special events
at the Museum of Science and Industry
**Main Museum**

Available after hours of operation (no earlier than one hour after Museum closing).
Rental fees are based on a 4 hour event window. Includes complimentary parking and coat check.
Temporary exhibits are available for an additional fee.

<table>
<thead>
<tr>
<th>Service Description</th>
<th>Fee</th>
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<tbody>
<tr>
<td>Entire Main Museum of Exhibits</td>
<td>$9,000</td>
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<tr>
<td>Two Consecutive Levels of Exhibits</td>
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<tr>
<td>Rotunda &amp; All Main Floor Exhibits</td>
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<tr>
<td>Rotunda &amp; Three Main Floor Exhibits</td>
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<tr>
<td>Additional Exhibit</td>
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<td>Museum open after 11:00pm</td>
<td>$1,000 / hour</td>
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**Additional Fee for Groups Over 2,000**

<table>
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<th>Group Size</th>
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<td>2,000-2,999</td>
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<td>4,000+</td>
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OUTDOOR TERRACE

South Portico w/rental of Main Museum  $1,800
North Portico w/rental of Main Museum  $1,800

Daytime Rental
South Portico  $3,800

U-505 SUBMARINE

Exhibit  $4,500
Includes on-board tours of submarine.
HENRY CROWN SPACE CENTER

Exhibit $3,500
Omnimax Films $600 / showing

WEST PAVILION & AUDITORIUM

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<tr>
<th>Rental Type</th>
<th>Full Day</th>
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<tr>
<td>West Pavilion</td>
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<tr>
<td>Auditorium</td>
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<tr>
<td>West Pavilion &amp; Auditorium</td>
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Evening Rental

| West Pavilion       | $3,000   |
| Auditorium          | $2,500   |
| West Pavilion & Auditorium | $3,800   |
CUSTOMIZED SERVICE

We will work with you to create a memorable experience for all of your guests. Your personal event coordinator will guide you through the planning process step-by-step, ensuring that every detail is executed to perfection.

AMENITIES

- Coat Check
- Event Security
- Guides and exhibit staff
- Underground, direct-access parking or valet
- Audio/Visual Equipment
- Souvenir photos capturing the highlights of your event
- Access to Museum shops
- Customized gift packages
Butler Passed Hors d’Oeuvres

Sesame Shrimp Canapé
garnished with pickled ginger

Chicken Roulade
with pesto, prosciutto and sun-dried tomato

Bleu Cheese Crostini
with roasted pear and fresh chives

Chicken Liver Mousse Bouchee
with lemon, sage and cornichons

Apple & Smoked Jarlsberg Quesadilla
with mango chutney

Corn Crusted Catfish
with creole remoulade

Black Bean Crab Cakes
with roasted yellow pepper dip

Asian Vegetarian Egg Rolls
with sweet mustard

Smoked Salmon Tartare
on pumpernickel toast points

Velvety Red Pepper Hummus
nestled in a crispy seasoned pita chip

Beef Satay
with savory peanut sauce

Stuffed Potato Cups
chorizo & jack cheese
goat cheese & ratatouille

Strudel
artichoke, red pepper & basil
vegetable & ricotta
wild mushroom
curried lamb, dried fruit & almond

Mediterranean Tartlets
pesto, plum tomato & provolone
tomato, kalamata olive, fresh mozzarella & garlic
artichoke, roasted pepper & asiago
potato with leek, bacon & fresh rosemary

Belgian Endive
topped with fresh mango salsa

Bruschetta
on a red pepper baguette

Petite Lamb Chops
with fresh mint & garlic sauce

Pot Stickers
with spicy soy sauce

New England Crab Cakes
with gazpacho mayonnaise

Brochettes
chicken satay
shrimp & andouille sausage
teriyaki beef tenderloin
tunisian spiced chicken
teriyaki chicken
jerk chicken
IMPORTED DOMESTIC CHEESE BOARD
accompanied by assorted baguette slices, water crackers, wafers & seasoned bread sticks • seasonal fruit garnish

VICTORIAN CHEESE DISPLAY
english cheddar, smoked gouda, stilton in port wine, brie baked en croute with chutney & a variety of domestic cheeses • spiced nuts • dried fruit • currant jam • imported crackers, flatbreads & grissini bread sticks

