



# **PARTIES & EVENTS**



# OUR CONCEPT

## NIKKEI COCKTAIL LOUNGE

Situated on the corner of Michigan Avenue and Illinois Street inside The InterContinental Chicago Magnificent Mile Hotel, lies Casa Chi by Chef Richard Sandoval.

Casa Chi is a cocktail forward Nikkei concept by Chef Richard Sandoval. Nikkei offers a unique, historical blend of flavors combining traditional Japanese tastes with the vibrant palette of Peruvian cuisine. At Casa Chi, the essence of "Earth House" is embodied in every dish, where smoke, fire, and Earth converge as central elements. Smokey Mezcal-forward cocktails and interactive hot stone cooking create a distinct dining experience meant to be shared and savored.





# OUR CHEF

## RICHARD SANDOVAL

Chef Richard Sandoval is a global pioneer in contemporary Latin cuisine. His career as a chef, restaurateur and entrepreneur also includes serving as a television personality, cookbook author, brand ambassador and philanthropist. He is internationally acclaimed for his innovative approach in combining Latin ingredients with modern culinary techniques to create award-winning flavors that span 60 locations and 4 continents.

A graduate of the Culinary Institute of America, Sandoval has earned many accolades over the course of his career including Mexico's "National Toque d'Oro," Bon Appétit's "Restaurateur of the Year," Cordon d'Or's "Restaurateur of the Year" and was a James Beard Semi-Finalist for "Outstanding Restaurateur." Chef Sandoval is commended for elevating Latin American dining in each market he has a presence, and nine of his restaurants have been voted best in their category with regular features in publications like The New York Times and People. Sandoval is also credited for introducing Latin cuisine to the UAE, Qatar and Serbia.





# CONTENTS

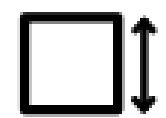
|              |       |
|--------------|-------|
| OUR LOUNGE   | 5     |
| EVENT SPACES | 6-7   |
| EVENT MENUS  | 8-15  |
| BOOKING      | 15-16 |





# OUR LOUNGE

With 2031 sq. ft. of event space Casa Chi design is a testament to its philosophy. The ambiance echoes the fusion of cultures with a blend of modern sleekness and rustic warmth, mirroring the delicate dance between the contemporary and the traditional. You will find a full seated bar, booth and table seating accompanied by a full outdoor patio on the corner of Michigan Avenue and Illinois Street.



SQUARE FEET: 2031 sq.ft



RECEPTION CAPACITY: 100



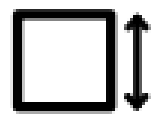
SEATED CAPACITY: 100





# MAIN LOUNGE

With 1,471 square feet of event space, Casa Chi embodies a unique design ethos. Its ambiance is a harmonious fusion of cultures, blending modern sleekness with rustic warmth, and beautifully balancing contemporary elements with traditional charm. The venue features a full seated bar, booth and table seating.



SQUARE FEET: 1471 sq.ft



RECEPTION CAPACITY: 80



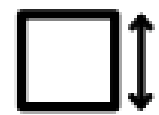
SEATED CAPACITY: 60





# MICHIGAN AVE PATIO

With 560 sq ft. of event space outside patio has booth and table seating just outside of our main lounge on the corner of Michigan Avenue and Illinois Street. Vibrant colors and impeccable location provide a great backdrop to any event.



SQUARE FEET: 560 sq.ft.



RECEPTION CAPACITY: 40



SEATED CAPACITY: 40





# OUR MENU

Casa Chi by Chef Richard Sandoval offers a unique, historical blend of flavors combining traditional Japanese tastes with the vibrant palette of Peruvian cuisine. At Casa Chi, the essence of “Earth House” is embodied in every dish, where smoke, fire and Earth converge as central elements. Smokey mezcal-forward cocktails and interactive hot stone cooking create a distinct dining experience meant to be shared and savored.

Our dedicated event team will bring your vision to life. For your next gathering, choose from one of our signature dining experiences or let us help you customize your own.





# INDIVIDUAL PASSED OR STATIONED ITEMS

## ACEVICHADO ROLL\* (G,S)

scallop tiradito, leche de tigre, togarashi aioli, cooked shrimp, kabayaki - \$5 per piece - order in multiples of 6

## ABURI SALMON (D,G)

cream cheese, chipotle mayo, tobiko, chalaquita, gold leaf Oyster - \$5 per piece - order in multiples of 6

## MUSHROOM (D,G,V)

miso anticuchera, avocado, creamy huancaina, toreado chili soy - \$4 per piece, order in multiples of 6

