



THORNTON DISTILLING

— CO —

PRIVATE EVENTS



THORNTONDISTILLING.COM | 708-877-6222 | 400 E MARGARET ST, THORNTON, IL 60476



@THORNTONDISTILLING



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THORNTON DISTILLING Co.

THE RICH HISTORY OF OUR DISTILLERY DATES BACK TO 1857 WHEN JOHN BIELFELDT BUILT THE BIELFELDT BREWING COMPANY ON THE SCENIC BANKS OF THORN CREEK. LOCATED NEXT TO THE LARGEST FOREST PRESERVE IN THE REGION, OUR BUILDING IS THE OLDEST STANDING BREWERY IN ILLINOIS AND ONE OF THE OLDEST IN THE US. THE BUILDING ONCE HOUSED AL CAPONE'S LARGEST BOOTLEGGING FACILITY DURING PROHIBITION AND HAS SURVIVED THROUGH FIRES, FLOODS, A TORNADO, AND EVEN A GOVERNMENT RAID DURING PROHIBITION IN THE 1920S.

THORNTON DISTILLING COMPANY HAS NOW BEEN RESTORED TO ITS FORMER GLORY WITH MODERN AMENITIES. THE SPACE OFFERS AN INDUSTRIAL-CHIC STYLE THAT IS BOTH TIMELESS AND ELEGANT. STANDING AS A TESTAMENT TO CHICAGO'S ENDURING SPIRIT, THIS VENUE IS PROUD TO SHARE BOTH ITS HISTORY AND UNIQUE EXPERIENCE WITH COUPLES CELEBRATING A NEW CHAPTER OF THEIR LIVES TOGETHER.

THERE IS PLENTY TO BOTH SEE AND EXPLORE AT THORNTON DISTILLING COMPANY. LIGHT FLOODS INTO NEARLY EVERY ROOM, ILLUMINATING THE BRICK AND STEEL STRUCTURE WITH AN ETHEREAL GLOW. WITH ORIGINAL FIXTURES FROM 1857-1920'S COUPLED WITH REFINED MODERN TOUCHES, OUR EVENT SPACE OFFERS A TIMELESS BACKDROP TO THE EVENT OF YOUR DREAMS.



FULL BUY OUT

EXPERIENCE THE ULTIMATE IN EXCLUSIVITY
\$10,000 MINIMUM

IMAGINE HAVING AN ENTIRE VENUE ALL TO YOURSELF — EVERY HISTORIC SPACE, EVERY BREATHTAKING VIEW, EVERY THOUGHTFUL DETAIL — EXCLUSIVELY RESERVED FOR YOUR CELEBRATION. WITH A FULL VENUE BUYOUT, YOUR EVENT BECOMES A TRULY PRIVATE EXPERIENCE, WHERE THORNTON DISTILLING COMPANY IS DEDICATED SOLELY TO YOU AND YOUR GUESTS.

YOUR FULL BUYOUT INCLUDES:

- EXCLUSIVE USE OF ALL HISTORIC EVENT SPACES — CEREMONY AREA, COOPERS HALL, DISTILLERS HALL, COCKTAIL HOUR LOUNGE FOR AN 8 HOUR TIME BLOCK.
 - PRIVATE BRIDAL SUITES AND ON-SITE AMENITIES FOR YOU AND YOUR GUESTS
 - DEDICATED FOOD & BEVERAGE STAFF FOCUSED SOLELY ON YOUR CELEBRATION
 - FLEXIBLE SETUP AND TIMELINE OPTIONS FOR A SEAMLESS EXPERIENCE
- COMPLETE PRIVACY — NO OTHER EVENTS, NO DISTRACTIONS

Photo credits - Derek Veilman



COOPER'S HALL

CAPACITY: 150 SEATED/250 STANDING

HIGH PEAK SEASON (APR. - NOV.): \$5,000 (FRI/SAT) / \$4,000 (NON-FRI/SAT)

PEAK SEASON (DEC. - MAR.): \$4,000 (FRI/SAT) / \$3,000 (NON-FRI/SAT)

HOLIDAY: \$8,000

INCLUDES: 8 HOUR RENTAL, SET UP AND BREAKDOWN, 60" ROUND TABLES, METAL INDUSTRIAL CHAIRS, WHITE OR BLACK TABLE LINENS, CLEAR GLASSWARE, SILVERWARE, AND B+G WEDDING TASTING. CEREMONY & BRIDAL SUITES \$500

COOPER'S HALL WAS ONCE UTILIZED TO MAKE COOPERAGE OR BARRELS FOR THE HISTORIC BREWERY. AFTER A METICULOUS 2-YEAR RESTORATION PROJECT THE SPACE HAS BEEN REBORN AND IS READY TO HOST YOU AND YOUR BELOVED GUESTS.

