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
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>
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<tbody>
<tr>
<td>THE MURDOCH</td>
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<td>THE MONARCH</td>
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<td>MONARCH ROOM A</td>
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<td>THE REID BAR</td>
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<td>THE MAIN DINING ROOM</td>
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<td>For larger than life events</td>
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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

Menus are subject to 21% service charge and 11.75% sales tax. Menus subject to seasonal changes. Pricing is subject to
<table>
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<tr>
<th>Social House</th>
<th>Lasalle</th>
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<td><strong>725.00</strong></td>
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<td><strong>825.00</strong></td>
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<tr>
<td><strong>Soup and Sandwich</strong></td>
<td><strong>Firecracker Shrimp Skewers</strong></td>
<td><strong>Tomato Bruschetta</strong></td>
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<tr>
<td>Tomato soup shooter, mini grilled cheese sandwich</td>
<td>Sweet chili sauce</td>
<td>Spiced ricotta, balsamic</td>
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<tr>
<td><strong>Mini Loaded Potato</strong></td>
<td><strong>Preserved Fruit and Goat Cheese</strong></td>
<td><strong>Southern-Style Crispy Chicken Slider</strong></td>
</tr>
<tr>
<td>Bacon, cheese, sour cream</td>
<td>Walnut crostini</td>
<td>Pickles, aioli</td>
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<tr>
<td><strong>Golden Goblets</strong></td>
<td><strong>Dates in a Blanket</strong></td>
<td><strong>Shrimp Cocktail Shooters</strong></td>
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<tr>
<td>Seasoned fried chicken, honey</td>
<td>Bacon-wrapped date, goat cheese</td>
<td>Traditional cocktail sauce</td>
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<tr>
<td><strong>Deviled Eggs</strong></td>
<td><strong>Mini Beef Wellington</strong></td>
<td><strong>Mini Maryland Crab Cakes</strong></td>
</tr>
<tr>
<td>Crispy bacon, cornichon, chives</td>
<td>White truffle aioli</td>
<td>Tartar sauce</td>
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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

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

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 ULTIMATE SHELLFISH BAR
•
45.00 per guest

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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

THE ULTIMATE SHELLFISH BAR
•
45.00 per guest

FRESH SHELLFISH PRESENTED ON ICE
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Sweet peppers, giardinera, natural jus

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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, tzatziki, feta cheese, olives

RIVERXROAST
Private Events

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

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**JAKE MELNICK’S FAMOUS WINGS**

- 22.00 per dozen
- Minimum four dozen

**CHOOSE BETWEEN**
- BBQ
- BUFFALO OR PLAIN
- Ranch and bleu cheese dressings

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**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

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**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

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**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

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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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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

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

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
(Please select two)
Served plated with entrée or family-style

NEW YORK STRIP STEAK, 16oz. 67.00
BONE-IN RIB EYE STEAK, 20oz. 79.00
FILET MIGNON, 6oz. 64.00
Demi-glace
Upgrade to 8oz. Filet 8.00 per guest
RIVER ROAST SIGNATURE
CHICKEN BREAST 47.00
Apple wood smoked, herb demi-glace
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)

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

### 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

**PREMIUM WINES**
- Cabernet Sauvignon
- Pinot Noir
- Chardonnay
- Sauvignon Blanc
- Pinot Grigio
- Rosé

**HOUSE BEER**
- Miller Lite
- Amstel Light
- Revolution Anti-Hero
- Corona
- Stella Artois

**ASSORTED SOFT DRINKS**
3.00 per beverage

**MINERAL WATER**
7.00 per 32oz bottle

11.00 per cocktail

### STANDARD BAR

**SPIRITS**
- Smirnoff Vodka
- Beefeater Gin
- Denizen Rum
- Dewar’s Scotch
- Evan Williams White Label Bourbon
- Rittenhouse Rye Whiskey
- Corazon Blanco Tequila

**HOUSE WINES**
- Cabernet Sauvignon
- Pinot Noir
- Chardonnay
- Sauvignon Blanc
- Pinot Grigio
- Rosé

**HOUSE BEER**
- Miller Lite
- Amstel Light
- Revolution Anti-Hero
- Corona
- Stella Artois

**ASSORTED SOFT DRINKS**
3.00 per beverage

**MINERAL WATER**
7.00 per 32oz bottle

9.00 per glass

### BEER AND WINE BAR

**HOUSE WINES**
- Cabernet Sauvignon
- Pinot Noir
- Chardonnay
- Sauvignon Blanc
- Pinot Grigio

**HOUSE BEER**
- Miller Lite
- Amstel Light
- Revolution Anti-Hero
- Corona
- Stella Artois

**ASSORTED SOFT DRINKS**
3.00 per beverage

**MINERAL WATER**
7.00 per 32oz bottle

9.00 per glass

### HOSTED BAR PRICING

**PACKAGE BAR PRICING**

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<td>Standard Bar</td>
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<td>Beer and Wine Bar</td>
<td>29.00</td>
<td>37.00</td>
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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, only.
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.

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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