

# SALON

PRIVATE *61*<sup>TM</sup> EVENTS



# PASSED APPETIZERS

*Priced Per Dozen, 3 Dozen Per Item Minimum*

## VEGETARIAN

Crispy Roman Artichokes	32
Fried Mozzarella Bites	32
Brown Butter Roasted Butternut Squash	32
Tomato & Mozzarella Caprese Skewers	36
Aged Parmesan Arancini	36
Wild Mushroom Arancini	45
Japanese Tempura Eggplant	36
Tomato & Burrata Cornet	36
Vegetable Spring Roll	36
Truffled Grilled Cheese	45
Mini Millionaire Potato	45
Spicy Szechuan Tofu	36
Roasted Beets & Citrus	32
Chickpea Falafel	36

## SEAFOOD

Herb Roasted Shrimp Brochette	52
Tuna Tartare Cornet	42
Maine Lobster Roll	72
Crab Wontons	36
Jumbo Shrimp Cocktail	56
Yellowtail & Jalapeño Sashimi	66
Faroe Islands Salmon Sashimi	66
Tuna & Caviar Sashimi	77
Maryland Crab Cakes	68
Maine Lobster Arancini	56
Salmon Avocado Maki Roll	28
Spicy Tuna Maki Roll	28
King Crab Deviled Eggs	58

## POULTRY & BEEF

Crispy Truffle Chicken	44
Rosemary Chicken Brochette	46
Chicken & Vegetable Gyoza	36
Hand Cut Steak Tartare Crostini	52
Mini Prime Beef Meatballs	36
Prosciutto & Mozzarella Involtni	36
Pigs in a Blanket	36
Mini Dry Aged Steak Burgers	48
Wagyu Tartare Crispy Rice	48
Glazed Pork Belly Bites	42
Prosciutto Deviled Eggs	42

# RECEPTION STATIONS

## RPM RAW BAR

*50 per person*

Oysters on the Half Shell • Shrimp Cocktail • Crab Legs • Lobster (add 15pp)  
Dijonnaise • Mignonette • Cocktail Sauce  
Selection of Crudos & Caviar (add 75pp)  
Custom Ice Sculpture - Inquire For Pricing

## CAVIAR

*65 per person*

*Priced at 1/2 oz per person*

Served with Bellinis & Potato Chips, Creme Fraiche, Scallions, Shallots, Egg Yolks

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## SUSHI-SAN STATIONS

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### MAKI

*45 per person*

#### SELECT 4 MAKI ROLLS

Crunchy Avocado • Spicy Tuna • Yuzu Yellowtail • Spicy Salmon • Sesame Salmon  
Truffle Shiitake • Tempura Shrimp • Salmon Avocado • Lobster California (add 3pp)  
Bluefin Tuna & Avocado (add 2pp)

#### ADD 2 NIGIRI (15PP)

Akami Tuna • Faroe Islands Salmon • Zuke Salmon • Hamachi • Madai • Kanpachi  
Melted Tomato • Ikura (add 2pp) • Uni (add 4pp) • Chutoro (add 4pp) • Otoro (add 6pp)

### HAND ROLL BAR

*250 for sushi chef*

*35 per person*

#### SELECT 3

Crunchy Fatty Tuna • Salmon Avocado • Negi Hamachi • Pickled Vegetables  
Add Caviar (35pp)

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## CHEESE & CHARCUTERIE

*35 per person*

Chef Selected Imported & Domestic Cheese • Artisanal Meats  
Crostoni • Seasonal Accompaniments

## CRUDITE & DIPS

*25 per person*

#### SELECT 3

Classic Hummus • Herb Yogurt • French Onion • Roasted Red Pepper • Green Goddess  
Chef Selected Fresh Seasonal Crudite • Assorted Crackers

# RECEPTION STATIONS

## PASTA STATION

*48 per person*

### SELECT 1

Caesar Salad • Green Chopped Salad • Italian Salad • Simple Green Salad

### SELECT 3

Aged Parmesan Risotto • Mezzi Rigatoni Alfredo • Strozzapreti Cacio e Pepe  
Sausage & Broccoli Orecchiette • Penne Bolognese • Rigatoni alla Vodka  
Old School Cheese Ravioli • Farfalle Pesto Genevese  
Wild Mushroom & Black Truffle Lumache

## RPM STEAK CARVING STATION

*80 per person*

*Served with Assorted Housemade Breads*

### SELECT 2

Beef Tenderloin • Ribeye Filet • Roasted Heritage Chicken  
Ora King Salmon • Alaskan Halibut • Branzino • Atlantic Swordfish  
Dry-Aged New York Strip (add 5pp) • 28 Day Dry-Aged Ribeye (m.p.) • Prime Rib (m.p.)

