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 wedding or social gathering. 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 4 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>
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<tbody>
<tr>
<td>MURDOCH</td>
<td>230</td>
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<td>MONARCH</td>
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<td>For larger than life events</td>
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<td>THE COMPLETE PROPERTY</td>
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<td>WEDDING PACKAGES</td>
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<td><strong>RIVERSIDE</strong></td>
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<td>• Five-hour reception</td>
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<td>• Three-course dinner menu: salad and entrée prepared by our award winning culinary team</td>
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<td>• Custom designed wedding cake prepared by Bittersweet Pastry</td>
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<td>• Four-hour standard open bar, one-hour wine service with dinner, sparkling wine toast</td>
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<td>• Complimentary house chairs and tables</td>
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<td>• Complimentary votive candles: 3 for each dinner table and along windows to accent</td>
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<td>• Personalized menus placed at each table setting</td>
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<td><strong>ROYALIST</strong></td>
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<td>• Six-hour reception</td>
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<td>• Three passed hors d’oeuvres during cocktail hour</td>
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<td>• Late night snack passed to end the evening</td>
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<td>• Five-hour deluxe open bar, one-hour wine service with dinner, sparkling wine toast</td>
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<td><strong>BRUNCH</strong></td>
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<td>• Four-hour reception</td>
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<td>• Four passed hors d’oeuvres during cocktail hour</td>
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<td>• Chef table prepared by our award winning culinary team</td>
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<td>• Custom designed wedding cake prepared by Bittersweet Pastry</td>
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<td>• Four-hour standard open bar including mimosa and bloody mary</td>
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RIVERSIDE
<table>
<thead>
<tr>
<th><strong>HORS D’OEUVRES MENU</strong></th>
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<tr>
<td><strong>HOT</strong></td>
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<tr>
<td>SKEWERS OF FIRECRACKER SHRIMP</td>
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<tr>
<td>Sweet chili sauce</td>
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<tr>
<td>MINI MARYLAND CRAB CAKE</td>
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<td>Tartar sauce</td>
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<tr>
<td>GOLDEN GOBBETS</td>
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<tr>
<td>Seasoned fried chicken, honey</td>
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<td>MINI BEEF WELLINGTON</td>
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<tr>
<td>White truffle aioli</td>
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<tr>
<td>MINI BURGERS</td>
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<td>American cheese, pickle, special sauce</td>
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<td>SOUP AND SANDWICH</td>
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<td>Tomato soup shooter, mini grilled cheese sandwich</td>
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<td>SHRIMP AND CRAB TOAST</td>
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<td>Avocado, radish</td>
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<td>WILD MUSHROOM TOAST</td>
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<td>Herb aioli, scallions</td>
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<td>FRIED PORK DUMPLING</td>
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<td>Citrus soy dipping sauce</td>
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<tr>
<td>VEGETABLE EGG ROLL</td>
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<td>Thai chili sauce</td>
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<td>DATES IN A BLANKET</td>
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<tr>
<td>Bacon-wrapped date, goat cheese</td>
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<tr>
<td>MINI LOADED POTATO</td>
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<td>Cheese, bacon, sour cream</td>
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<tr>
<td>SOUTHERN-STYLE CRISPY CHICKEN SLIDER</td>
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<tr>
<td>Pickles, aioli</td>
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<tr>
<td>GRILLED KOREAN-STYLE SHORT RIB</td>
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<tr>
<td>Served on a skewer</td>
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<tr>
<td>STEAK SLIDER</td>
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<tr>
<td>Caramelized onion, truffle aioli, brioche bun</td>
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| **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 |
| RE crispy potato, horseradish vinaigrette |
| ROASTED BEETS           | 4.50 |
| Fennel and orange balsamico |
| 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 change.
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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RIVERSIDE WEDDING PACKAGE

PACKAGES INCLUDES
- 5-Hour Reception
- 3 Course Dinner Menu Featuring: Salad, Entrée and Wedding Cake
- Family-Style Dinner Service 10.00 per guest surcharge
- 4 Hour Standard Open Bar
- Complimentary Sparkling Wine Toast
- Wine Service with Dinner

SALAD
(Please select one)

ICEBERG WEDGE
Chilled iceberg, tomato, bacon, bleu cheese dressing

ARUGULA
Chef’s seasonal preparation

CLASSIC CAESAR SALAD
Romaine, parmesan, croutons, creamy Caesar dressing

MIXED GREENS
Candied pecans, goat cheese, dried cranberries, raspberry vinaigrette

