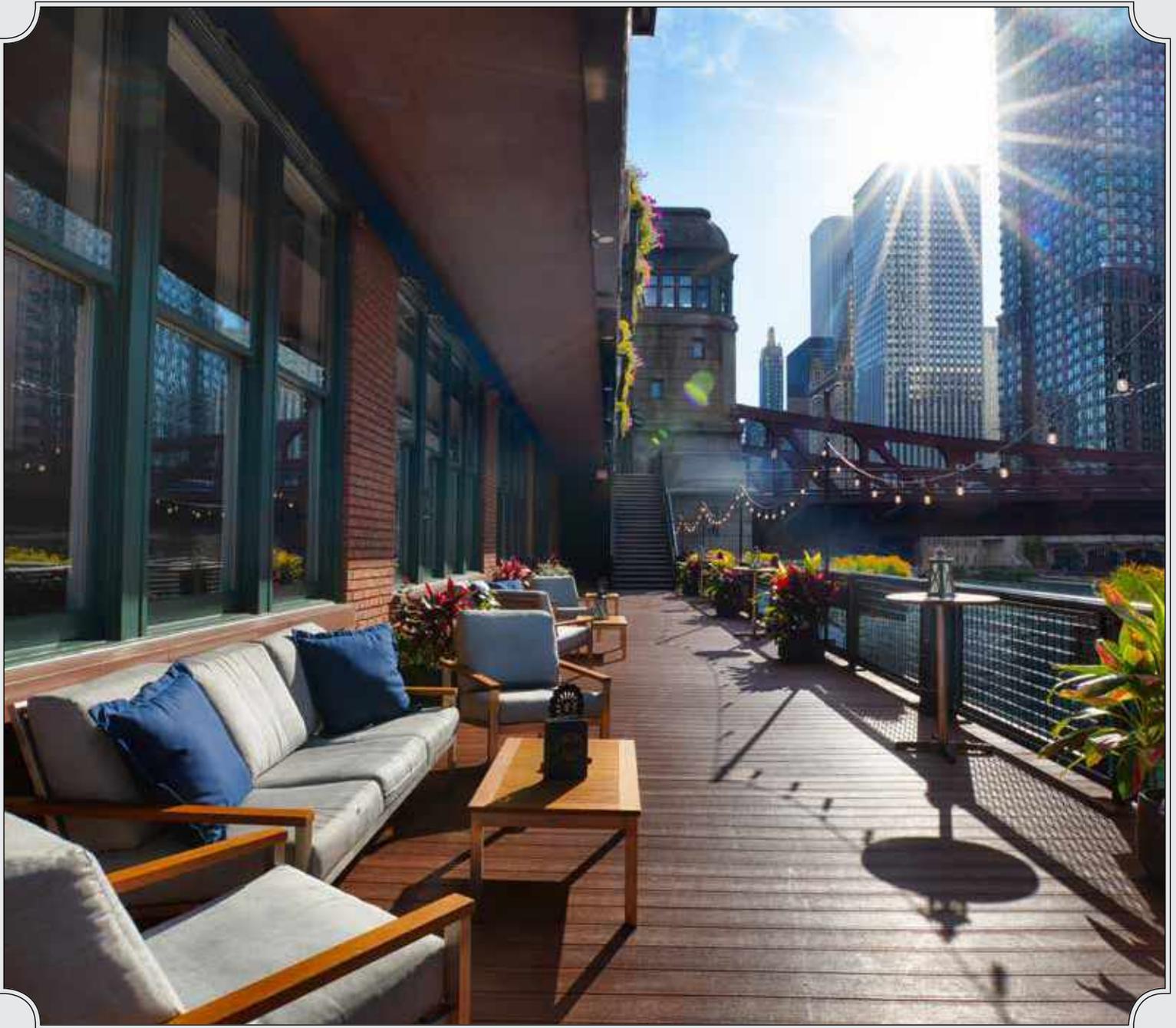


RIVER ROAST
Private Events

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.



BREAKFAST MENU

CONTINENTAL

23.00 Per Guest

SELECTION OF CHILLED FRUIT JUICES

Cranberry, orange, grapefruit

FRESH FRUIT PLATTER

Selection of mixed berries and melon

ASSORTED DANISH, PASTRIES AND MUFFINS

Butter, jam, honey

Locally Roasted Metropolis Coffee, Decaffeinated Coffee and Assorted Herbal Teas

LASALLE TABLE

35.00 Per Guest

SELECTION OF CHILLED FRUIT JUICES

Cranberry, orange, grapefruit

FRESH FRUIT PLATTER

Selection of mixed berries and melon

ASSORTED DANISH, PASTRIES AND MUFFINS

Butter, jam, honey

SCRAMBLED EGGS

Cheddar cheese, chive

COUNTRY SAUSAGE OR CRISPY BACON

SKILLET HASHBROWN POTATOES

Sour cream, chive

Locally Roasted Metropolis Coffee, Decaffeinated Coffee and Assorted Herbal Teas

ENHANCEMENTS

BAGEL SANDWICH

12.00 per guest

Open-faced everything bagel, cream cheese, red onion, cucumber, house smoked salmon