ANTIPASTO DISPLAY OF ITALIAN MEATS & CHEESES
accompanied by roasted sweet peppers • marinated olives • focaccia, bread sticks & baguette slices

PACIFIC RIM TABLE
steamed shumai dumplings • california sushi maki rolls • chicken satay • vietnamese noodle salad • thai cucumber salad • peanut sauce, sweet chili dipping sauce & spicy soy sesame sauce

FLAVORS OF THE MEDITERRANEAN
toasted pita chips & european flat breads • traditional hummus • baba ghanoush • herbed feta cheese dip • tabouleh • stuffed grape leaves with curried rice • grilled lamb kabobs with cucumber mint sauce

VEGETABLE CRUDITES
fresh, crisp garden vegetables with a choice of two of the following dips • creamy avocado dip • spinach dip • herb yogurt dip • ranch dip

CHILLED SMOKED SALMON
accompanied by capers • minced onion • chopped egg • lavosh

SMOKE HOUSE
smoked trout & bluefish pates • smoked salmon • smoked turkey • smoked gouda & cheddar cheeses • pommery mustard, apple onion relish & red currant sauce

SEASONAL & TROPICAL FRUIT DISPLAY

hors d’oeuvres
FRENCH QUARTER
jambalaya • blackened red fish & smoked sweet corn salad • muffuletta sandwich slices with genoa salami, italian ham, provolone cheese and cracked olive relish • roasted corn & jalapeno fritters

LITTLE BIT OF SOUL
corn meal breaded lemon-garlic catfish fillets with carolina tartar sauce, hot sauce & fresh lemon wedges • st. louis style bbq pulled chicken sandwiches on petite sliced potato rolls • dandelion salad with georgia peanut dressing • summer succotash

AFRICAN NATION
piri piri chicken skewers • bobotie - curry beef baked with bread, almonds, raisins & mango • cumin eggplant stew • fu-fu (mashed yams & plantains) • cous cous salat tangine

GRECIAN VILLAGE
chicken breast souvlaki • petite vesuvio style grilled lamb chops • village salad of cucumbers, tomatoes, greek olives, red onion, green pepper, feta cubes, pepperoncini and horiatiko vinaigrette • roasted red pepper hummus • tzatziki sauce • warm pita bread

FLAVORS OF INDIA*
bombay new york frankies and biriyani bowls • choose one: lamb vindaloo, creamy grilled chicken or savory chick peas with potato – wrapped in wheat flat bread with steamed basmati rice for a bombay new york frankie or over basmati rice for a biriyani bowl • sautéed peppers & onions • cucumber salad • lentil dal • grilled naan • tomato, cilantro & tamarind chutneys • mint & onion raita

ASIAN MOO SHU*
choose one: chicken, beef or vegetable – tender asian pancakes rolled with duck sauce and a delicate julienne of bean sprouts, bamboo shoots, scallions & carrots • peking salad in authentic take-out containers (crisp greens & napa cabbage with snow peas, red onion, water chestnuts, red pepper, scallion, mandarin oranges and wonton twists in ginger soy dressing) • fortune cookies • chop sticks

NUEVO LATINO*
grilled grouper tacos, chef assembled in warm corn tortillas with chihuahua cheese, tomato, shredded lettuce and citrus pico de gallo • cubano sandwiches grill pressed and filled with sliced ham, roast pork, swiss cheese, mustard & pickles • hearts of palm, red onions & avocado salad with romaine, mojito vinaigrette and marachiabo style plantain chips • simmered black beans & steamed rice

strolling buffets
ITALIAN TABLE
chicken saltimbocca – chicken breast medallion layered with prosciutto and fresh mozzarella cheese • tender linguini tossed with pink vodka sauce, baby clams, mussels, scallops and calamari • arugula & spinach salad with roasted pepper vinaigrette & toasted pinolis • tomato, fresh basil & red onion bruschetta display

TASTE OF CHICAGO*
vendor assembled chicago style hot dogs – best kosher all beef steamed hot dogs with yellow mustard, chopped onions, kosher dill pickle spear, pickle relish, celery salt, tomatoes & sport peppers on a poppy seed bun • potato chips • deep dish pizza slices – combo supreme with sausage, pepperoni, onions, peppers & mushrooms, classic cheese pizza • italian chop salad with crisp greens, tomatoes, provolone cubes, ditalini pasta, mild giardiniere vegetables & red wine vinegar house dressing