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

HOUSE SALAD
Tomatoes, onions, red wine vinaigrette

Accompanied by assorted rolls and butter

ENTRÉES
(Please select two)

FILET MIGNON 8OZ
Demi-glace

RIVER ROAST SIGNATURE CHICKEN BREAST
Lightly-smoked, oven roasted, herb demi-glace

SEARED SEASONAL SALMON
Lemon chive butter

SLOW-ROASTED PORK LOIN
Berkshire cider-brined and apple-smoked

LAND & SEA 15.00 upgrade
Petite filet mignon with demi-glaze and seared salmon with lemon chive butter

SURF & TURF 20.00 upgrade
Petite filet mignon with demi-glaze and grilled jumbo shrimp

VEGETARIAN RICOTTA PAPPARDELLE
Roasted mushrooms, oven-dried tomatoes, tomato sauce

ACCESSORIES
(Please select two)
Served plated with entrée

RIVER ROAST CRISPY POTATOES
Red wine vinaigrette

WHIPPED POTATOES
Yukon gold

ROASTED VEGETABLES
Seasonal mix

CAULIFLOWER
Chef’s preparation

SEASONAL GREEN
Garlic aioli

DESSERT

CUSTOM DESIGNED WEDDING CAKE

LOCALLY ROASTED METROPOLIS COFFEE, DECAFFEINATED COFFEE AND ASSORTED INTERNATIONAL TEAS

130.00 Per Guest.
Young Adults: 90.00 Per Guest.
Children: 25.00 (12 & under)

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RIVERSIDE BEVERAGE SERVICE

BEVERAGE SERVICE

4 HOUR STANDARD OPEN BAR

RIVER ROAST SELECTED WINE SERVICE WITH DINNER

COMPLIMENTARY SPARKLING WINE TOAST

BAR EXTENTION:

River Roast is happy to extend your bar service for a maximum of 1 additional hour

10.00 per person based on final adult guarantee or beverages on consumption

750.00 overtime fee for 1 hour extended service applies

Add sparkling wine to the bar for 3.00 per person based on final adult guarantee

STANDARD BAR

Included

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

HOUSE BEER

Miller Lite
Corona
Stella
Amstel Light
Revolution Anti-Hero

DELUXE BAR

12.00 per person surcharge to upgrade service

KETEL ONE VODKA

TITO’S HANDMADE 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
Rose

HOUSE BEER

Miller Lite
Corona
Stella
Amstel Light

NON-ALCOHOLIC BEVERAGE PACKAGE

UNLIMITED SOFT DRINKS FOR ANY GUEST UNDER THE AGE OF 21

12.00 per person

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

MINI ITALIAN BEEF  5.00 per piece
Sliced peppers, onions

CHEESEBURGER SLIDER  4.00 per piece
Special sauce, pickle, American cheese

CRISPY CHICKEN SLIDER  5.00 per piece
Pickles, aioli

MARGHERITA PIZZA  5.50 per piece
Tomato, basil, fresh mozzarella

WHITE PIZZA  5.50 per piece
Garlic, spinach and ricotta

WILD MUSHROOM PIZZA  5.50 per piece
Caramelized onions, fontina cheese

SAUSAGE PIZZA  5.50 per piece
Tomato sauce, provolone

HOUSEMADE BBQ POTATO CHIPS  3.00 per guest

MINI CHURROS  5.00 per guest
Chocolate sauce

TRADITIONAL

CHICAGO-STYLE

HOT DOG STATION

MINI VIENNA BEEF HOT DOGS
Chicago-style condiments:
Mustard, onions, relish, pickles,
tomatoes, celery salt, ketchup

9.00 per guest

JAKE MELNICK’S

FAMOUS WINGS

•
22.00 per dozen
minimum four dozen

CHOOSE BETWEEN

BBQ, BUFFALO OR PLAIN
Ranch and bleu cheese dressings

SERVICE ITEMS

AND AMENITIES

Bartender Fee 150.00 each
(2 per 50 guests)

Dance Floor Set up Fee 600.00

Coat Check 150.00 per attendant
(Required Nov. – Mar.)

