

*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

## The Full Private Room

- CAPACITY**  
40 Seated
- SERVICE**  
Seated Dinner
- PRIVACY**  
Private
- AUDIO/VISUAL**  
Wireless handheld microphone

## Full Restaurant Buyout

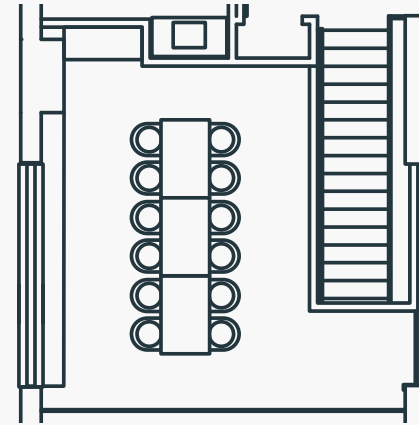
- CAPACITY**  
125 Seated / 150 Reception Style
- SERVICE**  
Seated Dinner / Reception Style
- PRIVACY**  
Private
- AUDIO/VISUAL**  
Available Upon Request



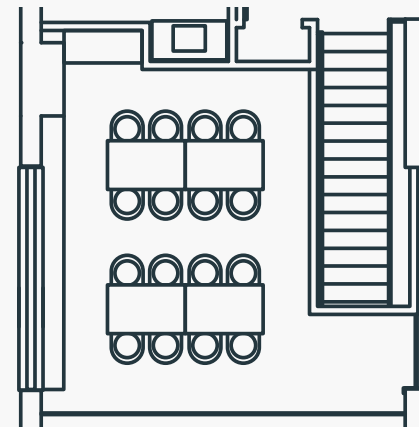


## The North Room (capacity 16)

Floor Plan Examples



12 Guests

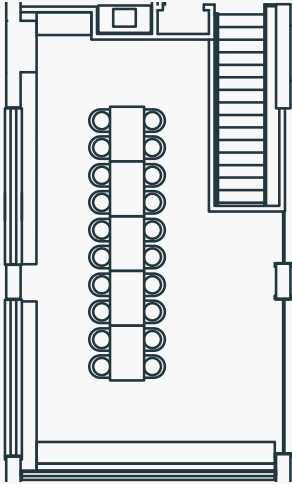


16 Guests

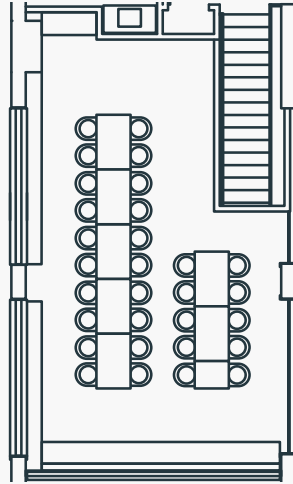


## Full Private Room (capacity 40)

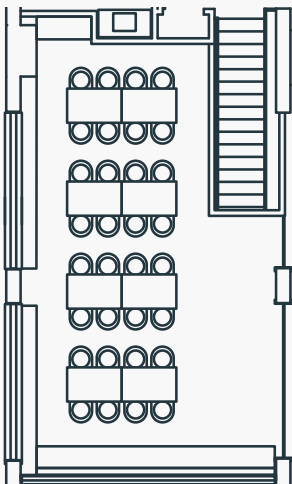
Floor Plan Examples



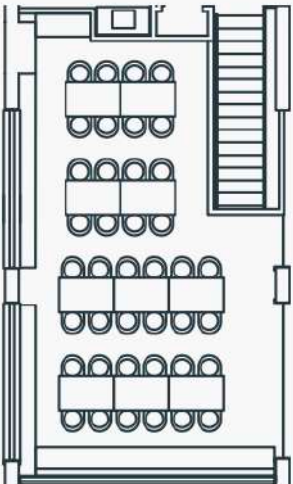
20 Guests



30 Guests



32 Guests



40 Guests

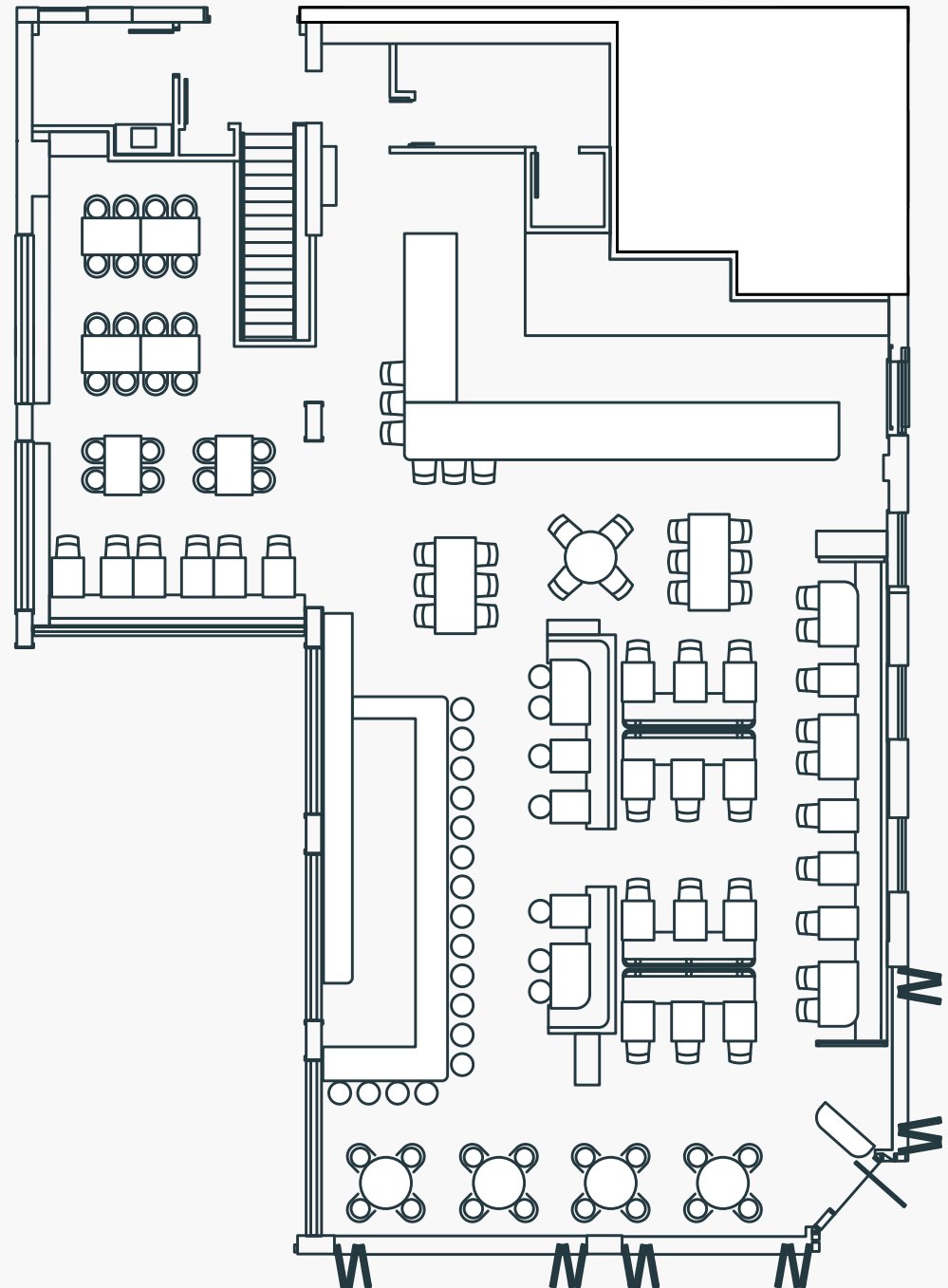






## Full Restaurant Buyout

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

**Crostino\***, coppa, grilled morels and asparagus, pickled shallots, garlic aioli

**Little Gem Salad**, aleppo white balsamic vinaigrette, fava beans, farro, almonds, montasio

**Snap Pea and Radish**, tonnato, colatura sesame vinaigrette, pea shoots

**Stracciatella**, strawberries, essenza, basil, fennel pollen, lepinja

**Grilled Clams**, smoked ramp 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

**Roasted Beets**, beet caramel, pomegranates, whipped mascarpone, spiced seeds

## Second Course

Select 3 for the table to share

