

*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**

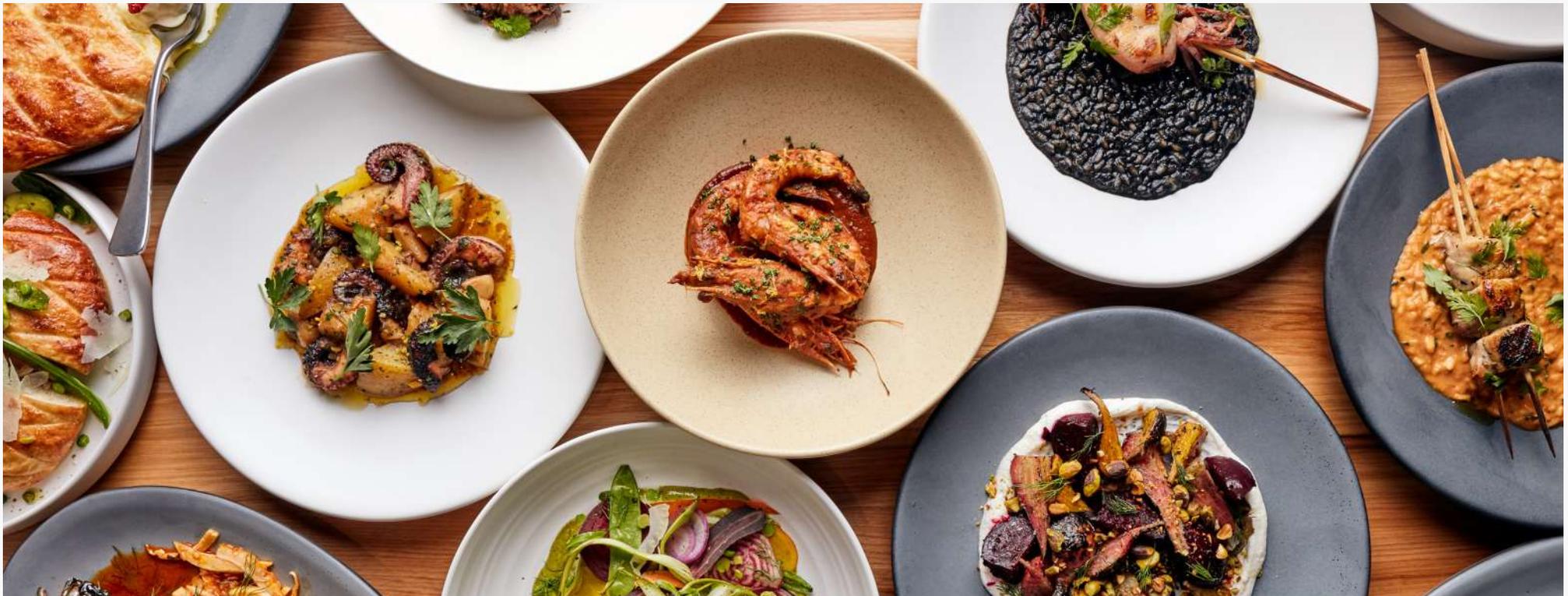
Seated Dinner / Reception Style

**PRIVACY**

Private

**AUDIO/VISUAL**

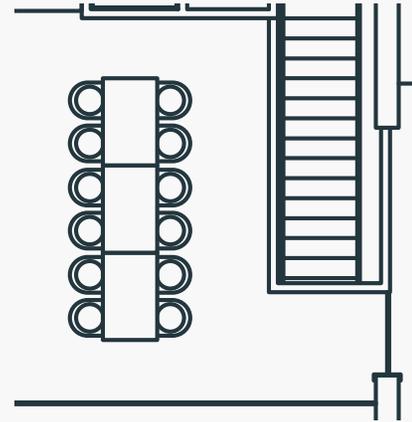
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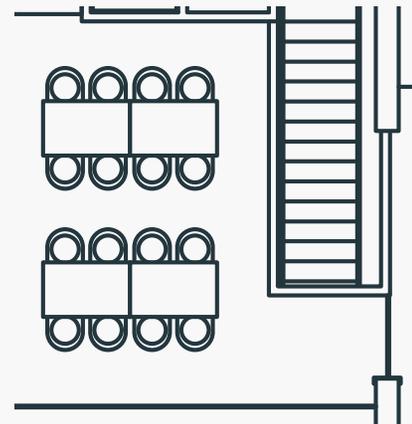


