



JOY DISTRICT

events menu



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 buyouts.



FRONT BAR

- **Ideal for:** happy hour with coworkers, clients, or friends
- Hosts **10-25** people stationed in front of the garage door windows
- Windows open when weather permits allowing you to experience River North at it's finest
- Provides bar stools & high top tables, which can be included, or removed for more standing room



CHANDELIER ROOM

- **Ideal for:** a special occasion such as a birthday or anniversary
- Table seats **10** people
- Extremely unique and eclectic semi-private dining experience
- Table is elevated between the first floor and the first floor mezzanine
- Vintage elevator doors surround the table



FIRST FLOOR MEZZANINE

- **Ideal for:** a fun, personal, or corporate cocktail party
- Hosts **40-50** people with furniture & **70** without furniture
- Private space but allows you to feel the energy of the first floor
- Provides a lounge atmosphere with leather couches, comfortable chairs, private bar, and flat screen TVs
- Interactive food stations or family style dining
- Customizable set up available as cocktail style

SECOND FLOOR



ON 2

- **Ideal for:** larger scale events- weddings, bar mitzvahs, networking & corporate holiday events
- Hosts **110** people seated or **225** people standing cocktail style
- Between the high ceilings, eclectic decor, and playful furniture this event space will make you want to dance!
- Customizable lighting to set the mood for your event



SECOND FLOOR MEZZANINE

- **Ideal for:** private medium sized parties with casual or loungey vibes
- Hosts **60** people standing
- Private loft space attached the second floor
- Private bar is furnished with couches
- **Great addition for second floor parties over 200 people*

SECOND FLOOR ADDITIONS

.....CUSTOMIZABLE LIGHTING.....



.....AERIALIST PERFORMANCE.....



ROOFTOP



- Joy District's rooftop resembles what you would find at a high end Miami nightclub or restaurant
- With its chic colorful furniture, bar, DJ booth, & impeccable River North views, there is nothing to be disappointed about
- Available for sectioned events, with the option of buffet style dining or cocktail style reception
- Available for rooftop buyouts
- Voted a top ten Chicago rooftop
- Enjoy our specialty frozen summer cocktails

ROOFTOP ADDITIONS

CUSTOMIZABLE FLOWER WALL & FROZEN COCKTAILS.....



HORS D'OEUVRES

PRICED PER PIECE

24 minimum required per item

SEAFOOD...

SAUTEED 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 LOLLIPOP *	\$4.25
ROSEMARY MARINATED CHICKEN LOLLIPOP	\$4.00
CAST IRON SEARED PORK LOLLIPOP	\$4.00
GRILLED LAMB CHOP LOLLIPOP	\$4.75

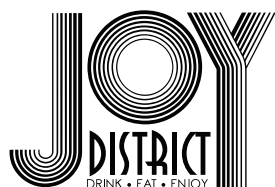
ASIAN FUSION...

LOBSTER EGGROLL	\$4.50
VEGGIE EGGROLL	\$3.75
CHICKEN EGGROLL	\$4.00
PROSCIUTTO & MELON SKEWER WITH PLUM SAUCE	\$3.75
PORK POTSTICKER	\$3.50
TUNA POKE CONES	\$3.75

CLASSICS...

GRILLED SIRLOIN SKEWER *	\$4.50	CUCUMBER & VEGETABLE WRAP *	\$3.25
ZUCCHINI & SWEET CORN FRITTER	\$3.25	MEATBALL WITH RED PEPPER SAUCE	\$4.25
CAVIAR DEVEILED EGGS *	\$3.75	CRAB RANGOON	\$3.50
BRUSCHETTA & GRILLED BREAD *	\$3.00	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
MINI GRILLED CHEESE	\$3.25
....ADD TOMATO SOUP	\$3.75
....ADD FRIES	\$3.75

SUSHI

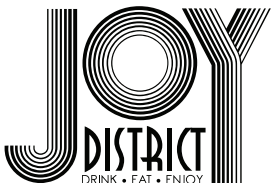
PRICED PER PIECE
24 minimum required per item

CALIFORNIA ROLL King crab, cucumber, scallion, avocado	\$3.25
SPICY TUNA Spicy ahi tuna mix, scallion	\$3.00
TUNA ROLL Ahi tuna, avocado	\$3.00
SPICY SALMON Spicy salmon mix, scallion	\$3.00
SALMON ROLL Fried soft shell crab, cucumber, avocado, scallion, spicy mayo	\$3.00
SWEET POTATO ROLL Fried sweet potato, scallion	\$3.25
SOFT SHELL CRAB ROLL Fried soft shell crab, cucumber, avocado, scallion, spicy mayo	\$3.25
GRILLED BABY OCTOPUS ROLL Grilled baby octopus, scallion	\$3.25

BOOZY VODKA MELON SKEWERS

\$4.50 | minimum quantity of 24

CHOICE OF PINEAPPLE, WATERMELON, CANTALOPE, OR HONEYDEW.



