



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	16	N/A
THE SEMI-PRIVATE ROOM	24	N/A
THE VERANDA CENTER	N/A	20
<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

- FIRECRACKER SHRIMP** 5.50
sweet chili sauce
- MINI MARYLAND CRAB CAKE** 5.50
tartar sauce
- GOLDEN GOBBETS** 4.00
seasoned fried chicken, honey
- MINI BEEF WELLINGTON** 5.50
white truffle aioli
- CHEESEBURGER SLIDER** 4.50
special sauce, pickle, american cheese

- SOUP AND SANDWICH** 5.00 (V)
tomato soup shooter,
mini grilled cheese sandwich
- CAULIFLOWER BITES** 5.00 (VE)
buffalo sauce
- MUSHROOM TOAST** 4.50 (V, DF)
herb aioli
- FRIED PORK DUMPLING** 4.50
citrus soy sauce
- VEGETABLE EGG ROLL** 4.50 (V)
thai chili sauce

- DATES IN A BLANKET** 5.00 (GF)
bacon-wrapped date, goat cheese
- MINI LOADED POTATO** 4.50 (GF)
cheese, bacon, sour cream
- SOUTHERN-STYLE CRISPY CHICKEN SLIDER** 5.50
pickles, aioli
- GRILLED KOREAN-STYLE SHORT RIB** 5.00
sweet soy sauce
- STEAK SLIDER** 5.50
caramelized onion, truffle aioli, brioche bun

GOLD

- SHRIMP COCKTAIL SKEWERS** 7.50 (GF, DF)
traditional cocktail sauce
- YELLOWFIN TUNA TARTARE** 5.50 (DF)
avocado, togarashi chip
- DEVILED EGGS** 4.50 (DF, GF)
crispy bacon, cornichon, chives

- PRESERVED FRUIT AND GOAT CHEESE** 4.00 (V)
walnut crostini
- TOMATO BRUSCHETTA** 3.50 (V)
spiced ricotta, balsamic
- CAPRESE SKEWER** 4.50 (V, GF)
fresh mozzarella, heirloom tomato, basil

- SMOKED SALMON** 5.00
RR crispy potato, horseradish vinaigrette
- ROASTED BEETS** 5.00 (VE)
fennel and orange balsamic
- SHRIMP AND CRAB TOAST** 4.50
avocado, radish

RIVER × ROAST
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HORS D'OEUVRES PACKAGES

Passed for your guests to enjoy
(200 pieces per order)
No substitutions



SOCIAL HOUSE

750.00

SOUP AND SANDWICH (V)

tomato soup shooter,
mini grilled cheese sandwich

MINI LOADED POTATO (GF)

bacon, cheese, sour cream

GOLDEN GOBBETS

seasoned fried chicken, honey

DEILED EGGS (GF, DF)

crispy bacon, cornichon, chives



LASALLE

800.00

FIRECRACKER SHRIMP

sweet chili sauce

PRESERVED FRUIT AND GOAT CHEESE (V)

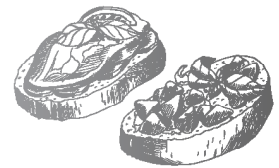
walnut crostini

DATES IN A BLANKET (GF)

bacon-wrapped date, goat cheese

MINI BEEF WELLINGTON

white truffle aioli



MURDOCH

850.00

TOMATO BRUSCHETTA (V)

spiced ricotta, balsamic

SOUTHERN-STYLE

CRISPY CHICKEN SLIDER

pickles, aioli

SHRIMP COCKTAIL SKEWERS (GF, DF)

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

18.00 per guest

CHEF'S SELECTION OF LOCAL SALUMI AND CHEESE

pickles, fruit preserves,
mustard, honey



CRUDITÉ

15.00 per guest

FARMER'S MARKET VEGETABLE DISPLAY

accompanied by crackers, hummus,
tzatziki, feta cheese, olives

THE ULTIMATE SHELLFISH BAR

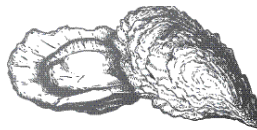
50.00 per guest

FRESH SHELLFISH PRESENTED ON ICE

shrimp cocktail, alaskan snow crab, assorted
east and west coast oysters, fish ceviche

served with horseradish, cocktail sauce,
fresh lemons, tabasco, tortilla chips

Ask your sales manager about
a custom ice sculpture!



