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>
<th>RECEPTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>THE MURDOCH</td>
<td>280</td>
<td>400</td>
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<tr>
<td>THE MONARCH</td>
<td>160</td>
<td>200</td>
</tr>
<tr>
<td>MONARCH ROOM A</td>
<td>60</td>
<td>85</td>
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<tr>
<td>MONARCH ROOM B</td>
<td>70</td>
<td>90</td>
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<tr>
<td>THE REID BAR</td>
<td>N/A</td>
<td>25</td>
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<tr>
<td>THE MAIN DINING ROOM</td>
<td>120</td>
<td>150</td>
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<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>
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<tr>
<td>THE VERANDA CENTER</td>
<td>N/A</td>
<td>30</td>
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</tbody>
</table>

For larger than life events

| THE COMPLETE PROPERTY      | N/A    | 1000      |
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.
ALL DAY MEETING PACKAGE

75.00 Per Guest
Minimum of (25) guests

BREAKFAST
SLICED FRESH FRUIT AND BERRIES
ASSORTED PASTRIES
   Jam, whipped butter
GRAB AND GO YOGURT PARFAIT
   Plain yogurt, granola, berries
STEEL CUT OATMEAL
   Brown sugar, honey, dried fruit, maple syrup, milk
FRESHLY SQUEEZED ORANGE AND GRAPEFRUIT JUICES

LUNCH
   Choose Three:
   STEAK SANDWICH
      Strip loin, caramelized onion, truffle aioli, brioche bun
   ITALIAN SUB
      Ham, salami, provolone, lettuce, tomato, onion, Italian bread
   CHICKEN SALAD CROISSANT
      Roasted chicken, celery, grapes
   GRILLED VEGETABLE WRAP
      Grilled vegetables, crispy romaine, chevre spread
   Station Includes:
   CAESAR SALAD
      Crisp Romaine, Parmesan, garlic croutons, Caesar dressing
   HOUSEMADE BBQ CHIPS
   ASSORTED COOKIES AND BROWNIES

ENHANCEMENT
20.00 per guest
   BREAKFAST SANDWICH
      Sausage, egg and cheese OR Bacon, egg and cheese
   HASHBROWN SKILLET
      Sour cream, chive
   SCRAMBLED EGGS
      Cheddar
   CRISPY BACON OR COUNTRY SAUSAGE
   MORNING BREAK
   CREATE YOUR OWN TRAIL MIX
      Raisins, nuts, sunflower seeds, assorted candies, chocolate-covered pretzels

ENHANCEMENT
20.00 per guest
   NEW YORK STRIP STEAK
      Pre-sliced, herb and garlic roasted, red onion jam, horseradish creme fraiche
   SIGNATURE CHICKEN BREAST
      Apple wood smoked, herb demi-glace
   CHOPPED SALAD
      Romaine, feta cheese, red pepper-onion relish, olive, tomato, red wine vinaigrette
   CARRTOS AND DIRT
      Pumpernickel crumbs, goat cheese, balsamic
   RIVER ROAST CRISPY POTATOES
      Red wine vinaigrette

ENHANCEMENT
20.00 per guest
   SWEET AND SALTY KETTLE POPCORN
   PRETZELS STICKS

NON-ALCOHOLIC BEVERAGE PACKAGE
15.00 per guest
   Unlimited soft drinks for the day
   Freshly brewed Iced Tea and Lemonade
   Locally Roasted Metropolis Coffee, Decaffeinated Coffee and Assorted Herbal Teas
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 cashiers 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