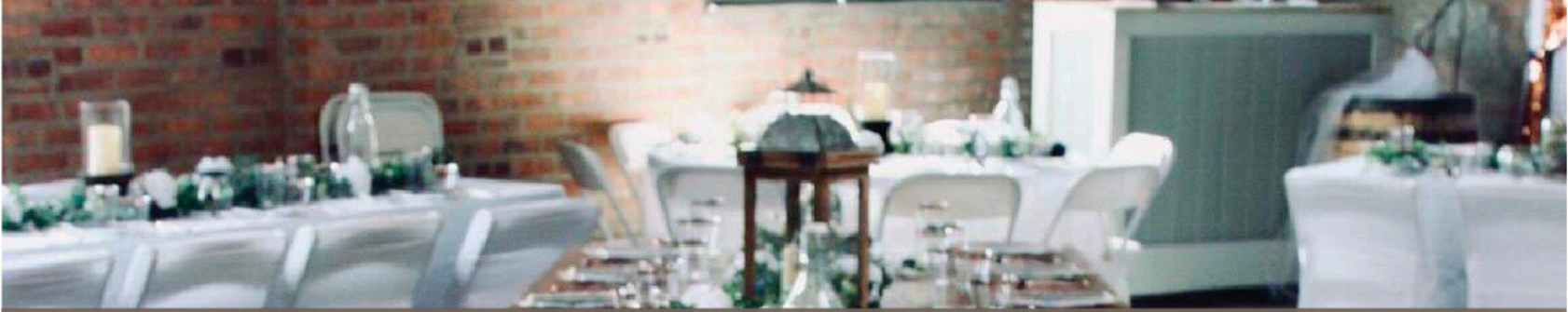
THE EVENT SPACE IS A 4,000 SQUARE FOOT HALL WITH A CAPACITY OF 250 GUESTS FOR COCKTAIL RECEPTIONS, OR 150 GUESTS SEATED FOR A RECEPTION OR CEREMONY. POLISHED CONCRETE FLOORS AND EXPOSED BRICK AND BEAMS LEND A WARM INDUSTRIAL FEEL, WHILE THE ORIGINAL BREWERY SKYLIGHT BATHES THE SETTING IN NATURAL LIGHT. A SPACIOUS OUTDOOR PRIVATE PATIO (UNCOVERED) AND A BRAND NEW CATERING KITCHEN COMPLETE THE ACCOMODATIONS.

**Food & beverage minimum- \$7,000 (Fri/Sat) and \$5,000 (Non-Fri/Sat)*

Prices do not include tax or 18% service fee.



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DISTILLER'S HALL

CAPACITY: 75 SEATED, 132 COCKTAIL

75 (30 PERSON GUEST MINIMUM AND CATERING PACKAGE REQUIRED)

ROOM RENTAL: \$1,000 (FRI/SAT)/\$750 (WED/THUR/SUN)

+ \$2,000 food & beverage minimum (Fri - Sat)

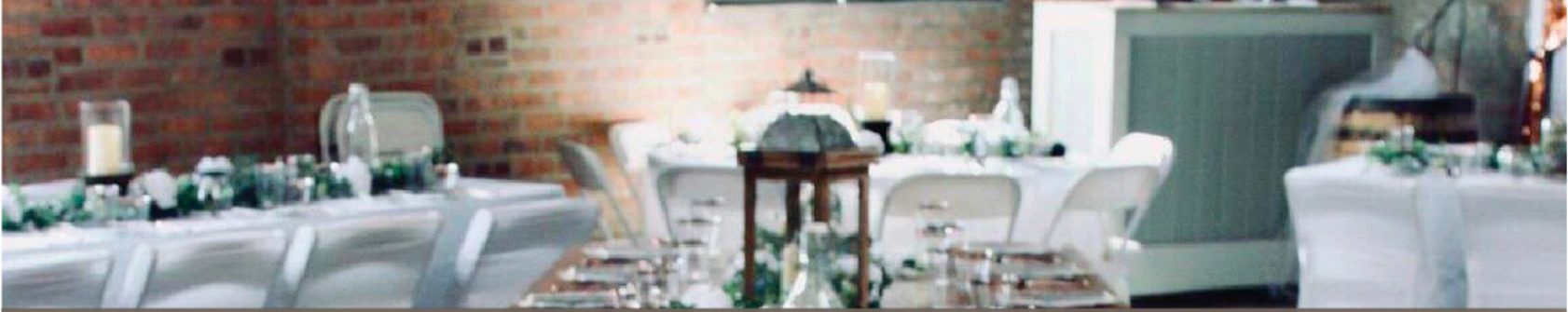
+ \$1,000 food & beverage minimum (Wed/Thur/Sun)

OUR MAIN DINING HALL AT THE WELL BAR AND RESTAURANT, DISTILLER'S HALL FEATURES CRISSCROSSING WOOD BEAMS AND A WAREHOUSE-CHIC AESTHETIC. THIS SPACE IS ADJACENT TO THE COURTYARD AND TASTING ROOM, OVERLOOKS THE PRODUCTION DISTILLERY ON OUR GROUND LEVEL, AND HAS ACCESS TO THE WELL AND OUR GROUND-LEVEL OUTDOOR PATIO SPACE. OUR PATIO IS OPEN SEASONALLY FOR AL FRESCO DINING.

