rose mary

PRIVATE EVENTS PACKAGE

day off GROUP

Welcome to Rose Mary

Located in the historic Fulton Market district of Chicago's West Loop neighborhood, Rose Mary is Chef/Owner Joe Flamm's debut restaurant inspired by his Italian heritage and the bold, bright flavors of Croatian cuisine.

The boisterous space—named for Flamm's grandmothers, Mary and Mary Rose, and the herb rosemary, which grows natively along the Italian and Croatian coastlines—offers a seasonal menu of rustic yet refined dishes that encapsulate what Flamm has coined "Adriatic drinking food."



Event Offerings

The North Room

CAPACITY
16 Seated

SERVICE
Seated Dinner

PRIVACY
Private

AUDIO/VISUAL
Not Available

Semi-Private Room

CAPACITY
24 Seated

SERVICE
Seated Dinner

PRIVACY
Semi

AUDIO/VISUAL
Not Available

Full Private Room

CAPACITY
40 Seated

SERVICE
Seated Dinner

PRIVACY
Private

AUDIO/VISUAL
Available Upon Request

Full Restaurant Buyout

CAPACITY
125 Seated / 150 Reception Style

SERVICE
Seated Dinner / Reception Style

PRIVACY
Private

AUDIO/VISUAL
Available Upon Request

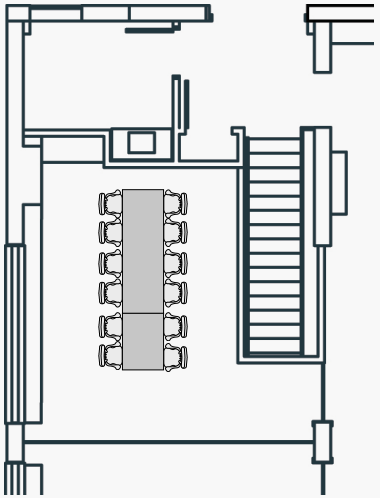




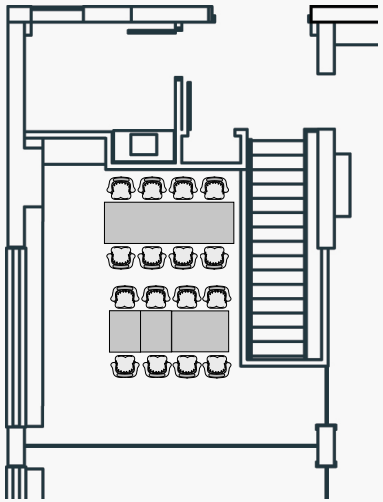


The North Room (capacity 16)

Floor Plan Examples



12 Guests

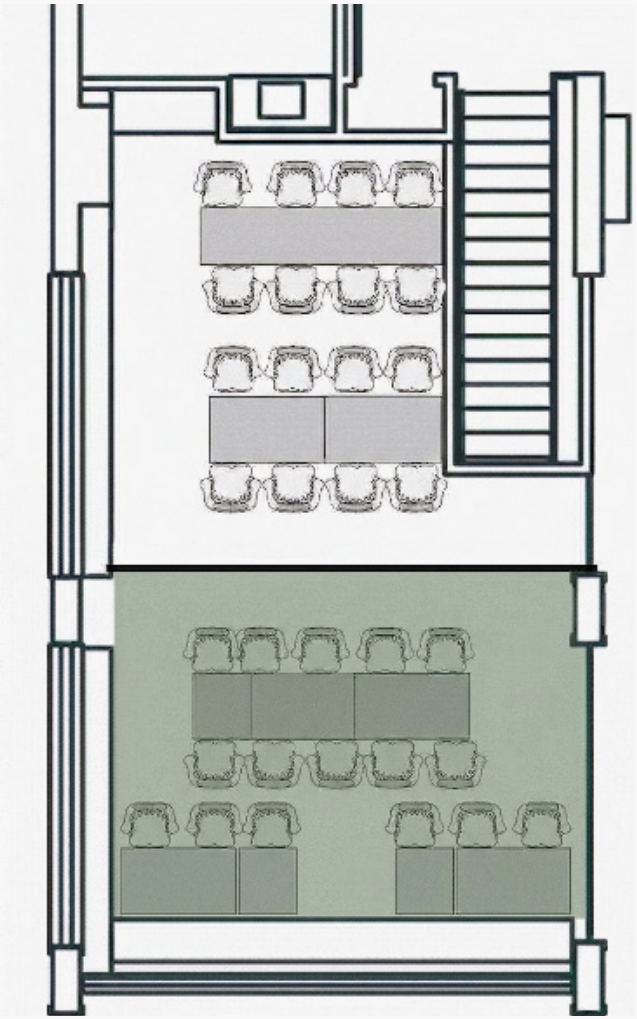


16 Guests

Semi-Private Room (capacity 24)

