

rose mary

Private Events Package

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
Wireless handheld microphone

Semi-Private Room

CAPACITY
24 Seated

SERVICE
Seated Dinner

PRIVACY
Semi

AUDIO/VISUAL
Wireless handheld microphone

Full Private Room

CAPACITY
40 Seated

SERVICE
Seated Dinner

PRIVACY
Private

AUDIO/VISUAL
Wireless handheld microphone

Full Restaurant Buyout

CAPACITY
125 Seated / 150 Reception Style

SERVICE
Seated Dinner / Reception Style

PRIVACY
Private

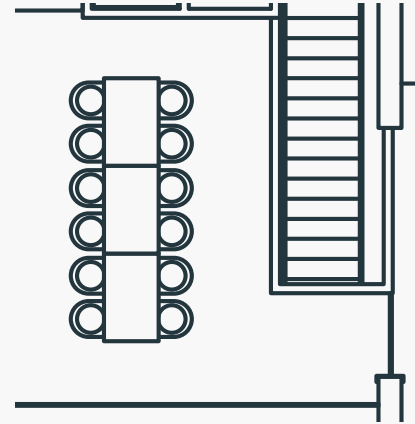
AUDIO/VISUAL
Available Upon Request



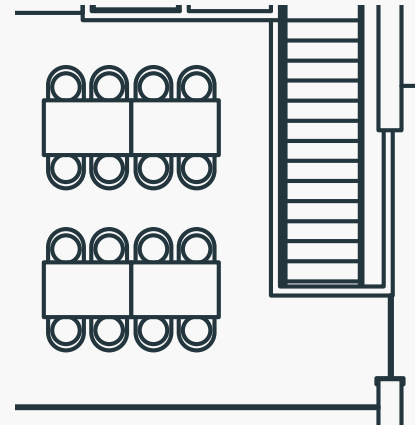


The North Room (capacity 16)

