



DISTRICT

DRINK • EAT • ENJOY

EVENTS@JOYCHICAGO.COM

FIRST FLOOR

Our first floor dining room has many opportunities for both small and large-scale events. This floor provides the option to be creative for dinner parties, happy hours, client events, and more.

FRONT BAR

The Front Bar is a great space for a happy hour with friends, co-workers, or clients. The Front Bar hosts 10-25 people stationed in front of the garage door windows. These windows open when the weather permits so you will be able to experience River North at it's finest. The space also provides bar stools and hightop tables, which can either be a part of your event or eliminated for more standing space.

COVE

Towards the rear of the first floor is the back cove. This area is great for semi-private dinner parties. The table seats 12 people. One side of the table is a cushioned bench and the other side has luxurious cushioned low top chairs.

CHANDELIER ROOM

The chandelier room is an extremely unique and eclectic semi-private dining experience. The table is elevated between the first floor and the first floor mezzanine. Vintage elevator doors surround the table for 10 people, perfect for a special occasion.

FIRST FLOOR MEZZANINE

The first floor mezzanine is a private space but it allows your party to feel the energy of the entire first floor. The Mezzanine is optimal for events between 40 and 50 people, with furniture, or 70 people without furniture. The Mezzanine provides a lounge atmosphere with leather couches, comfortable chairs, private bar, and flat screen TVs. This space is perfect for a fun, personal, or corporate cocktail party with interactive food stations or buffet style dining.

SECOND FLOOR

SECOND FLOOR - ON2

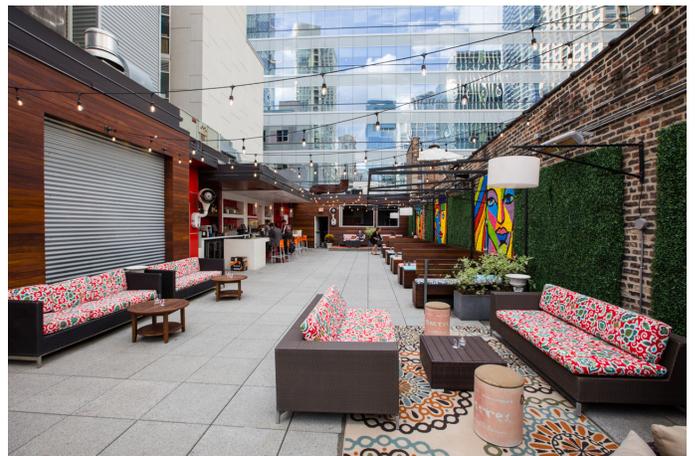
Between the high ceilings, the decor, and the playful furniture, this event space will make you want to dance! The Second Floor Nightclub is great for larger scale events, such as weddings, bar mitzvahs, and corporate holiday parties. The space can fit 90 people seated or 225 people standing cocktail style. This space also offers customizable lighting to set the mood for your event.

SECOND FLOOR MEZZANINE

The Second Floor Mezzanine is a private loft space above the second floor, which can hold 60 people standing. The Second Floor Mezzanine has a private bar and houses the nightclub's DJ booth and it is furnished with couches.

ROOFTOP

Who doesn't love a good rooftop? Joy District's roof resembles what you would find at a high end Miami nightclub or restaurant. With it's chic brown furniture, bar, DJ booth, and impeccable River North views, there is nothing to be disappointed about. The Rooftop is available for sectioned events, with the option for buffet style dining or cocktail style reception.



HORS D'OEUVRES

Priced per piece | 24 minimum required per item

SEAFOOD

SAUTÉED CRAB CAKE & SPICY MAYO SAUCE	\$4.25
JUMBO SHRIMP COCKTAIL *	\$4.25
OYSTER ON THE HALF SHELL *	\$4.00
KING CRAB SALAD & CUCUMBER *	\$4.75
GRILLED SPANISH OCTOPUS TACO *	\$4.50

LOLLIPOPS

FRIED TRIPLE CREAM BRIE LOLLIPOP	\$3.25
CRISPY PHYLLO WRAPPED SHRIMP LOLLIPOPS *	\$5.00
ROSEMARY MARINATED CHICKEN LOLLIPOPS	\$4.00
CAST IRON SEARED PORK LOLLIPOP	\$4.00
GRILLED LAMB CHOP LOLLIPOP	\$4.75

AND MORE...