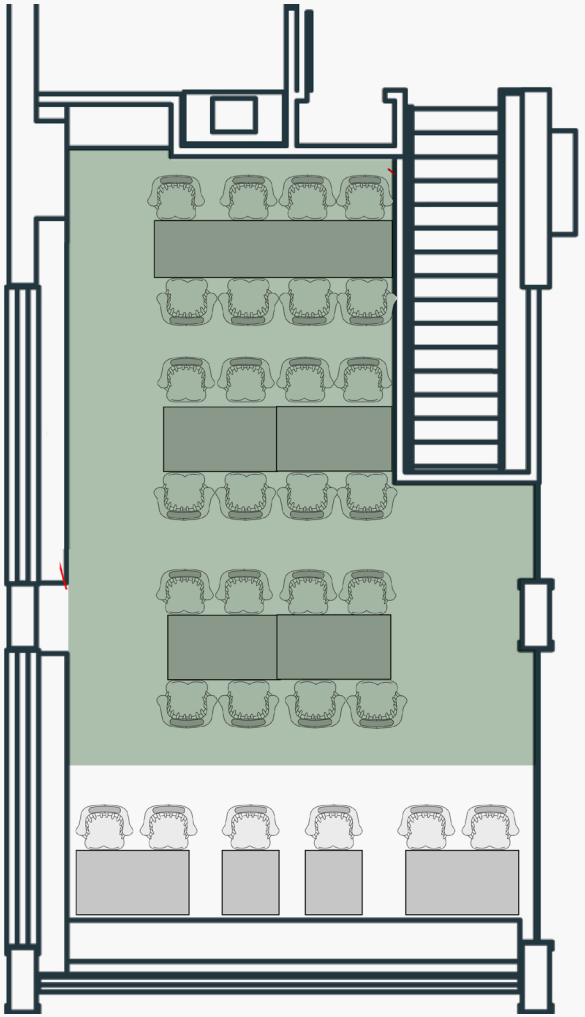
Floor Plan Examples

Semi-private space based on availability.



24 Guests

Reserved seating area



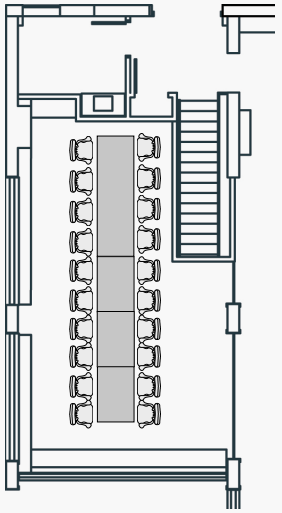
24 Guests

Reserved seating area

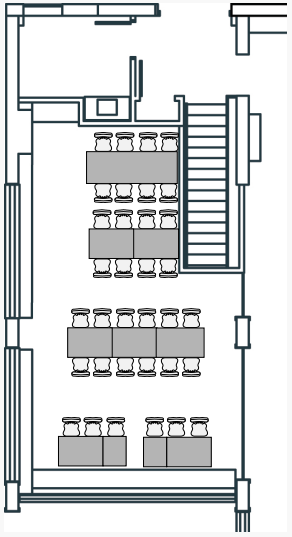


Full Private Room (capacity 40)

