

Slightly Toasted is a comfortable new spot located in the city's West Loop for Coffee, Toast, Whiskey and Beer. Guests can start and end their day "Slightly Toasted" with house-made pastries, unique takes on toast, decadent sandwiches and more, served alongside artisan coffee and an extensive selection of whiskeys, cocktails and beer.



LAYOUT + DESIGN



The space, from Art and Tyler Mendoza and local designer Nicole Alexander, was inspired by the Warehouses around Chicago, as well as Whiskey Rack houses down in Kentucky. Whiskey Barrels and Steel encase much of the space. Lighting is dim, and direct on table, and music is a mix of classic R&B, Jazz, and Instrumentals. Much of our menu is based around bread, that is baked in house everyday. The bar program focuses on our 2 favorite things, whiskey and beer. The whiskey list is one of the largest in the city, at over 200. The beer program focuses on local, emerging breweries, and changes everyday.

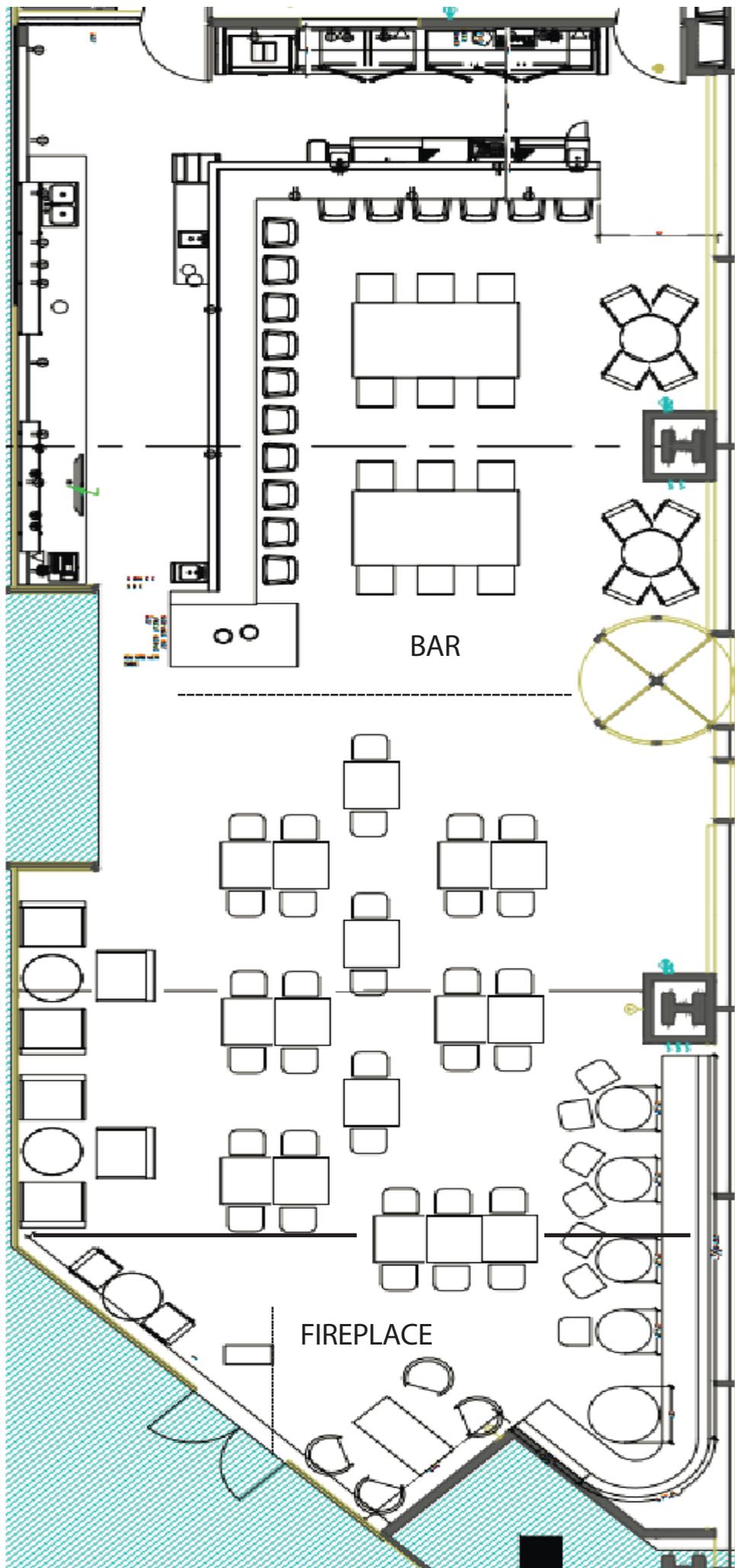
The space it self can be divided up in many different ways. The Bar area itself can hold up to 75 people standing, or 44 seated. The space is best used for cocktail style events and features our famous plinko board. The bar also features 6 TV's that can operate independatly of each other, or off one source.

