For more information, please contact our Private Events Sales Team
847.266.5066 | events@ravinia.org
WELCOME TO RAVINIA FESTIVAL

Ravinia®, North America’s oldest music festival, stands today as its most musically diverse, presenting over 140 different events throughout the summer. These concerts run the gamut from Yo-Yo Ma to John Legend to the annual summer residency of the nation’s finest orchestra, The Chicago Symphony Orchestra. The 36-acre park is nestled in a gently wooded area that makes it an enchanting place to experience music. Ravinia® is an internationally renowned, not-for-profit music festival that presents outstanding performances by the world’s greatest artists.

Captivating sounds and beautiful grounds are an enchanting setting for a memorable event to dazzle your clients, friends, families, employees, clubs and organizations. We host company dinners and fundraisers for hundreds, intimate picnics on the great lawn for a few, and everything in between. Our group staff is ready to assist you in creating a spectacular and memorable event!

LAWN
Ravinia is famous for its picnics and with a catered lawn event for groups of 10 or more, we take care of all of the details. We will arrange for your lawn tickets, reserve your space on our lawn, deliver and set up your rental chairs, plan your menu and cater your party. Just sit back and enjoy the evening!

TENT
Ravinia’s tents are perfect for gatherings with clients, friends, family or employees. Ravinia Festival and Levy Restaurants offer stylish affairs to complement our world-class entertainment. There are two private tent options that can accommodate 30 – 150 guests. Ravinia Festival will arrange your rental and tickets for the evening. All tent rentals include tables, poly linens and chairs.

- SANTA FE RAILWAY TENT
- NORTHERN TRUST TENT

ADDITIONAL TENT OPTIONS AVAILABLE FOR LARGER GROUPS
Lawn catering is provided for a minimum of ten (10) guests. All guests must have a ticket to enter the park.
Additional minimum requirements may apply.
All prices subject to 21% service charge and applicable sales tax.

**RECEPTION STATIONS**

*Served and portioned for 25 guests*

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**ARTISANAL CHEESE DISPLAY**

Selection of artisan cheeses from coast to coast
Rosemary roasted mixed nuts, dried fruit, focaccia toast, raisin bread, housemade seasonal fruit jam

250.00

**SEASONAL VEGETABLE CRUDITÉS**

Housemade spiced hummus, herbed ranch and Green Goddess dressing, marinated cherry tomatoes

215.00

**SALUMI BUTCHER BLOCK**

Spanish Jamon Serrano, chorizo sausage, mild soppressata, fennel seed salumi, marinated olives, cornichons, mustards, grilled tomato focaccia

250.00

**MOORISH MEZE**

Roasted eggplant baba ganoush, housemade spiced hummus, stuffed grape leaves, marinated olives, artichokes, Feta cheese and cucumbers, extra virgin olive oil, Fattoush salad, crispy pita, sumac berry dressing, grilled flatbread

350.00

**FRESH SKEWER DISPLAY**

Fresh mozzarella, grilled pineapple, Thai basil
summer watermelon, feta cheese, mint

“BLT”
House cured salmon gravlax, Persian cucumber, za’atar
Salami, green apple
Jamon serrano, manchego cheese
Marinated summer vegetable

350.00

**HAND-HELD STARTERS**

*Minimum 24 pieces per order*

| Classic Angus Beef Sliders | Accoutrements, brioche bun | 96.00 per 24 |
| BBQ Smoked Brisket Sliders | Cider vinegar slaw, brioche bun | 96.00 per 24 |
| BBQ Smoked Pulled Chicken Sliders | Bread-n-butter pickles, brioche bun | 96.00 per 24 |
| Memphis Hot Crispy Fried Chicken | Dill pickle, cayenne honey, parkerhouse roll | 96.00 per 24 |

| Marinated Jerk Chicken | Fried plantain, lemon mayo, sweet onion roll | 96.00 per 24 |
| Roasted Summer Vegetable | Fresh mozzarella, basil mayo, brioche bun | 96.00 per 24 |
| Crab Cake Slider | “Old Bay” mayo, creamy slaw, parkerhouse roll | 144.00 per 24 |
### CHEF TABLES

