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
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.

<table>
<thead>
<tr>
<th>EVENT SPACES</th>
<th>SEATED</th>
<th>RECEPTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>THE MURDOCH</td>
<td>280</td>
<td>400</td>
</tr>
<tr>
<td>THE MONARCH</td>
<td>160</td>
<td>200</td>
</tr>
<tr>
<td>MONARCH ROOM A</td>
<td>60</td>
<td>85</td>
</tr>
<tr>
<td>MONARCH ROOM B</td>
<td>70</td>
<td>90</td>
</tr>
<tr>
<td>THE REID BAR</td>
<td>N/A</td>
<td>25</td>
</tr>
<tr>
<td>THE MAIN DINING ROOM</td>
<td>120</td>
<td>150</td>
</tr>
<tr>
<td>THE COMMERCE ROOM</td>
<td>15</td>
<td>N/A</td>
</tr>
<tr>
<td>THE SEMI-PRIVATE ROOM</td>
<td>24</td>
<td>N/A</td>
</tr>
<tr>
<td>THE VERANDA CENTER</td>
<td>N/A</td>
<td>30</td>
</tr>
</tbody>
</table>

For larger than life events
THE COMPLETE PROPERTY

N/A

1000
CHEF CEDRIC HARDEN IS THE LEADING FORCE BEHIND THE CULINARY PROGRAM AT RIVER ROAST

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’ŒUVRES MENU**

*Passed for your guests to enjoy*

*Priced per piece*

### HOT

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SKEWERS OF FIRECRACKER SHRIMP</strong></td>
<td>5.00</td>
</tr>
<tr>
<td>Sweet chili sauce</td>
<td></td>
</tr>
<tr>
<td><strong>MINI MARYLAND CRAB CAKE</strong></td>
<td>5.00</td>
</tr>
<tr>
<td>Tartar sauce</td>
<td></td>
</tr>
<tr>
<td><strong>GOLDEN GOBBETS</strong></td>
<td>3.50</td>
</tr>
<tr>
<td>Seasoned fried chicken, honey</td>
<td></td>
</tr>
<tr>
<td><strong>MINI BEEF WELLINGTON</strong></td>
<td>5.00</td>
</tr>
<tr>
<td>White truffle aioli</td>
<td></td>
</tr>
<tr>
<td><strong>MINI BURGERS</strong></td>
<td>4.00</td>
</tr>
<tr>
<td>Special sauce, cheese, pickle</td>
<td></td>
</tr>
<tr>
<td><strong>SOUP AND SANDWICH</strong></td>
<td>4.50</td>
</tr>
<tr>
<td>Tomato soup shooter, mini grilled cheese sandwich</td>
<td></td>
</tr>
<tr>
<td><strong>SHRIMP AND CRAB TOAST</strong></td>
<td>4.00</td>
</tr>
<tr>
<td>Avocado, radish</td>
<td></td>
</tr>
<tr>
<td><strong>WILD MUSHROOM TOAST</strong></td>
<td>4.00</td>
</tr>
<tr>
<td>Herb aioli, scallions</td>
<td></td>
</tr>
<tr>
<td><strong>FRIED PORK DUMPING</strong></td>
<td>4.00</td>
</tr>
<tr>
<td>Citrus soy dipping sauce</td>
<td></td>
</tr>
<tr>
<td><strong>VEGETABLE EGG ROLL</strong></td>
<td>4.00</td>
</tr>
<tr>
<td>Thai chili sauce</td>
<td></td>
</tr>
<tr>
<td><strong>DATES IN A BLANKET</strong></td>
<td>4.50</td>
</tr>
<tr>
<td>Bacon-wrapped date, goat cheese</td>
<td></td>
</tr>
<tr>
<td><strong>MINI LOADED POTATO</strong></td>
<td>4.00</td>
</tr>
<tr>
<td>Cheese, bacon, sour cream</td>
<td></td>
</tr>
<tr>
<td><strong>SOUTHERN-STYLE CRISPY CHICKEN SLIDER</strong></td>
<td>5.00</td>
</tr>
<tr>
<td>Pickles, aioli</td>
<td></td>
</tr>
<tr>
<td><strong>GRILLED KOREAN-STYLE SHORT RIB</strong></td>
<td>4.50</td>
</tr>
<tr>
<td>Served on a skewer</td>
<td></td>
</tr>
<tr>
<td><strong>STEAK SLIDER</strong></td>
<td>5.00</td>
</tr>
<tr>
<td>Caramelized onion, truffle aioli, brioche bun</td>
<td></td>
</tr>
</tbody>
</table>

