

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

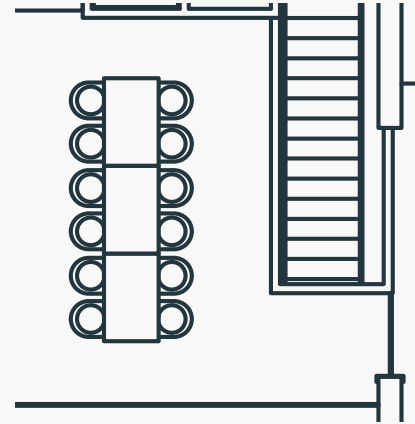
AUDIO/VISUAL
Available Upon Request



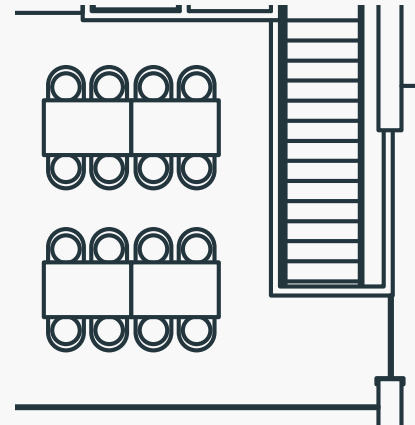


The North Room (capacity 16)

