



CONTACT

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EVENT SPACES

NORTH PRIVATE DINING ROOM

Our most intimate Private Dining Room boasts sweeping Chicago River and iconic skyline views. Offering a variety of square and round seating for 65, a private bar, marble walls and A/V functionality, this beautifully appointed room is perfect for your next private function.

This private dining room sits exclusively on the second level away from the restaurant's main dining room providing easy access and privacy for event guests.

SEATED: 65 RECEPTION: 80



SOUTH PRIVATE DINING ROOM

Guests will travel through our Atrium within the Builders BLDG to find our largest private dining room boasting 1,700 square feet of endless event opportunities. With city views and upscale decor, the South Private Dining Room is sure to be a crowd favorite. Two state-of-the-art drop-down screens and a microphone gives you ample options for business meetings, welcome toasts or a photo slideshow. The room also features a built-in bar for quick service. Offering flexible floor plans, this room seats up to 125 guests or provides space for 180 reception style.

SEATED: 125 RECEPTION: 180

MEZZANINE

Our semi-private mezzanine is located on the second floor, near our private dining spaces. There is one long table which comfortably seats up to 16 guests. This table overlooks both the Chicago River & Prime's Main Bar, allowing guests to be fully immersed in our lively steakhouse!

SEATED: 16



FULL VENUE

For a classic Chicago steakhouse group dining experience, we recommend a full buyout of our first floor. Our Main Bar & Outdoor Terrace provide the perfect cocktail spaces to start your event. Lush banquettes line the main dining room for comfortable seating and removable furniture allows you to create unique floor plans.

SEATED: 200 RECEPTION: 400

PRIME NOOK

This high-energy space commands your attention the second you step foot into Prime & Provisions. A space with bolstered leather banquet seating, chandelier lighting and full bar access. Your guests are sure to put the happy in Happy Hour after posting up at this luxurious nook after work hours. This semi-private space provides the intimacy of private bar access with gorgeous seating options while overlooking the largest bar area in the restaurant. Two oversized TVs will keep guests attention as they sip Old Fashions and Martinis at one of the best looking bars in the city.

RECEPTION: 35



EVENT SPACES

LASALLE NOOK

This quaint nook is located in our main bar as you enter Prime & Provisions. It can be roped off to create a mingling space around four high cocktail tables. Ideal for after work happy hours with colleagues or entertaining clients, your guests will be enjoying the atmosphere of one of the best bars in the Loop.

RECEPTION: 25



OUTDOOR TERRACE

Our inviting outdoor terrace sits open-air on the bustling street corner of LaSalle & Wacker. The space is yours to customize a desired event format, from sunset dinners overlooking the Chicago River to a cocktail lounge with a full-service satellite bar. This al fresco space option is most popular in the warmer months, but as temperature drop, guests will remain comfortable from built-in heaters.

SEATED: 42 RECEPTION: 60

THE BUILDERS BLDG

A venue unlike anything else with stunning character for your stylish event. Nestled within one of Chicago's prestigious landmark buildings, Builders BLDG is Prime & Provisions' dedicated event venue. Discover the stunning original brick, a soaring 4-story atrium, luxurious marble floors, and grand staircase enriched with gold handrails – a setting that instantly creates a vibe for your next corporate gathering, networking event, gala, product launch, wedding, rehearsal dinner, or mitzvah.

SEATED: 250 RECEPTION: 700



ZO CLUBHOUSE

Situated within Builders BLDG, adjacent to the Main Ballroom, this space is perfect for cocktail hours, networking events, and intimate dinners. The clubhouse features a stunning marble built-in bar, AV capabilities, plush lounge furniture, billiards, a foosball table, and private restrooms. Whether you need food stations or a mix of high and low cocktail tables, we can arrange everything to ensure your guests can mix and mingle effortlessly while enjoying views of the Loop.

SEATED: 50 RECEPTION: 175



COCKTAIL EVENTS

PETITES

Passed • Priced Per Piece • Minimum: 24 Pieces

Luxury Bites

BLACK TRUFFLE & POTATO CROQUETTE 12.⁹⁹

black truffle vinaigrette, shaved black truffle (VEG)

WAGYU BEEF TARTARE 12.⁹⁹

potato chip (GF)

KALUGA CAVIAR POTATO SKIN 12.⁹⁹

bacon, creme fraiche, aged cheddar (GF)

GRILLED KING CRAB 12.⁹⁹

matsutake shoyu, lime, béarnaise

HERBED POLENTA CAKE 5.⁹⁹

tomato jam, smoked eggplant "bacon" (V, GF)

ROASTED RED BEET TARTARE 5.⁹⁹

taro root chip, mango-chile coulis (V, GF)

CHARRED TOMATO ENDIVE BOATS 4.⁹⁹

capers, olives, crispy puffed quinoa, sorrel (V, GF)

HEIRLOOM CARROT TOSTADA 5.⁹⁹

mole negro, avocado mousse, micro pico de gallo (V, GF)