**Mezzaluna**, ricotta filling, asparagus, pecorino toscano

**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

**Gemelli**, duck bolognese, piave, basil

**Bucatini**, hearth roasted mushrooms, ramps, spring onion, parmigiano

## 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

## Third Course

Select 2 for the table to share

**Whole Rainbow Trout**, rainbow swiss chard, confit shallot and garlic, white balsamic, grilled lemon

**Cevapi Platter**, lepinja, ajvar, kajmak, red onion

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

**Duck\***, rhubarb jus, spring onion marmalade, pickled rhubarb and mustard seeds, thyme (+15pp)

**16 oz Lamb Saddle**, roasted carrots, pistachio, shallot vinaigrette (+20pp)

**24 oz Dry Aged Bone-In Strip\***, charred broccolini salsa verde, shaved pecorino (+25pp)

## Dessert

Select 1 for the table to share

**Gelato & Sorbetta**, seasonal selection

**Palačinke**, balsamic strawberries, vanilla gelato, cinnamon, basil

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

**Chocolate Budino**, pizzelle toffee 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	STANDARD BAR	PREMIUM BAR*	CHAMPAGNE TOAST
Includes select imported and domestic beers, select wines, soft drinks, and tea. Red Bull not included.	Includes 4 craft cocktails, select well spirits, select imported and domestic beers, select wines, soft drinks, and tea. Shots and Red Bull not included.	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.	Celebrate the evening with a champagne toast. Let our in-house sommelier pick the perfect champagne for your celebration.
2 Hour Package — \$45pp	2 Hour Package — \$55pp	2 Hour Package — \$65pp	Standard Selection — \$15pp
3 Hour Package — \$55pp	3 Hour Package — \$65pp	3 Hour Package — \$75pp	Premium Selection — \$20pp
