

A pig is lying on its side on a white cutting board, which is placed on a dark wooden table. The pig is looking towards the right. The background shows a kitchen with stainless steel surfaces, shelves with various items, and several pendant lights hanging from the ceiling. The lighting is warm and focused on the pig.

FRONTIER

WEST TOWN
Chicago

PARTIES & SPECIAL EVENTS

TO BOOK AN EVENT OR SCHEDULE A TOUR,
VISIT WWW.THEFRONTIERCHICAGO.COM/PRIVATE-EVENTS

FRONTIER | WESTOWN CHICAGO



EVENT SPACES

GREAT FOR REHEARSAL DINNERS, WEDDINGS, BUSINESS DINNERS & MEETINGS, CORPORATE OUTINGS, BIRTHDAY & ENGAGEMENT PARTIES, BACHELOR & BACHELORETTE PARTIES, BAPTISMS, GRADUATION CELEBRATIONS AND MORE!



BEER GARDEN

AN OUTDOOR & INDOOR EVENT SPACE WITH A RETRACTABLE ROOF
OUR HEATED/ALL-WEATHER BEER GARDEN, ADJACENT THE MAIN BAR,
AS AN EXTENSION OF THE MAIN DINING ROOM. ON WARM DAYS, YOU CAN EAT
AND DRINK UNDER OPEN SKIES THANKS TO THE BEER GARDEN'S RETRACTABLE
ROOF. THROUGHOUT THE WINTER, THE ROOF IS CLOSED AND THE BEER GARDEN'S
STONE FIREPLACE IS ALWAYS STOCKED, CREATING A FESTIVE AMBIENCE FOR
NIGHTTIME REVELERS. THE BEER GARDEN IS AN IDEAL SETTING FOR FRONTIER'S
SIGNATURE WHOLE ANIMAL DINNERS.

COCKTAIL RECEPTION: 100 PEOPLE

SEATED: 90 PEOPLE



MAIN DINING ROOM

A 20FT BAR WITH EXPOSED TIMBER, NATURAL BRICK & RUSTIC DECOR
WALK-IN CUSTOMERS ARE THE BAR'S MAINSTAY, WHILE TABLE RESERVATIONS
CAN ACCOMMODATE PARTIES OF 2-15 PEOPLE. THIS CAN ALSO BE PART OF A FIRST-FLOOR
BUYOUT WITH THE ALL-WEATHER BEER GARDEN.

FIRST FLOOR BUYOUT — MAIN DINING ROOM + BEER GARDEN + OUTDOOR PATIO

COCKTAIL RECEPTION: 150-250 PEOPLE

SEATED: 150 PEOPLE



THE LODGE AT FRONTIER

OUR 2ND FLOOR UPSTAIRS LOUNGE IS PERFECT FOR SPECIAL EVENTS AND PRIVATE GATHERINGS. THIS SPACE FEATURES A FULL-SERVICE BAR, RESTROOMS, TELEVISIONS AND USE OF A/V FOR A PRIVATE EVENT. EXPOSED TIMBER AND NATURAL BRICK ACCENTS PROVIDE A WARM, INVITING AMBIENCE FOR SPECIAL EVENTS, AND FLOOR-TO-CEILING WINDOWS ADD LIGHT AND CREATE A SENSE OF SPACE. A STONE FIREPLACE HIGHLIGHTS THE RUSTIC CHARM. PLEASE NOTE THERE IS NO ELEVATOR TO THIS SPACE AND CAN BE DIVIDED INTO TWO EVENT SPACES WITH A NATURAL DIVIDE OF A 20-FOOT BAR IN THE MIDDLE OF THE ROOM OR IT CAN BE RESERVED AS A FULL BUYOUT FOR A PRIVATE EVENT.

