



C O P P E R F O X
G A S T R O P U B

PRIVATE EVENTS AND SPECIAL OCCASIONS



Curiosity may have killed the cat, but it had no ill effects on the fox.

That's because the fox has a more tasteful form of curiosity, one that is smart and selective. It is a sentiment that inspired everything on our menu, from our craveable food to our signature copper-mug cocktails.

So go ahead. Be curious. Try something new. There's a bit of refined curiosity in everything we serve; a pinch in every dish, a dash in every drink, from craft sandwiches to creative cocktails.

That's the curious formula for a unique gastropub experience.





THE CELLAR



THE DEN



LOUNGE



MAIN DINING ROOM

ABOUT COPPER FOX GASTROPUB

CONTACT US

Cortney Pierce— Executive Chef

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For all sales inquiries and reservations, please email sales@copperfoxchicago.com

Copper Fox Gastropub is located in Chicago’s Streeterville neighborhood, just steps from the Magnificent Mile. Copper Fox is one of the top rated Gastropubs in Chicago and offers a fun and exciting dining experience in relaxed downtown setting. Enjoy a bite to eat at the brand new Copper Fox Gastropub located at 155 E. Ontario Street in downtown Chicago just steps from Michigan Avenue. Adjacent to the beautiful Courtyard Magnificent Mile Hotel, our gastropub is the perfect place to unwind. We are open for breakfast, lunch, and dinner.

Copper Fox Gastropub is a modern American pub focused on a “craveable” menu with curious twists on American cuisine and cocktails. The ambiance will offer a lively atmosphere which appeals to our guests’ desire for a great dining experience in a relaxed environment with an approachable menu comprised of items created using local and seasonal products. Feed your curiosity with our signature dishes and copper mug cocktails.

Check us out at copperfoxchicago.com and tag us on social media
[facebook.com/CopperFoxGastropubChicago](https://www.facebook.com/CopperFoxGastropubChicago) [instagram/copperfoxgastropub](https://www.instagram.com/copperfoxgastropub)

CORTNEY PIERCE- EXECUTIVE CHEF

Native to the Midwest, Cortney’s passion for food began at a young age when his father spent Saturday mornings teaching him how to cook the perfect over easy egg. Having immediately fallen in love with cooking, Cortney’s decision to pursue a career in culinary arts was solidified after years of working in restaurants in Central Indiana throughout high school. Cortney came to Chicago to enroll at Robert Morris University in 2004, where he earned his Associates in Culinary Arts and a Bachelors in Business Administration. While attending school and obtaining his degree, Cortney worked for well-known local restaurants such as Francesca’s Restaurant Group and furthered his rounded hospitality career with positions within Marriott International. Cortney was hired as Executive Chef of Copper Fox Gastropub, and led his team to great early success upon its opening in March 2016. Copper Fox embodies Cortney’s passion as he serves up his variations of comfort foods with a creative twist in a modern American Gastropub while captivating his guests with his staff’s signature Midwestern hospitality.

PRIVATE DINING

Open for Breakfast, Lunch, and Dinner, treat your curiosity at Copper Fox Gastropub.

Below are our options for private and semi private dining venues:

The **Den seats up to 6** and is the perfect location to host a midday business meeting or an evening with friends and family.