#### CHICAGO CLASSIC
- **Italian Beef Sandwich**: Italian rolls, braised peppers, mild and hot giardiniera, beef “gravy” for dipping
- **All-Beef Vienna Hot Dog**: Green relish, mustard, pickles, onions, tomato, celery salt, poppy seed bun. Hot sport peppers on the side
- **House Salad**: Chopped romaine and iceberg, tomatoes, red onions, black olives, croutons, creamy Ranch, Italian, Thousand Island dressings

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<th>Item</th>
<th>Price</th>
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<tr>
<td>Creamy Cole Slaw</td>
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<tr>
<td>Chicago Cheesecake Original</td>
<td>49.00 per guest</td>
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<td>and chocolate chip</td>
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#### SICILIAN SCORE
- **Baby Arugula & Spinach Salad**: Grilled-marinated tomatoes, fresh mozzarella
- **Roasted Cauliflower Salad**: Golden raisins, celery hearts
- **Cheese Tortellini**: Tomato-basil marinara
- **Roasted Chicken Breast**: Herbed-parmesan bread crumbs
- **Fresh Italian Sausage**: Sweet peppers, onions
- **Artisan Ciabatta Rolls**: Salted farm butter
- **Tiramisu**
- **Italian Anise Cookies**

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<td>59.00 per guest</td>
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#### FESTIVAL FAVORITES
- **Classic Angus Beef Slider**: Accoutrements, brioche bun
- **Roasted Summer Vegetable Slider**: Fresh mozzarella, basil mayo, brioche bun
- **Kettle-Fired Potato Chips**
- **Southern Mustard Potato Salad**
- **Assorted Cookie Display**

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<td>39.00 per guest</td>
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#### MEDITERRANEAN MEZ
- **Fattoush Salad**: Crisp iceberg lettuce, marinated tomatoes, cucumbers, sliced radish, feta cheese, crisp fried pita, sumac, berry-mint dressing
- **Spiced Housemade Hummus and Baba Ganoush**
- **Toasted Za’atar Flatbread**
- **Grilled Chicken Shawarma**
- **Grilled Beef Shawarma**: Warm pita pocket bread, cucumber-yogurt dressing
- **Crispy Falafel**
- **Saffron Jasmine Rice**
- **Fresh Seasonal Vegetables**
- **Chocolate Baklava and Coconut Macaroons**

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#### SOUTHERN BBQ
- **BBQ Mixed Greens Salad**: Crisp romaine, tomatoes, red onions, carrots, cheddar cheese, BBQ ranch dressing
- **Smoked Brisket and Chicken**: Classic tangy BBQ sauce
- **Cheddar Corn Bread**
- **Housemade Vegetarian Baked Beans**
- **Southern Mustard Potato Salad**
- **Kettle-Fired Potato Chips**
- **Peach Cobbler**

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**DESSERTS**

**ASSORTED CUPCAKES**
Chocolate, Red Velvet, Tiramisu, Salted Caramel
7.00 PER GUEST

**ASSORTED COOKIE DISPLAY**
7.00 PER GUEST

**PIE SHOP**
Mini pies to wow your guests. Key Lime, Strawberry, Peach, Chocolate Ganache.
15.00 PER GUEST

**ULTIMATE COOKIE CREATIONS**
Mini edible chocolate chip cookie dough served in a jar, Mini red velvet and chocolate whoopie pie, caramel pretzel chocolate chip bar and mini brownie
18.00 PER GUEST

**SEASONAL FRESH FRUIT DISPLAY**
13.00 PER GUEST

**RICE KRISPY SQUARES AND ASSORTED DESSERT BARS**
9.00 PER GUEST

**ICE CREAM CART**
Our ice cream cart comes to you.
Assorted novelties
8.00 PER GUEST

150.00 per ice cream cart attendant
BEVERAGE PACKAGES

We are pleased to offer your event the flexibility of a variety of beverage packages that may be ordered for a minimum of 3 hours of service.