DINING RESERVATIONS

RESERVATIONS IN OUR RESTAURANT FOR PARTIES UP TO 8 CAN BE MADE ON OUR WEBSITE: THORNTONDISTILLING.COM





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THE CELLAR

CAPACITY: 20

ROOM RENTAL: \$500 (FRIDAY/SATURDAY) / \$300 (WED/THUR/SUN)

+ \$1,000 food & beverage minimum (Fri - Sat)

+ \$500 food & beverage minimum (Wed/Thur/Sun)

FULL BUYOUT: \$10,000

HOST YOUR NEXT GATHERING IN "THE CELLAR" – A HIDDEN GEM
BENEATH HISTORY

STEP INTO THE CELLAR – AN INTIMATE, ONE-OF-A-KIND EVENT SPACE NESTLED IN THE ORIGINAL 1857 BREWERY CELLAR. WITH SEATING FOR UP TO 20 GUESTS, THIS INTIMATE SPACE BLENDS HISTORIC CHARM WITH COZY SOPHISTICATION, MAKING IT THE PERFECT SETTING FOR BIRTHDAYS, NETWORKING EVENTS, AND SMALL GATHERINGS. WHETHER YOU'RE TOASTING A MILESTONE, CONNECTING WITH COLLEAGUES, OR CELEBRATING WITH CLOSE FRIENDS, THE CELLAR OFFERS A MEMORABLE BACKDROP STEEPED IN CHARACTER AND CRAFTED FOR CONNECTION.

AVAILABILITY IS LIMITED – BOOK YOUR UNFORGETTABLE EXPERIENCE TODAY





FAMILY STYLE DINNER OPTIONS

Pricing below includes banquet servers, white china, black or white linens, flatware and glassware. Custom menus and meal packages available on request.

FAMILY STYLE ITALIAN

\$60 per person

Freshly Baked Bread and Butter Provided at Table

INCLUDES:

POMODORINI PASTA (V)

Rigatoni pasta, roma tomatoes, fresh basil, garlic, olive oil

HERB ROASTED CHICKEN

ROASTED GARLIC TOMATO RAGOUT

ITALIAN SAUSAGE

Bell peppers, sweet onion, fresh herbs

HARVEST GREEN SALAD

Mixed greens, tomatoes, seedless cucumbers

CARROT ALLUMETTES WITH BALSAMIC VINAIGRETTE

WATER SERVICE

CLASSIC AMERICANA STYLE

\$65 per person

Freshly Baked Bread and Butter Provided at Table

INCLUDES:

HONEY FRIED OR ROASTED ITALIAN CHICKEN

BRISKET WITH ONION AU JUS

PASTA RIGATONI

HARVEST GREEN SALAD

Mixed greens, tomatoes, seedless cucumbers

GARLIC MASHED POTATOES AND MIXED VEGETABLES



PLATED STYLE DINNER OPTIONS

\$60 per person

Pricing includes banquet servers, white china, black or white linens, flatware and glassware. Custom menus and meal packages available on request.

SALAD: *(Choose one)*

THE ARTESIAN SALAD

Tender Greens, Grape Tomatoes, English Cucumbers, Carrot Allumette, Chickpeas, Herbed Balsamic Vinaigrette

SEASONAL SALAD

Mixed Greens, Seasonal Fruits, and Vinaigrettes

SIDES:

Two sides are included with your entrée. Choose one vegetable and one starch.

SEASONAL VEGETABLES

- *Roasted Vegetable Medley*
- *Lemon Zest Haricot Verts*
- *Roasted Brussel Sprouts*

STARCHES

- *Roasted Potato Mélange*
- *Herbed Garlic Mashed Potatoes*
- *Parmesan Mushroom Risotto*

ENTRÉES: *(Choose two for guests to pick from)*

SALMON PICATTA

Pan Seared Salmon Filet, Lemon Caper Sauce, Crispy Garnish

HERB-BASTED PORK MEDALLIONS

Fresh Herb Marinated Pork Loin Medallions, Maple Balsamic Reduction

CHICKEN MADEIRA

Seared Chicken Breast, Mushroom Madeira Wine Sauce

HERBED GRILLED CHICKEN BREAST, AU JUS

Fresh Herb Encrusted Chicken Breast, White Wine Bechamel

CHICKEN LIMON

Pan Seared Chicken Breast, Citrus Bechamel Sauce

GLAZED BRISKET

Slow Braised Beef Brisket, Caramelized Onion au Jus

GRILLED VEGETABLE STACK

Polenta Cake, Tomato Couli

CAULIFLOWER STEAK

Garlic Marinara, Herbed Quinoa, Citrus Balsamic Reduction

UPGRADED ENTRÉE OPTIONS

FILET MIGNON 7OZ

*Add \$7 per person
Skillet Seared Filet, Dead Drop Rum Demi Glace*

GRILLED SIRLOIN STEAK 7OZ *Add \$6 per person*

Grilled Sirloin Steak, Dead Drop Bourbon, Pink Peppercorn Reduction

KIDS PLATES:

\$25 per child - Children 12 and under

CHICKEN TENDERS WITH FRENCH FRIES

MAC AND CHEESE WITH FRENCH FRIES



STREET TACO STATION BUFFET

*Just for \$48 for a fiesta on a plate
Served for an estimated 90 minutes during your event.*

FEATURES:

*Marinated carne asada
Smoked chipotle grilled chicken
Pulled pork carnitas*

Choose your shell- corn tortillas, flour tortillas, and crispy taco shells

TOPPINGS:

Chopped onions, fresh cilantro, lime wedges, sour cream, queso blanco, salsa rojo, salsa verde, shredded lettuce,

Served with- refried beans, queso fresco, veggie-packed mexican rice, roasted corn and black bean salad, zesty cilantro vinaigrette, chips n salsa, salsa crudo, bean dip



SHOWER BRUNCH MENU

20% off for our Infinity Couples

PLATED

\$25.00 per person

100% Vegetarian with optional meat add ons

OPTION 1

- *Sun Dried tomato & Artichoke Frittata*
- *Potatoes & O'Brien*

OPTION 2

- *Belgium waffle with berry compote*
- *Mushroom ricotta omelet*
- *Pan roasted hash browns*

OPTION 3

- *Blueberry pancakes with whipped cream*
- *Asparagus parmesan egg bake*
- *Herb butter cauliflower hash*

Add Protein for +\$4- applewood smoked bacon, gourmet sausage, smoked chicken sausage

Add side for +\$3- sliced fresh fruit, berry yogurt parfait, biscuits & gravy

MIMOSA BAR

\$15.00 per person

BOTTOMLESS MIMOSA BAR

\$30.00 per person

BUFFET

\$30.00 per person

OMELET STATION

*Chef making omelets to order with:
Bell peppers, diced onions, diced tomatoes, sliced mushrooms, spinach, zucchini, cheddar cheese, mozzarella cheese, diced ham, crispy bacon
Toppings: salsa & Sour cream (egg whites available)*

OTHER BUFFET SELECTIONS

- *Rosemary roasted potatoes*
- *Premium sausage links*
- *Choice of French toast casserole or Belgium waffles with maple and fresh berries*
Toppings: Berry compote, banana coins, chocolate syrup, butter, whipped cream.
- *Green salad*
- *Fresh fruit platter*

ASSORTED PASTRIES

Fruit danish, muffins, bagels, assorted preserves and creamcheese.

ADD ONS

- *Smoked Salmon Platter +\$5*
- *Sliced cucumbers, tomatoes, red onions, and capers*
- *Applewood smoked bacon +\$5*



BRIDAL SUITE MENU

\$22 per person

Includes one green salad, one pasta salad, and fruit bowl

Additional time can be added for any Coopers Hall or Full Buy out rental for \$300.00 per hour

WRAPS

GRILLED VEGETABLE WRAP

Baby spinach, grilled vegetables, hummus, tortilla wrap

CHICKEN CAESAR WRAP

Grilled chicken strips, romaine lettuce, grated parmesan, croutons creamy Caesar Dressing, tortilla wrap

BUFFALO CHICKEN WRAP

Crispy buffalo chicken, coleslaw, dill pickle, tortilla wrap

TUNA SALAD WRAP

Sliced tomatoes, albacore tuna, celery, sweet onion, tortilla wrap

SANDWICHES

BLACK FOREST HAM SANDWICH

Multigrain bread, black forest ham, fresh lettuce, tomato slices, cheddar cheese, side of mayo and honey mustard

TURKEY CLUB SANDWICH

Includes multigrain bread, turkey breast, smoked bacon, fresh lettuce tomato slices, side of mayo

GRILLED CHICKEN SANDWICH

Brioche bun grilled chicken breast, pepper jack cheese, tomato, lettuce, side of chipotle mayo

CRISPY FISH SANDWICH

Brioche bun, beer battered cod filet, house tartar sauce, coleslaw pickle chips, lettuce

GREEN SALADS

GARDEN SALAD

Mixed greens, cucumbers, tomato wedges, shaved carrots, balsamic dressing

CAESAR SALAD

Romaine hearts, garlic croutons, house creamy Caesar dressing, grated parmesan

SPINACH APPLE SALAD

Baby spinach, sliced gala apple, dried cranberries, toasted almonds, red wine vinaigrette

PASTA SALADS

GRILLED PASTA PRIMAVERA

Penne pasta, grilled vegetables, fresh herbs, zesty vinaigrette

PASTA AL PESTO

Bowtie pasta, julienne spinach, bell peppers, shredded carrots, pesto aioli

ANTIPASTO SALAD

Rotini pasta, sliced black olives, mozzarella cheese, grape tomatoes, pepperoni, marinated artichokes, Italian dressing

FRUIT

SEASONAL FRESH FRUIT SALAD BOWL

Photo credits- Farfalla Designs+Photo



À LA CARTE ADD-ONS

Complete your ideal package with your choice of appetizers, late night snacks, and dessert!