A/V: 2 PROJECTORS & PROJECTION SCREENS ON EITHER SIDE OF THE ROOM, MICROPHONE AVAILABLE, DJ BOOTH AND MULTIPLE FLAT SCREEN TELEVISIONS

COCKTAIL RECEPTION: 20-100 GUESTS

SEATED BUYOUT: VARIED SEATING OF HIGH & LOW TOP TABLES FOR 60-65 GUESTS

**SEMI-PRIVATE FIREPLACE/WEST SIDE — 20-25 GUESTS
WITH STANDING ROOM WITH STANDING ROOM FOR 10-15 MORE.**

SEMI-PRIVATE MILWAUKEE/EAST SIDE — 30-35 GUESTS WITH STANDING ROOM FOR 25-30 MORE.

LARGE PARTY MENU

APPETIZERS

PRICED PER DOZEN PIECES & PLATTERS SERVE 10

**ANY SIDE/VEGETABLE UNDER THE "PER PERSON PACKAGES" CAN BE ORDERED BY THE TRAY (PAGE 4) **

FRIED CHICKEN SLIDERS FRIED CHICKEN THIGHS, PROVOLONE, BANANA PEPPERS, NASHVILLE SAUCE	\$52
GRILLED CHICKEN SLIDERS GRILLED CHICKEN THIGHS, PROVOLONE, BANANA PEPPERS, NASHVILLE SAUCE	\$52
LAMB BURGER SLIDERS TEXAS BBQ, PROVOLONE, FRIED ONIONS, PICKLED PEPPER AIOLI	\$72
VENISON CHEESESTEAK SLIDERS SMOKED VENISON SIRLOIN, SWEET PEPPERS, ONION JAM, PROVOLONE, CHEDDAR	\$72
WILD BOAR SLIDERS PULLED BOAR SHOULDER, CHEDDAR, TEXAS BBQ SAUCE	\$72
ANGUS BURGER SLIDERS BEEF PATTY, CHEDDAR, PICKLES, BURGER SAUCE	\$66
BRISKET EMPANADAS CHARRED CHIMICHURRI, CREMA	\$78
SMOKEY WINGS SMOKED & FRIED WINGS, SMOKEY PEPPER SAUCE, PICKLED CARROTS, HARISSA RANCH (GF)	\$30
HERB FRITES PLATTER HERBS, GARLIC SALT, CAYENNE AIOLI (V, GF)	\$25
SMOKED SALMON PLATTER HOUSE SMOKED SALMON, CAPERS, TOMATO, ONION, GRILLED BREAD (PES, GF W/O BREAD)	\$60
SHRIMP COCKTAIL GULF SHRIMP, COCKTAIL SAUCE (PES, GF)	\$38
TOMATO BRUSCHETTA TOMATO, GARLIC, OLIVE OIL, BASIL, GRILLED BREAD (V)	\$30
MUSHROOM FRITTERS "FOUR STAR" LOCAL MUSHROOMS, GOUDA, CONFIT GARLIC, CHIMICHURRI, CAYENNE, TOGARASHI AIOLI (V)	\$45
HUMMUS PLATTER HUMMUS WITH CRUDITÉ VEGETABLES & GRILLED BREAD (V, GF W/O BREAD)	\$38
CHAR-GRILLED OYSTERS EAST COAST OYSTERS, CREOLE GARLIC HERB BUTTER, PARMESAN, BREAD CRUMBS, GRILLED	\$48
CRAB CAKES AVOCADO, CURRY SAUCE (PES)	\$72

GF — GLUTEN FREE | V — VEGETARIAN | PES — PESCETARIAN

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

Sales tax, 5% service fee and 20% gratuity will be added to all menus | menu prices and items are subject to change due to availability & seasonality

FRONTIER'S SIGNATURE SMOKED WHOLE ANIMAL SERVICE

* EACH ANIMAL SERVES 12-15 PEOPLE *

* LARGER PIGS MAY BE ORDERED TO ACCOMMODATE GROUPS OVER 20 PEOPLE
FOR AN ADDITIONAL COST * * 5-7 DAY PRE-ORDER REQUIRED *

