



REMINGTON'S
Private Events

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20 NORTH MICHIGAN AVENUE, CHICAGO, ILLINOIS

THE BEAN - \$35

Available for lunch service only

*Coffee, tea and soft drinks included
Entrees individually plated; starters and desserts
served family-style*

Add an additional salad or dessert +\$5

Add an additional entree +\$10

Salad

host's choice of one

HOUSE SALAD (GF) (VEG)

*mixed greens, tomato, cucumber, deviled egg,
citrus vinaigrette*

CAESAR SALAD

parmesan, garlic crouton

Entree

guest's choice of one on-site

ALL-AMERICAN BURGER

black angus beef, cheddar, lettuce, tomato

BLACKENED MAHI SANDWICH (DF)

lettuce, tomato, onion, remoulade

CHICKEN DIP

*rotisserie chicken, jack cheese, mayo, tomato,
onion, arugula, chicken au jus*

VEGGIE PANINI (VEG)

*mushroom, red pepper, avocado, tomato, arugula,
jack cheese, sriracha mayo*

VEGETABLE RISOTTO (V) (GF)

*mushroom, red pepper, avocado, tomato, arugula,
jack cheese, sriracha mayo*

Dessert

host's choice of one

FAMILY-STYLE SKILLET COOKIE (VEG)

with vanilla ice cream

SEASONAL BERRIES &

MASCARPONE (GF) (VEG)

macerated berries, honey, orange whipped mascarpone

THE 20 NORTH - \$45

Available for lunch service only

*Coffee, tea and soft drinks included
Entrees individually plated; starters and desserts
served family-style*

Add an additional salad or dessert +\$5

Add an additional entree +\$10

Salad

host's choice of one

HOUSE SALAD (GF) (VEG)

*mixed greens, tomato, cucumber, deviled egg,
citrus vinaigrette*

CAESAR SALAD

parmesan, garlic crouton

Entree

guest's choice of one on-site

ATLANTIC SALMON (GF)

tamari-soy marinade, smashed cucumbers, peanuts

CHICKEN (GF)

from the rotisserie, mashed potatoes, jus

VEGETABLE RISOTTO (V) (GF)

asparagus, red bell peppers, seasonal vegetables

Dessert

host's choice of one

FAMILY-STYLE SKILLET COOKIE (VEG)

with vanilla ice cream

SEASONAL BERRIES &

MASCARPONE (GF) (VEG)

macerated berries, honey, orange whipped mascarpone

THE GRANT PARK - \$72

Coffee, tea and soft drinks included

Entrees individually plated; starters, sides and desserts served family-style

Add an additional salad, side, or dessert +\$5

Add an additional lunch entree +\$10 / dinner entree +\$15

Salad

host's choice of one

HOUSE SALAD (GF) (VEG)

*mixed greens, tomato, cucumber, deviled egg,
citrus vinaigrette*

CAESAR SALAD

parmesan, garlic crouton

Entree

guest's choice of one on-site

PRIME RIB

*slow roasted, au jus
(+ \$10 per guest)*

CHICKEN (GF)

from the rotisserie, jus

ATLANTIC SALMON (GF)

tamari-soy marinade

VEGETABLE RISOTTO (V) (GF)

asparagus, red bell peppers, seasonal vegetables

Side Items

host's choice of two

ROASTED CAULIFLOWER (GF) (V) (DF)

GRILLED ASPARAGUS (GF) (VEG) (DF)

MASHED POTATOES (GF)

ROASTED BRUSSELS SPROUTS (GF)

Dessert

host's choice of one

FAMILY-STYLE SKILLET COOKIE (VEG)

with vanilla ice cream

SEASONAL BERRIES &

MASCARPONE (GF) (VEG)

macerated berries, honey, orange whipped mascarpone

FLOURLESS CHOCOLATE CAKE (GF) (VEG)

ganache, powdered sugar, fresh fruit

THE MICHIGAN AVE - \$89

Coffee, tea and soft drinks included

Entrees individually plated; starters, sides and desserts served family-style

Add an additional starter, salad, side, or dessert +\$5

Add an additional lunch entree +\$10 / dinner entree +\$15

Starters

host's choice of two

LOBSTER DEVEILED EGGS (GF) (DF)

halved eggs loaded with lobster, lobster oil

BACON WRAPPED DATES (GF) (DF)

balsamic reduction

STUFFED MUSHROOMS (VEG)

garlic bread crumbs

CHICKPEA FRITTERS (V) (DF)

