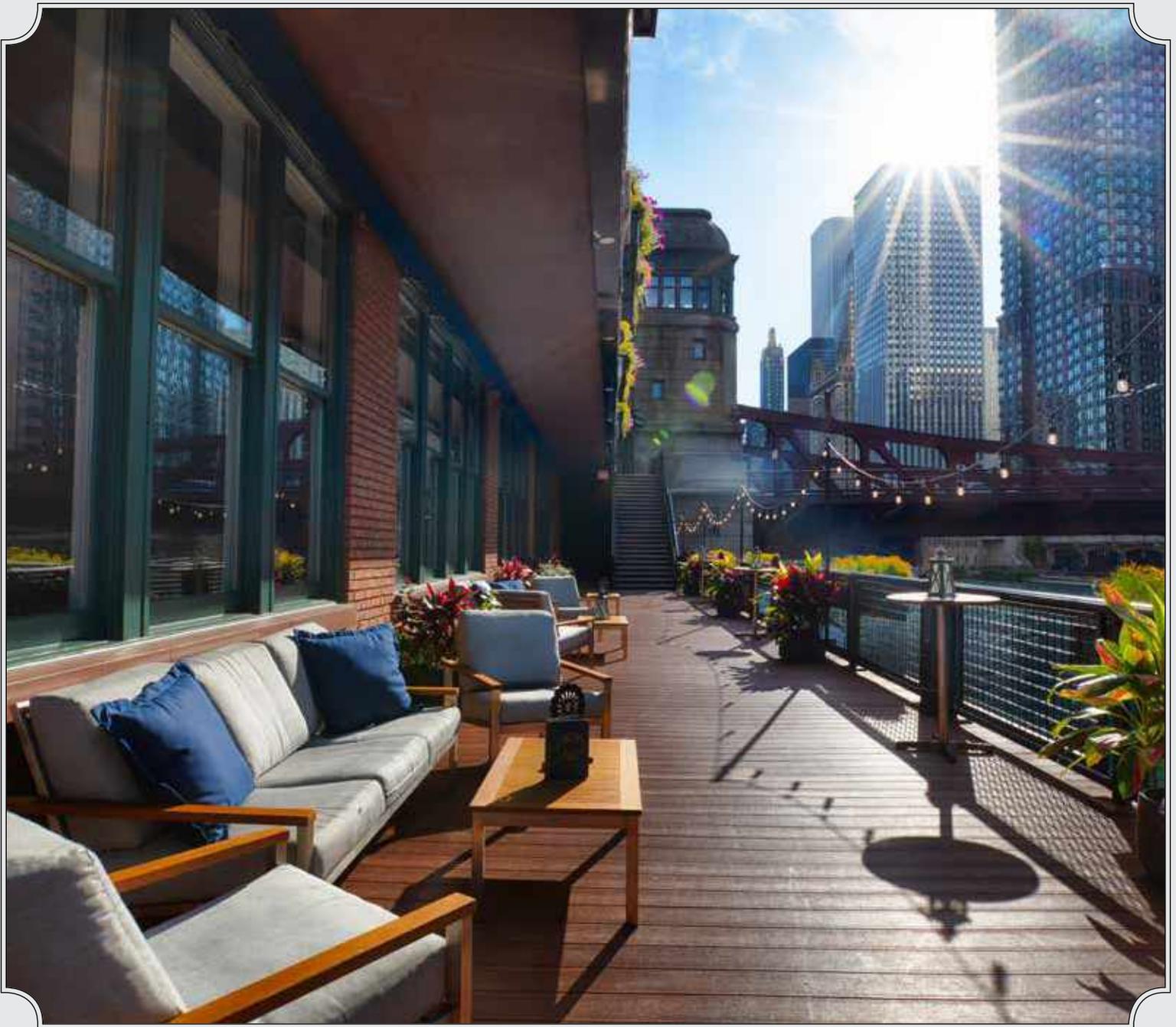


RIVER ROAST
Private Events

315 N. LASALLE STREET x CHICAGO, IL x 312 527 1417

RIVERROASTCHICAGO.COM



SITUATED IN THE HEART OF THE CITY, WITH STRIKING VIEWS OF THE CHICAGO RIVER AND CITY SKYLINE

River Roast Private Events offers an impressive setting for your next party or meeting. Helmed by Executive Chef Cedric Harden, River Roast is a lively social house and gathering place.