Floor Plan Examples



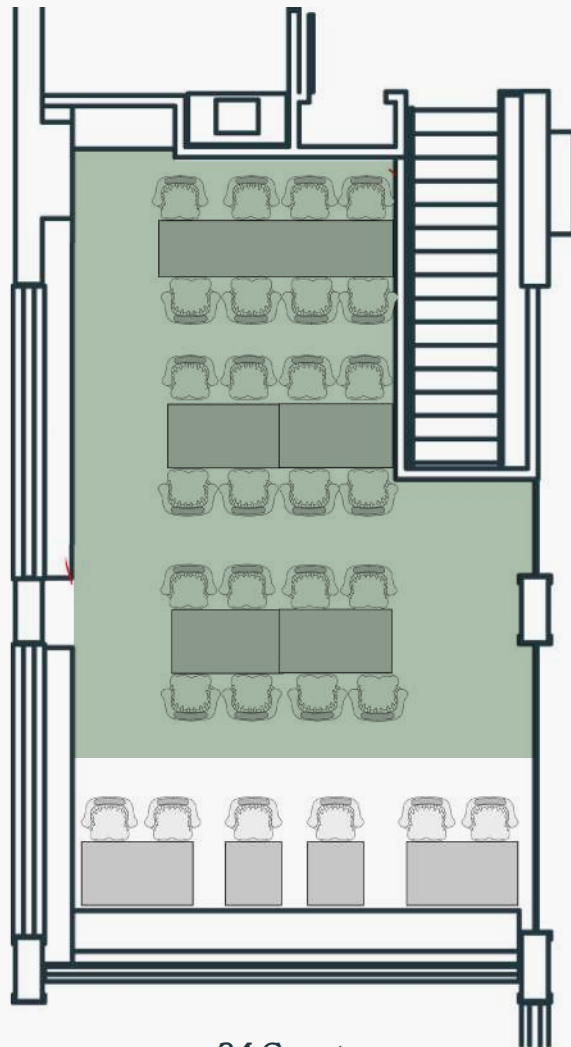
12 Guests



16 Guests

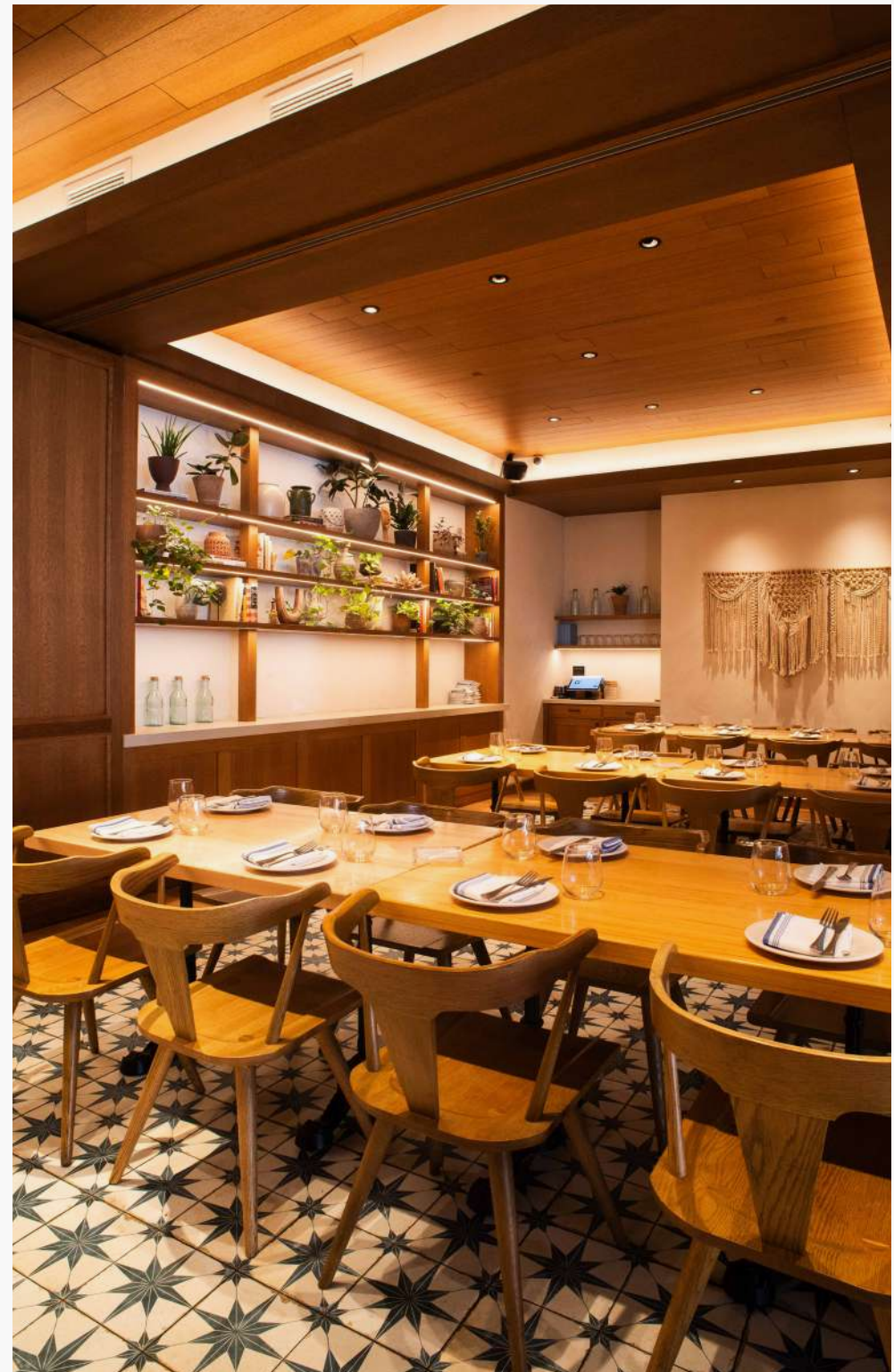
Semi-Private Room (capacity 24)

Floor Plan Examples



24 Guests

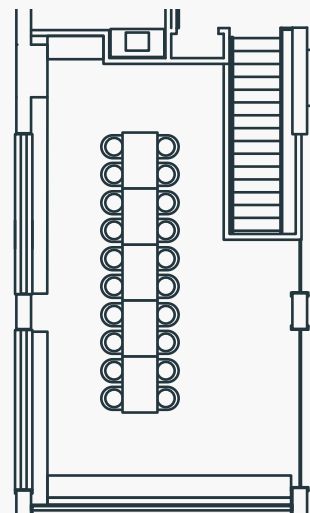
Reserved seating area



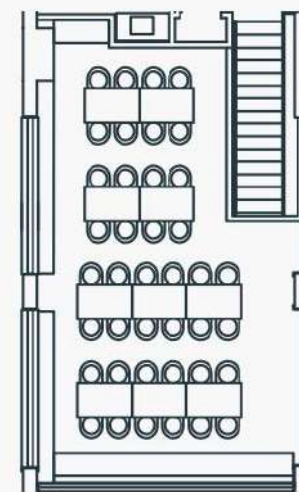


Full Private Room (capacity 40)