FLATBREADS

22.00 per guest

MARGHERITA

tomato, basil, fresh mozzarella

WHITE

garlic, spinach, ricotta

MUSHROOM

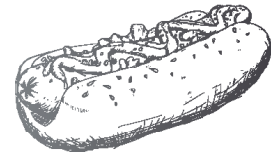
caramelized onion, fontina

SAUSAGE

tomato sauce, provolone

HOUSE SALAD

mixed greens, tomato, onions,
red wine vinaigrette



SWEET HOME CHICAGO

24.00 per guest

MINI CHICAGO-STYLE HOT DOG

mustard, onions, relish, sport peppers,
tomatoes, celery salt, ketchup

MINI ITALIAN BEEF

sweet peppers, giardiniera, natural jus

MINI MAXWELL STREET POLISH SAUSAGE

griddled onions, yellow mustard, sport pepper

JAKE'S DETROIT-STYLE 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

22.00 per guest
(please select four)

CHEESEBURGER SLIDER

special sauce, pickle, american cheese

SOUTHERN-STYLE CRISPY CHICKEN SLIDER

pickles, aioli

MINI CHICAGO-STYLE HOT DOG

mustard, onions, relish, sport peppers, tomatoes, celery salt

MINI MAXWELL STREET POLISH SAUSAGE

griddled onions, yellow mustard, sport pepper

CAPRESE SLIDER

tomato, mozzarella, pesto, brioche bun

ENHANCEMENTS

5.50 per guest
(please select one)

STEAK SLIDER

caramelized onion, truffle aioli

MINI LOBSTER BURGER

smashed avocado, bibb lettuce, tomato

*Chef attendant suggested

JAKE MELNICK'S FAMOUS WINGS

26.00 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

TACO BAR PROTEINS

28.00 per guest
(please select two)

CARNE ASADA

grilled steak

CARNITAS

pulled pork

MARINATED CHICKEN

SEASONED GRILLED VEGETABLES

TACO BAR INCLUDES

CORN AND FLOUR TORTILLAS

GUACAMOLE & CHIPS

SALSA VERDE

STREET CORN

TOPPINGS

onions, cilantro, jalapeño

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CHEF'S TABLE DINNER

Family-style menu option available
Menu price reflects 2 hours of service
(25) guest minimum

*Chef attendant fee 175.00 each

CHOOSE YOUR SALAD

(please select two)

HOUSE SALAD

mixed greens, tomato, onions,
red wine vinaigrette

CLASSIC CAESAR

crisp romaine, parmesan, croutons,
creamy caesar dressing

MIXED GREENS

dried cranberries, candied pecans,
goat cheese, raspberry vinaigrette

CHOPPED

romaine, feta cheese, red pepper-onion relish,
olive, tomato, red wine vinaigrette

ARUGULA

red onion, cucumber, bacon,
green goddess dressing

TOMATO AND FRESH MOZZARELLA

extra virgin olive oil, basil

Accompanied by assorted rolls and butter

CHOOSE YOUR PROTEIN

(please select one)

Enhance your experience
by adding an additional protein 10.00

RIVER ROAST SIGNATURE CHICKEN BREAST 60

lightly-smoked, oven-roasted, herb demi-glace

SLOW-ROASTED PORK LOIN 60

cider brined, applewood smoked

PAN SEARED SALMON 72

lemon chive butter

NEW YORK STRIP STEAK 72

herb and garlic roasted, red onion jam,
horseradish crème fraiche
*Chef attendant suggested

PRIME RIB 94

slow-roasted, horseradish, natural jus
*Chef attendant suggested

TOMAHAWK MP

(30) guest minimum

ribeye, wet aged, herb butter
*Chef attendant suggested

CHOOSE YOUR SIDES

(please select two)

Enhance your experience
by adding an additional side 5.00

RIVER ROAST CRISPY POTATOES

red wine vinaigrette

WHIPPED POTATOES

yukon gold

PENNE PASTA

roasted mushrooms, peppers,
tomato vodka sauce

MAC AND CHEESE

fontina, cheddar, garlic herb breadcrumb

GRILLED CARROTS

coriander dill yogurt

MUSHROOMS

fine herbs

ROASTED VEGETABLES

seasonal mix

SEASONAL GREEN

chef's preparation

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SWEET ENDINGS

Menu price reflects 2 hours of service
(25) guest minimum

THE SWEET TOOTH

12.00 per guest

assorted cookies
fudge brownies
lemon bars
mixed berries
fresh fruit

BITTERSWEET SWEETS TABLE

18.00 per guest
(please select three)

Ask your sales manager for current selections
Gluten free and vegan options available

SIGNATURE DESSERTS

14.00 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

market fruit, biscuit topping,
housemade ice 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 International Teas

RIVER × ROAST
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PLATED DINNER MENU

Pricing includes salad, choice of entrée, 2 accessories, dessert and coffee service
River Roast offers you the option of selecting multiple entrées based on your final guest count:
25–60 guests, up to 3 entrées ; 61–125 guests, up to 2 entrées ; 126 or more, 1 entrée or 2 predetermined

SALADS

(please select one)

