



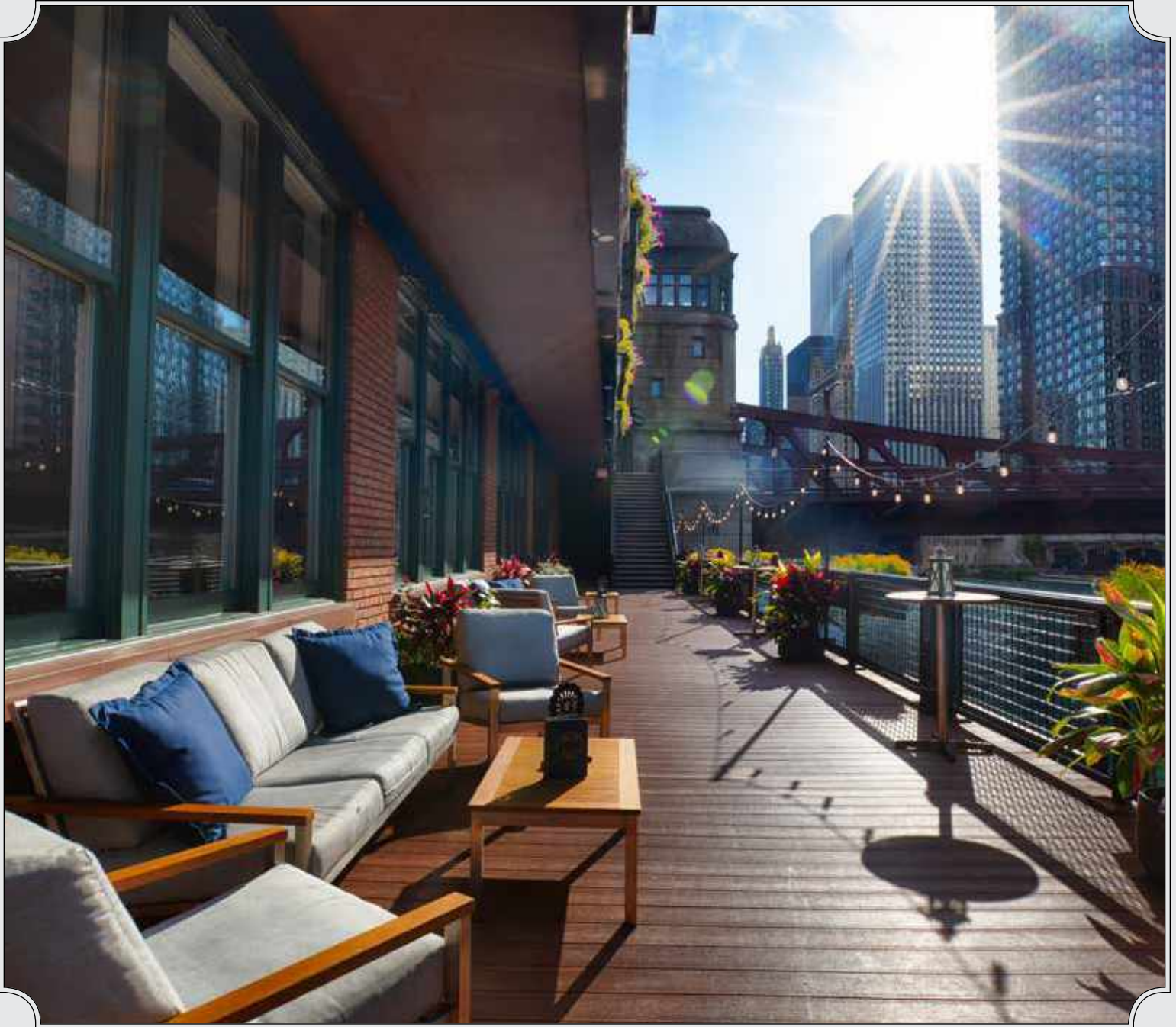
# RIVER ROAST

*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](mailto:rrevents@levyrestaurants.com)  
[riverroastchicago.com](http://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><br>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

## COLD

**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, orange, balsamic

**MINI CAESAR SALAD** 4.00  
Baked Parmesan bowl

**RIVER × ROAST**  
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# 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

