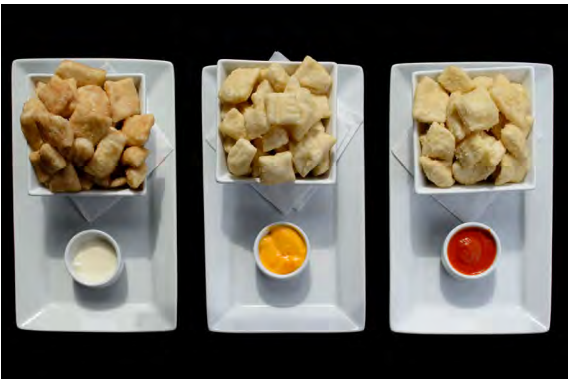


# TROPHY ROOM

world sports ♦ local beer ♦ fired pizza



# VENUE

Located in the heart of River North, Chicago's top hospitality neighborhood, Trophy Room is a world sports themed bar featuring local beer and stone-fired pizza.



- 🏆 Easy access from I-90/94 (Ohio Street exit) with adjacent garage
- 🏆 Themed sections and venue buyouts available for groups of 10 to 220+
- 🏆 35 TVs with video input plus DirecTV Sports Packages, including NFL Sunday Ticket, MLS Kick, Fox Soccer Plus, NBA League Pass, NHL Center Ice & ESPN Game Plan
- 🏆 Audio with Pioneer 900 Mixer CDJ 2000 (x2), wireless microphone



**TROPHY ROOM**  
170 W Ontario, Chicago, IL 60654

**PARTY BOOKING / ADDITIONAL INFO**  
info@trophyroombar.com  
312.600.6920  
trophyroombar.com

   / trophyroomchi



**SocialLight**  
GROUP



# CATERING PACKAGES

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**LIGHTWEIGHT** \$15  
Choose Four Options

**MIDDLEWEIGHT** \$23  
Choose Six Options

**HEAVYWEIGHT** \$32  
Choose Eight Options

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## PIZZA

**CHEESEHEADS** mozzarella, ricotta, parmesan, provolone

**PEPPERONI** sport peppers

**SAUSAGE FEST** italian sausage, banana peppers

**MARGHERITA** mozzarella di bufalo, parmesan, tomato, basil, olive oil

**PEPPERED EGG** ham, cracked egg, parmesan, asparagus, arugula

**EARTH, WIND, AND FLOUR** mozzarella, roasted red pepper, broccolini, spinach, mushroom, red onion

**PROSCIUTTO** mozzarella, parmesan, arugula

**HAWAIIAN BBQ** ham, pineapple, mozzarella, smoked pineapple bbq

**TRUFFLE MUSHROOM** wild mushroom blend, portobello, fontina, thyme, truffle oil

**CHIPOTLE** chicken, chipotle crema, pico de gallo

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## SHARED PLATES & SLIDERS

**CHICKEN SLIDERS** bacon, lettuce, mozzarella, spicy ranch, tomato, brioche bun

**PULLED PORK SLIDERS** smoked pineapple bbq, coleslaw, brioche bun

**ANGUS SLIDERS** patty, cheddar, pickle, honey mustard, brioche bun

**PRETZEL BITES** served with Laagnitas beer cheese

**BEER NUGGETS** fried pizza dough served with beer cheese and red dipping sauce

**WINGS - BONE IN | BONELESS** buffalo, bulleit maple, parmesan-garlic, or smoked pineapple bbq

**CALAMARI** seared lemon horseradish cocktail sauce

**POTATO SKINS** bacon, cheddar, sour cream, scallion

**MOZZARELLA STICKS** fresh cut whole milk, mozzarella, parmesan, panko

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## SALADS

**CAESAR** parmesan, grilled artichoke, crouton, romaine, honey caesar dressing

**CAPRESE** mozzarella, cherry tomato, basil, olive oil, balsamic reduction

**HARVEST** pear, grapes, goat cheese, sunflower seed, baby spinach, sherry vinaigrette

# A LA CARTE

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## APPETIZERS

SHRIMP COCKTAIL | \$45/Two Dozen

CRAB CAKES | \$40/Dozen  
spicy mustard

TEMPURA SHRIMP | \$48/Full; \$28/Half  
jalapeno pepper, chili garlic-honey

CRISPY CALAMARI | \$48/Full; \$28/Half

DEILED EGGS | \$20/Dozen  
bacon, scallion, paprika

HUMMUS | \$22/Bowl  
garlic confit, lemon, pita, celery, carrot

ROASTED VEGETABLES | \$44/Full; \$28/Half

HOUSE POTATO CHIPS | \$65/Full; \$30/Half

BEER NUGGETS | \$65/Full; \$32/Half

MEATBALLS | \$48/Full; \$28/Half  
pork, beef, and veal or turkey; parmesan

SOUP SHOOTERS | \$24/Four Dozen  
gazpacho (cold) / tomato basil bisque w/ parmesan

