THE DEARBORN

urban american tavern



CELEBRATIONS · BUSINESS DINNERS · GATHERINGS

Private Events

in the Rialto Room

DEARBORN ST & RANDOLPH ST · CHICAGO

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Welcome!

UPSCALE CUISINE × MIDWEST FOCUS × SEASONAL INFLUENCE

Anchoring the southeast corner of Dearborn St & Randolph St, The Dearborn is an 8,000-square-foot, 225-seat, urban American tavern by sisters & proprietors, Amy Lawless & Clodagh Lawless.

Executive Chef Aaron Cuschieri will inspire your palate, adding his eclectic twist on sophisticated classics, laid back 'lick your plate' dishes & essential Chicago favorites.

OUR STORY

We are family.

We are sisters Amy & Clodagh Lawless, with 40-plus years of hospitality experience between us & a passion for heartfelt service that's in our Irish blood. Our work is a team effort, day in & day out, in support of each other & our wonderful guests.

We opened in 2016, on this vibrant corner of the Loop, as a place for our guests to enjoy a working lunch, pre-theater drinks or dinner any night of the week. The murals, leather booths & other details throughout our restaurant are inspired by Chicago's past. Our detailed approach to our menus, service & our guests make us a standout in Chicago's vibrant restaurant scene.

THE SPACE

The Rialto Room

70-piece chandeliers, fresh floral, vaulted ceilings, industrial finishes including edison bulbs and burnished mirror panels.

- PRIVATE BAR
- A/V CAPABILITIES
- ELEVATOR
- DEDICATED TEAM



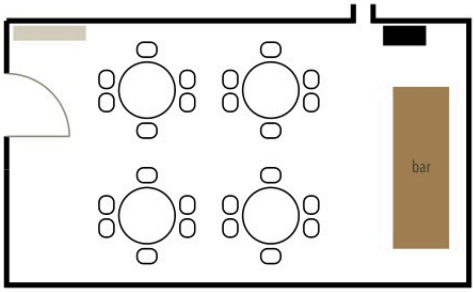




THE RIALTO ROOM

Seated Dinner Configurations

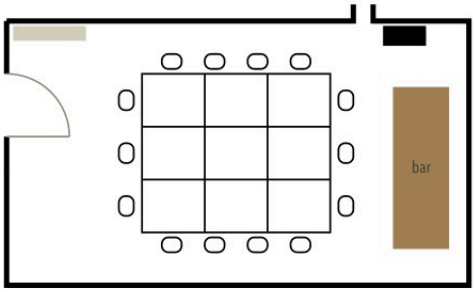
a few of our popular configurations for a seated dinner



01

Rounds

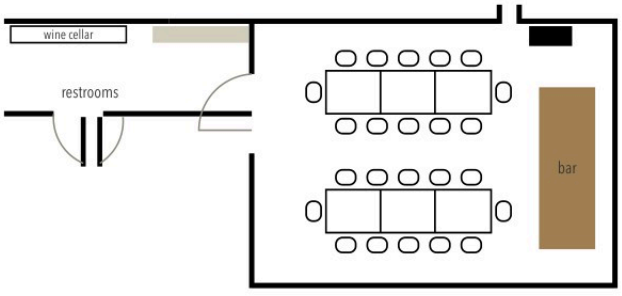
FOUR TABLES OF SIX



02

Banquet

ONE GRAND TABLE



03

Long Tables

TWO PARALLEL TABLES

GUESTS MUST SELECT TABLE SETUP 3 DAYS PRIOR TO EVENT



PLANNING YOUR EVENT

Private Events

a few things to note

01	Guest count due **no later than 3 business days** prior to event (+/- head count of 3)
02	Please be advised that menu selections must be finalized 72 hours prior to the event date. **Anything less than 72 hours is at the discretion of the kitchen**
03	Items may vary depending on season & availability
04	All fish, shellfish & caviar used at The Dearborn are sourced sustainably
05	Adding additional courses will incur an additional per person charge





