



MENU

Special Events

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STATIONTHIRTYFOUR.COM

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APPETIZERS

Choose an assortment of appetizers to create a personalized package for your event.

All prices are per person and replenishable for 1 hour.

If 2 or more Signature Specialty Appetizers are chosen, the price will default to the Signature Specialty Package price.
(minimum of 20 guests)

Bold Basics	Signature Specialties
choose 310 choose 413	choose 313 choose 416
Garlic Knots twisted breadsticks stuffed with garlic and smothered in garlic butter, romano cheese, and basil served with marinara sauce	Traditional, Cauliflower, or Boneless Wings choose up to 2 different sauces buffalo, bbq, spicy bbq, garlic parmesan, teriyaki, lemon pepper dry rub, mango habanero, chili lime, mexican spicy, or honey sriracha served with ranch or bleu cheese dressing
Hot Giardiniera Knots twisted breadsticks stuffed with hot giardiniera and smothered in garlic butter, romano cheese, and basil served with marinara sauce	Sliders cheeseburger, pulled pork, buffalo chicken, or blt served on mini brioche buns (choose up to 2)
Chips with Salsa and Guacamole hand cut corn tortillas fried to perfection served with homemade guacamole and salsa	Italian Meatballs hand rolled meatballs with a mix of herbs and spices
Quesadillas grilled flour tortillas filled with mozzarella and cheddar cheeses, optional chicken or steak, served with guacamole, pico de gallo, and sour cream	Caprese Skewers grape tomatoes, mozzarella balls, and fresh basil drizzled with balsamic and olive oil
Mozzarella Sticks crispy, golden brown mozzarella sticks served with marinara sauce	Potato Skins hand cut rustic potatoes topped with cheddar cheese, bacon, chives and sour cream
Pretzel Bites bite-sized pieces of pretzel sprinkled with salt and served with cheddar cheese sauce	Tempura Green Beans traditional green beans dipped in a tempura-style batter and fried to a delicate crunch and served with our fresh homemade ranch dressing for dipping
Beer Nuggets bite-sized pieces of deep-fried pizza dough tossed in grated romano and garlic butter served with marinara and nacho cheese	Sweet Brussel Sprouts roasted brussels sprouts over sweet ricotta cheese finished with hot honey and balsamic glaze
Parmesan Breadsticks garlic breadsticks w/ parmesan	Fried Cauliflower crispy fried cauliflower drizzled with creamy cilantro sriracha sauce
Stuffed Mushrooms baked button mushrooms stuffed with your choice of gorgonzola cheese or italian sausage	Chicken Tenders golden breaded chicken tenderloins
	Roasted Broccoli fresh cut broccoli florets oven roasted in anchovy paste

Menus are subject to 18% gratuity and an 11% food and beverage sales tax. Standard pricing is subject to change.



SPECIALTY TRAYS

Offered a la carte to compliment your choice of food package.

Small serves 20-30 guests

Large serves 40-50 guests

Seasonal Fresh Veggie Tray served with Ranch

small40

large75

Seasonal Fresh Fruit Tray served with Vanilla Greek Yogurt

small40

large75

Charcuterie Board

small100

large200



PIZZA BUFFET

Includes 1 house salad (mixed greens, grape tomato, cucumber, cheddar cheese, and pepperoncini peppers served with Chef's Italian dressing), 1 appetizer, 1 pasta and three 1-topping pizzas.

Replenishable for 1 hour.

\$15 per person.

(minimum of 20 guests)

Appetizers (choose 1)	Pastas (choose 1)	Pizza Toppings (choose 1 per pizza)	
<p>Garlic Knots</p> <p>Hot Giardiniera Knots</p> <p>Chips with Salsa & Guacamole</p> <p>Mozzarella Sticks</p> <p>Pretzel Bites</p> <p>Beer Nuggets</p> <p>Quesadillas</p>	<p>Baked Mostaccioli</p> <p>Spaghetti and Meatballs</p> <p>Fettuccini Alfredo</p> <p>Mac & Cheese</p>	<p>Sausage</p> <p>Pepperoni</p> <p>Bacon</p> <p>Chicken</p> <p>Ham</p> <p>Garlic</p> <p>Spinach</p>	<p>Red Onion</p> <p>Bell Pepper</p> <p>Grape Tomato</p> <p>Black Olive</p> <p>Fresh Basil</p> <p>Pepperoncini</p> <p>Pineapple</p> <p>Mushroom</p>

