

THE ALDERMAN

PRIVATE EVENTS

THE ALDERMAN is an intimate, 16-seat cocktail concept tucked away, behind closed doors, within Pilsen Yards. With a plush velvet banquette, 4-seat bar counter, warm lighting, and a beautiful backbar it's the perfect room for a cocktail-focused private event.

The beverage program comes from Chicago's most award-winning mixologist, Lance Bowman, who rotates half of the cocktail list every few months while perfecting the art of tradition with his riffs on American classics, staples of the cocktail list at The Alderman.

LEARN MORE + PLAN YOUR EVENT

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*please note that all menus are subject to change without notice (either due to menu changes for standard operations or product availability). if any items are changed, we will communicate this as soon as possible and do our best to provide a similar product in its place.



THE ALDERMAN

THE SPACE

THE ALDERMAN was born out of a wall, existing plumbing, and an incredibly talented mixologist. the majority of the decor in the space was recycled from our prior concept at the same site, **MONNIE BURKE'S**. the cocktail bar is housed where the old bar resided, and, after demoing a nearly brand new restaurant, we decided to recylce the materials and assemble an intimate cocktail lounge.

with twelve seats on a plush, tufted velvet banquette, and up to four seats at the bar, we can accommodate groups of 16 for seated experiences and up to 22 for mingling-oriented events.

SPACE CAPACITY

seated 16 | standing 22 (please note this includes 4 stools at the bar)

EVENT FORMAT

cocktail parties in **THE ALDERMAN** are booked in 2 hour slots, either before 7p or after 7p.

all events must select either the "classic-ish" cocktail list or the seasonal cocktail menu. depending on the time between your date of booking and the event date itself, the rotating menu may be different altogether than what you see below.

in the interest of getting a drink in your guests' hands quickly, we require all hosts to select one drink to be offered as a welcome cocktail for all events over 4 guests.

we offer a limited food menu intended to complement the cocktail list as a light appetizer option.

THE ALDERMAN

EVENT MINIMUMS + FEES

EVENT MINIMUMS

	BEFORE 7P	AFTER > 7P	
Monday PM	-	-	ONLY beverage purchases made apply toward your event minimum. food purchases do not count toward your minimum. in the case that your event minimum is not reached through beverage purchases, you will be assessed the difference between the predetermined event minimum and your pretax and gratuity total.
Tuesday PM	-	-	
Wednesday PM	595	995	all events in the alderman are charged on consumption basis.
Thursday PM	595	995	
Friday PM	795	1,450	PLEASE NOTE "BEFORE 7P" EVENTS MUST BE OUT BY 7P.
Saturday PM	795	1,450	
Sunday PM	595	995	

STAFFING + SERVICE FEES

SERVICE FEES

*events with 12 guests or fewer will be assessed a \$250 service fee. events with 13 guests or more will be charged a \$500 service fee.

*an event coordination fee of 4% of your food and beverage total will be added to your final bill.

*all service fees are subject to change based on the nature and intensity of the event, at management's sole discretion.

*The numbers above are reasonable estimates based on a 2-hour event. additional charges may be applied for longer events.

THE ALDERMAN

CLASSIC-ISH

HIGHBALL

american single malt, sherry, cinnamon-grapefruit soda. **14**

MARTINI

gins, vermouths, maraschino, umami tincture, pickled onion, parm. **15**

DAIQUIRI

rum blend, sherry, lime, demerara, saline. **14**

NEGRONI

gin, house vermouth blend, red bitter blend, orange & bergamot oils. **14**

OLD FASHIONED

overproof bourbon, okinawan kokuto sugar, bitters #1, orange oil, palo santo. **13**

