



Semi Private Events

GAME ROOM 12 SOUTH MICHIGAN AVE CHICAGO, IL 60603
BOKA RESTAURANT GROUP AT CHICAGO ATHLETIC ASSOC.
www.bokagr.com





About Us

The Game Room is located on the second floor of the beautifully restored Chicago Athletic Association Hotel. Originally the billiards room of the private men's club, our Game Room is now open to all as a full service bar and restaurant.

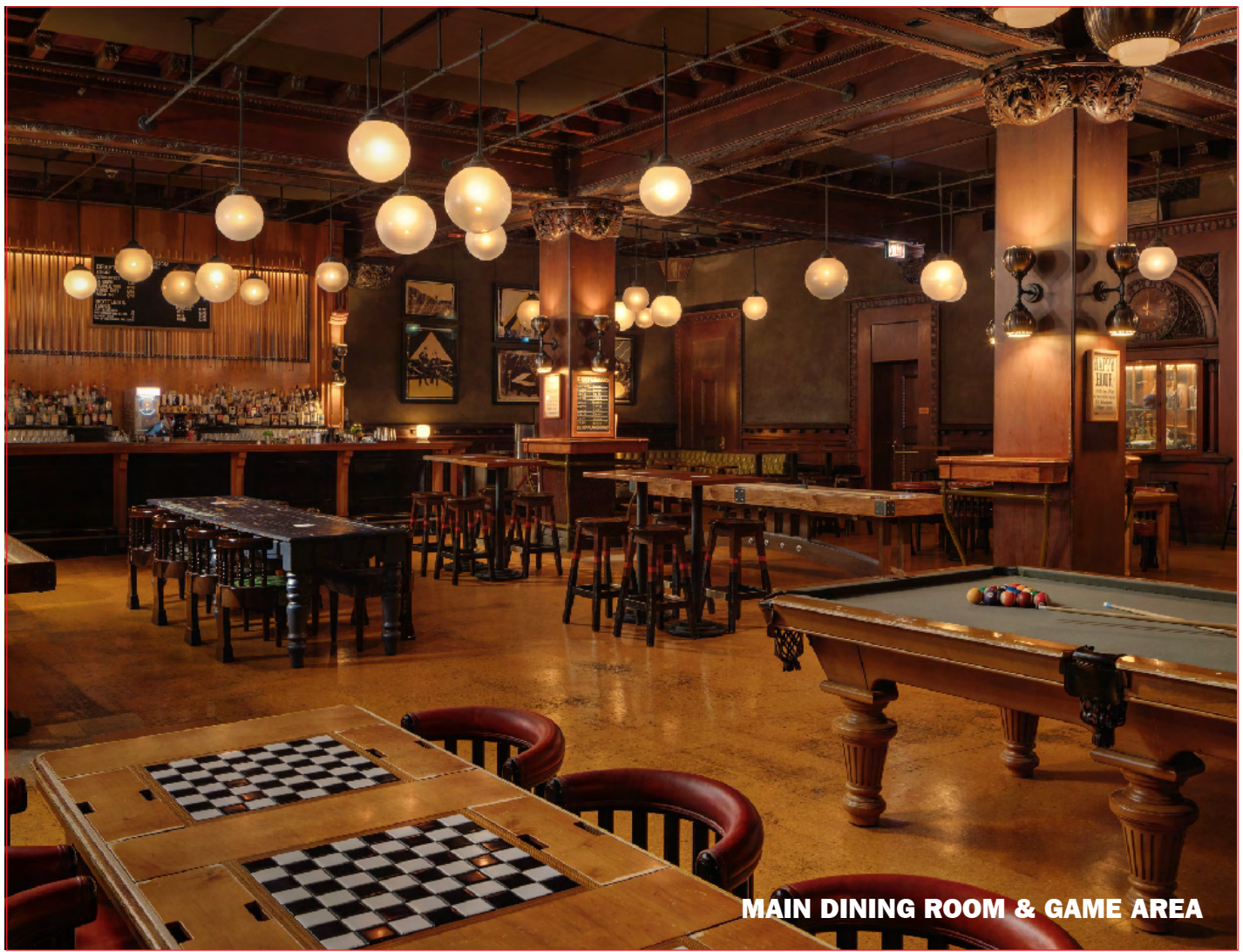
True to name, Game Room offers guests a range of activities, including billiards, cards, checkers and chess tables, foosball, shuffleboard, giant jenga and connect four. Spaces feature food and beverage by acclaimed Chicago-based restaurant group Boka Restaurant Group.

