



**Shula's**<sup>®</sup>  
**AMERICA'S**  
**STEAK HOUSE**  
**"STILL UNDEFEATED"**

# Private Dining Menus

## **BOOKING INFORMATION**

For all inquiries and information, please contact:

### **Karolina Gagacki**

Hospitality Sales Manager

301 E. North Water Street

Chicago, Illinois 60611

(312) 329 – 7028

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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

-  
Open Daily 5:00 – 11:00pm

## OUR TEAM

**GENERAL MANAGER:** Shilly Maloloyon

**EXECUTIVE CHEF:** Renea Powell

**BUSINESS DEVELOPMENT MANAGER:** Karolina Gagacki

**Credit Cards Accepted**

**No Smoking**

**Handicap Accessible**

## 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.

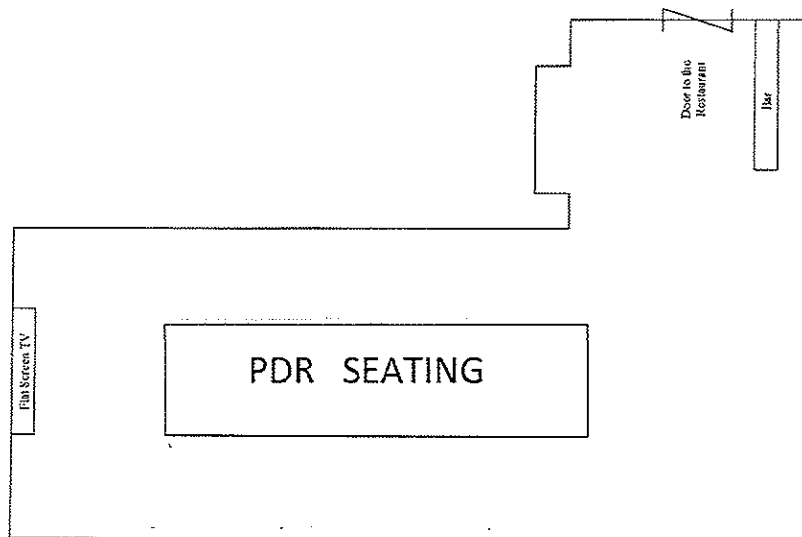
## LABOR CHARGES

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

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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