PASSED APPETIZERS:

Package: \$15 per person for 1 full hour of appetizers
Choice of five selections

CHICKEN N WAFFLES

Fried Chicken, Belgium Waffle, Zesty Maple Sauce Drizzle

VEGETABLE ARANCINI

Crispy Risotto Bites, Pesto Aioli

WILD MUSHROOM TARTLET

Truffle Oil Drizzle

BEEF EMPANADA

Creamy Chipotle Dipping Sauce

SMOKED SALMON CEVICHE

Avocado Crema, Tortilla Crisp Garnish

BRUSCHETTA CLASSICO

Tomato Basil Relish, Aged Balsamic Syrup

CHICKEN PINCHO

Citrus Mojo Dipping Sauce

GRILLED CHEESE & TOMATO

BASIL SOUP SHOTTER

Creamy Tomato Basil Soup Shotter with Grilled Cheese Sandwich Bite Garnish

MUSHROOMS FLORENTINE

Garlic Spinach Stuffed Mushrooms, Crispy Parmesan Crust

DOGS IN A BLANKET

Zesty Ketchup and Deli Mustard Dipping Sauces

SWEET HEAT MEATBALLS

BBQ and Ranch Dipping Sauces

BUFFALO CHICKEN SLIDER

Spicy crispy chicken with cream coleslaw

CHICKEN WINGS

Choice of 2 flavors: spicy buffalo, house bbw, mango habanero, sweet teriyaki, garlic parmesan

INDIVIDUAL CRUDITE CUPS (V)

Assorted vegetables with with roasted garlic dipping sauce

CHEF LOS HUSH PUPPIES (V)

Roasted jalapeno infused corn meal bites with sriracha tartar dipping sauce

ASIAN VEGETABLE SPRING ROLLS

(V) Served with sesame sweet and sour glaze

CAULIFLOWER POPPERS (V)

Crispy tempura fried cauliflower with a sweet and spicy dipping sauce

MARGHERITA PIZZA BITES (V)

Full of flavor with roma tomatoes, mozzarella, fresh basil, garlic, and olive oil.

AVOCADO TARTS (V)

Phyllo cup with avocado mousse and crispy leeks

STATIONED OPTIONS:

\$20 per person

CHARCUTERIE & CHEESE BOARD

Gourmet Mustards, Crackers, French Baguettes and Crostini's

MEXICAN FIESTA

Crispy Tortilla Chips, Fresh Guacamole, Assorted Mild and Hot Salsas, Bean Dip, Melted Queso Dip, Street Corn Cups

MEDITERRANEAN MAZZE

House-made Hummus, Baba Ghanoush, Assorted Olives, Pita Chips, Cucumber Dill Tzatziki, Fresh Vegetables



À LA CARTE ADD-ONS

DESSERT TABLE:

5 Options for \$15 per person for 1 hour

FRESH FRUIT TARTLETS

Flavors:

- *Tropical Kiwi Mango Peach*
- *Berry Strawberry Blueberry Raspberry*
- *S'mores Marshmallow Chocolate Cracker Crumbs*
- *Lemon Meringue*
- *Banana foster*

MOUSSE CUPS

Flavors:

- *Belgium Chocolate*
- *Raspberry White Chocolate*
- *Mocha*
- *Salted Caramel*
- *Berry Compote*
- *Tiramisu*
- *Key Lime Pie*

PETITE FOURS

- *Fudge Brownies*
- *Assorted Cheesecake Bites*
- *Mini Strawberry Shortcake*
- *Fresh Fruit Cups*
- *Gourmet Cookie Selection*
- *Chocolate Covered Strawberries*
- *Peanut Butter Pie bites*
- *Caramel Flan*

LATE NIGHT SNACK OPTIONS:

\$10 per person

Passed small bites served by banquet servers.

BEEF SLIDERS

Ketchup, Mustard, Pickle, Soft Bun

NEW YORK STYLE PIZZA

Choice of Pepperoni, Sausage, Cheese, or Vegetarian

MINI HOT DOGS

All-beef Hot Dogs, Steamed Bun, Pickle Relish, Mustard, Chopped Onions

** Must be served at least 60 minutes prior to end of event*

WEDDING CAKES:

\$3 per person cutting/serving fee

CAKES BROUGHT IN FOR CATERING

SERVICE WILL BE CUT AND SERVED ON

WHITE CHINA

SERVED WITH FRUIT OR ICE CREAM

Add \$4 per person

- * Client can provide dessert plastic plates and utensils to avoid any fee.*
- * All commercial baked goods must provide a COI.*



OPEN BAR OPTIONS

3HR OPEN BAR: \$36/\$48 per person

4HR OPEN BAR: \$48/\$64 per person

5HR OPEN BAR: \$60/\$80 per person

BOOTLEGGER PACKAGE: \$12 an hour

-Includes: Dead drop Sprints, 2 signature cocktails, House red & white wine, House domestic and IPA draft

AL CAPONE PACKAGE: \$16 an hour

-Includes: Dead drop Sprints, 2 signature cocktails, House red & white wine, House domestic and IPA draft, with a champagne toast

