PRIME & PROVISIONS

PRIVATE DINING











CONTACT

events@primeandprovisions.com

powered by dine amc catering & events

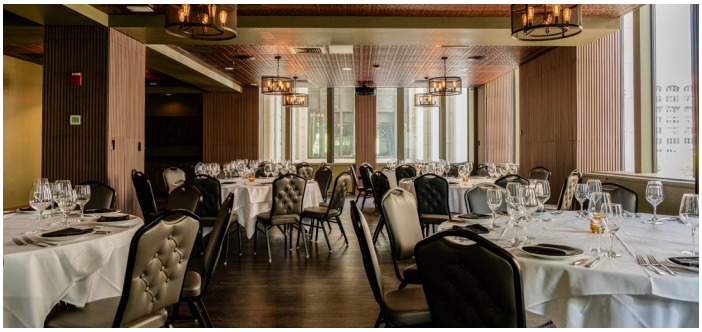
EVENT SPACES

THE RIVER VIEW 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





THE LASALLE 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. Two 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 beverage service. Crushed velvet curtains hung from the center of the room can be drawn to create 2 or 3 smaller spaces, creating flexible and intimate floor plans.

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 Lounge 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

CLICK HERE TO VIEW A VIRTUAL WALK THROUGH OF OUR SPACES!

EVENT SPACES

PRIME NOOK

This high-energy space commands your attention the second you step foot into Prime & Provisions. 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





PRIME OUTDOOR LOUNGE

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 a 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





THE PROVISIONAL ROOM

Situated within Builders BLDG, adjacent to the Main Ballroom, this space is perfect for cocktail hours, networking events and intimate dinners. The Provisional Room features a stunning marble bar, AV capabilities, plush lounge furniture, a covered outdoor terrace 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: 65 RECEPTION: 180

CLICK HERE TO VIEW A VIRTUAL WALK THROUGH OF OUR SPACES!

COCKTAIL EVENTS

PETITES

Passed • Priced Per Piece • Minimum: 24 Pieces

Luxury Bites 14.99

WAGYU PAVÉ
hand-cut beef tartare,
crispy potato, black truffle

KALUGA CAVIAR POTATO SKIN
bacon, crème fraîche,
aged cheddar GF

LOBSTER CROQUETTE
brown butter hollandaise,
smoked trout roe

HERBED POLENTA CAKE 6
tomato jam, smoked eggplant "bacon" (V, GF)

ROASTED RED BEET TARTARE 6
taro root chip, mango-chile coulis (V, GF)

HEIRLOOM CARROT TOSTADA 6
mole negro, avocado mousse, micro pico de gallo (V, GF)

BURRATA CROSTINI 5
carrot top pesto, lemon zest (VEG)

DEVILED EGG 5
mustard aioli, cayenne, chives (VEG, GF)
add thick-cut bacon $1 • add truffle oil $2

DECADENT MAC & CHEESE CUP 5
cheddar, fontina, gruyère (VEG)

SALMON TARTARE 8
tamari, shallot, scallion, house furikake (GF)

SHRIMP COCKTAIL 7
atomic cocktail sauce (GF)

TUNA TARTARE 7
crème fraiche, tarragon, lime, chives, olive oil (raw)

LUMP BLUE CRAB CAKE 9
lemon, dijonnaise, panko, mayo, tarragon

LOBSTER ROLL 12
prime slaw, sauce louie, brioche bun

FRIED CHICKEN BITE 12
all natural, chili maple syrup

CRISPY CHICKEN THIGH CROQUETTE 6
almond romesco sauce

THICK-CUT BACON 6
chili maple syrup, dark chocolate, sea salt

MINI MEATBALL 7
house pomodoro, parmesan, basil

STEAK TARTARE 7
USDA Prime tenderloin, olive oil,
dijon, capers, quail egg

DRY-AGED CHEESEBURGER 7
sharp american, tomato, pickle, lettuce, dijonnaise

PRIME RIB SLIDER 7
atomic horseradish cream

MINI BEEF WELLINGTON 8
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 5
peanut butter mousse, milk chocolate whipped cream, candied peanuts (VEG)

MINI CREME BRÛLÉE BITES 6
fresh berries (VEG)

CAKE BITES 5
caramel chocolate or carrot (VEG)

CHEF'S MINI PIES 5
banana cream, seasonal (VEG)

FRUIT TARTS (VEG) **5**

DISPLAYS

Priced Per Guest • Minimum: 20 Guests

FRESH RAW SEAFOOD 48
shrimp, oysters, king crab legs, lobster with mignonette, lemon mustard aioli, atomic cocktail sauce

OYSTER BAR 4 ***per piece***

ARTISANAL CHEESE & CHARCUTERIE BOARD 22
chef's selection

SEASONAL FRUIT DISPLAY 15 (VEG, GF)

SEASONAL VEGETABLE DISPLAY 12
hummus, ranch (VEG, GF)

OESTRA CAVIAR SERVICE
traditional accoutrements, warm blinis
30g | 86 • 50g | 106





STATIONED EVENTS

Reception Style • Priced Per Guest

SALAD

CLASSIC CAESAR 8
little gem, shaved parmesan,
garlic parmesan bread crumbs

CHOPPED 10
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
ask your event manager for details