GRILLED SIRLOIN SKEWER & CHIMICHURRI *	\$4.50
ZUCCHINI & SWEET CORN FRITTER	\$3.25
DEVILED EGGS *	\$3.25
BRUSCHETTA & GRILLED BREAD *	\$3.00
SPRING ROLL & YAKINIKO SAUCE *	\$3.50
CUCUMBER & VEGETABLE WRAPS *	\$3.25
SLOW ROASTED MEATBALLS & RED PEPPER SAUCE	\$4.25
TUNA POKE CONES	\$4.50
CAPRESE SKEWER *	\$3.00

** = can be made gluten free upon request*

HORS D'OEUVRES

MINI SANDWICHES

CHEESE BURGER SLIDERS & SPICED KETCHUP	\$4.00
SPICY CHICKEN	\$4.00
NEW ENGLAND LOBSTER ROLL	\$4.75
CRISPY PORK "MILANESE STYLE"	\$4.25
PORTABELLA MUSHROOM & BABY ARUGULA	\$3.75
GRILLED CHEESE & TOMATO SOUP	\$3.75
MINI GRILLED CHEESE	\$3.25

SUSHI

Priced per piece | 24 minimum required per item

CALIFORNIA ROLL: CLASSICALLY DONE	\$3.25
SPICY TUNA: SCALLION	\$3.00
TUNA ROLL: AVOCADO	\$3.00
SPICY SALMON: SCALLION	\$3.00
SALMON ROLL: AVOCADO	\$3.00
NEGI HAMACHI: SCALLION, HAMACHI	\$3.25
UNAGI: PINEAPPLE, CUCUMBER, AVOCADO, UNAGI SWEET SOY SAUCE, TEMPURA CRUNCH	\$3.25
SOFT SHELL CRAB: JALAPEÑO, SPICY MAYO, TOBIKO	\$3.25
GRILLED BABY OCTOPUS: TORCHED SALMON	\$3.25
SPICY SCALLOP: SALMON, SPICY MAYO, FRIED SWEET POTATO	\$3.25

DESSERTS

Priced per piece | 12 minimum required per item

MINI CUPCAKES <i>Red Velvet, Chocolate, Vanilla, Carrot</i>	\$3.50
TURTLE BROWNIES <i>Caramel, Nuts, Chocolate</i>	\$4.00
ÉCLAIRS <i>Dough filled with cream, topped with icing</i>	\$3.75
MINI TARTLETS <i>Banana Cream, Coconut Cream, Chocolate, Seasonal Fruit, Cheese Cake, Key Lime</i>	\$3.50
ASSORTED FRESH BAKED COOKIES	\$2.00
ASSORTED MACARONS <i>Add company logo for additional \$1.50 per piece.</i>	\$3.50

B.Y.O.S.

\$12 per person | Minimum of 25 people

"BRING YOUR OWN S'MORES"

fun, interactive set up including marshmallows, chocolate, graham crackers, and more

ICE CREAM SUNDAE BAR

\$10 per person | Minimum of 25 people

**VANILLA ICE CREAM SERVED WITH AN
ASSORTMENT OF CHEF SELECTED
GARNISHES & SAUCES**

*additional ice cream flavors added upon
request in advance*

CANDY BUFFET

\$200

**ENJOY YOUR FAVORITE ASSORTMENTS OF
CANDY. ALL DISPLAY JARS. GUMBALL MACHINE.
SERVING PIECES. CANDY SIGNS. AND TREAT BAGS ARE INCLUDED.**

*please inquire through your event director for
customizable colors for corporate events.*

STATIONED FOOD

Priced to feed 20 people per tray

SALADS & SUCH

CRISPY BRUSSEL SPROUT SALAD	\$150
JOY'S CAESAR SALAD	\$100
TUSCAN KALE & RED QUINOA SALAD	\$125
SEASONAL FRESH FRUIT PLATTER	\$115
ASSORTED ARTISANAL CHEESES PLATTER	\$150
ASSORTED CURED MEATS PLATTER	\$150

PASTAS & SUCH

PENNE PASTA & PESTO	\$125
CHEESE RAVIOLI & WILD MUSHROOMS	\$140
RIGATONI STEWED TOMATO & MEATBALLS	\$150
PASTA PRIMAVERA ORCHIETTE & GRILLED CHICKEN	\$175
SAUSAGE & PEPPERS WITH SOFT POLENTA	\$175
SAUTÉED COD & RICE PILAF	\$180
LOBSTER & FRESH PAPPARDELLE	\$MKT*

**Ask event representative*

STATIONED FOOD

Priced to feed 20 people

MEAT & FISH

PETIT FILET & GREEN PEPPERCORN DEMI	\$375
GRILLED SIRLOIN & RED WINE DEMI	\$325
6 OZ CHICKEN BREAST & RED PEPPER SAUCE	\$250
SEARED PORK LOIN & BONE MARROW CRUST	\$250
GRILLED SALMON & LEMON CHIVE BUTTER SAUCE	\$275
POACHED LOBSTER & DRAWN BUTTER	\$475

