FIORETTA

ITALIAN STEAKHOUSE

PRIVATE DINING

CONTACT

events@fiorettasteak.com

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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 with 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: 107

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 or corporate events.

RECEPTION: 150 **SEATED: 60**

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 **15**
black truffle, ricotta, honey
VG

ZEPPOLE **15**
kaluga caviar, chives,
lemon vinaigrette

CANNOLI **15**
wagyu tartare

CHILLED KING CRAB BITES **25**
stone crab sauce GF

BURRATA SPOON **5**
marinated cherry tomato, truffle balsamic, herb oil, microgreens VG, GF

PARMESAN TRUFFLE FRIES **5**
truffle aioli & ketchup VG

GOAT CHEESE TARTS **5**
savory tart shell, vidalia onions, goat cheese VG

MACARONI ALLA VODKA CUPS **6**
calabrian chili, parmesan bread crumbs VG

CACIO E PEPE BITE **5**
crema, housemade potato chip VG | *caviar +$4.99*

SHRIMP COCKTAIL **8**
housemade cocktail sauce GF

SHRIMP SCAMPI CUP **8**
garlic, white wine, chili butter, parmesan bread crumbs

TUNA TARTARE CUP **7**
sourdough crostini, olive tapenade, chives

LOBSTER ARANCINI **9**
grated parmesan, parmesan aioli, chives

CHICKEN PARMESAN BITES **6**
pomodoro, parmesan, basil, robiola

MINI MEATBALLS **7**
house pomodoro, parmesan, basil

BURGER SLIDERS **7**
american cheese, grilled onions, special sauce

FILET SLIDERS **11**
2 oz. filet tips, horseradish cream, arugula

DISPLAYS

priced per person • minimum: 20 guests

ARTISANAL ITALIAN CHEESE & CHARCUTERIE **23**
chef's selection

VEGETABLE CRUDITÉS **15**
salsa verde, calabrian chili aioli GF, VG

OYSTER BAR **4**
served with mignonette & lemon • *priced per piece*

RAW & COOKED SEAFOOD DISPLAY **48**
king crab, poached shrimp, maine lobster, cold water oysters with cocktail sauce, stone crab sauce & shallot mignonette

DESSERTS VG

$5 each • minimum: 12 pieces

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

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

TIRAMISU TART
mascarpone, luxardo espresso, chocolate

LEMON MERINGUE TART
kalamansi curd, graham cracker

VG: VEGETARIAN, GF: GLUTEN FREE

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STATIONED EVENTS

reception style • priced per guest • minimum: 20 guests

SALAD

CAESAR **19**
little gem lettuce, croutons, parmesan, lemon, caesar dressing

FIORETTA CHOPPED **21**
mixed greens, soppressata, olives, roasted peppers, tomato, pecorino, croutons, red wine vinaigrette

ENTRÉES

MACARONI ALLA VODKA **24**
grana padano, bread crumbs VG

GRILLED SALMON **29**
calabrian caper agrodulce, grilled peppers, onions

CHICKEN VESUVIO **29**
crispy roasted potatoes, english peas, white wine, roasted garlic

Chef Attendant Required – $150

BEEF TENDERLOIN **39**
horseradish cream GF

PRIME RIB **43**
40 guest minimum
au jus, horseradish cream, slow roasted, wet aged GF