Floor Plan Examples



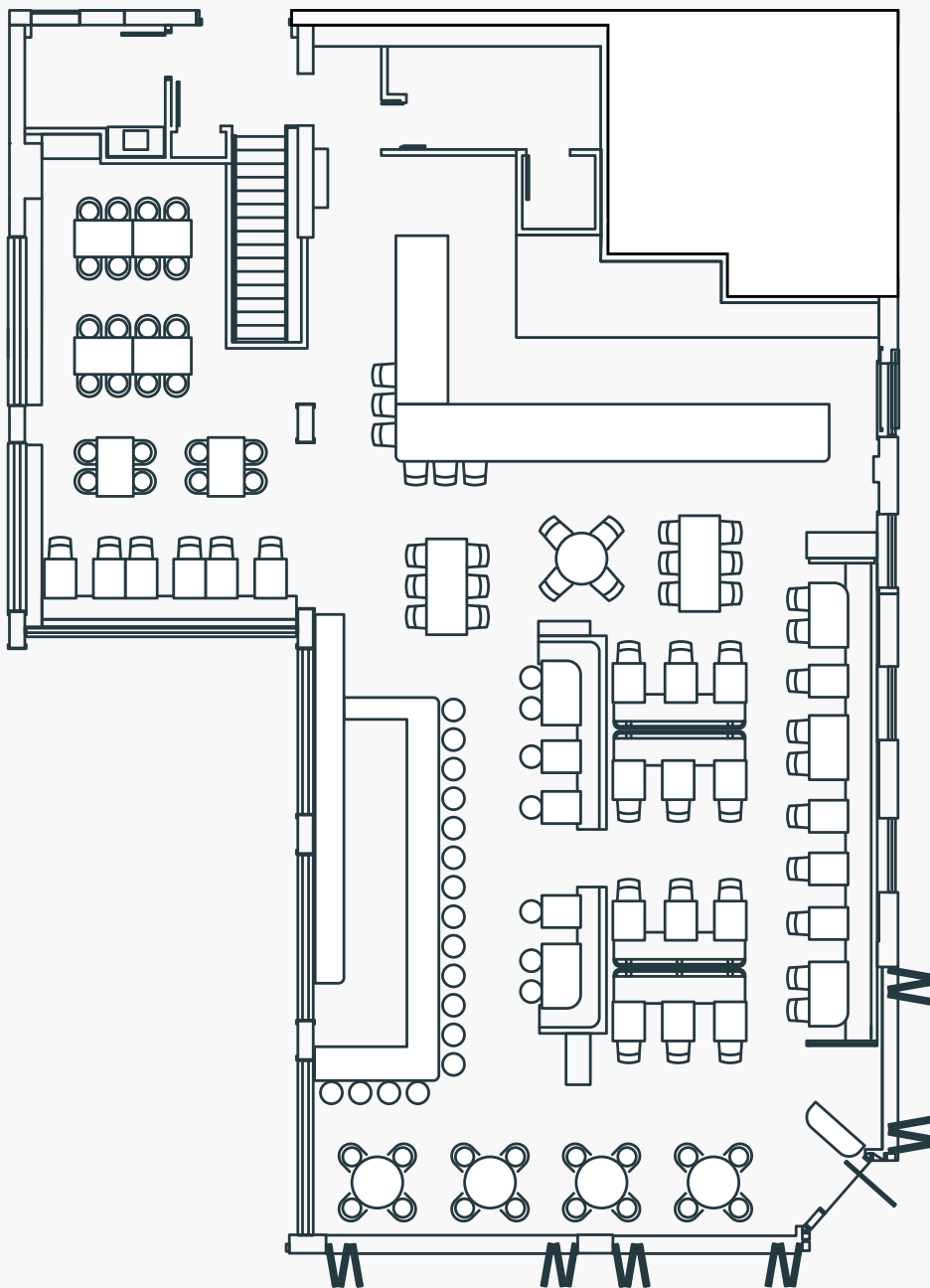
20 Guests



40 Guests

Full Restaurant Buyout

Floor Plan Example





Private Events Menu

First Course

Select 3 for the table to share

Zucchini Fritters, pesto aioli, parmigiano, pine nuts

Grilled Summer Squash, parmesan fonduta, beef fat, pickled squash, basil

Melon Salad, prosciutto, castelfranco, chili vinaigrette, fiore sardo, almonds

Shopska Salad, grilled cucumber, green tomato, pickled tropea onion, black garlic yogurt

Stracciatella, peaches, essenza, fennel pollen, basil, lepinja

Grilled Clams, smoked pepper 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

Summer Beans, tonnato, pickled red onion, pine nuts, mint

Coppa, grilled pepper & olive relish, artichoke, parmesan, grilled focaccia

Duck Sausage, sweet corn polenta, corn & pepper giardiniera, oregano



Second Course

Select 3 for the table to share

Cappelletti, grilled corn, chanterelles, chestnut honey, scorzone truffle (+5pp)

Radiatore ‘Cacio e Pepe’, pecorino romano, black pepper

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

Gnocchi, beef cheek paštica, paški sir

Mafaldine, lamb ragu d’Abruzzo, sweet peppers, caciocavallo

Rigatoni, capra brasato, panteleo goat cheese

Bucatini ‘Aglio e Olio’, zucchini, chili flake, pecorino toscano

RISOTTO

Skradin, veal breast, parmigiano, chicken thigh, tomato

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

Carciofi e Spinaci, crispy baby artichokes, farm spinach, parmigiano

\$150 Per Person

Third Course

Select 2 for the table to share

Dorade, roasted pomodoro butter, blistered cherry tomatoes, watercress

Cevapi Platter, lepinja, ajvar, kajmak, red onion

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

Duck*, plum jus, plum mostarda, shaved fennel (+15pp)

16 oz Lamb Saddle, caponata, roasted eggplant yogurt, lamb fat (+20pp)

16 oz Dry Aged Strip*, grilled jimmy nardellos, pickled mustard seed vinaigrette, porcini rub (+25pp)

Dessert

Select 1 for the table to share

Gelato & Sorbetta, seasonal selection

Palacinke, marinated blueberries, vanilla gelato, cinnamon, basil

Crostata di Pistachio, white chocolate, whipped mascarpone, macerated cherries

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 seasonal 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.





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