

Amber Room

Private Events Menu

Mickey Finn's Brewery
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MICKEY FINN'S AMBER ROOM

Thank you for considering the Amber Room for your group event. Situated on Mickey Finn's upper level, the Amber Room (named after the brewery's classic amber ale) beats a sophisticated urban attitude into the heart of historic downtown Libertyville. The room's highlights include a fireplace nook with comfy leather seating, plasma TVs, stage, huge video screen, and professional sound system for live or recorded music. The space will accommodate 75 guests for a plated dinner (more \$\$) and up to 150'sh people for a cocktail party or buffet reception, and the room can be dressed up to make an occasion even more fabulous (think linen tablecloths, candles and fresh flowers). The Amber Room is available most weekdays and weeknights for semi-private and private events and is available Friday and Saturday nights for semi-private events. In addition to a full-service bar featuring Finn's own handcrafted beer, the professional and friendly staff, darn good food and awesome atmosphere, the Amber Room's amenities in detail include:

- Three flat-screen HDTV's (two 37" and one 50")
- 120-inch laptop-compatible projection/TV screen
- Microphone/PA system
- Sound system and stage for live entertainment (sound engineer available for an additional fee)
- DVD (sorry, we threw out our VCR)
- Satellite music audio system with ipod adapter
- High-speed internet access (wireless)
- Custom floral arrangements & linens available for an additional fee

Entertainment

We offer a long list of live entertainment suggestions. Most Friday and Saturday nights the Amber Room already features live entertainment beginning at 9:30 p.m. This is offered at no charge for party groups (must be 21 or older). You'll never be kicked out of your section, but the public will come into it when the room re-opens for the entertainment.

THE DEAL...

As you peruse our offerings, please keep in mind...

We will do...whatever it takes (within reason of course)

If your group is looking for something special, please ask. If we can make it happen, we'll be happy to accommodate! We are always looking to try new things...

We host events for groups ranging from a minimum of 20 ppl-200+ ppl. We have two semi-private dining areas- the East End and the West End. We will book both ends on any given night, given the opportunity.

We may require a minimum dollar amount in order to book an event.

For example, in order to book the West End on a Friday or Saturday evening, the minimum dollar amount is \$1,500.00 in food and beverage, entire room \$3000.00 until 9PM, \$5000.00 all night.

When booking an event when we are not open to the general public, there is a set-up fee. We offer two set-ups: standard and custom. Standard rates are \$100.00 for two hours, \$30.00 for each additional hour. Custom rates are \$150.00 for two hours, \$50.00 each additional hour.

To secure a reservation, a minimum deposit of \$200 is required. This deposit is non-refundable within 30 days of your event.

The deposit will be deducted from your final bill.

A guaranteed minimum number of guests must be provided three days prior to event.

You will be charged for the number of guests you guarantee, so be conservative. If more guests show up than you guaranteed, you will be charged accordingly. If attendance numbers differ greatly from the amount originally expected, Mickey Finn's management reserves the right to relocate groups to the appropriate section of the Amber Room.

In order to reserve space in the Amber Room, your group must choose a menu and a bar package.

THE FOOD

Most private/semi-private events held in the Amber Room are served buffet, continually replenished for two hours.

Menu items must be finalized with the Private Events Manager five days in advance of the event. No outside food or beverage may be brought into the banquet room at any time. There is no food "to go" from the buffet. It is against the Lake County Health Department's food safety handling procedures.

HORS D'OEUVRES

Hot Ones

Hot Wings (Cajun, Teriyaki or BBQ)
Meatballs (Cajun, Teriyaki, Swedish or BBQ)
Cheesy Artichoke Dip with Pita Chips
Con Queso

Cold Ones

Tortilla Chips with Homemade Salsa and Guacamole
Crudités with homemade dressing
Bruschetta (seasonal)
Taco Dip

Choice of two from the above lists for \$8.95 per person plus tax and gratuity (t & g)
Add any of the above appetizers to any buffet for \$3.00 per person plus t & g

Signature Hors D'oeuvres

Anti-Pasto Skewers
Parmesean Artichoke Hearts
Sausage & Peppers
Empanadas
Shrimp Cocktail served with pico de gallo
Boursin Cheese Quesadillas with grilled chicken and caramelized onions
Mussels Marinere- garlic, butter, white wine, & shallots. Bread for dunkin'!

Market Price. Per Tray.

SALADS

Caprese- Layered ripe tomatoes, fresh leaf basil, & young mozzarella drizzled with balsamic vinegar.

Panzanella- chopped Italian style salad with tomatoes, onions, cucs, basil chiffonade and chunks of bread. Drizzled with extra-virgin olive oil and balsamic vinegar.

Beefsteak- The red-headed stepchild of caprese. Chopped beefsteak tomatoes, red onion, peppered with crumbled bleu cheese and drizzled with balsamic vinegar.