NOODLE BOWLS*
thai curry chicken – wide thai noodles tossed with red curry coconut sauce and chicken, finished with red & green peppers, shitake mushrooms, scallions and thai basil • fiery szechuan shrimp – shanghai noodles tossed with chili-garlic sauce and shrimp, finished with carrots, scallions, red peppers, bamboo shoots, straw mushrooms, ginger and cilantro • fresh vegetable spring rolls with ponzu dipping sauce

CARIBBEAN ISLAND DREAM
jamaican jerk pork ribs • sugar cane skewered rum-runner glazed shrimp • sweet potato frites with mango ketchup • island salad – crisp lettuce blend with shredded carrot, candied almonds, red grapes, sweet peppers, golden raisins, fresh pineapple & shaved coconut with lime-cilantro dressing and banana chips

SUSHI*
A glass showcase displayed at the buffet featuring authentically freshly prepared sushi • nigiri – scallop, salmon, halibut, shrimp, yellow tail and barbeque eel • cucumber, crab & avocado roll • barbeque eel & cucumber roll • salmon & cream cheese roll • pickled ginger • wasabi • soy sauce

RISOTTO*
arborio rice prepared to order with forest mushrooms, asparagus, pancetta, langostinos, fire roasted tomatoes, pine nuts, baby spinach & freshly grated grana parma • arugula caprese salad with buffalo mozzarella cheese, roma tomatoes, extra virgin olive oil, balsamic vinegar & cracked black pepper
SUPER SOUPS
choose three of the following house made comfort soups • roasted sweet corn & crab chowder with seasoned oyster crackers • baked potato soup with sour cream, sharp cheddar, snipped chives and bacon crisps • butternut squash soup with toasted pumpkin seeds and brown sugar crème fraîche • smoked tomato bisque with toasted cheddar-herb croutons • ale house beef & bean chili with tortilla strips, jack cheese, sweet onion & sour cream • chicken broth with spaetzle and garden vegetables • beef short rib with autumn vegetables and wild rice • chilled andalusian summer gazpacho • vegetable minestrone with focaccia croutons and parmesan cheese • accompanied by a bountiful display of crusty rolls, bread sticks and seasoned lavosh, whipped creamery butter, rosemary-parmesan butter, white bean & roasted garlic spread

THE CARVERY*
pepper & herb crusted tenderloin of beef with horseradish cream & whole grain mustard • prime rib of beef with horseradish sauce & roasted garlic au jus • roasted beef with green peppercorn mustard & roasted garlic aioli • sage rubbed roast turkey breast with cranberry orange relish & whole grain honey mustard • cider glazed roast pork loin with pomegranate red onion chutney & juniper mustard • maple scented baked ham with spiced mango-pineapple relish & brown sugar-wild turkey mustard • rosemary pesto roast leg of lamb with red currant mint relish & roasted shallot demi glace • hickory smoked whole pacific salmon with caper-red onion remoulade & lingonberries

served with a selection of petite rolls and your choice of two side dishes: rosemary sea salt roasted new potatoes • yukon gold whipped potatoes – odd toppers for an additional charge – sour cream, snipped chives, bacon crisps, shredded cheddar & caramelized leeks • bourbon & brown sugar whipped sweet potatoes with toasted pecans • herb potato pancakes with apple sauce • parmesan-reggiano & sun-dried tomato baked polenta • mushroom and wild rice pilaf • garlic roasted button mushrooms • steamed seasonal vegetable medley • greek style green beans sautéed with tomato and oregano • sonoma greens with orange segments, fresh berries, goat cheese & candied walnuts tossed with a raspberry vinaigrette • traditional caesar salad with romaine lettuce in a tangy caesar dressing with shaved parmesan cheese and garlic croutons • green bean, portobello mushroom & parmesan-reggiano chards in a lemon leek vinaigrette • grilled jumbo asparagus, tomatoes, ricotta salata and caper vinaigrette

