

# Caffè Oliva

AT OHIO STREET BEACH



## EVENT MENU

550 E Grand Ave, Chicago, IL 60611  
(312) 612-0734



## CAFFÈ OLIVA AT OHIO STREET BEACH

Caffè Oliva is a premier lakefront beach restaurant located on Ohio Street Beach adjacent to Olive Park. Providing a unique island atmosphere with mouth-watering Mediterranean fare and craft cocktails. The private lake view cabanas are a standout feature, making it a one-of-a-kind dining experience. With weekly live music, just steps to downtown, it's the perfect spot for hosting a memorable event.





# CABANAS

Retreat to your private cabana with stunning panoramic views of the lake, just steps from the beach. These exclusive spaces offer a serene oasis, complete with bench seating, decorative pillows, and a communal table. Perfect for any occasion with amazing add-ons!

For pricing options, please connect with our event manager.

## Capacity

Small Cabana: 10 guests

Medium Cabana: 12–15 guests

Large Cabana: up to 25 guests

## Food & beverage minimum

Minimum varies based on day and time. Cabanas can be booked via our website.





# THE DECK

Overlooking Lake Michigan, Caffè Oliva's deck provides expansive views of the beach and the north Chicago Sky line. The deck, located at the west side of our bar area, is a great place to relax and enjoy the summer weather! Just a few feet from the warm sand, the deck features wooden plank flooring, alfresco dining, and a variety of cabanas perfect for a small or large group celebration. The beautifully strung lights throughout the patio cast a golden hue at night that gives an intimate dining experience. With the deck rental, you receive **access to all cabanas, patio tables, and our expansive covered bar area.**

For pricing options, please connect with our event manager.

## Capacity

Full Buyout (includes cabanas): 350

Semi-private: Varies

## Food & beverage minimum

Minimum varies based on day and time.





# BEACHFRONT

Located directly on Ohio Street Beach, our private beachfront area offers the ultimate summer event experience. Located on the east side of our bar area, guests can enjoy a mix of high-top tables, standard seating, and lounge chairs, all with stunning views of the city skyline and Lake Michigan. Volleyball courts and beach games are available to rent, adding a playful, active element to your gathering. The space is fully enclosed to create a private atmosphere, with options for both full buyouts and semi-private events. For parties of 100 guests or more, a full beachfront buyout is recommended to ensure a fully private and customizable experience. A DJ booth is also available to bring the energy with music and entertainment.

## Capacity

Full Beachfront Buyout: 300

Semi-private: Varies

## Food & beverage minimum

Minimum varies based on day and time.





# FULL VENUE

Located on Ohio Street Beach near Navy Pier, this venue is the perfect location. With a full venue rental you will get access to everything we have to offer; from the cabanas to the beachfront, everything will be yours to use! String lights adorn the deck area, while a breathtaking view of the city at night provides an amazing backdrop to the beachfront. During a full venue rental, the restaurant and bar will be closed to the public, only your event attendees enjoy access.

**This space can accommodate up to 650 people.**

## ADD GAMES

- Bag toss: \$25 / each
- Beer Pong Table: \$50 / each
- Jenga: \$30 / each
- Volleyball: \$50 / each

## LIVE MUSIC

We currently offer acoustic live music experiences weekly! Regularly scheduled music is weather and event dependent. Event entertainment is available and must be secured through Caffè Oliva at an additional fee. Fees subject to time and date of event.

## HOURS

**Monday–Friday: 11 a.m. – 10:30 p.m.**

**Saturday & Sunday: 10 a.m. – 10:30 p.m.**



# PRIVATE EVENTS MENU

## APPETIZERS

### Mini Chicago Hot Dogs

(12 pc) | \$75

Mini all beef hot dogs, mustard, sweet relish, white onions, tomato, sport peppers, and celery salt on poppyseed buns

### Shrimp Cocktail (GF)

(12 pc) | \$56

Classic shrimp cocktail served with cocktail sauce

### Crab Cakes

(12 pc) | \$52

100% lump crab, breadcrumbs, corn relish, smoked paprika aioli

### Bang Bang Coconut Shrimp

(serves 10-12 / serves 20-24) | \$95 / \$190

Coconut battered butterflied Rock shrimp, served with mango-habanero sauce

### Jalapeno Poppers (V)

(20 pc / 40 pc) | \$60 / \$120

Cream cheese stuffed breaded jalapeno, served with buttermilk ranch

### Mini Meatballs

(24 pc / 48 pc) | \$60 / \$120

2 oz. beef meatballs, marinara, ricotta, parmesan, basil

### Greek Bruschetta (V)

(24 pc / 48 pc) | \$66 / \$132

Kalamata olives, pepperoncini peppers, ripe tomatoes, feta cheese, lemon, red wine vinaigrette and herbs on toasted crostini