smoked tomato dip

AVOCADO TOAST (V) (DF)

everything bagel seasoning, radish

CHICKEN THIGH BROCHETTE (DF)

ginger sesame vinaigrette, pineapple, peppers

CAPRESE BRUSCHETTA (VEG)

tomato, basil, fresh mozzarella

Salad

host's choice of one

WEDGE SALAD (GF)

marinated tomatoes, bacon lardon, hook's blue cheese,

shaved egg yolk, everything seasoning

WRIGHTWOOD SALAD (VEG)

tomatoes, raisins, avocado, goat cheese, corn,

almonds, citrus vinaigrette, cornbread croutons

CAESAR SALAD

parmesan, garlic crouton

HOUSE SALAD (GF) (VEG)

mixed greens, tomato, cucumber, deviled egg, citrus

vinaigrette

Entree

guest's choice of one on-site

CHICKEN

from the rotisserie, jus

VEGETABLE RISOTTO (V) (GF)

asparagus, red bell peppers, seasonal vegetables

ATLANTIC SALMON (GF)

tamari-soy marinade

FILET MIGNON

8 oz, béarnaise (+ \$10 per guest)

Side Items

host's choice of two

ROASTED CAULIFLOWER (GF) (V)

GRILLED ASPARAGUS (GF) (V)

MASHED POTATOES (GF)

ROASTED BRUSSELS SPROUTS (GF)

Dessert

host's choice of one

FAMILY-STYLE SKILLET COOKIE (VEG)

with vanilla ice cream

SEASONAL BERRIES &

MASCARPONE (GF) (VEG)

macerated berries, honey, orange whipped mascarpone

FLOURLESS CHOCOLATE CAKE (GF) (VEG)

ganache, powdered sugar, fresh fruit

THE MILLENNIUM - \$105

Coffee, tea, soft drinks and sparkling toast included

Entrees individually plated; starters, sides and desserts served family-style

Add an additional starter, salad, side, or dessert +\$5

Add an additional lunch entree +\$10 / dinner entree +\$15

Starters

host's choice of three

LOBSTER DEVILED EGGS (GF) (DF)
halved eggs loaded with lobster, lobster oil

CRAB TOAST
jumbo lump crab, avocado puree, lime, pickled chilies

BACON WRAPPED DATES (GF) (DF)
balsamic reduction

STUFFED MUSHROOMS (VEG)
garlic bread crumbs

STUFFED PEPPERS (GF) (VEG)
goat cheese, lemon zest, herb, olive oil

CHICKPEA FRITTERS (V) (DF)
smoked tomato dip

BEEF BROCHETTE (GF)
sriracha mayo, cilantro, onion

AVOCADO TOAST (V) (DF)
everything bagel seasoning, radish

SIMPLY GRILLED SHRIMP (GF) (DF)
lightly seasoned and grilled

CHICKEN THIGH BROCHETTE (DF)
ginger sesame vinaigrette, pineapple, peppers

CAPRESE BRUSCHETTA (VEG)
tomato, basil, fresh mozzarella

Salad

host's choice of one

WEDGE SALAD (GF)
*marinated tomatoes, bacon lardon, hook's blue cheese,
shaved egg yolk, everything seasoning*

WRIGHTWOOD SALAD (VEG)
*tomatoes, raisins, avocado, goat cheese, corn,
almonds, citrus vinaigrette, cornbread croutons*

CAESAR SALAD
parmesan, garlic crouton

HOUSE SALAD (GF) (VEG)
*mixed greens, tomato, cucumber, deviled egg, citrus
vinaigrette*

Entree

guest's choice of one on-site

PORK CHOP (DF)
12 oz., duroc, brined

FILET MIGNON (GF)
8 oz., béarnaise

PRIME RIB
slow roasted, au jus

ATLANTIC SALMON (GF)
tamari-soy marinade

CHEF'S FRESH FISH (GF)
sustainably sourced; simply grilled, brushed with butter

Side Items

host's choice of three

ROASTED CAULIFLOWER (GF) (V)

GRILLED ASPARAGUS (GF) (VEG)

MASHED POTATOES (GF)

ROASTED BRUSSELS SPROUTS (GF)

Dessert

host's choice of two

FAMILY-STYLE SKILLET COOKIE (VEG)
with vanilla ice cream

SEASONAL BERRIES &
MASCARPONE (GF) (VEG)
macerated berries, honey, orange whipped mascarpone