DESSERTS

PRICED PER PIECE

24 minimum required per item

MINI CUPCAKES Red Velvet, Chocolate, Vanilla, Carrot	\$3.00
TURTLE BROWNIES Caramel, Nuts, Chocolate	\$3.00
ECLAIRS Dough filled with cream, topped with icing	\$3.00
MINI TARTLETS Banana Cream, Coconut Cream, Chocolate, Seasonal Fruit, Cheese Cake, Key Lime	\$3.00
ASSORTED BAKED COOKIES Milk with you Cookies?...add a shot of Rumchata for \$7.00 per shot	\$3.00
ASSORTED MACAROONS ...Add company logo for additional \$1.50 per piece	\$3.25

BUILD YOUR OWN S'MORES BAR

\$550 | minimum of 25 people

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

recommended for summer & winter events

ICE CREAM SUNDAE BAR

\$450 | minimum of 25 people

*only served for one hour during event & additional ice cream flavors available upon request

vanilla ice cream served with an assortment of chef selected garnishes & sauces

recommended for summer events

CANDY BUFFET

\$350 | minimum of 25 people

enjoy your favorite assortment of candy
all display jars, gumball machine, serving pieces, candy signs, & treat bags are included

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

recommended for winter events

Hot Chocolate Bar

\$450 | minimum of 25 people

enjoy your favorite holiday treat
with an exceptional array of toppings including candy canes, wafers, marshmallows, sprinkles & more

make it boozy

*for an additional upcharge

baileys | kahula | peppermint schnaps | amaretto

recommended for winter events



STATIONED FOOD

Priced to feed 20 people per tray

SALADS & SUCH

CRISPY BRUSSEL SPROUT SALAD <small>*contains pork</small>	\$150
JOY'S CAESAR SALAD	\$100
BABY GEM SALAD	\$125
TUSCAN KALE & RED QUINOA SALAD	\$125
SEASONAL FRESH FRUIT PLATTER	\$115
ASSORTED ARTISANAL CHEESES PLATTER	\$150
ASSORTED CURED MEATS PLATTER	\$150

PASTAS & SUCH

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 <small>*ask event representative</small>	\$MKT

MEAT & FISH

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

SIDES

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



INTERACTIVE STATIONS

RAW BAR

Priced per piece | 125 minimum required

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

CARVING STATIONS

Priced to fee 20 people
Carving chef present.

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

MASHED POTATO BAR

\$10 per person | Minimum of 30 people
(cannot be ordered alone)

INCLUDES

cheddar cheese, sour cream, bacon, & chives

SALAD BAR

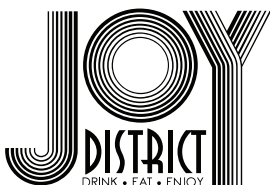
\$10 per person | Minimum of 30 people
(cannot be ordered alone)

INCLUDES

ranch, balsamic, OR bleu cheese dressing

&

croutons, cheddar cheese, bleu cheese, sunflower seeds, bacon, tomato, cucumber, & crispy noodles



PRE-FIXE SEATED DINNER

Served family style | 12 person minimum | \$50 per person

3-COURSE DINNER

FIRST COURSE

choose one sushi roll OR one appetizer

SUSHI ROLLS

Spicy Tuna Roll

Citrus Salmon Roll

Shrimp Tempura Roll

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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

SECOND COURSE

choose one

JOY'S CAESAR SALAD

Baby romaine, toasted croutons, parmesan cheese, white anchovy

BABY GEM SALAD

Baby gem lettuce, crispy noodles, bean sprouts, sunflower seeds, farm cheese, wasabi mist

MISO SOUP

Classically done

THIRD COURSE

choose two

ROASTED CHICKEN ROLL

chicken reduction

NEW YORK STRIP STEAK

tiger shrimp, herbed brown butter sauce

GRILLED ATLANTIC SALMON

lemon chive butter

POTATO GNOCCHI TRUFFLE MAC & CHEESE (VEG. OPTION)

grilled asparagus, taleggio cheese, sweet onions

SIDES

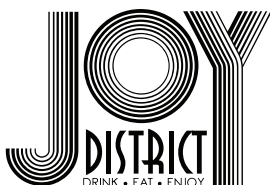
choose two

yukon smashed potatoes, creamed corn, heirloom baby carrots, grilled asparagus, house fries

DESSERTS

\$3.50 up-charge per person

FRESHLY BAKED COOKIES, ASSORTED MINI CUPCAKES, TARTLETS



PRE-FIXE SEATED DINNER

Served family style | 12 person minimum | \$65 per person

4-COURSE DINNER

FIRST COURSE/AMUSE BOUCHE

choose one | one small bite per person

HAWAIIAN TUNA POKE CONES

Crispy waffle cone, kaiware sprout, cucumber, avocado

ZUCCHINI & SWEET CORN FRITTER

Creamed corn, tomato preserve, dill creme fraiche

DEVILED EGGS

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

SECOND COURSE

SUSHI ROLLS

choose one

Spicy Tuna Roll

Citrus Salmon Roll

Shrimp Tempura Roll

THIRD COURSE

choose one

JOY'S CAESAR SALAD

Baby romaine, toasted croutons, parmesan cheese, white anchovy

BABY GEM SALAD

Baby gem lettuce, crispy noodles, bean sprouts, sunflower seeds, farm cheese, wasabi mist

MISO SOUP

Classically done

FOURTH COURSE

choose two

ROASTED CHICKEN ROLL

chicken reduction

NEW YORK STRIP STEAK

tiger shrimp, herbed brown butter sauce

GRILLED ATLANTIC SALMON

lemon chive butter

POTATO GNOCCHI TRUFFLE MAC & CHEESE (VEG. OPTION)

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