### Chicken Wings

(60 pc / 120 pc) | \$72 / \$120

Mediterranean rubbed wings, your choice of buffalo, barbecue or Barballo sauce, served with buttermilk ranch



# PRIVATE EVENTS MENU

## SKEWERS

*Priced by the dozen*

### Caprese Skewers (V)

**\$60**

Cherry tomato, mozzarella,  
fresh basil, balsamic glaze

### Italian Sausage & Peppers (GF)

**\$80**

Italian sausage, bell peppers

### Watermelon & Feta (V / GF)

**\$60**

Watermelon, feta cheese,  
fresh mint, balsamic glaze

### Grilled Shrimp (GF)

**\$105**

Lemon-herb marinated shrimp, red onion

### Grilled Chicken (GF)

**\$90**

Lemon-herb marinated grilled chicken,  
red & green bell pepper, balsamic glaze

### Steak (GF)

**\$120**

Marinated steak, red & green  
bell pepper, red onion, balsamic glaze

## SLIDERS

### Angus Beef

(12 pc / 24 pc) | **\$96 / \$192**

Classic cheeseburger slider served with lettuce,  
tomato, ketchup, mustard, brioche

### Pulled Jerk Chicken

(12 pc / 24 pc) | **\$90 / \$180**

House jerk chicken, brioche, served  
with cole slaw and chipotle aioli

### Beef Tenderloin

(12 pc / 24 pc) | **\$120 / \$240**

Grilled onions, arugula, horseradish aioli, brioche

### Caprese (V)

(12 pc / 24 pc) | **\$84 / \$168**

Tomato, fresh mozzarella, basil pistou,  
basil with balsamic reduction, ciabatta



# PRIVATE EVENTS MENU

## WRAPS

*All wraps are 6 inch individual wraps*

### Chicken Salad

(10 pc / 20 pc) | \$75 / \$150

Housemade chicken salad, celery, lettuce, tomato

### Tuna Salad

(10 pc / 20 pc) | \$75 / \$150

Housemade tuna salad, celery, lettuce, tomato

### Veggie (VG)

(10 pc / 20 pc) | \$70 / \$140

Grilled & chilled veggies, hummus, spinach tortilla

### Buffalo Ranch Chicken

(10 pc / 20 pc) | \$90 / \$180

Breaded chicken, celery,  
buffalo sauce, ranch dressing

### Smoked Salmon

(10 pc / 20 pc) | \$95 / \$190

Smoked salmon, crème fraîche,  
cucumber, capers, tomato, green onion

### Mediterranean

(10 pc / 20 pc) | \$140 / \$280

Lamb, feta cheese, olives, red onion,  
housemade tzatziki sauce

## PLATTERS

*Serves 25 people*

### Hummus & Pita Crudite Platter (VG)

**\$95**

Lemon-garlic hummus,  
warmed pita, crisp veggies

### Grilled & Chilled Veggie Medley (VG)

**\$95**

Seasonal grilled vegetables,  
roasted red peppers, pita

### Chips & Salsa (VG)

**\$45**

Housemade tortilla chips, housemade salsa  
Add guacamole +\$30

### Artisan Meat & Cheese Board

**\$170**

Chef selection of local meats  
& cheeses, served with crostini

### Pimento Cheese Dip

**\$110**

Served with crostini & fresh vegetables

### Prosciutto Wrapped Asparagus (GF)

**\$105**

Prosciutto, asparagus



# PRIVATE EVENTS MENU

## SALADS

*Half Pan (serves 10–12) | Full Pan (serves 20–24)*

### **Mediterranean Salad (V)**

**\$75 / \$150**

Mixed greens, romaine, tomato, red onion, cucumber, chickpeas, pepperoncini, kalamata olives, feta cheese, tzatziki dressing, pita croutons

### **Oliva Caesar Salad**

**\$65 / \$130**

Chopped romaine, shaved parmesan cheese, house Caesar dressing, pita croutons

### **Caffè Summer Brussels Salad (V) (GF)**

**\$95 / \$190**

Shaved brussels sprouts, toasted almonds, quinoa, cranberries, fried chickpeas, goat cheese crumbles, tossed in maple tahini dressing

### **Caprese Salad (V) (GF)**

**\$75 / \$150**

Tomatoes off the vine, fresh mozzarella, basil pistou, evoo, balsamic reduction, topped with sea salt flakes

## FLATBREADS

*Priced by individual flatbread (serves 8)*

### **Margherita**

**\$17**

Fresh mozzarella, basil, e.v.o.o.