NON-ALCOHOLIC

Coca-Cola, Diet Coke, Sprite, Bottled Water

12.00 per guest for 3 hours

Each additional 30 minutes 2.00 per guest

LOCAL FAVORITES

Lagunitas ‘Sumpin Easy,’ Pale Ale, Petaluma, California

Vandermill ‘Vandy Session,’ Cider, Spring Lake, Michigan

Off Color Brewing Company ‘Apex Predator,’ Farmhouse Ale, Chicago, Illinois

Solemn Oath ‘End All,’ IPA, Naperville, Illinois

Two Brothers ‘Twenty-Plus,’ Pilsner Lager, Warrenville, Illinois

Assorted Soda and Water

30.00 per guest for 3 hours

Each additional 30 minutes, 4.00 per guest

BEER & WINE

House Wines  Greystone Cellars
Chardonnay, Cabernet Sauvignon, Merlot, Lunardi Pinot Grigio, Conde Valdemar Rosé

Premium Beer  Stella Artois, Goose Island IPA, Bell’s Oberon

Domestic Beer  Bud Light, Miller Lite

Assorted Soda and Water

35.00 per guest for 3 hours

Each additional 30 minutes, 4.00 per guest

FULL BAR

Tito’s Handmade Vodka, Bombay Sapphire, Dewar’s 12, Maker’s Mark, Jameson, Jack Daniel’s, Bacardi Superior, Jose Cuervo Tradicional

House Wines  Greystone Cellars
Chardonnay, Cabernet Sauvignon, Merlot, Lunardi Pinot Grigio, Conde Valdemar Rosé

Premium Beer  Stella Artois, Goose Island IPA, Bell’s Oberon

Domestic Beer  Bud Light, Miller Lite

Assorted Soda and Water

43.00 per guest for 3 hours

Each additional 30 minutes, 5.00 per guest

All beverage packages that include alcohol service require a bartender.

One bartender per 75 guests is recommended.

150.00 per bartender for 3 hours
THE FINE PRINT

We would love to help you plan your evening under the stars at Ravinia Festival. Our dedicated private events team is here with expert knowledge for your menu and decor needs.

ORDERING FOOD AND BEVERAGE
To ensure the highest level of presentation, service and quality, we ask that you contact our catering sales department at least two weeks prior to your event. Food and beverage minimums will apply to all lawn catering events, and are based on group size and event date. To book a catered lawn event, we require a signed contract and $500.00 non-refundable deposit. All food and beverage selections must be confirmed fourteen (14) business days prior to the event date. Payment in full is due seven (7) business days prior to the event.

OUTDOOR ELEMENTS
Ravinia Festival is an outdoor venue, and as such, is subject to the elements. All events are guaranteed, rain or shine. Cancellation of your event in the case of inclement weather is required no later than 12:00 PM on the day of the event. Beverage and service charges will be refunded, however food is non-refundable. Events canceled after 12:00 PM on the day of the event are not eligible for refunds.

FOOD AND BEVERAGE POLICY
No food or beverage provided by Levy Restaurants may be removed from the lawn location by either the client or the client’s guests.

ASSESSED CHARGES
Please note that all food and beverage items are subject to a 21% service charge plus applicable Illinois state tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion. Drop off fee $75.00, no server / 1 fee per 50 guests.

SPECIALIZED ITEMS
Levy Restaurants will endeavor to fulfill special menu requests, including kosher and vegetarian meals whenever possible. We would appreciate at least four (4) working days notice for this service. Food allergies need to be communicated to your sales manager to ensure that proper precaution is taken when preparing food for your group. Standard spandex and eco-friendly plasticware are included in menu pricing. We can provide specialty linen, centerpieces, and décor to make your event a truly memorable experience. Lawn chairs are available for rent as well.

DRINK RESPONSIBLY
Ravinia Festival and Levy Restaurants are dedicated to providing quality events which promote enjoyment and safety for everyone. This is best achieved when moderation is practiced. Therefore, we ask that you refrain from drinking and driving. Thank you for your efforts to make Ravinia Festival a safe and exciting place for everyone.

SERVER
150.00 per attendant per three (3) hours of service | One (1) server is required for every 50 guests.

BARTENDER
150.00 per bartender per three (3) hours of service | One (1) bartender for every 75 guests. *A bartender is required for all beverage packages containing alcohol.

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