MAC & CHEESE | \$72/Full; \$40/Half  
three cheese blend, goldfish cracker crust

LOBSTER MAC | \$170/Full; \$100/Half  
cold water lobster, mac & cheese

PRETZEL BITES | \$68/Full; \$36/Half

TOASTED RAVIOLI | \$96/Full; \$48/Half

MOZZARELLA STICKS | \$96/Full; \$47/Half

WINGS BONE IN | \$62/Full; \$30/Half

WINGS BONELESS | \$68/Full; \$36/Half

POTATO SKINS | \$160/Full; \$85/Half

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## SLIDERS

PULLED PORK | \$22/Dozen  
smoked pineapple bbq, coleslaw

ANGUS | \$26/Dozen  
patty, cheddar, pickle, honey mustard

CHICKEN | \$24/Dozen  
bacon, lettuce, mozzarella, spicy ranch, tomato

## SKEWERS

STEAK | \$24/Dozen  
sesame soy vinaigrette

SHRIMP | \$30/Dozen  
lychee-habernaro glaze

CAPRESE | \$24/Three Dozen  
fresh mozzarella, grape tomato, basil, balsamic

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## SALADS

Add Chicken \$15/Full; \$10/Half

SEASONAL FRUIT | \$48/Full; \$30/Half

CAESAR | \$42/Full; \$26/Half  
shaved parmesan, brioche crouton, romaine

MIXED GREENS | \$42/Full; \$26/Half  
arugula tomato, carrot, red onion, garlic crouton

SPINACH | \$48/Full; \$30/Half  
bacon, pistachio, pear, onion, raspberry vinaigrette

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## PLATTERS

VEGGIES CRUDITE | \$32

MEAT & CHEESE | \$48  
nueske's ham/prosciutto, caprese salami,  
cheddar, mozzarella, smoked gouda

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## DESSERTS

Priced Per Person

ASSORTED CHOCOLATES | \$5

ASSORTED CHEESECAKE | \$5

DESSERT PIZZA | \$4  
nutella s'mores, apple caramel, pineapple  
cheesecake with white chocolate and coconut

OVERTIME COOKIES | \$4  
freshly baked chocolate chip

# BAR PACKAGES

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## CALL LIQUOR

\$30 | 2 Hours

\$35 | 3 Hours

- Svedka Vodka + flavors
- Beefeater Gin
- Early Times Whiskey
- Canadian Club Whiskey
- Brugal Rum
- Cruzan Rum + flavors
- Malibu Rum
- Southern Comfort Whiskey
- Sauza Blue Tequila
- Bud Light Bottles & Draft
- Miller Lite Bottles
- House Red & White Wine

## PREMIUM LIQUOR

\$35 | 2 Hours

\$40 | 3 Hours

- All call brands, plus
- Effen Cucumber Vodka
  - Effen Black Cherry Vodka
  - Ketel One Vodka
  - Bacardi Rum
  - Captain Morgan Spiced Rum
  - Jameson Whiskey
  - Don Julio Silver Tequila
  - Domestic & Imported Beers by the bottle & on tap
  - Select Wines by the Glass

## TOP SHELF LIQUOR

\$40 | 2 Hours

\$45 | 3 Hours

- All call + premium brands, plus
- Grey Goose Vodka
  - Bombay Sapphire Gin
  - Crown Royal Whiskey
  - Jack Daniels Whiskey
  - Makers Mark Whiskey
  - Johnnie Walker Black
  - Don Julio Anejo Tequila
  - Craft & Specialty Beers by the bottle & on tap
  - Select Wines & Sparkling by the Glass

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## BEER + WINE

\$20 per person | 2 Hours • \$25 per person | 3 Hours

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## STANDARD MIXERS & NON ALCOHOLIC BEVERAGES

- Coke, Diet Coke, Soda, Sprite, Tonic; Lemonade, Cranberry Juice, Orange Juice, Pineapple Juice
  - Add Red Bull for \$3/beverage at the bar.
- Shots, Specialty Cocktails, and Neat / On The Rocks beverages are served a la carte.
- Non-Alcoholic Beverage only package,+\$5 per person. Red Bull / Red Bull Sugar Free.
- Soft drinks and juices mentioned above.

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## WATER OPTIONS Served a la carte

Bottled Water \$3 • Fiji Bottled Water \$4

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## CUSTOM COCKTAILS

Create a custom drink -with fresh fruit & herbs, custom ice shapes, and/or infused spirits- for your event with our mixologist! Or choose one of our popular craft drinks, including low-calorie cocktails, sangrias and Bloody Marys! Prices subject to ingredients.

THE FINE PRINT. Prices and brands subject to change without notice.