HOUSE SALAD

mixed greens, tomato, onions,
red wine vinaigrette

CLASSIC CAESAR

crisp romaine, parmesan, croutons,
creamy caesar dressing

MIXED GREENS

candied pecans, goat cheese,
dried cranberries, raspberry vinaigrette

CHOPPED

romaine, feta cheese, red pepper-onion relish,
olive, tomato, red wine vinaigrette

ICEBERG WEDGE

chilled iceberg, tomato, bacon,
bleu cheese dressing

ARUGULA

red onion, cucumber, bacon,
green goddess dressing

Accompanied by assorted rolls and butter



ENTRÉE SELECTIONS

NEW YORK STRIP STEAK, 16oz. 74.00

BONE-IN RIB EYE STEAK, 20oz. 88.00

FILET MIGNON, 6oz. 70.00

demi-glacé

Upgrade to 8oz. for 8.00 per person

RIVER ROAST SIGNATURE

CHICKEN BREAST 52.00

lightly-smoked, oven roasted, herb demi-glacé

SLOW-ROASTED PORK LOIN 52.00

cider brined, apple-wood smoked

PAN SEARED SALMON 62.00

lemon chive butter

SEA BASS FILLET 66.00

lemon chive butter

HALIBUT 75.00

chef's preparation (April–Oct)

MAHI MAHI 66.00

chef's preparation (Nov–March)

THE BEST OF BOTH WORLDS

**6oz. PETITE FILET and
CRAB CAKE** 78.00

**6oz. PETITE FILET and
SEARED SALMON** 80.00

**6oz. PETITE FILET with
JUMBO GRILLED SHRIMP** 84.00

ACCESSORIES

(please select two)

Served plated with entrée or family-style

RIVER ROAST CRISPY POTATOES

red wine vinaigrette

WHIPPED POTATOES

yukon gold

ROASTED VEGETABLES

seasonal mix

GRILLED CARROTS

coriander dill yogurt

SEASONAL GREEN

chef's preparation

DESSERTS

(please select one)

Upgrade to a choice of 2 for 5.00 per guest

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

BERRIES AND CRÈME

fresh berries, crème anglaise

BITTERSWEET PASTRY TRIO

chef's selection

Locally Roasted Metropolis Coffee,
Decaffeinated Coffee and
Assorted International Teas

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BEVERAGE SERVICE

BEVERAGE SERVICE

Bartender fee 150.00 each
1 per 50 guests required

HOSTED DELUXE BAR

DELUXE BRAND SPIRITS

vodka
gin
rum
scotch
bourbon
rye whiskey
tequila

13.00 per cocktail

MIX OF DOMESTIC, IMPORTED AND LOCAL CRAFT BEER

7.00 per beer

DELUXE WINE

cabernet sauvignon
pinot noir
chardonnay
sauvignon blanc
pinot grigio
rosé

13.00 per glass

ASSORTED SOFT DRINKS

3.50 per beverage

MINERAL WATER

7.00 per 32oz bottle

HOSTED STANDARD BAR

STANDARD BRAND SPIRITS

vodka
gin
rum
scotch
bourbon
rye whiskey
tequila

10.00 per cocktail

MIX OF DOMESTIC, IMPORTED AND LOCAL CRAFT BEER

7.00 per beer

HOUSE WINE

cabernet sauvignon
pinot noir
chardonnay
sauvignon blanc
pinot grigio

9.00 per glass

ASSORTED SOFT DRINKS

3.50 per beverage

MINERAL WATER

7.00 per 32oz bottle

HOSTED BEER AND WINE BAR

MIX OF DOMESTIC, IMPORTED AND LOCAL CRAFT BEER

7.00 per beer

PRESELECT HOUSE WINE

9.00 per glass

OR DELUXE WINE

13.00 per glass

ASSORTED SOFT DRINKS

3.50 per beverage

MINERAL WATER

7.00 per 32oz bottle

**ASK YOUR
SALES MANAGER FOR
ENHANCED BEVERAGE
OPTIONS!**

PACKAGE BAR PRICING	2 HOURS	3 HOURS	4 HOURS	5 HOURS
Deluxe Bar	40.00	50.00	60.00	65.00
Standard Bar	35.00	45.00	55.00	60.00
Standard Beer and Wine Bar	25.00	35.00	45.00	50.00
Upgrade to Deluxe Wine Bar	30.00	40.00	50.00	55.00

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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 total food & beverage minimum for the event.

Menu selections are due 30 days prior to the event.

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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 closes at 11pm Monday - Thursday, 12am Friday & Saturday and 10pm on Sundays 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 or neat pours to be served. This policy is to protect all parties involved while hosting an event 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 must provide a certificate of insurance no later than 30 days prior to your event. Be sure to confirm your vendors can meet the specific requirements necessary. 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

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