



**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 an impressive culinary team, 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**  
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# 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	16	N/A
THE SEMI-PRIVATE ROOM	24	N/A
THE VERANDA CENTER	N/A	20
<i>For larger than life events</i> THE COMPLETE PROPERTY	N/A	1000



# HORS D'OEUVRES MENU

Priced per piece, 25 piece minimum  
Passed for your guests to enjoy

## HOT

- SKEWERS OF FIRECRACKER SHRIMP** 8.00  
sweet chili sauce
- MINI MARYLAND CRAB CAKE** 7.00  
tartar sauce
- GOLDEN GOBBETS** 5.00  
seasoned fried chicken, honey
- MINI BEEF WELLINGTON** 6.50  
white truffle aioli
- CHEESEBURGER SLIDER** 6.00  
special sauce, pickle, american cheese

- BRIE GRILLED CHEESE** 6.00 (V)  
vanilla tomato marmalade, brioche
- CAULIFLOWER BITES** 5.00 (VE)  
buffalo sauce
- MUSHROOM TOAST** 5.00 (V, DF)  
herb aioli, scallions
- FRIED PORK DUMPLING** 5.50  
citrus soy sauce
- VEGETABLE EGG ROLL** 5.50 (V)  
thai chili sauce
- BEEF EMPANADA** 6.00  
spicy guacamole

- DATES IN A BLANKET** 6.00 (GF)  
bacon-wrapped date, goat cheese
- CRISPY PORK BELLY** 6.00  
sweet pepper jelly
- SOUTHERN-STYLE CRISPY CHICKEN SLIDER** 6.00  
pickles, aioli
- MINI LOADED CROQUETTE** (GF) 7.00  
cheese, bacon, sour cream
- STEAK SLIDER** 8.00  
caramelized onion, truffle aioli, brioche bun

## COLD

- SHRIMP COCKTAIL SKEWERS** 8.00 (GF, DF)  
traditional cocktail sauce
- YELLOWFIN TUNA TARTARE** 7.00 (DF)  
avocado, togarashi chip  
\*option for GF with cucumber chip
- DEVILED EGGS** 5.50 (DF, GF)  
crispy bacon, cornichon, chives

- PRESERVED FRUIT AND GOAT CHEESE** 5.00 (V)  
walnut crostini
- TOMATO BRUSCHETTA** 5.00 (V)  
spiced ricotta, balsamic
- CAPRESE SKEWER** 6.00 (V, GF)  
fresh mozzarella, heirloom tomato, basil

- SMOKED SALMON** 7.00  
RR crispy potato, horseradish vinaigrette
- ROASTED BEETS** 6.50 (VE)  
fennel and orange balsamic
- SHRIMP AND CRAB TOAST** 5.50  
avocado, radish



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

200 pieces per order (50 of each item)  
Passed for your guests to enjoy  
No substitutions



## SOCIAL HOUSE

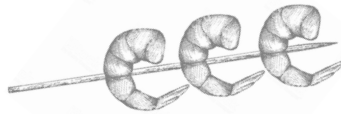
1,050.00

**BRIE GRILLED CHEESE (V)**  
vanilla tomato marmalade, brioche

**VEGETABLE EGG ROLL (V)**  
thai chili sauce

**GOLDEN GOBBETS**  
seasoned fried chicken, honey

**DEVILED EGGS (GF, DF)**  
crispy bacon, cornichon, chives



## LASALLE

1,250.00

**FIRECRACKER SHRIMP SKEWERS**  
sweet chili sauce

**PRESERVED FRUIT AND GOAT CHEESE (V)**  
walnut crostini

**DATES IN A BLANKET (GF)**  
bacon-wrapped date, goat cheese

**MINI BEEF WELLINGTON**  
white truffle aioli



## MURDOCH

1,275.00

**TOMATO BRUSCHETTA (V)**  
spiced ricotta, balsamic

**SOUTHERN-STYLE  
CRISPY CHICKEN SLIDER**  
pickles, aioli

**SHRIMP COCKTAIL SHOOTERS (GF, DF)**  
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

20.00 per guest

**CHEF'S SELECTION OF  
LOCAL SALUMI AND CHEESE**  
pickles, fruit preserves,  
mustard, honey, assorted crackers



## CRUDITÉ

17.00 per guest

**FARMER'S MARKET  
VEGETABLE DISPLAY**  
accompanied by crackers, hummus,  
tzatziki, feta cheese, olives

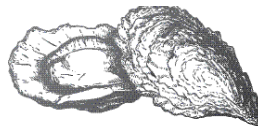
## THE ULTIMATE SHELLFISH BAR

market price

**FRESH SHELLFISH PRESENTED ON ICE**  
shrimp cocktail, alaskan snow crab, assorted  
east and west coast oysters, fish ceviche

*served with horseradish, cocktail sauce,  
fresh lemons, tabasco, tortilla chips*