FLOURLESS CHOCOLATE CAKE (GF) (VEG)
ganache, powdered sugar, fresh fruit

CARROT CAKE (VEG)
pecans, classic cream cheese frosting

KEY LIME PIE (VEG)
graham cracker crust, walnuts, whipped cream

CHEF'S DINNER - \$125

Coffee, tea, soft drinks and sparkling toast included

Entrees individually plated; starters, sides and desserts served family-style

Add an additional starter, salad, side, or dessert +\$5

Add an additional lunch entree +\$10 | dinner entree +\$15

Starters

host's choice of five

CHICKPEA FRITTERS *smoked tomato dip* (V)

AVOCADO TOAST

everything bagel seasoning, radish (V)

TUNA POKE CANAPE

avocado, nori, macadamia nuts, soy ginger vinaigrette (DF)

SIMPLY GRILLED SHRIMP

lightly seasoned and grilled (GF)(DF)

CRAB TOAST

jumbo lump crab, avocado puree, lime, pickled chilies

CHICKEN THIGH BROCHETTES

ginger sesame vinaigrette, pineapple, peppers (DF)

BEEF BROCHETTES

sriracha mayo, cilantro, onion (GF)

FILET MIGNON SLIDERS

blue cheese, candied red onion

PRIME RIB SLIDERS *horseradish mayo*

BLACKENED MAHI SLIDERS

lettuce, tomato, remoulade (DF)

MUSHROOM BRUSCHETTA (VEG)

BRIE & APPLE BRUSCHETTA (VEG)

RED PEPPER & GOAT CHEESE

BRUSCHETTA (VEG)

WHIPPED RICOTTA & PISTACHIO

BRUSCHETTA (VEG)

Salad

host's choice of one

WEDGE SALAD (GF)

marinated tomatoes, bacon lardon, hook's blue cheese, shaved egg yolk, everything seasoning

WRIGHTWOOD SALAD (VEG)

tomatoes, raisins, avocado, goat cheese, corn, almonds, citrus vinaigrette, cornbread croutons

CAESAR SALAD

parmesan, garlic crouton

HOUSE SALAD (GF)(VEG)

mixed greens, tomato, cucumber, deviled egg, citrus vinaigrette

Entree

PORK CHOP (DF)

12 oz, duroc, bone-in

FILET MIGNON (GF)

8 oz, béarnaise

RIBEYE (GF)

16 oz, boneless

ATLANTIC SALMON (GF)

tamari-soy marinade

CHEF'S FRESH FISH

sustainably sourced; simply grilled, brushed with butter

Side Items

host's choice of three

ROASTED CAULIFLOWER (GF)(V)

GRILLED ASPARAGUS (GF)(VEG)

MASHED POTATOES (GF)

ROASTED BRUSSELS SPROUTS (GF)

Dessert

host's choice of two

FAMILY-STYLE SKILLET COOKIE (VEG)

with vanilla ice cream

SEASONAL BERRIES &

MASCARPONE (GF)(VEG)

macerated berries, honey, orange whipped mascarpone

FLOURLESS CHOCOLATE CAKE (GF)(VEG)

ganache, powdered sugar, fresh fruit

CARROT CAKE (VEG)

pecans, classic cream cheese frosting

KEY LIME PIE (VEG)

graham cracker crust, walnuts, whipped cream

HORS D'OEUVRES

Priced per guest

Select 4 - \$38 Select 6 - \$52

Meat

BACON STUFFED MUSHROOMS
garlic breadcrumbs

BACON WRAPPED DATES (GF) (DF)
balsamic reduction

ROTISSERIE CHICKEN SALAD CROSTINI
mayo, celery, dried cranberry, crostini, sour cream

CHICKEN THIGH BROCHETTES (DF)
ginger sesame vinaigrette, pineapple, peppers

BEEF BROCHETTES (GF)
sriracha mayo, cilantro, onion

FRIED CHICKEN SLIDERS
buttermilk, pickle, jalapeño, mayo

TURKEY BURGER SLIDERS
asian coleslaw, spicy mayo

BACON CHEESEBURGER SLIDERS
special sauce, pickle

FILET MIGNON SLIDERS
blue cheese, candied red onion (+\$2)

PRIME RIB SLIDERS
horseradish mayo (+\$1)