### ACCOMPANIMENTS

Roasted Broccoli & Whipped Potatoes



# SHARED DINNER MENU

Served with Housemade Breads  
80 per person

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## *Grand Seafood Platter*

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Chilled Oysters, Shrimp Cocktail, Chilled Lobster Cocktail, Alaskan King Crab  
add 80 per person

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### STARTERS

#### SELECT 2

Waldorf Salad • Caesar Salad • Caprese Salad • Green Chopped Salad • Simple Green Salad  
Prime Beef Meatballs • Imported Burrata • Aged Parmesan Arancini • Steak Tartare  
Tuna Crudo • Shrimp Cocktail (add 3pp) • Crab Cakes (add 7pp) • Wagyu Carpaccio (add 5pp)

### ENTREES

#### SELECT 2

#### Vegetarian

Aged Parmesan Risotto • Rigatoni Alla Vodka • Roasted Cauliflower Steak

#### Seafood

Roasted Faroe Islands Salmon • Miso Glazed Salmon • Grilled Halibut (add 10pp)

#### Poultry & Beef

Herb Roasted Chicken • Baked Burrata Lasagna • Sausage & Broccolini Orecchiette  
Prime Hanger Steak • Braised Beef Short Rib • Hand-Cut Creekstone Filet (add 10pp)  
Ribeye Filet (add 12pp) • Dry Aged NY Strip (add 18pp)

### ACCOMPANIMENTS

#### SELECT 2

Roasted Broccolini • Roasted Asparagus • Garlic Spinach • Sautéed Kale  
Hen of the Woods Mushrooms • Roasted Potatoes • Whipped Potatoes

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## *At Your Request*

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Bernaise or Peppercorn Sauce (add 6pp)

King Crab Oscar (add 28pp)

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### DESSERTS

#### SELECT 2 PETITE SWEETS

14k Chocolate Cake • Seasonal Cheesecake • Martha's Special Occasion Carrot Cake  
Tiramisu • Pistachio Panna Cotta • Key Lime Pie • Fresh Fruit Tart  
Salted Caramel Ganache Tart • Lemon Meringue Tart • Raspberry Mousse Cups

# PLATED DINNER MENU

95 per person

On-Site Entree Selection 10pp (up to 50 guests)

Served with Housemade Breads

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## *Grand Seafood Platter*

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Chilled Oysters, Shrimp Cocktail, Chilled Lobster Cocktail, Alaskan King Crab

add 80 per person

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### STARTERS

#### SELECT 1

Waldorf Salad • Caesar Salad • Caprese Salad • Green Chopped Salad • Simple Green Salad

Imported Burrata • Aged Parmesan Arancini • Steak Tartare • Tuna Crudo

Shrimp Cocktail (add 3pp) • Crab Cake (add 7pp) • Wagyu Carpaccio (add 5pp)

### ENTREES

#### SELECT 3

For Your Guests to Choose From

#### Vegetarian

Aged Parmesan Risotto • Rigatoni Alla Vodka • Roasted Cauliflower Steak

#### Seafood

Roasted Faroe Islands Salmon • Miso Glazed Salmon • Grilled Halibut (add 10pp)

#### Poultry & Beef

Herb Roasted Chicken • Baked Burrata Lasagna • Sausage & Broccolini Orecchiette

6oz Prime Hanger Steak • Braised Beef Short Rib • 6oz Hand-Cut Creekstone Filet (add 10pp)

8oz Creekstone Center Cut Filet (add 15pp) • 6oz Ribeye Filet (add 12pp) • 10oz Dry Aged NY Strip (add 18pp)

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## *At Your Request*

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Bernaise or Peppercorn Sauce (add 6pp)

King Crab Oscar (add 28pp)

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### DESSERTS

#### SELECT 2

Served as a Mini Dessert Duo

14k Chocolate Cake • Seasonal Cheesecake • Martha's Special Occasion Carrot Cake

Tiramisu • Pistachio Panna Cotta • Key Lime Pie • Fresh Fruit Tart

Salted Caramel Ganache Tart • Lemon Meringue Tart • Raspberry Mousse Cups

## DESSERTS

*Priced Per Dozen, 3 Dozen Per Item Minimum*

### STATIONED OR PASSED

14k Chocolate Cake	68
Seasonal Cheesecake	48
Martha's Special Occasion Carrot Cake	36
Tiramisu	42
Pistachio Panna Cotta	48
Key Lime Pie	46
Raspberry Mousse Cups	48
Fresh Fruit Tart	42
Salted Caramel Ganache Tart	48
Vanilla Sugar Brioche Donuts	28
Lemon Meringue Tart	46
Milk & Cookies	42

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### *Candy Station*

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Selection of assorted candies to be enjoyed on-site or taken to go.