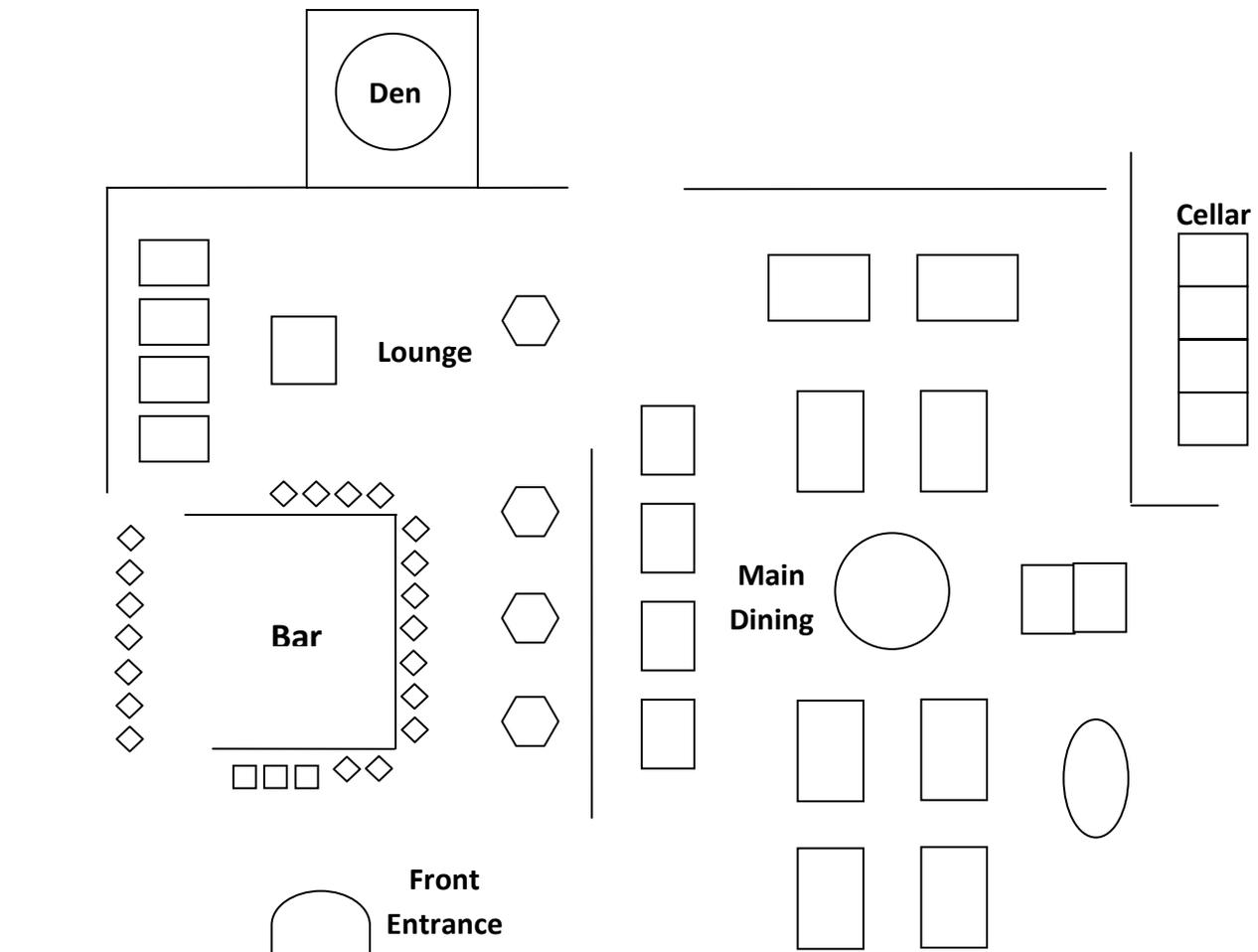
The **Cellar hosts up to 20 people** in a semi private space that stands above our dining room. It is perfect for an evening reception or bachelorette and bachelor parties.

The **Main Dining Room seats up to 60** and serves well to host larger functions such as rehearsal dinners or corporate holiday parties.

The **Lounge hosts up to 50 people** in an area adjacent to Copper Fox's bar. The area is perfect for an evening cocktail party or entertaining friends visiting from out of town.

To reserve a private function for up to 150 in the entire restaurant please inquire with the events or management team.

Set up fees may apply dependant on nature of the event. Please inquire as we can meet many of your audio visual and other set up needs.



PLATED LUNCHEES

For groups of 15 or more

12pm-3pm only

Items subject to change based on availability

SHARED

choose two for the table to share

#16 Biscuits	Fried Avocados	Calamari Fries
Deviled Eggs	Crispy Brussels	Smoked Gouda Mac & Cheese
Mussels (add \$3 pp)	Crab Hushpuppies (add \$4 pp)	Meat & Cheese Board (add \$5 pp)

MADE FOR YOU

individually plated – modifications will be made for dietary restrictions only

Fox Burger - *white cheddar, white bbq, crispy onions*

Crispy Chicken Sandwich - *jalapeno vinaigrette, roasted tomatoes, pickled onions, avocado, cotija cheese*

