COCKTAIL PACKAGES
at THE AVIARY

955 W Fulton Market | Chicago, IL 60607
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The Aviary is The Alinea Group’s cocktail lounge concept.

Our specialty cocktails are certainly the star of the show at Aviary; think presentations that utilize Bunsen burners, slingshots, and lots more.

Our cocktails engage all senses and our chefs create light, accompanying bites to complement the drinks.

The Aviary welcomes parties of up to 100 with the purchase of the following packages.

All packages include your choice of cocktails and accompanying food.
STANDARD PACKAGE
(starting at $95 per person)

COCKTAIL MENU A

Jesus Can’t Hit a Curveball  serrano, chareau, celery, chartreuse, gin
Passion of the Ice  orange, allspice, scotch, rum, passionfruit
Wake & Bake  saffron, bergamot, blood orange, american whiskey

COCKTAIL MENU B

Careless Whisperer  violet, coconut, cherry, gin
L.A.M.B.  thai chile, green tea, citrus, shochu, lemongrass
In The Rocks  aviary mrdc rye, benedictine, vermouth, cognac

SNACKS & BITES

Truffled Popcorn  truffle, truffle, truffle
Crispy Pork Skin  salt & vinegar, spiced corn dip, cilantro
Scallop Ceviche  avocado puree, lime, cilantro
Prime Ribeye Tartare  mustard aioli, baguette crostini, scallions

ADD-ONS

Jamon Iberico “Volcanos”  romanesco, bread baskets  $50 per order
Cocktail  $15 per guest
Food  $10 per guest
Reserve Package
(Starting at $115 per person)

COCKTAILS (Choice of Four)
Jesus Can’t Hit a Curveball  serrano, charaeu, celery, chartreuse, gin
Careless Whisperer  violet, coconut, cherry, gin
Elegant Victory Over Oil  cucumber, mastiha, gin, olive oil
Passion of the Ice  orange, allspice, scotch, rum, passionfruit
Loaded to the Gunwalls  mace, pineapple, hazelnut, batavia arrack
L.A.M.B.  thai chile, green tea, citrus, shochu, lemongrass
Wake & Bake  saffron, bergamot, blood orange, american whiskey
In the Rocks  aviary mrdc rye, benedictine, vermouth, cognac

HOT PLATES (Choice of Three)
Crispy Pork Skin  salt & vinegar, spiced corn dip, cilantro
Truffled Popcorn  truffle, truffle, truffle
Hushpuppies  goat cheese espuma, rosemary, espelette
Octopus Croquette  caramelized onion mayo, pickled ginger, scallions
Black Truffle Explosion  parmesan, romaine, truffle | +$5 per guest

COLD PLATES (Choice of Three)
Oysters on the half shell, mignonette, hot sauce | +$5 per guest
Prime Ribeye Tartare  mustard aioli, baguette crostini, watercress
Scallop Ceviche  avocado puree, lime, cilantro
Chicken Liver Mousse  brioche, pickles, seasonal gelee
Wild Mushroom Conserva  taleggio, rice wrapper, chervil

SWEETS (Can sub for any 1 Hot or Cold option)
Ice Cream Sundae Station  vanilla ice cream with ALL the fixings
Caramelized Banana Cups  puffed rice, sake milk sherbert, mountain berries

ADD-ONS
Jamon Iberico “Volcanos”  romanesco, bread baskets | $50 per order
Cocktail  | +$15 per guest
Food  | +$10 per guest
Premium Package
(Starting at $145 per person)

COCKTAILS (Choice of Five)
Jesus Can’t Hit a Curveball serrano, charcuterie, celery, chartreuse, gin
Careless Whisperer violet, coconut, cherry, gin
Elegant Victory Over Oil cucumber, mastika, gin, olive oil
Passion of the Ice orange, allspice, scotch, rum, passionfruit
Loaded to the Gunwalls mace, pineapple, hazelnut, batavia arrack
Wizard Staff avoines, knickerbocker, pisco punch, nui nui
L.A.M.B. thai chile, green tea, citrus, shochu, lemongrass
In the Rocks avoary mnde rye, benedictine, vermouth, cognac
Wake & Bake saffron, bergamot, blood orange, american whiskey

HOT PLATES (Choice of Four)
Crispy Pork Skin salt & vinegar, spiced corn dip, cilantro
Truffled Popcorn truffle, truffle, truffle
Hushpuppies goat cheese espuma, rosemary, espelette
Octopus Croquette caramelized onion mayo, pickled ginger, scallions
Black Truffle Explosion parmesan, romaine, truffle | +$5 per guest
Duck Confit sour cherry, puffed barley, sage

COLD PLATES (Choice of Four)
Oysters on the half shell, mignonette, hot sauce | +$5 per guest
Prime Ribeye Tartare mustard aioli, baguette crostini, watercress
Scallop Ceviche avocado puree, lime, cilantro
Chicken Liver Mousse brioche, pickles, seasonal gelee
Wild Mushroom Conserva taleggio, rice wrapper, chervil

SWEETS (Can sub for any 1 Hot or Cold option)
Ice Cream Sundae Station vanilla ice cream with ALL the fixings
Caramelized Banana Cups puffed rice, sake milk sherbert, mountain berries

ADD-ONS
Jamon Iberico "Volcanos" romanesco, bread baskets | $50 per order
Cocktail | +$1.5 per guest
Food | +$10 per guest