PEA ARANCINI 5.⁹⁹

freeze dried peas, truffle aioli (VEG)

BURRATA CROSTINI 4.⁹⁹

carrot top pesto, lemon zest (VEG)

CELERY ROOT "CANNOLI" 5.⁹⁹

lemon thyme ricotta, pistachio, chive (VEG, GF)

DEVEILED EGGS 4.⁹⁹

mustard aioli, cayenne, chive (VEG, GF)

add thick-cut bacon \$1.99 • add truffle oil \$2.99

DECADENT MAC & CHEESE CUPS 4.⁹⁹

cheddar, fontina, gruyère (VEG)

SMOKED SALMON CAKE 7.⁹⁹

basil aioli

OCTOPUS SALAD 7.⁹⁹

olive, tomato, peppers, lemon-garlic vinaigrette, brioche

CROSTINI GRILLED

SWORDFISH SKEWER 6.⁹⁹

passionfruit brown butter vinaigrette (GF)

SHRIMP COCKTAIL 6.⁹⁹

atomic cocktail sauce (GF)

TUNA TARTARE 6.⁹⁹

crème fraiche, tarragon, lime, chives, olive oil (raw)

LUMP BLUE CRAB CAKES 8.⁹⁹

lemon, dijonnaise, panko, mayo, tarragon

LOBSTER ROLLS 11.⁹⁹

prime slaw, sauce louie, brioche bun

FRIED CHICKEN BITES 5.⁹⁹

all natural, chili maple syrup

CRISPY CHICKEN

THIGH CROQUETTE 5.⁹⁹

almond romesco sauce

THICK-CUT BACON 5.⁹⁹

chili maple syrup, dark chocolate, sea salt

DUCK RILLETTE 7.⁹⁹

dijon mustard, orange marmalade, rye crostini

MINI MEATBALLS 6.⁹⁹

house pomodoro, parmesan, basil

STEAK TARTARE 6.⁹⁹

USDA Prime tenderloin, olive oil,

dijon, capers, quail egg

DRY-AGED CHEESEBURGERS 6.⁹⁹

sharp american, tomato, pickle, lettuce, dijonnaise

PRIME RIB SLIDERS 6.⁹⁹

atomic horseradish cream

MINI BEEF WELLINGTON 7.⁹⁹

truffled wild mushroom duxelle, tenderloin,

puff pastry vol au vent, demi glace

(V): vegan • (VEG): vegetarian • (GF): gluten-free

COCKTAIL EVENTS

SWEETS

Passed or Displayed • Priced Per Piece • Minimum: 24 Pieces

PEANUT BUTTER CHOCOLATE TARTS 4.99

peanut butter mousse, milk chocolate whipped cream,
candied peanuts (VEG)

MINI CREME BRÛLÉE BITES 5.99

fresh berries

CAKE BITES 4.99

caramel chocolate or carrot (VEG)

CHEF'S SEASONAL MINI PIES 4.99

banana cream, cherry, apple (VEG)

FRUIT TARTS (VEG) 4.99

DISPLAYS

Priced Per Guest • Minimum: 20 Guests

FRESH RAW SEAFOOD 48.99

shrimp, oysters, king crab legs, lobster with mignonette,
lemon mustard aioli, atomic cocktail sauce

OYSTER BAR 3.99 *per piece*

ARTISANAL CHEESE & CHARCUTERIE BOARD 22.99

chef's selection

SEASONAL FRUIT DISPLAY 14.99 (VEG, GF)

SEASONAL VEGETABLE DISPLAY 12.99

hummus, ranch (VEG, GF)

OESTRA CAVIAR SERVICE

traditional accoutrements, warm blinis

30g | 85.99 • 50g | 105.99



STATIONED EVENTS

Reception Style • Priced Per Guest

SALAD

CLASSIC CAESAR 7.99

little gem, shaved parmesan
garlic parmesan breadcrumbs

CHOPPED 9.99

romaine, red cabbage, cucumbers, pepperoncini,
cherry tomatoes, avocado, lime sugar,
hard boiled eggs, carrot, blue cheese,
thick-cut bacon, red onion (GF)

SEASONAL SALAD 10.99

ask your event manager for details

SIMPLE GREEN SALAD 6.99

romaine, arugula, red cabbage, carrots, cucumbers,
tomatoes, red onion, italian vinaigrette

Add a Protein:

Chicken 7.99 • Shrimp 8.99 • Filet 14.99

ENTRÉE

WILD SALMON 26.99

mille isle beurre blanc

LEMON CHICKEN 17.99

lemon thyme chicken jus

SHORT RIB 28.99

red wine braised short ribs, caramelized shallot jam

LOCAL WILD MUSHROOM RISOTTO 15.99

BEEF TENDERLOIN 33.99

horseradish cream

PRIME RIB 37.99

slow roasted, wet aged

dry aged \$5.99 • chef attendant required, \$150.99 per station

40 guest minimum

ESCORTS TO THE ABOVE

SAUTÉED SPINACH 7.99

CREAMED SPINACH 8.99

SAUTÉED BROCCOLI 7.99

lemon, garlic, white wine (V, GF)

