

*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**

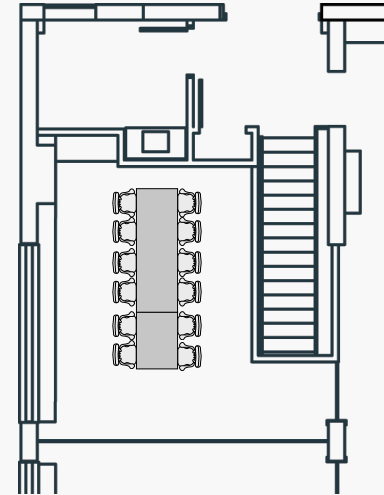
Available Upon Request



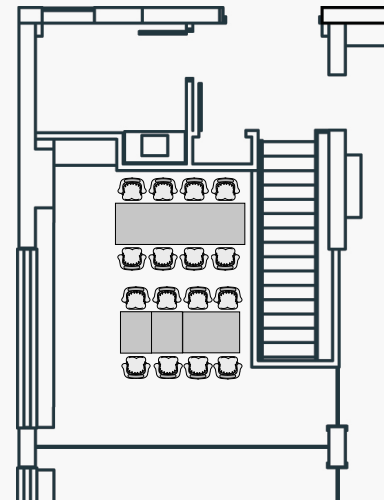


## The North Room (capacity 16)

Floor Plan Examples



12 Guests



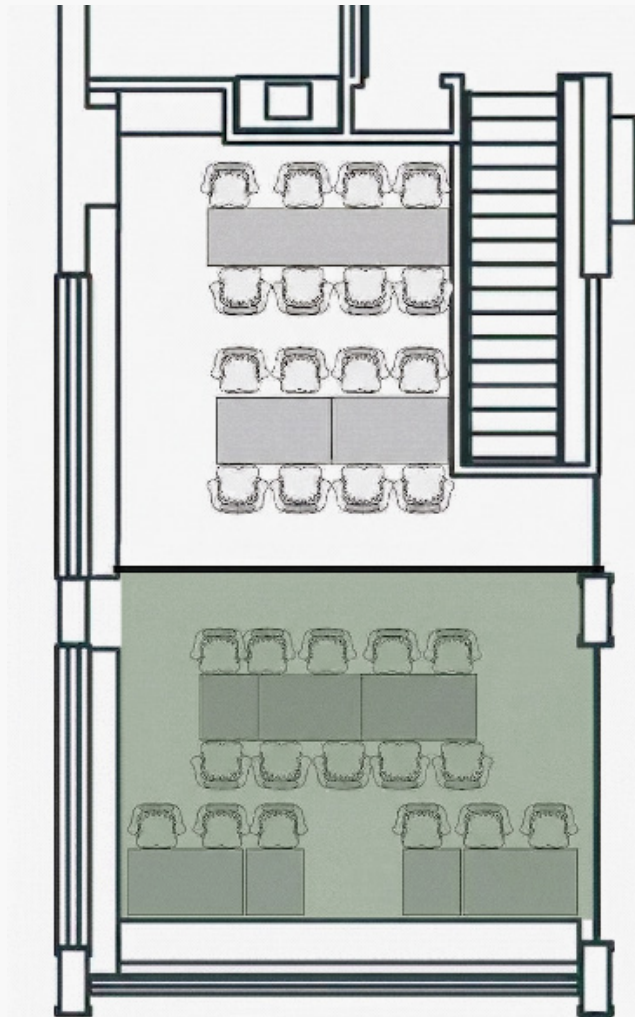
16 Guests



# Semi-Private Room (capacity 24)

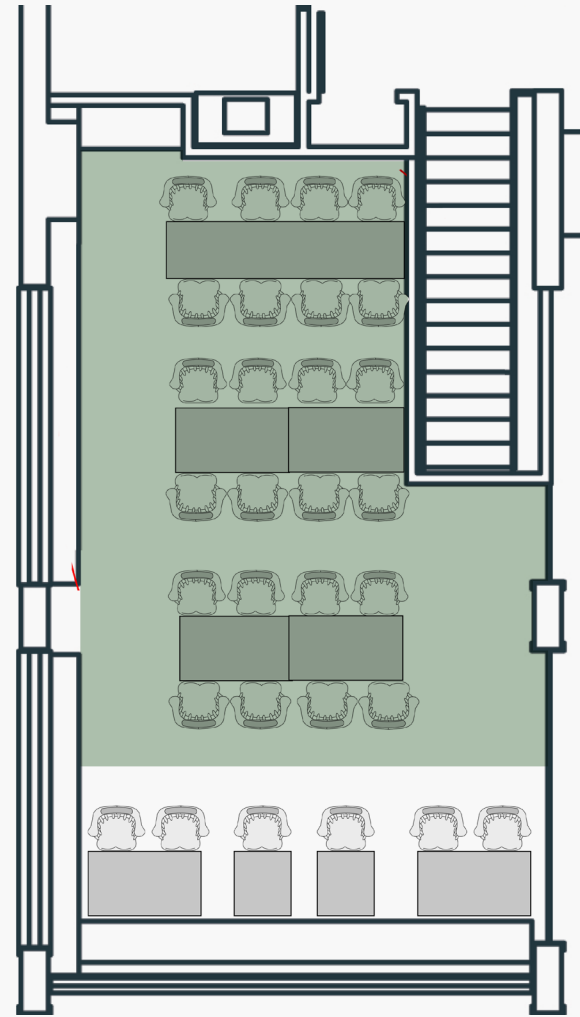
Floor Plan Examples

Semi-private space based on availability.