### COLD

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SHRIMP COCKTAIL SHOOTERS</strong></td>
<td>7.00</td>
</tr>
<tr>
<td>Traditional cocktail sauce</td>
<td></td>
</tr>
<tr>
<td><strong>YELLOWFIN TUNA TARTARE</strong></td>
<td>5.00</td>
</tr>
<tr>
<td>Avocado, togarashi chip</td>
<td></td>
</tr>
<tr>
<td><strong>DEVILED EGGS</strong></td>
<td>4.00</td>
</tr>
<tr>
<td>Crispy bacon, cornichon, chives</td>
<td></td>
</tr>
<tr>
<td><strong>PRESERVED FRUIT AND GOAT CHEESE</strong></td>
<td>3.50</td>
</tr>
<tr>
<td>Walnut crostini</td>
<td></td>
</tr>
<tr>
<td><strong>TOMATO BRUSCHETTA</strong></td>
<td>3.00</td>
</tr>
<tr>
<td>Spiced ricotta, balsamic</td>
<td></td>
</tr>
<tr>
<td><strong>CAPRESE SKEWER</strong></td>
<td>4.00</td>
</tr>
<tr>
<td>Fresh mozzarella, heirloom tomato, basil</td>
<td></td>
</tr>
<tr>
<td><strong>SMOKED SALMON</strong></td>
<td>4.50</td>
</tr>
<tr>
<td>RR crispy potato, horseradish vinaigrette</td>
<td></td>
</tr>
<tr>
<td><strong>ROASTED BEETS</strong></td>
<td>4.50</td>
</tr>
<tr>
<td>Fennel and orange balsamico</td>
<td></td>
</tr>
<tr>
<td><strong>MINI CAESAR SALAD</strong></td>
<td>4.00</td>
</tr>
<tr>
<td>Baked Parmesan bowl</td>
<td></td>
</tr>
</tbody>
</table>

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

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

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 ceviche

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

Ask your sales manager about a custom ice carving!

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

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

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 ceviche

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

Ask your sales manager about a custom ice carving!

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

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

BOAT LOAD OF VEGGIES

• 12.00 per guest

FARMER’S MARKET VEGETABLE DISPLAY
Accompanied by crackers, hummus, tzaziki, feta cheese, olives

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

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

Menus are subject to 21% service charge and 11.75% sales tax. Menus subject to seasonal changes. Pricing is subject to
HORS D’OEUVRES STATIONS MENU

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

JAKE MELNICK’S
FAMOUS WINGS
•
22.00 per dozen
minimum four dozen
CHOOSE BETWEEN
BBQ, BUFFALO OR PLAIN
Ranch and bleu cheese dressings

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

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

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

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

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

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

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

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

• Bartender fee 150.00 each

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
- Rosé
  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

<table>
<thead>
<tr>
<th></th>
<th>2 Hours</th>
<th>3 Hours</th>
<th>4 Hours</th>
<th>5 Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Deluxe Bar</td>
<td>36.00</td>
<td>44.00</td>
<td>54.00</td>
<td>64.00</td>
</tr>
<tr>
<td>Standard Bar</td>
<td>32.00</td>
<td>40.00</td>
<td>50.00</td>
<td>60.00</td>
</tr>
<tr>
<td>Beer and Wine Bar</td>
<td>29.00</td>
<td>37.00</td>
<td>45.00</td>
<td>53.00</td>
</tr>
</tbody>
</table>

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


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.

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.

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

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 cashier’s check. Additional charges accumulated during the event will be charged the following business day.

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.

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.

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.

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.

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.