SPANISH
paella valencia – classic presentation of saffron rice with spanish chorizo, chicken breast, clams, mussels and shrimp • grapes, watercress, marinated tomatoes & manchego cheese salad with roasted hazelnut-sherry vinaigrette • artichoke bottoms filled with mushroom tapenade • baked goat cheese in tomato-fennel sauce with grilled baguette slices • marinated spanish olives

strolling buffets
FRENCH PRESSED DESSERT SANDWICHES*
egg dipped challah bread with mascarpone & walnut filling, finished for your guests on our panini grill and cut into fingers •
served with fresh strawberries and chantilly cream

FRUIT SPRING ROLLS
hand rolled fresh fruit spring rolls with seasonal melon, kiwi, pineapple, strawberry and fresh mint •
presented with gingered whipped cream, spiced pear syrup and toasted almond slivers

CRÈME BRULEE STATION*
rich custards with chef caramelized sugar crust • butterscotch crème brulee with home made caramel corn •
chocolate crème brulee with fresh raspberries

CHEESE CAKE MARTINIS
rich new york style cheese cake presented in stemmed martini glasses • guests top their own cheesecake with fresh strawberries,
chocolate fudge sauce, toasted coconut, cinnamon caramel sauce or maple & bourbon pecan syrup

DECONSTRUCTED SMORES*
housemade toasted marshmallow • uniformed chef flaming a brandied chocolate fudge shooter • presented with graham cracker – pecan brittle

ROASTED PINEAPPLE CARVING*
whole tender pineapple roasted with butter, brown sugar & pink peppercorns • carved to order and presented with vanilla ice cream,
brown sugar, whipped cream & warm myers rum infused golden raisins

ALLIED FORCES DESSERT BUFFET
tiramisu bites • petite cannoli • almond biscotti • napoleons • eclairs • cream puffs • english trifle bowl with tender lady fingers layered with
vanilla custard, whipped cream & fresh berries • imported cheeses – baked brie with sun-dried apricots and toasted hazelnuts, stilton in port wine
syrup, camembert and fontina, baguette slices and water crackers
**MSI SWEET TABLE**
- Fresh fruit display of seasonal melon, pineapple, seedless grapes, strawberries & kiwi
- Cheese cake bites • Cream Puffs • Chocolate coated éclairs
- Lemon squares • Raspberry bars • Turtle brownies • Butter cookies

**HYDE PARK SWEET TABLE**
- Mini fruit tarts – Key lime, lemon curd, apple frangipane, cherry
- Petite torte slices – Opera, chocolate truffle, raspberry sacher, rum napoleon
- Tuxedo chocolate dipped whole strawberries
- Demi cup assortment – Crème brûlée, chocolate pots de crème, passion fruit mousse, chocolate trio of dark mocha, malted milk & white chocolate mousses
- Fresh berries with Grand Marnier cream & fresh mint

**SUGAR & SPICE... and everything nice**
- Lemon ice pops for grown ups, spiked with limoncello
- Cotton candy tufts spun around clear lucite sticks
- Fresh mini donuts presented on a bed of sparkling cinnamon sugar
- Lattice-top petite strawberry rhubarb pies served with a mini scoop of vanilla ice cream
- Purple fudge cakes – Mini sour cream chocolate cupcakes topped with a dense layer of chocolate ganache & edible purple pansies

**FRUIT FLAMBÉS**
- Choose one: Cherries jubilee – Sweet dark cherries flamed in kirsch, presented over vanilla ice cream
- Bananas foster – Caramelized bananas laced with Myers rum syrup and toasted pecans, presented over cinnamon ice cream
- Apples & mascarpone crepe – Granny smith apple slices kissed by calvados and layered in tender crepes with honeyed mascarpone

**HOT, HOT, HOT... CHOCOLATE**
- Chile spiced authentic Mexican style hot chocolate topped with luscious whipped cream and presented with warm, crisp, sugar-dusted churros

**ADD-ON:**
- Almond joy – Steamy white chocolate made just for you, laced with coconut rum & amaretto liquor and presented with white chocolate marshmallow stirrers

**ADD-ON:**
- Big kids milk & cookies - Ice cold milk shooters – Choose your milk straight up, white Russian or Brandy Alexander style
- Fresh from the oven warm cookies – Pecan chocolate chip, white chocolate macadamia nut, chocolate chunk

strolling desserts
CHOCOLATE FOUNTAIN*
decadent cascade of semi-sweet or white chocolate fondue adorned with a sumptuous display of whole strawberries, pineapple, bananas, dried apricots, rice krispy treats, angel food cake, coconut macaroons, marshmallows, graham cracker crumbs & chopped pecans

