

“You guys are
awesome to
work with - true
partners”

BOOKING.COM

CELEBRATE A NIGHT OF FOOD, DRINKS AND COMEDY WITH YOUR GROUP!

This November, December and January, we offer special holiday packages for teams and friends for groups of 8 to 300. Book a table or book the entire theater for a private event.

Start your evening at Miracle at Boom Chicago, our pop-up cocktail bar where everything is over-the-top Christmas. With incredible décor, holiday music, Christmas sweaters, and special menu of perfectly mixed cocktails in unique Christmas mugs and glassware, this is the place to celebrate and take great photos.

Then it's into the Christmas theater for a delicious holiday menu. Do you want to give speeches and presentations? That can be arranged!

After dinner, it's showtime! Many famous American comedians began their careers at Boom Chicago, including Seth Meyers, Jordan Peele, Amber Ruffin, Jason Sudeikis and the creators and stars of Saturday Night Live, Ted Lasso and Rick and Morty. Best of all, the next generation of comedy superstars is on our stage tonight! How much space does your group require? Are they vaccinated, tested or do they need social distance? Everything is possible! You can sit on each other's laps if that's the kind of company you work for!



SHARED DINNER MENU

Come celebrate the holidays at Boom Chicago with friends, colleagues and family. We serve large platters, bowls and dishes for a delicious, communal dining experience.

Welcome platter (vegan)

Sliced raw vegetables, flat bread, olives, to enjoy with a delicious lime hummus. Served with olive oil and sea salt on the table

Delicious Appetizers, all three!

Beef carpaccio with pine nuts, rucola and truffle mayonnaise (red meat, mmm)

A flakey puff pastry tart with feta, wild spinach and a light bechamel sauce (vegan)

Caesar Salad (vegan)

Main courses -- All of them!

Savory, tender Mediterranean chicken from the oven with pickled lemon, garlic and rosemary (meat)

A hearty medley of roasted seasonal vegetables including sweet potatoes, cauliflower, carrots, and pumpkin (vegan)

Melanzane alla Parmigiana; The classic! Roasted eggplant, tomato sauce, buffalo mozzarella, parmesan cheese (vegan)

Extra cheesy potato gratin (vegan)

Optional extra main course dish:

Grilled bavette served with gremolata, a delicious green sauce of garlic, lemon zest and chopped parsley for only €6,50 p.p. minimum 4 people (Because sometimes you want steak!)

International Desserts -- No need to choose

Homemade Dutch apple pie
The real deal

American Brownies with walnuts and caramel. America knows chocolate!

French creamy yogurt topped with red fruit and almond crumble

**'SHARED DINING
FAMILY STYLE'
DINNER & SHOW**

€ 69,50
p.p.

PRICES

Regular shared dinner and regular show:

Dinner and show € 69,50 p.p. Drinks are extra.

Days: Wednesday, Thursday, Friday, Saturday

Dinner time: 18:30 (Saturday 18:00)

Showtime: 20:30 (Saturday 20:00)

Private shared dinner and regular show:

Dinner and show € 69,50 p.p. Drinks are extra.

Theater rental for private dinner € 1.000,-

Tailored sketch or Roast and Toast € 950,-

Dinner time: 18:30 (Saturday 18:00)

Showtime: 20:30 (Saturday 20:00)

Private shared dinner and private show:

Dinner € 42,50 p.p.

Theater rental including buyout and a tailored show: from € 3.500,-

Show & dinner times are flexible

Popular dates fill up quickly

Prices are excluding drinks.