BREAKFAST SANDWICH

12.00 per guest

Bacon, egg and cheese OR Sausage, egg and cheese

BRIOCHE FRENCH TOAST

10.00 per guest

Mixed berry compote

BENEDICT

12.00 per guest

English Muffin, ham, poached egg, hollandaise

BISCUITS AND GRAVY

12.00 per guest

Homemade pork sausage gravy, buttermilk biscuits

YOGURT PARFAIT

8.00 per guest

Plain and berry flavored yogurt, housemade granola, mixed berries

OATMEAL BAR

10.00 per guest

Steel Cut Oatmeal accompanied by brown sugar, fresh berries, maple syrup, dried fruit

RIVER × ROAST
Private Events

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



LUNCH MENU

40.00 Per Guest

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

FIRST COURSE

(Please select one)

CHOPPED SALAD

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

CLASSIC CAESAR SALAD

Crisp Romaine, Parmesan, garlic croutons, Caesar dressing

HOUSE SALAD

Spring mix, pickled red onion, tomato, red wine vinaigrette

Accompanied by assorted rolls and butter

ENTRÉE SELECTIONS

NEW YORK STRIP STEAK

6oz., herb and garlic roasted, demi-glace
Upgrade to filet for 10.00 per guest

PAN SEARED SALMON

6oz. salmon, lemon chive butter

RIVER ROAST SIGNATURE CHICKEN BREAST

Apple wood smoked, herb demi-glace

PENNE PASTA

Roasted mushrooms, peppers, vodka sauce

All entrées are accompanied by Yukon Gold whipped potatoes and seasonal vegetables

DESSERTS

(Please select one)

CARROT CAKE

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

CHOCOLATE CAKE

Fudge icing, chocolate sauce, white chocolate shavings

CHOCOLATE CHEESECAKE TART

Peanut butter mousse

KEY LIME PIE

Classic graham cracker crust, torched meringue

Locally Roasted Metropolis Coffee, Decaffeinated Coffee and Assorted International Teas



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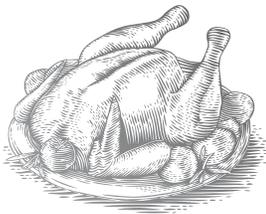
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LUNCH CHEF'S TABLES

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

*Chef attendant fee 175.00 each



THE CARVERY

47.00 per guest

NEW YORK STRIP STEAK

Herb and garlic roasted, red onion jam, horseradish creme fraiche
Upgrade to Filet Mignon 12.00 per guest

*Chef attendant suggested

RIVER ROAST SIGNATURE CHICKEN BREAST

LA Apple wood smoked, herb demi-glace

CHOPPED SALAD

Romaine, feta cheese, roasted pepper onion relish,
olive, tomato, red wine vinaigrette

CARRTOS AND DIRT

Pumpnickel crumbs, goat cheese, balsamic

RIVER ROAST CRISPY POTATOES

Red wine vinaigrette

Accompanied by assorted rolls and butter



THE PICNIC BASKET

23.00 per guest

STEAK SANDWICH

Strip loin, caramelized onion, truffle aioli, brioche bun

ITALIAN SUB

Ham, salami, provolone, lettuce, tomato, onions, Italian bread

CHICKEN SALAD CROISSANT

Roasted chicken, grapes, celery

GRILLED VEGETABLE WRAP

Grilled vegetables, crispy romaine, chevre spread

CAESAR SALAD

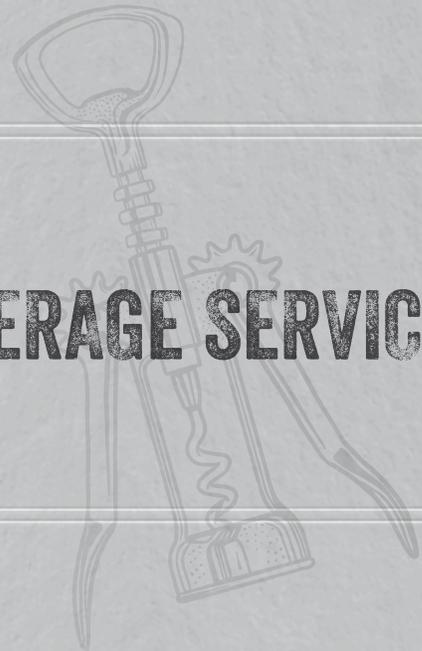
Crisp Romaine, parmesan, garlic croutons, caesar dressing

HOUSEMADE BBQ CHIPS

Accompanied by assorted rolls and butter

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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