## The North Room (capacity 16)

Floor Plan Examples



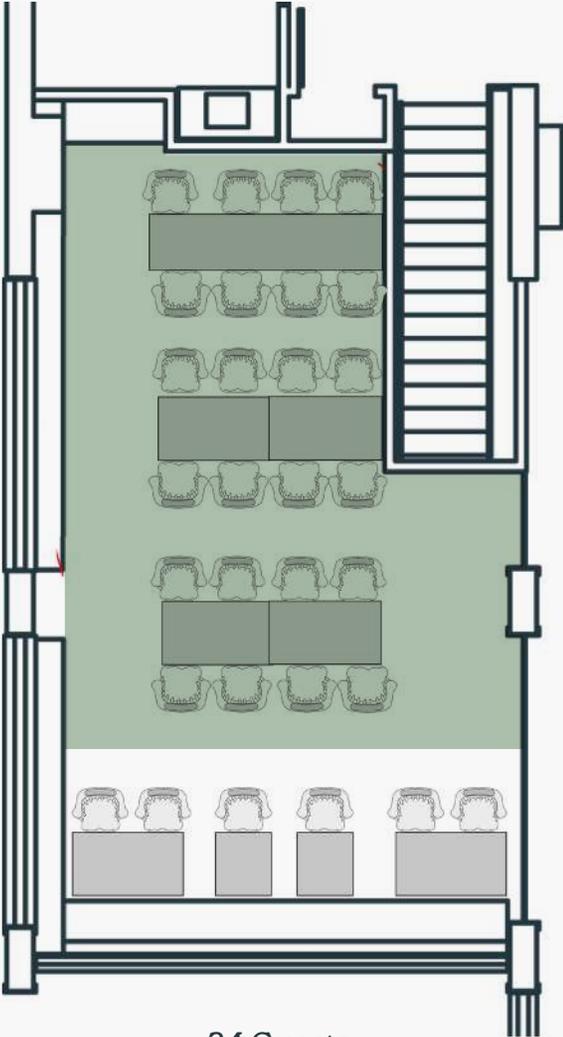
12 Guests



16 Guests

# Semi-Private Room (capacity 24)

Floor Plan Examples



24 Guests

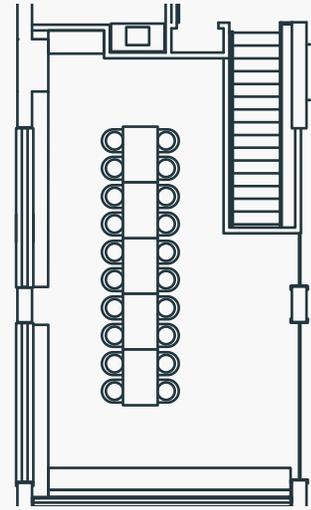
Reserved seating area



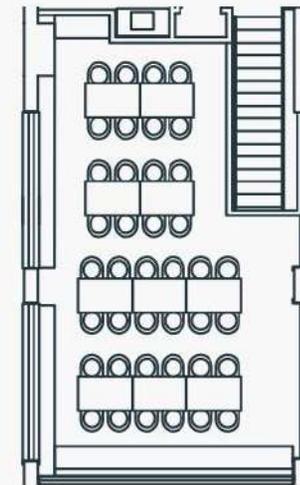


## Full Private Room (capacity 40)

Floor Plan Examples



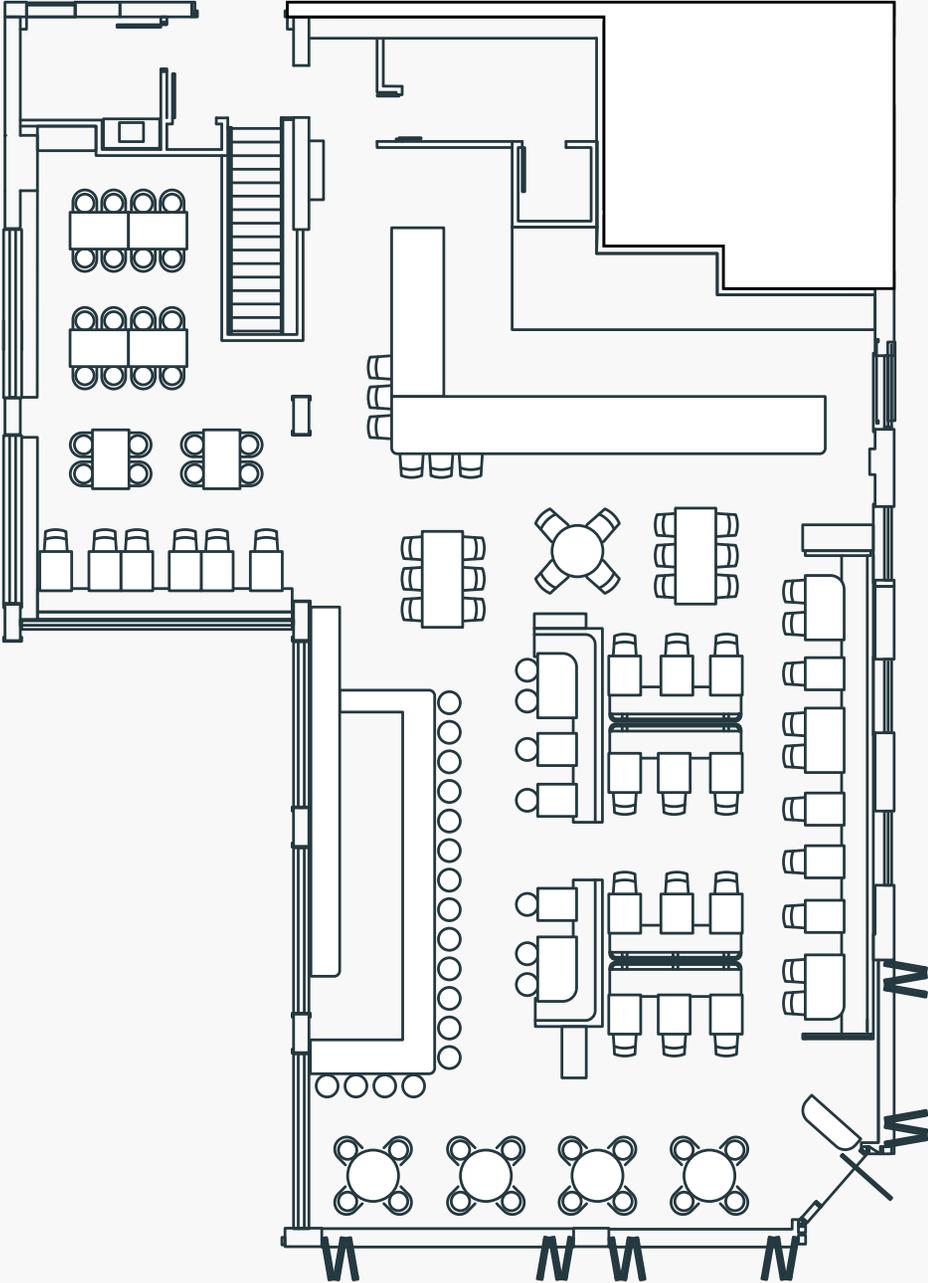
20 Guests



40 Guests

# Full Restaurant Buyout

Floor Plan Example





# Private Events Menu

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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

**Sweet Potato**, prosciutto vinaigrette, crème fraîche, sweet potato chips, chives

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

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

**Stracciatella**, winter citrus vinaigrette, arugula, fennel pollen, lepinja

**Grilled Clams**, smoked saffron garlic 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

**Sarma**, braised pork ragu, sauerkraut, parmigiano, basil

## Second Course

*Select 3 for the table to share*

**Doppio Ravioli**, sunchoke, taleggio, montasio, brown butter

**Radiatore 'Cacio e Pepe'**, pecorino romano, black pepper

**Tortellini Djuvec**, red pepper, eggplant, preserved zucchini, parmigiano, pine nuts

**Gnocchi**, beef cheek paštica, paški sir

**Spaghetti**, 'norcina style' duck ragu, parsnips, pecorino

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

**Chitarra**, roasted mushrooms & celery root, parmigiano, black truffle (+10pp)

## RISOTTO

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

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

**Funghi**, chestnut mushrooms, chestnut honey, parmigiano, thyme

**(Add black winter truffle to any dish: +10pp)**

## Third Course

*Select 2 for the table to share*