SODA PACKAGE (NO ALCOHOL INCLUDED): \$3 per person

TDC BAR PACKAGE INCLUDES CLIENT'S CHOICE OF 2 COCKTAILS FROM OUR "CLASSICS" COCKTAIL MENU AVAILABLE AT OUR BAR AND OTHER VENUE STANDARD DRINKS SUCH AS VODKA CRANBERRY, WHISKEY & COKE, AND GIN & TONIC, ETC. EACH PACKAGE ALSO INCLUDES OUR HOUSE RED AND WHITE WINES AND 2 DRAFT BEERS FROM OUR CURRENT DRAFT BEER LIST AVAILABLE AT THE BAR AT THE TIME OF THE EVENT. THE BEER LIST IS SUBJECT TO CHANGE AND AVAILABILITY. SPECIALTY BEERS ARE NOT INCLUDED. ONLY BEERS AVAILABLE ON TAP AT OUR BAR ARE ALLOWED.

- * *Last call for any bar package will be called 30 minutes prior to the end of the event.*
- * *Mandatory charge of \$200.00 bartender fee per 50 guests.*
- * *Additional à la carte batched cocktail also available.*

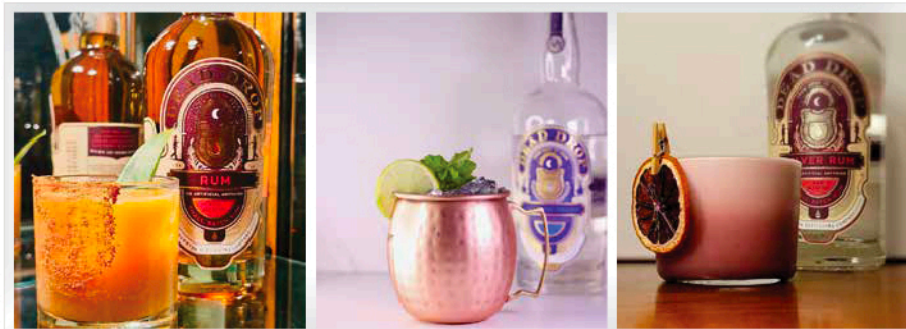


Photo credits - Farfalla Designs + Photo



Drink Menu

COCKTAILS

**21+ *Dine-in only*

CLASSIC COCKTAILS.....10

Our riffs on cocktails as classic as your dad's 69 Pontiac Trans Am

GOLD RUSH

T.J. Siegal - 2000, Milk & Honey - NYC

Dead Drop Bourbon, Honey, Lemon, House Bitters

BEE'S KNEES

Frank Meier/Molly Brown, Early 1920's, Cafe Parisian - Paris Ritz Carlton

Dead Drop Gin, Honey, Lemon, House Bitters

SOUTHSIDE

The origins of the Southside cocktail are not entirely clear. Some say it originated from south side of Chicago, where Al Capone smuggled harsh gin during Prohibition, which required other fresh, aromatic ingredients to make it more palatable.

Dead Drop Gin, Lime, Mint (Ask to make it a FIZZ and we'll liven it up with a splash of sparkling water!)

CLOVER CLUB

First published in 1901 in the New York Press, but owes its origin to the Philadelphia Clover Club Gentlemen's Club

Dead Drop Gin, Raspberry, Lemon, Sour Syrup

PLANTER'S PUNCH

Our take on the classic, arguably invented by the great Jerry Thomas at the Planter's Hotel St. Louis MO

Dead Drop Silver Rum, Lime, Allspice Dram, Banana, Angostura Bitters

THE SALLY RAND

Named after the burlesque dancer who famously was arrested four times in the same day at the 1933 Chicago World's Fair for "indecent exposure"

Dead Drop Silver Rum, Passion Fruit, Lime, Buttermilk

MAISON MULE

Invented out of the desperation of three different individuals; Sophie Berezinski, John Martin, and Jack Morgan at the Cock 'n' Bull club in Los Angeles in 1941

Dead Drop Vodka, Lime, Ginger Beer, Absinthe Rinse

SPECIALTY ITEMS.....

ABSINTHE RITUAL 14

Per Serving

Traditional Absinthe fountain drip service

Dead Drop Louchifer Absinthe blanche, Sugar Cube & Chilled Water

**Available at bar top only*

BOTANICAL FLIGHT 12

1/2 oz pour of Dead Drop Vodka, Gin, Absinthe and your choice of ANY other of our spirits

WHISKEY FLIGHT 12

1/2 oz pour of Dead Drop Straight Bourbon, Pecan Bourbon Whiskey, your choice of ANY other of our Spirits, and a 1oz pour of our House Old Fashioned

OLD FASHIONED.....

1888, Theodore Proulx, Chapin & Gore - Chicago

HOUSE 10

Dead Drop Bourbon, Demerara, House Bitters

PECAN 10

Dead Drop Pecan Whiskey, Pecan Demerara, House Bitter Blend

BARREL AGED 14

Our Dead Drop Old Fashioned Aged to Perfection For 10 Weeks in an Oak Barrel

ADD SMOKE TO ANY OLD FASHIONED 2

Does not include Flight

OLD FASHIONED FLIGHT 12

DRAFT BEER.....

