

— PRIVATE EVENTS —

MENUS SUBJECT TO CHANGE



SPACE DETAILS

At Maddon's Post, we celebrate life's most memorable moments, from an intimate family-style meal to a social or corporate reception. Our personalized team can help build your event around your specific needs, featuring customizable menus, interactive chef's tables, to meet & greets with the legendary Cubs Manager Joe Maddon & James Beard Award Winning Chef/Partner Tony Mantuano.

THE FLAMINGO ROOM

Located on the second floor, The Flamingo Room features a private bar and event space, which is a subtle nod to the local supper club that Joe Maddon's father would take him to in his hometown of Hazleton, PA.

We are able to accommodate seating for up to 50 guests, or 75 for a standing reception.

The Flamingo Room also features an outdoor terrace with views of the historic intersection of Clark & Waveland. Our terrace is uncovered and has seating for up to 20, with standing room for 45 total guests. Guests will also have exclusive access to Joe's Private Dining Room, set behind a secret door. This private room has seating for up to 12 guests, featuring several art selections and classic vinyl handpicked by Joe.

JOE'S PRIVATE DINING ROOM

This secret dining room is the perfect space to hide away for your group, located behind a hidden door on the 2nd floor. We feature a large farmhouse table with seating for up to 12 guests. This private room has seating for up to 12 guests featuring several art selections and classic vinyl handpicked by Maddon. Be the DJ for your party and play classic records on our vintage record player.

FULL BUYOUT

Make our home your home! The entire restaurant may be reserved for your celebration for up to 250 guests reception style or 125 for a seated dinner. Please contact us for further details.

MADDON'S
— POST —

PRIVATE DINING

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

— SHARING MENU —

— GROUPS UP TO 50 —

— NO ROOM RENTAL FEE, UP TO 3 HOURS —



PPP-PARTY

40 PER PERSON

OUR FAMILY MEAL

65 PER PERSON

FOR THE TABLE

- ◆ Focaccia, Charcuterie Board & Marinated Olives
- ◆ Fried Chicken Wings (+5 pp)

SALADS

(CHOOSE 1)

- ◆ Hazelton
- ◆ House
- ◆ Polish Cucumber
- ◆ Little Gem Caesar

PIZZA, PASTA, PIEROGI

(CHOOSE 3)

- ◆ Joe's Pizza
- ◆ Pepperoni Pizza
- ◆ Mortadella Cups Pizza
- ◆ Roasted Mushroom Pizza
- ◆ Spinach & Clams Pizza
- ◆ Margherita Pizza
- ◆ Cacio e Pepe with Summer Truffle Pizza (+8 pp)
- ◆ Braised Brisket Rigatoni
- ◆ Mama K's Pappardelle
- ◆ Farmers Cheese Pierogi
- ◆ Potato Pierogi
- ◆ Pork Sausage Pierogi
- ◆ Lobster & Cheese Pierogi (+8 pp)

DESSERT

- ◆ Chocolate Paczki or Housemade Cookies
- ◆ Seasonal Hand Pie (+5 pp)

FOR THE TABLE

- ◆ Focaccia, Charcuterie Board & Marinated Olives
- ◆ All Pork 'City Chicken'
- ◆ Oysters Trio - Raw / Grilled / Fried (+5 pp)

SALADS

(CHOOSE 1)

- ◆ Hazelton
- ◆ House
- ◆ Polish Cucumber
- ◆ Little Gem Caesar

PIZZA, PASTA, PIEROGI

(CHOOSE 3)

- ◆ Joe's Pizza
- ◆ Pepperoni Pizza
- ◆ Mortadella Cups Pizza
- ◆ Roasted Mushroom Pizza
- ◆ Spinach & Clams Pizza
- ◆ Margherita Pizza
- ◆ Cacio e Pepe with Summer Truffle Pizza (+8 pp)
- ◆ Braised Brisket Rigatoni
- ◆ Mama K's Pappardelle
- ◆ Farmers Cheese Pierogi
- ◆ Potato Pierogi
- ◆ Pork Sausage Pierogi
- ◆ Lobster & Cheese Pierogi (+8 pp)