Experienced event planning and service teams aim to accommodate and anticipate your needs for a flawless event. Whether you're planning a grand gala for 300 people or an exclusive affair for eight, the delectable customized menus and exceptional views will impress.

CONTACT OUR EVENT SALES TEAM

312 527 1417 or
rrevents@levyrestaurants.com
riverroastchicago.com
315 N. LaSalle Street | Chicago, IL

RIVER × ROAST
Private Events

EVENT SPACES

With 6 event spaces to choose from – each featuring sophisticated decor that pays tribute to the historical landmark building the restaurant is housed in – the options for corporate and social events are endless.



EVENT SPACES	SEATED	RECEPTION
THE MURDOCH	280	400
THE MONARCH	160	200
MONARCH ROOM A	60	85
MONARCH ROOM B	70	90
THE REID BAR	N/A	25
THE MAIN DINING ROOM	120	150
THE COMMERCE ROOM	15	N/A
THE SEMI-PRIVATE ROOM	24	N/A
THE VERANDA CENTER	N/A	30
<i>For larger than life events</i> THE COMPLETE PROPERTY	N/A	1000

CHEF CEDRIC HARDEN



CHEF CEDRIC HARDEN IS THE LEADING FORCE BEHIND THE CULINARY PROGRAM AT RIVER ROAST

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Growing up with the natural inclination and desire to cook for his family, Harden's passion for food was sparked at a very early age. While he didn't foresee a career in the culinary arts at first, his devotion to cooking and bringing people together through food is ultimately what inspired his career move at 22 to begin his study of culinary arts at the Le Cordon Bleu Cooking and Hospitality Institute of Chicago.

Harden then worked his way through kitchens at Joey's Brickhouse, Le Lan, SOUL and Wolfgang Puck Catering Company, plus a seven-year tenure as sous chef at Urban Belly, Belly Shack and Belly Q.

Harden most recently served as executive chef at III Forks Steakhouse, where he brought his signature spin to classic Midwest American Steakhouse fare. Today, Harden aims to cook food that people want to talk about and talk over at the dinner table together. With a strong focus on Midwestern comfort food, he thoughtfully creates shareable dishes that are meant to bring joy, and that capture the love and warmth that the region's cuisine is known for, as people gather to connect over a meal at River Roast.



HORS D'OEUVRES MENU

Passed for your guests to enjoy
Priced per piece

HOT

**SKEWERS OF
FIRECRACKER SHRIMP** 5.00
Sweet chili sauce

MINI MARYLAND CRAB CAKE 5.00
Tartar sauce

GOLDEN GOBBETS 3.50
Seasoned fried chicken, honey

MINI BEEF WELLINGTON 5.00
White truffle aioli

MINI BURGERS 4.00
Special sauce, cheese, pickle

SOUP AND SANDWICH 4.50
Tomato soup shooter,
mini grilled cheese sandwich

SHRIMP AND CRAB TOAST 4.00
Avocado, radish

WILD MUSHROOM TOAST 4.00
Herb aioli, scallions

FRIED PORK DUMPING 4.00
Citrus soy dipping sauce

VEGETABLE EGG ROLL 4.00
Thai chili sauce

DATES IN A BLANKET 4.50
Bacon-wrapped date, goat cheese

MINI LOADED POTATO 4.00
Cheese, bacon, sour cream

**SOUTHERN-STYLE
CRISPY CHICKEN SLIDER** 5.00
Pickles, aioli

GRILLED KOREAN-STYLE SHORT RIB 4.50
Served on a skewer

STEAK SLIDER 5.00
Caramelized onion, truffle aioli, brioche bun

GOLD

SHRIMP COCKTAIL SHOOTERS 7.00
Traditional cocktail sauce

YELLOWFIN TUNA TARTARE 5.00
Avocado, togarashi chip

DEVILED EGGS 4.00
Crispy bacon, cornichon, chives

**PRESERVED FRUIT AND
GOAT CHEESE** 3.50
Walnut crostini

TOMATO BRUSCHETTA 3.00
Spiced ricotta, balsamic

CAPRESE SKEWER 4.00
Fresh mozzarella, heirloom tomato, basil

SMOKED SALMON 4.50
RR crispy potato, horseradish vinaigrette

ROASTED BEETS 4.50
Fennel and orange balsamico

MINI CAESAR SALAD 4.00
Baked Parmesan bowl

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Menus are subject to 21% service charge and 11.75% sales tax. Menus subject to seasonal changes. Pricing is subject to