ALL DRAFT BEERS 7

Thornton Distilling Co. proudly serves craft beer from local craft breweries. Selections are rotated out on a weekly and seasonal basis. Please view our current selection on your table placard or inquire with your server.

BOTTLED BEER.....

COORS LIGHT 3

BY THE BOTTLE

Bottles of Dead Drop Spirits are available to purchase and make a wonderful gift.

DEAD DROP OLD FASHIONED

375ml 25

750ml 45

DEAD DROP STRAIGHT BOURBON

750ml 60

DEAD DROP PECAN BOURBON

750ml 40

50ml 5

DEAD DROP GIN

750ml 32

DEAD DROP LOUCHIFER ABSINTHE BLANCHE

375 ml 35

DEAD DROP SILVER RUM

750ml 35

DEAD DROP VODKA

750ml 25



ADDITIONAL EVENT OPTIONS

VALET SERVICE

Available upon request with customized pricing.

SECURITY SERVICE

*Required for events with 150+ guests.
Customized pricing.*

HISTORICAL DISTILLERY TOURS

*Enjoy a guided tour for you and your guests
+\$150.*



PLACE SETTING DÉCOR SETUP

Complete table setup — +\$5.00 per setting.

ADDITIONAL HOUR OF VENUE RENTAL

Extend your celebration for +\$1,200 per hour.

COLORED LINENS

*Available in your choice of colors with
customized pricing.*

DAY-OF EVENT COORDINATOR SERVICE

Available with customized pricing.

CUSTOM “DEAD DROP” BOTTLED FAVORS

*Personalized, labeled bottles for gifts or favors
— pricing TBD.*

Photo credits- Derek Viehman



VENDORS WE LOVE

All outside vendors require a COI

PHOTOGRAPHERS

LAROCHE PHOTOGRAPHY

708-323-7959
Larochephotos.com

LLOVE STUDIO PHOTOGRAPHY

Llovestudiophotography@gmail.com
Llovestudios.com

A CRAFTED BRAND

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630-659-7964

TRYSH JAEGER PHOTOGRAPHY

Tryshjaeger.com
847-483-4883

REGION WEDDINGS

Regionweddings.com
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KAY WARNER PHOTOGRAPHY

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FARFALLA DESIGNS

farfalla-designs.com
708-421-6221

AMY PARIS PHOTOGRAPHY

Boudoir Photography
amy@amyparisphotography.com
amyparisphotography.com
219-629-9410

VIDEOGRAPHERS

MUNACO PICTURES

708-435-9773
Munacopictures.com
tom@munacopictures.com

DJS

OUT OF FOCUS ENTERTAINMENT PRODUCTIONS

Outoffocusentertainment.com
info@outoffocusentertainment.com
708-529-6633

PARTY PEOPLE ENTERTAINMENT

info@partypeopledjandlighting.com
219-309-1242

27 ENTERTAINMENT

infor@team27e.com
219-928-6168

MB EVENTS

The music boyz.com
eric@mbevents1.com
219-313-0974

DJ ADRIAN ESPARZA

Djadrianesparza.com
Djadrian.esparza@gmail.com
708-638-5215

COMPLETE WEDDINGS + EVENTS

(Dj/Photography/Planning)
Completestwedo.com
events@completesouthchicago.com
331-256-6468

TBM PRODUCTIONS

info@tbmproductionsdj.com
tbmproductionsdj.com
773-888-3548
630-478-3137

PHOTOBOOTH RENTALS

NWI PHOTO BOOTH RENTAL

nwiphotoboothrental.com
219-561-7939



VENDORS WE LOVE

All outside vendors require a COI

FLORIST/DÉCOR RENTALS/PLANNERS

AS YOU WISH

15630 S 70th Ct. Orland Park, IL 60462
708-781-9324
asyouwishweddinginfo@gmail.com

ANEMONE EVENTS

Sarah Oaskin
sarahanemoneevents@gmail.com
815-483-5484 **HOW SWEET IT IS**
Event Coordination & Design
info@howsweetitisevents.com
howsweetitisevents.coM
219-281-2728

EARTHLY ENCHANTMENTS

Munster, IN
earthlyenchantments.com
219-836-4710

TINY'S FLOWERS

Lansing, IL
infotinyflowers@gmail.com
708-394-3661

KRISTINA LYNN

kristinalynnfloral@hotmail.com
219-865-8663

EVANOV EVENTS

Chicago, IL
evanovevents@gmail.com
312-882-6736

SUGAR ON THE RIM

info@sugarontherimevents.com
219-315-0119

WITHOUT A HITCH EVENT DÉCOR CO.