FINNIGAN’S SUNDAE BAR
choose three flavors: french vanilla, chocolate, strawberry, butter pecan, cookies n’ cream, chocolate chip cookie dough or mint chocolate chip • toppers include: toasted coconut, pecan pieces, crushed oreos, butterfingers, chocolate chips, strawberry sauce, caramel sauce, chocolate sauce, whipped cream, maraschino cherries, nuts & sprinkles

FINNIGAN’S SCOOPS
hand dipped cones and cups – choose three flavors: french vanilla, chocolate, strawberry, butter pecan, cookies n’ cream, chocolate chip cookie dough or mint chocolate chip

SILVER SAMOVAR COFFEE SERVICE
freshly brewed starbucks regular & decaffeinated coffee • assortment of tazo teas • cream, sugar, sweeteners, fresh lemon

* = requires chef or buffet attendant.
seated DINNERS
SEATED DINNER: APPETIZER

Farm-Raised Roasted Quail
stuffed with michigan dried cherries, with wild rice polenta and port wine dried cherry sauce

Seared Sea Bass
potato white bean puree and smoked tomato tapenade

Maryland Crab Cake
presented over mesclun salad greens with gribiche sauce

Grilled Prawns
over a spring salad of asparagus, french green beans, enoki mushrooms, diced tomatoes, pine nuts and lemon herb vinaigrette

Smoked Salmon Tartare
toast points, lemon crème fraîche and fresh herbs

Cherry Wood Smoked Duck Breast
over warm cannellini beans with oven dried tomatoes, arugula and aged balsamic vinegar

Seared Tuna Medallion
on a bed of marinated julienne vegetables with pickled ginger, black sesame seeds and wasabi cream

Spinach and Cheese Tortellini
in porcini broth with reggiano parmesan cheese and fresh herbs

Warm Mushroom and Leek Tart
served with petite salad and sherry dijon vinaigrette
SEATED DINNER: SALAD

Romaine, Radicchio and Watercress Salad
served with parmesan chards, toasted pine nuts and lemon leek vinaigrette

Grilled Portobello Mushroom and Fresh Green Bean Salad
served with sweet grape tomatoes, asiago cheese and rice wine vinaigrette

Julienne Apple and Belgian Endive Salad
served with capers, flat leaf parsley, tear drop tomatoes and fresh goat cheese

Grilled Jumbo Asparagus and Tomato Salad
served with pecorino ricotta salata and caper vinaigrette

Roasted Beet Salad
served with arugula, walnuts, amish bleu cheese and fresh tarragon vinaigrette

Tri-Color Salad
radicchio, arugula and belgian endive with fresh mozzarella cheese and grape tomatoes with basil vinaigrette

Organic Mesclun Greens with Duck Confit
roasted pear, peppered pecans and dried cherry with ginger vinaigrette

Caesar Salad
crisp romaine tossed with parmesan chards, garlic croutons and classic caesar dressing

Caprese Salad
vine ripened red and yellow tomatoes, fresh mozzarella cheese and basil with balsamic vinegar, olive oil and cracked black pepper

Baby Spinach Salad
with orange segments, red onion, grape tomatoes, croutons and honey mustard vinaigrette
SEATED DINNER: ENTREE

Roast Tenderloin of Beef
red zinfandel sauce • potato rosemary galette • julienne of root vegetables

Herb Crusted Roast Strip Sirloin
mushroom jus lie • three potato and mushroom hash • asparagus and baby carrots

Grilled Filet Mignon
merlot sauce with glazed pearl onions • yukon gold potatoes with field mushrooms • haricot vert

Roasted Rack of Baby Lamb
white bean vegetable ragout • fresh mint-tomato vinaigrette

Pan Seared Chicken Breast
served on mushroom mashed potatoes with hunter sauce • seasonal vegetables

Marinated Grilled Chicken Breast
saffron rice and roasted peppers • seasonal vegetables • natural jus

Red Wine Braised Chicken
with mushroom ragout • french green beans • baby red skinned potatoes

Sautéed Duck Breast
mashed rutabaga • haricot vert • bunch carrots • green peppercorn sauce

