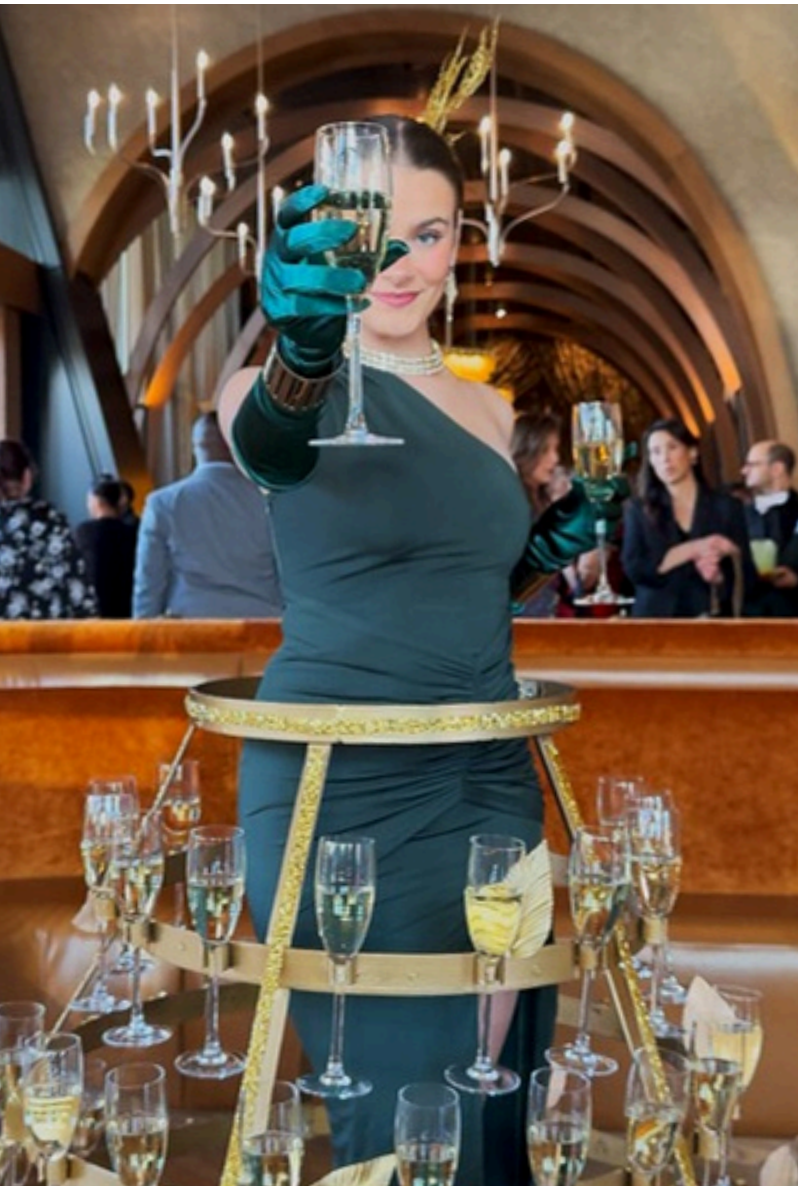


PRIVATE DINING

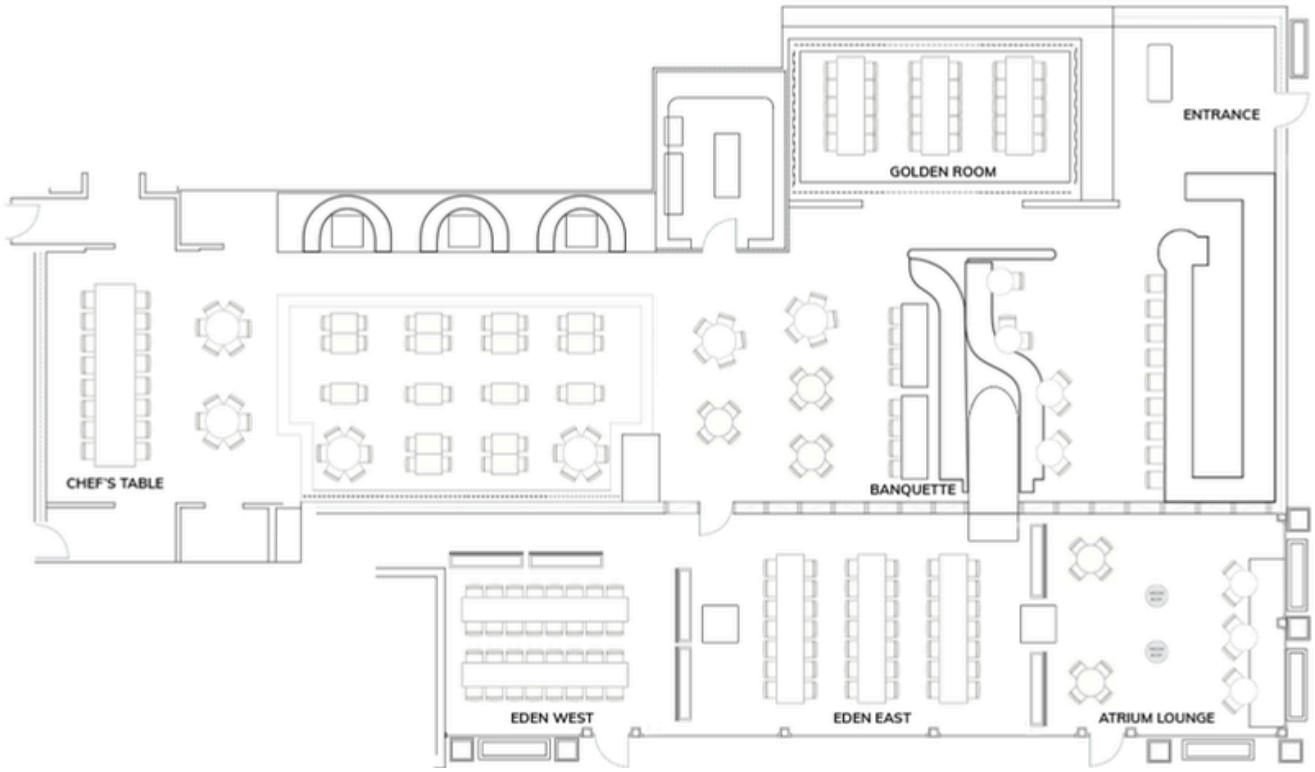
EVENTS@ADALINAPRIME.COM • 360 N. GREEN ST, CHICAGO • ADALINAPRIME.COM







THE RESTAURANT



CAPACITIES

SPACE	SEATED	RECEPTION
FULL VENUE BUYOUT	250	300
ATRIUM *lounge, eden east & west*	80	120
EDEN *eden east & west*	56	80
EDEN EAST	42	50
EDEN WEST	30	30
ATRIUM LOUNGE	--	24
GOLDEN ROOM	30	--
BANQUETTE	18	--
CHEF'S TABLE	16	--

3 COURSE SHARING

STARTERS

Choose 2 for the table to share

GRILLED AVOCADO • STEAK TARTARE

HEIRLOOM TOMATO SALAD • TRUFFLED CAESAR SALAD • ROASTED BEET SALAD

OYSTER ROCKAFELLER • WAGYU CORN DOGS • SHRIMP SCAMPI

ENHANCEMENTS FOR THE TABLE

CHILLED SEAFOOD TOWER *ADD $195 PER ORDER • BREAD SERVICE *ADD $13 PER ORDER

4OZ KAGOSHIMA A5 RIBEYE OR NY STRIP *ADD $125 PER ORDER

ENTRÉES

Choose 3 for the table to share

GATHER

CARROTS À LA ORANGE

EGGPLANT PARMESAN

HUNT

CITY FILET

CENTER CUT RIBEYE

14 OZ NY STRIP (ADD $5 PP)

14 OZ BONE-IN FILET (ADD $10 PP)

CATCH & CLASSICS

GRILLED SALMON

PAN-SEARED BRANZINO

CHILEAN SEA BASS (ADD $5 PP)