Garden- mixed greens with tomato wedges and sliced cucumbers

Pub- Berg & Romaine greens, roasted red peppers, artichoke hearts, celery, tomatoes and chunks of provolone cheese & cured salami

Caesar- A classic. Romaine lettuce, shredded parmesan cheese, & hard-boiled eggs.

Thai- Greens, scallions, crispy noodles, and cucs.

Fresh Fruit Salad- variety of seasonal fruits. Served chilled. It's a great addition to any buffet. **Market Price.**

Dressings: Ranch, 1000 Isle, Bleu Cheese, Bangkok, Honey Mustard, Caesar, Italian, Balsamic, and Italian Poppyseed

Choose 2 of the above salads for \$10.95 per person plus t & g.

Add 1 of the above salads to any buffet for \$5.00 per person plus t & g.

Add grilled & sliced chicken breast-\$4.00 per person plus t& g.

Add seared & sliced Ahi Tuna Steak- \$6.00 per person plus t & g.

SOPHISTICATED BUFFETS

Cheech Marin's Chicken

Herbed & Baked. Tender & juicy. Served with garlic mashed potatoes, steamed vegetable medley, coleslaw, and warm fresh dinner rolls.

\$15.95 per Person plus t & g

Roast Beef

Slow roasted, sliced beef in homemade gravy served with garlic mashed potatoes, vegetable medley, coleslaw, and fresh warm dinner rolls

\$15.95 per Person plus t & g

Meatloaf

Just like mom used to make. Savory, succulent, stupendous. Served with mashed potatoes, seasonal vegetable and good ole' gravy.

\$15.95 per Person plus t & g

Broasted Chicken

Crispy on the outside tender and juicy on the inside, served with garlic mashed potatoes, vegetable medley, coleslaw, and fresh warm dinner rolls

\$16.95 per Person plus t & g

Coq au Bierre

Whole chicken braised in Mickey Finn's Handcrafted Amber Ale with mushrooms, bacon, served with seasonal vegetable, potato gratin, and fresh dinner rolls

\$16.95 per Person plus t & g

Pork Roti d'Alsace

Roast pork tenderloin stuffed with sage and garlic, wrapped in bacon. Yum, bacon makes (nearly) everything better. Served with seasonal vegetable and warm potato salad.

\$17.95 per Person plus t & g

London Broil

Filet tips, seasoned, grilled and topped with sautéed mushrooms and beef gravy. Served with baked potato with sour cream, butter, and scallions, and a seasonal vegetable

\$17.95 per Person plus t & g

Ask about pricing for a combination of any of the above entrees (\$19.95-29.95)

SIMPLE BUFFETS

Cold Cut Buffet

Your choice of two deli sliced meats- Turkey, Roast Beef, Smoked Ham, or Salami
Your choice of two deli sliced cheeses- Swiss, Cheddar, American or Provolone
Served up with all the fixin's- lettuce, tomato, onion, mayo, mustard, and pickle spears.
Accompanied by Mickey Finn's homemade potato chips. Add pasta salad for \$3.00 per person.

\$12.95 per Person plus t & g

Sandwich Buffet

Mickey Burger, Italian Beef, Marinated Chicken Breast, Corn Beef, Pulled BBQ Pork, Chicken* or Tuna Salad, Fukodome Beef, or Deli Turkey* served with all the trimmings and Mickey Finn's homemade potato chips. Add pasta salad for \$3.00 per person. Ask about our "BIG SUB"* priced per foot.

(* indicates 4 days notice needed)

Choose one for \$10.95 Per Person plus t & g

Choose two for \$13.95 Per Person plus t & g

Pizza Buffet

Homemade Thin Crust Pizza – Any combo of one ingredient or veggie pizza!

\$10.95/Per Person plus t & g

Premium Pizza Buffet

Same great thin crust pizza plus; bbq chicken pizza, Italian beef pizza, and the pub buster.

\$14.95/per person plus t & g

KIDSBUFFETS (10 & under)

Mac-n-Cheese

Cheese Pizza

Hot Dogs

Served with fresh fruit cocktail & potato chips.

Choose one for \$7.95 per person plus t & g

"Michael always says, 'K-I-S-S, keep it simple, stupid.' Great advice, hurts my feelings every time."- Dwight K. Schrute

"Take your time.../ don't live too fast/ Troubles will come and they will pass./ Go find a woman and you'll find love./

And don't forget son,/ There is someone up above.

And be a simple kind of man./ Be something you love and understand./ Be a simple kind of man.

Wont you do this for me son,/ If you can?"- Lynam Skynard

RECOMMENDED COMBINATIONS

"Corporate Lunch Special" **

Combination Sandwich Buffet including Burgers and
Grilled Marinated Chicken Breasts
Served with Potato Chips and Fresh Fruit Cocktail
Soft Drink Package
\$19.95 per Person plus t & g

"The After Work Special"

Cajun Wings, Artichoke Dip, and Pizza Buffet
Two Hour Beer & Wine Package
\$32.95 per Person plus t & g

"Brewhouse Specialty"

Veggies and Dip
Combination Broasted Chicken and Roast Beef Buffet
Two Hour Well Brand Bar Package
\$42.95 per Person plus t & g

"Italian Deliciousness"

Bruschetta, Caesar Salad, Italian Beef Sandwiches and Finn's Famous Thin
Crust Pizza
Two Hour Beer and Wine Package
\$39.95 per Person plus t & g

*Since these are already discounted please no substitutions

**Available Sunday-Friday lunch only

THE BAR

There is absolutely no outside beverage allowed.