The Dining can be divided into 2 separate spaces; The Banquette, and Main Room. The Banquette is a series of 5 high top cocktail tables, with intimate lighting and our Fire Place table with a TV, and N64. The space is best used for cocktail events up to 35, or seated diners for up to 20. Using the entire main room is space for up to 125 standing or 72 seated across separate tables.

Slightly Toasted also features a large outside patio that can hold up to 75 standing, or 50 seated. The patio also has it's own private bar. The patio is also dog friendly.

Events booked on the patio do have a higher minimum due to having to hold space inside in case of inclimate weather. Also not all capabilities of the patio are available inside, and visa versa.

For outside events larger than 100, our sister venue, Slightly In The Sky can hold up to 1000 people standing or 400 seated in a fully private rooftop terrace.



OPTIONS FOR DINNER

Our menu is inspired by many cultures from the surrounding neighborhoods and utilizes seasonal ingredients from small farms across the Midwest. The menu changes frequently and selections may vary from season to season.

CHEF'S TASTING MENU

Our menu changes frequently to showcase seasonal ingredients. The tasting menu allows your party to experience a wider selection of what our kitchen has to offer. The items featured will change daily but we will shape it based on your party's needs and desires. Our Chef is happy to accommodate for guests who may have allergies or dietary restrictions with proper notification. As such, we will need to be informed of any such accommodations at least 72 hours prior to your function.

There are two options for the tasting menu, both are served family style and prepared to be shared by the number of guests at each table.

\$29 Per Person : A light supper - Two savory courses followed by a dessert course.

\$39 Per Person : A full dinner - Three savory courses followed by a dessert course.

***Pricing subject to change due to seasonal offerings*

PASSED HORS D'OEUVRES

\$1-4 Per Piece - The host will pre-select options prior to event. Generally:

- *Light Apps are 1-3 Pieces per Person.
- *Medium Apps are 3-4 Pieces per Person.
- *Heavy Apps are 5-7 Pieces per Person.

Due to the seasonal nature of our menu the options are subject to change, but below are some of our favorites:

Mini Hummus Toasts \$1.50pp (ve)
Hummus, Cabbage Slaw, Apple, Beet, Roasted Chickpea

Mini Avocado Toasts \$1.75pp (v)
Avocado 2 ways, Sour Cream, Roasted Cherry Tomato on Sourdough

Mini Burrata Flatbread \$2pp (v)
Herb Pesto, Pickled Red Onion and Cherry Tomato

Mini Salami Flatbread \$2pp
Artichoke Parm, Genoa Salami, Roasted Red Ppr, White Cheddar & Chives

Mini Turkey Sandwiches \$3pp
Bacon, Artichoke Parmesan, House Pickles, Leaf Lettuce on Sourdough

Mini B.A.L.T. \$3pp
Bacon, Pepper Jack, Guacamole, Lettuce, Tomato on Sourdough

Mini Chicken Pesto \$3pp
White Cheddar, Herb Pesto, Tomato Jam, Lettuce on Brioche Bun

Mini Cheeseburgers \$4pp
Caramelized Onion Aioli, Jalapeno, Lettuce, Tomato, Bacon, Bourbon Dill Pickles, Cheddar on Brioche Bun

Large Chef's Board \$36
Variety of Meats and Cheeses with accompaniments

Salads available in Large Format starting at \$45 for 10pp!

