



GUINNESS
OPEN GATE
BREWERY

PRIVATE EVENTS

GUINNESS CHICAGO



TAPROOM

Welcome to the Taproom, an innovative and thoughtfully designed space at the heart of Open Gate Brewery Chicago. This room features a custom harp chandelier and striking wall art that pays tribute to both Arthur Guinness and the city of Chicago. Garage doors open to a sun-drenched patio, and most of the furniture can be rearranged to create a layout that best suits your event. The Taproom is an ideal setting for larger gatherings, whether reception style or seated.

CAPACITY

SEATED

135

RECEPTION

450



THE PATIO

Welcome to The Patio, a unique, al fresco dining space at the Open Gate Brewery Chicago. This sun-drenched patio has garage doors that open to the Taproom if desired, and furniture can be rearranged to design your ideal space. The Patio is an ideal location for large happy hours, seated rehearsal dinners, or any event where outdoor dining is preferred. During the late fall through early spring, The Patio is heated and fully enclosed.

CAPACITY

SEATED

110

RECEPTION

215



BARREL ROOM

The venue's private event space, the Barrel Room, features a striking bottle art installation and garage doors that open to the patio. It accommodates up to 80 seated guests or 125 standing and can be partitioned for more intimate gatherings. Both the north side and the bar side of the Barrel Room are available to reserve individually. The space includes a dedicated sound system, full A/V access, and two 83-inch TVs with seamless connectivity.

CAPACITY

SEATED

Barrel Room | **80**

Bar Side | **35**

North Side | **55**

RECEPTION

Barrel Room | **125**

Bar Side | **50**

North Side | **65**



FLOOR PLAN & EVENT LOGISTICS

- We make sure your guests are well taken care of! You will be assigned an event manager in addition to your bar and service team during your event.
- We do the work! Sample floor plans will be given for you to choose from. We decorate our spaces and buffets for you, but you are more than welcome to bring your own decor. All signage must be kept to your space.
- We provide ½ hour of setup and breakdown unless otherwise discussed during planning. Please let us know if you need more time so that we can check availability.
- All DJs, Photo Booths, or other outside vendors must provide a COI and be directly connected to your event manager for load in and load out instructions. We can help provide you with live entertainment and have a list of vendors familiar to the property. Please ask for our preferred vendor list.
- Just a reminder, no outside food, drinks, or vendors providing outside food or drinks are permitted.

BREAKFAST

BUFFET, INDIVIDUALLY PLATED, OR SHARED

SOMETHING LIGHTER

25 PER PERSON

SEASONAL FRESH FRUIT

YOGURT & BERRIES

HOUSE MADE GRANOLA

BREAKFAST PASTRIES

ASSORTED BAGELS

with cured salmon, cream
cheese, butter, capers, onion,
fruit preserves

FULL WESTERN BREAKFAST

35 PER PERSON

SEASONAL FRESH FRUIT

YOGURT & BERRIES

HOUSE MADE GRANOLA

BREAKFAST PASTRIES

VEGETABLE & CHEDDAR FRITTATA

APPLEWOOD SMOKED BACON

PORK SAUSAGE

BREAKFAST POTATOES

with onions, chives and parmesan

IRISH BREAKFAST TABLE

45 PER PERSON

SCRAMBLED EGGS

with traditional accoutrements

RASHERS

BANGERS

BLACK & WHITE PUDDING

BAKED BEANS

ROASTED TOMATOES

SOURDOUGH TOAST

BROWN BREAD

SEASONAL FRESH FRUIT

CULTURED BUTTER & PRESERVES

LUNCH

BUFFET, INDIVIDUALLY PLATED, OR SHARED

PICNIC TABLE LUNCH

45 PER PERSON

1 SALAD

2 SANDWICHES

HOUSE CHIPS

SEASONAL SOUP

HALF & HALF BROWNIES

SALAD - CHOICE OF 1

BRUSSELS, BACON & APPLE SALAD

brussels sprouts & arugula, bacon, goat cheese, red apples, pickled red onion, almonds, honey-dijon vinaigrette