“Shots” are not included in any drink package. Trust us on this one you don’t want your guest doing shots...it usually ends up badly.

Very Important: We take under age drinking very seriously, if minors are caught drinking we reserve the right to shut down your party with no refund. Seriously.

Beer & Wine Package

Mickey Finn’s handcrafted beers, domestic bottled beers, house wines, and soft drinks

First Hour/\$10 per Person

Each Additional Hour/\$8 per Person

Well Bar Package

Mickey Finn’s handcrafted beers, domestic bottled beer, house wines, soft drinks, and mixed drinks/cocktails/highballs made with “well” brand liquors.

First Hour/\$11 per Person

Each Additional Hour/\$9 per Person

Call Bar Package

Mickey Finn’s handcrafted beers, bottled beers, premium wines, soft drinks, and mixed drinks/cocktails/highballs made with “call” brand liquors

First Hour/\$12 per Person

Each Additional Hour/\$10 per Person

Champagne Toast

\$3.00 per Person

Soft Drink Package

Homemade root beer, Coke, Diet Coke, Sprite, Diet Coke, orange juice, lemonade, iced tea, and coffee. (Please account for a \$50.00 bartender fee with this package.)

\$3.00 per Person

Cash Bar

Your guests pay for their own drinks

\$50.00 bartender fee will be added to your final bill

“...and the beer I had for breakfast silver bullet in the brain/and the beer I had for lunch was a bottle of night train/.and the beer I had for dinner was my crazy neighbor's pills...”- Kimya Dawson

“Well it's a bloody Mary morning/Baby left me without warning sometime in the night/And I'm flyin' down to Houston with forgetting her the nature of my flight...”- Willie Nelson

THE DESSERTS

Fresh Fruit Platter

Seasonal Fruit

Market Price

Cheese Platter

Variety of artisanal cheeses from around the globe

Served with crackers, bread, almonds and grapes.

Market Price

Sopapillas

Deep-Fried Mexican Dough Bites

Tossed in butter and cinnamon & sugar

Served with chocolate sauce and raspberry coulis

\$3.00 per Person

Bite Sized Goodness

A variety of traditional and progressive cheesecake bites

\$4.00 per Person

Custom Cakes

\$3.00 per person

Decadent Delicious Devil's Food Brownies

\$3.00

THE BILL

Prices **do not** include 7.0% (food only) sales tax and 18% (food and beverage) gratuity.

Payment in full is expected the day of event. Cold hard cash, credit cards or personal check. You, too, corporate big wigs. Direct Bills must be arranged two days prior to your event or you may forfeit your deposit.

SOME OF OUR EXPECTATIONS...

Decorations must be coordinated with the Private Events Manager and must be removed by the guest at the conclusion of the event. Failure to comply may result in a clean-up fee. Confetti is not permitted.

Guests agree to conduct the event in an orderly manner in full compliance with applicable laws and regulations. Guests assume full responsibility for all persons in attendance at their event and are financially responsible for any damage to the Mickey Finn's building or property committed by any member of their party. Personal property of the guests brought into the event is done at the risk of the guest.

On, Friday and Saturday nights, the Amber Room features live entertainment beginning at approximately 9:30 p.m. and will be open to the public. All minors are expected to leave at this time.

Thank you for considering Mickey Finn's for your event
Cheers!

A Guide to Events at Mickey Finn's (In just 10 steps...)

- _____ 1. First things first. Think about your budget. This will determine how many people can attend and what you can offer your guests.
- _____ 2. Put together a tentative guest list. Think about whether your guest will bring a friend or date. Have a “guesstimate” number handy for when you speak to the event coordinator.
- _____ 3. Pick one or two days your event could be held. Have your calendar handy for when you speak to the event coordinator.
- _____ 4. Call or email the event coordinator. Ask questions. Look for advice. Talk tentative numbers. This is a perfect opportunity to start wrapping your head around your potential event.
- _____ 5. After you receive the event handbook, read it thoroughly. I cannot stress this enough. You'll want to be aware of all policies by which Mickey Finn's abides. Familiarize yourself with menu options and pricing.
- _____ 6. Book the date. At Mickey Finn's, this requires a \$200.00 deposit by cash, check, or credit card.
- _____ 7. One week in advance- set menu, relay logistics, such as when you're arriving to set-up, are there outside deliveries to expect, etc...
- _____ 8. 3 days in advance- call in guaranteed number of guests.
- _____ 9. Day of the event- arrive at scheduled start time and enjoy yourself.
- _____ 10. At the close of your event, approach your staff and ask for the bill. Pay the bill. Drive home safely.