HAWKSMOOR CHICAGO

PRIVATE DINING | EVENTS | GROUP BOOKINGS

"One of the best steakhouses in the world has finally arrived in the Windy City."

Iconic landmark building

Five events spaces over three floors

Over 18 years' experience delivering exceptional events

Winner of World's Best Steak Restaurant

Twice winner of Best Restaurant Bar at Tales of the Cocktails, the Oscar's of the bar industry

Certified B-Corp

Three stars from the Green Restaurant Association

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CHICAGO

Housed in a dramatic remnant of Chicago's industrial past, Hawksmoor Chicago offers a unique venue with real character, warmth, and sense of celebration. Perfect for a wide range of events, from private intimate dinners to grand weddings, product launches, brand activations and large-scale corporate functions.

Awarded World's Best Steak Restaurant in 2022, Hawksmoor has a global reputation for excellence. Food revolves around dry-aged steaks from the country's best farms and ranches and sustainable prime seafood grilled over charcoal for an authentic lick of smoke and char. The cocktail and wine programmes have received numerous awards and accolades.

Host an event in this iconic building in the confidence that the food, cocktails and service will be worldclass and that your guests will enjoy the warmth and hospitality for which Hawksmoor is renowned.

'One of Chicago's best restaurants: the space is beautiful, the steaks are out of this world and the drinks are excellent. You'll never want to leave.' *Time Out*

500 NORTH LASALLE DR CHICAGO, IL 60654

INQUIRE

Bus stops156 LaSalle Bus, and 22 Clark BusSubways stopsClark/Division Station (Red Line)Wheelchair usersFully wheelchair accessible



EXCEPTIONAL EVENTS

For over 18 years Hawksmoor has worked with thousands of clients to create bespoke events for a wide range of occasions. We've hosted weddings, large-scale functions for Fortune 500 companies, movie premieres and after-parties, and product launches for leading brands.

We've been a backdrop to box-office hits as a location hire (like Tom Cruise in Mission Impossible or Colin Farrell in The Penguin), and hosted small business dinners and private occasions for A-list celebrities.

Our combination of picture-perfect backdrops, worldclass food, drink and service, carefully honed projectplanning expertise and genuine warmth and hospitality, ensures we deliver the impact our clients have come to expect.

> 'An experience that's relaxed but professional with an interior that has real glamour. And the food is just as glorious.' Condé Naste Traveller

'Having worked with Hawksmoor on several events I'm continually impressed by their incredible and unique ability to deliver high quality food and cocktails at scale, while making sure every guest feels perfectly looked after.' Simon Ford, Founder Ford's Gin



BUYOUT CAPACITIES

BEEF & LIBERTY ROOM	82 SEATED	100 STANDING	LADY BIRD 3RD
BEEFSTEAK STAKES ROOM	130 SEATED	150+ STANDING	BIG MIKE
POWER HOUSE ROOM	125 SEATED	165 STANDING	
FULL BUYOUT	375 SEATED	465+ STANDING	

PRIVATE DINING ROOM CAPACITIES

16 SEATED

22 SEATED

POWER HOUSE ROOM

Our first floor dining room once housed huge engines that powered the journeys of over 100,000 Chicagoans each day. Features a dramatic brass-topped bar, warm timber panelling and an original vaulted ceiling.



CAPACITY 125 SEATED 165 STANDING







BEEF & LIBERTY ROOM

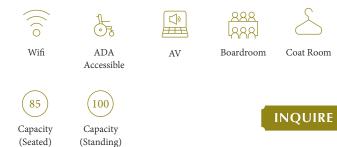
Original details include a timber joist ceiling, exposed brickwork and holophane pendants that once lit the streets of Paris.

Beef & Liberty was the rallying cry of the Sublime Society of Beefsteaks, which inspired the Chicago Beefsteak Club which hosted its first 'broil' at the Standard Club on Michigan Avenue in 1894.