PUB CAESAR SALAD

romaine, chicory & frisée, parmesan cheese, brown bread croutons, house caesar dressing

SANDWICHES - CHOICE OF 2 (CHOICE OF 3 FOR PARTIES OVER 50 GUESTS)

HUMMUS WRAP

hummus, cucumber, pickled onion, arugula, grilled red pepper, flour tortilla

TURKEY BACON WRAP

turkey, bacon, garlic aioli, field greens, tomato, flour tortilla

TURKEY CLUB

turkey, bacon, tomato, swiss cheese, lettuce, dijonnaise mustard, sourdough

CHICKEN CAESAR WRAP

grilled chicken, romaine, shredded parmesan, croutons, house caesar dressing, flour tortilla

CHICAGO STYLE ROAST BEEF

shaved beef, giardiniera, swiss cheese, horseradish aioli, french roll

DUBLIN LUNCH TABLE

55 PER PERSON

MIXED GREENS SALAD

BROWN BREAD

guinness stout butter

CORNER BEEF AND CABBAGE

salt brine cured, gold potatoes

ROASTED CHICKEN

lemon rosemary demi-glace

ROASTED SEASONAL VEGETABLES

carrots, brussels sprouts, parsnip, rosemary, salt & pepper

ASSORTED PETITE TARTS

LOWCOUNTRY BBQ

65 PER PERSON

MIXED GREENS SALAD

CORNBREAD

BBQ PULLED PORK

slow roasted pork shoulder, vinegar-based sauce

BBQ CHICKEN

braised chicken leg & thigh, bone-in, house made bbq sauce

MAC & CHEESE

radiatori, american cheese, cheddar cheese, chives

COLESLAW

carrot, cabbage, house dressing

POTATO SALAD

hard boiled eggs, mayonnaise, scallions, celery

HOUSE CUPCAKES



HORS D'OEUVRES

MINIMUM 25 PIECES EACH. PRICED PER PIECE



2-4 PIECES PER PERSON
30-60 MIN BEFORE DINNER
COCKTAIL HOUR

5-6 PIECES PER PERSON
1-3 HOUR EVENT
PRECEDING DINNER TIME

12-15 PIECES PER PERSON
3-5 HOUR EVENT
HEAVY HORS D'OEUVRES

COLD

CAPRESE SKEWERS 4.50
mozzarella, basil, tomato, balsamic glaze

SHRIMP COCKTAIL 4.50
house made cocktail sauce, lemon wedges

TUNA TARTARE 5.00
sesame, chili, cilantro, lime

CAVIAR DEVEILED EGGS 6.00
gherkin, italian black caviar

SCOTCH EGGS 7.00
ground pork, soft boiled eggs, arugula, lemon zest

HOT

ROASTED LAMB MEATBALL 6.00
guinness bbq sauce

MINIATURE BOXTY 5.50
crispy potato cakes with seasonal toppings

PETITE REUBEN EGG ROLLS 6.50
corned beef, sauerkraut, gruyere

STUFFED MUSHROOM 5.00
button mushroom, swiss cheese, sautéed spinach

MINI MARYLAND CRAB CAKES 6.50
lump crab, old bay aioli

IRISH ROASTED OYSTERS 6.00
spinach, irish cheddar, crisp corned beef

STATIONARY

PRICED PER PERSON

CRUDITÉ & ZA'ATAR HUMMUS 13.00

assorted vegetables, seasoned naan

ARTISANAL CHEESE & CHARCUTERIE 22.00

house-made pickled vegetables

OYSTER ON THE HALF SHELL 11.00

chef selected east coast oysters, mignonette, cocktail sauce, fried saltines

RAW BAR 25.00

oysters, shrimp cocktail, ceviche, miche oyster shooter

MINI HOT DOG STATION 5.50

Chicago style: yellow mustard, bright green sweet pickle relish, chopped white onions, tomato wedges, dill pickle spear, sport peppers, celery salt