*Ask your sales manager about  
a custom ice sculpture!*



## FLATBREADS

24.00 per guest

**MARGHERITA**  
tomato, basil, fresh mozzarella

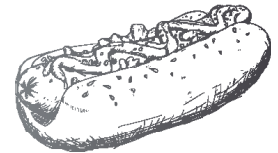
**WHITE**  
garlic, spinach, ricotta

**MUSHROOM**  
caramelized onion, fontina

**SAUSAGE**  
tomato sauce, provolone

**HOUSE SALAD**  
mixed greens, tomato, onions,  
red wine vinaigrette

**CLASSIC CAESAR SALAD**  
crisp romaine, parmesan, croutons,  
creamy caesar dressing



## SWEET HOME CHICAGO

26.00 per guest

**MINI CHICAGO-STYLE HOT DOG**  
mustard, onions, relish, sport peppers,  
tomatoes, celery salt, ketchup

**MINI ITALIAN BEEF**  
sweet peppers, giardiniera, natural jus

**MINI MAXWELL STREET  
POLISH SAUSAGE**  
griddled onions, yellow mustard, sport pepper

**TAVERN-STYLE PIZZA**  
tomato sauce, cheese

**HOUSEMADE BBQ CHIPS**



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# HORS D'OEUVRES STATIONS MENU

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



## CHOOSE YOUR STYLE

24.00 per guest  
(please select four)

### CHEESEBURGER SLIDER

special sauce, pickle, american cheese

### SOUTHERN-STYLE CRISPY CHICKEN SLIDER

pickles, aioli

### MINI CHICAGO-STYLE HOT DOG

mustard, onions, relish, sport peppers, tomatoes, celery salt

### MINI MAXWELL STREET POLISH SAUSAGE

griddled onions, yellow mustard, sport pepper

### CAPRESE SLIDER

tomato, mozzarella, pesto, brioche bun

## ENHANCEMENTS

6.00 per guest  
(please select one)

### STEAK SLIDER

caramelized onion, truffle aioli

### MINI LOBSTER BURGER

smashed avocado, bibb lettuce, tomato

\*Chef attendant suggested

## JAKE MELNICK'S FAMOUS WINGS

28.00 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

## TACO BAR PROTEINS

28.00 per guest  
(please select two)

### CARNE ASADA

grilled steak

### CARNITAS

pulled pork

### MARINATED CHICKEN

### SEASONED GRILLED VEGETABLES

## TACO BAR INCLUDES

### CORN AND FLOUR TORTILLAS

### GUACAMOLE & CHIPS

### SALSA VERDE

### STREET CORN

## TOPPINGS

onions, cilantro, jalapeño

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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)

### HOUSE SALAD

mixed greens, tomato, onions,  
red wine vinaigrette

### CLASSIC CAESAR

crisp romaine, parmesan, croutons,  
creamy caesar dressing

### MIXED GREENS

dried cranberries, candied pecans,  
goat cheese, raspberry vinaigrette

### CHOPPED

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

### ARUGULA

red onion, cucumber, bacon,  
green goddess dressing

### 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 60

lightly-smoked, oven-roasted, herb demi-glace

### SLOW-ROASTED PORK LOIN 60

cider brined, applewood smoked

### PAN SEARED SALMON 72

lemon chive butter

### NEW YORK STRIP STEAK 72

herb and garlic roasted, red onion jam,  
horseradish crème fraiche  
\*Chef attendant suggested

### PRIME RIB 94

slow-roasted, horseradish, natural jus  
\*Chef attendant required

### TOMAHAWK MP

(30) guest minimum  
ribeye, wet aged, herb butter  
\*Chef attendant required

## CHOOSE YOUR SIDES

(please select two)

Enhance your experience  
by adding an additional side 5.00

### RIVER ROAST CRISPY POTATOES

red wine vinaigrette

### WHIPPED POTATOES

yukon gold

### PENNE PASTA

roasted mushrooms, peppers,  
tomato vodka sauce

### MAC AND CHEESE

fontina, cheddar, garlic herb breadcrumb

### GRILLED CARROTS

seasonal preparation

### MUSHROOMS

fine herbs

### ROASTED VEGETABLES

seasonal mix

### SEASONAL GREENS

chef's preparation

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# SWEET ENDINGS

Menu price reflects 2 hours of service  
(25) guest minimum

## THE SWEET TOOTH

12.00 per guest

assorted cookies  
fudge brownies  
lemon bars  
mixed berries  
fresh fruit

## BITTERSWEET SWEETS TABLE

18.00 per guest  
(please select three)

Ask your sales manager for current selections  
Gluten free and vegan options available

## SIGNATURE DESSERTS

14.00 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

### BERRIES AND CRÈME

fresh berries, crème anglaise

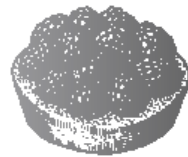
## MINI CHURROS

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 International Teas



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# PLATED DINNER MENU

Pricing includes salad, choice of 3 entrées, 2 accessories, dessert and coffee service  
Advanced selection pricing listed below, quantities due 7 days prior  
Guest select onsite for an additional 10.00 per person  
Entree selection onsite only available for groups of 100 or less