ROASTED CHICKEN

PRE-SELECT 3 FROM OUR SALT LIBRARY

Buckwheat • Citrus • Herb • Horseradish • Red Wine • Seaweed • Smoked Bourbon • Spicy • Truffle • Vanilla

ENHANCEMENTS FOR THE TABLE

22OZ 45-DAY DRY AGED BONE-IN RIBEYE *ADD $99 PER ORDER

TOMAHAWK *ADD $185 PER ORDER

SIDES

Choose 3 for the table to share

GRILLED ASPARAGUS • BRUSSELS SPROUTS

ROASTED MUSHROOMS • CACIO E PEPE SPINACH • WHIPPED POTATOES

TTEOK-BOKKI & CHEESE • CHEESY ELOTES

DESSERT

Shared at the table

CHEF'S ASSORTMENT OF SWEETS

$120 PER PERSON

4 COURSE SHARING

STARTERS

Choose 2 for the table to share

GRILLED AVOCADO • TUNA CARPACCIO • STEAK TARTARE

OYSTER ROCKAFELLER • WAGYU CORN DOGS • SHRIMP SCAMPI

ENHANCEMENTS FOR THE TABLE

CHILLED SEAFOOD TOWER *ADD $195 PER ORDER • BREAD SERVICE *ADD $13 PER ORDER

4OZ KAGOSHIMA A5 RIBEYE OR NY STRIP *ADD $125 PER ORDER

SALAD

Choose 1 for the table to share

HEIRLOOM TOMATO • ADALINA WEDGE • TRUFFLED CAESAR • ROASTED BEETS

ENTRÉES

Choose 3 for the table to share

GATHER

CARROTS À LA ORANGE

EGGPLANT PARMESAN

HUNT

CITY FILET

CENTER CUT RIBEYE

14 OZ NY STRIP (ADD $5 PP)

14 OZ BONE-IN FILET (ADD $10 PP)

CATCH & CLASSICS

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CHILEAN SEA BASS (ADD $5 PP)

ROASTED CHICKEN

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Buckwheat • Citrus • Herb • Horseradish • Red Wine • Seaweed • Smoked Bourbon • Spicy • Truffle • Vanilla