MANHATTAN

rye, vermouth, barolo chinato, bitters, burnt cherry. **14**

"GIN & TONIC"

gin, muscat, botanicals, tonic, purple, thyme. **14**

GRAND SIDECAR

remy XO, accord royale, cointreau, toasted rice, cremant, violet sugar. **24**

BEER

LO REZ

things we don't say.
ipa. tallboy **8**

DOVETAIL

kolsch. tallboy **8**

BOCKOR

bellegems bruin.
sour 300ml **12**

A

WINE

W
H
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T
E

BARBERA vigne maria coppi / 2016 / piedmont, it. 18

RED BLEND lo mon / 2014 / priorat, sp. 18

CINSAULT/CARIGNAN imaginador itata / 2018 / sur cl. 13

SYLVANER domain mure / 2017 / alsace, fr. 19

WHITE BLEND herdade de malhadinha nova / 2017 / alentejo pt. 19

CHARDONNAY scar of the sea / 2019 / san luis obispo, ca. 22

CREMANT jean-baptiste adam, les natures / nv / alsace fr. 18

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D

THE ALDERMAN

BEST IN SHOW

PASSION OF SAINT MARIE agricole, falernum, passion fruit cordial, lime, tiki bitters, spiced passion fruit foam, boba. **16** *grassy rum, bright passionfruit, and island spice abound*

SICHUAN PANDA baijiu, suze, yuzu sake, lime, honey, sichuan peppercorn, sesame oil. **15** *ripe tropical fruits, bright citrus, a little funky*

ELVIS THE GATOR rum, pineapple amaro, toasted coconut, tiki bitters, strawberry + pineapple powder. **16** *a pina colada and a strawberry daiquiri, born on the bayou*

DR. GREEN THUMB mezcal, bacanora, rum, coca leaf, italian herbal liqueur, toasted rice green tea, island bitters. **15** *smokey, mineral, herbal, crushable*

F.A.F.O. spanish gin, elderflower, malort, gentian, genepy, earl grey, lemon, grapefruit. **16** *a florist, a botanist, and a grapefruit walk into a chicago bar*

BEER

SHAKEN

LO REZ
things we don't say.
ipa. tallboy **8**

DOVETAIL
kolsch. tallboy **8**

BOCKOR
bellegems bruin.
sour 300ml **12**

A

STIRRED

WESTERN HIGH american single malt, bonal, smoked black tea, tonka bean, spruce. **16** *if an old fashioned and a manhattan made a baby by a campfire.*

BANANA-VARDIER rum, creme de banane, red bitter blend, chai vermouth, sherry. **15** *a frenchman gets lost in the caribbean*

BAGS & BOTTLES tepeztate mezcal, sotol, coca leaf, banana, angostura. **15** *smokey, earthy, herbal, and uncomfortably smooth for this much booze*

BLIND LUCK japanese gin, sake, chai vermouth, plum, smoked rhubarb, bitters. **16** *a little sweet, a little smokey, a little bitter. just like your bartender*

WINE

WHITE

BARBERA vigne maria coppi / 2016 / piedmont, it. 18

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RED

THE ALDERMAN

BAR SNACKS, ETC.

QUESO FUNDIDO* shrimp, chorizo, chihuahua cheese, poblanos, tortillas **15**

PINA COLADA CEVICHE* tuna, pineapple, coconut, cilantro **15 gf**

SHRIMP CEVICHE* avocado, red onion, cilantro, lime juice **14 gf**

SWEET CORN TAMALES poblano cream sauce **10 gf**

CHIPOTLE HUMMUS chapati tortilla, sesame (dairy) **14**

BAR SNACKS

SKEWERS

CARNE ASADA SKEWERS. 48/DZ

CHAR GRILLED CHICKEN SKEWERS. 38/DZ

SHRIMP SKEWERS* 42/DZ

A

FOR LIGHT APPETIZERS

we recommend 1-2 bar snack and 1-2 skewers per 4 guests.

