



THE LOFT

At Ethereal

2025-2026
WEEKDAY LUNCHEON PRICING



weekday luncheon pricing

INCLUDES:

Up to 4 Hours*

Tables and Chairs**

Auxiliary Tables

Set-Up and Tear-Down of Tables and Chairs

Option for Bar Service with Barstaff

Day-of Site Manager

Projector and Presenter Remote

Podium

Speakers and Wireless Mic

MONDAY - THURSDAY

\$350

NON-PROFITS \$275

DEPOSIT & PAYMENT

A 4% fee will be added for credit card payments

A 50% non-refundable deposit is due at the time of contract signing.

The remaining balance is due 14 days prior to event date.

**Includes load-in and load-out*

***Does not include linens. See page 6 for linen options*

bar packages

NON-ALCOHOLIC BEVERAGE STATION: \$3/PERSON

Water, Iced Tea, Pepsi, Diet Pepsi, Starry and Ginger Ale. Add coffee at \$20/pot

CUSTOM CASH BAR OPTIONS: BARTENDER \$125

CASH BAR: Everyone pays for their own beverages, both non-alcoholic and alcoholic

HOSTED TAB: Host runs a tab for all or select beverages

OPEN BAR PACKAGES

See two hour packages below. Open Bar packages include a bartender.

NON-ALCOHOLIC \$8/Person

- Two hours of open bar
- Includes bartender and cash bar for alcohol

Includes:

- Soda, water, juices, drip coffee

BEER & WINE \$18/Person

- Two hours of open bar

Includes:

- All items from the Non-Alcoholic List
- Miller Lite, Modelo, Revolution Anti Hero (IPA), Crystal Lake Brewing Beach Blonde (Lager)
- Black Cherry White Claw, Athletica N/A
- Cabernet, Chardonnay, Rose, Pinot Grigio and Champagne

PREMIUM BAR \$24/Person

- Two hours of open bar

Includes:

- All Items from Beer & Wine List
 - Jack Daniels, Kentucky Walker, Tito's, Malibu, Captain Morgan, Elvelo tequila, Tanqueray, Kahlua, Bailey's, Amaretto
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No shots

Doubles and energy drinks not included

Brands subject to change without notice

Special requests are subject to charges

An 8% tax will be added to final food and beverage.

A 20% gratuity will be added to final bar totals.



catering

CATERING OPTIONS PROVIDED THROUGH 31 NORTH BANQUET & CATERING

BOXED LUNCHES \$18.50/person

SANDWICH LUNCH

Traditional Box Lunch includes a hand-crafted sandwich, fresh fruit cup, home-made dessert, potato chips, dinner mint, condiments, napkin and utensils.

BLT: Crispy bacon, fresh tomatoes, green leafy lettuce and savory mayo, on toasted multigrain bread

Club Sandwich: Smoked turkey, crispy bacon, fresh tomatoes, leafy lettuce, savory mayo, on white bread

Ham & Turkey Pesto: Ham, smoked turkey, provolone cheese, lettuce, red onion, pesto aioli on multigrain bread

Roast Beef & Cheddar: Roast beef, cheddar cheese, lettuce, fresh tomato, red onion, and zesty horseradish sauce on white bread

Mediterranean Veggie Wrap: Sliced cucumber, green bell peppers, provolone cheese, lettuce, tomato, black olives, banana pepper rings, ranch dressing, and balsamic vinaigrette

Chicken Caesar Wrap: Oven roasted chicken breast and our Caesar salad tucked inside a soft wrap and served with our creamy Caesar dressing

Buffalo Chicken Wrap: Soft wrap stuffed with Grilled Chicken Breast, lettuce, fresh tomato and Buffalo sauce served with blue cheese dressing

SALAD LUNCH

Our Salad Box Lunch includes a freshly made salad, your choice of salad dressing, fresh fruit cup, homemade dessert, dinner mint, napkin and utensils.