Floor Plan Examples



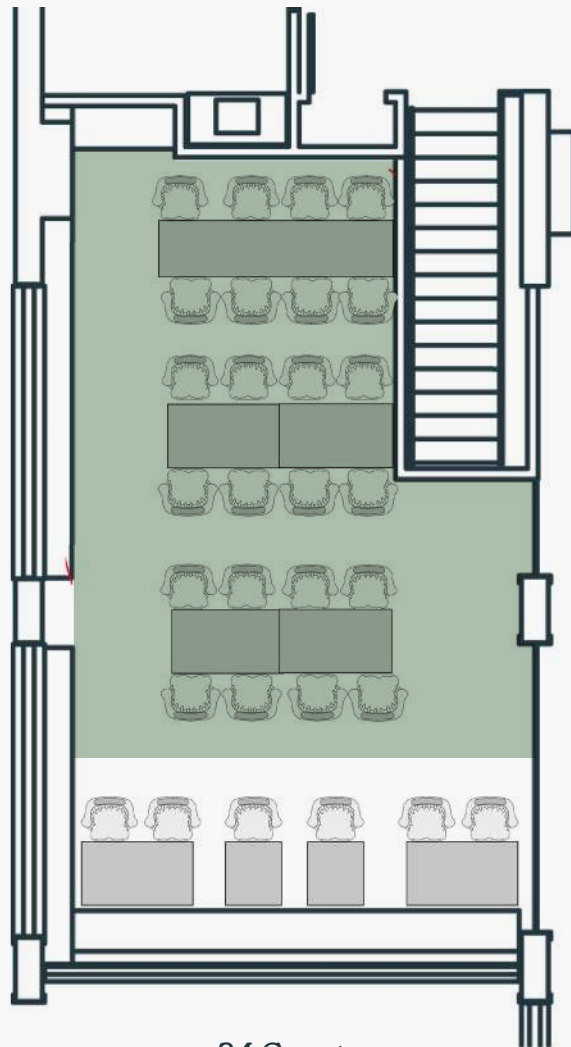
12 Guests



16 Guests

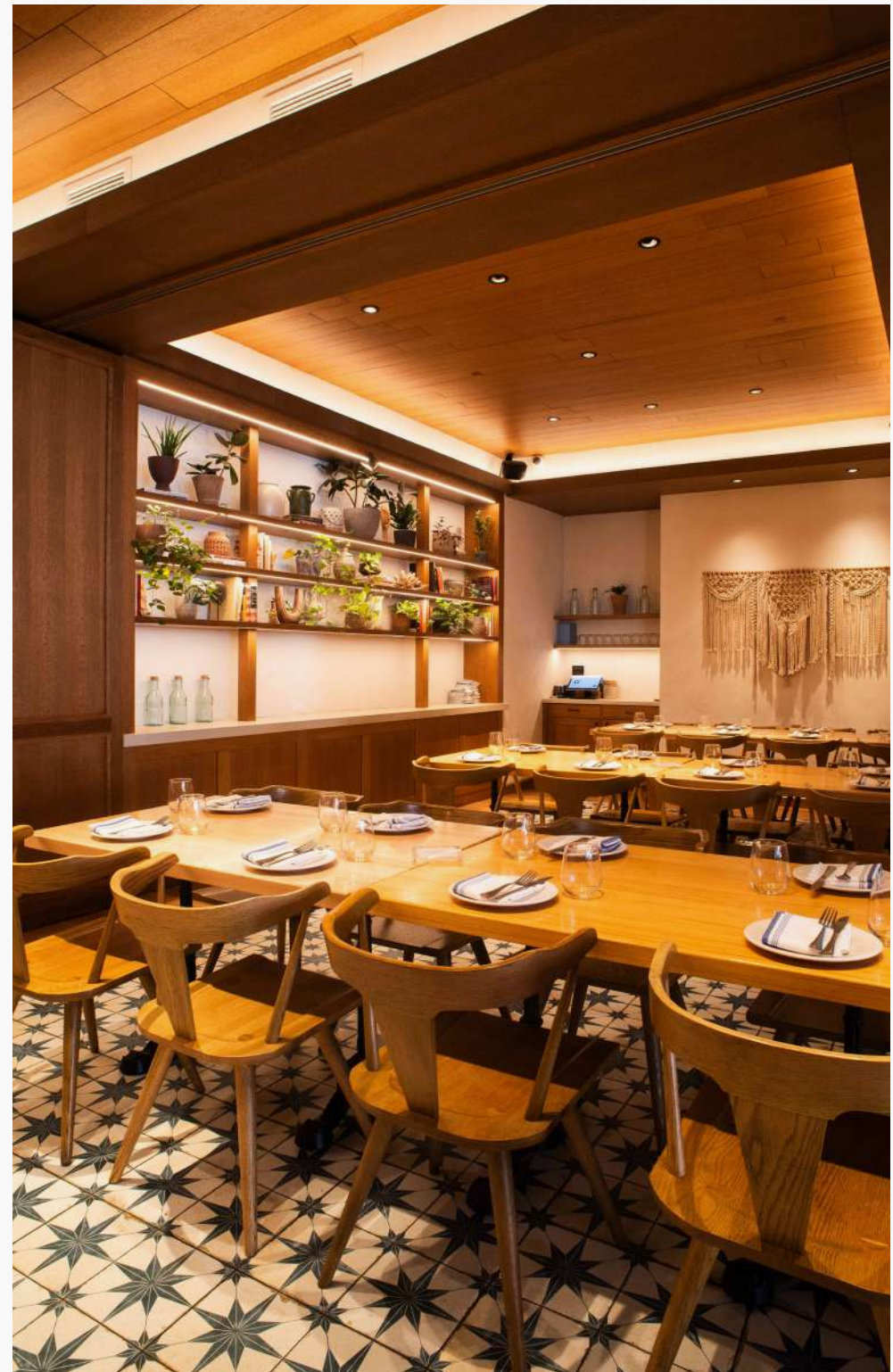
Semi-Private Room (capacity 24)

