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

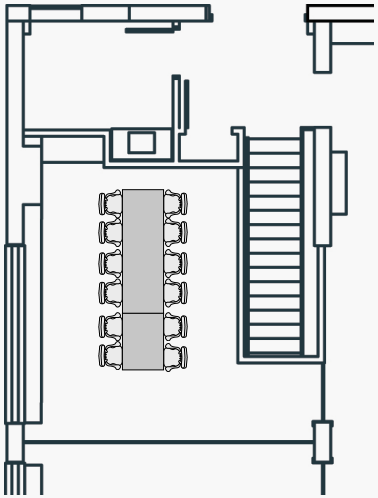
SERVICE
Seated Dinner / Reception Style

PRIVACY
Private

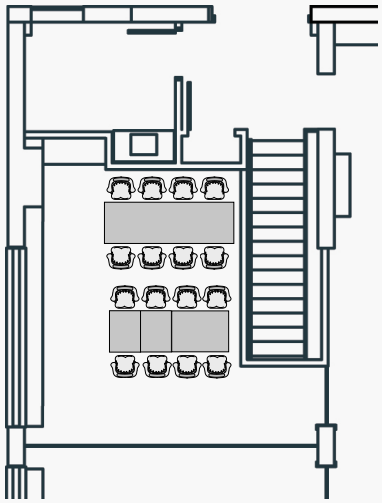
AUDIO/VISUAL
Available Upon Request

The North Room (capacity 16)

Floor Plan Examples



12 Guests

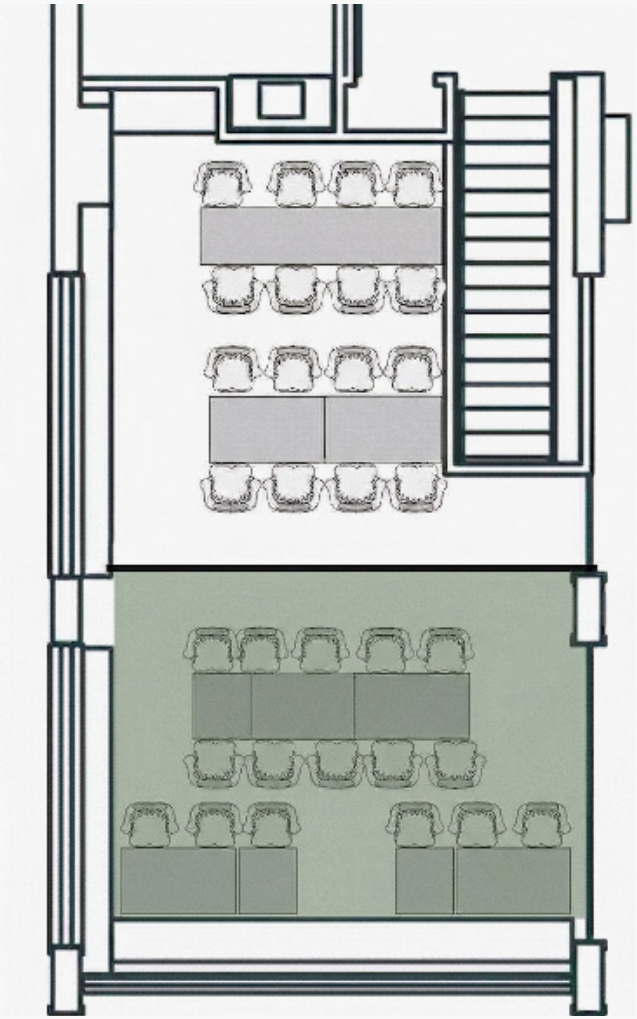


16 Guests

Semi-Private Room (capacity 24)