PROTEINS ARE GLUTEN & DAIRY FREE

PIG - \$650.00 | LAMB - \$875.00 | GOAT - \$875.00 | WILD BOAR - \$875.00 | ANTELOPE LEG - \$875.00
TOMAHAWK RIBEYE RACK - \$1199 (SERVES 8-12PPL) | ALLIGATOR - \$95/PERSON (10 PERSON MINIMUM)

PRICE INCLUDES 4 SIDE DISHES OF 5 CHEESE MAC, CAESAR SALAD, SEASONAL VEGETABLE AND BUTTERED ROLLS
* DRINKS, FOOD TAX AND GRATUITY NOT INCLUDED IN PRICING *

LARGE FORMAT PACKAGE OPTIONS

* EACH MEAL SERVES 8-12 PEOPLE, 4-DAY PRE-ORDER *

PROTEINS ARE GLUTEN & DAIRY FREE

FRONTIER SELECT TRIO OR DUO

SERVES: 8-12 PEOPLE OR 4-7 FOR THE DUO

BUILD YOUR OWN: CHOICE OF 3 PROTEINS: GOAT LEG (\$300), BOAR SHOULDER (\$275),
LAMB LEG (\$250), SMOKED BEEF BRISKET (\$225), SMOKED SHORT RIB (\$250),
WAGYU BEEF RIBS (\$225), SALMON FILET (\$175), HALF CHICKEN (\$125)
OR CHOOSE 2 FOR THE DUO OR 4 FOR ADDITIONAL GUESTS

SIDES: 5 CHEESE MAC, CAESAR SALAD, SEASONAL VEGETABLE, BUTTERED ROLLS

PRICE: VARIES

SMOKED BEEF SHORT-RIB

FULL BEEF RIB RACK DE-BONED AND FRENCHED.

SERVES: 8 - 10 PEOPLE

COOKING METHOD: SMOKED WITH RED WINE, ONION, GARLIC AND ROSEMARY FOR 6 HOURS

SIDES: 5 CHEESE MAC, BUTTERED ROLLS, SEASONAL VEGETABLES AND CAESAR SALAD

PRICE: \$400

SALT-CRUSTED SALMON

10-12LB SUSTAINABLE SALMON

SERVES: 10-12 PEOPLE

COOKING METHOD: STUFFED WITH FENNEL, LEMON AND HERBS AND BAKED WHOLE WITH A SALT CRUST

SIDES: GARLIC RICE, GREEN BEANS AND SMOKED SHRIMP & DILL POTATO SALAD

PRICE: \$400

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PROTEINS

SERVED A LA CARTE

ALL LEGS ARE CURED & RUBBED IN FRONTIER'S HOUSE BLENDS THEN SMOKED IN HOUSE.



GOAT LEG | \$300

(SERVES 10PPL)



SALMON FILET | \$175

(SERVES 6PPL)



LAMB LEG | \$300

(SERVES 10PPL)



BOAR SHOULDER | \$275

(SERVES 10PPL)

DESSERT

* PRICED BY THE DOZEN * *5-DAY PRE-ORDER*

MACARONS | \$36/DOZEN *

*CONTAIN ALMOND & DAIRY** CHOOSE ONE PER DOZEN:

DARK CHOCOLATE GANACHE, MILK CHOCOLATE, CHOCOLATE CARAMEL,
NUTELLA, FIG BUTTER, VANILLA, SALTED CARAMEL, COCONUT, ALMOND, LEMON, MATCHA,
COFFEE, CHOCOLATE BOURBON & RASPBERRY

