

*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

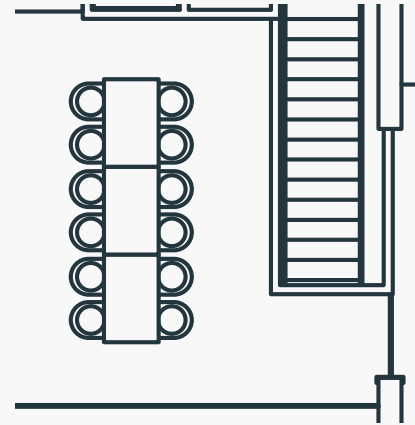
**AUDIO/VISUAL**  
Available Upon Request



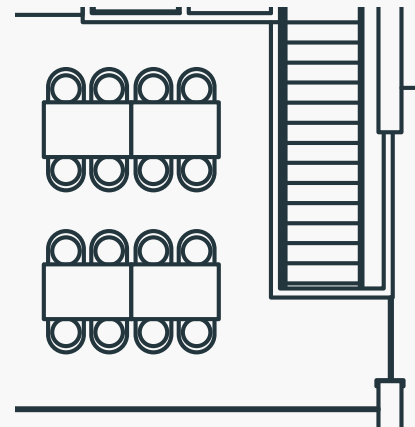


## The North Room (capacity 16)

Floor Plan Examples



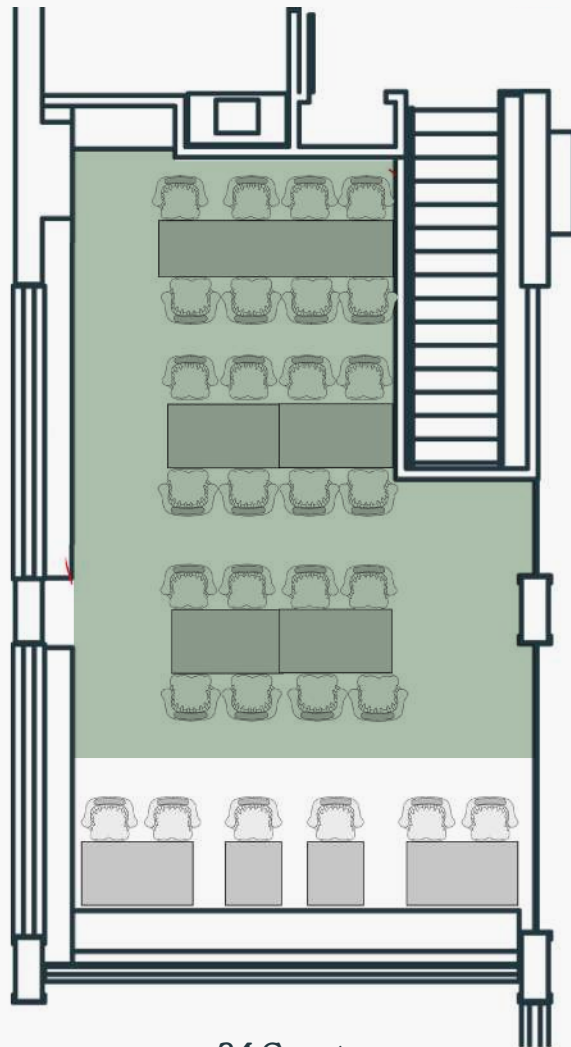
12 Guests



16 Guests

## Semi-Private Room (capacity 24)

Floor Plan Examples



24 Guests

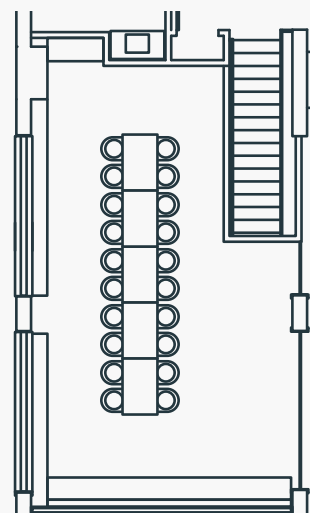
Reserved seating area



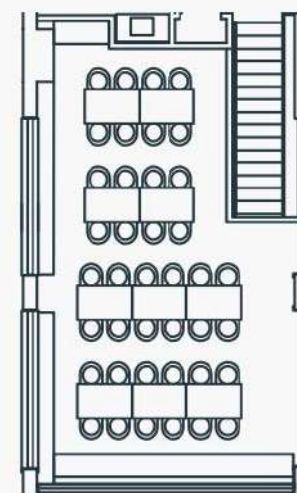


## Full Private Room (capacity 40)

Floor Plan Examples



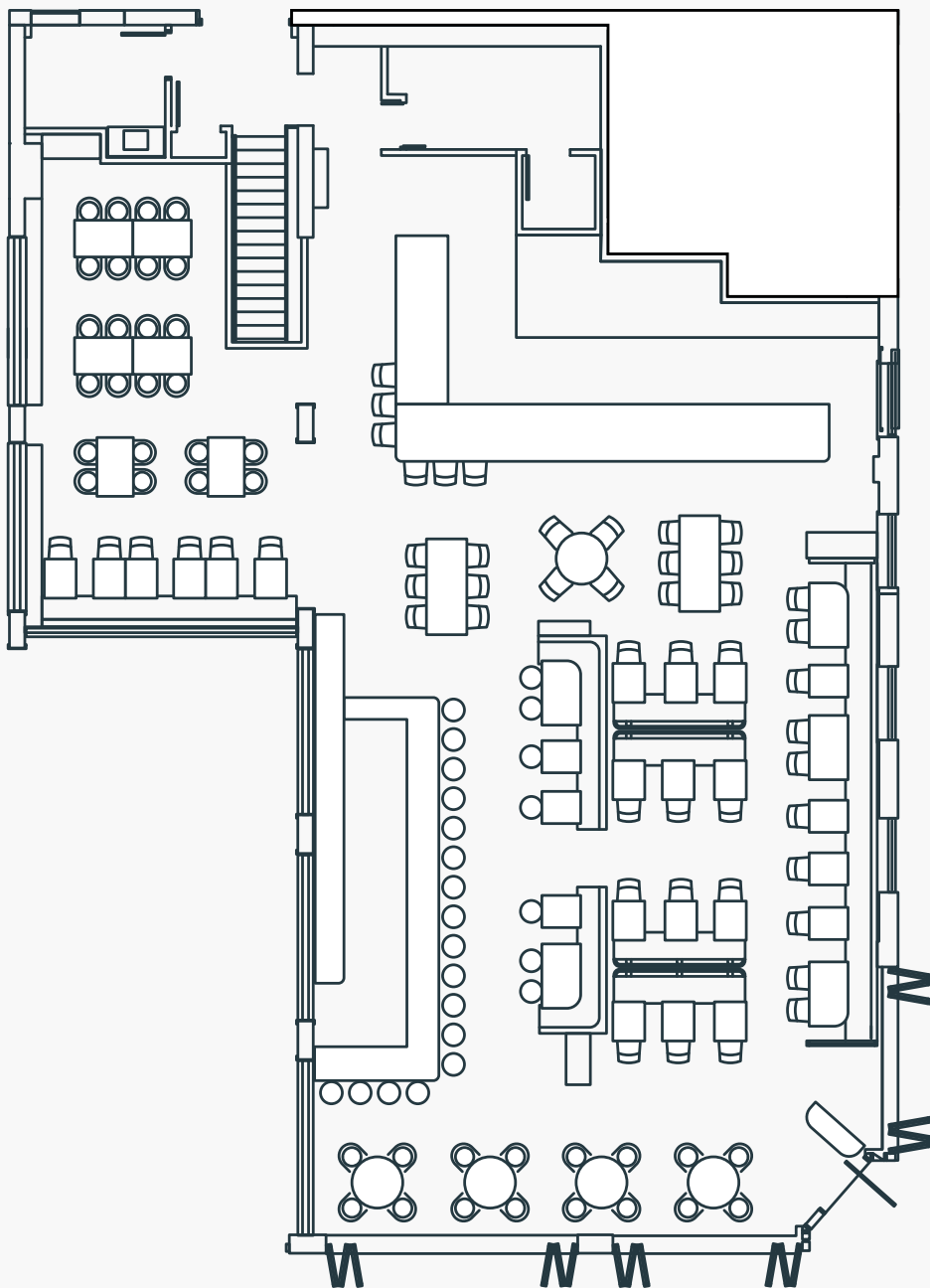
20 Guests



40 Guests

# Full Restaurant Buyout

Floor Plan Example





# Private Events Menu

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## First Course

*Select 3 for the table to share*

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

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

**Melon Salad**, prosciutto, castelfranco, chili vinaigrette, fiore sardo, almonds

**Shopska Salad**, grilled cucumber, green tomato, pickled tropea onion, black garlic yogurt

**Stracciatella**, peaches, essenza, fennel pollen, basil, 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

**Summer Beans**, tonnato, pickled red onion, pine nuts, mint

**Coppa**, grilled pepper & olive relish, artichoke, parmesan, grilled focaccia

**Duck Sausage**, sweet corn polenta, corn & pepper giardiniera, oregano



## Second Course

*Select 3 for the table to share*

**Cappelletti**, grilled corn, chanterelles, chestnut honey, scorzone truffle (+5pp)

**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

**Bucatini ‘Aglio e Olio’**, zucchini, chili flake, pecorino toscano

## 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

\$150 Per Person

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## 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\***, grilled jimmy nardellos, pickled mustard seed vinaigrette, porcini rub (+25pp)

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## Dessert

*Select 1 for the table to share*

**Gelato & Sorbetta**, seasonal selection

**Palacinke**, marinated blueberries, vanilla gelato, cinnamon, basil

**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](http://rosemarychicago.com)