Turkey & Avocado - *roasted turkey, chipotle aioli, arugula, tomato, havarti*

Quinoa Black Bean Burger – *sweet potato, pico de gallo, bibb lettuce, citrus mayo*

Seven Layer Salad - *chicken, corn, black beans, avocado, white cheddar, tomato, smoked ranch*

Fried Avocado Salad – *heirloom tomatoes, candied jalapenos, pickled onions, charred corn, cotija cheese, cholula ranch*

...NOT DONE YET

selected by your guests

Seasonal shortcake made with our #16 biscuits

Nutella brownie with drunken caramel sauce

\$25 PER PERSON

Assorted sodas, teas, and coffee included in per person price

All food and beverage is subject to an additional 11.5% sales tax and 20% gratuity

PLATED DINNERS

For groups of 15 or more
Items subject to change based on availability

WAITING FOR YOU...

#16 Biscuits
Mussels (add \$3 pp)
Meat & Cheese Board (add \$5 pp)

SHARED

choose two for the table to share

Smoked Gouda Mac & Cheese	Fried Avocados	Classic Caesar
Deviled Eggs	Crispy Brussels	Fried Avocado Salad (add \$3 pp)
Calamari Fries	Crab Hushpuppies (add \$4 pp)	7 Layer Salad (add \$4 pp)

MADE FOR YOU

individually plated - choose three for your guests to select from

Herb Roasted Chicken - *charred corn grits, blistered tomatoes, natural jus*

Pan Roasted Salmon - *sautéed spinach, fingerling potatoes, tomato saffron essence*

Vegetable Risotto - *wild mushrooms, heirloom tomatoes, spinach, snap peas, asparagus*

Pork Porterhouse (add \$4 pp) - *16oz bone in porterhouse, crispy brussels sprouts, chorizo cream*

Diver Scallops (add \$6 pp) - *arugula, shaved fennel and orange salad*

Prime Skirt Steak (add \$8 pp) — *8 oz skirt, parmesan herbed fries, roasted garlic butter signature steak sauce*

...NOT DONE YET

selected by your guests

Seasonal shortcake made with our #16 biscuits
Nutella brownie with drunken caramel sauce

\$35 PER PERSON

Assorted sodas, teas, and coffee included in per person price

All food and beverage is subject to an additional 11.5% sales tax and 20% gratuity

FAMILY STYLE DINNERS

For groups of 15 or more
Items subject to change based on availability

WAITING FOR YOU...

#16 Biscuits
Mussels (add \$3 pp)
Meat & Cheese Board (add \$5 pp)

SHARED

choose three for the table to share

Smoked Gouda Mac & Cheese	Fried Avocados	Classic Caesar
Deviled Eggs	Crispy Brussels	Fried Avocado Salad (add \$3 pp)
Calamari Fries	Crab Hushpuppies (add \$4 pp)	7 Layer Salad (add \$4 pp)

MADE FOR YOU

plated family style - choose three for your guests to share

Herb Roasted Chicken - *charred corn grits, blistered tomatoes, natural jus*

Pan Roasted Salmon - *sautéed spinach, fingerling potatoes, tomato saffron essence*

Vegetable Risotto - *wild mushrooms, heirloom tomatoes, spinach, snap peas, asparagus*

Pork Porterhouse (add \$4 pp) - *16oz bone in porterhouse, crispy brussels sprouts, chorizo cream*

Diver Scallops (add \$6 pp) - *arugula, shaved fennel and orange salad*

Prime Skirt Steak (add \$8 pp) — *8 oz skirt, parmesan herbed fries, roasted garlic butter signature steak sauce*

...NOT DONE YET

For the table

Seasonal shortcake made with our #16 biscuits
Nutella brownie with drunken caramel sauce

\$40 PER PERSON

Assorted sodas, teas, and coffee included in per person price

All food and beverage is subject to an additional 11.5% sales tax and 20% gratuity

RECEPTIONS

Priced by dozen; can be butler passed or stationed

APPETIZERS

priced by dozen; can be butler passed or stationed

VEGGIE

#16 Biscuits <i>with whipped honey butter (has bacon fat, can be made vegetarian)</i>	\$12
Fried Avocados <i>with cholula ranch</i>	\$20
Quinoa Black Bean Sliders <i>with pico de gallo, citrus mayo</i>	\$36

