

SEASONALLY

HOLIDAY 2023 CATERING + EVENT INSPIRATION

MAKE TIME
FOR JOY

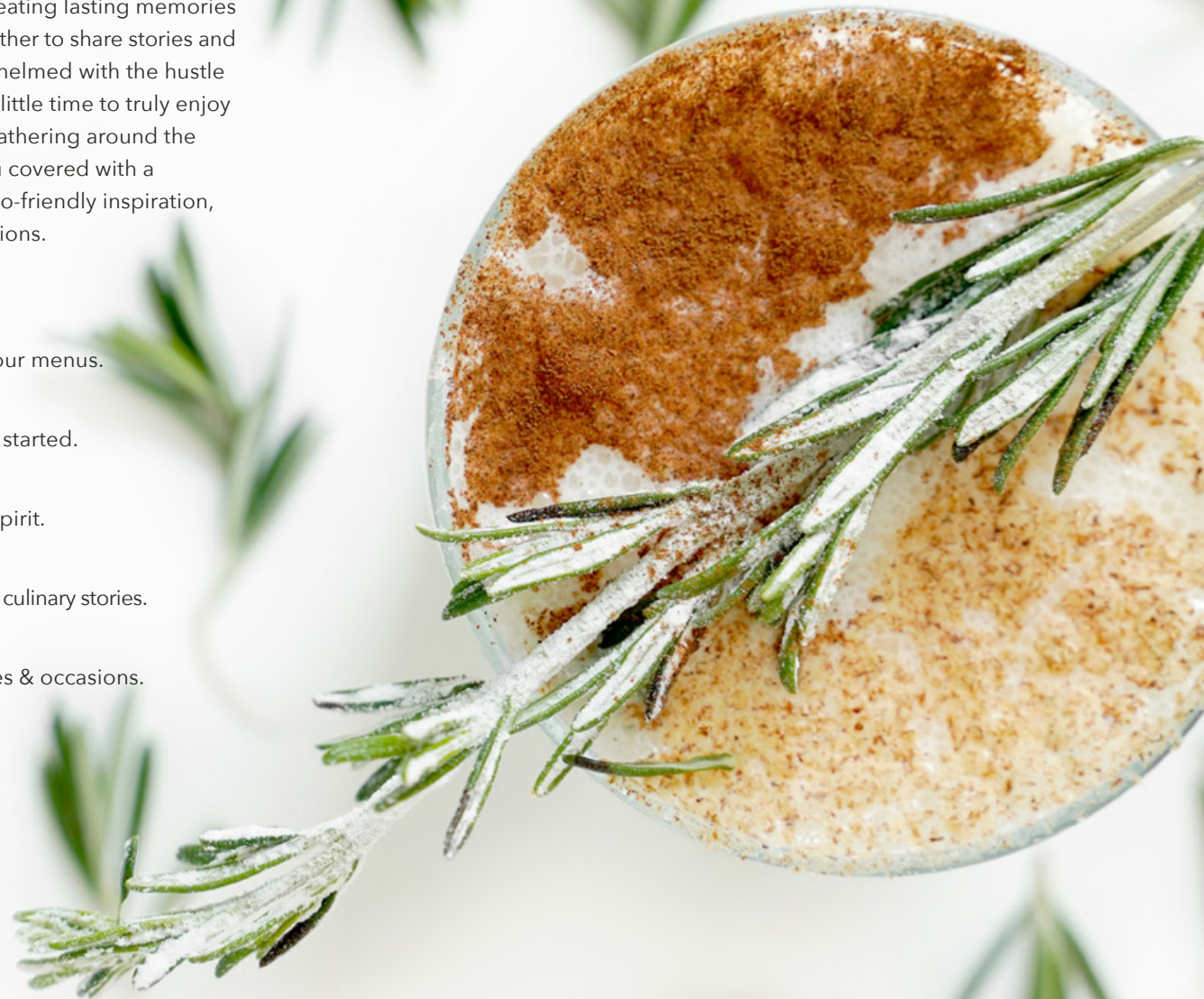


PARAMOUNT
EVENTS™

EMBRACE TIME TOGETHER

The holiday season is a time for warmth, laughter, and creating lasting memories with those close to us. It's the season where we come together to share stories and savor delicious meals. Yet, we often find ourselves overwhelmed with the hustle and bustle of planning and preparations, leaving us with little time to truly enjoy the company of our friends and family. Whether you're gathering around the dining table or hitting the dance floor, Seasonally has you covered with a thoughtfully curated selection of holiday dining ideas, eco-friendly inspiration, and more. No stress, no hassle, just pure, joyous celebrations.

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Let the harvest of the season be the highlight of your menus.
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Find the perfect venue for any gathering.



GUIDED BY SEASONALITY

HIGHLIGHTING MIDWESTERN SEASONAL INGREDIENTS IN OUR FOOD AND BEVERAGE MENU DEVELOPMENT.