309-360-4363
withoutahitcheventdecor@gmail.com

MONARCH CREATIVE EVENTS

(wedding planning and décor)
info@monarchcreativeevents.com
monarchcreativeevents.com

KATHY'S FLORIST

7126 Calumet Ave. Hammond IN 46324
219-937-1128

UNVEILED WEDDINGS & EVENTS

michelle@yourunveiledevent.com
219-512-5620

BAKERIES

CREATIVE CAKES

16649 Oak Park Ave Suite F
Tinley Park IL 60477
708-614-9755
info@creativecakesbakery.com

NOTHING BUNDT CAKES

Schererville, IN
219-300-8570

STEEL CITY BAKERY/BLACK ROSE PASTRIES

info@blackrosepastries.com
blackrosepastries.com
260-758-0487

CAKES BY KAREN

8632 Kennedy Ave Highland, IN
Cakesbykaren.org
219-838-2310
219cakesbykaren@gmail.com

THISTLE & KNEAD GLUTEN FREE BAKERY

thistleandkneadbakery@gmail.com
574-315-1237

CANDY/OTHER DESSERTS

PINK FLAMINGO COTTON CANDY

pinkflamingocandy@gmail.com
219-228-1555

ZARLENGO'S ITALIAN ICE

tom@zarlengositalianice.com
708-754-9080

HOTELS

HOMEWOOD SUITES BY HILTON

9120 Calumet Ave, Munster IN 46321
219-836-5320
Hilton.com

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VENDORS WE LOVE

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SPRINGHILL SUITES BY MARRIOTT

9651 Calumet Ave, Munster IN 46321
219-924-2700
Marriott.com

HAMPTON INN AND SUITES MUNSTER

8936 Calumet Ave, Munster IN 46321
219-836-5555
Hilton.com

LABANQUE HOTEL

2034 Ridge Rd, Homewood IL 60430
708-798-6000
Labanquehotel.com
*15% discount on room rates for TDC
couples

SHUTTLE BUSES

ALWAYS IN STYLE

alwaysinstyelle@gmail.com
708-214-5730 **EPIC LIMO INC.**
Epiclimoinc.com
219-462-5466
info@epiclimoinc.com

ALL AROUND LIMOUSINE SERVICE

Allaroundlimoservices.com
allaroundlimousine@gmail.com
219-980-3636

NWI AIRPORT EXPRESS LLC

nviairportexpress@gmail.com
219-226-6506

BRIDALWEAR/HAIR & MAKE UP

ELEGANCE EVENINGWEAR

Highland, IN
Elegance.wedding@sbcglobal.net
219-923-0977

PURPLE DOOR SALON AND SPA

DeMotte, IN
219-987-3373

MY BEAUTIFUL PERFECT DAY

contact@mybeautifulperfectday.com
312-383-4314

ANA — LOU BRIDAL ALTERATIONS

Ana.I.cruz3417@gmail.com
630-452-6416

SUMMERSGOLD — CUSTOM

AIRBRUSH TANS
Munster, IN
summersgoldco.com

INVITES & PAPER PRODUCTS

ZE DESIGN STUDIO

zedesignst@gmail.com
219-776-4031

SABRINA BARKER DESIGNS &

SABRINA SOCIALS

Wedding Stationery and Content Creation
design@simplygracecreative.com
913-481-9001

SARAH LOVITT ART

Live Wedding Painting
Slovittt.artist@gmail.com
708-979-3242

OFFICIANTS

KIMBERLY RUMPH

219-973-9304
Weddings, Etc.

DONNA MAZALIN

Wedetc21@gmail.com
708-687-4878



FREQUENTLY ASKED QUESTIONS

WHAT IS REQUIRED TO BOOK THE VENUE?

A nonrefundable deposit is due when signing the agreement to secure your date. The deposit amount is based on the total balance:

- 25% for balances of \$10,000 or more.
- 50% for balances under \$10,000.

If booked less than 120 days before the event, full payment is required to confirm the reservation.

WHAT IS THE PAYMENT SCHEDULE?

- *Initial Deposit: Due at booking.*
- *Subsequent Payments: Equal payments due every 60 days.*
- *Final Payment: Full balances due 15 days before the event.*

HOW DO I SUBMIT MY FINAL HEADCOUNT?

The final headcount must be provided in writing 30 days prior to the event for proper planning.

ARE THERE PARKING OPTIONS AVAILABLE FOR GUESTS?

Yes. Parking is first-come, first-served in the rear and nearby municipal lots. Valet service is available for an additional fee.

WHAT FORMS OF PAYMENT ARE ACCEPTED?

Final payments can be made using credit card (+3% CC processing fee), money order, or certified check. Personal checks are accepted only 30 days before the event. Payments can also be made in cash.

WHAT IS THE POLICY ON ALCOHOL AND BEVERAGES?

No outside alcohol is allowed.

DO I NEED TO USE A SPECIFIC CATERER?

Yes, all food and beverages must be provided by TDC to ensure a smooth event. Homemade or 'potluck' food and outside beverages are not permitted. Vendors must provide a Certificate of Insurance.

WHAT IS THE INSURANCE REQUIREMENT FOR MY EVENT?

You must have general liability insurance with limits of at least \$1M per occurrence and \$2M in aggregate, naming Thornton Distilling Co. as an Additional Insured. A Certificate of Insurance must be provided 30 days prior to the event.

HAVE OTHER QUESTIONS? REACH OUT TO US TO FIND OUT MORE OR SCHEDULE A TOUR!

events@thorntondistilling.com • 815-823-2854