LAND

Seven Layer Chicken Wrap	\$24
Deviled Eggs <i>with andouille sausage</i>	\$24
Steak Crostini <i>with caramelized onion, signature steak sauce</i>	\$36
Crispy Chicken Sliders <i>with jalapeno vinaigrette, tomatoes, pickled onions, avocado</i>	\$42
Fox Burger Sliders <i>with white cheddar, white bbq, crispy onion</i>	\$54

SEA

Lump Crab Hushpuppies <i>with jalapeno, scallion, citrus aioli</i>	\$28
Calamari Fries <i>with citrus aioli</i>	\$24
Scallops <i>with arugula, fennel, orange</i>	\$48
Mahi Mahi Sliders <i>with snap pea slaw, pico de gallo, cotija cheese</i>	\$60

DESSERTS

Mini Shortcakes <i>with chef's selection of seasonal jam</i>	\$54
Nutella Brownies <i>with drunken caramel sauce</i>	\$36

BAR PACKAGES

Host to sponsor based on number of guests in attendance

BEER & WINE BAR

Five Draft Selections, Miller Lite, Bud Light, Budweiser, Heineken, Corona, Stella Artois
Cabernet, Chardonnay, Merlot, Pinot Noir, Pinot Grigio, Rose, Sparkling

2 Hour Package	\$20 per person
3 Hour Package	\$30 per person
4 Hour Package	\$40 per person

PREMIUM BAR (includes selections from beer and wine bar)

Chicago Spirit Vodka, CH Gin, Bacardi Light Rum, Captain Morgan Spiced Rum, Grant's
Scotch, Jim Beam Bourbon, Jack Daniels Tennessee Whiskey, Sauza Gold Tequila,
Copper & Kings Brandy, selected cordials

2 Hour Package	\$30 per person
3 Hour Package	\$40 per person
4 Hour Package	\$50 per person

TOP SHELF BAR (includes selections from beer and wine bar)

Tito's Vodka, Grey Goose Vodka, Tanqueray Gin, Bombay Sapphire, Diplomatico Rum,
Johnnie Walker Black Scotch, Makers Mark Bourbon, Crown Royal Canadian Whisky,
Jameson Irish Whiskey, Patron Silver, Hennessy VS, Cordials and Cognacs

2 Hour Package	\$40 per person
3 Hour Package	\$55 per person
4 Hour Package	\$65 per person

CONSUMPTION BAR

Full bar available with all of Copper Fox's signature cocktails and mules

All beverages will be charged to one card as consumed

All food and beverage is subject to an additional 11.5% sales tax and 20% gratuity

FAQS

ADDITIONAL SERVICES

Our team will ensure all your needs are met prior to your event and be available for assistance the day of event. We have capabilities for special arrangements for A/V equipment, specialty linen, and creative set ups. Please note additional service may incur an additional charge.

FOOD AND BEVERAGE MINIMUM?

A food and beverage minimum is the monetary amount that needs to be achieved in order to hold your space for the private event before tax and gratuity. Only items ordered through the restaurant will be put towards the food and beverage minimum.

CAN WE PLAY OUR OWN MUSIC/SOUND?

In order to ensure all of our guests get the same Copper Fox experience, we do not allow music or sound (microphones, etc.) to be used in our restaurant spaces. We work hard to ensure the mood and feeling of each meal period offers a great restaurant experience for all of our guests.

WHAT IS A GUARANTEE AND WHEN IS IT DUE?

All contracted groups are required to give a guaranteed number of attendees to the restaurant 72 hours prior to the date of the event. In the event of cancellations after the guarantee is submitted, the host will be charged for the guaranteed number.

DEPOSITS AND CANCELLATION POLICY

Copper Fox requires a deposit of 25% 14 days prior to the date of the event. In the event of cancellation, Copper Fox requires a 7 day advance notice. If cancellation occurs less than 7 days prior to the event, the deposit is non-refundable.

WHEN WILL I SELECT THE MENU?

You will work with our restaurant management team to select a menu that works well for your event. Please keep in mind these are menu items off of our lunch/dinner menu in order to give you a great experience but we are more than happy to make substitutions or alterations based on your groups needs.