



Shula's[®]
**AMERICA'S
STEAK HOUSE**
"STILL UNDEFEATED"

Private Dining Menus

BOOKING INFORMATION

For all inquiries and information, please contact:

Britton Reiss

Hospitality Sales Manager
301 E. North Water Street
Chicago, Illinois 60611
(312) 329 – 7023
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SHULA'S STEAK HOUSE FACT SHEET

ABOUT

The restaurant is themed after the 1972 Miami Dolphins' "Perfect Season"—the only team in NFL history to finish a season undefeated. The menus are hand painted on an official NFL game football. At Shula's Steak House, one of the featured entrees is the 48-Ounce Porterhouse. Those who finish it join Shula's 48-Ounce Club, which currently has more than 25,000 members.

The atmosphere of the restaurant is a virtual sports museum of the 1972 Perfect Season of the Miami Dolphins. The décor includes pictures and game balls from the '72 season. Menus are hand painted on NFL footballs then personally signed by Coach Shula himself. *Our brand new Shula's lounge features five 42" LCD TV's that feature all sporting events.*

Shula's has catered many "perfect" group functions and private dinners. The Coach's Private Room has a 44" flat screen monitor and can accommodate up to 50 guests for seated dinners and up to 70 guests for cocktail receptions. The restaurant is available for full buyouts of up to 250 guests for dinner and 300 guests for reception. Services from our in-house audio visual team are available for any event.

FOOD & BEVERAGE

Shula's Steak House has been ranked among the Top Five Steakhouses in America since 1991. The Menu features generous portions, including a signature 48 oz. Porterhouse Steak.

LOCATION & HOURS

Shula's Steak House is located in the heart of Downtown Chicago inside the Sheraton Grand Chicago. Discounted valet parking is available with validation at hostess stand for \$13.00 for a max. of 5 hours.

Sheraton Grand Chicago
301 East North Water Street
Chicago, Illinois 60611
312-464-1000
Open Daily 5:00 – 11:00pm

OUR TEAM

GENERAL MANAGER: Aaron Streit
EXECUTIVE CHEF: Renea Powell
BUSINESS DEVELOPMENT MANAGER: Britton Reiss

Credit Cards Accepted

No Smoking

Handicap Accessible

Sheraton Grand Chicago 301 East North Water Street, Chicago, Illinois 60611 USA +1 312-464-1000

LIQUOR LIABILITY

In accordance with the liquor laws governing Illinois and the City of Chicago, a guest must be 21 years or older to consume alcoholic beverages. We reserve the right to exercise our legal responsibility and social obligation in refusing further service to any guest whom exhibits signs of intoxication.

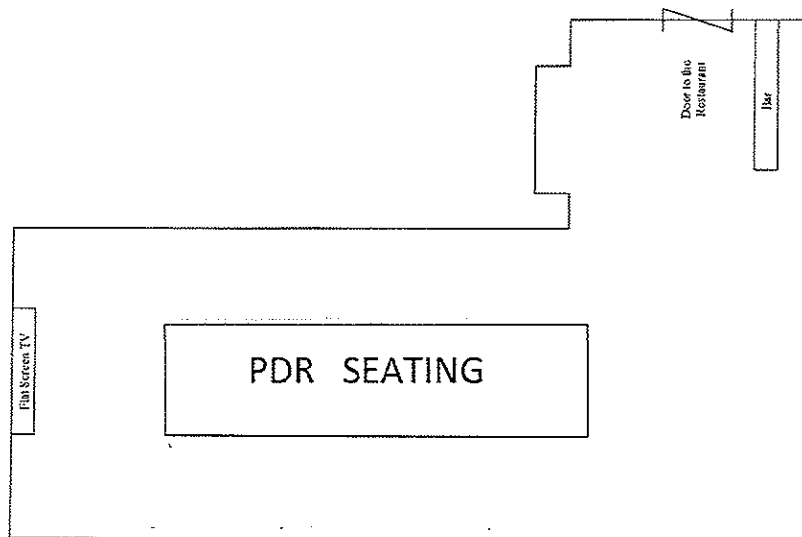
LABOR CHARGES

- If a Chef Attendant is requested for your event, a \$250.00 labor charge per attendant (minimum of two hours required) will apply.
- If a Bartender is requested for your event, a \$200.00 labor charge per bartender (minimum of two hours required) will apply.
- If an additional Server is requested beyond our standard staffing guidelines, a \$150.00 labor charge per additional server will apply.