RAISE A GLASS

Beverage

basic bar package BEER & WINE

TWO HOURS	$45/person
THREE HOURS	$60/person
FOUR HOURS	$75/person

BEER seasonal bottled beer selection

WINE sommelier's suggested red, white & sparkling wine

standard bar package

TWO HOURS	$50/person
THREE HOURS	$65/person
FOUR HOURS	$80/person

BEER seasonal bottled beer selection

WINE sommelier's suggested red, white & sparkling wine

STANDARD BAR SPIRITS ketel one vodka, tito's vodka, DB gin, bacardi rum, casa mexico tequila blanco, casa mexico tequila reposado, george dickel bourbon, george dickel select rye, jameson irish whiskey, teeling irish whiskey, dewars white label scotch

INCLUDES juices, soda & bottled water

martinis, high-end spirit pours & shots are not included

premium bar package

TWO HOURS	$65 /person
THREE HOURS	$80/person
FOUR HOURS	$105/person

BEER seasonal bottled beer selection

WINE sommelier's suggested premium red, white and sparkling wine

PREMIUM BAR SPIRITS ketel one vodka, grey goose vodka, tito's vodka, DB gin, bombay sapphire gin, tanqueray gin, bacardi rum, bacardi reserva ocho rum, casa mexico tequila blanco, casa mexico tequila reposado, patron silver, mezcal unión, george dickel bourbon, george dickel select rye, russell's reserve 10yr rye, jameson irish whiskey, teeling irish whiskey, dewars white label scotch, macallan 12 yr double cask scotch

INCLUDES juices, soda & bottled water

high-end spirit pours & shots are not included

2 DOZEN MINIMUM

Passed or Plated Appetizers

savory

WHITE BEAN HUMMUS CROSTINI · $36/DOZEN
crispy pita bread, fried chickpeas, mediterranean spices, kalamata olives

BEET & MOZZARELLA SKEWERS · $45/DOZEN
heirloom tomatoes, grilled quince, shiso, 10-year balsamic, really good olive oil, mâche, country sourdough

WAGYU BEEF TATAKI · $100/DOZEN
soy-ginger glaze, shallot gremolata, garlic chips, pickled fresnos, cilantro, asian pear

MARYLAND-STYLE CRABCAKES · $125/DOZEN 2 DOZEN INCREMENTS
old bayoli

BANG BANG SHRIMP · $70/DOZEN
sweet chili aioli, chives

HAM & CHEESE CROQUETTES · $48/DOZEN
cured ham, hook's cheddar, shaved brussels sprout salad, dried cranberries, honey-lemon vinaigrette, chipotle-yogurt sauce

SMOKED SALMON BLINI · $54/DOZEN
american caviar, crème fraîche

USDA PRIME DEARBORN SLIDERS · $70/DOZEN
USDA Prime ground beef, wisconsin cheddar, special sauce, bibb lettuce, dill pickles, brioche slider bun

BUFFALO CHICKEN SKEWERS · $50/DOZEN
blue cheese, celery, buffalo sauce, chives

STEAK TARTARE CROSTINI · $100/DOZEN
dijon, shallot, capers, parmesan, chives

SHRIMP & CRAB CEVICHE · $85/DOZEN
shrimp & crab, lime, cilantro, leche de tigre, red onions, garlic chips, fresno chilies, avocado, hominy

sweet

CLASSIC CHOCOLATE CHIP COOKIES · $36/DOZEN
dark & milk chocolate chips







REPLENISHED THROUGHOUT YOUR EVENT

Stationary Platters

savory

CHEESE & CHARCUTERIE BOARD · $15/PERSON
(REPLENISHED THROUGHOUT EVENT)
assortment of fresh & aged cheeses, local & international salumi, jams, fruit pickles, & bread

THE DEARBORN 'MEZE' PLATTER · $10/PERSON
(REPLENISHED THROUGHOUT EVENT)
white bean hummus, eggplant mousse, tabbouleh, fatoush salad, tzatziki, housemade pita bread

sweet

COOKIE & CONFECTIONS PLATTER · $10/PERSON
assortment of housemade sweets & treats

tavern-style pizza

TAVERN-STYLE PIZZA · $8/PERSON
(REPLENISHED THROUGHOUT EVENT)
thin crust cut into squares & topped with:

FOUR CHEESE
fontina, gruyere, gouda, mozzarella, chives, garlic butter

CLASSIC PEPPERONI

CHICAGO-MADE PEPPERONI & HOT HONEY
tempesta artisan pepperoni, parmesan, fresh basil, heaven's habanero honey

MUSHROOM AND MOZZARELLA
truffle bianca sauce, four star mushrooms, mozzarella, truffle oil

SPICY SAUSAGE & PEPPERS
boar sausage, peppers & onions, mozzarella, calabrian chili





PLATED

Three-Course Lunch

$58/person

soup or salad

SPICY CHICKEN & MUSHROOM SOUP
spicy chicken broth, sesame, napa cabbage, four star mushroom medley, pulled chicken, scallions

NEW SKOOL CAESAR
little gem, endive, crouton crumbs, shaved parmesan, egg yolk vinaigrettge, spring peas, white anchovies

main HOST CHOOSES TWO

SALMON MARKET SALAD
hand-selected local finds from market today

THE DEARBORN BURGER
usda prime beef, wisconsin cheddar, special sauce, dill pickle, bibb lettuce, brioche bun

BUFFALO CHICKEN SANDWICH
blue cheese-boursin spread, buttermilk-battered chicken thigh, dill pickle, housemade buffalo sauce, rainbow slaw

FISH 'N' CHIPS
tempura-battered cod, rainbow slaw, remoulade, charred lemon

SHRIMP & GRITS
cheddar & fresh corn grits, gulf shrimp, creole butter

PROTEIN BOWL
baby kale, arugula, tatsoi, quinoa, herb-yogurt dressing, pepitas, feta cheese, avocado, cucumber, shaved carrots, medium-boiled egg

for the table SERVES 2

SEASONAL LOCALLY FARMED VEGETABLES · $18
medley of oven roasted vegetables, pickled fresno chilies, garlic chips, lemon, heaven's habanero honey

CRISPY BRUSSELS SPROUTS · $13
pepitas, parmesan, champagne-mustard seed dressing

PARMESAN TRUFFLE FRIES · $13
truffle oil, parmesan

finale HOST CHOOSES ONE

PAVLOVA & BLOOD ORANGE
huckleberry compote, blood orange sorbet, mascarpone-vanilla chantilly, fresh spring fruit

CINNAMON-SUGAR APPLE CAKE
frillman farms honeycrisp apples, seedling farms apple cider-bourbon caramel, apple compote, cinnamon-oat streusel, vanilla bean gelato, creme anglase

BASQUE STYLE CHEESECAKE
velvety lemon-marscapone cake, vanilla-cardamom poached pears, local honeycomb





PLATED

Three-Course Dinner

$85/person

course I HOST CHOOSES TWO

PERUVIAN-STYLE CEVICHE
shrimp & crab, lime, cilantro, leche de tigre, red onions, garlic chips, fresno chilies, avocado, hominy

BURRATA
heirloom tomatoes, grilled quince, shiso, 10-year balsamic, really good olive oil, mâche, country sourdough

MEZE PLATE
hummus, tzatziki, eggplant mousse & tabbouleh with housemade pita bread

NEW SKOOL CAESAR
little gem, endive, crouton crumbs, shaved parmesan, egg yolk vinaigrette, spring peas, white anchovies

SPICY CHICKEN & MUSHROOM SOUP
spicy chicken broth, sesame, napa cabbage, four star mushroom medley, pulled chicken, scallions

HAM & CHEESE CROQUETTES
cured ham, hook's cheddar, shaved brussels sprout salad, dried cranberries, honey-lemon vinaigrette, chipotle-yogurt sauce

for the table SERVES 2

SEASONAL LOCALLY FARMED VEGETABLES · $18
medley of oven roasted vegetables, pickled fresno chilies, garlic chips, lemon, hot honey