Roast Poussin
with cornbread stuffing • roasted vegetable mélange • cranberry peppercorn chutney

Roast Salmon Filet
adobo sauce • lentil rice • fresh fennel with orange salad
SEATED DINNER: ENTREE

Grilled Swordfish
mango mojo • wild rice pilaf • sugar snap peas and baby carrots

Seared Sea Bass
chardonnay herb sauce • artichoke risotto cake • julienne root vegetables

Pairing of Filet Mignon and Sautéed Crab Cake
creamy garlic potatoes • seasonal garden vegetables

Pairing of Petite Filet Mignon and Grilled Salmon
caper-artichoke sauce • potato rosemary galette • chef’s vegetable mélange

Pairing of Petite Filet Mignon and Shrimp Brochette
whipped potatoes with sun-dried tomatoes and fresh basil • julienne of root vegetables

Pairing of Petite Filet Mignon and Breast of Chicken
mushroom demi glace • orzo pasta • grilled vegetable mélange
Warm Apple Tart • cinnamon ice cream with crispy apple chips and caramel sauce

Merlot Poached Pear (maximum 300 guests) • panna cotta, chopped pistachios and fresh raspberries

Death by Chocolate Torte • raspberry chambord sauce

Individual Flourless Chocolate Cake • mango sauce, seasonal fruit confetti

Warm Individual Pecan Tart • bourbon crème anglaise and whipped cream

Crème Brulee • seasonal berries and a chocolate straw

Raspberry Lemon Curd Tart • raspberry sauce and fresh berries

Warm Rum Guava Bread Pudding • bermuda rum custard sauce

Fresh Berries and Fruits (seasonal) • marsala salazon gratin

Chocolate Pecan Tart • espresso sauce

Individual Molten Center Chocolate Cake • whipped cream and seasonal berries

Black Diamond Chocolate Chip Cheesecake • layer of chocolate mousse and chocolate ganache with strawberry sauce

Museum Duo • slice of ganache topped flourless chocolate cake and a wedge of key lime tart garnished with berry coulis, crème anglaise and seasonal berries
BAR PACKAGES

ALCOHOL SERVICE POLICY: It is our policy that all liquor, wine or beer be supplied by the Museum of Science and Industry. We consider it our responsibility to enforce the legal drinking age laws of the State of Illinois.

OPEN HOSTED BAR
Serving cocktails, wine and beer throughout a specified time-frame; up to 4 hours. A minimum of 1 bartender is required per 100 guests and 1 bar back is required per 200 guests. Soda, juices and mixers are $3.50 per person, up to 4 hours.

PREMIUM BRANDS – FULL BAR PACKAGE

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STANDARD BRANDS – FULL BAR PACKAGE

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PREMIUM WINE / IMPORTED BEER PACKAGE

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BAR PACKAGES

HOUSE WINE / DOMESTIC BEER PACKAGE

- One Hour: $9.00 per person
- Two Hours: $12.00 per person
- Three Hours: $15.00 per person
- Four Hours: $18.00 per person

LATE EVENING CORDIAL PACKAGE – In addition to a full bar package
Amaretto, Baileys, B&B Drambuie, Frangelico, Grand Marnier, Kahlua.

- One Hour: $6.00 per person
- Two Hours: $9.00 per person

CASH BAR
A minimum of 1 bartender and 1 cashier is required per 100 guests. A minimum of 1 bar back is required per 200 guests.

- Premium Brand Cocktails $6.00 per drink
- Standard Brand Cocktails $5.00 per drink
- Martini $8.00 per drink
- Cordials $6.00 per drink
- Domestic Beer $4.00 per bottle
- Imported Beer $5.00 per bottle
- House Wine $5.00 per glass
- Soda, Juice, Bottled Water $2.00 each

WINE SERVICE WITH DINNER
House select wine poured with your plated dinner is $27.00 per bottle. Inquire about our wine list if you would like to customize your wine selection.

Inquire about our Specialty Bar Packages
Glowing Cosmic-Tini’s • The 999 Bloody Mary Club Car • Fun & Fabulous Fusions featuring Dr. Pour • Custom Wine Tastings
CONTACT US:
The Museum of Science and Industry
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Chicago, IL 60637
(773) 753-2583 Special Events
(773) 684-3510 Fax
www.msichicago.org/specialevents