ENHANCEMENTS FOR THE TABLE

22OZ 45-DAY DRY AGED BONE-IN RIBEYE *ADD $99 PER ORDER

TOMAHAWK *ADD $185 PER ORDER

SIDES

Choose 3 for the table to share

GRILLED ASPARAGUS • BRUSSELS SPROUTS

ROASTED MUSHROOMS • CACIO E PEPE SPINACH • WHIPPED POTATOES

TTEOK-BOKKI & CHEESE • CHEESY ELOTES

DESSERT

Shared at the table

CHEF'S ASSORTMENT OF SWEETS

$130 PER PERSON

4 COURSE PLATED

Available only for groups of up to 18 guests

STARTERS

Choose 2 for the table to share

GRILLED AVOCADO • TUNA CARPACCIO • STEAK TARTARE

OYSTER ROCKAFELLER • WAGYU CORN DOGS • SHRIMP SCAMPI

ENHANCEMENTS FOR THE TABLE

CHILLED SEAFOOD TOWER *ADD $195 PER ORDER • BREAD SERVICE *ADD $13 PER ORDER

4OZ KAGOSHIMA A5 RIBEYE OR NY STRIP *ADD $125 PER ORDER

SALAD

Choose 1, individually plated

ADALINA WEDGE • TRUFFLED CAESAR

ENTRÉE

Choose 3 for guests to select from

GATHER

CARROTS À LA ORANGE

EGGPLANT PARMESAN

HUNT

CITY FILET

CENTER CUT RIBEYE

14 OZ NY STRIP (ADD $5 PP)

14 OZ BONE-IN FILET (ADD $10 PP)

CATCH & CLASSICS

GRILLED SALMON

PAN-SEARED BRANZINO

CHILEAN SEA BASS

ROASTED CHICKEN

PRE-SELECT 3 FROM OUR SALT LIBRARY

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ENHANCEMENTS FOR THE TABLE

22OZ 45-DAY DRY AGED BONE-IN RIBEYE *ADD $99 PER ORDER

TOMAHAWK *ADD $185 PER ORDER

SIDES

Choose 3 for the table to share

GRILLED ASPARAGUS • BRUSSELS SPROUTS

ROASTED MUSHROOMS • CACIO E PEPE SPINACH • WHIPPED POTATOES

TTEOK-BOKKI & CHEESE • CHEESY ELOTES

DESSERT

Shared at the table

CHEF'S ASSORTMENT OF SWEETS

$140 PER PERSON

3 COURSE LUNCH

STARTERS

Choose 2 for the table to share

GRILLED AVOCADO • WAGYU CORN DOGS
TRUFFLED CAESAR SALAD • GREEK SALAD • ROASTED BEET SALAD

ADD BREAD SERVICE CHEDDAR SCALLION BISCUITS $12 PER ORDER

ENTRÉES

Choose 3 for the table to share
**Choice of entrée available only for groups up to 18*

EGGPLANT PARMESAN SANDWICH • BLACKENED FISH TACOS • TURKEY CLUB
STEAK SANDWICH • WAGYU BURGER • SKIRT STEAK (ADD $5 PP)

SIDES

Choose 2 for the table to share

HOUSE-CUT FRIES • GRILLED ASPARAGUS • BRUSSELS SPROUTS • ROASTED MUSHROOMS
CACIO E PEPE SPINACH • WHIPPED POTATOES • TTEOK-BOKKI & CHEESE

DESSERT

Shared at the table

CHEF'S ASSORTMENT OF SWEETS

$60 PER PERSON

PASSED HORS D'OEUVRES

PRICED PER DOZEN UNLESS OTHERWISE INDICATED

HUNT

W.T.F.
Wagyu, Truffle, Foie
$14 *priced per piece*

CAVIAR NUGGETS
Crème Fraîche, Chives
$22 *priced per piece*

WAGYU TARTARE BITES
Giardinera Aioli, Egg Yolk, Tallow Toast $82

STEAK BITES
House Cut served with Au Poivre $82

WAGYU CORN DOG BITES
Honey Poppy Seed-Dijon $42

PORK BELLY SKEWERS
Braised Pork Belly with Tamarind Glaze $42

CHICKEN SKEWERS
Soy Ginger Glaze, Pickled Fresno $42

SLIDERS
Filet Mignon, Brioche, Maître d'Butter $96

CATCH

L.O.L.
Lobster, Onion, Lime
$15 *priced per piece*

INDIVIDUAL HAMACHI
Seasonal Preparation $62

SEARED SCALLOPS
Diced Vegetable Mix, Ssamjang $62

MINI LOBSTER ROLLS
Clarified Butter, Chives, Lemon $130

SHRIMP COCKTAIL
Classic Cocktail Sauce $60

GATHER

CHILLED CAULIFLOWER
$38

KING OYSTER MUSHROOM
Vegetarian Bordelaise $38

MINI AVOCADO TOAST
Charred Poblano, Parmesan, Pickled Radish $38

TWICE BAKED MARBLE POTATOES
Crème Fraîche, Chives, Cheddar $42
(Add a Dollop of Caviar $60)