Valet Parking 18.00 per car
(Subject to change)

Vendor Meal 28.95 each

Boat Docking Fee 400.00
(Please contact your sales manager
to review docking guidelines)

Ceremony Fee 2,500.00

Chef Attendant 150.00 per attendant

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ROYALIST
ROYALIST WEDDING PACKAGE

165.00 Per Adult.
Young Adult: 130.00 per guest.
Children 25.00 (12 and under)

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

PASSSED HORS D’ŒUVRES

Select Three

PACKAGE INCLUDES

6-Hour Reception
Cocktail Hour with
3 Passed Hors D’oeuvres
3 Course Dinner Menu Featuring:
Salad, Entrée & Wedding Cake
Family-Style Dinner Service
10.00 per guest surcharge
5 Hour Deluxe Open Bar
Complimentary Sparkling Wine Toast
Wine Service with Dinner
Late Night Snack

HOT

SKEWERS OF FIREFLICKER SHRIMP
Sweet chili sauce
MINI MARYLAND CRAB CAKE
Tartar sauce
GOLDEN GOBBETS
Seasoned fried chicken, honey
MINI BEEF WELLINGTON
White truffle aioli
MINI BURGERS
American cheese, pickle, special sauce
SOUP AND SANDWICH
Tomato soup shooter,
mini grilled cheese sandwich
SHRIMP AND CRAB TOAST
Avocado, radish
WILD MUSHROOM TOAST
Herb aioli, scallions
FRIED PORK DUMPING
Citrus soy dipping sauce
VEGETABLE EGG ROLL
Thai chili sauce
DATES IN A BLANKET
Bacon-wrapped date, goat cheese
MINI LOADED POPATO
Cheese, bacon, sour cream
SOUTHERN-STYLE CRISPY CHICKEN SLIDER
Pickles, aioli
GRILLED KOREAN-STYLE SHORT RIB
Served on a skewer
STEAK SLIDER
Caramelized onion, truffle butter, brioche bun

COLD

SHRIMP COCKTAIL SHOOTERS
Traditional cocktail sauce
YELLOWFIN TUNA TARTARE
Avocado, togarashi chip
DEVILED EGGS
Crispy bacon, cornichon, chives
PRESERVED FRUIT AND GOAT CHEESE
Walnut crostini
TOMATO BRUSCHETTA
Spiced ricotta, balsamic
CAPRESE SKEWER
Fresh mozzarella, heirloom tomato, basil
SMOKED SALMON
RR crispy potato, horseradish vinaigrette
ROASTED BEETS
Fennel and orange balsamico
MINI CAESAR SALAD
Baked Parmesan bowl
## Entrées
*(Please select three)*

- **FILET MIGNON 8OZ**
  Demi-glace

- **RIVER ROAST SIGNATURE CHICKEN BREAST**
  Lightly-smoked, oven roasted, herb demi-glace

- **PAN SEARED SALMON**
  Lemon chive butter

- **SLOW-ROASTED PORK LOIN**
  Berkshire cider-brined and apple-smoked

- **LAND & SEA** 15.00 upgrade
  Petite filet mignon with demi-glace and seared salmon with lemon chive butter

- **SURF & TURF** 20.00 upgrade
  Petite filet mignon with demi-glace and grilled jumbo shrimp

- **VEGETARIAN RICOTTA PAPPARDELLE**
  Roasted mushrooms, oven-dried tomatoes, tomato sauce

## 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

## Dessert

- **CUSTOM DESIGNED WEDDING CAKE**

- **LOCALLY ROASTED METROPOLIS COFFEE, DECAFFEINATED COFFEE AND ASSORTED INTERNATIONAL TEAS**

## Late Night Snacks
*(Please select one)*

- **CHEESEBURGER SLIDER**
  Special sauce, pickle, American cheese

- **CRISPY CHICKEN SLIDER**
  Pickles, aioli

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ROYALIST BEVERAGE SERVICE

BEVERAGE SERVICE

5 HOUR DELUXE OPEN BAR

RIVER ROAST SELECTED WINE SERVICE WITH DINNER

COMPLIMENTARY SPARKLING WINE TOAST

DELUXE BAR

KETEL ONE VODKA

TITO’S HANDMADE 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

Rose

HOUSE BEER

Miller Lite

Corona

Stella

Amstel Light

NON-ALCOHOLIC BEVERAGE PACKAGE

UNLIMITED SOFT DRINKS FOR ANY GUEST UNDER THE AGE OF 21

12.00 per person

Add Sparkling wine to bar package for the entire evening 3.00 per person

Menus are subject to 21% service charge and 11.75% sales tax. Menus subject to seasonal changes. Pricing is subject to change.
## Service Items and Amenities