FRESH BAKED CHOCOLATE CHIP COOKIES | \$30

HOUSE MADE DOUGH, CHOCOLATE CHUNKS

MINI CUPCAKES | \$3.00 EACH

10 MINIMUM PER FLAVOR FLAVORS: CHOCOLATE, VANILLA, CONFETTI

CUSTOMIZABLE CAKE (FOR ANY CELEBRATION) | \$8.25/PERSON

**INCLUDES ONE FLAVOR AND ONE FILLING

**CUSTOMIZABLE CAKES AVAILABLE (GENDER REVEAL, DECORATED, ETC.) FOR AN ADDITIONAL COST

FLAVORS:

CHOCOLATE, VANILLA, MARBLE, CONFETTI

FILLINGS:

VANILLA BUTTERCREAM, CHOCOLATE BUTTERCREAM, CRÈME BRULÉ, CARAMEL BUTTERCREAM, NUTELLA BUTTERCREAM, FRESH STRAWBERRIES & CREAM, LEMON CREAM, COOKIES & CREAM

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LARGE PARTY PACKAGES

\$50/PERSON

– CHOOSE 2 PROTEINS & 3 SIDES

\$60/PERSON

– CHOOSE 3 PROTEINS & 3 SIDES

HOST CHOOSES SAME PROTEINS/SIDES FOR THE GROUP, NOT INDIVIDUALLY ORDERED

* MINIMUM OF 10 GUESTS REQUIRED

* ADDITIONAL SIDE DISHES \$5/EACH

* FINAL GUEST COUNT MUST BE SUBMITTED 5 DAYS IN ADVANCE OF RESERVATION

* SERVED FAMILY OR BUFFET-STYLE, DEPENDING ON TABLE RESERVATION LOCATION*

PROTEINS

ALL PROTEINS GLUTEN & DAIRY FREE

CHICKEN THIGHS

SMOKED CHICKEN THIGH, SWEET NASHVILLE SAUCE

SMOKED BOAR SHOULDER

SMOKED BOAR SHOULDER, TEXAS BBQ SAUCE

SMOKED BEEF BRISKET

6-HOUR SMOKED BRISKET, TEXAS BBQ SAUCE

GARLIC SHRIMP (PES)

GULF SHRIMP, GARLIC, LEMON, HERBS

BLACKENED SALMON (PES)

SALMON FILETS, CAJUN SPICES

ROASTED CAULIFLOWER* (V)

GARLIC, LEMON, CAJUN SPICES

SIDES

Priced by the tray if ordering individually

GREEN SALAD | \$52 (GF, V)

MIXED GREENS, ROMAINE, CUCUMBERS, TOMATOES, ONIONS, BANANA PEPPER, LEMON VINAIGRETTE

SUMMER CORN SALAD | \$58 (GF, V)

GRILLED & CHILLED SUMMER CORN, CUCUMBERS, SMOKED FETA CHEESE, GRAPE TOMATOES, PICKLED ONIONS, CITRUS VINAIGRETTE, SABA, CILANTRO

CAESAR SALAD | \$48

ROMAINE, PARMESAN, CROUTONS

FIRE ROASTED GREEN BEANS | \$54 (GF, V)

"FOUR STARS" LOCAL MUSHROOMS, GARLIC AIOLI, PICKLED ONION

5 CHEESE MAC | \$48 (V)

FRONTIER'S SECRET RECIPE

ROASTED GARLIC RICE \$32 (GF, V)

FRIED GARLIC, SCALLION, SESAME OIL, GARLIC HERB BUTTER

BUTTERED ROLLS | \$22/DOZ

*CAN BE ADDED TO PACKAGE

SMOKED CARROT SALAD | \$58 (GF, V)

WHIPPED GOAT CHEESE, PISTACHIO, DILL, MINT, EVOO, ZAATAR SPICE, LEMON

ROASTED BRUSSELS SPROUTS | \$56 (GF, V)

GARLIC, CAJUN SPICES, LEMON *

*NOT AVAILABLE WITH PACKAGE

SAUTEED SEASONAL SKILLET VEGETABLES | \$42 (GF, V)

