

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

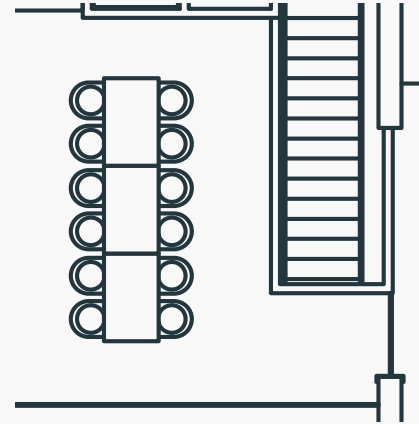
- CAPACITY**
125 Seated / 150 Reception Style
- SERVICE**
Seated Dinner / Reception Style
- PRIVACY**
Private
- AUDIO/VISUAL**
Available Upon Request



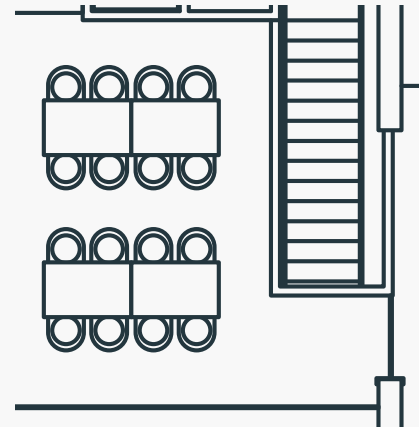


The North Room (capacity 16)

Floor Plan Examples



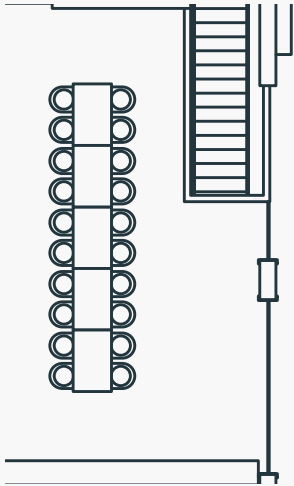
12 Guests



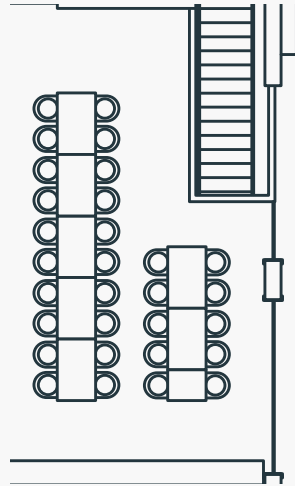
16 Guests

Full Private Room (capacity 40)

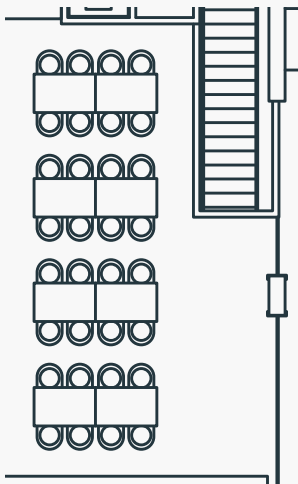
Floor Plan Examples



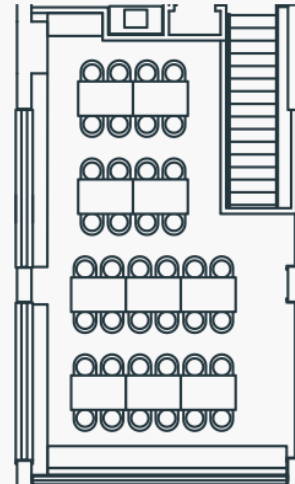
20 Guests



30 Guests



32 Guests



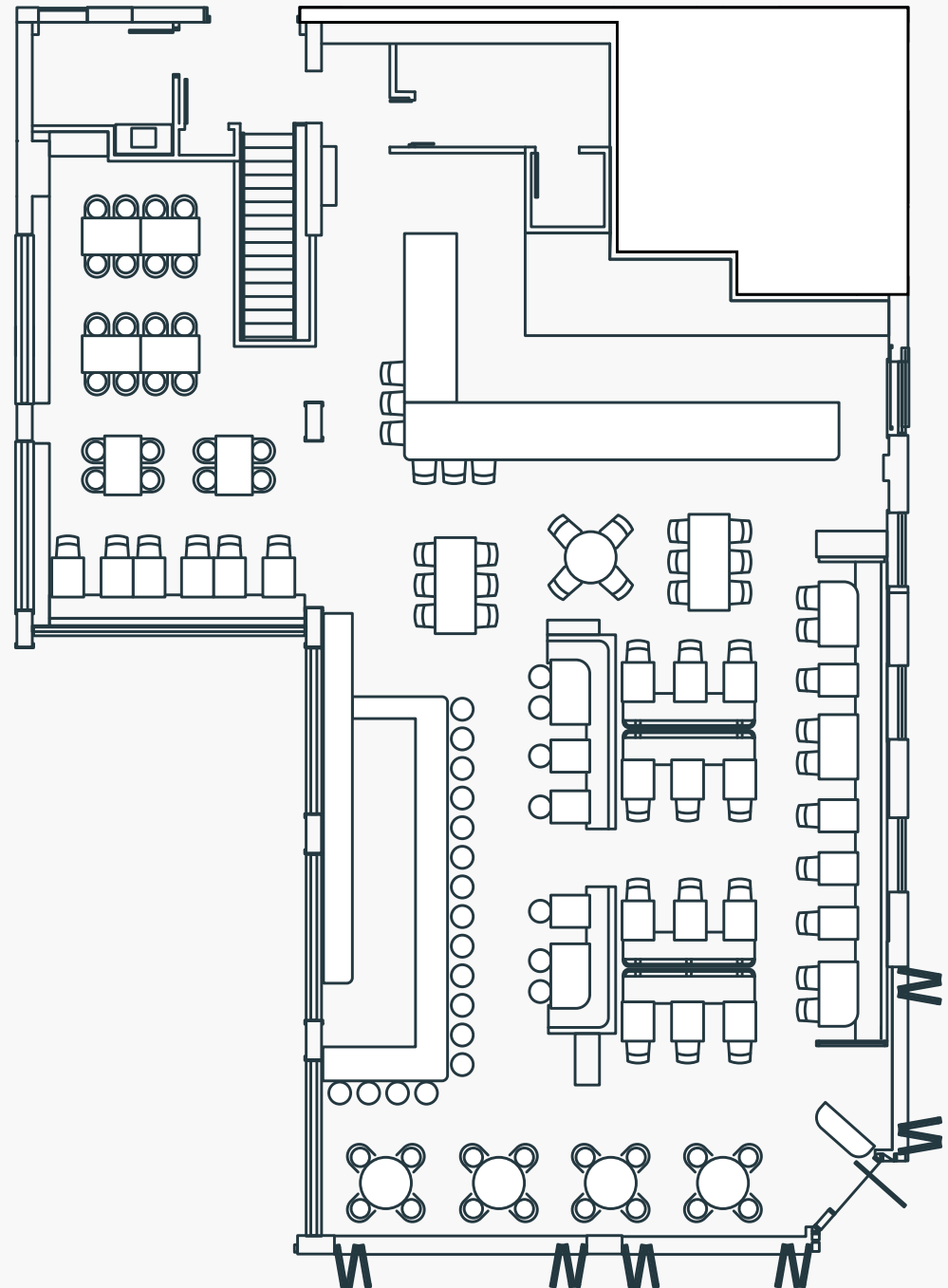
40 Guests





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

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

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