



# FIORETTA

ITALIAN STEAKHOUSE

## PRIVATE DINING



### CONTACT

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# EVENT SPACES



## THE VELVET ROOM

Positioned in a quiet corner, The Velvet Room offers an intimate group dining experience with plush banquette seating and Italian wood sliding doors. This stunning space is completed by crushed velvet curtains which may be fully drawn for complete privacy or kept open to allow your guests to see and be seen. A plasma TV can be used for digital branding and presentation needs.

**SEATED: 32      RECEPTION: 25**

## CHEF'S TABLE

A direct view of our open-concept kitchen gives your group more than a sneak peek at our talented culinary team preparing prime cuts and hand-made pastas. A wood paneled gallery wall surrounds this semi-private table and sits elevated off of our Main Dining Room, away from all other dining tables.

**SEATED: 9**



## SALON NOOK

Our Salon Nook is the ideal location to enjoy semi-private dining. Situated in the corner of our Main Bar, you will be far enough away from the hustle of other guests, but close enough to hear our mixologists crafting your next cocktail. This corner is simple, yet sophisticated with three dining tables along an L-shaped velvet banquette and high wood paneling.

**SEATED: 15**



**[CLICK HERE TO VIEW A VIRTUAL WALK THROUGH OF OUR SPACES!](#)**





# EVENT SPACES

## MAIN BAR

Our Main Bar draws you in with leather banquette seating, high cocktail tables and suede bar stools, ceramic checkered floors and mid-century modern décor. This high-energy space is completed with an Italian wood stage, ready for a number of live music performances. This is the quintessential location for a lively happy hour or larger cocktail events of up to 100 guests.

**RECEPTION: 100**



## MAIN DINING ROOM

The Main Dining Room offers the ultimate group dining experience for both special occasions and corporate functions. The space embodies a 1950s steakhouse with wood accents, cozy booths, mood lighting and casually elegant décor. Groups will enjoy our open-kitchen concept while sitting amidst the most coveted reservations in the city.

**SEATED: 101**



# THE PENTHOUSE AT FIORETTA

## THE LOUNGE

The Penthouse at Fioretta is Fulton Market's newest rooftop space. Floor to ceiling windows offer panoramic views of the Chicago skyline. Modern lounge furniture, an expansive marble bar, and contemporary art pieces create an elegant atmosphere for corporate and social events alike. Accordion style doors open to create a stunning indoor-outdoor space. A separate hidden entrance and a sprawling outdoor terrace makes this the quintessential spot for private parties to corporate events.

**RECEPTION: 150**



## THE BOARDROOM

Our Boardroom is a smart and modern conference space featuring customizable seating for 24 and three plasma TVs for any presentation needs. Floor-to-ceiling windows fill the room with natural light and provide the perfect skyline view for your next meeting.