### **Salsiccia Rossa**

**\$20**

House-made sausage, roasted peppers, caramelized onion, fresh mozzarella, basil, chili e.v.o.o.

### **Prosciutto & Arugula**

**\$22**

Fresh mozzarella, prosciutto, arugula, balsamic glaze

### **Smoked Salmon**

**\$22**

Smoked salmon, crème fraîche, cherry tomatoes, green onion, capers, chive sour cream drizzle



# PRIVATE EVENTS MENU

## ENTREES

*Half Pan (serves 10) | Full Pan (serves 20)*

### Lake Superior Whitefish

**\$120 / \$240**

6oz whitefish, lemon butter sauce

### Sausage & Peppers

**\$90 / \$180**

Italian sausage, bell peppers

### Jerk Chicken

**\$90 / \$180**

Grilled 6oz chicken breast, house jerk marinade

### Beef Tenderloin

**\$90 / \$180**

Served with horseradish chive sauce,  
sliced and presented family style

## SIDES

*Half Pan (serves 10–12) | Full Pan (serves 20–24)*

### French Fries (V)

**\$35 / \$70**

### Truffle Fries (V)

**\$45 / \$90**

Served with garlic aioli

### Sweet Potato Fries (V)

**\$45 / \$90**

Served with ranch

### Roasted Green Beans (V)

**\$60 / \$120**

Garlic, slivered almonds

### Roasted Redskin Potato Salad (V)

**\$40 / \$80**

Bacon, green onions, hardboiled egg, mayo

### Mediterranean Pasta Salad (V)

**\$55 / \$110**

Olives, tomato, feta, pepperoncini peppers,  
oregano dressing



# PRIVATE EVENTS MENU

## DESSERT

### Sundae Bar

(priced per person) | \$9

Chocolate & Vanilla Ice Cream, Gourmet Toppings, Sauces & Whipped Cream

### Gelato

(priced per person) | \$8

Rotating flavors

### Sorbet

(priced per person) | \$8

Rotating flavors

### Fruit Platter

(serves 25) | \$70

Seasonal fresh fruit

### Assorted Mini Sweets

(priced by the dozen) | \$60

Chef selection

### Assorted Cookies

(priced by the dozen) | \$60

### Brownies

(priced by the dozen) | \$62

## FLAVOR INFUSED WATER STATION

Per person pricing & applied to final guest count

Cucumber, Lemon, Mint | \$2.50

Watermelon, Mint | \$2.50

Raspberry, Lemon | \$2.50



# BEVERAGES

Available for groups of 25 or more

## BASIC PACKAGE

### Beer, Wine, & Well Mixed Drinks

2 Hours: **\$33** | 3 Hours: **\$40** | 4 Hours: **\$47**

**Beer:** Rotating Draft Beer, Draft Seltzers

**Wine:** Pinot Noir, Cabernet Sauvignon, Red Blend, Chardonnay, Sauvignon Blanc, Rosé

**Well Liquor:** 360 Vodka and Flavors, Hendricks Gin, Planteray White and Dark Rum, Cutwater Blanco Tequila, Jack Daniels Whiskey

## DELUXE PACKAGE

### Beer, Wine, Specialty Cocktails, & Well Mixed Drinks

2 Hours: **\$38** | 3 Hours: **\$45** | 4 Hours: **\$52**

**Beer:** Rotating Draft Beer, Draft Seltzers

**Wine:** Pinot Noir, Cabernet Sauvignon, Red Blend, Chardonnay, Sauvignon Blanc, Rosé

**Select Specialty Cocktails:** Chandon Garden Orange Spritz, Icelandic Mule, Lakeshore Lemonade, Beachside Bloody Mary, Espresso Martini

**Well Liquor:** 360 Vodka and Flavors, Hendricks Gin, Planteray White and Dark Rum, Cutwater Blanco Tequila, Jack Daniels Whiskey