ACCOMPANIMENTS

15 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 • $105 per guest

BREAD SERVICE
$3 per guest

First

choice of one salad, preselected

CAESAR

FIORETTA CHOPPED

Second

choice of two entrées, selected upon arrival

MACARONI ALLA VODKA

GRILLED SALMON

CHICKEN VESUVIO

7oz. PETITE FILET

Escorts

selection of two for the table

MASCARPONE WHIPPED POTATOES

CHARRED BROCCOLI

CREAMED CORN

ROASTED MUSHROOMS

Dessert

choice of one dessert, preselected

CANNOLI
select one:
pistachio
candied orange
hazelnut
chocolate

COCONUT CREAM PIE TART

OLIVE OIL CAKE

CHEESECAKE

TIRAMISU

LEMON MERINGUE TART

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DINNER

FOUR COURSE

plated • $130 per guest

BREAD SERVICE

$3 per guest

First

selection of two for the table

BURRATA

TUNA TARTARE

MEATBALLS

Second

choice of two salads, selected upon arrival

CAESAR

FIORETTA CHOPPED

Entrée

choice of three entrées, selected upon arrival

MACARONI ALLA VODKA

GRILLED SALMON

10oz. SIGNATURE CUT FILET

CHICKEN VESUVIO

UPGRADES

16oz. DELMONICO RIBEYE
$10 per guest

16oz. NY STRIP
$11 per guest

22oz. DRY AGED BONE-IN RIBEYE *$13 per guest*

Escorts

selection of two for the table

MASCARPONE WHIPPED POTATOES

CHARRED BROCCOLI

CREAMED CORN

ROASTED MUSHROOMS

Dessert

choice of one dessert, selected upon arrival

CANNOLI
select one:
pistachio
candied orange
hazelnut
chocolate

COCONUT CREAM PIE TART

OLIVE OIL CAKE

CHEESECAKE

TIRAMISU

LEMON MERINGUE TART

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 13

LOBSTER DIAVOLO
cold water whole lobster, squid ink pasta, uni butter, spicy tomato sauce 19

CACIO E PEPE
bigoli, pecordino sardo 13

RIGATONI CARBONARA
guanciale, pecorino romano, farm egg 15

KING CRAB LINGUINE
al limone, garlic bread crumbs, parmesan 26

BEVERAGE PACKAGES

priced per guest

PREMIUM

TOP-SHELF LIQUOR • SPECIALTY COCKTAILS • MARTINIS • NEAT POURS
SOMMELIER SELECT RED & WHITE WINES • ALL IMPORTED & DOMESTIC BEERS

THREE HOUR • $90
FOUR HOUR • $108

STANDARD

CALL LIQUOR • HOUSE RED & WHITE WINES • LIMITED IMPORTED & DOMESTIC BEERS

THREE HOUR • $75
FOUR HOUR • $90

BEER & WINE

HOUSE RED & WHITE WINES • LIMITED IMPORTED & DOMESTIC BEERS

THREE HOUR • $60
FOUR HOUR • $70

NON-ALCOHOLIC

JUICES • SODAS • COFFEE • TEA

THREE HOUR • $12
FOUR HOUR • $20

ON CONSUMPTION

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

SHOTS ARE NOT OFFERED IN ANY BEVERAGE PACKAGE PER STATE LIQUOR LAWS
BEVERAGE PACKAGES OFFERED FOR CONTRACTED PRIVATE EVENTS ONLY
20 GUEST MINIMUM REQUIRED FOR ALL BEVERAGE PACKAGES
BAR MINIMUMS & STAFFING FEES MAY APPLY
BEVERAGE PACKAGES SUBJECT TO LOCAL TAX, GRATUITY & ADMINISTRATIVE CHARGES

THE PLANNING PROCESS

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 are 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. A 2nd deposit in the amount of the contracted remaining balance may be required based on your contracted Food and Beverage spend amount. Final payment for your event must take place the day of your event by either cash, credit card or ACH. 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, City and other relevant local taxes, which will be added to the final bill, exclusive of the Service Charge and the Administrative Charge (as described below).

GRATUITY

An 18% minimum gratuity 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% gratuity will be applied. The gratuity 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.

PROCESSING FEE

A 3.95% processing fee applies to all credit or debit card transactions. Clients are welcome to submit payment via ACH transfer or check to avoid this fee. Please note all checks must be received 10 days prior to the event date.

OUR AFFILIATE VENUES

PRIME & PROVISIONS

dine amic catering & events

siena tavern
est. MMXIII

QUALITY STYLE
BAR SIENA
CIBO E LIQUORI
SINCE 2015

BOMBOBAR

εστιατόριο
LÝRA

ταβέρνα
VIOLÍ

BARRIO

LA SERRE

BAR LA RUE

FIORETTA
ITALIAN STEAKHOUSE

MOSAIC

EST. 1927
BUILDERS
BLDG
EVENT VENUE

THE PENTHOUSE

BANDIT ON TWO

THE BANDIT

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