**SEATED: 30 CLASSROOM • 80 THEATRE**



# COCKTAIL EVENTS

## PETITES

*passed • priced per piece • minimum: 24 pieces*

**BIGNÈ** ..... 14.<sup>99</sup>  
black truffle, ricotta, honey  
VG

**ZEPPOLE** ..... 14.<sup>99</sup>  
kaluga caviar, chives,  
lemon vinaigrette

**CANNOLI** ..... 14.<sup>99</sup>  
wagyu tartare

**CHILLED KING  
CRAB BITES** ... 14.<sup>99</sup>  
stone crab sauce GF

**BURRATA SPOON** ..... 4.<sup>99</sup>  
marinated cherry tomato, truffle balsamic, herb oil,  
microgreens VG, GF

**CAPRESE SKEWER** ..... 4.<sup>99</sup>  
cherry tomato, basil, mozzarella, black truffle balsamic VG, GF

**PARMESAN TRUFFLE FRIES** ..... 4.<sup>99</sup>  
truffle aioli & ketchup VG *\*displayed only\**

**GOAT CHEESE TARTS** ..... 4.<sup>99</sup>  
savory tart shell, vidalia onions, goat cheese VG

**MACARONI ALLA VODKA CUPS** ..... 5.<sup>99</sup>  
parmesan, parmesan bread crumbs VG

**CACIO E PEPE BITE CREMA** ..... 4.<sup>99</sup>  
housemade potato chip VG | caviar +\$4.99

**SHRIMP COCKTAIL** ..... 6.<sup>99</sup>  
housemade cocktail sauce GF

**SHRIMP SCAMPI CUP** ..... 7.<sup>99</sup>  
garlic, white wine, chili butter, parmesan bread crumb

**TUNA TARTARE CUP** ..... 6.<sup>99</sup>  
sourdough crostini, olive tapenade, chives

**LOBSTER ARANCINI** ..... 7.<sup>99</sup>  
parmesan aioli, chives

**CHICKEN PARMESAN BITES** ..... 5.<sup>99</sup>  
pomodoro, parmesan, basil, robiola

**MINI MEATBALLS** ..... 6.<sup>99</sup>  
house pomodoro, parmesan, basil

**BURGER SLIDERS** ..... 6.<sup>99</sup>  
american cheese, grilled onions, special sauce

**FILET SLIDERS** ..... 8.<sup>99</sup>  
2 oz. filet tips, horseradish cream, arugula

## DISPLAYS

*priced per person • minimum: 20 guests*

**ARTISANAL ITALIAN CHEESE &  
CHARCUTERIE** ..... 22.<sup>99</sup>  
chef's selection

**VEGETABLE CRUDITÉS** ..... 14.<sup>99</sup>  
salsa verde, calabrian aioli GF, VG

**RAW & COOKED SEAFOOD  
DISPLAY** ..... 48.<sup>99</sup>  
king crab, poached shrimp, maine lobster  
cold water oysters with cocktail sauce,  
stone crab sauce & shallot vinaigrette

## DESSERTS VG

*4.<sup>99</sup> each • minimum: 12 pieces*

**MINI CANNOLI**  
select two: pistachio, candied orange, hazelnut, chocolate

**TIRAMISU TART**  
mascarpone, luxardo espresso, chocolate

**COCONUT CREAM PIE TART**  
dark rum, milk chocolate mousse, crunchy coconut

**LEMON MERINGUE TART**  
kalamansi curd, graham cracker

**VG: VEGETARIAN, GF: GLUTEN FREE**





# STATIONED EVENTS

reception style • priced per guest • minimum: 20 guests

## SALAD

**CAESAR** ..... 18.<sup>99</sup>  
little gem lettuce, crouton, parmesan, lemon, caesar dressing

**FIORETTA CHOPPED** ..... 20.<sup>99</sup>  
mixed greens, soppressata, olives, roasted peppers, tomato, pecorino, croutons, red wine vinaigrette