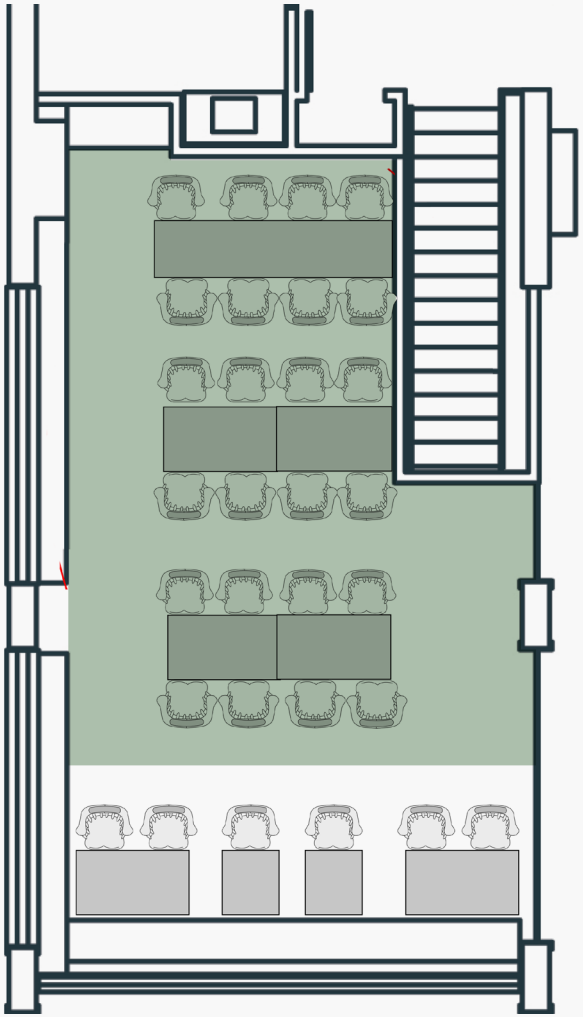
Floor Plan Examples

Semi-private space based on availability.



24 Guests

Reserved seating area

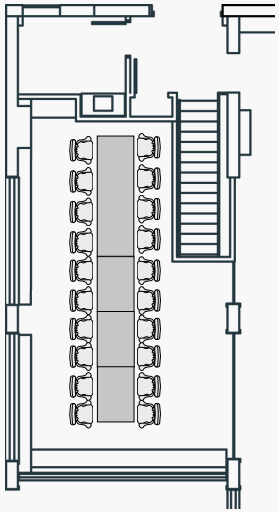


24 Guests

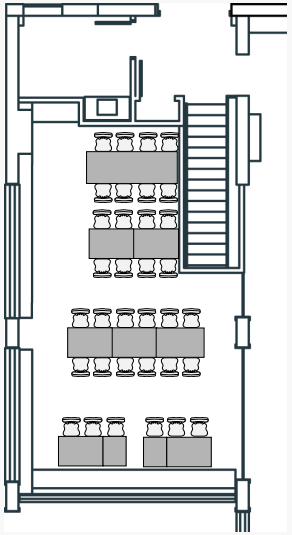
Reserved seating area

Full Private Room (capacity 40)