HORS D'OEUVRES PACKAGES

Passed for your guests to enjoy

(200 pieces per order)

No substitutions



SOCIAL HOUSE

725.00

SOUP AND SANDWICH

Tomato soup shooter,
mini grilled cheese sandwich

MINI LOADED POTATO

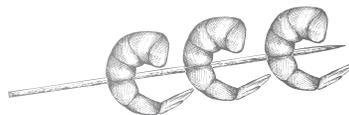
Bacon, cheese, sour cream

GOLDEN GOBBETS

Seasoned fried chicken, honey

DEVILED EGGS

Crispy bacon, cornichon, chives



LASALLE

750.00

FIRECRACKER SHRIMP SKEWERS

Sweet chili sauce

PRESERVED FRUIT AND GOAT CHEESE

Walnut crostini

DATES IN A BLANKET

Bacon-wrapped date, goat cheese

MINI BEEF WELLINGTON

White truffle aioli



MURDOCH

825.00

TOMATO BRUSCHETTA

Spiced ricotta, balsamic

SOUTHERN-STYLE CRISPY CHICKEN SLIDER

Pickles, aioli

SHRIMP COCKTAIL SHOOTERS

Traditional cocktail sauce

MINI MARYLAND CRAB CAKES

Tartar sauce

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HORS D'OEUVRES STATIONS MENU

Menu price reflects 1 hour of service
(25) guest minimum

RR FAMOUS CHARCUTERIE

15.00 per guest

CHEF'S SELECTION OF LOCAL SALUMI AND CHEESE

Accompanied by assorted crackers, bread,
grain mustard, preserve fruit, pickles



BOAT LOAD OF VEGGIES

12.00 per guest

FARMER'S MARKET VEGETABLE DISPLAY

Accompanied by crackers, hummus,
tzaziki, feta cheese, olives

THE ULTIMATE SHELLFISH BAR

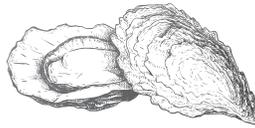
45.00 per guest

FRESH SHELLFISH PRESENTED ON ICE

Featuring shrimp cocktail, Alaskan snow crab,
assorted East and West coast oysters,
shellfish ceviché

Served with horseradish, cocktail sauce,
fresh lemons, Tabasco, crisp tortilla hay

Ask your sales manager about
a custom ice carving!



THE PIZZA OVEN

20.00 per guest

MARGHERITA

Tomato, basil, fresh mozzarella

WHITE

Garlic, spinach, ricotta

WILD MUSHROOM

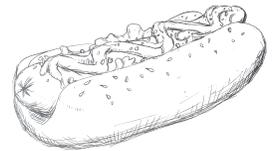
Caramelized onion, fontina

SAUSAGE

Tomato sauce, provolone

HOUSE SALAD

Spring mix, tomato, pickled onion,
red wine vinaigrette



SWEET HOME CHICAGO

22.00 per guest

MINI CHICAGO-STYLE HOT DOG

Yellow mustard, onion, relish, tomato,
pickle, sport pepper, celery salt

MINI ITALIAN BEEF

Sweet peppers, giardinera, natural jus

MINI MAXWELL STREET POLISH SAUSAGE

Griddled onions, yellow mustard, sport pepper

DEEP DISH PIZZA

Tomato sauce, cheese

HOUSEMADE BBQ CHIPS

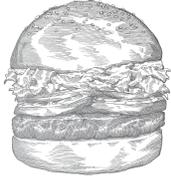


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HORS D'OEUVRES STATIONS MENU

Menu price reflects 1 hour of service
(25) guest minimum
*Chef attendant fee 175.00 each



CHOOSE YOUR STYLE

20.00 per guest
(choice of four mini sandwiches)

CHEESEBURGER SLIDER

Special sauce, cheese, pickle

SOUTHERN-STYLE CRISPY CHICKEN SLIDER

Pickles, aioli

MINI CHICAGO-STYLE HOT DOG

Tomato, onion, relish, yellow mustard, pickle, sport pepper, celery salt

MINI MAXWELL STREET POLISH SAUSAGE

Griddled onions, yellow mustard, sport pepper

CAPRESE SLIDER

Tomato, mozzarella, pesto, mini ciabatta

ENHANCEMENTS

5.00 per guest
(choice of one carving station)