**Branzino**, zucca e aglio, fennel, salmoriglio, grilled lemon

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

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

**Duck\***, cider jus, grilled endive, balsamela, fennel pollen (+15pp)

**Braised Lamb Shoulder\***, tomato braised lentils, balsamico, rosemary (+20pp)

**16 oz Dry Aged Strip\***, grilled beets, beef fat, pickled mustard seeds, porcini rub (+25pp)

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## Dessert

*Select 1 for the table to share*

**Gelato & Sorbetta**, seasonal selection

**Toffee Zelten**, bourbon whipped cream, cinnamon toasted nuts, oranges, vanilla gelato

**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

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## 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

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## BEER

Rotating bottled selection.

Please ask your coordinator for current offerings.

## WINE

Rotating seasonal selection.

Please ask your coordinator for current standard and premium offerings.



*\*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

## COCKTAILS

### Blood Orange Meridian

Real del Valle Reposado, Ramazotti Amaro, Blood Orange Cordial, Club Soda

### Rose Mary Spritz

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

### Adriatic Nights

Old Forester Bourbon 100, Punt e Mes, Darna Amaro\*

*\*Contains almonds*

### Honey Vespa

Khor Vodka, Meletti Amaro, Pierre Ferrand Curacao, Honey, Cinnamon, Lemon

### \*Banana Daiquiri Milk Punch

Probitas Rum, Smith and Cross, Banana, Rare Tea Cellars Vanilla Chai, Lime, clarified with Milk

### \*The Pineapple Espresso

Planteray Cut and Dry, Espresso Cordial, Pineapple, Tonic



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