



Connect, celebrate, create—a versatile space for community

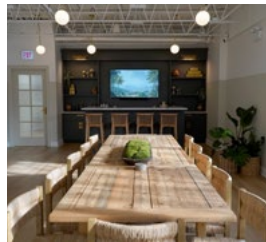
Welcome to The Lobby @ Paramount Events, a serene and welcoming space in Chicago's Avondale neighborhood. Featuring nature-inspired accents and a relaxed atmosphere, The Lobby is the ideal setting for:

- Bridal Showers
- Baby Showers
- Business Meetings
- Rehearsal Dinners
- Cooking Classes
- Mixology Classes
- Wellness Events
- Cocktail Receptions
- Graduation Parties
- Promotional Events
- Private Dinners
- Photoshoots

The Spaces



The Foyer



Dining Room & Bar



The Kitchen



Beauty Bar



Conference Room

The Details

The Lobby is fully furnished with stylish, modern décor, allowing you to focus solely on enjoying your event.

Catering is exclusively provided by Paramount Events, offering seasonal menus crafted with locally sourced ingredients, ensuring that every bite is as delightful as the space itself. Just show up, and let us take care of the rest.

Included In Rental

- Audio/Video Capabilities
- Existing Furniture
- Built-In Bar
- Tableware - China, Glass, Silver
- (1) Dedicated Event Attendant

Not Included

- Linen Napkins
- Linen Table Coverings
- Florals
- Specialty Ice
- Specialty Glassware
- Additional Seating

Amenities

- Bluetooth Audio
- Wireless Microphone
- Private Wi-Fi
- (2) 65" Flatscreen 4k Tvs
- Wheelchair Accessible
- Private Bathrooms
- Breakout Rooms
- Fully Furnished
- Full Kitchen
- Free Private Lot & Street Parking

Capacity

- 2,000 sq ft
- Seated: 50
- Reception: 75

Catering & Staff

Exclusively provided by



paramounteventschicago.com

CONTACT US FOR PRICING AND AVAILABILITY

 773.880.8044

 TheLobby@ParamountEventsChicago.com



Sample Catering Packages

Our catering options feature a range of offerings for any time of day and any type of event, all made with seasonal, high-quality ingredients sourced locally, including items from our on-site greenhouse. Whether you're planning a morning meeting or an evening celebration, our menus are designed to elevate every moment with fresh, flavorful dishes.

BEVERAGE & SNACKS

Beverage Service

Coffee (Regular & Decaf), Tea, Water & Iced Tea (in dispensers), Assorted Sodas

Snacks

Assorted Whole Fruit - Apples, Oranges, Bananas

Granola Bar (V) - Oats, Dried Fruit, Nuts

CONTINENTAL BREAKFAST

Beverage Service

Coffee (Regular & Decaf), Tea, Water & Iced Tea (in dispensers), Assorted Sodas

Continental Breakfast Buffet

Breakfast Pastries - Scones, Muffins, Cinnamon Roll

Seasonal Fruit Display

Yogurt Parfait (V) - Vanilla Yogurt, Housemade Granola, Fresh Berries

MED LUNCH

Beverage Service

Coffee (Regular & Decaf), Tea, Water & Iced Tea (in dispensers), Assorted Sodas

Taste of the Mediterranean Station

*Includes 3 kabobs per person

Choice of Two Kabobs

Chicken, Shrimp, Vegetable (GF, Vegan), Steak

with

Grilled Pita

Hummus

Yogurt-Garlic Sauce

Tomato and Cucumber Salad

Couscous Salad

Raisins, Pine Nuts, Lemon Vinaigrette

Dessert

Assorted Seasonal Dessert Bars OR Assorted Cookies

SANDWICH LUNCH

Beverage Service

Coffee (Regular & Decaf), Tea, Water & Iced Tea (in dispensers), Assorted Sodas

Petite Sandwich Display

Pre-Made Platter. 2 Petite Sandwiches Per Guest.