## SALADS

(please select one)

### HOUSE SALAD

mixed greens, tomato, onions,  
red wine vinaigrette

### CLASSIC CAESAR

crisp 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

### ICEBERG WEDGE

chilled iceberg, tomato, bacon,  
bleu cheese dressing

### ARUGULA

red onion, cucumber, bacon,  
green goddess dressing

Accompanied by assorted rolls and butter



## ENTRÉE SELECTIONS

**NEW YORK STRIP STEAK, 16oz.** 76.00

**BONE-IN RIB EYE STEAK, 20oz.** 90.00

**FILET MIGNON, 6oz.** 72.00

demi-glacé

Upgrade to 8oz. for 8.00 per person

**RIVER ROAST SIGNATURE**

**CHICKEN BREAST** 60.00

lightly-smoked, oven roasted, herb demi-glacé

**SLOW-ROASTED PORK LOIN** 60.00

cider brined, apple-wood smoked

**PAN SEARED SALMON** 67.00

lemon chive butter

**SEA BASS FILLET** 70.00

lemon chive butter

**HALIBUT** 78.00

chef's preparation (April–Oct)

**MAHI MAHI** 70.00

chef's preparation (Nov–March)

## THE BEST OF BOTH WORLDS

**6oz. PETITE FILET and  
CRAB CAKE** 82.00

**6oz. PETITE FILET and  
SEARED SALMON** 79.00

**6oz. PETITE FILET with  
JUMBO GRILLED SHRIMP** 82.00

## 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

**GRILLED CARROTS**

coriander dill yogurt

**SEASONAL GREEN**

chef's preparation

## 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

**BERRIES AND CRÈME**

fresh berries, crème anglaise

**BITTERSWEET PASTRY TRIO**

chef's selection

Locally Roasted Metropolis Coffee,  
Decaffeinated Coffee and  
Assorted International Teas

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**BEVERAGE SERVICE**

# BEVERAGE SERVICE

Bartender fee 150.00 each  
1 per 50 guests required

## HOSTED DELUXE BAR

### DELUXE BRAND SPIRITS

Ketel One Vodka  
Tito's Handmade Vodka  
Beefeater Gin  
Bacardi Superior Rum  
JW Black Label Scotch  
Crown Royal Whiskey  
Bulleit Bourbon  
Bulleit Rye Whiskey  
Corazon Blanco Tequila

\*subject to change

15.00 per cocktail

### MIX OF DOMESTIC, IMPORTED AND LOCAL CRAFT BEER

8.00 per beer

### DELUXE WINE

cabernet sauvignon  
pinot noir  
chardonnay  
sauvignon blanc  
pinot grigio  
rosé

13.00 per glass

### ASSORTED SOFT DRINKS

4.00 per beverage

## HOSTED STANDARD BAR

### STANDARD BRAND SPIRITS

Chicago Spirit Vodka  
Chicago Spirit Gin  
Chicago Spirit Rum  
Dewar's Scotch  
Four Roses Bourbon  
Rittenhouse Rye Whiskey  
Corazon Tequila Blanco

\*subject to change

12.00 per cocktail

### MIX OF DOMESTIC, IMPORTED AND LOCAL CRAFT BEER

8.00 per beer

### HOUSE WINE

cabernet sauvignon  
pinot noir  
chardonnay  
sauvignon blanc  
pinot grigio  
11.00 per glass

### ASSORTED SOFT DRINKS

4.00 per beverage

## HOSTED BEER AND WINE BAR

### MIX OF DOMESTIC, IMPORTED AND LOCAL CRAFT BEER

7.00 per beer

### PRESELECT HOUSE WINE

11.00 per glass

### OR DELUXE WINE

13.00 per glass

### ASSORTED SOFT DRINKS

4.00 per beverage

### MINERAL WATER

8.00 per 32oz bottle

**ASK YOUR  
SALES MANAGER FOR  
ENHANCED BEVERAGE  
OPTIONS!**

PACKAGE BAR PRICING	2 HOURS	3 HOURS	4 HOURS	5 HOURS
Deluxe Bar	40.00	50.00	60.00	65.00
Standard Bar	35.00	45.00	55.00	60.00
Standard Beer and Wine Bar	25.00	35.00	45.00	50.00
Upgrade to Deluxe Wine Bar	30.00	40.00	50.00	55.00

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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.

## 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 total food & beverage minimum for the event.  
Menu selections are due 30 days prior to the event.

## 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 closes at 11pm Monday - Thursday, 12am 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 or neat pours to be served. This policy is to protect all parties involved while hosting an event 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 must provide a certificate of insurance no later than 30 days prior to your event. Be sure to confirm your vendors can meet the specific requirements necessary. 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](http://levyrestaurants.com)

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