**Desserts Available on "Off Menu" options*



BEVERAGE PACKAGES

BEER + WINE

\$14 Per Person/Hour (2 hour min)

Draft Beer

A rotating selection craft beers, most from local breweries.

Packaged Beer

Selections for our entire wine by the glass list.

Wine

Selections for our entire wine by the glass list.

LIQUOR PACKAGES

All liquor packages include beer and wine and require a 2 hour minimum

House Spirits

\$17 Per Person/Hour

Vodka: Tito's, Alysberry Duck, Hangar One

Rum: Cana Brava

Gin: Ford's Gin

Tequila: Espolon

Whiskey: Very Old Barton

Specialty Cocktails

\$21 Per Person/Hour

Includes All Specialty Cocktails, House Spirits, Beer & Wine.

Let's Get Crazy

\$25 Per Person/Hour

Includes All Specialty Cocktails, House Spirits, Beer & Wine, Reserve Beer Tower and:

Vodka: Grey Goose, Belvedere

Rum: Don Pancho 20yr

Gin: Hendrick's, Bombay Sapphire

Tequila: Milagro Select

Whiskey: Trust Us, Its The Good Stuff.

Slightly Toasted is also home to one of the largest whiskey lists in the city. We are happy to create guided whiskey experiences custom to your party.

Alcohol is charged per person, per hour. Each party will be charged on the guaranteed amount of guests, or actual headcount, whatever is greater.

THE FINE PRINT



GUARANTEE

Private dining is considered parties of 15 or more people and must be booked a minimum of one week in advance. A final confirmation of the guaranteed number of guests is required two business days prior to the event. This number will be considered final and charges applied accordingly. Otherwise, the guarantee listed on your contract will be considered the final guest count. Slightly Toasted will prepare for 5% over your estimated guest count.

DEPOSIT + PAYMENT

A 50% deposit of the amount of the estimated food and beverage total is due upon signing the contract. The remaining balance is due the night of the event. We do not accept personal checks and direct billing is not available.

SERVICE CHARGE + TAX

All food and beverage will be assessed a 11.50% Illinois Sales tax as well as a 20% suggested service charge to serve as gratuity for the staff.

START + END TIMES

Private events must have designated start and end times, allowing us to fulfill our commitments to all guests.

FOOD + BEVERAGE MINIMUMS

Food and beverage minimums will vary. The amount will be determined on a case by case basis, taking into account date, time, location and demand. This amount will be specified in the final contract. Minimums do not include fees such as tax and gratuity.

FOOD + BEVERAGE POLICIES

Due to Federal, State and Local laws concerning food and beverage sales, no food or beverage prepared by Slightly Toasted, which remains unconsumed during the event, maybe removed from the premises. Outside food is also not allowed.

AUDIO + VISUAL

We are happy to assist you in any audio-visual support you may need. This must, however, be indicated when booking. All media including presentation, image and audio files must be delivered to us at least 48 hours prior to your event. Failure to do so may result in our not being able to accommodate your presentation. Please indicate all parameters of your A/V needs when booking. Adding A/V less than two weeks prior to an event may result in additional fees. Any A/V needs that are outside of our abilities and require a third party's involvement will be charged accordingly.

Thank you again for considering Slightly Toasted for your event. We are looking forward to answer any questions you may have.

We are also open to creating totally custom experiences, feel free to ask about doing something totally unique!