*15 per person*

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### ICE CREAM SUNDAE BAR

#### SELECT 2

Vanilla • Chocolate • Strawberry • Dulce de Leche

*served with*

Chocolate Sauce • Caramel Sauce • Whipped Cream • Maraschino Cherries

Fresh Strawberries • Sprinkles • M&Ms • Gummy Bears • Crushed Oreos

*19 per person*

### LATE NIGHT BITES

*Priced Per Dozen, 3 Dozen Per Item Minimum*

#### STATIONED OR PASSED

Burrata Focaccia Pizza	36
Pepperoni Focaccia Pizza	36
Mini Dry Aged Steak Burgers	48
Pigs in a Blanket	36
Hot Honey Fried Chicken Sliders	42
Short Rib Taquitos	42
Fried Chicken Mantou Bun	36
Pork Belly Mantou Bun	36

#### CHICAGO-STYLE HOT DOG STATION

All-Beef Dogs • Poppyseed Buns

All the Fixin's • Crispy French Fries

*22 per person*

#### ITALIAN BEEF STATION

Au Jus • Sweet Peppers • Giardiniera

Crispy French Fries

*28 per person*



# DRINK PACKAGES

## SIGNATURE BAR

*19 per person per hour*

*2 hour min, shots not included*

Select Cocktails • Mixed Drinks

### SPIRITS

Basic • Tito's • Beefeater • Espolon  
Bacardi 8 Year • Rittenhouse • Four Roses  
Dewar's White Label

### BEER

Miller Lite • Stella Artois  
Goose Island 312 • Goose Island IPA  
Peroni 0.0

### WINES

Prosecco, Giuliana  
Sauvignon Blanc, Pighin, Friuli  
Chardonnay, Buehler, Russian River Valley  
Pinot Noir, Liquid Swords, California  
Cabernet Sauvignon, Matthew Fritz, North Coast

## PREMIUM BAR

*28 per person per hour*

*2 hour min, shots not included*

Premium Cocktails • Premium Mixed Drinks

### SPIRITS

Tito's • Grey Goose • Tanqueray No. 10  
Hendrick's • Flecha Azul • Tequila Ocho  
Johnny Walker Black • Diplomatico Reserva  
Dos Hombres • Buffalo Trace • Toki Japanese Whisky

### BEER

Miller Lite • Stella Artois  
Goose Island 312 • Goose Island IPA  
Peroni 0.0

### WINES

Prosecco, Giuliana  
Sauvignon Blanc, Madi Sun, Marlborough  
Chardonnay, Soliste "L'Age D'Or, Russian River Valley  
Pinot Noir, Three Kings, Edna Valley  
Cabernet Sauvignon, Hedges, "C.M.S.", Columbia Valley

## BEER & WINE

*16 per person per hour*

*2 hour min*

### BEER

Miller Lite • Stella Artois  
Goose Island 312 • Goose Island IPA  
Peroni 0.0

### WINES

Prosecco, Giuliana  
Sauvignon Blanc, Pighin, Friuli  
Chardonnay, Buehler, Russian River Valley  
Pinot Noir, Liquid Swords, California  
Cabernet Sauvignon, Matthew Fritz, North Coast

## COFFEE & TEA STATION

*12 per person*

Regular & Decaf Coffee

Cream & Oatmilk

Sugar & Sugar Alternatives

Hot Water & Assorted Tea



## FREQUENTLY ASKED QUESTIONS

### **WHAT IS INCLUDED IN THE FACILITY RENTAL?**

The facility rental includes our in house inventory of tables, linens, chairs, lounge groupings, and votive candles along with all chinaware, silverware, and glassware. Our in house AV equipment, WiFi, security guard at entrance, coat check, and basic setup and breakdown are also included in the facility rental. Our event team will assist with any upgraded rental needs.

### **WHAT IS A FOOD AND BEVERAGE MINIMUM?**

This price reflects the base amount that needs to be spent in food and beverage during your event time. This minimum excludes rentals, service fees, sales tax, and gratuity.

### **HOW DO I SECURE MY DATE?**

In order to confirm a date, we require a signed contract and deposit of 25% of the food and beverage minimum plus facility rental. An additional 25% deposit may be required 60 days and again 30 days prior to the event date. Final payment is due 5 business days prior to the event along with the final event order approval and final guest count.

### **WHAT OTHER CHARGES MAY I EXPECT?**

#### **11.75% Tax**

Chicago City Venue tax is standard and subject to change based on local ordinance.

#### **4% Service Fee**

4% of the food and beverage subtotal goes directly to the event planning team working behind the scenes to organize your event and manage service staff day-of.

#### **Gratuity**

As a host, you determine the percentage of gratuity you would like the service team (bartenders, bussers, and servers) to receive. The suggested gratuity is 22% of food and beverage sales.

### **WHEN DO I SELECT THE MENU?**

Menu selections and details will be finalized 6-8 weeks prior to most events. For events that are booked within one month of the party date, please select as soon as possible. We have set menu options that are available, and can also customize menus tailored to your specific event. In addition, we are sensitive to any dietary needs and are able to accommodate most with adequate notification.

### **WHEN MAY VENDOR DROP-OFFS OCCUR?**

Setups and deliveries must be predetermined and scheduled with our event team. All vendors participating in your function must be connected with us to complete the required vendor code of conduct for the building and must provide a COI.

### **IS PARKING AVAILABLE?**

Valet parking is available at 59 W Hubbard St.

**Hosted:** \$24 per car 0-3 hours, \$30 per car over 3 hours (includes gratuity)

**Individual:** \$20 per car 0-3 hours, \$25 per car over 3 hours