The Game Room and TopGolf Swing Suites menus are a nod to concession classics and finger-friendly street food favorites. An accessible selection of classic cocktails, local draft beers, and wine.

Games

2 Pool Tables, 4 Shuffleboard Tables, Foosball,
Giant Connect 4 & Giant Jenga





MAIN DINING ROOM & GAME AREA

Semi-Private Events

Reception style events for groups of 15-120 guests.

Our semi-private reservations guarantee you a rope and stanchioned off area which includes room for both seating and standing. We will provide you with wristbands and our team will be on site to assist with Games and take drink orders. With your event you are guaranteed a minimum of one game in your space for the entirety of the event and an hour on another game outside of your space.



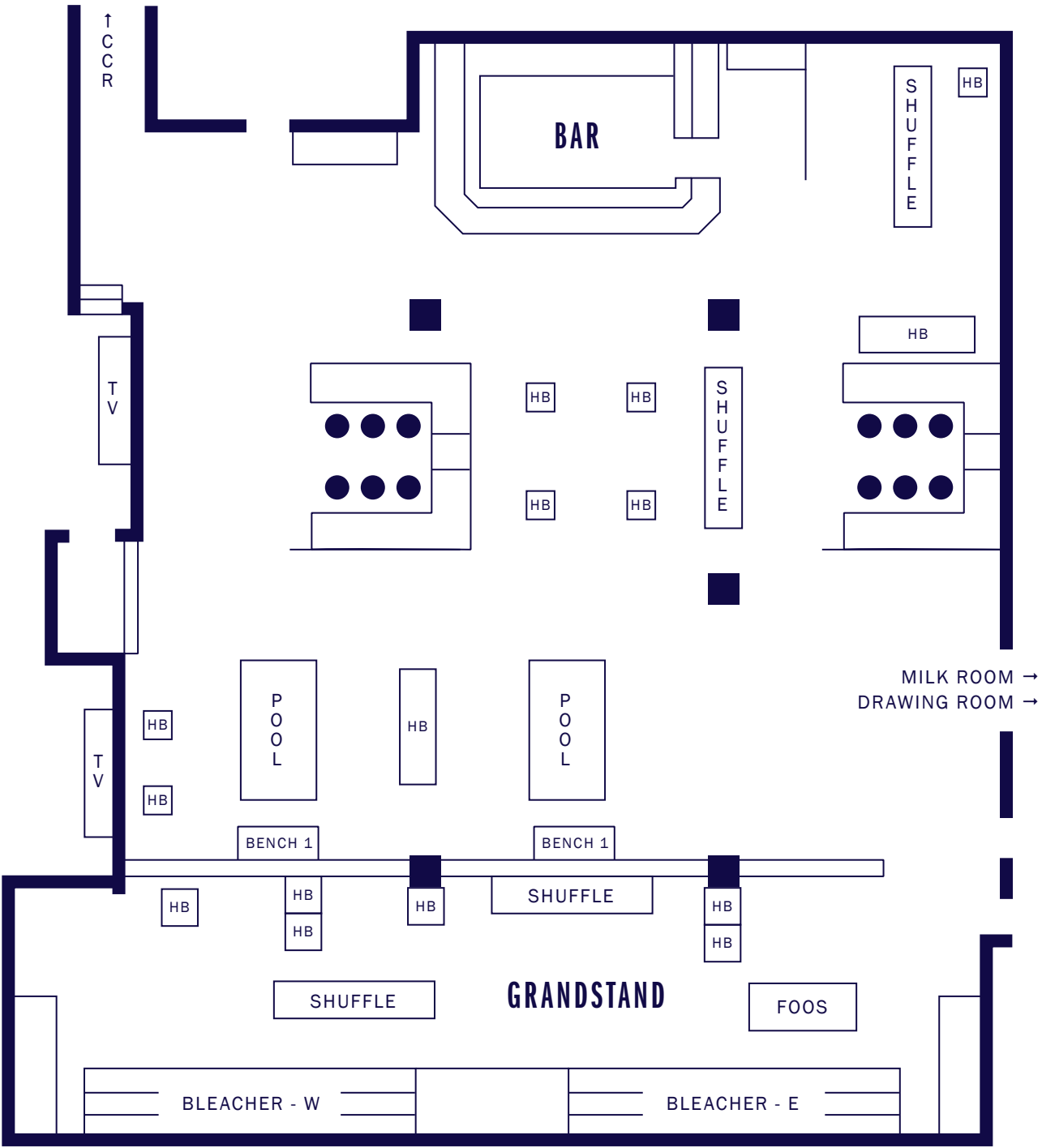
The Grandstand

For more of a dedicated space, the Grandstand section is elevated from the rest of the room and is separated by a large carved railing. This area includes two shuffleboard tables, foosball, giant jenga & giant connect four which will be available to your group for the entirety of the event.

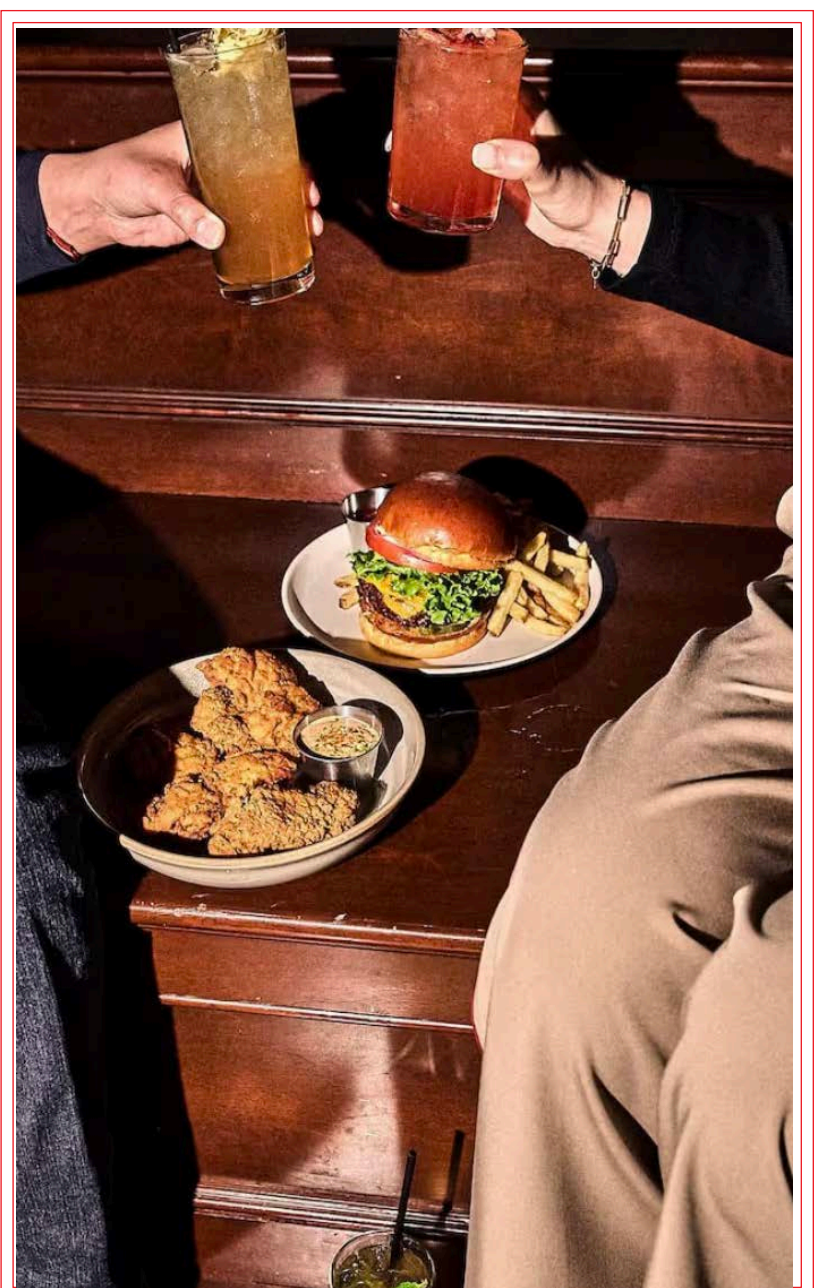
For groups up to 120 there is additional space directly adjacent to the Grandstand section that can be added. While this area is still considered semi-private, it will feel like a more exclusive experience for your guests. Your space will be roped off with signage, and we will provide wristbands for your group.