SPACE CAPACITY

Full Interior Space: 3,524 Square Feet

	Private Dining Room	Main Dining Room	PDR + MDR
Reception	60	250	275
Plated Meal	45	175	220
Buffet Meal	30	150	200



SHULA'S PRE-SET DINNER MENUS



SILVER MENU

SALAD COURSE

Guest choice of One

Caesar Salad

Romaine Lettuce, Sourdough Croutons, Parmesan Cheese, Shula's Caesar Dressing

Shula's House Salad

Baby Greens, Romaine, Seasonal Vegetables, Choice of Dressing

MAIN COURSE

Guest choice of One

SHULA CUT® 8 oz Filet Mignon

SHULA CUT® 20 oz Kansas City Strip

10 oz Grilled Salmon

16 oz French Cut Chicken Breast

FAMILY STYLE SIDES

Pre-select Two

Grilled Asparagus

Sautéed Spinach

Mashed Potatoes

Steak Fries

DESSERT

Pre-select One

Carrot Cake

Key Lime Pie

Vanilla Cheesecake

Seven Layer Chocolate Cake

\$75.00 per person

Excluding Alcoholic and Non-Alcoholic Beverages, Tax, & Gratuity

The Shula Cut®

**Center Cuts Of Premium Black Angus Beef, Hand
Selected And Aged To Perfection**

Still Undefeated!

GOLD MENU

APPETIZERS

Pre-select Two

BBQ Shrimp
Chilled Jumbo Prawns

Jumbo Lump Crab Cakes
Blackened Tenderloin Tips

SALAD COURSE

Guest choice of One

Caesar Salad

Romaine Lettuce, Sourdough Croutons, Parmesan Cheese, Shula's Caesar Dressing

Shula's House Salad

Baby Greens, Romaine, Seasonal Vegetables, Choice of Dressing

MAIN COURSE

Guest choice of One

SHULA CUT® 12 oz Filet Mignon

SHULA CUT® 16 oz New York Strip

SHULA CUT® 22 oz Cowboy Ribeye

10 oz Grilled Salmon

16 oz French Cut Chicken Breast

FAMILY STYLE SIDES

Pre-select Two

Grilled Asparagus
Sautéed Spinach
Sautéed Mushrooms

Roasted Corn
Mashed Potatoes
Steak Fries

DESSERT

Pre-select One

Carrot Cake

Key Lime Pie

Vanilla Cheesecake

Seven Layer Chocolate Cake

\$85.00 per person

Excluding Alcoholic and Non-Alcoholic Beverages, Tax, & Gratuity

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PLATINUM MENU

APPETIZERS

Pre-select Two

BBQ Shrimp	Jumbo Lump Crab Cakes
Chilled Jumbo Prawns	Blackened Tenderloin Tips
Blackened Sea Scallops	Oysters on the Half Shell

SALAD COURSE

Guest choice of One

Caesar Salad

Romaine Lettuce, Sourdough Croutons, Parmesan Cheese, Shula's Caesar Dressing

Shula's House Salad

Baby Greens, Romaine, Seasonal Vegetables, Choice of Dressing

Classic Wedge

Iceberg Lettuce Wedge, Ripe Tomatoes, Applewood Bacon, Red & Green Onions, Blue Cheese Dressing

MAIN COURSE

Guest choice of One

SHULA CUT® 12 oz Filet Mignon

SHULA CUT® 20 oz Kansas City Strip

SHULA CUT® 22 oz Cowboy Ribeye

SHULA CUT® 24 oz Porterhouse

10 oz Grilled Salmon

16 oz French Cut Chicken Breast

FAMILY STYLE SIDES

Pre-select Three

Grilled Asparagus	Creamed Spinach
Sautéed Spinach	Mashed Potatoes
Sautéed Mushrooms	Steak Fries
Roasted Corn	Potato Gratin

DESSERT

Pre-select One

Carrot Cake

Key Lime Pie

Vanilla Cheesecake

Seven Layer Chocolate Cake

\$95.00 per person

Excluding Alcoholic and Non-Alcoholic Beverages, Tax, & Gratuity

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DIAMOND MENU

APPETIZERS

Pre-select Three

BBQ Shrimp
Chilled Jumbo Prawns
Blackened Sea Scallops

Jumbo Lump Crab Cakes
Blackened Tenderloin Tips

Loaded Potato Skins
Oysters Rockefeller
Oysters on the Half Shell

SALAD COURSE

Guest choice of One

Caesar Salad

Romaine Lettuce, Sourdough Croutons, Parmesan Cheese, Shula's Caesar Dressing

Shula's House Salad

Baby Greens, Romaine, Seasonal Vegetables, Choice of Dressing

Classic Wedge

Iceberg Lettuce Wedge, Ripe Tomatoes, Applewood Bacon, Red & Green Onions, Blue Cheese Dressing