Upgrades

- Add \$1/person for Parmesan Breadsticks Tray
- Add \$1/person per Specialty Pizza
- Add \$2/person for upgrading to Specialty Salad
- Add \$2/person for adding Chicken, Italian Sausage, or Ground Beef to Pasta
- Add \$3/person for additional Appetizer Tray

Specialty Salads: Chopped, Cobb, Greek, Southwest, Chicken Caesar, or Caprese

Specialty Pizzas: Bacon Cheeseburger, Geno, Buffalo Chicken, Honey Sriracha Chicken, Luau, Italian Beef Combo, Greek Pesto, Goat, Margherita, BBQ Chicken, Meat Bomb, BLT, Roasted Veggie, Bacon Jalapeño Popper, Garlic Parmesan Chicken, Spicy Taco, Supreme, Mac & Cheese, Southwest Veggie



VIP BUFFET

\$21 per person
(minimum of 20 guests)
replenishable for 1 hour

Includes 1 House Salad

(mixed greens, grape tomato, cucumber, cheddar cheese, and pepperoncini peppers served with Chef's Italian dressing)

1 Appetizer

1 Pasta

Parmesan Breadsticks

Seasonal Vegetables

2 Entrees

1 Dessert

Appetizers (choose 1)

Garlic Knots
Hot Giardiniera Knots
Chips with Salsa & Guacamole
Mozzarella Sticks
Pretzel Bites
Beer Nuggets
Quesadillas

Pastas (choose 1)

Baked Mostaccioli
Spaghetti and Meatballs
Fettuccini Alfredo
Mac & Cheese

Desserts (choose 1)

Cheesecake
Cookies
Brownies
Donuts
Capannari Vanilla Ice Cream

Entrees (choose 2)

Chicken Parmigiana
Eggplant Parmigiana
Greek Lemon Chicken
Italian Beef
Italian Sausage & Peppers
Parmesan Crusted Salmon Caprese

Steak Kebabs
Chicken Kebabs
Chicken Piccata
Salmon Piccata
Fajitas

Upgrades

- Add \$2/person for upgrading to Specialty Salad
- Add \$2/person for adding Chicken, Italian Sausage, or Ground Beef to Pasta
- Add \$3/person for additional Appetizer, Pasta, or Dessert
- Add \$5/person for additional Entrée

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TACO BUFFET

\$15 per person
(minimum of 20 guests)
replenishable for 1 hour

Includes 2 Meat Choices

(chicken, steak, chorizo, pork carnitas, and/or grilled shrimp)

Flour and Corn Tortillas

Rice

Toppings

(lettuce, tomatoes, cheese, white onions, and cilantro)

Sauces

(sour cream, guacamole, and salsa)

Chips

FAJITA BUFFET

\$17 per person
(minimum of 20 guests)
replenishable for 1 hour

Includes 1 House Salad

(mixed greens, grape tomato, cucumber, cheddar cheese, and pepperoncini peppers served
with Chef's Italian dressing)

Includes 2 Fajita Choices

(chicken, steak, shrimp, or vegetarian)

Flour Tortillas

Rice

Warm Tortilla Chips


Toppings and Sauces

(sour cream, guacamole, and salsa verde)



BAR PACKAGES

All bar packages include soft drinks. Prices are per person.
\$100 per 50 guests for Bartender Fee