Floor Chart







Frequently Asked Questions

What kind of environment can I expect?

The Game Room offers a casual and social atmosphere with cocktail style service.

Where are you located?

We are located on the 2nd floor of the Chicago Athletic Association Hotel, 12 S Michigan Ave, Chicago, IL 60603.

What kind of deposit is needed?

Twenty-five percent (25%) of the food and beverage total will be due upon signing a contract. All additional charges incurred during the event will be charged to the credit card on file the following business day.

How long can my event last?

Our events run for a minimum of 2 hours and maximum of 4 hours.

How do games work?

Our parties will be pre-signed up for games before arrival. Times and games are not guaranteed ahead of time.

Where will my party be?

Areas are not pre-assigned and are based on all parties taking place that day.

How soon do I need to select my menu?

We ask for final menu selections 10 days prior to the event.

When are final guarantees due?

Final guarantees are due five (5) days prior to the event.

How is food served?

Food is served family style and on a flow throughout the event.

Can I bring my own dessert?

We offer bite sized desserts as well as custom cakes created by our Pastry Chef. Any outside desserts must be approved in advance and are subject to a \$5 per person fee.

Is there valet?

Valet is located at 71 E Madison St. and can be validated for up to 4 hours for \$35. Our managers can assist your guests with validating their tickets during the event.

Email

**gameromevents@caa.bokagrp.com
for more information and details regarding
your event.**



Semi-Private Food Menu

Small Snacks priced per bowl

- White Cheddar Kettle Corn (GF, Veg) 5
- Black Pepper Parmesan Popcorn (GF, Veg) 8
- Housemade Potato Chips (GF, DF) 6

Bites priced per dozen

Flatbreads

- Margherita (Veg) 42
- Truffle, Mushroom & Ricotta (Veg) 48
- Prosciutto, Fig, Ricotta, Honey, Arugula* 72

Small Bites

- Fried Brussels Sprouts (GF, V, DF, S) 42
- Fried Veggie Potstickers (V, DF) 42
- Tomato Basil Bruschetta (Veg) 36 | GF +3
- Grilled Chicken Skewers (GF, DF, TN) 48
- Beef Skewers (DF,GF, FF) 52
- Meatballs* 50
- Shrimp Cocktail* (GF, DF, SF) 54
- Coconut Shrimp* (DF, SF) 72

Mini Handhelds

- Grilled Veggie Wraps (V, DF) 42
- Fried Chicken Slider* 70
- Grilled Chicken Slider* 70 | GF +6
- Truffle Cheeseburgers* 96 | GF +6
- truffle mayo, pickle, caramelized onion
- Karaage Fried Chicken Sliders* 84
- spicy mayo, pickle, cabbage slaw
- Lobster Roll* (SF) 168
- caviar dollop

Boards & Platters priced per board

Mezze Platter 75

hummus, baba ganoush, bulgar wheat tabbouleh salad, assorted crudite, pita chips (V, DF, S)

Cheese Board 100

Chef's selection of assorted cheeses, served with seasonal accouterments

Charcuterie Board 125

Chef's selection of assorted meats, served with seasonal accouterments

Desserts priced per dozen

- Assorted Cookies 42
- Assorted Macarons (GF) 48
- Brownies 42
- Lemon Bites 54
- Mini Fruit Tartlets 48
- White Chocolate Cheesecake Bites 48
- Mini S'Mores Tarts (GF) 54



*We suggest 5-8 pieces per person

*This food item contains raw ingredients or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk
may increase your risk of foodborne illness.