CRISPY BRUSSELS SPROUTS · $13
pepitas, parmesan, champagne-mustard seed dressing

PARMESAN TRUFFLE FRIES · $13
truffle oil, parmesan

course II HOST CHOOSES TWO

½ MILLER AMISH CHICKEN
marinated & grilled ½ chicken, morel mushrooms, tarragon-mustard cream sauce, gnocchi, peas

PARMESAN GNOCCHI
morel & four star mushrooms, asparagus, sugar snap peas, spring peas, Parmesan, chive-butter sauce

10 OZ USDA PRIME NY STRIPLOIN ADD +$20/PERSON
house made skinny fries, garlic aioli, chimichurri, dearborn steak sauce

ROASTED SCOTTISH SALMON
eggplant mousse, roasted frillman farms sweet peppers, cipollini onions, crispy parsnip chards, port wine reduction

LAKE SUPERIOR WALLEYE "ALMONDINE"
cauliflower puree, caramelized almonds, haricot verts, brown butter-lemon sauce, potato nickels, burnt garlic

finale HOST CHOOSES ONE

PAVLOVA & BLOOD ORANGE
huckleberry compote, blood orange sorbet, mascarpone-vanilla chantilly, fresh spring fruit

CINNAMON-SUGAR APPLE CAKE
frillman farms honeycrisp apples, seedling farms apple cider-bourbon caramel, apple compote, cinnamon-oat streusel, vanilla bean gelato, creme anglase

BASQUE STYLE CHEESECAKE
velvety lemon-marscapone cake, vanilla-cardamom poached pears, local honeycomb





PLATED

Four-Course Dinner

$100/person

course I HOST CHOOSES TWO

PERUVIAN-STYLE CEVICHE
shrimp & crab, lime, cilantro, leche de tigre, red onions, garlic chips, fresno chilies, avocado, hominy

BURRATA
heirloom tomatoes, grilled quince, shiso, 10-year balsamic, really good olive oil, mâche, country sourdough

MEZE PLATE
hummus, tzatziki, tabbouleh with pita bread

HAM & CHEESE CROQUETTES
cured ham, hook's cheddar, shaved brussels sprout salad, dried cranberries, honey-lemon vinaigrette, chipotle-yogurt sauce

course II HOST CHOOSES TWO

MARKET SALAD
hand-selected local finds from market today

NEW SKOOL CAESAR
little gem, endive, crouton crumbs, shaved parmesan, egg yolk vinaigrettge, spring peas, white anchovies

SPICY CHICKEN & MUSHROOM SOUP
spicy chicken broth, sesame, napa cabbage, four star mushroom medley, pulled chicken, scallions

for the table SERVES 2

SEASONAL LOCALLY FARMED VEGETABLES · $18
medley of oven roasted vegetables, pickled fresno chilies, garlic chips, lemon, hot honey

CRISPY BRUSSELS SPROUTS · $13
pepitas, parmesan, champagne-mustard seed dressing

PARMESAN TRUFFLE FRIES · $13
truffle oil, parmesan

course III HOST CHOOSES TWO

½ MILLER AMISH CHICKEN
marinated & grilled ½ chicken, morel mushrooms, tarragon-mustard cream sauce, gnocchi, peas

PARMESAN GNOCCHI
morel & four star mushrooms, asparagus, sugar snap peas, spring peas, Parmesan, chive-butter sauce

10 OZ USDA PRIME NY STRIPLOIN ADD +$20/PERSON
house made skinny fries, garlic aioli, chimichurri, dearborn steak sauce

ROASTED SCOTTISH SALMON
eggplant mousse, roasted frillman farms sweet peppers, cipollini onions, crispy parsnip chards, port wine reduction

LAKE SUPERIOR WALLEYE "ALMONDINE"
cauliflower puree, caramelized almonds, haricot verts, brown butter-lemon sauce, potato nickels, burnt garlic

finale HOST CHOOSES ONE

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BASQUE STYLE CHEESECAKE
velvety lemon-marscapone cake, vanilla-cardamom poached pears, local honeycomb





Let's Plan Your Event

We look forward to hosting you in the Rialto Room.

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