SIMPLE GREEN SALAD 7
romaine, arugula, red cabbage, carrots, cucumbers,
tomatoes, red onion, italian vinaigrette

Add a Protein:
Chicken 8 • Shrimp 9 • Filet 15

ENTRÉE

WILD SALMON 26
mille isle buerre blanc

ROASTED CHICKEN 18
roasted garlic, salsa verde, brown butter drippings

PORK CHOP 28
bone-in berkshire pork chop, blackberry mostarda (GF)

LOCAL WILD MUSHROOM RISOTTO 15

BEEF TENDERLOIN 34
horseradish cream

PRIME RIB 38
slow roasted, wet aged

dry aged $6 • chef attendant required, $150 per station
40 guest minimum

ESCORTS TO THE ABOVE

SAUTÉED SPINACH 8

CREAMED SPINACH 9

SAUTÉED BROCCOLI 8
lemon, garlic, white wine (V, GF)

ROASTED BRUSSELS SPROUTS 8
house flared bacon, elephant garlic, balsamic glaze,
maple chili drizzle

ROASTED WILD MUSHROOMS 8
worcestershire glaze (V, GF)

GRILLED ASPARAGUS 8
lemon, sea salt (V, GF)

PROPERLY WHIPPED POTATOES 10
horseradish parmesan crust (VEG)

DECADENT MACARONI & CHEESE 10
cheddar, fontina, gruyère, chives (VEG)
add lobster $13 per guest

CHARRED SWEET CORN 10
parmesan cream, lime, cilantro

BRÚLEED SWEET POTATO 10
cinnamon, cajeta butter

SEATED EVENTS

THREE COURSE PREMIER

Plated • $99 Per Guest

Add Bread Service $3 *Per Guest*

FIRST

host preselects one

CAESAR SALAD | **WEDGE SALAD** | **FRENCH ONION SOUP**

ENTRÉE

host preselects two, guests order upon arrival

WILD SALMON

PORK CHOP

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

ROASTED CHICKEN

7oz PETITE FILET

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

BANANA CREAM PIE

SEASONAL PIE

*Coffee, Tea, Espresso service may be ordered á la carte

SEATED EVENTS

THREE COURSE PREMIUM

Plated • $120 Per Guest

Add Bread Service $3 *Per Guest*

FIRST

host preselects two, guests order upon arrival

CAESAR SALAD

WEDGE SALAD

CHOPPED SALAD

FRENCH ONION SOUP

ENTRÉE

host preselects three, guests order upon arrival

WILD SALMON

ROASTED CHICKEN

PORK CHOP

7oz PETITE FILET

10oz BARREL-CUT FILET MIGNON

TOMAHAWK COLORADO LAMB CHOPS

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

ROASTED WILD MUSHROOMS

PROPERLY WHIPPED POTATOES

DECADENT MACARONI & CHEESE

DESSERT

host preselects two, guests order upon arrival

CHOCOLATE CARAMEL CAKE

CARROT CAKE

BANANA CREAM PIE

SEASONAL PIE

*Coffee, Tea, Espresso service may be ordered á la carte

SEATED EVENTS

FOUR COURSE PRIME

Plated • $135 Per Guest

Add Bread Service $3 *Per Guest*

FIRST

host preselects two, served for the table

TUNA TARTARE

LUMP BLUE CRAB CAKE

BURRATA

THICK-CUT BACON

SECOND

host preselects two, guests order upon arrival

CAESAR SALAD

WEDGE SALAD

CHOPPED SALAD

FRENCH ONION SOUP

ENTRÉE

host preselects three, guests order upon arrival

WILD SALMON

YELLOWFIN TUNA STEAK

ROASTED CHICKEN

PORK CHOP

TOMAHAWK COLORADO LAMB CHOPS

7 OZ. PETITE FILET

10oz BARREL-CUT FILET MIGNON

16oz DRY AGED NY STRIP

16 OZ DELMONICO RIBEYE

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

BRÛLEÉD SWEET POTATO

DESSERT

host preselects two, guests order upon arrival

CHOCOLATE CARAMEL CAKE

CARROT CAKE

BANANA CREAM PIE

SEASONAL PIE

*Coffee, Tea, Espresso service may be ordered á la carte

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 Á 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 GUESTS MINIMUM REQUIRED FOR ALL BEVERAGE PACKAGES
TWO-HOUR MINIMUM REQUIRED FOR ALL BEVERAGE PACKAGES
BAR MINIMUMS & STAFFING FEES MAY APPLY
BEVERAGE PACKAGES SUBJECT TO LOCAL TAX, GRATUITY & ADMINISTRATIVE CHARGES

222 N LaSalle St. | 312.598.2823 | events@primeandprovisions.com | @primeandprovisions

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

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.

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).

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. 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 VENUES

dine amic® catering & events

naia

KAFE MERA

EST. 1927 BUILDERS BLDG EVENT VENUE

BAR LA RUE

LA SERRE

BARRIO

siena tavern est. MMXIII

BAR SIENA CIBO E LIQUORI

BANDIT ON TWO

THE BANDIT

FIORETTA ITALIAN STEAKHOUSE

ταβέρνα VIOLÍ

εστιατόριο LÝRA

THE PENTHOUSE

MOSAIC

PRIME & PROVISIONS