GF	Gluten Free	SF	Contains Shellfish
DF	Dairy Free	FF	Contains FinFish
V	Vegan	TN	Contains Tree Nuts
Veg	Vegetarian	S	Contains Sesame



Beverage Packages

Priced per person, excludes shots & doubles

Beer & Wine

\$30 for 2 hours / \$45 for 3 hours

\$15 for each additional hour

all beer & wine listed, fountain sodas

Beer

Draft Beer

- American Lager - Old Style, Milwaukee, WI
- Pilsner - Pony, Half Acre Brewing, Chi, IL
- Saison - Sofie Goose Island Brewing, Chi, IL
- Hefeweizen- Dovetail Hefeweizen, Chi, IL
- Ne England IPA - Pixel, Phase Three Brewing, IL
- Imperial IPA - Working for the Weekend, Spiteful Brewing, IL

Wine

- White
- Red
- Rose
- Bubbles

* Our speciality cocktails, beer & liquor rotate seasonally so this is subject to change

Beer & Wine – Premium

\$40 for 2 hours / \$60 for 3 hours

\$20 for each additional hour

all beer & premium wine listed, fountain sodas

Beer

Bottles & Cans

- Sour - Beer For T acos, Off Color Brewing
- Dry Cider - Pedestrian, Eris Cidery, Chi, IL
- Stout - Guinness, Dublin, Ireland
- Peach Vodka Seltzer - High Noon, Modesto, CA
- NA Beer - Sunbeam Pilsner, Go Brewing, Chi, IL

Draft Beer

- American Lager - Old Style, Mke, WI
- Pilsner - Pony, Half Acre Brewing, Chi, IL
- Saison - Sofie Goose Island Brewing, Chi, IL
- Hefeweizen - Dovetail Hefeweizen, Chi, IL
- New England IPA - Pixel, Phase Three Brewing, IL
- Imperial IPA - Working for the Weekend, Spiteful Brewing, IL

Wine

- Light Bodied Red
- Full Bodied Red
- Light Bodied White
- Full Body White
- Bubbles



Package A

\$40 for 2 hours / \$60 for 3 hours

\$20 for each additional hour

all beer & wine listed, call spirits, fountain sodas

Beer

Draft Beer

- American Lager - Old Style, Milwaukee, WI
- Pilsner - Pony, Half Acre Brewing, Chicago, IL
- Saison - Sofie Goose Island Brewing, Chicago, IL
- Hefeweizen - Dovetail Hefeweizen, Chicago, IL
- New England IPA - Pixel, Phase Three Brewing, IL
- Imperial IPA - Working for the Weekend, Spiteful Brewing, IL

Wine

- White
- Red
- Rose
- Bubbles

Spirits

Call spirit + mixer

- Vodka: HiLo
- Tequila: Corazon Blanco
- Bourbon: Wild Turkey 81
- Rye: Old Overholt
- Gin: Broker's Dry Gin
- Rum: El Dorado 3 year
- Scotch: Bank Note Blended
- Mezcal: Koch Elemental
- Irish Whiskey: Tullamore Dew

Package B

\$60 for 2 hours / \$90 for 3 hours

\$30 for each additional hour

all beer & premium wine listed, premium spirits, fountain sodas

Beer

Bottles & Cans

- Sour - Beer For T acos, Off Color Brewing, Chi, IL
- Dry Cider - Pedestrian, Eris Cidery, Chi, IL
- Stout - Guinness, Dublin, Ireland
- Peach Vodka Seltzer - High Noon, Modesto, CA
- NA Beer - Sunbeam Pilsner, Go Brewing, Chi, IL