## PREMIUM PACKAGE

### Beer, Wine, Select Specialty Cocktails, & Premium Mixed Drinks

2 Hours: **\$43** | 3 Hours: **\$50** | 4 Hours: **\$57**

**Beer:** Rotating Draft Beer, Draft Seltzers

**Wine:** Pinot Noir, Cabernet Sauvignon, Red Blend, Chardonnay, Sauvignon Blanc, Rosé

**Select Specialty Cocktails:** Chandon Garden Orange Spritz, Icelandic Mule, Lakeshore Lemonade, Beachside Bloody Mary, Espresso Martini

**Premium Liquor:** Ketel One Vodka and Ketel One Botanicals, Hendricks Gin, Planteray White, Dark and Coconut Rum, Nosotros Blanco Tequila, Penelope Bourbon

## NON-ALCOHOLIC PACKAGE

### Soda, Juice, Tea, & Coffee

2 Hours: **\$7** | 3 Hours: **\$10** | 4 Hours: **\$12**

*Charges apply to all guests 21 and older in attendance at event. We require all guests consuming alcohol to provide valid identification. All packages include select craft beers on draft, soft drinks, iced tea, & juices.*



# CABANA DRINK PACKAGES

Available for groups of 10 or more



## TEQUILA PACKAGE | \$410

**Nosotros Blanco Tequila Bottle**  
(upgrade to Patrón +\$55)

**6 Mamitas Tequila Seltzers**

**Hampton Water Rosé Bottle**

**Water Bottles & 2 Non-Alcoholic Mixers**



## VODKA PACKAGE | \$360

**360 Vodka Bottle** (ask about flavor options)  
(upgrade to Ketel One +\$30)

**6 Mom Water Seltzers**

**Hampton Water Rosé Bottle**

**Water Bottles & 2 Non-Alcoholic Mixers**



## WHISKEY PACKAGE | \$360

**Jack Daniels Bottle**  
(upgrade to Penelope Bourbon +\$30)

**6 Betty Booze Bourbon Seltzers**

**Chandon Brut Bottle**

**Water Bottles & 2 Non-Alcoholic Mixers**

*Charges apply to all guests 21 and older in attendance at the event. We require all guests consuming alcohol to provide valid identification.*



## BEVERAGE TOWERS

### ROSÉ

**Summer Water Rosé Tower**

Small (1.5L): **\$90** | Large (3L): **\$178**

**Hampton Water Rosé Tower**

Small (1.5L): **\$98** | Large (3L): **\$194**

### SANGRIA

**Caffè Oliva Sangria Tower**

Small (1.5L): **\$75** | Large (3L): **\$140**

### MARGARITA

*Serves 10–12 guests*

**Cutwater Tequila**

**Margarita Tower | \$129**

**Nosotros Tequila**

**Margarita Tower | \$150**

# CONTRACT & TERMS

## DEPOSIT

All events require a 25% deposit in order to be considered fully booked and confirmed. A credit card authorization form is required regardless of the minimum. All events are subject to cancellation charges outlined below.

## FOOD & BEVERAGE MINIMUM

All private events are subject to a food and beverage minimum, which will be noted in the contract. In specific cases, a "Venue Rental" fee will be added- this fee is tax exclusive. If the minimum is not met, the remaining balance will be charged as a "Room Rental" fee. The food and beverage minimum does not include 11.75% sales tax and 25% service charge. Any additional rentals/services do not contribute towards the food and beverage minimum.

## TAX RATE

There is a 11.75 % tax on all food and beverages. Tax-exempt organizations must provide a 501(c)3 prior to booking- exemption will be reflected on the final banquet event order.

## SERVICE CHARGES

There is a 25% service charge (20% gratuity + 5% administrative fee) added to the final subtotal of all private events. This service charge will not be taxed.

## MENU SELECTIONS

Menu Selections are due ten days prior to the event date- selections are not required upon signing the private event agreement. Changes made less than 10 days before the event date cannot be guaranteed and are based upon availability. If selections are not made by this date, the Event Sales Manager will select a menu for you, choosing the most popular and available items. Happy hour & daily specials will not be available for any event.

## DIETARY RESTRICTIONS

Our culinary team is happy to accommodate any serious dietary restrictions members of your party may have. Please be sure to make us aware of all restrictions when submitting your menu selections.

## CANCELLATIONS

A "cancellation fee" of 2% of the subtotal of the event shall be charged to the client to the credit card on file in the event an event booking is canceled, for any reason.