Vegetarian

STUFFED MUSHROOMS
garlic bread crumbs

CAPRESE BRUSCHETTA
mozzarella, tomato, basil, balsamic

GOAT CHEESE AND TAPENADE TOAST
goat cheese, olives, capers

VEGGIE QUESADILLA
peppers, onions, pepper jack

RICOTTA AND HONEY TOAST
candied pecans

ASSORTED CHEESE PLATTER
dried fruits, nuts, toast

HUMMUS-VEGETABLE PLATTER (GF) (V)
mixed seasonal vegetables, housemade chickpea hummus

GUACAMOLE (GF) (V)
avocado, jalapeño, onion, tomato, cilantro

Seafood

CRAB TOAST
jumbo lump crab, avocado puree, lime, pickled chilies

OYSTERS ROCKEFELLER
oysters on the half shell, butter, herbs, breadcrumbs

LOBSTER DEVEILED EGGS (GF) (DF)
halved eggs loaded with lobster, lobster oil

CRAB CAKE BITES (DF)
jumbo lump crab, remoulade

SALMON TARTARE (DF)
chive, mustard, caper, hard-boiled egg

TUNA POKE CANAPE (DF)
avocado, nori, macadamia nuts, soy ginger vinaigrette

SHRIMP CEVICHE (GF) (DF)
jalapeño, onion, lime juice, orange juice, cilantro

SHRIMP COCKTAIL (DF) (GF)
housemade cocktail sauce

EAST & WEST COAST OYSTERS (GF) (DF)
cocktail sauce, mignonette

BLACKENED MAHI (DF)
lettuce, tomato, remoulade

AHI TUNA (DF)
sriracha mayo, ginger slaw, sesame seed crust

Vegan

CHICKPEA FRITTERS
smoked tomato dip

TAPENADE BRUSCHETTA
extra virgin olive oil, olives, capers

TOMATO BASIL BRUSCHETTA
extra virgin olive oil, balsamic

AVOCADO TOAST
everything bagel seasoning, radish

THE BAR

Host's choice of hosted bar or beverage package

Hosted Bar

Hosted bars are based on consumption and can be customized based on your preferences or budget.

Groups of 20+ are required to pre-select a red and white wine.

Beverage Packages

PACKAGE A

SELECT BEER AND WINE, NON-ALCOHOLIC BEVERAGES

2 HOURS \$35

3 HOURS \$45

4 HOURS \$55

PACKAGE B

WELL LIQUOR, SELECT BEER AND WINE, NON-ALCOHOLIC BEVERAGES

Doubles, shots, rocks and martini style cocktails not included; can be charged on consumption

2 HOURS \$45

3 HOURS \$55

4 HOURS \$60

PACKAGE C

PREMIUM LIQUOR, SELECT BEER AND WINE, NON-ALCOHOLIC BEVERAGES

Doubles, shots, rocks and martini style cocktails not included; can be charged on consumption