STEAK SLIDER

Caramelized onion, truffle aioli

ROAST TURKEY SLIDER

Arugula, cranberry, brie

*Chef attendant required

JAKE MELNICK'S FAMOUS WINGS

22.00 per dozen
minimum four dozen

CHOOSE BETWEEN

BBQ, BUFFALO OR PLAIN

Ranch and bleu cheese dressings



TOP CHICKEN WING SPOT IN THE U.S. -Today Show

LITTLE VILLAGE STREET TACOS

25.00 per guest

TACO BAR

(Please select two)

Carne Asada (grilled steak)

Carnitas (pulled pork)

Marinated Chicken

Seasoned Grilled Vegetables

Station includes:

Corn and flour tortillas

Shredded cheese, onions, cilantro, jalapeno

Guacamole, salsa verde, tortilla chips

Traditional Elotes



BEER TASTING OR BOURBON TASTING

5.00 per guest

Ask your sales manager about including a Beer Tasting or Bourbon Tasting to complement your Reception Station

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SWEET ENDINGS

*Menu price reflects 2 hours of service
(25) guest minimum per table
Chef attendant fee 175.00 each

THE SWEET TOOTH

11.00 per guest

Assorted Cookies
Fudge Brownies
Lemon Bars
Mixed Berries
Fresh Fruit

S'MORES BAR

10.00 per guest
**Chef attendant required*

Toasted Marshmallows
Graham Cracker Squares
Milk Chocolate
White Chocolate
Peanut Butter Cups

SIGNATURE DESSERTS

12.00 per guest
(Please select two)

CARROT CAKE

Carrot and parsnip cake, cream cheese icing,
fried carrot shavings

CHOCOLATE CAKE

Fudge icing, chocolate sauce,
shaved white chocolate

KEY LIME PIE

Torched meringue, classic graham cracker crust

SEASONAL COBBLER

seasonal fruit, whipped cream



MINI CHURROS

5.00 per guest

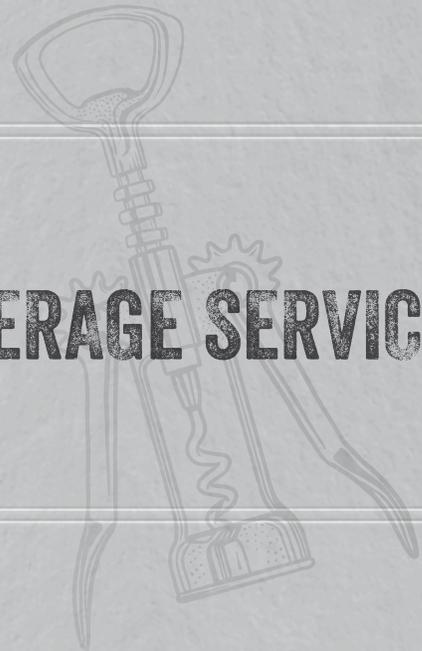
Cinnamon and sugar coated,
caramel, raspberry and chocolate
dipping sauces

ALL STATIONS INCLUDE

Locally Roasted Metropolis Coffee,
Decaffeinated Coffee and
Assorted Herbal Teas

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BEVERAGE SERVICE

BEVERAGE SERVICE

Bartender fee 150.00 each

HOSTED BAR PRICING

DELUXE BAR

SPIRITS

Ketel One Vodka
 Titos Vodka
 Aviation Gin
 Bacardi Superior Rum
 Johnny Walker Black Label Scotch
 Crown Royal Whiskey
 Bulleit Bourbon
 Bulleit Rye Bourbon
 Corazon Blanco Tequila
 11.00 per cocktail

PREMIUM WINES

Cabernet Sauvignon
 Pinot Noir
 Chardonnay
 Sauvignon Blanc
 Pinot Grigio
 Rosé
 11.00 per glass

HOUSE BEER

Miller Lite
 Amstel Light
 Revolution Anti-Hero
 Corona
 Stella Artois
 7.00 per beer

ASSORTED SOFT DRINKS

3.00 per beverage

MINERAL WATER

7.00 per 32oz bottle

STANDARD BAR

SPIRITS

Smirnoff Vodka
 Beefeater Gin
 Denizen Rum
 Dewar's Scotch
 Evan Williams White Label Bourbon
 Rittenhouse Rye Whiskey
 Corazon Blanco Tequila
 9.00 per cocktail