## LOBSTER WONTON BITES (D,S)

siracha mayo, sushi rice, mango chalaquita on a wonton cracker - \$8 per piece

## NIKKEI AJI ROCOTO SPICED CHICKEN SKEWERS WITH AJI VERDE

- \$8 per piece

## EMPANADA DE POLLO, SALSA VERDE

- \$9 per piece - minimum 3 dozen

## SHORT RIB, SWEET POTATO AND BLACK BEAN EMPANADAS, AJI AMARILLO

- \$9 per piece - minimum 3 dozen

## CORN EMPANADAS (V)

- \$8 per piece - minimum 3 dozen

## MINI NIKKEL CAUSA

- \$7.50 per piece

## SWORDFISH DIP TOSTADA

- \$7.50 per piece

## GUACAMOLE TOSTADA (V)

- \$6.00 per piece

## CEVICHE DE HONGOS SPOON (V)

- \$6.50 per piece





# STATIONED ITEMS

**TACO STATION** Served with fajitas veggies, guacamole, salsas  
Choice of one - Chicken Yakitori \$16 per person, Skirt Steak \$18 per person, Shrimp \$18 per person

**TUNA PONZU GUACAMOLE (G)**  
serrano, chipotle aioli, salsa macha, ponzu, housemade chips - \$23 per order

**GUACAMOLE (G)**  
Serrano, chipotle aioli, salsa macha, ponzu, housemade chips - \$18 per order

**SMOKED SWORDFISH DIP (D)**  
mesquite-smoked, pickled chili, radish, lemon aioli, cherry tomato, housemade chips - \$18 per order

**LOBSTER WONTON TACOS**  
3-piece | \$28 per order

# SWEETS

**LEMON TRES LECHE CAKE**  
sponge cake soaked in a sweet milk, chantilly cream, Aquafaba spiced merengue, berries - \$88 per dozen

**ASSORTED MOCHI ICE CREAM**  
Assortment of Mango, Chocolate, Lychee, Black Sesame, Purple Sweet Potato - \$6 per piece, minimum 3 dozen





# RECEPTION

## LIGHT BITES

\$45.00 PER PERSON

+ WELCOME BEVERAGE UPON ARRIVAL FOR EVERYONE IN THE GROUP

### TUNA PONZU GUACAMOLE\* (G)

serrano. chipotle aioli. salsa macha. ponzu. housemade chips

### SMOKED SWORDFISH DIP (D)

mesquite-smoked. pickled chili. radish. lemon aioli. cherry tomato. housemade chips

### CHOICE OF TWO ROLLS:

(PARTIES OVER 30 ALLOWED ALL THREE)

### ACEVICHADO ROLL\* (G,S)

scallop tiradito. leche de tigre. togarashi aioli. cooked shrimp. kabayaki

### ABURI SALMON\* (D,G)

cream cheese. chipotle mayo. tobiko. chalaquita. gold leaf

### OYSTER MUSHROOM (D,G,V)

miso anticuchera. avocado. creamy hauncaina. toreado chili soy

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.





# RECEPTION

## MEDIUM BITES

\$70.00 PER PERSON

+ WELCOME BEVERAGE UPON ARRIVAL FOR EVERYONE IN THE GROUP

### TUNA PONZU GUACAMOLE\* (G)

serrano, chipotle aioli, salsa macha, ponzu, housemade chips

### SMOKED SWORDFISH DIP (D)

mesquite-smoked, pickled chili, radish, lemon aioli, cherry tomato, housemade chips

### CHOICE OF ONE: (Parties over 30 Allowed Both)

#### TUNA NIKKEI TIRADITO\* (G,N)

ponzu-leche de tigre, chili chimichurri, dalton & carrot salad

#### SALMON TIRADITO NIKKEI (G,N)

salmon skin, passionfruit leche de tigre, toasted cashew, avocado foam

### CHOICE OF TWO: (Parties over 30 Allowed Both)

#### ACEVICHADO ROLL\* (G,S)

scallop tiradito, leche de tigre, togarashi aioli, cooked shrimp, kabayaki

#### ABURI SALMON\* (D,G)

cream cheese, chipotle mayo, tobiko, chalaquita, gold leaf

#### OYSTER MUSHROOM (D,G,V)

miso anticuchera, avocado, creamy hauncaina, toreado chili soy



\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



# RECEPTION

## HEAVY BITES

\$100.00 PER PERSON

+ WELCOME BEVERAGE UPON ARRIVAL FOR EVERYONE IN THE GROUP

### TUNA PONZU GUACAMOLE\* (G)

serrano, chipotle aioli, salsa macha, ponzu, housemade chips

### SMOKED SWORDFISH DIP (D)

mesquite-smoked, pickled chili, radish, lemon aioli, cherry tomato, housemade chips