## ENTRÉES

**MACARONI ALLA VODKA** ..... 21.<sup>99</sup>  
grana padano, bread crumbs VG

**GRILLED SALMON** ..... 28.<sup>99</sup>

**LEMON CHICKEN** ..... 24.<sup>99</sup>  
lemon thyme chicken jus

*Chef Attendant Required – \$150*

**BEEF TENDERLOIN** ..... 33.<sup>99</sup>  
horseradish cream GF

**PRIME RIB** ..... 37.<sup>99</sup>  
40 guest minimum  
au jus, horseradish cream, slow roasted, wet aged GF

## ACCOMPANIMENTS

14.<sup>99</sup> each

**MASCARPONE  
WHIPPED POTATOES**  
garlic bread crumbs, chives VG

**CHARRED BROCCOLI**  
lemon zest VG GF

**ROASTED MUSHROOMS**  
18 year truffle balsamic, thyme,  
maldon salt VG GF



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# DINNER

## THREE COURSE

*plated • \$98.<sup>99</sup> per guest*

### BREAD SERVICE

*\$3.<sup>99</sup> per person*

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### *First*

*choice of one salad, preselected*

**CAESAR**

**FIORETTA CHOPPED**

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### *Second*

*choice of two entrées, selected upon arrival*

**MACARONI  
ALLA VODKA**

**GRILLED  
SALMON**

**CHICKEN  
MARSALA**

**7oz. PETITE  
FILET**

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### *Escorts*

*selection of two for the table*

**MASCARPONE  
WHIPPED POTATO**

**CHARRED BROCCOLI  
GRILLED ASPARAGUS**

**ROASTED  
MUSHROOMS**

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### *Dessert*

*selection of two for the table*

**MINI CANNOLI**  
select two:  
pistachio • candied orange  
hazelnut • chocolate

**COCONUT CREAM  
PIE TART**

**TIRAMISU TART  
LEMON MERINGUE TART**



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# DINNER

## FOUR COURSE

plated • \$125.<sup>99</sup> per guest

### BREAD SERVICE

\$3.<sup>99</sup> per person

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### First

selection of two for the table

**BURRATA**

**TUNA TARTARE**

**MEATBALLS**

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### Second

choice of one salad, selected upon arrival

**CAESAR**

**FIORETTA CHOPPED**

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### Entrée

choice of three entrées, selected upon arrival

**MACARONI  
ALLA VODKA**

**CHICKEN  
MARSALA**

**SLOW ROASTED  
PORK SHANK**

**GRILLED  
SALMON**

**16oz. NY STRIP**  
5. per person upcharge

**10oz. SIGNATURE  
CUT FILET**

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### Escorts

selection of two for the table

**MASCARPONE  
WHIPPED POTATO**

**CHARRED BROCCOLI**  
**GRILLED ASPARAGUS**

**ROASTED  
MUSHROOMS**

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### Dessert

selection of two for the table

**MINI CANNOLI**  
select two:  
pistachio • candied orange  
hazelnut • chocolate

**COCONUT CREAM  
PIE TART**

**TIRAMISU TART**  
**LEMON MERINGUE TART**

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### PASTA

served for the table • priced per guest • available to add to our three or four course menu

**MACARONI ALLA  
VODKA**  
calabrian chili, parmesan  
bread crumbs 12.<sup>99</sup>

**LOBSTER DIAVOLO**  
cold water whole lobster,  
squid ink pasta, uni butter,  
spicy tomato sauce 18.<sup>99</sup>

**CACIO E PEPE**  
bucatini, pecorino sardo 12.<sup>99</sup>

**PARMESAN  
GNOCCHI**  
roasted garlic pesto, fava  
beans, pine nuts, ricotta salata  
VG 14.<sup>99</sup>

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# THE PLANNING PROCESS

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## EVENT SPACE CONFIRMATION

Our dedicated events team is awaiting your event details and is thrilled to provide you with information on packages, menus and available spaces for your desired date. Please note, a contract and deposit is required to secure any space and email correspondence does not guarantee your space. A 50% non-refundable deposit is required at the time of the event reservation in order to secure space. Final payment for your event must take place the day of your event by either cash or credit card. Any payments made by check must be received 10 days prior to the event date and a credit card on file is still required to hold the space.

## FOOD & BEVERAGE MINIMUMS

Fioretta has established food and beverage minimums that may vary based upon time, day, demand and space utilized. Should these minimums not be met, the difference will be charged at the conclusion of the event as an event contract minimum.

## TAXES

Client is subject to all applicable State, County and City and other relevant local taxes, which will be added to the final bill, exclusive of the service charge (as described below) and the Administrative Charge (as described below).

## SERVICE CHARGE

An 18% minimum service charge will be added to the final bill. Additional event staff gratuities are to be determined at the sole discretion of our event clients at the close of their event. In the case an event client will not be present to voluntarily provide an additional gratuity for the event staff, only the 18% service charge will be applied. The service charge will be remitted in its entirety to the service staff.

## ADMINISTRATIVE FEE

An Administrative Fee in an amount equal to 5% of all event charges plus any applicable state and/or local taxes will be added to the final bill. The administrative Fee is to cover the expenses for planning and hosting your function. The Administrative Fee will be remitted in its entirety to the private event planning staff and is not a tip, gratuity or service charge for the wait staff, service employees or bartenders.





## OUR AFFILIATE VENUES



## CONTACT

[EVENTS@FIORETTASTEAK.COM](mailto:EVENTS@FIORETTASTEAK.COM)



FIORETTA

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