coney style: chili, yellow mustard, chopped white onions

classic: ketchup, whole grain mustard

BITE SIZE PRETZEL BAR 6.00

seasonal mostardo, whole grain mustard, beer cheese

CHICKEN FRIED CHEESE CURDS 10.00

Wisconsin cheddar, parmesan, sriracha aioli

WINGS 12.00

sauces: Guinness bbq, buffalo, soy-gochujang, **dry rubs:** jerk, lemon pepper

dips: ranch, bleu cheese

DIP TRIO 12.00

buffalo chicken, hatch chili queso, spinach & artichoke, house chips



DINNER

BUFFET, INDIVIDUALLY PLATED, OR SHARED

ARTHUR'S TABLE

85 PER PERSON

MIXED GREENS SALAD

BROWN BREAD

cultured butter

CORNED BEEF AND CABBAGE

salt brine cured, gold potatoes

SEARED SALMON

creamy dill sauce

ROASTED BRUSSELS SPROUTS

garlic, salt & pepper

GUINNESS STOUT CHEESECAKE

CHICAGO STEAKHOUSE TABLE

95 PER PERSON

PUB CAESAR SALAD

romaine, chicory & frisée, parmesan, brown bread croutons, house caesar dressing

HOUSE YEAST ROLLS

cultured butter

CARVED NY STRIPLOIN

fresh shaved horseradish, house steak sauce

HERB ROASTED CHICKEN

lemon rosemary demi-glace

JUMBO LUMP CRAB CAKES

house remoulade, grilled lemon

WHIPPED YUKON GOLD POTATOES

confit garlic purée, rosemary

BRAISED HARICOT VERT

TRUFFLE MAC & CHEESE

radiatori, Irish cheddar cheese, chives

STICKY TOFFEE PUDDING

date cake, vanilla creme anglaise, toffee

SOUTHERN DINNER TABLE

85 PER PERSON

MIXED GREENS SALAD

CORNBREAD

cultured butter

SMOKED BBQ BRISKET

slow cooked, tender sliced brisket

MARYLAND SHRIMP BOIL

local corn, red bliss potatoes

BBQ CHICKEN

braised chicken leg & thigh, bone-in, house made bbq sauce

ROASTED SEASONAL VEGETABLES

carrots, brussels sprouts, parsnip, rosemary, salt & pepper

MAC & CHEESE

radiatori, american cheese, cheddar cheese, chives

CITRUS BERRY POUND CAKE

DESSERT

PRICED PER PERSON

CHOCOLATE STOUT CUPCAKES 10.50

draught stout cake, cream cheese mousse, chocolate ganache

CHOCOLATE CHUNK COOKIE 2.00

dark chocolate chunks, milk chocolate chunks

PETITE DESSERTS 12.00

assorted cheesecake bites, tartlets, eclairs, macarons

HALF & HALF BROWNIE 12.50

triple chocolate brownie, blondie, caramel

BITE SIZE CINNAMON PRETZEL BAR 8.00

dips: espresso maple cream cheese, toffee sauce

DONUT DISPLAY 15.00

assorted specialty and classic donuts



BEVERAGES

PACKAGES & A LA CARTE OPTIONS

NON-ALCOHOLIC BEVERAGES

CANNED SODA

assorted: coke, diet coke, sprite

PACKAGED WATER

still and sparkling

LEMONADE

ICED TEA

ORANGE JUICE

HOT TEA

COFFEE

BEER

draught & canned beers rotate frequently; a menu can be provided closer to your event date if requested

HARD SELTZERS

RANCH WATER

assorted flavors

SMIRNOFF ICE

assorted flavors

CAPTAIN MORGAN SLICED

assorted flavors

BEER COCKTAILS

PEAR PRESSURE

corn maize cream ale, spiced pear ale

BLUSH HARVEST

kinzie street pale ale, cherries, cranberries, rosemary

STOUT OF OFFICE

extra stout, orange, cinnamon, vanilla, cold brew coffee

BEERMOSA

corn maize cream ale, orange juice

MICHELADA

extra stout, big mich tamarindo **or**
corn maize cream ale, big mich original

NON-ALCOHOLIC OPTIONS FOR ALL COCKTAILS

BEVERAGE OPTIONS

ALL THE BREWS AND WHISTLES

includes all: beers on rotating tap list, canned/bottled beers, beer cocktails, ranch water hard seltzer, lemonade, tea, coffee, canned soda, bottled water