Floor Plan Examples



24 Guests

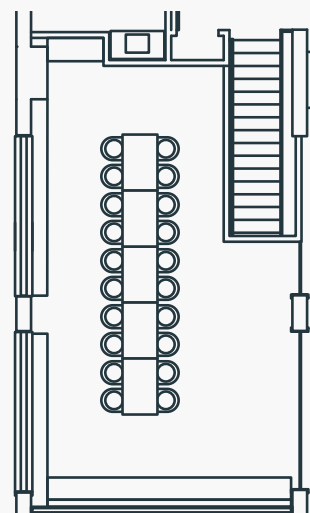
Reserved seating area



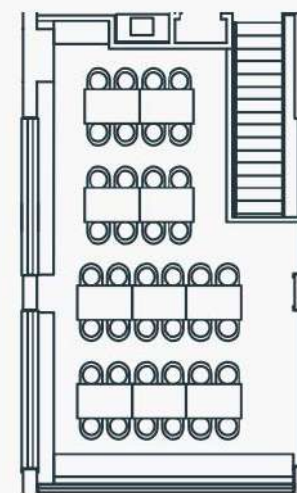


Full Private Room (capacity 40)

Floor Plan Examples



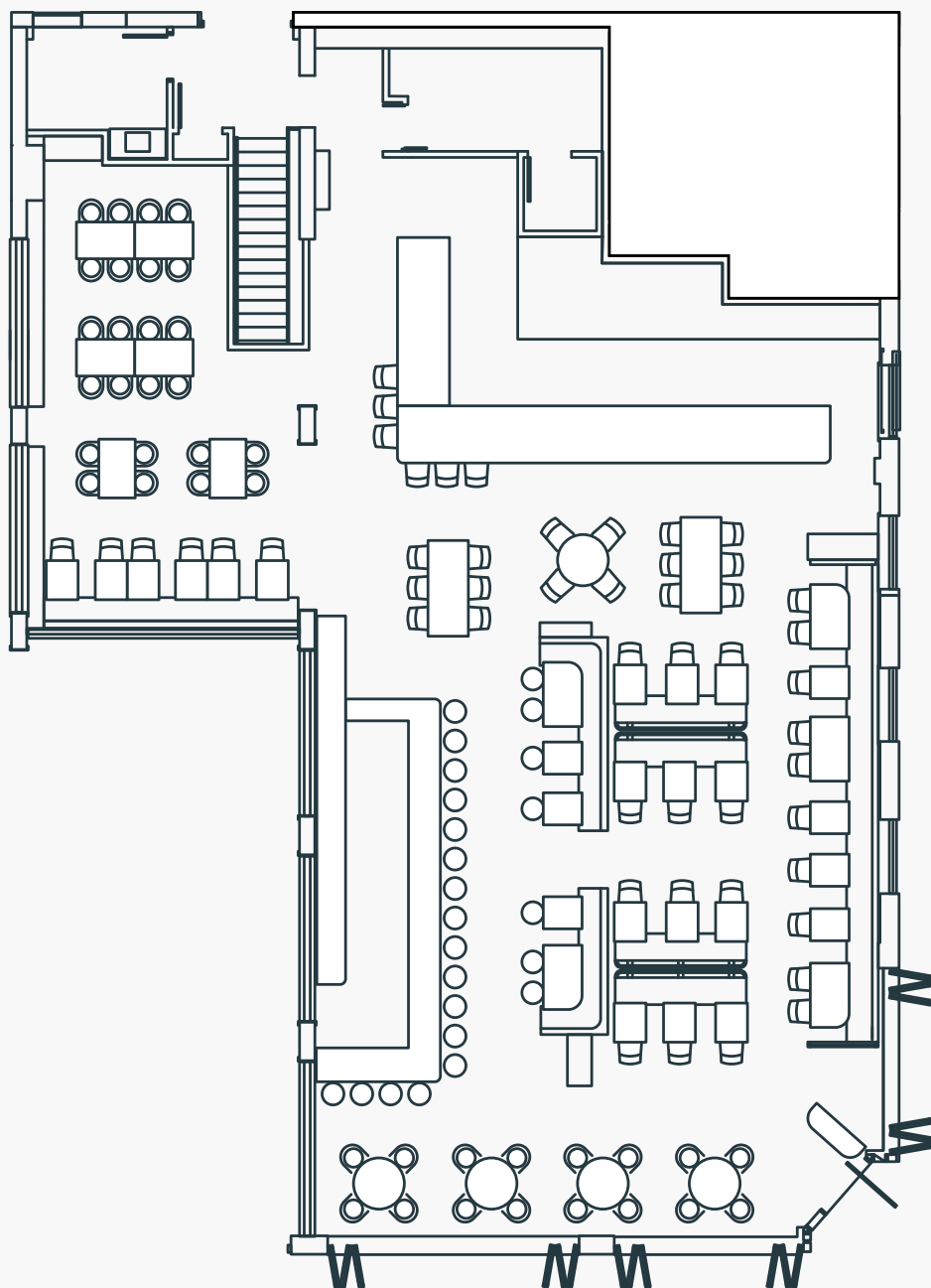
20 Guests



40 Guests

Full Restaurant Buyout

Floor Plan Example





Private Events Menu

\$150 Per Person

First Course

Select 3 for the table to share

Zucchini Fritters, pesto aioli, parmigiano, pine nuts

Brussel Sprouts, sopressata vinaigrette, crispy shallots, almonds, cacio cavallo

Delicata Squash, prosciutto, fontina fonduta, chili oil, candied pecans

Roasted Cauliflower, tonnato, preserved lemon chili crisp, pickled currants, pine nuts

Stracciatella, smoked figs, saba, mustard frills, fennel pollen, 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

Roasted Pear Salad, spinach, brown butter maple vinaigrette, spicy pepitas, gorgonzola

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

Second Course

Select 3 for the table to share

Caramelle, honeynut squash, apple cider gastrique, montasio, crispy sage

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

Tagliatelle, brown butter, parmigiano, white truffles (+25 pp)

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

(Add white truffles to any dish: +25 pp)

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*, roasted peppers, pickled mustard seed chimichurri, porcini rub (+25pp)

Dessert

Select 1 for the table to share

Gelato & Sorbetta, seasonal selection