GARLIC, LEMON

MASHED POTATOES | \$48 (GF, V)

WHIPPED WITH BUTTER & CREAM

DUCK DIRTY RICE | \$78 (GF)

GROUND DUCK, DUCK LIVER, TRINITY, GARLIC, CAROLINA GOLD RICE*

*NOT AVAILABLE WITH PACKAGE, ONLY A LA CARTE

JAMBALAYA | \$88

SHRIMP, ANDOUILLE SAUSAGE, TRINITY, GARLIC, RICE, CAJUN SPICES ** NOT AVAILABLE WITH PACKAGE, ONLY A LA CARTE

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BAR PACKAGES

PREMIUM LIQUOR

PREMIUM LIQUOR, RED & WHITE WINES, DOMESTIC & CRAFT BEER,
SODA, SELECT SPECIALTY COCKTAILS

2 HOUR PACKAGE | \$55

3 HOUR PACKAGE | \$60

CALL LIQUOR

CALL LIQUOR, RED & WHITE WINE, CRAFT & DOMESTIC BEER, SODA

2 HOUR PACKAGE | \$50

3 HOUR PACKAGE | \$55

CRAFT BEER & WINE

DOMESTIC & CRAFT BEER, 1 RED & 1 WHITE WINE, SODA

2 HOUR PACKAGE | \$40

3 HOUR PACKAGE | \$45

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FREQUENTLY ASKED QUESTIONS

WHAT IS A FOOD & BEVERAGE MINIMUM?

A FOOD AND BEVERAGE MINIMUM SPEND IS THE MONETARY AMOUNT REQUIRED TO SPEND, IN BOTH FOOD & BEVERAGE BY YOU AND YOUR GUESTS, TO RESERVE THE DESIGNATED AREA ON THE AGREED UPON DATE. THIS AMOUNT CAN BE REACHED WITH BOTH FOOD & DRINK, EITHER PRE-ORDERED OR ORDERED THE DAY OF YOUR RESERVATION. THE F/B MINIMUM IS THE AMOUNT NEEDED TO BE REACHED BEFORE TAX, GRATUITY & SERVICE FEE. WE DO NOT REQUIRE A ROOM FEE, UNLESS YOU DO NOT MEET YOUR MINIMUM WHEN YOU WILL BE CHARGED A LINE ITEM "ROOM FEE" FOR THE AMOUNT TO MEET YOUR REQUIRED SPEND.

DOES FRONTIER REQUIRE A DEPOSIT & WHAT IS THE CANCELLATION POLICY?

WE DO REQUIRE A \$250 DEPOSIT FOR ALL WHOLE ANIMAL/LARGE FORMAT MEALS THAT IS NON-REFUNDABLE IF CANCELLED WITHIN 7 DAYS OF YOUR RESERVATION AND YOU WILL BE CHARGED FOR THE ENTIRE BILL SHOULD YOU CANCEL WITHIN 48 HOURS OR NOT SHOW UP FOR YOUR RESERVATION. FOR FULL OR PARTIAL BUYOUT OF A SPACE, THE DEPOSIT IS NON-REFUNDABLE IF CANCELED WITHIN 2 WEEKS OF YOUR RESERVATION. THE DEPOSIT IS TAKEN OFF YOUR FINAL BILL THE EVENING OF YOUR RESERVATION.

HOW DOES PAYMENT WORK?

11.75% TAX, 20% GRATUITY AND 5% SERVICE FEE ARE NOT INCLUDED IN YOUR FINAL BILL AND WILL BE ADDED THE EVENING OF YOUR RESERVATION. YOUR \$250 DEPOSIT WILL BE SUBTRACTED FROM YOUR FINAL BILL AND THE REMAINDER CAN BE SPLIT EVENLY ON UP TO 2 CREDIT CARDS. WE LIMIT THE AMOUNT OF TABS OPENED SO THAT WE MAY INCREASE THE EFFICIENCY OF YOUR SERVICE AND STRONGLY ENCOURAGE YOUR GUESTS TO BRING CASH.