CAPACITY 85 SEATED 100 STANDING







PRIVATE DINING LADY BIRD 3RD

Named after a Champion Devon Cow crowned at Chicago's International Livestock Exposition of 1905.

"There's nowhere else that combines food of this freshness and quality with drinks of this calibre. Once you've sampled Hawksmoor, you'll never go anywhere else." GQ



CAPACITY 16 SEATED





PRIVATE DINING BIG MIKE

Named after a Champion Chicago bull born in 1919, it's also a nod to his Air-ness, Michael Jordan, the mightiest of all Chicago Bulls, whose original restaurant once occupied our building.

'First-rate ... If you're going to open a steakhouse in Chicago, a city famous for these dining establishments, it would help to have some history and experience on your side. That's exactly the situation at Hawksmoor.'

Forbes



CAPACITY 22 SEATED



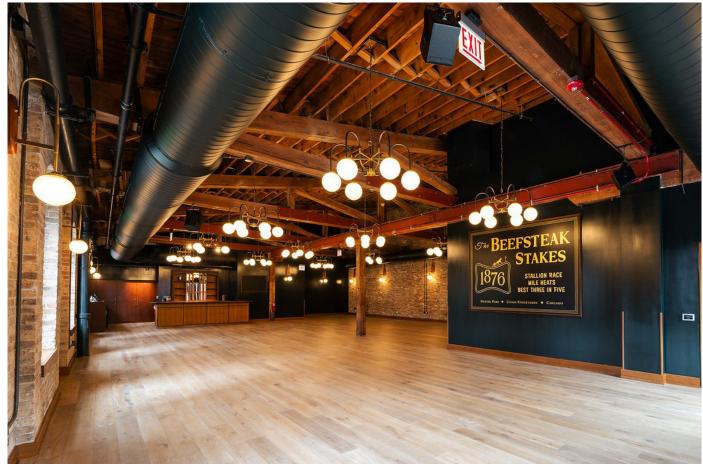
THE BEEFSTEAK STAKES ROOM

With its original cathedral ceiling of exposed timber joists and beams, this unique room is a dramatic remnant of Chicago's industrial past. The space is a blank canvas which has a warm atmosphere of its own. It can, as required, be dressed and adapted to suit your design aesthetic and the furniture set out to suit your event.

Named after a horse race held at Chicago's Dexter Park in 1876, which had an unusual prize – steak! The winning horse? Bazar, son of Ivy Leaf and Jack Malone.

"For lovers of both meat and drink, Hawksmoor is ideal; it looks and feels like an institution and seems destined to become one." *Esquire*

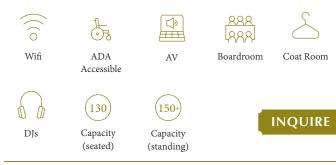
"Open the door and you'll be greeted by a friendly team and an appealingly buzzy atmosphere. Beef is king and is cooked to perfection. Flavours are sublime." *Michelin Guide*







CAPACITY 130 SEATED 150+ STANDING



FULL VENUE BUYOUT

Why not take the whole building? Free run of three floors spanning 16,500sq ft.

"Spread among three levels, this steakhouse pays tribute to the 137-year-old building's history as the LaSalle Street Cable Car Powerhouse with vintage light fixtures, curves reminiscent of transit cars, and a boatload of other details."

Eater Chicago





CAPACITY 375 SEATED 465+ STANDING







FLEXIBLE FOOD & BEVERAGE OPTIONS

From standing-style receptions to full seated dinners, menus can be tailored to suit any style of event and dietary requirements.

All menus can be accompanied by matched wines selected by our team of sommeliers, as well as a variety of cocktail packages.