HOUSE WINES

Cabernet Sauvignon
 Pinot Noir
 Chardonnay
 Sauvignon Blanc
 Pinot Grigio
 9.00 per glass

HOUSE BEER

Miller Lite
 Amstel Light
 Revolution Anti-Hero
 Corona
 Stella Artois
 7.00 per beer

ASSORTED SOFT DRINKS

3.00 per beverage

MINERAL WATER

7.00 per 32oz bottle

BEER AND WINE BAR

HOUSE WINES

Cabernet Sauvignon
 Pinot Noir
 Chardonnay
 Sauvignon Blanc
 Pinot Grigio
 9.00 per glass

HOUSE BEER

Miller Lite
 Amstel Light
 Revolution Anti-Hero
 Corona
 Stella Artois
 7.00 per beer

ASSORTED SOFT DRINKS

3.00 per beverage

MINERAL WATER

7.00 per 32oz bottle

ASK YOUR SALES MANAGER FOR PREMIUM AND SPECIALTY BEVERAGE OPTIONS!

PACKAGE BAR PRICING	2 HOURS	3 HOURS	4 HOURS	5 HOURS
Deluxe Bar	36.00	44.00	54.00	64.00
Standard Bar	32.00	40.00	50.00	60.00
Beer and Wine Bar	29.00	37.00	45.00	53.00

POLICIES

FOOD AND BEVERAGE MINIMUM

This price reflects the base amount that is required to be spent in food and beverage during your event time.

This minimum excludes tax, event fees and service charge.

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THE NEXT STEPS

In order to confirm a date we require a signed contract which includes the terms of agreement, event space, date and time frame.

In addition to the contract we require a deposit that is 25% of the food & beverage minimum for the event.

Menu selections are due by 30 days prior to the function.

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EVENT FEES

11.75% tax – Chicago city venue tax is standard and subject to change based on local ordinance.

21% service charge – 21% of the food and beverage subtotal is used to support the staff working the event as well as the behind the scenes team. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

\$150 bartender fee – events with alcohol service require 1 bartender per 50 guests

\$175 chef attendant fee – food stations with an attendant

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FINAL GUEST COUNT AND PAYMENT

Your guaranteed minimum guest count is due 7 full business days prior to your event date. Final charges will be based on guaranteed guest count or actual guest count, whichever is greater.

Final payment based on the guaranteed guest count is due by 7 full business days prior to the event date by credit card or cashiers check, only.

Additional charges accumulated during the event will be charged the following business day.

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OUTDOOR SPACE

Please note that our outdoor veranda spaces close at 11pm on Monday - Thursday, 12am on Friday & Saturday and 10pm on Sunday's per the city ordinance.

FOOD & BEVERAGE POLICIES

Due to federal, state, & local laws concerning food & beverage sales, no food or beverage prepared by River Roast may be removed from the premises.

Any unused items are the property of River Roast.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.

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ALCOHOL SERVICE POLICY

Per River Roast beverage policy, we have the right to card any individual who is 35 years or younger. Please inform your guests to carry the appropriate state or government issued photo id. In addition, we do not permit any shots to be served.

This policy is to protect all parties involved while hosting an event here at River Roast.

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SMOKING POLICY

In accordance with the smoke free Illinois act, River Roast prohibits smoking in public places and places of employment and within 15 feet of any entrance, exit, windows that open, or ventilation intake of a public place or place of employment.

No smoking will be permitted on the verandas.

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VENDOR CERTIFICATE OF INSURANCE

All vendors require a certificate of insurance, no later than 30 days prior to event. Be sure to confirm you vendor can provide with river roast specific requirements prior to booking your vendors. See your sales manager for more details.

Additionally, River Roast will not serve alcoholic beverages to any vendors.

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DÉCOR REMOVAL

Client is responsible for removing all décor items at the scheduled end time of their event. These items include: flowers, floral vases, pipe & drape, votive candles, guest book, gifts, champagne flutes, cake knife, cake topper, av equipment, all décor and all entertainment.

There are no exceptions to this policy

OUR LOYALTY PROGRAM

River Roast is a part of the Levy family and participates in the frequent diner program. To enroll and for more information speak with your sales manager or visit levyrestaurants.com