IF REPLACING DINNER

we recommend 2-3 bar snacks, and 2-3 skewers per 4 guests.

food purchases do not count toward event minimum

THE ALDERMAN

SPIRITS

AMERICAN WHISKEY

	.5oz 'taste'	1oz	2oz
johhny drum private stock	3	6	11
roulette rye	3	6	12
rowan's creek	3	7	13
gentleman jack	3	7	14
westland american oak	4	8	16
journeyman buggy whip	4	8	16
journeyman last feather	4	8	16
journeyman silver cross	4	8	16
noah's mill	4	9	18
chataooga distilling barrel proof	4	7	14
woodford reserve	4	7	14
jack daniels single barrel rye	5	9	19
journeyman corsets, whips	5	9	19
old forester 1920	5	11	22
old forester 1910	5	11	22

WORLD WHISK(E)Y

tenjaku grain	3	6	12
mars iwai grain	3	6	12
tenjaku malt	4	8	16
st george "baller"	5	10	19
kamiki sakura & cedar cask	6	12	24
kamiki intense malt	6	12	24
cadhead knockdhu, 10 yr	7	13	26

SHŌCHŪ

yokaichi mugi	3	5	10
shimauta song of the land awamori	3	5	10
kintaro baisen mugu	3	5	10
mizu lemongrass	3	6	12
satsuma shuzo kuro shiranami	3	6	12

RUM

	.5oz 'taste'	1oz	2oz
saint james agricole vieux	6	11	22
saint james agricole blanc	2	4	7
foursquare probitas	3	5	10
foursquare detente	5	9	19
foursquare sagacity	5	9	19
mount gay black barrel	5	9	19
foursquare 2008	5	9	19

MEZCAL

legendario domingo espadin	3	5	11
legendario domingo guerrero	3	6	13
legendario domingo cenizo	4	8	16
mayalen guerrero 54*	4	8	16
mezcal legendario domingo manso	5	10	20
prolijo repo	6	11	22
la medida tobasiche	6	12	24
la medida bicuishe	6	12	24
la medida tobala	6	12	24
prolijo pechuga	6	12	23
metiche salmianna 49*	6	13	26
pal'alma san luis potosi	8	15	30
pal'alma oaxaca	8	15	30

TEQUILA

fortaleza repo	5	9	18
el pintor tequila joven	5	10	20
fortaleza anejo	7	14	28
aqara agave de los andes plateado	7	14	28
fortaleza blanco	8	16	32

THE ALDERMAN

SPIRITS, CONT'D

OTHER AGAVE

	.5oz 'taste'	1oz	2oz
balam raicilla joven	4	7	15
aqara agave de los andes reposado	4	8	17
capuro pisco moscatel	4	8	12
la venenosa black	5	10	19
la venenosa orange	6	12	23
clande sotol bienvenido	7	14	28
clande sotol bienvenido ensamble	7	14	28

AMARO

fernet branca	2	4	8
pasubio amaro	3	5	10
sfumato rabarabaro	3	5	10
cappaletti apertivo	3	5	10
cardamaro	3	5	10
don ciccio amaro sirene	3	6	12
don ciccio ambrosia	3	6	12
don ciccio carcioffo	3	6	12
heirloom alchermes	3	6	12
hierloom pineapple amaro	3	6	12
montenegro	3	6	12
amaro del'erborista	3	7	13
foro amaro	4	8	15

BRANDY

capurro pisco acholado	4	8	12
delord napoleon argmanac	4	8	12
augier l'oceanique	4	8	14
remy 1738	4	8	16
deLord 25 armagnac	4	9	18
augier l'singulier	5	9	16
remy X0	10	15	35

FORTIFIED WINE

	.5oz 'taste'	1oz	2oz
dolin vermouth de chambery	2	4	6
lustau amontillado los arcos	2	4	6
bonal gentainne quina	2	4	6
cocchi vermouth di torino	2	3	6
fonseca ruby porto	3	5	9
fonseca bin 27	3	5	9
blandy's bual madeira	2	4	8
ransom dry vermouth	2	5	9
cocchi barolo chinato	4	8	16
bodegas tradicion fino viejo	4	7	15
bodegas tradicion amontillado, 30 yr	6	12	24
bodegas tradicion px 20 year vos	7	13	26
tio pepe fino	7	14	28