Palacinke, granny smith apples, salted caramel, vanilla gelato, cinnamon sugar

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.



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

Sparkling

- Case Paolin** - Asolo Prosecco Superiore - Veneto, Italy NV
- *Franciacorta** - Le Marchesine “Nitens” - Lombardy, Italy NV

White

- Krauthaker** - Graševina - Slavonia, Croatia 2023
- *Elena Walch** - Pinot Grigio - Alto Adige, Italy 2024

Red

- Bordon ‘Bon D’Or** - Cabernet Sauvignon/Merlot/Refosk Istria, Slovenia 2018
- *Patricia Green** - Pinot Noir “Reserve” - Willamette Valley, OR 2021

SPIRITS

Vodka:

- Khor
- *Tito’s

Gin:

- Plymouth
- *Bombay Sapphire

Rum:

- Flor de Cana
- *Plantation 3 Star

Whiskey:

- Four Roses
- *Maker’s Mark

Tequila:

- Cimarrón Blanco
- *Tequila Ocho Reposado

Mezcal:

- Los Vecinos del Campo Espadin

COCKTAILS

RUBY COLLINS

- KHOR Vodka, Grapefruit Cordial, Amaro Mondino, Hibiscus, Club Soda

ROSE MARY SPRITZ

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

THE BIG APRICOT

- Rittenhouse Rye, R&W Apricot, Stirrings Ginger, Vermouth Balsamico, Lapsang Suchong

SNAP PEA GIMLET

- Tito’s Vodka, Yellow Chartreuse, Lime, Snap Pea, Mint

*TEQUILLA STRAWBERRY MILK PUNCH

- Real Del Valle Reposado Tequila, Aperol, Strawberry, Sencha, Clarified with Milk

*EARLY BIRD

- 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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932 W Fulton Market, Chicago, IL 60607
(872) 260-3921 | rosemarychicago.com