- If the event is canceled 120 days or more prior to the scheduled event date, you will receive your initial deposit minus the 2% cancellation fee.
- If the event is canceled 60-119 days prior to the scheduled event date, you will receive 50% of your deposit back minus the 2% cancellation fee.
- In the event of a cancellation occurring 59 days or less prior to the event date, deposits will not be refundable, but are transferable & can be applied to an event scheduled within 59 days of the original event date (date availability permitting).
- Client shall be held liable for the full contracted amount if cancellation occurs less than 72 hours from scheduled time of event.

## GUARANTEE OF GUESTS

All guaranteed guest count numbers are due ten days prior to your event. All drink or meal packages will be charged per guaranteed guest count. If attendance is greater than the guest count (space permitting), the overage will be charged at the time of event. If the client does not confirm the guest count, the original number of guests, as specified on the event contract, will be utilized as the guaranteed number. If there is a reduction in guest count less than 7 days prior to the event, the client will be responsible for the contracted amount of attendees.

## OUTSIDE FOOD & DESSERT

Client is prohibited to bring any food or beverage prepared outside of Caffè Oliva onto the premises. Caffè Oliva retains the right to allow for certain exceptions based on specific circumstances. However, any and all arrangements must be made prior to the event with the Event Sales Manager. It is our policy that no food or beverage of any kind can be taken out of the restaurant by event attendees.

# CONTRACT & TERMS

## BEVERAGES PACKAGES

Spirits included in beverage packages are for mixed drinks only. This is defined by the combination of 1.5 oz of spirit and one non-alcoholic mixture. Shot, rocks, neat, and martini pours are not included in beverage packages.

## ALCOHOLIC BEVERAGES

Caffè Oliva asks for your cooperation in enforcement of applicable restrictions, particularly concerning service to minors and intoxicated individuals. We respectfully reserve the right to refuse service to any individual that appears to be intoxicated. Under no circumstances are individuals under the age of 21 permitted to consume alcoholic beverages on the premises.

## PAYMENT

Initial deposits will be deducted from the client's final bill. Once the event concludes, the client will be responsible for the remaining balance and shall complete payment on-site prior to leaving. Any additional items ordered during the time of event will be added to the proposed total amount. Tax and service charge will be reflective of any additional items. Final payment will NOT be divided into separate checks, however, the client may use a maximum of four credit cards to settle the single bill. Physical card must be present or subject to a 3% processing fee.

## DAMAGE WAIVER

Caffè Oliva does not assume any liability for the damage to or loss of any articles left on the premises before, during or after your event. Examples of this include but are not limited to event décor, floral, and desserts, etc.

## WEATHER OR CIRCUMSTANCES BEYOND OUR CONTROL

All cancellation penalties will be waived if the event is cancelled due to inclement weather-defined as heavy rain or temperatures below 55 degrees during the time of the client's reservation.

- It is up to the sole discretion of Caffè Oliva management if the event occurs, based upon the severity of the weather.
- Caffè Oliva reserves the right to delay the reservation up to 90-minutes due to weather conditions

## DECORATIONS

Event guests are welcome to bring in outside décor for their event. All decorations must be discussed with the Event Sales Manager prior to the event. Free-flowing decorations such as confetti, poppers, sprinkles, sparkles, etc are not permitted. Pyrotechnics and open flames are not permitted - (votive lights and enclosed candles on tables are permitted).

## EVENT SET-UP TIME

The event space will be ready 30-minutes prior to your event start time. If you need additional time, please contact the Event Sales Manager-additional fees may be added.

## LIVE MUSIC

We currently have live music on Friday's from 4 p.m. - 7 p.m., Saturday's from 1 p.m. - 8 p.m. and Sunday's from 1 p.m. - 7 p.m., however the regularly scheduled music is never guaranteed. Personal entertainment is allowed during times that we do not have provided entertainment, however, the DJ must be secured through Caffè Oliva and an additional fee will be applied.

## PARKING

Please reach out to your Event Manager from Caffè Oliva for parking information.

## ADDITIONAL INFORMATION

Per Chicago Park District regulations, alcohol is not permitted to leave Caffè Oliva's footprint. Smoking is not permitted anywhere on the premises. Caffè Oliva is a dog-friendly venue, however we kindly ask to keep pets off of all furniture & leashed at all times. For all reservations/events, please be aware of your end-time, especially when moving between the event space/reservation space and the beach. Caffè Oliva is not responsible for any loss or damages of personal property.