0), Stella Artois, and White Claw (Grapefruit, Raspberry, Lime, Black Cherry, and Mango)</p> <p style="text-align: center;">PREMIUM LIQUOR Tito's, Absolut, Captain Morgan, Tanqueray, Seagram's VO, Seagram's 7, Jameson, Crown Royal, Bulleit, and Avión Silver</p>	<p style="text-align: center;">DELUXE BAR</p> <p style="text-align: center;">Domestic beer, House Wine, Imported Bottles and Cans, and Deluxe Liquor</p> <p style="text-align: center;">DOMESTIC BEER Miller Lite, Coors Light, Bud Light, Budweiser, Miller High Life, and Pabst Blue Ribbon</p> <p style="text-align: center;">HOUSE WINE Pinot Grigio, Sauvignon Blanc, Chardonnay, Rosè, Pinot Noir, Malbec, and Cabernet Sauvignon</p> <p style="text-align: center;">IMPORTED BOTTLES AND CANS Angry Orchard, Blue Moon, Corona Extra, Heineken (0.0), Stella Artois, White Claw (Grapefruit, Raspberry, Lime, Black Cherry, and Mango)</p> <p style="text-align: center;">DELUXE LIQUOR Grey Goose, Ketel One, Jack Daniels, Maker's Mark, Woodford Reserve, Knob Creek, Johnnie Walker Black, Patron, and Don Julio</p>
<p style="text-align: center;">OPEN BAR</p> <p>With this package, your guests order what they want to drink, and you are given the tab at the end of the event. Wristbands are <i>required</i> for any 21+ guests that will be drinking.</p>	<p style="text-align: center;">CASH BAR</p> <p>With this package, your guests order and pay for what they want to drink. *Drink tickets are available upon request.</p>

****DOUBLE SHOTS AND ENERGY DRINKS ARE NOT INCLUDED.** Guests will have to pay separately for these items.

Bar Package Pricing	2 hour	3 hour	4 hour
Beer & Wine	\$22	\$28	\$34
House Bar	\$26	\$32	\$38
Premium Bar	\$32	\$38	\$44
Deluxe Bar	\$38	\$45	\$50

*Ask us about adding craft beer to your package for an additional charge per person.

**If you would like to serve a "specialty drink" at your event, there will be an extra charge of \$2 dollars per person per hour.

***If there is a specific bottle of liquor you would like at your event, please contact us regarding availability and pricing.

POLICIES

VENUE

Station 34's event space offers a beautiful and secluded space for your next event! We have seating for up to 50 guests, with sliding glass doors for more privacy. For larger parties, the event space and connecting second floor loft are available for up to 100 guests. We offer on-site parking, as well as plenty of local street parking. Wheelchair access is available. Public restrooms are located on the main level of the restaurant.

FOOD & BEVERAGE POLICIES

To ensure the safety of your guests and following the Illinois Liquor Control Commission, no drinks are permitted outside the building. No outside food and beverages are permitted as well. Station 34 has the right to ID any individual under the age of 35. Station 34 bartenders have the right to deny service. This policy is to protect all parties involved during your event with us. In-house and online food and beverage specials are not valid for events. Thank you for your cooperation.

FOOD & BEVERAGE MINIMUM

The prices reflected on the event menu are the base amounts that are required to be spent on food and beverage during your event. This minimum does not include tax, service fee or event fees—deposit and/or bartender fees.

DEPOSIT

A \$150 deposit is required to secure a date for your event, which will be used towards your final bill. Until the deposit and signed Event Contract is received, the space can be reserved by another party.

DÉCOR

The client is responsible for the set-up and take-down of any and all décor, including glitter and confetti. If any décor remains after the event, the deposit will be kept and *not* used towards the final bill. THERE IS NO EXCEPTION TO THIS POLICY.

RESERVATION

The space for your event will not be finalized until the deposit and signed Event Contract is received. The final food and beverage selections and guest count is required 7 days prior to your event date. Final charges will be based on guaranteed guest count. If additional guests attend your event, your final bill will be charged accordingly. Any changes made less than 7 days prior to your event will require an additional 10% event-change service charge. You are responsible for the payment of additional guests, food and beverage and/or services on the final bill.

PAYMENT

Final payments are based on the Event Contract total and must be paid at the end of your event. Any additional charges accumulated during the event will be charged to your credit card within 5 business days.

EVENT FEES

11% tax — Mount Prospect, IL food and beverage tax is standard and subject to change.

18% service charge — 18% of the food and beverage subtotal is used to support restaurant staff working behind the scenes for your event to guarantee a smooth and enjoyable experience. The service charge is *not* a tip or gratuity and will not be distributed to Station 34 staff assisting with your event. Gratuity is voluntary and at your digression.

\$100 bartender fee — events with alcohol require 1 bartender per 50 guests.

COVID-19 ADDITIONAL POLICIES

To ensure the safety of guests and our staff, facial coverings are required for guests outside of the event space. This includes, but is not limited to, entering and existing the restaurant, restroom use, and gambling. All station 34 staff are required to wear a face covering in accordance with the current Illinois Department of Health guidelines. Thank you for your cooperation.