2 HOURS \$55

3 HOURS \$65

4 HOURS \$70

REFRESHERS

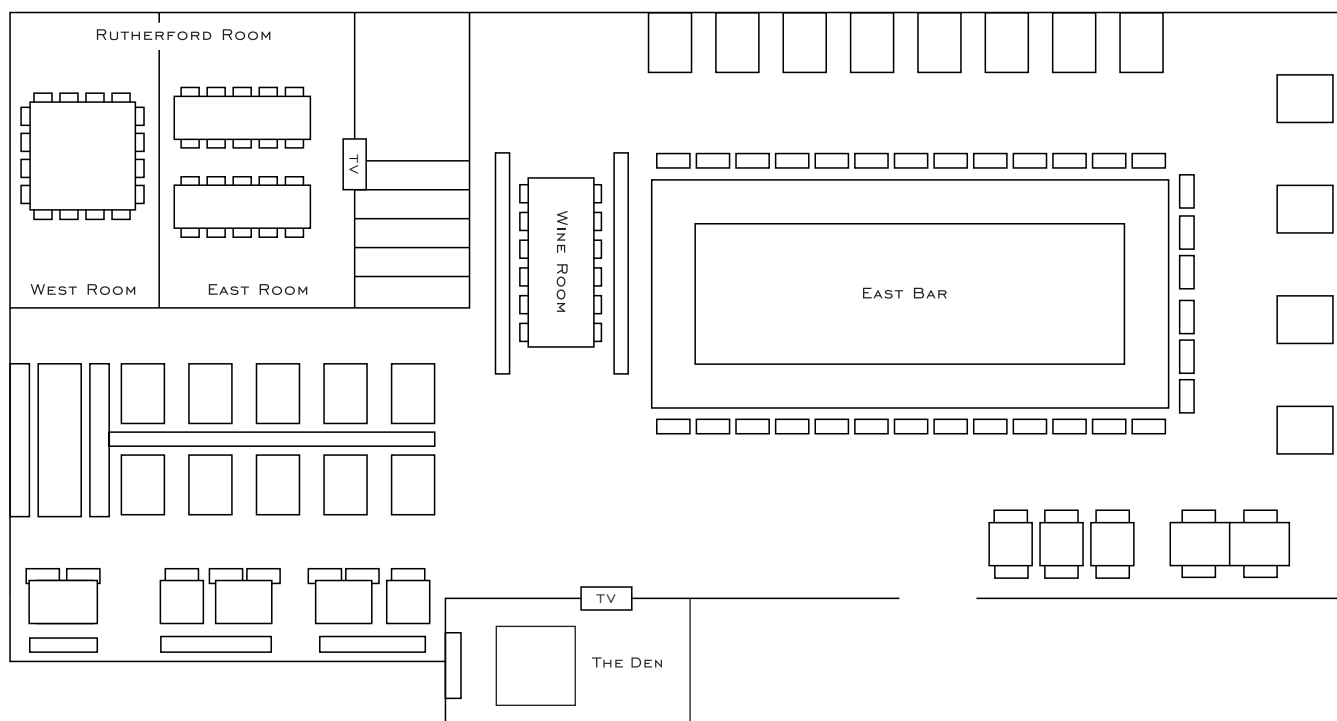
BLOODY MARYS, MIMOSAS, BELLINIS, JUICE

2 HOURS \$25

A LA CARTE

SPARKLING TOAST \$8

Event Space QUICK REFERENCE



WINE ROOM	PRIVATE	12 SEATED 22 COCKTAIL
WEST ROOM	PRIVATE	18 SEATED 22 COCKTAIL
EAST ROOM	PRIVATE	24 SEATED 30 COCKTAIL
RUTHERFORD ROOM	PRIVATE	44 SEATED 50 COCKTAIL
THE DEN	PRIVATE	20 SEATED 25 COCKTAIL
EAST BAR	SEMI-PRIVATE	10-120 COCKTAIL
BUY OUT	PRIVATE	130 SEATED 200 COCKTAIL

ADDITIONAL INFORMATION

MINIMUM COSTS

Remington's does not charge a room rental fee. A minimum food and beverage cost is required, depending on time and day of week. If the minimum is not met, the remaining balance will be charged as an unmet minimum fee.

RESERVATION GUARANTEES & DEPOSITS

We reserve private party space on a first come, first serve basis. A signed contract and 50 % deposit of the food and beverage minimum are required to reserve your date. Your reservation is guaranteed upon receipt of the signed contract and deposit.

MENU SELECTIONS & GUEST COUNT

Your estimated guest count is requested during booking to assist with planning. The guest count may be adjusted until 3 business days (Monday – Friday) prior to the event, when the final guest count is due. Menu selections and logistics are due two weeks prior to the event. Menu availability is subject to change until two weeks prior to the event.

The remaining event balance will be charged to the card on file when the final guest count is received. Any overages will be charged following the conclusion of the event.

FEES, GRATUITY & OUTSIDE FOOD

Pricing does not include 11.75 % tax, 5 % admin fee, or 20 % gratuity. Fees are non-negotiable and cannot be removed or altered.

Outside desserts are allowed with prior approval from the Sales Manager. A fee of \$3.00 per person will apply. Our team will handle slicing, plating, and serving your dessert using our plateware..

A/V SUPPORT

TVs are available in the Rutherford Room, East Room, and Den. HDMI cables are provided; host must provide laptop or other device if needed. Independent audio control is available with a full buyout of the restaurant.

DECOR, SPECIAL AMENITIES & ADDITIONAL SERVICES

Our team will gladly assist with any special requests, including florals, entertainment, specialty A/V equipment, table removal, and more. Special requests may incur an additional cost and do not count towards the food and beverage minimum.

Glitter, confetti, and open flames are not permitted (fully enclosed votives may be used with prior approval from the Sales Manager). No adhesive may be used on the walls or furniture. Use of these items will incur a \$250 cleaning fee and/or the cost of any required repairs.

PARKING & TRANSPORTATION

Parking is available at the Millennium Park Garages – Grant Park North for \$14 / 6 hours with validation. Both the CTA and Metra offer convenient access within walking distance.