Tomato & Mozzarella Chop Salad

Tomatoes, Fresh Mozzarella, Basil, Red Onion, Extra virgin Olive Oil, & Balsamic Glaze

MAIN COURSE

Guest choice of One

SHULA CUT ® 12 oz Filet Mignon

16 oz French Cut Chicken Breast

SHULA CUT ® 20 oz Kansas City Strip

Lamb Porterhouse

SHULA CUT ® 22 oz Cowboy Ribeye

10 oz Grilled Salmon

SHULA CUT ® 24 oz Porterhouse

10 oz Daily Market Catch

FAMILY STYLE SIDES

Pre-select Four

Grilled Asparagus
Sautéed Spinach
Sautéed Mushrooms

Roasted Corn
Sweet Soy Green Beans
Creamed Spinach
Mashed Potatoes

Steak Fries
Potato Gratin
Crab Mac 'n' Cheese

DESSERT

Pre-select One

Carrot Cake
Key Lime Pie
Vanilla Cheesecake
Seven Layer Chocolate Cake

\$110.00 per person

Excluding Alcoholic and Non-Alcoholic Beverages, Tax, & Gratuity

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SHULA'S RECEPTION MENUS



COLD SELECTIONS

SHULA'S RAW BAR

Served with Cocktail Sauce, Lemons, & Hot Sauce

Snow Crab Claws	\$7.95 per piece
King Crab Legs	\$7.95 per piece
Chilled Jumbo Gulf Prawns	\$7.50 per piece
Chilled Sea Scallops	\$7.95 per piece
Seasonal Oysters on the Half Shell	\$5.95 per piece

DISPLAYS

DOMESTIC & IMPORTED CHEESES

To Include Smoked Gouda, Soft French Brie, Maytag Bleu, Creamy Goat, Herb Boursin, Monterey Jack and Wisconsin Cheddar Lavosh and Carr's Crackers and Artisan Breads
\$16.00 per guest

VEGETABLES IN THE RAW

Julienne of Celery, Carrots, Red and Green Peppers, Cucumbers
And Vine-Ripened Cherry Tomatoes
\$9.00 per guest

GRILLED VEGETABLES

Brushed with Fresh Herbs, Aged Balsamic Vinegar, Roasted Garlic
And Cracked Black Peppercorn
\$9.00 per guest

HOT SELECTIONS

Crab Cake with Zesty Chipotle Aioli	\$7.00 per piece
BBQ Shrimp	\$7.95 per piece
Blackened Sea Scallops with Roasted Corn	\$7.95 per piece
Oysters Rockefeller	\$6.50 per piece
Loaded Potato Skins, Cheddar, Chive, Sour Cream	\$5.00 per piece

ACTION STATIONS

BEEF TENDERLOIN

Creole Mustard, Horseradish, and Fresh Onion Rolls
\$700.00 for 30 guests

ROASTED CHICKEN

Sautéed Spinach with Olive Oil & Garlic
\$525.00 for 40 guests

PRIME RIB

Creamed Spinach with Shallots, Garlic, & Parmesan
\$750.00 for 60 guests

PAN-SEARED SCALLOPS

Roasted Corn with Bacon, Shallots, and Red Peppers
\$750.00 for 100 pieces

SAUTÉED SHRIMP

With Fresh Herbs and Garlic Butter
\$750.00 for 100 pieces

FAMILY STYLE SIDES

GRILLED OR STEAMED ASPARAGUS

Chargrilled & Served with Balsamic Reduction
\$6.00 per person

MASHED POTATOES

Garlic & Sweet Cream
\$5.00 per person

SAUTÉED MUSHROOMS

Fresh Herbs & Garlic
\$5.00 per person

STEAK FRIES

Kosher Salt & Pepper
\$5.00 per person

CREAMED OR SAUTÉED SPINACH

Parmesan & Garlic
\$5.50 per person

POTATO GRATIN

Cheddar, Boursin, & Parmesan
\$6.50 per person

CRAB MAC & CHEESE

Jumbo Lump Crab & Boursin
\$6.50 per person

CALAMARI FRIES

Served with Tomato Coulis & Mustard Aioli
\$7.00 per person

DESSERT

Signature Mini Desserts

Slices of Shula's Cakes: Key Lime Pie, Carrot Cake,
Vanilla Cheesecake, Seven Layer Chocolate Cake
\$6.00 per person

Upgraded Mini Desserts

Chocolate Lava Cake, Apple Cobbler, Crème Brulée,
Seasonal Berries in House-made Almond Florentine Bowls
\$8.00 per person

Fresh Fruit

Sliced Luscious Melons, Tropical Pineapple, Bunches of
California Seedless Grapes and Sweet Strawberries
\$12.00 per guest