31 North Signature Garden Salad: Romaine hearts and field greens tossed with cucumbers, fresh tomatoes, grated carrots, shredded red cabbage and our homemade croutons with your choice of dressing

Greek Salad: Romaine lettuce with cucumbers, red onions, tri-color peppers, Kalamata olives, Feta cheese, served with Greek dressing

Caesar Salad: Hearts of romaine, grated parmesan, and our homemade seasoned croutons, topped with creamy Caesar dressing

Spinach Salad: Spinach leaves topped with fresh strawberries, walnuts and Feta cheese, served with Balsamic vinaigrette.

Chicken Salad: A special recipe made with Oven Roasted Chicken Breast with dried cranberries, lemon juice, mayonnaise, black pepper and chopped celery

catering continued

BUFFET LUNCH \$22/person

INCLUDES: garden salad, Hawaiian rolls, one protein, one starch, one vegetable (from the below options), with disposable plates, silverware and napkins

PICK 1 of EACH

PROTEIN:

- Baked Herb Chicken GF
- BBQ Chicken Bone In GF
- Chicken Marsala Breast GF
- Greek Chicken Breast GF
- Chicken Piccata Breast
- Cranberry Brie Chicken
- Lemon Butter Chicken
- Chicken Kiev
- Chicken Cordon Bleu
- Cheese Enchiladas
- Chicken Risotto
- Vegetarian Pasta Primavera
- Vegetarian Ricotta Stuffed Shells (Vegan)
- Vegetarian Mostaccioli with Marinara
- Vegan Kabobs GF
- Tender Roast Beef with Gravy
- Italian Beef with Rolls
- Italian Beef with Peppers & Onion GF
- Black Angus Burgers
- Italian Sausage with Peppers & Onions
- Brats with Peppers & Onions
- Roast Pork with Gravy.
- Pulled Pork GF
- Sausage Risotto
- Beef Stroganoff
- Mostaccioli with Meat Sauce

STARCH:

- Creamy Mashed Potatoes
- Garlic Mashed Potatoes
- Mashed Red Potatoes
- Mashed Sweet Potato
- Parslied Red Potatoes
- Rice Pilaf
- Rosemary Roasted Potatoes
- Cavatappi Pasta with Spinach & Roasted Red Peppers
- Mac & Cheese
- Pasta Primavera
- Garlic Bread
- Spanish Rice
- Mostaccioli
- Smashed Red Potato

VEGETABLE:

- Green Beans
- Trio of Vegetables
- Zucchini Medley
- Glazed Carrots
- Tomato & Cucumber Salad

additional catering options

Clients are required to use one of our preferred caterers.

31 NORTH BANQUET & CATERING

31NorthBanquets.com

Bernice Smith - 815.344.0330
bernice@31northbanquets.com

**Can provide service only as well*

HAZEL'S CATERING

Hazels.Catering

Debra Mindham - 815.790.3489
tartsandruffles@yahoo.com

**Can provide wedding cakes as well*

MISSION BBQ

Mission-BBQ.com

Hannah Michael - 630-282-7769
catering60031@mission-bbq.com

WILD ASPARAGUS

WildAsparagusCatering.com

Kelly Eisele - 815-355-1707
kelly@wildasparaguscatering.com

ELEGANTE CUISINE

Elegante.net

Jessy Rewers - 847.806.000 ext 230
jrewers@elegante.net

3 CHEFS CATERING

3ChefsCatering.com

Bridget Hudak - 815.788.1333
3chefscatering@comcast.net

THE PICNIC BASKET & GOURMET FOOD WORKS

PicnicBasketFood.com

Ivan Reyes - 847.367.8336
info@picnicbasketfood.com

SIMPLY DELICIOUS GOURMET CATERING

SimplyDeliciousGourmetCatering.com

Rich or Rachel Hernandez - 847.776.7609
simplydeliciousgourmetcatering@gmail.com

TRUE CUISINE & SWEET BABY RAY'S CATERING

SBRevents.com

Sarah Ridder - 630-984-9064
sridder@sbrevents.com

FORK IT FOODS

ForkItFoods.com

Kaitlin Patrick - 847.417.7485
kaitlin@forkitfoods.com

**Grazing Tables for cocktail hour, showers and parties*