SIDES

SMASHED YUKON GOLD POTATOES	\$100
GRILLED ASPARAGUS	\$125
ROASTED POTATOES	\$100
GRILLED SWEET CORN	\$110
BRUSSEL SPROUTS	\$110
GRILLED VEGETABLES	\$125

INTERACTIVE STATIONS

RAW BAR

Priced per piece / 125 pieces minimum required

OYSTERS	\$4.00
SHRIMP COCKTAIL	\$4.25
KING CRAB	\$4.75
SCALLOP CRUDO	\$4.50
SHUCKED CLAMS	\$4.00

MASHED POTATO BAR

*\$12 per person / Minimum of 30 people
(cannot be ordered alone)*

CHEF SELECTED ACCOUTREMENTS.
INCLUDING VEGETARIAN OPTIONS

CARVING STATIONS

*Priced to feed 20 people
Carving chef present.*

SLOW ROASTED PRIME RIB	\$425
OVEN ROASTED TURKEY	\$325
SMOKED HONEY BAKED HAM	\$325

PRE-FIXE DINNER

Served family style | 12 person minimum

\$50 3-COURSE DINNER

APPETIZERS

choose one sushi roll or one appetizer

SUSHI ROLLS

Spicy Tuna Roll

California Roll

Shrimp Tempura Roll

HAWAIIAN TUNA POKE CONES

crispy waffle cone, kaiware sprout, cucumber,
avocado

ZUCCHINI & SWEET CORN FRITTER

creamed corn, tomato preserve, dill creme fraiche

DEVEILED EGGS

caviar, dill, red onion, caper berries,
creme fraiche

SOUP OR SALAD

choose one

JOY'S CAESAR SALAD

baby romaine, toasted croutons,
parmesan cheese, white anchovy

ROASTED WINTER SQUASH SOUP

puffed wild rice, pumpkin seed, crispy sage

ENTREES

choose two

CHICKEN ROULADE

chicken reduction

NEW YORK STRIP STEAK

tiger shrimp, sage brown butter sauce

GRILLED ATLANTIC SALMON

lemon chive butter

POTATO GNOCCHI TRUFFLE MAC & CHEESE

grilled asparagus, taleggio cheese, sweet onions

SIDES

choose two

YUKON SMASHED POTATOES. CREAMED CORN.
HEIRLOOM BABY CARROTS. GRILLED ASPARAGUS.
HOUSE FRIES

DESSERTS

\$3.50 up-charge per person
FRESHLY BAKED COOKIES OR
ASSORTED MINI CUPCAKES

"choice selection(s) from each category above must be
chose 10-days prior to your event date

PRE-FIXE DINNER

Served family style | 12 person minimum

\$65 4-COURSE DINNER

AMUSE BOUCHE

(one small bite per person)

choose one

ZUCCHINI & SWEET CORN FRITTER

creamed corn, tomato preserve, dill creme fraiche

GRILLED SPANISH OCTOPUS TACO

marinated octopus, sweet corn relish,
green garlic aioli, micro arugla

DEVILED EGGS

caviar, dill, red onion, caper berries, creme fraiche

SUSHI ROLLS

choose one

Spicy Tuna Roll

Salmon "California" Roll

Soft Shell Crab Roll

APPETIZERS

choose one

DEVILED EGGS

caviar, dill, red onion, caper berries, creme fraiche

HAWAIIAN TUNA POKE CONES

crispy waffle cone, kaiware sprout, cucumber, avocado

SOUP OR SALAD

choose one

JOY'S CAESAR SALAD

baby romaine, toasted croutons,
parmesan cheese, white anchovy

ROASTED WINTER SQUASH SOUP

puffed wild rice, pumpkin seed, crispy sage

ENTREES

choose two

CHICKEN ROULADE

chicken reduction

NEW YORK STRIP STEAK

tiger shrimp, sage brown butter sauce

GRILLED ATLANTIC SALMON

lemon chive butter

POTATO GNOCCHI TRUFFLE MAC & CHEESE

grilled asparagus, taleggio cheese, sweet onions

SIDES

choose two

YUKON SMASHED POTATOES. CREAMED CORN.
HEIRLOOM BABY CARROTS. GRILLED ASPARAGUS.
HOUSE FRIES

DESSERTS

\$3.50 up-charge per person
FRESHLY BAKED COOKIES OR
ASSORTED MINI CUPCAKES

"choice selection(s) from each category above must be chose 10-days prior to your event date