Draft Beer

- American Lager - Old Style, Mke, WI
- Pilsner - Pony, Half Acre Brewing, Chi, IL
- Saison - Sofie Goose Island Brewing, Chi, IL
- Hefeweizen - Dovetail Hefeweizen, Chi, IL
- New England IPA - Pixel, Phase Three Brewing, IL
- Imperial IPA - Working for the Weekend, Spiteful Brewing, IL

Wine

- Light Bodied Red
- Full Bodied Red
- Light Bodied White
- Full Body White
- Bubbles

Spirits

premium spirit + mixer & classic cocktails including: martini, manhattan, margarita, old fashioned, daiquiri, aperol spritz, ranch water, mules, gimlets, collins, lemon drop martini, negroni, espresso martini

- Vodka: Ketel One
- Tequila: Ocho Blanco
- Bourbon: Four Roses Yellow Label
- Rye: Sazerac
- Gin: Botanist
- Rum: Appleton Estate
- Scotch: Glenmorangie 12 Year
- Mezcal: Vida Mezcal
- Irish Whiskey: Teeling
- Cognac: Pierre Ferrand 1840



Package C

\$80 for 2 hours / \$120 for 3 hours / \$40 for each additional hour

all beer & premium wine listed, ultra premium spirits, specialty cocktails, fountain sodas

Beer

Bottles & Cans

- Sour - Beer For Tacos, Off Color Brewing, Chi, IL
- Dry Cider - Pedestrian, Eris Cidery, Chi, IL
- Stout - Guinness, Dublin, Ireland
- Peach Vodka Seltzer - High Noon, Modesto, California
- NA Beer - Sunbeam Pilsner, Go Brewing, Chi, IL

Draft Beer

- American Lager - Old Style, Mke, WI
- Pilsner - Pony, Half Acre Brewing, Chi, IL
- Saison - Sofie Goose Island Brewing, Chi, IL
- Hefeweizen - Dovetail Hefeweizen, Chi, IL
- New England IPA - Pixel, Phase Three Brewing, IL
- Imperial IPA - Working for the Weekend, Spiteful Brewing, IL

Wine

- Light Bodied Red
- Full Bodied Red
- Light Bodied White
- Full Body White
- Bubbles

Spirits

ultra premium spirit + mixer & all classic and contemporary cocktails including: the current Game Room cocktail list & obscure classics: last word, paper plane, cosmo, naked and famous, oaxacan old fashioned

- Vodka: Tito's
- Tequila: Ocho Reposado
- Bourbon: Woodford Reserve
- Rye: Knob Creek 7 Year Rye
- Gin: Hendrick's
- Rum: Appleton Estate 12 year
- Scotch: Macallan 12 year
- Mezcal: Vago Elote
- Irish Whiskey: Redbreast 12 Year
- Cognac: Pierre Ferrand Ambre
- House Private Barrel: Maker's Mark Private Barrel Cask Strength

Specialty Cocktails

Game Room Old Fashioned — Wild Turkey 81 Bourbon, Orange

End Zone Cider—Laird's Straight Apple Brandy, Apple Cider syrup, Apple Ribbon

Penalty Kick— Broker's Gin, Pisco, Cranberry Syrup, Simple Syrup, Cardamom

Captain's Cup— Cynar, Pimm's, Alessio Bianco, Cherry vanilla bitters, Orange

Warm Up— House-made horchata, El Dorado 5 Year, Fresh Grated Nutmeg

Sol Dorado— Corazon Blanco, Koch Mezcal, Giffard Banane, Peach bitters, Banana Chip

Spirit Free Cocktail Package

\$30 for 2 hours / \$45 for 3 hours / \$15 for each additional hour

soft drinks, topo chico, aqua pana, 2 specialty cocktails:

Final Lap—Lyre's Amaretti, honey syrup, lemon juice, ginger shrub, lemon wheel

Cool Down— House-made horchata, fresh grated nutmeg