The ingredients used by Paramount Events during the often-overlooked Midwestern fall and winter harvests bring a unique charm to the table. While the region may be known for its abundance of crops during the warmer months, the cooler seasons offer a delightful array of flavors that should not be underestimated. Think hearty root vegetables and squash, crisp apples, earthy mushrooms, and fragrant fall and winter herbs like rosemary and sage, all of which thrive in the Midwest's rich soil. These ingredients not only bring warmth and comfort to our dishes but also offer an opportunity to explore a different side of the culinary spectrum.

Let's not forget about the drinks; as the temperature drops, a cozy assortment of seasonal beverages emerge. Our drinks are inspired by the likes of tangy pomegranate, zesty citrus, and soothing honey and ginger. There's also popular favorites like spiced apple cider and pumpkin-infused lattes to warming mulled wines and comforting hot cocoa. There's a drink for every taste, making fall and winter in the Midwest a truly delectable experience for the palate. The fall and winter harvests bring richness to our plates and glasses, reminding us that each season has its own distinct and delicious offerings.



START WITH A THEME

REMEMBER, WHEN PLANNING A PARTY, THEMES ARE IMPORTANT, BUT THE AMBIANCE AND DETAILS TRULY SET THE TONE AND CREATE THE PERFECT VIBE.

PINING FOR THE SEASON

Create a winter wonderland for your guests by decorating the table with green garland, pinecones, branches, and accents of persimmon and citrus. Set a cozy atmosphere with twinkle lights, tapered candles, and a fireplace (real or TV faux).

Accompany the ambiance with cool jazz or Bossa Nova tunes. Serve drinks and hearty bites adorned with fresh cranberries, and end the night with gingerbread cookies to-go. It's the perfect way to immerse your guests in the beauty of winter's natural landscape.

APRÈS-SKI LODGE GAME NIGHT

For your next gathering, why not try a theme that brings together the cozy ambiance of an Après-Ski lodge with the excitement of game night? Set up a lounge area with soft faux fur textures, plaid fabrics, and wooden accents to create the rustic lodge feel. Encourage your guests to dress in their best Après-Ski attire! To keep the winter sports theme going, have skis, snowboards, and sleds on display, and set up various board games, card games, and party games throughout the space. For food, serve hearty dishes like fondue and cheese & charcuterie platters, and create an interactive hot chocolate station with peppermint sticks, liquors, and more.

GLITZ MEETS GREEN

Let's greet the upcoming year with a bang and embrace sustainability! Celebrating with glitz and glamour is excellent, but why not take an eco-friendly approach? Impress your guests with unique and environmentally conscious decorations like recycled paper confetti, LED lighting arrangements, and upcycled bottle centerpieces. Use biodegradable tableware, cloth napkins, and organic floral arrangements to complete the eco-friendly theme. By starting the year with style and a commitment to preserving our planet, we can positively impact and inspire others to do the same.



TIP

Not sure where to start? Try decorating with seasonal produce for a natural feel. This is also a more sustainable option!

HOLIDAY-ING SUSTAINABLY

CELEBRATE SUSTAINABLY THIS HOLIDAY SEASON

The holiday season is filled with traveling, gifting, and eating - all things that contribute to waste and climate problems. Below are small but impactful ways to celebrate sustainably this season.

GIVE TO CHARITY

Limit physical waste and give back to those in need. Ask friends and family to donate, create goals for fundraising, and help spread awareness for your charity!

TRAVEL MINDFULLY

Reduce your carbon footprint by driving, taking public transportation, or carpooling with someone to your event. Calling an Uber? Use Uber Green, a low-emission vehicle and an easy way to cut down on emissions.

SOURCE LOCALLY

Opt for locally sourced ingredients to support farmers and purveyors. Purchase gifts and support local artisans in your community.

MINIMIZE PACKAGING & WRAPPING

Use recycled paper or fabric as wrapping paper. Collect ribbons and bows while opening gifts and save for next year. Try to buy gifts that are already packaged, eliminating excess wrapping materials.

REDUCE FOOD WASTE

Ask guests to RSVP to ensure you buy an accurate amount of food. Nervous you'll run out of food, but purchase too much? Have containers to go, to pack any leftovers for your guests.

REUSE WISELY

Buy simple, reusable decorations for your house. If you're hosting a dinner party, using real china and silverware can help reduce waste from disposables.

MINDFUL GIFTING

Gift thoughtfully. Purchase gifts that you know your family and friends will use. Something as big as an experience (spa day, movie tickets), or as simple as soap and candles from local artisans.

EDUCATE & INSPIRE

Small acts of sustainability are big wins and easy ways to lead by example with friends and family. Let a friend borrow your table decor, source ingredients locally, or shop from local artisans.

NEW RESOLUTIONS

Set (achievable) sustainable goals for yourself in 2024. Carpool more with friends in your neighborhood or reduce plastic water bottles and disposable cups.



LOCALLY-MADE SOAPS

Gifting soap is sustainable, practical, and promised to be used! Consider supporting local artisans, gifting fun scents, and packaging with a reusable loofa.