PEPPADEW
Stracciatella, Aged Balsamic, Crispy Quinoa $38

EGGPLANT PARMESAN SLIDERS
Spicy Pomodoro, Parmesan $42

BUFFALO CAULIFLOWER BITES
Whipped Blue Cheese, Celery $38

SIGNATURE STATIONS

CHARCUTERIE

HAND-SELECTED ARTISAN CHEESES
AND PREMIUM CURED MEATS
WITH CLASSIC ACCOMPANIMENTS

$25 PER PERSON

CRUDITÉ



MARKET FRESH VEGETABLES
SERVED WITH CHEF-SELECTED
ACCOUTREMENTS & DIPS

$15 PER PERSON

SEAFOOD

6 SHRIMP, 3 MAINE LOBSTER,
DOZEN FRESH SHUCKED OYSTERS,
WITH TRADITIONAL ACCOMPANIMENTS



$195....1 ORDER SERVES 6

CAVIAR

KALUGA CAVIAR, GAUFRETTE POTATO,
SHALLOTS, SIFTED EGG, CHIVE,
CRÈME FRAÎCHE

4 OZ. SERVES 6-8....$360
8.8OZ SERVES 16-18....$900
18OZ SERVES 32-36....$1,800

CARVING STATION

Carving station fee may apply

RIBEYE
SERVES 20-25 GUESTS
$865 PER ORDER

NY STRIP LOIN
SERVES 18-20 GUESTS
$550 PER ORDER

CITY TENDERLOIN
SERVES 18-20 GUESTS
$400 PER ORDER

PETITE SWEETS

KEY LIME TART • PEANUT BUTTER CRUNCH BAR • SEASONAL SHORTCAKE
LEMON COOKIE • BROWN BUTTER CHOCOLATE CHIP COOKIE
$6 PER PIECE



BEVERAGE PACKAGES

ON CONSUMPTION

HOSTED OPEN BAR • BEVERAGES PAID FOR A LA CARTE BY EVENT HOST

PREMIER

$40 PER PERSON, PER HOUR

TOP-SHELF LIQUOR • MARTINIS • NEAT POURS

SOMMELIER SELECTED RED & WHITE WINES • IMPORTED & DOMESTIC BEERS

Includes Two Adalina Specialty Cocktails of your Choice

SIGNATURE

$28 PER PERSON, PER HOUR

CALL LIQUOR • HOUSE-SELECTED RED & WHITE WINES

IMPORTED & DOMESTIC BEERS

BEER & WINE

$18 PER PERSON, PER HOUR

HOUSE-SELECTED RED & WHITE WINES • IMPORTED & DOMESTIC BEERS

THE BOOZE CABOOZE

$9 PER SHOT

THE SOUTHERN LINE *Smooth Bourbon, Peach, Lemon*

THE BLOSSOM EXPRESS *Floral, Fizzy, Slightly Tart*

THE PARIS PULLMAN *Gin, Lemon, Sugar*

THE COSSACK CABOOSE *Vodka, Lime, Ginger*

THE SPARK PLUG *Coffee, Vodka or Tequila*

FREQUENTLY ASKED

WHAT IS A FOOD & BEVERAGE MINIMUM?

A food & beverage minimum is the required spend for your reserved space, based on its size and the event date, before tax and service charges. Only food and beverages provided by our restaurant apply toward this minimum; outside vendor items and additional services (such as specialty linens, floral, A/V, corkage, or valet) are excluded.

HOW DO I CONFIRM MY EVENT?

To confirm your event, Adalina Prime requires a signed contract along with a 50% non-refundable deposit based off of the food and beverage minimum. Final payment must be made no later than the day of the event by cash or credit card only. Corporate checks and wires will only be accepted when prior written approval has been provided by the restaurant. A second deposit may be required 1 week prior to the event depending on the final balance.

WHEN IS THE FINAL GUEST COUNT DUE?

The final guest count is due three business days prior to your event and will serve as the minimum number charged, regardless of any subsequent cancellations. We are happy to accommodate up to 5% above the final count, space permitting.

WHEN DO I SELECT THE MENU?

Menu selections are due two weeks prior to your event. In addition to our curated menu packages, we are happy to accommodate most dietary preferences and restrictions with advance notice.

WHAT IS THE ADMIN FEE?

A 5% administrative fee, plus applicable state and local taxes, will be added to your final bill. This fee supports the planning and coordination of your event and is fully allocated to our private events team. It is not a gratuity or service charge for service staff or bartenders.

IS THERE A CORKAGE FEE?

A corkage fee of $65 per 750 ml bottle applies for wines brought in from outside our collection. These wines must not appear on the Adalina Prime wine list and are limited to a maximum of five bottles. Please review corkage arrangements with your event sales manager prior to your event.

IS THERE VALET?

Valet is available either as a host option or as a nominal fee to your guests at $22 per car.