Smoked Turkey and Farmhouse Cheddar Sandwich

Gem Lettuce, MightyVine Tomato, Roasted Garlic Aioli, Petite Artisan White Roll

Nueske's Ham and Gouda Sandwich

Fried Shallots, Arugula, Cranberry Mustard Aioli, Pretzel Roll

Banh Mi Chicken Sandwich

Napa Cabbage, Pickled Vegetables, Fresh Herbs, Lime, Creamy Nước Chấm, Soft French Roll

House-Smoked Beef 'Chicago-Style' Sandwich

Sweet Peppers, Provolone, Giardiniera Aioli, French Roll

Italian Sandwich

Soppressata, Capicola, Ham, 'Nduja Aioli, Provolone, Sweet Peppers, Artichokes, Gem Lettuce, Ciabatta

Caprese Sandwich

MightyVine Tomato, Fresh Mozzarella, Basil, Balsamic Agrodolce, Pistou, Ciabatta

Vegan Sandwich

Artichoke, Avocado, Calabrian Chili, Crispy Mushrooms, Artisan Whole Grain Roll

Choice of Two

Pesto Pasta Salad (Vegetarian)

Ditalini, Lemon Aioli, Cherry Tomatoes, Mozzarella

Couscous Salad

Raisins, Pine Nuts, Lemon Vinaigrette

Fresh Fruit Salad

House Made Chips

Field Greens Salad

Sherry Vinaigrette

Dessert

Assorted Seasonal Dessert Bars OR Assorted Cookies

Sample Catering Packages

COCKTAIL RECEPTION

Passed Hors d'Oeuvres

Filet Frites | df, nf

Beef Tenderloin, Caramelized Onion, Truffle Aioli, Shoestring Potatoes, Toasted Focaccia

Chili Glazed Shrimp | df, gf, nf

Persian Cucumber Cup, Cilantro, Scallions

Tuna Tartare | df, nf

Wonton Crisp, Ponzu, Lemongrass, Ginger

Chicken Thigh Satay | df, gf, nf

Black Sesame, Spicy Mayo, Scallions, Cilantro

Cocktail Menu

Light Nosh

Assorted Artisanal Cheese & Charcuterie

Assorted Crackers & Bread

Fruit, Nuts, Jam

Assorted Seasonal Dips

Crudités

Seasonal Vegetables

Verde Street Station

Gem Lettuce & Jicama | df, gf, nf

Avocado, Black Beans, Pepitas, Citrus Vinaigrette

Esquites

Grilled Corn, Cotija, Aioli, Smoked Paprika, Lime, Cilantro

Fish Taco | gf, nf

Cumin Chili Dry Rub, Coleslaw, Corn Tortilla

Chicken Tinga Empanada | nf

Tomato, Guajillo

Dry Rubbed Skirt Steak | df, gf, nf

Charred Pineapple Salsa, Mint

Accompanied By:

Salsa Verde, Salsa Roja, Cotija

Gluten-Free, Vegan, and Vegetarian Options Available

df = dairy-free

gf = gluten-free

nf = nut-free

vg = vegan

v = vegetarian



ADDITIONAL ADD-ONS

Passed or Placed Sweets

Mini Berry Cheesecake

Thai Basil

Seasonal Fruit Crumble Bar

Citrus Meringue Tart

Red Velvet Cake Pop

Premium Liquor Package

Includes 2 premium wines, sparkling wine, 3 beers, sodas and mixers. Upgrade available to add specialty cocktails.

Tito's Vodka (gluten-free)

Bombay Gin

El Jimador Silver Tequila

Bacardi Silver Rum

Pinhook Bourbon

Dewars 12 Year Scotch

Sample Catering Packages

Seated Dinner

FIRST COURSE

Choice of one salad.

Grilled Asparagus & Arugula Salad

Spring Onion, Parmesan, Almonds, Preserved Lemon Vinaigrette

Spring Vegetable Salad

Peas & Carrots, White Asparagus, Shallot, Radish, Herbs, Sorghum, Pecorino, Champagne Vinaigrette

Burrata & Spring Vegetable Salad

Asparagus, Artichoke, Arugula, Castelvetrano Olive, Preserved Lemons, Saba, Herbed Focaccia

Spring Lyonnaise Salad

Chicory, Snap Peas, Radish, Bacon Lardon, Baguette Croutons, Poached Egg, Pickled Mustard Seed, Dijon Vinaigrette

Strawberry & Cherry Tomato Salad

Frisée, Sorrel, Avocado Mousse, Black Walnut, Puffed Grains, Lemon-Balsamic Vinaigrette

SOUP

Available as a menu addition.