MARLEY FINNEGAN CHIEF SUSTAINABILITY OFFICER

Always working to align teams with their sustainability intentions, Marley Finnegan is elevating hospitality for the utmost of sustainable futures. Focused on food insecurity, circular solutions, event emissions technology, and more - she directs solutions toward more conscious ways of conducting business and events. Learn more about her at eventsofpurpose.com.

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PLATED DINNER PARTY



HERBED RICOTTA GNOCCHI

Roasted Root Vegetables, Black Truffle Cream Sauce, Pecorino

WINTER WEDGE SALAD

Baby Iceberg Lettuce, Butternut Squash, Fourme d'Ambert, Bacon Lardon, Radish, Cherry Tomato, Herbed Buttermilk Dressing

AROUND THE TABLE

GIVE YOUR GUESTS SOMETHING TO TALK ABOUT AND A PLACE TO DO IT.

In the heart of the holiday season, there's a magical place where cherished memories are woven, laughter fills the air, and warmth is served in every dish. This place is around a table where family and friends come together not just to share a meal, but to create moments that will be talked about for years to come. From the ingredients grown in our greenhouse and the farms supplying local ingredients to the housemade pastas, sauces, soups and dressings - each dish served by Paramount Events has a story to tell.



SEASONALLY HOLIDAY 2023

TASTES FOR ALL STYLES

SIGNATURE DRINKS THAT REFLECT THE SEASON'S BEST INGREDIENTS.

Our beverages are crafted with seasonal flavors that appeal to everyone's taste buds and drinking styles. With options that include spirit and spirit-alternative drinks, our cocktails are formulated with the season in mind. From the refreshing effervescence of ginger to tangy citrus notes, there's something for everyone to enjoy.





GINGERED POM PUNCH

*vers'eau apéritif, pomegranate juice,
lime juice, cinnamon syrup, ginger beer*



HARVEST SPRITZ

*cranberry vodka, pomegranate, blood orange
and passionfruit blend, simple syrup, prosecco*



FIRESIDE DELIGHT

*aged rum, muddled kumquat,
honey syrup, lime, falernum*



**SEEDLIP SPICE &
EVERYTHING NICE**

*seedlip spice, meyer lemon juice,
sage-infused agave nectar, grapefruit lacroix*

FROSTBITE FIXER

*gin, blood orange juice,
rosemary honey syrup,
lime, ginger beer*



ROSEMARY'S RESOLUTION

*blood orange, turmeric, pressed ginger,
rosemary honey, club soda*



SNOWDRIFT

*vodka, lillet, grapefruit juice,
sage syrup, birch bark bitters*



CUPID'S CRASH

*grapefruit juice,
white cranberry, sage syrup,
lime juice, club soda*



HOLIDAY HORS D'OEUVRES

CREATIVE AND FLAVORFUL BITE-SIZED TREATS,
PERFECT FOR HOSTING AND MINGLING



**CARAMELIZED ONION
& GOAT CHEESE TARTLET**
apple, thyme



SESAME CHICKEN SALAD

lotus crisp, sriracha



TRUFFLED PORTOBELLO CARPACCIO

thyme potato crisp, baby arugula, radish



SHRIMP SHOOTER

cocktail sauce



SWEET & SAVORY

GRAZE YOUR WAY THROUGH THE HOLIDAY SEASON

Choose from an array of indulgent, flavor-filled bites that are sure to please every guest.

'TIS THE SEASON FOR CELEBRATION

WHETHER YOU'RE LOOKING TO HOST A SOPHISTICATED GATHERING, AN INTERACTIVE EVENT, OR A COZY GET TOGETHER, WE HAVE THE PERFECT VENUE FOR YOU.

THE OLD POST OFFICE

433 West Van Buren Street
Chicago, Illinois 60607

seated: 150-800 | reception: 245-1400

key features: historic Chicago landmark, multiple spaces that can be interconnected for larger guest counts or blocked off for more intimate setting

THE PENTHOUSE HYDE PARK

5107 South Blackstone Avenue
Chicago, Illinois 60615

seated: 150 | reception: 250

key features: located in historic hyde park, 20' arched windows looking out to the city, beautifully redone black and white flooring

ART INSTITUTE OF CHICAGO

111 South Michigan Avenue
Chicago, Illinois 60603

key features: multiple spaces, enticing art, interactive features

LOFT LUCIA

7 North Carpenter Street
Chicago, IL 60607

seated: 120 | reception: 160

key features: brick walls, natural lighting

THE RIVER ROOM AT BURNING BUSH BREWERY

4018 North Rockwell Street
Chicago, Illinois 60618

seated: 150-200 | reception: 225

key features: industrial charm, exposed brick, private views of chicago river

CHICAGO HISTORY MUSEUM

1601 North Clark Street
Chicago, Illinois 60614

seated: 300 | reception: 600

key features: sophisticated, classic Chicago architecture, stained glass, black and white tiled floors

► TIP

Looking for something cozy? Consider hosting in the comfort of your home. Our team will work with you to plan around your floor plan, provide serveware or use yours, and create a menu that's suitable to cook in your kitchen.



CHEERS TO THE HOLIDAYS!



TO LEARN MORE

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