ROASTED BRUSSELS SPROUTS 7.99

house flared bacon, elephant garlic, balsamic glaze,
maple chili drizzle

ROASTED WILD MUSHROOMS 7.99

apple saba (V, GF)

GRILLED ASPARAGUS 7.99

lemon, sea salt (V, GF)

PROPERLY WHIPPED POTATOES 10.99

horseradish parmesan crust (VEG)

DECADENT MACARONI & CHEESE 10.99

cheddar, fontina, gruyère, chives (VEG)

add lobster \$12.99 per guest

CHARRED SWEET CORN 10.99

parmesan cream, lime, cilantro

BRÚLEED SWEET POTATO 10.99

cinnamon, cajeta butter

SEATED EVENTS

THREE COURSE PREMIER

Plated • \$98.⁹⁹ Per Guest

Add Bread Service \$3.⁹⁹ Per Guest

FIRST

host preselects one

CAESAR SALAD

WEDGE SALAD

SEASONAL SOUP

ENTRÉE

host preselects two, guests order upon arrival

WILD SALMON

SHORT RIB

CAULIFLOWER
“STEAK”

LEMON CHICKEN

7oz PETITE FILET

(silent option, not printed on menus)

ESCORTS

host preselects two, served for the table

SAUTÉED
SPINACH

CREAMED
SPINACH

GRILLED
ASPARAGUS

DECADENT
MACARONI &
CHEESE

DESSERT

host preselects one

CHOCOLATE
CARAMEL
CAKE

CARROT
CAKE

APPLE
PIE

CHERRY
PIE

BANANA
CREAM PIE

COFFEE, TEA, ESPRESSO SERVICE MAY BE ORDERED À LA CARTE

SEATED EVENTS

THREE COURSE PREMIUM

Plated • \$119.99 Per Guest

Add Bread Service \$3.⁹⁹ Per Guest

FIRST

host preselects two, guests order upon arrival

SEASONAL SOUP

NEW ENGLAND
CLAM CHOWDER

CAESAR SALAD

WEDGE SALAD

CHOPPED SALAD

ENTRÉE

host preselects three, guests order upon arrival

WILD SALMON

7oz PETITE FILET

TOMAHAWK COLORADO
LAMB CHOPS

LEMON CHICKEN

10oz BARREL-CUT
FILET MIGNON

CAULIFLOWER “STEAK”
(silent option, not printed on menus)

SHORT RIB

ESCORTS

host preselects two, served for the table

SAUTÉED
BROCCOLI

GRILLED ASPARAGUS

PROPERLY WHIPPED
POTATOES

SAUTÉED SPINACH

ROASTED BRUSSELS
SPROUTS

DECADENT
MACARONI &
CHEESE

CREAMED SPINACH

ROASTED WILD
MUSHROOMS

DESSERT

host preselects two, guests order upon arrival

CHOCOLATE
CARAMEL
CAKE

CARROT
CAKE

APPLE
PIE

CHERRY
PIE

BANANA
CREAM PIE

COFFEE, TEA, ESPRESSO SERVICE MAY BE ORDERED À LA CARTE

SEATED EVENTS

FOUR COURSE PRIME

Plated • \$135.99 Per Guest

Add Bread Service \$3.⁹⁹ Per Guest

FIRST

host preselects two, served for the table

TUNA TARTARE

LUMP BLUE CRAB
CAKE

BRUSCHETTA

THICK-CUT BACON

SECOND

host preselects two, guests order upon arrival

SEASONAL SOUP

NEW ENGLAND CLAM CHOWDER

CAESAR SALAD

WEDGE SALAD

CHOPPED SALAD

ENTRÉE

host preselects three, guests order upon arrival

WILD SALMON

YELLOWFIN TUNA

LEMON CHICKEN

SHORT RIB

TOMAHAWK COLORADO LAMB CHOPS

7 OZ. PETITE FILET

10oz BARREL CUT FILET MIGNON

16oz DRY AGED NY STRIP

CAULIFLOWER "STEAK"
(silent option, not printed on menus)

ESCORTS

host preselects two, served for the table

SAUTÉED
BROCCOLI

SAUTÉED SPINACH
CREAMED SPINACH

GRILLED ASPARAGUS
ROASTED BRUSSELS
SPROUTS

CHARRED SWEET CORN

ROASTED WILD
MUSHROOMS

PROPERLY WHIPPED
POTATOES

DECADENT
MACARONI & CHEESE

BRÛLÉÉ
SWEET POTATO

DESSERT

host preselects two, guests order upon arrival

CHOCOLATE
CARAMEL
CAKE

CARROT
CAKE

APPLE
PIE

CHERRY
PIE

BANANA
CREAM PIE

COFFEE, TEA, ESPRESSO SERVICE MAY BE ORDERED À LA CARTE

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 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

Prime & Provisions 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 fee.

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 VENUES



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