English Pea Soup

Bacon Lardon, Tarragon, Sour Cream

Asparagus Soup

Soft-Boiled Egg, Fried Garlic, Citrus Gremolata

Chilled Spring Pea Soup

English Peas, Cherry Tomatoes, Ricotta, Mint

BREAD BASKET

One basket per table is included.

Housemade Bread

Creamy Butter, Sea Salt
Our bread is made daily in-house.

ENTRÉES

We recommend - 2 selections plus a vegetarian option.

Seafood

Pan-Roasted Loch Duart Salmon

Cauliflower Purée, Asparagus, Fava Beans, Pearl Onions, Sorrel, Gremolata

Pan-Roasted Halibut

Spring Vegetable Succotash, Lemon Scented Nage, Garden Herbs

Poultry

Pan-Roasted Airline Chicken Breast

Stone Ground Polenta, Fava Bean, English Pea, Pearl Onion, Chicken Jus

Wood-Grilled Skin-On Chicken Thighs

Israeli Couscous, Asparagus, English Pea, Baby Carrot, Lemon-Currant Jus

Wood-Grilled Airline Chicken Breast

Sunchoke, Asparagus, Artichoke, Garden Greens, Lemon-Ginger Gremolata, Smoked Yolk

Beef

Wood-Grilled Beef Tenderloin

Fava Bean Purée, Fingerling Potatoes, Haricots Verts, Truffled Beet Jus

Wood-Grilled Hanger Steak

English Pea Purée, Fingerling Potatoes, Baby Carrots, Fava Bean, Lemon, Olive Oil

Vegetarian

Crescenza Ravioletti

Sunchoke, Artichoke, Radish, Sunflower Shoots and Seeds

Baked Quinoa Cake

English Pea Pesto, Pea Leaves, Pearl Onions, Baby Carrots, Tokyo Turnips, Parmesan

DESSERT

Dark Chocolate Torte

Macerated Berries, Chantilly Cream

Lemon-Blueberry Cake

Burnt Meringue

Gluten-Free, Vegan, and Vegetarian Options Available



Paramount Events

A WOMAN-OWNED AND GREEN-CERTIFIED CATERING COMPANY, CRAFTING ELEVATED CULINARY EXPERIENCES WITH INTENTION.

Paramount Events was created by Founder & CEO of The Paramount Group, Jodi Fyfe. With more than 30 years in the food and beverage industry and running off-premise catering companies, Jodi founded Paramount Events in 2011. Her mission was to add a new offering to the Chicago catering industry with a business centered on responsibly sourced ingredients and expertly prepared menus. Since then, Paramount Events has grown from ten employees to over five hundred.

DISCOVER THE BENEFITS OF CHOOSING US

- **LOCAL & WOMAN-OWNED:** Proudly rooted in our community, we are a local, woman-owned business.
- **SUSTAINABILITY & GREEN-CERTIFIED:** Our commitment to sustainability is evident through our green certification. We're dedicated to reducing our environmental impact through our programs such as our on-site and event composting program and food donations.
- **INCLUSIVE BUSINESS PARTNERSHIPS:** We prioritize partnerships with minority-owned businesses, fostering inclusivity and promoting diversity.
- **IN-HOUSE TRAINED STAFF:** Our dedicated team receives in-house training, ensuring top-notch service that is never outsourced.
- **ON-SITE GREENHOUSE:** We take pride in our on-site greenhouse, cultivating and maintaining fresh ingredients for our dishes.
- **FRESH & DAILY:** Every item we offer is made in-house daily, ensuring the freshest flavors.
- **CUSTOM-CURATED MENUS:** We craft custom-curated menus focusing on seasonal, restaurant-quality dishes.



visit paramounteventschicago.com to learn more