### LOBSTER WONTON TACOS (G,S)

siracha mayo, sushi rice, mayo chalaquita

### CHOICE OF TWO ROLLS: (Parties over 30 Allowed Both)

#### ACEVICHADO ROLL\* (G,S)

scallop tiradito, leche de tigre, togarashi aioli, cooked shrimp, kabayaki

#### ABURI SALMON\* (D,G)

cream cheese, chipotle mayo, tobiko, chalaquita, gold leaf

#### OYSTER MUSHROOM (D,G,V)

miso anticuchera, avocado, creamy hauncaina, toreado chili soy

### CHOICE OF TWO: (Parties over 30 Allowed Both)

#### TUNA NIKKEI TIRADITO\* (G,N)

ponzu-leche de tigre, chili chimichurri, dalton & carrot salad

#### SALMON TIRADITO NIKKEI (G,N)

salmon skin, passionfruit leche de tigre, toasted cashew, avocado foam

#### HAMACHI TIRADITO (G,N)

truffle ponzu, jalapeno, nori crisp, toasted almond

#### CEVICHE ROJO (S)

hamachi, shrimp, rocoto aguachile, orange, mango, serrano, red onion





# Carving Station

## ISHIYAKI HOT STONE <sup>G,S</sup>

20 people or more these will be served at carving station and require \$150 attendant

Each served with Nikkei Salad, Truffle Ginger Ponzu & Chipotle Koshu Ponzu

---

## NEBRASKA ANGUS PRIME BEEF TENDERLOIN: \$12 oz

For groups 20+ item must be ordered in 4-pound increments

## WESTHOLME WAGYU STRIPLOIN: \$18 oz

For groups 20+ item must be ordered in 6-pound increments

## LINZ PRIME STRIPLOIN: \$9 oz

For groups 20+ item must be ordered in 12-pound increments





# BAR OPTIONS

GROUPS UP TO 10 GUESTS: CHOICE OF 3 SIGNATURE COCKTAILS

GROUPS UP TO 15 GUESTS: CHOICE OF 2 SIGNATURE COCKTAILS

GROUPS OVER 15 GUESTS: CHOICE OF 1 SIGNATURE COCKTAILS

AVAILABLE SIGNATURE COCKTAILS:

## RED PALOMA

red pepper-infused del maguey vida mezcal,  
ancho reyes, cococut soda, grapefruit, red pepper salt

## MEZCAL GIBSON

coconut fat washed del maguey vida mezcal,  
vermouth, lacto fermented cucumber

## SAKE UVIGNON

melon infused daiginjo sake & tequila, jasmine tea  
peach & passionfruit

## CARAJILLO POP

mezcal, licor 43, amaro montenegro, popcorn

## PRICING

ALL COCKTAILS: \$18 EACH

WINES: \$17 EACH

Cava Sparkling, Chardonnay, Sauvignon Blanc,  
Rose, Cabernet Sauvignon, Pinot Noir, Malbec

BEER: \$8 EACH

Modelo, Revolution, Corona, Cruz Blanca Vienna Lager  
topo chico hard seltzer

SODA: \$6 EACH

Coke Products, Topo Chico, Assorted Jarritos Flavors

All Beverages Charged On Consumption





# BOOKING

## BOOKING POLICY

All reservations are considered tentative until an executed copy of the event contract and 25% non-refundable deposit is received from the client.

## MINIMUM GUARANTEE

All event spaces require a food and beverage minimum that varies based on date, time, and specific location. The minimum refers to the specific dollar value that the client must commit to spend on food and beverage for each event before any additional fees such as, but not excluded to, tax, operations fees, and administrative fees, are calculated on your expense. The F&B minimum may be met by any combination of food and beverage packages offered by the venue, and if the minimum is not satisfied the client will assume any variance.

## OPERATIONS FEES

All food, beverage, and venue rental fees, are subject to a 22% service charge that will include but is not limited to service staff.

# OTHER NOTES

## MENU FINALIZATION

All event menus must be finalized at a minimum of 14 days in advance of the event date.

## GUARANTEED GUEST COUNT

Final guest count guarantee is required in writing no fewer than three (3) business days prior to the event date.

## EQUIPMENT RENTALS

If rentals are required any and all charges will be discussed with the client prior to the event.



# FIND US

## ADDRESS

505. North Michigan Avenue. Chicago. IL 60611

## OFFSITE PARKING

CityFront Parking Garage

240 E Illinois St.

## VALET

Valet services are available for your event. If you would like to offer valet parking for your group, please coordinate with your event manager.

\$22.00/per four hours

*subject to change*

# CONTACT US

## PHONE

Event Bookings: 312-844-1676

Casa Chi/Hotel: 312-944-4100

## EMAIL

CasaChiEvents@ihg.com



# CASA CHI



BY CHEF RICHARD SANDOVAL