LIQUEUR

verganno maraschino	2	3	6
giffard banane	2	5	10
giffard pamplemuse	2	5	10
luxardo maraschino	2	5	10
dolin genepy	3	5	11
tempus fugit violette	3	5	11
tempus fugit cacao	3	6	12
enrico toro centerba	4	7	14
green chartreuse	4	8	17
yellow chartreuse	4	9	17
green chartreuse vep	4	9	17

OTHER STUFF

st george terroir gin	3	5	10
koskenkrova vodka	3	5	10
ming river baijiu	3	6	12
ransom old tom gin	3	7	14
bols genever gin	4	8	15
hayman's london dry gin	5	9	18

THE ALDERMAN

EVENT POLICIES

RESERVATION CONFIRMATION, DEPOSIT, AND CANCELLATION POLICY

In order to secure the time and space for your event, we require a 30% deposit based upon the estimated total of your event. Events with a food and beverage minimum estimated over \$5,000 require payment in full ten days before the date of your event.

- For events estimated to be greater than \$2,500, your deposit is fully refundable, less any processing fees, if canceled 90 calendar days before your event date.
- For events estimated to be less than \$2,500, your deposit is fully refundable, less any processing fees, if canceled 60 calendar days before your event date.
- Events canceled outside of these time frames will result in the forfeiture of your deposit.

Pilsen Yards shall not be liable for non-performance of the contracted event when such non-performance is due to or a result of government regulations (federal, state or municipal), including advised or mandated closures as a result of the COVID-19 pandemic, riots, national emergencies, health crisis, acts of God and other causes that are beyond the reasonable control of Pilsen Yards, preventing or interfering with Pilsen Yards' performance of its obligations under the event contract.

A cancellation due to the COVID-19 pandemic, riots, national emergencies, health crisis, or acts of God are in the sole and absolute discretion of Pilsen Yards.

In the event that Pilsen Yards cancels your event due to any of the above occurrences, your money will be refunded in full within 30 days of your contracted event date, less any processing fees, or may be applied to a future event.

GUEST COUNT

We will comply with the the local, state, and federal guidelines concerning the maximum number of guests permitted at a private event. We will adjust capacities according to the most current local, state, and federal mandates.

Your final guest count is required one week before the event. This number will then be considered the minimum amount of guests charged for billing purposes, regardless if the actual number is less than submitted. In the event your attended guest count is higher, you will be assessed the corresponding fees.

FULL VENUE BUYOUT

All full venue buyouts are subject to increased minimums.

EVENT MINIMUM

In the case that your event's minimum is not reached through beverage purchases, you will be assessed the difference between the predetermined minimum and your pre-tax and gratuity total. Please note that ONLY beverage purchases count toward your minimum.

EVENT TIMELINE

We allocate 2.5 hours for all private dining events. You will have access to the space 30 minutes prior to the start time of your event. We kindly ask that the dining space is cleared of guests and any decor 30 minutes after your event's conclusion and reserve the right to resume standard operations at this time.

Additional time must be approved by designated assigns of Pilsen Yards and may incur additional fees.

EVENT SPACE AND LAYOUT

Event floor plans, capacities and menus must follow proper guidelines based on local, state, and federal guidelines and recommendations. Food and beverage service may prohibit certain event formats (e.g. buffets).

MUSIC SELECTION & VOLUME

As a music-centric concept, the selection and volume of music during your event is not possible to control or change. only full venue buyouts and events that occur outside of typical business hours have the ability to select music or control volume.

DECORATIONS

We invite you to bring decorations for your event to make our space yours. However, NO nails, screws, tacs, or adhesive hangers of any kind are permitted to be used.

glitter and confetti are not permitted.

PATIO EVENTS

All events booked for outside spaces, will have a corresponding interior space reserved until the day of your event. A final decision as to the location (inside or outside) of your event is at the sole and absolute discretion of Pilsen Yards management. This is non-negotiable.

OUTSIDE FOOD & BEVERAGE POLICY

No food or beverages of any kind will be permitted in the restaurant by the client's guests without the prior consent of Pilsen Yards' general manager. In the event outside food is permitted, it must be from approved and licensed purveyors. There is a cake cutting fee of \$3 per person.