Floor Plan Examples



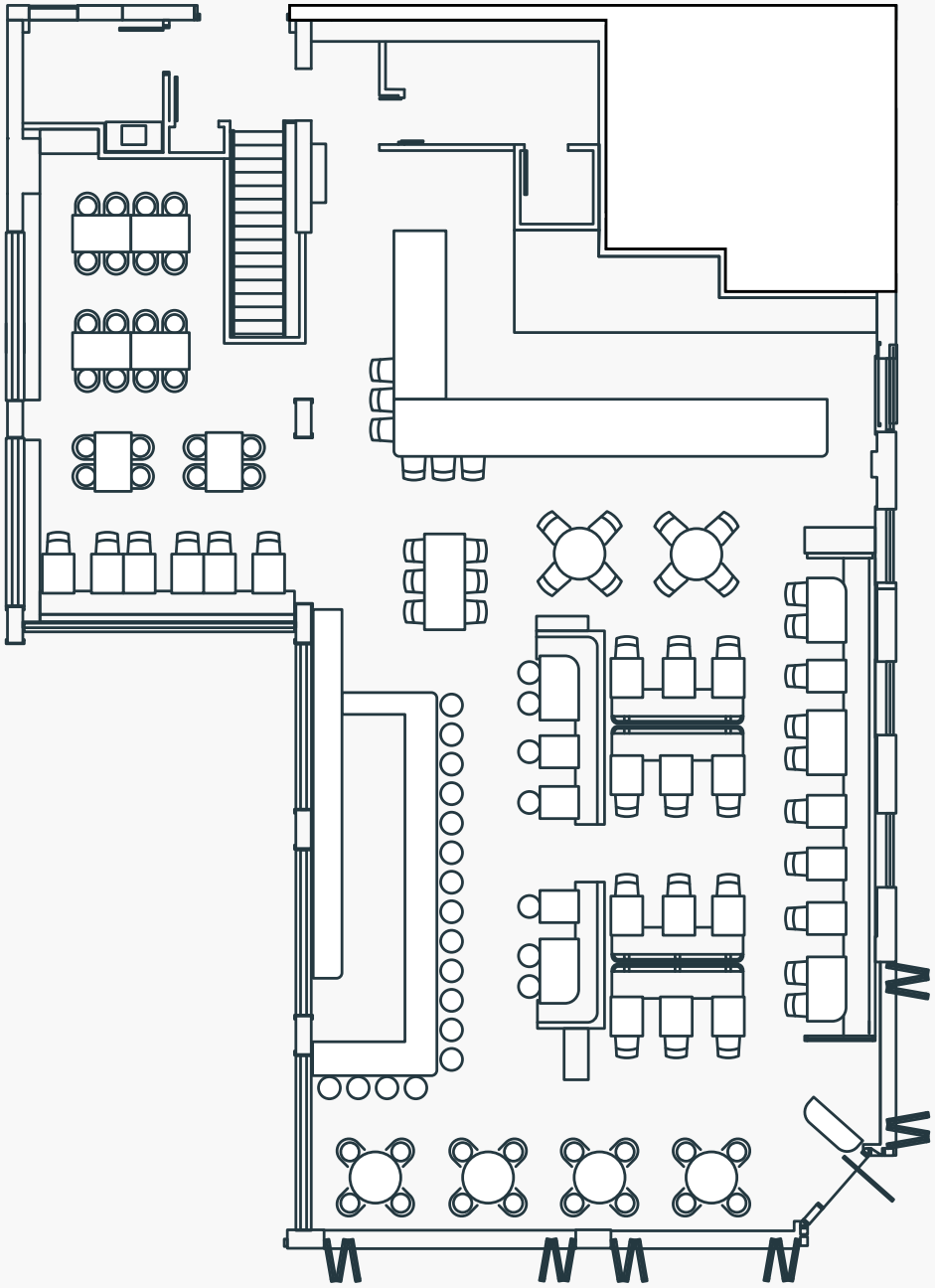
20 Guests



40 Guests

Full Restaurant Buyout

Floor Plan Example













Private Events Menu

$150 Per Person

First Course

Select 3 for the table to share

Zucchini Fritters, pesto aioli, parmigiano, pine nuts

Beet & Fig, tahini dressing, fig vincotto, honey seed crunch

Brussels Sprouts, soppressata vinaigrette, piave, crispy shallots, almonds

Stracciatella, grilled leek aglio e olio, hot honey, pistachios, lepinja

Grilled Clams, smoked saffron butter

Scampi Na Buzzara, oishii shrimp, tomato, calabrian chile, crispy garlic gremolata

Tuna Crudo, crispy capers, shallot-beef fat vinaigrette, veal aioli

Baby Octopus 'Peka Style', garlic, potatoes, peppers

Burek, beef, onion, mozzarella

Apple Endive Salad*, maple vinaigrette, maple walnuts, gorgonzola dolce, balsamela

Delicata Squash, molasses, fontina fonduta, pomegranates, jowl bacon, rosemary

Kjufte, ljutenitsa, green garlic yogurt, dill pickles

Roasted Cauliflower*, tonnato, lemon chili oil, pickled currants, pine nuts

Mushrooms, porcini marsala zabaione, sherry vinaigrette, crispy parmesan

Second Course

Select 3 for the table to share

Caramelle, honeynut squash, apple cider, montasio, brown butter, sage

Radiatore 'Cacio e Pepe', pecorino romano, black pepper

Tortellini Djuvec, red pepper, eggplant, preserved zucchini, parmigiano, pine nuts