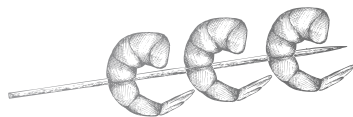
Bacon, cheese, sour cream

### 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,  
tzatziki, 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

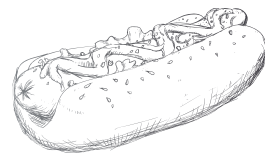
### SAUSAGE

Tomato sauce, provolone

### HOUSE SALAD

Spring mix, tomato, pickled onion,  
red wine vinaigrette

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## 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





# 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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# 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)

### CHOPPED

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

### MIXED GREENS

Dried cranberries, candied pecans, goat cheese, raspberry vinaigrette

### CLASSIC CAESAR

Crisp romaine, parmesan, garlic croutons, caesar dressing

### HOUSE

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

### ARUGULA

Chef's seasonal preparation

### 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 55.00

Apple wood smoked, herb demi-glace

### PAN SEARED SALMON 65.00

lemon chive butter

### ROAST PORK TENDERLOIN 55.00

Cider brined, applewood smoked

### NEW YORK STRIP STEAK 65.00

Herb and garlic roasted, red onion jam, horseradish creme fraiche  
\*Chef attendant suggested

### PRIME RIB 85.00

Slow roasted, horseradish, natural jus  
\*Chef attendant suggested

### TOMAHAWK 95.00

40oz Ribeye, wet aged, herb butter  
\*Chef attendant suggested

## CHOOSE YOUR SIDES

(Please select two)

### RIVER ROAST CRISPY POTATOES

Red wine vinaigrette

### WHIPPED POTATOES

Yukon Gold

### PENNE PASTA

Roasted mushrooms, peppers, tomato vodka sauce

### MAC AND CHEESE

White cheddar, parmesan, panko crust

### CARROTS AND DIRT

Pumpernickel crumbs, goat cheese, balsamic

### CREAMED SPINACH

Crisp bacon, parmesan cheese

### ROASTED VEGETABLES

Seasonal mix

### SEASONAL GREEN

Garlic aioli

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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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# 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

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

### CAESAR

Crisp romaine, Parmesan, garlic croutons,  
creamy Caesar dressing

### MIXED GREENS

Candied pecans, goat cheese,  
dried cranberries, raspberry vinaigrette

### ICEBERG WEDGE

Chilled iceberg, tomato, bacon,  
bleu cheese dressing

### ARUGULA

Chef's seasonal preparation

Accompanied by assorted rolls and butter



## ENTRÉE SELECTIONS

**NEW YORK STRIP STEAK, 16oz.** 67.00

**BONE-IN RIB EYE STEAK, 20oz.** 79.00

**FILET MIGNON, 6oz.** 64.00

Demi-glaze

Upgrade to 8oz. Filet 8.00 per guest

**RIVER ROAST SIGNATURE  
CHICKEN BREAST** 47.00

Apple wood smoked, herb demi-glaze

**SLOW-ROASTED PORK LOIN** 45.00

Berkshire cider-brined, apple smoked

**PAN SEARED SALMON** 55.00

Lemon chive butter sauce

**SEA BASS FILLET** 60.00

Lemon chive butter sauce

**HALIBUT** 68.00

Chef's preparation (April–Oct)

**MAHI MAHI** 60.00

Chef's preparation (Nov–March)

## THE BEST OF BOTH WORLDS

**6oz. PETITE FILET and  
CRAB CAKE** 70.00

**6oz. PETITE FILET and  
SEARED SALMON** 73.00

**6oz. PETITE FILET with  
JUMBO SHRIMP SCAMPI** 77.00

## 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

**CAULIFLOWER**

Chef's preparation

**SEASONAL GREEN**

Garlic aioli

## 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

**CHOCOLATE CHEESECAKE TART**

Peanut butter mousse,  
chocolate covered pretzel crumble

**BERRIES AND CREME**

Fresh berries, creme anglaise

Locally Roasted Metropolis Coffee,  
Decaffeinated Coffee and  
Assorted International 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   |

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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 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](http://levyrestaurants.com)