Beer & Wine	House Bar	Premium Bar	Deluxe Bar
2 Hour22 3 Hour28 4 Hour34	2 Hour26 3 Hour32 4 Hour38	2 Hour32 3 Hour38 4 Hour44	2 Hour38 3 Hour45 4 Hour50
Domestic Beer Miller Lite Coors Light Bud Light Budweiser Miller High Life Pabst Blue Ribbon	Domestic Beer Miller Lite Coors Light Bud Light Budweiser Miller High Life Pabst Blue Ribbon	Domestic Beer Miller Lite Coors Light Bud Light Budweiser Miller High Life Pabst Blue Ribbon	Domestic Beer Miller Lite Coors Light Bud Light Budweiser Miller High Life Pabst Blue Ribbon
House Wine Pinot Grigio Sauvignon Blanc Chardonnay Rosè Pinot Noir Malbec Cabernet Sauvignon	House Wine Pinot Grigio Sauvignon Blanc Chardonnay Rosè Pinot Noir Malbec Cabernet Sauvignon	House Wine Pinot Grigio Sauvignon Blanc Chardonnay Rosè Pinot Noir Malbec Cabernet Sauvignon	House Wine Pinot Grigio Sauvignon Blanc Chardonnay Rosè Pinot Noir Malbec Cabernet Sauvignon
	House Liquor Station 34 Vodka House Gin Canadian Club Whiskey J&B Bacardi Jim Beam House Tequila	Imported Bottles & Cans Angry Orchard Blue Moon Corona Extra Heineken (0.0) Stella Artois White Claw (grapefruit, raspberry, lime, black cherry, mango)	Imported Bottles & Cans Angry Orchard Blue Moon Corona Extra Heineken (0.0) Stella Artois White Claw (grapefruit, raspberry, lime, black cherry, mango)
	Open Bar With this package, your guests order what they want to drink, and you are given the tab at the end of the event. Wristbands are required for any 21+ guests that will be drinking.	Premium Liquor Tito's Absolut Captain Morgan Tanqueray Seagram's V0 Seagram's 7 Jameson Crown Royal Bulleit Avión Silver	Deluxe Liquor Grey Goose Ketel One Jack Daniels Maker's Mark Woodford Reserve Knob Creek Johnnie Walker Black Patron Don Julio
Cash Bar With this package, your guests order and pay for what they want to drink. *Drink tickets are available upon request.			

****DOUBLE SHOTS AND ENERGY DRINKS ARE NOT INCLUDED. Guests will have to pay separately for these items.**

***Ask us about adding craft beer to your package for an additional charge per person.**

****If you would like to serve a "specialty drink" at your event, there will be an extra charge of \$2 dollars per person per hour.**

*****If there is a specific bottle of liquor you would like at your event, please contact us regarding availability and pricing.**

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POLICIES

Venue

Station 34's event space offers a beautiful and secluded space for your next event! We have seating for up to 50 guests, with sliding glass doors for more privacy. For larger parties, the event space and connecting second floor loft are available for up to 100 guests. We offer on-site parking, as well as plenty of local street parking. Wheelchair access is available. Public restrooms are located on the main level of the restaurant.

Food and Beverage Policies

To ensure the safety of your guests and following the Illinois Liquor Control Commission, no drinks are permitted outside the building. No outside food and beverages are permitted as well. Station 34 has the right to ID any individual under the age of 35. Station 34 bartenders have the right to deny service. This policy is to protect all parties involved during your event with us. In-house and online food and beverage specials are not valid for events. Thank you for your cooperation.

Food and Beverage Minimum

The prices reflected on the event menu are the base amounts that are required to be spent on food and beverage during your event. This minimum does not include tax, service fee or event fees—deposit and/or bartender fees.

Deposit

A non-refundable \$150 deposit is required to secure a date for your event, which will be used towards your final bill. Until the deposit and signed Event Contract is received, the space can be reserved by another party.

Decorations

The client is responsible for the set-up and take-down of any and all décor. Glitter and confetti are prohibited. If any décor remains after the event, the deposit will be kept and not used towards the final bill. THERE IS NO EXCEPTION TO THIS POLICY.

Reservations

The space for your event will not be finalized until the deposit and signed Event Contract is received. The final food and beverage selections and guest count is required 7 days prior to your event date. Final charges will be based on guaranteed guest count. If additional guests attend your event, your final bill will be charged accordingly. Any changes made less than 7 days prior to your event will require an additional 10% event-change service charge. You are responsible for the payment of additional guests, food and beverage and/or services on the final bill.

Payment

Final payments are based on the Event Contract total and must be paid at the end of your event. Any additional charges accumulated during the event will be charged to your credit card within 5 business days.

Event Fees

11% tax — Mount Prospect, IL food and beverage tax is standard and subject to change. 18% gratuity — 18% of the food and beverage subtotal is used to support restaurant staff working behind the scenes for your event to guarantee a smooth and enjoyable experience. Additional gratuity is voluntary and at your discretion. \$100 bartender fee — events with alcohol require 1 bartender per 50 guests.

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