Gnocchi, beef cheek pašticada, paški sir

Mafaldine, lamb ragu d'abruzzo, cacio cavallo

Rigatoni, capra brasato, panteleo goat cheese

Tagliatelle, brown butter, vacche rosse parmigiano, white truffle (+20pp)

RISOTTO

Skradin, veal breast, parmigiano, chicken thigh, tomato

Crni, squid ink, lobster brodo, confit squid, tarragon

Carota, coal roasted carrot, calabrian chile saffron honey, mushroom stock

Add White Truffle To Any Dish — $75 per plate

Third Course

Select 2 for the table to share

Branzino, grilled broccolini, pickled mustard seed & chili vinaigrette, colatura

Cevapi Platter, lepinja, ajvar, kajmak, red onion

Stuffed Peppers, duck sausage, pomodoro, provolone, basil

Pork Ribs Pampanella, calabrian chile agrodolce, walnuts, cabbage & yogurt relish

Duck*, cider jus, braised charred cabbage, balsamela, fennel pollen (+15pp)

16oz Bone-In Lamb Saddle*, roasted carrots, pickled shallots, pistachios, lamb fat (+20pp)

24oz Bone-In Ribeye*, grilled onions, essenza balsamico, aleppo chili, porcini rub(+25pp)

Dessert

Select 1 for the table to share

Gelato & Sorbetta, seasonal selection

Crostata, granny smith apples, buttermilk gelato, butterscotch

Toffee Zelten, cinnamon roasted nuts, bourbon whipped panna cotta, oranges, vanilla gelato

Chocolate Budino, pizzelle crunch, coffee gelato, sea salt

Additional menu selections may be added for an additional charge per guest. Prices do not include sales tax, gratuity, or event fees. All prices are subject to change and **all menu items are subject to seasonable availability**. *These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*







BAR PACKAGES

BEER & WINE

Includes select imported and domestic beers, select wines, soft drinks, and tea. Red Bull not included.

2 Hour Package — $45pp

3 Hour Package — $55pp

4 Hour Package — $65pp

STANDARD BAR

Includes 4 craft cocktails, select well spirits, select imported and domestic beers, select wines, soft drinks, and tea. Shots and Red Bull not included.

2 Hour Package — $55pp

3 Hour Package — $65pp

4 Hour Package — $75pp

PREMIUM BAR*

Includes 6 craft cocktails, select premium spirits, select imported and domestic beers, select premium wines, soft drinks, and tea. Shots and Red Bull not included.

2 Hour Package — $65pp

3 Hour Package — $75pp

4 Hour Package — $85pp

BEER

Rotating bottled selection.
Please ask your coordinator for current offerings.

WINE

Rotating seasonal selection.
Please ask your coordinator for current standard and premium offerings.

SPARKLING TOAST

Celebrate the evening with a toast. Let our in-house sommelier pick the perfect celebratory sparkles for your celebration.

Standard Celebratory Sparkles — $10pp
Premium Celebratory Sparkles — $20pp

Indicates selection is part of the premium bar package.
All packages are priced per person. Prices do not include sales tax or gratuity.

Private Bartender Fee may apply.

SPIRITS

Vodka

Khor

*Tito's

Gin

Plymouth

*Bombay Sapphire

Rum

Flor de Cana

*Planteray 3 Star

Whiskey

Very Old Barton

*Maker's Mark

Tequila

Real del Valle Blanco

*Tequila Ocho Reposado

Mezcal

Fidencio Espadin

COCKTAILS

OLIVE MARTINI

Rose Mary Olive Oil-Washed Vodka, Empirical Olive, Manzanilla Sherry, Chammomile Vermouth

FLOP #2

Reposado Tequila, Nardini Mandorla, Divino Mezcal, Amaretto, Bitter Bianco

LAST FERRY TO VIS

Evan Williams Bonded Bourbon, Punt E Mes, Pineapple, Meletti, Fernet del Frate

ROSE MARY SPRITZ

Elena Penna Piedmontese Gin, Zubrowka, Italicus, Rosemary, G.D. Vajra Moscato d'Asti

*** SMOKED PEAR PUNCH**

Bank Note, Smoked Pear, Oolong, Lemon, Allspice Dram, Oban, Clarified with Milk

*** FENNELCELLO SPRITZ**

Don Ciccio Finocchietto, Smoked Fennel, Pisoni, Grand Marnier, Prosecco

rose mary

932 W Fulton Market, Chicago, IL 60607

(872) 260-3921 | www.rosemarychicago.com

day off GROUP

BLVD STEAKHOUSE · rose mary · il Carciofo · BAR TUTTO