WHAT ARE THE DIFFERENT DRINK SCENARIOS?

CASH BAR: GUESTS PAY FOR THEIR OWN DRINKS BY CONSUMPTION EITHER OPENING INDIVIDUAL DRINK TABS OR PAYING CASH. CONSUMPTION TAB: DRINKS ORDERED BY CONSUMPTION, COVERED BY ONE PERSON. THIS CAN BE LIMITED TO BEER & WINE; BEER, WINE, CALL LIQUOR; LIMITED TO ONLY A HANDFUL OF DRINKS WITH CASH BAR FOR ANY DRINKS CONSUMED OUTSIDE OF THE INCLUDED DRINKS. EX. 2 BEERS, A RED & WHITE WINE, OLD FASHIONED AND GIN & TONIC. THIS CAN ALSO BE LIMITED TO A MONETARY AMOUNT (FOR EXAMPLE, TO MEET YOUR F/B MINIMUM) AND CAN BE LIMITED TO BOTH SCENARIOS ABOVE (I.E. LIMITED CONSUMPTION TAB OF BEER & WINE ONLY, UP TO \$500).

DRINK PACKAGE (PRIVATE OR LOUNGE EVENT ONLY):

CHOOSE FROM ONE OF OUR THREE DRINK PACKAGES. ALL GUESTS MUST PURCHASE THE SAME DRINK PACKAGE WITH EITHER CASH OR CREDIT CARD. THIS CAN BE PAID INDIVIDUALLY UPON ENTRY.

WHAT IS THE PARKING SITUATION?

FRONTIER DOES NOT HAVE VALET OR A PARKING LOT. THERE IS STREET PARKING ALONG MILWAUKEE & AUGUSTA AVES. PLEASE NOTE NOVEMBER-APRIL, YOU CANNOT LEAVE YOUR CAR OVERNIGHT OR THE CITY WILL TOW YOUR CAR.

ARE YOU ALLOWED TO BRING IN YOUR OWN DESSERT?

FRONTIER DOES ALLOW OUTSIDE DESSERTS TO BE BROUGHT IN FOR AN INDUSTRY STANDARD CAKE CUTTING FEE OF \$2/PERSON AND WE CANNOT STORE ANY DESSERTS THAT NEED TO BE FROZEN OR HAVE ANY DESSERTS DELIVERED TO FRONTIER FOR US TO 'HOLD' UNTIL YOUR RESERVATION TIME. YOUR SERVER WILL SET YOUR DESSERT A SIDE THOUGH THAT NIGHT UNTIL YOU ARE READY TO ENJOY IT. WE DO HAVE A VARIETY OF DESSERTS TO CHOOSE FROM IF YOU WOULD LIKE TO ORDER FROM US.

PLEASE NOTE OUR DECORATING POLICY:

- ONLY BALLOONS AND TABLETOP DECOR ITEMS ARE ALLOWED - NOTHING MOUNTED
- TAPE/NAILS/HOOKS/PUSH PINS ETC, ARE NOT ALLOWED TO BE USED ON ANY SURFACE AT FRONTIER
- GLITTER AND CONFETTI ARE NOT ALLOWED
- DECORATIONS ARE TO BE DISPLAYED UPON YOUR ARRIVAL, OR 10-15 MINUTES BEFORE YOUR SCHEDULED RESERVATION TIME WHEN YOUR TABLE/AREA IS OPEN UNLESS ANOTHER TIME IS AGREED UPON WITH OUR EVENTS COORDINATOR
- FRONTIER IS NOT RESPONSIBLE FOR ANY DAMAGE TO DECOR ITEMS THAT ARE SET UP BEFORE YOUR BOOKED RESERVATION TIME START