24 Guests

Reserved seating area



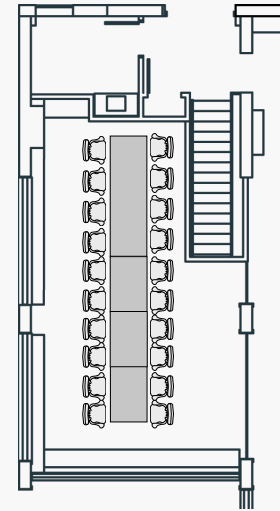
24 Guests

Reserved seating area

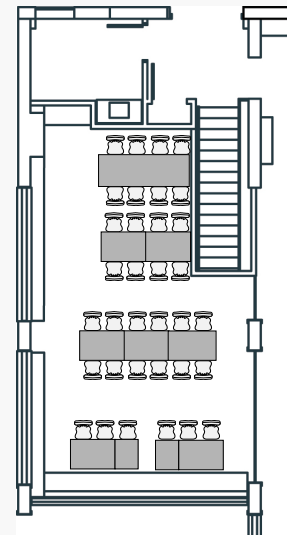


## Full Private Room (capacity 40)

Floor Plan Examples



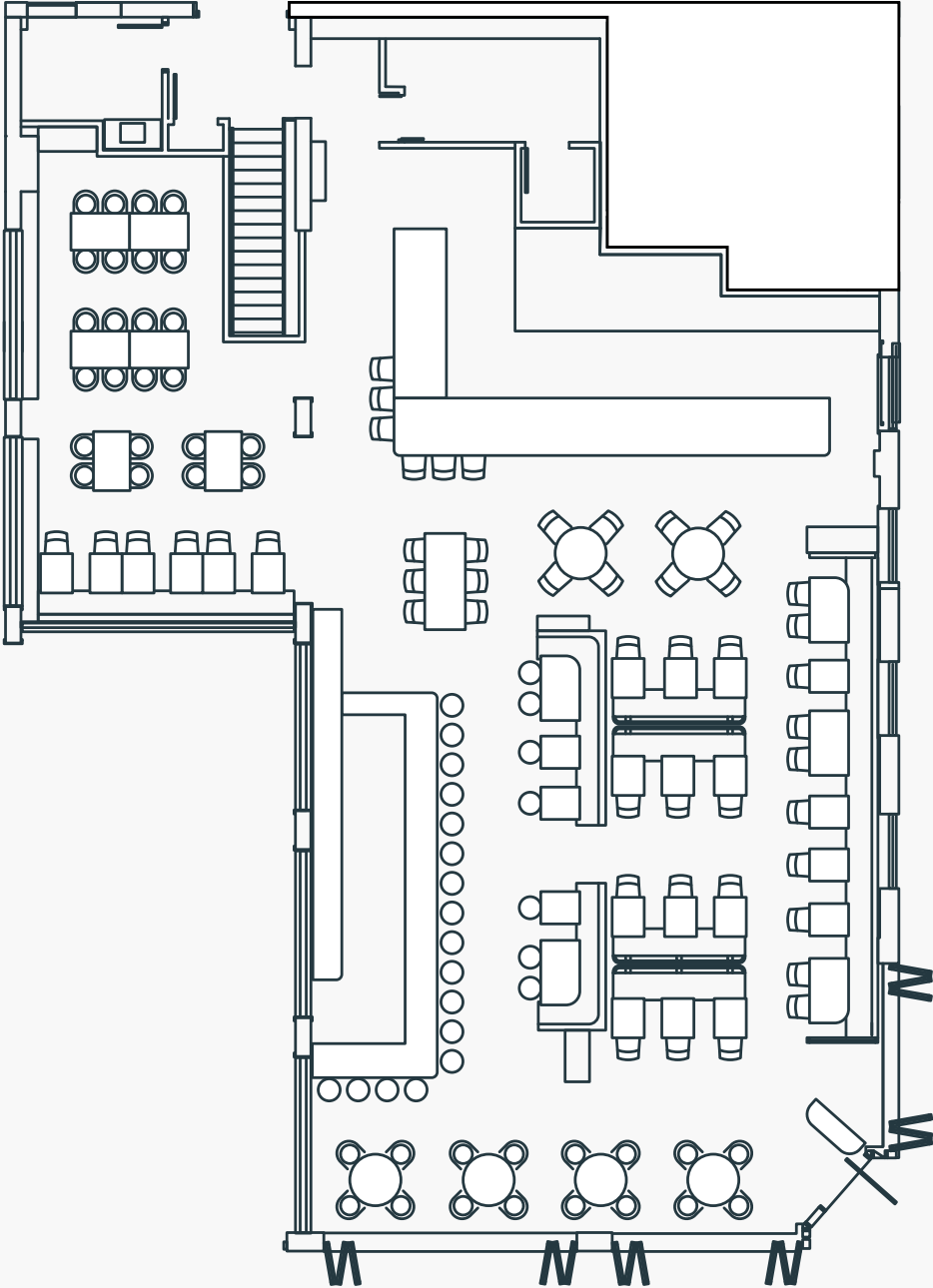
20 Guests



40 Guests

# Full Restaurant Buyout

Floor Plan Example





# Private Events Menu

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\$150 Per Person

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## First Course

*Select 3 for the table to share*

**Zucchini Fritters**, pesto aioli, parmigiano, pine nuts

**Roasted Carrots**, calabrian chile honey, pine nuts, goat cheese, herbs

**Crostino**, focaccia, coppa, whipped robiola, turnip & radish, black garlic honey

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

**Stracciatella**, aglio verde e olio, chili, lepinja

**Grilled Clams**, smoked shrimp 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

**Pea & Farro Salad**, pickled rhubarb vinaigrette, snap peas, candied sunflower seeds, shoots

**Kjufte**, ljutenitsa, green garlic yogurt, dill pickles

## Second Course

*Select 3 for the table to share*

**Mezzaluna**, lamb pancetta, peas, pecorino, black pepper, pea tendrils

**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, cacio cavallo

**Rigatoni**, capra brasato, panteleo goat cheese

**Rotolo**, heirloom tomatoes, essenza, mozzarella, basil

## RISOTTO

**Skradin**, veal breast, parmigiano, chicken thigh, tomato

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

**Asparago**, grilled asparagus, preserved spring onion, pecorino pepato

## Third Course

*Select 2 for the table to share*

**Branzino**, soppressata vinaigrette, artichokes, grilled lemon

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

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

**Duck\***, strawberries, fennel, amaro duck jus, fennel pollen (+15pp)

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

**24oz Bone-In Ribeye\***, grilled spring onion, essenza balsamico, chili, porcini rub (+25pp)

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## Dessert

*Select 1 for the table to share*

**Gelato & Sorbetta**, seasonal selection

**Povitica**, rhubarb, poppyseeds, cardamom vanilla gelato

**Palačinke**, balsamic strawberries, vanilla cream cheese, strawberry gelato, mint

**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

## 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

*\*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.*

*rose mary*

932 W Fulton Market, Chicago, IL 60607

(872) 260-3921 | [www.rosemarychicago.com](http://www.rosemarychicago.com)

**day off**  
GROUP

IIB IIL W IID  
— STEAKHOUSE —

*rose mary*

*il Carciofo*

**BAR TUTTO**