SAMPLE DINNER MENU

Avaliable as 2/3 courses Priced per person

FIRST COURSE

Island Creek oysters, Duxbury, MA *natural, Vietnamese, charcoal-roasted with bone marrow*

STARTERS

Carolina-spiced pork belly *vinegar slaw* Steelhead tartare citrus, ginger, chili

Charcoal-roasted scallops white port & garlic

CHARCOAL-GRILLED STEAKS*

Sliced and served in cast iron skillets

Porterhouse

Chateaubriand

Bone-in rib chop

SIDES

Beef dripping chips *Hawksmoor ketchup* Creamed spinach rosemary, cayenne, nutmeg

Macaroni cheese five cheeses, herb crumb

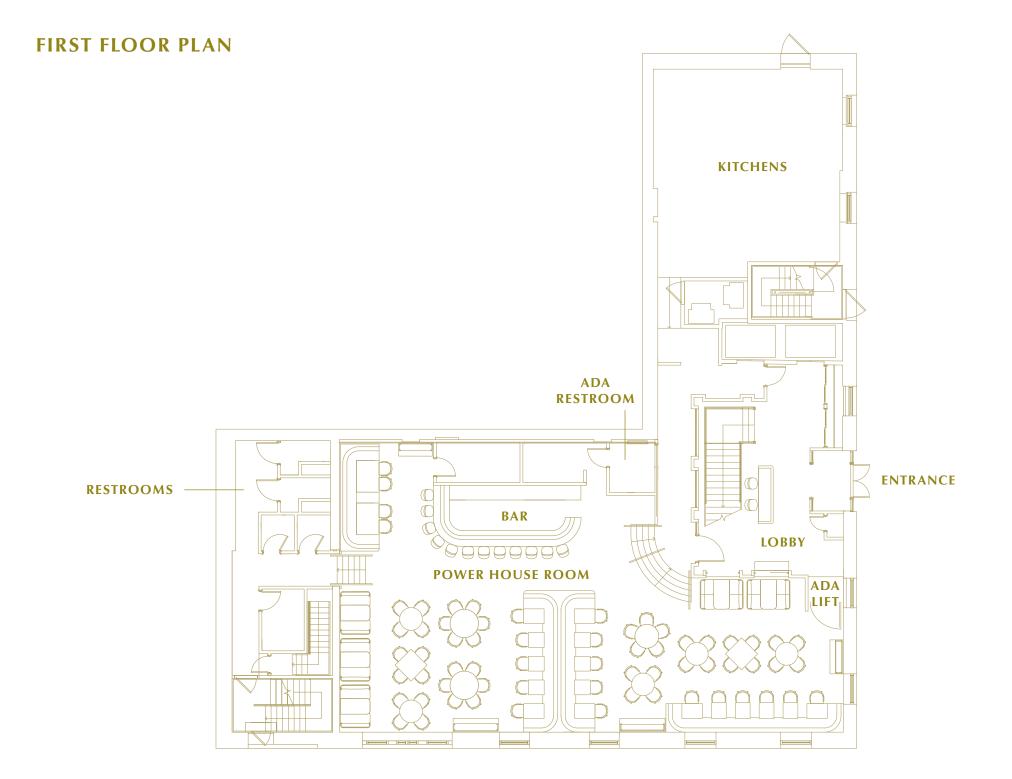
Mashed potatoes Madeira gravy

Boston lettuce salad *herbs, viniagrette*

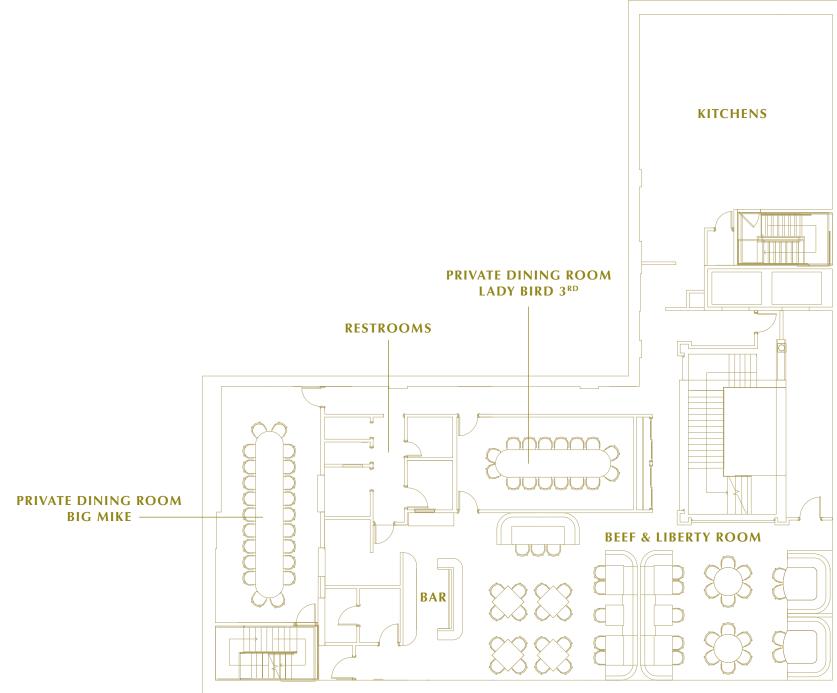
- Selection of sauces -

DESSERT

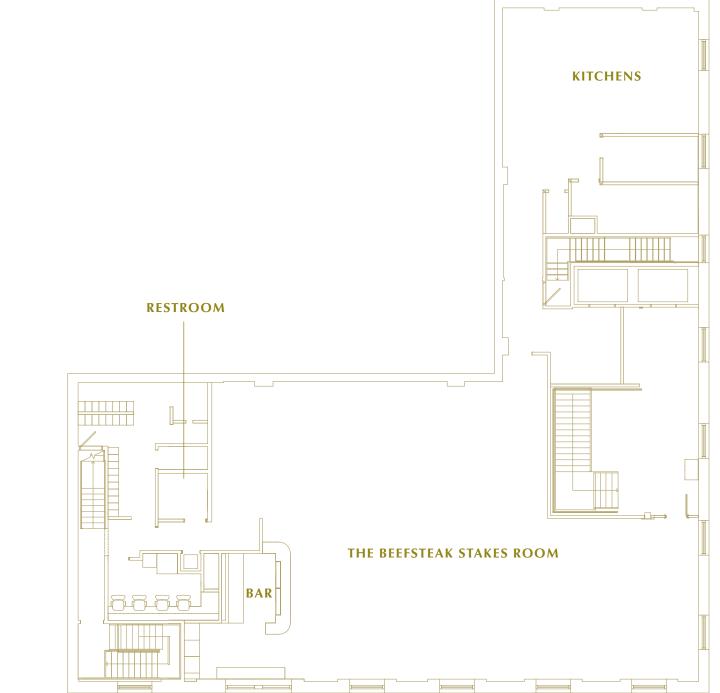
Sticky toffee pudding, milk ice cream Coconut & passion fruit pavlova Peanut butter Louis



SECOND FLOOR PLAN



THIRD FLOOR PLAN



LONDON RESTAURANTS





Borough

SE1 9AQ

Air Street W1J 0AD



Knightsbridge SW3 2AL





WC2H 9JG



Guildhall

EC2V 5BQ





Liverpool L2 OPL







Edinburgh EH2 2AA



New York

Dublin D02 C850 IRELAND



Wood Wharf E14 5GX



Chicago IL, 60654

NY, 10010

All our restaurants are available for full hire. For UK and Ireland sites, please email events@thehawksmoor.com For Chicago events, please email chicagoevents@thehawksmoor.com For New York events, please email eventsnyc@thehawksmoor.com





To book Hawksmoor Chicago email **chicagoevents@thehawksmoor.com** call **+1 872-272-4240** or visit the website **thehawksmoor.com**

Terms & conditions apply