LARGE ENTREES FORMAT

(CHOOSE 1, ADD A 2ND ENTRÉE + 7 PP)

- ◆ Roasted Vegetables
- ◆ Veal Porterhouse
- ◆ Whole Fish
- ◆ Wood-Fired Pork Ribs
- ◆ Halibut (+ 10 pp)
- ◆ Tomahawk Steak (+15 pp)

DESSERT

- ◆ Chocolate Paczki or Housemade Cookies
- ◆ Seasonal Hand Pie (+5 pp)

MADDON'S

— POST —

PRIVATE DINING

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

— RECEPTION STYLE —

— GROUPS UP TO 250 —

— NO ROOM RENTAL FEE, UP TO 3 HOURS —

PASSED

35 PER PERSON, CHOOSE UP TO 4 OPTIONS

All Pork 'City Chicken'
Fried Octopus Nuggets
Braised Brisket Rigatoni
Mama K's Pappardelle
Farmers Cheese Pierogi
Potato Pierogi
Pork Sausage Pierogi
Fried Chicken Wings

COLD STATION

PRICED PER PERSON, 25 GUEST MINIMUM

(CHEF ATTENDANT +150)

Charcuterie & Focaccia - 20 pp
Oyster Bar* (raw / grilled) - 20 pp
House Salad - 15 pp
Hazleton Antipasti - 15 pp
Polish Cucumber Salad - 15 pp
Little Gem Caesar - 15 pp

HOT STATION

PRICED PER PERSON, 25 GUEST MINIMUM

(CHEF ATTENDANT +150)

Whole Fish - 25 pp
Polish & Italian Sausages & Potatoe Pancakes - 20 pp
Wood-Fired Rib with Corn & Potatoes - 20 pp
Tomahawk Steak - 25 pp
Kielbasa & Clams - 20 pp
Pizza Bar - 20 pp / choose up to 3 options:
Joe's, Pepperoni, Mortadella Cups, Roasted Mushroom, Spinach & Clams,
Margherita, Cacio e Pepe w/ Summer Truffle (+8 pp)

SWEET STATION

15 PER PERSON

Chocolate Paczkis
Housemade Cookies

MADDON'S

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PRIVATE DINING

— BEVERAGE —

MENUS SUBJECT TO CHANGE



SPIRITS, BEER, SODA

Beverage packages are completely customizable based on your needs and preferences. All cocktails, beer and sodas are sold upon consumption per drink, with wines packaged by the bottle.

We presently offer 4 beers on draft, 8 packaged beers and a full selection of spirits. Our team will be happy to craft a beverage menu specific with your event, along with a featured cocktail at no additional charge.

Additional wine selections are available as well.
Please inquire with your Sales specialist for our full offerings.

SAMPLE WINE TIER 1	SAMPLE WINE TIER 2	SAMPLE WINE TIER 3
El Vin, Brut, Prosecco, 44 Flock 70, Sauvignon Blanc, 36 Flock 70, Cabernet Sauvignon, 40 Flock 70, Rosé, 36	Case Paolin, Prosecco, 60 Palmina Vineyards, Pinot Grigio, 60 Hayes Valley, Chardonnay, 52 Luli, Chardonnay, 65 Folly of the Beast, Pinot Noir, 56 Cep, Pinot Noir, 80 Chateau Falfas, Cabernet Blend, 68 Brandborg, Rosé, 48	Brundlmeyer, Brut Rosé, 110 Lucien Crochet, Sancerre, 100 Pierre Moncuit, Brut Champagne, 135* Day Vineyards 'Belle Pente', Chardonnay, 120 Joseph Swan, Pinot Noir, 105 Scherrer Family Vineyards, Zinfandel, 105 Minimus, Rosé, 95