Floor Plan Examples



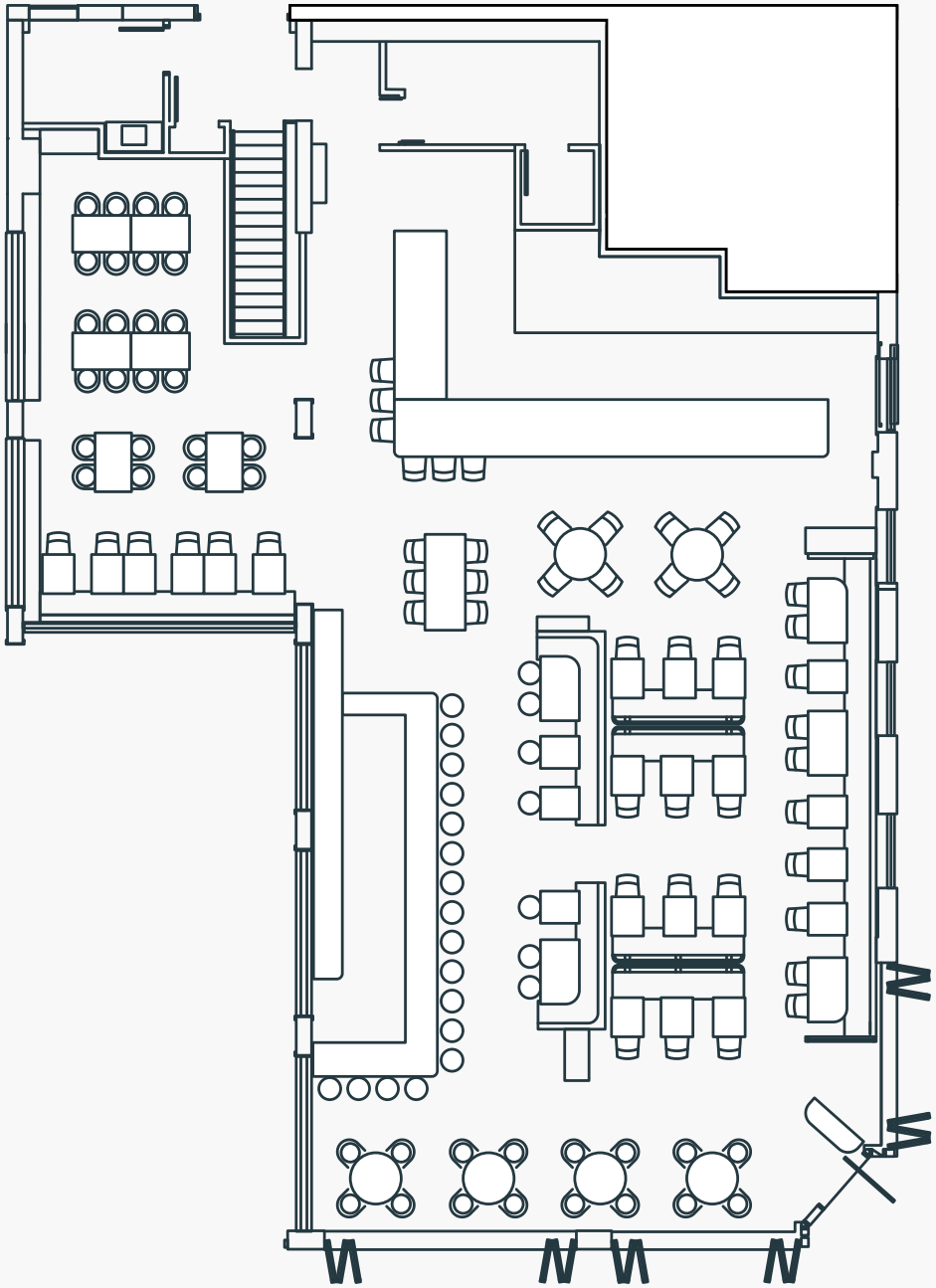
20 Guests



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

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

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

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

Chitarra, crab, grilled corn, scorzone truffle (+10pp)

RISOTTO

Skradin, veal breast, parmigiano, chicken thigh, tomato

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

Carota, coal roasted carrot, calabrian chile saffron honey, vacche rosse parmigiano

Third Course

Select 2 for the table to share

Branzino, soppressata vinaigrette, artichokes, grilled lemon

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

(BEVERAGES ON CONSUMPTION AVAILABLE)

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 four specialty 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 six specialty 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 event coordinator for current offerings.

WINE

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

PRE-SELECTED WINE

Pre-select your dinner wine from our extensive wine list prior to your arrival and let us take care of the rest. All prices are per bottle. Contact your event coordinator for more details.

CHAMPAGNE TOAST

Standard Selection $10

Premium Selection $20

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

Four Roses

*Maker's Mark

Tequila

Real del Valle Blanco

*Tequila Ocho Reposado

Mezcal

Fidencio Espadin

SPECIALTY COCKTAILS

STRAWBERRY AMARA

Citadelle Gin, Dolin Chamberyzette, Strawberry, Campari, Cynar

ROSE MARY SPRITZ

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

BAD APPLE BOURBON

Evan Williams Bonded Bourbon, Green Apple, Ginger, Lemon

FIRST PRESS

KHOR Vodka, Norden Aquavit, Aperol, Grapefruit Cordial, Black Pepper, EVOO

* BLIND RHUBARBER

Divino Mezcal, Rhubarb, Cardamom, Ramazotti, Lemon

* ELDER & TONIC

St. Germain, Maraska Slivovitz, Earl Grey, Tonic

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

day off GROUP

BILWID STEAKHOUSE rose mary il Carciofo BAR TUTTO