4 Hour Package — \$65pp	4 Hour Package — \$75pp	4 Hour Package — \$85pp	

BEER	SPIRITS	COCKTAILS
Rotating bottled selection. Please ask your coordinator for current offerings.	<b>Vodka:</b> Khor *Tito's	<b>RUBY COLLINS</b>  KHOR Vodka, Grapefruit Cordial, Amaro Mondino, Hibiscus, Club Soda
<b>WINE</b>	<b>Gin:</b> Plymouth *Bombay Sapphire	<b>ROSE MARY SPRITZ</b>  Elena Penna Piedmontese Gin, Zubrowka, Italicus, Rosemary, G.D. Vajra Moscato d'Asti
<b>Sparkling</b>  <b>Case Paolin</b> - Asolo Prosecco Superiore - Veneto, Italy NV  <b>*Franciacorta</b> - Le Marchesine "Nitens" - Lombardy, Italy NV	<b>Rum:</b> Flor de Cana *Plantation 3 Star	<b>THE BIG APRICOT</b>  Rittenhouse Rye, R&W Apricot, Stirrings Ginger, Vermouth Balsamico, Lapsang Suchong
<b>White</b>  <b>Krauthaker</b> - Graševina - Slavonia, Croatia 2023  <b>*Elena Walch</b> - Pinot Grigio - Alto Adige, Italy 2024	<b>Whiskey:</b> Four Roses *Maker's Mark	<b>SNAP PEA GIMLET</b>  Tito's Vodka, Yellow Chartreuse, Lime, Snap Pea, Mint
<b>Red</b>  <b>Vina Laguna</b> - Merlot/Cabernet Sauvignon/Syrah "Festigia" Istria, Croatia 2020  <b>*Patricia Green</b> - Pinot Noir "Reserve" - Willamette Valley, OR 2021	<b>Tequila:</b> Cimarrón Blanco *Tequila Ocho Reposado	<b>*TEQUILLA STRAWBERRY MILK PUNCH</b>  Real Del Valle Reposado Tequila, Aperol, Strawberry, Sencha, Clarified with Milk
	<b>Mezcal:</b> Los Vecinos del Campo Espadin	<b>*EARLY BIRD</b>  El Dorado 5yr Rum, Espresso/ Lime Cordial, Cherry, Tonic

*\*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.*





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