- **Bartender Fee**: $150.00 each (1 per 50 guests)
- **Dance Floor Set up Fee**: $600.00
- **Coat Check**: $150.00 per attendant (Required Nov. – Mar.)
- **Valet Parking**: $18.00 per car (Subject to change)
- **Vendor Meal**: $28.95 each
- **Boat Docking Fee**: $400.00 (Please contact your sales manager to review docking guidelines)
- **Ceremony Fee**: $2,500.00
- **Chef Attendant**: $150.00 per attendant

## Late Night Snacks

- **Mini Italian Beef**: $5.00 per piece
  - Sliced peppers, onions
- **Margherita Pizza**: $5.50 per piece
  - Tomato, basil, fresh mozzarella
- **White Pizza**: $5.50 per piece
  - Garlic, spinach and ricotta
- **Wild Mushroom Pizza**: $5.50 per piece
  - Caramelized onions, fontina cheese
- **Sausage Pizza**: $5.50 per piece
  - Tomato sauce, provolone

## Traditional Chicago-Style Hot Dog Station

- **Mini Vienna Beef Hot Dogs**: $9.00 per guest
  - Chicago-style condiments: Mustard, onions, relish, pickles, tomatoes, celery salt, ketchup

## Jake Melnick’s Famous Wings

- **Chicken Wings**: $22.00 per dozen
  - Minimum four dozen
  - BBQ, Buffalo or Plain
  - Ranch and bleu cheese dressings

## Ask Your Sales Manager for Decor and Design Upgrades!

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BRUNCH
BRUNCH WEDDING PACKAGE

95.00 Per Guest.

PACKAGE INCLUDES
- 4-Hour Reception
- Passed Hors D’oeuvres
- Chef Table Brunch
- Custom Designed Wedding Cake
- 4-Hour Standard Open Bar

HOR D’OEUVRES
(Please select four)
- PRESERVED FRUIT AND GOAT CHEESE
  Walnut crostini
- CHICKEN AND WAFFLES
  Seasoned fried chicken, honey
- DATES IN A BLANKET
  Bacon-wrapped date, goat cheese
- CAPRESE SKEWER
  Fresh mozzarella, heirloom tomato, basil
- DEVILED EGGS
  Crispy bacon, cornichon, chives
- SHRIMP AND CRAB TOAST
  Avocado, radish
- MINI QUICHE
  Seasonal vegetables
- BREAKFAST FLATBREAD
  Soft scrambled egg, bacon, spinach, oven-roasted tomato

CHEF’S TABLE
- ASSORTED SEASONAL FRUIT
- FRESHLY BAKED CINNAMON ROLLS
  CHOICE OF:
  - SEASONAL VEGETABLE FRITTATA
  - OR SCRAMBLED EGGS
  Cheddar cheese and chive
  - CHOICE OF:
  - BREAKFAST SAUSAGE LINKS OR
  - HICKORY-SMOKED BACON
- PULLED PORK HASH
  Roasted poblano, onion, black bean, yukon potato
- SMOKED SALMON ON EVERYTHING BAGEL
  Cream cheese, pickled onion, cucumber
- MIXED GREENS SALAD
  Candied pecans, cranberries, goat cheese, raspberry vinaigrette
- RIVER ROAST CRISPY POTATOES
- CARROTS AND DIRT
  Goat cheese, balsamic, pumpernickel crumbs
- SIGNATURE CHICKEN BREAST
  Lightly-smoked, oven roasted, herb demi-glace

DESSERT STATION
- CUSTOM DESIGNED WEDDING CAKE
- LOCALLY ROASTED METROPOLIS COFFEE, AND ASSORTED HERBAL TEAS

BEVERAGE SERVICE
- 4-Hour Standard Open Bar
- Mimosas and Bloody Mary’s
- Assorted Fruit Juices

STANDARD BAR
- 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

HOUSE BEER
- Miller Lite
- Firestone Walker 805
- Revolution anti-hero
- Corona
- Stella artois

ASSORTED SOFT DRINKS AND MINERAL WATER

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

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