TICKETED + CASH BAR

(allotted number of drink tickets for guests, moving to cash bar, guests pay)
includes: beers on rotating tap list, canned/bottled beers, beer cocktails, ranch water hard seltzer, canned soda, bottled water

HOSTED BAR - UNLIMITED

2 hours - \$35 per person

3 hours - \$50 per person

includes all: beers on rotating tap list, canned/bottled beers, beer cocktails, ranch water hard seltzer, lemonade, tea, coffee, canned soda, bottled water

City of Chicago mandates an additional tax of 3% per canned soda and 1% per bottled water. These beverages will be listed as separate line items but will still apply toward your food and beverage minimum.

Any costs beyond the food and beverage minimum will be confirmed and charged after the event.



ALCOHOL ACKNOWLEDGEMENT

OUTSIDE FOOD AND DRINK ARE NOT PERMITTED ON PROPERTY

All alcoholic and non-alcoholic beverages are charged on consumption or within a beverage package. Depending on the plan chosen, the alcohol charges listed on your contract are just an estimate for contracting purposes. Any additional charges to this estimate will be processed the day of the event upon completion, using the card on file. You will be emailed a final itemized receipt and credit card receipt after that charge is processed.

If you do not consume the estimated amount of alcohol and you have met your food and beverage minimum for the space, you will be refunded for alcohol not consumed.

Due to our alcohol license, we are not permitted to serve liquor, wine or any other brands of beer. Smirnoff Seltzers, Lone River Ranch Water and Captain Morgan Sliced, and Right Bee Cider are additional options in our private event spaces ONLY. These selections are not available at any of the bars on property except for private events in private rooms. These beverages cannot be taken outside the space you have contracted. These offerings are not available in semi-private areas.

NO OUTSIDE FOOD AND DRINKS ARE PERMITTED ON PROPERTY.

We ask that all guests and patrons enjoy our beer responsibly and we reserve the right to refuse alcohol service to anyone.

PRIVATE EVENT EXPERIENCES

CURATED ADD-ONS TO ELEVATE YOUR EVENT



GUIDED BEER TASTING

Ever wondered how brewers drink their beer? Now's your chance to find out. Join our beer specialists for a fun, guided tasting of four signature brews. You'll sip, smell, swirl, and savor like a pro. It's a full-sensory experience that lasts just 20-25 minutes but leaves a lasting impression (and maybe a new favorite beer).



STOUTIE

Put your stamp on your stout! With the Stoutie machine, we can print your photo, a fun graphic, or a custom message right on top of your Guinness. Foam art magic in just 10 seconds! The ink? It's a flavorless malt extract made from natural ingredients like water and malt, and it's totally gluten-free. It won't change the taste, but it might just change your selfie game.



PERFECT PINT ACADEMY

Think you've got what it takes to pour the Perfect Pint of Guinness? Dive into the rich history, heritage, and science behind one of the world's most iconic beers. Then, step behind the tap and pour your very own pint under the guidance of one of our beer pros. It's hands-on, foam-filled fun that lasts 30 to 45 minutes, depending on group size. Bragging rights included.



BEER PAIRING DINNER

Take your plated menu to the next level with perfectly paired brews from our beer specialists and brewing team. Each dish is matched with a thoughtfully selected beer to bring out bold flavors, balance richness, and spark unexpected contrasts. It's a flavor adventure where every bite meets its perfect sip.

RETAIL ADD-ONS & PACKAGES

CUSTOMIZABLE TO FIT YOUR GROUP



**ENGRAVED
GLASSWARE**



**RAFFLE
BASKETS**



**GIFT
BASKETS**



**GUINNESS
OGB MERCH**



SPEAK WITH YOUR SALES MANAGER FOR RETAIL ADD-ONS.