



PRIVATE DINING

CONTACT

events@dinelaserre.com

312.414.1060

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EVENT SPACES

PENINSULA BAR

Available for reception style events, our Peninsula Bar is the ideal spot to enjoy the flavors of our bright and refreshing cocktails and French focused wine list. Situated in the front of our Greenhouse inspired venue, guests will enjoy mingling in the midst of Bohemian decor, troughs of flowers and antique mosaic tiles reminiscent of the French Riviera. Reserving a section The Peninsula Bar is also perfect for a cocktail hour before moving to your seated event.



PRIVATE DINING ROOM

Guests will be escorted through the front of our open-air kitchen to sneak a peek at the custom-made hardwood charcoal hearth before being welcomed into our private dining space. Nestled in a quiet corner, our Private Dining Room offers an intimate group dining experience overlooking one of Chicago's busiest streets! Your guests will have a view of the iconic Fulton Market sign as they enjoy our all seasons terrace and the light and vibrant cuisine of Provence.

MAIN DINING ROOM

The Main Dining Room offers a quintessential dining experience for large groups of up to 84. This space is nestled between The Peninsula Bar and our open-concept kitchen, allowing your group to feel a part of the action while enjoying the dining room to themselves. Floral furniture, light wood accents, and a trellis of greenery embodies a night out in Saint Tropez or Provence.





CONFERENCE ROOM | MARCHÉ

Our largest conferencing space boasts flexible floor plans for meetings, presentations and collaborative working sessions. Complete with state of the art audio visual and sound technology, high speed internet, lounge furniture for breaks, and buffet space for meals and snacks, this room is perfect for all day meetings.

CONFERENCE ROOM | ENCLAVE

Our smaller boardroom style conference room has a more intimate feel while providing all of the right meeting and tech features. Groups will enjoy full privacy with drawn curtains, two screens to present on and access to pre and post function spaces.



THE STUDY

The Study is the perfect private room to entertain VIPs or host smaller team outings. An expansive dining table and sleek lounge furniture offers you an array of event types. The room is situated in the Northwest corner of the building, providing a cozy respite from the hustle and bustle of the restaurant and workday.

FULTON SOCIAL + TERRACE ON 18

Fulton Market's newest rooftop space offers unmatched skyline and Fulton Market Views. Wow your guests with floor to ceiling windows, an outdoor terrace, fully-equipped Game Room and custom 360 degree bar. With an abundance of lounge seating options and La Serre's finest cocktail bites, this indoor-oasis is perfect for any corporate event or celebration.



BITES

selection of 4 • \$27 per person or priced by the piece • 1 dozen minimum

VEGETARIAN

GNOCCHIS À LA TRUFFLE 7

oyster mushroom, parmesan fonduta, shaved black truffle

FRITE CUPS 5

house made aioli

ZUCCHINI FRITTERS 5

creamy feta, red pepper aioli

LITTLE GEM CUPS 5

salad cup, green goddess, dill, lemon, radish

KALE & ENDIVE CUPS 5

shaved vegetables, sherry vinaigrette, feta, crispy shallot

TRUFFLE BRIE TART 9

caramelized onion, honey, fresh black truffle

CRISPY TATER TOT 5

smoked ketchup

FRENCH ONION FONDUE BITE 5

caramelized onion, gruyère, grilled sourdough

SEAFOOD

TUNA CRUDO 7

osteria caviar, tomato, shallot, yuzu, brioche

CHILLED OYSTERS 5

classic accoutrements

ROASTED ESCARGOT 7

herb-garlic butter, lemon, pernod

SHRIMP COCKTAIL 5

horseradish cocktail sauce, dijon mustard aioli

CRAB CROQUETTES BITES 9

jumbo lump crab, béchamel, espelette pepper

CAVIAR BITE 9

crispy potato, creme fraiche, osetra caviar

MINI LOBSTER ROLL 9

buttery brioche, old bay aioli, fennel, celery, lemon

CAVIAR TATER TOT 9

ranch creme fraiche, lemon, dill, osetra caviar

SMOKED TROUT DIP 5

dill crème fraiche, fennel confit, chili oil, everything spice, crispy lavash

BEEF & POULTRY

DUCK CHINOISE BITE 9

coal roasted duck breast, fermented chili, duck jus, crêpes

PRIME BEEF TARTARE 7

capers, dijonnaise, egg yolk, grilled brioche

MINI LA RUE BURGER 7

sharp american cheese, dijonnaise, caramelized onion, dill pickle

BOUGIE CHICKEN NUGGET 7

osteria caviar, ranch crème fraiche

MINI CRISPY CHICKEN SANDWICH 7

sriracha aioli, house pickle slaw, honey, brioche bun

CRISPY CONFIT CHICKEN WINGS 9

orange chili glaze, roasted peanuts, creamy ranch

SIGNATURE

served family style • \$85 per person
add bread service • \$3 per person

FIRST

selection of two

LITTLE GEM SALAD
KALE & ENDIVE SALAD
SEASONAL SALAD
FRENCH ONION FONDUE

CAVIAR TATER TOT
TRUFFLE BRIE TART
CRAB CROQUETTES

TUNA CRUDO
SMOKED TROUT DIP
CRISPY TATER TOTS
ZUCCHINI FRITTERS

ENTRÉE

selection of two

GNOCCHIS À LA TRUFFLE
CAULIFLOWER STEAK
HALF CHICKEN
FLAT IRON

NY STRIP
CRISPY BACON FUSILLI
PAN SEARED KING SALMON
LINGUINE & CLAMS

CRISPY CHICKEN SANDWICH
SPICY CRISPY CHICKEN SANDWICH
DUCK CHINOISE
additional \$5 per person

boeuf preparations • choice of one
AU POIVRE • BÉARNAISE

SIDES

selection of one

WHIPPED POTATOES
CHARRED MAITAKE MUSHROOMS

SEASONAL VEGETABLE

FRITES
CAULIFLOWER AU GRATIN

DESSERT

selection of one

CHOCOLATE PROFITEROLES
BRÛLÉED FRENCH TOAST

WARM APPLE BREAD PUDDING
VANILLA CRÈME BRÛLÉE

GELATO & SORBET
• vanilla •
• brown sugar cinnamon •
• raspberry sorbet •

ENHANCED

served family style • \$100 per person
add bread service • \$3 per person

FIRST

selection of two

LITTLE GEM SALAD
KALE & ENDIVE SALAD
ZUCCHINI FRITTERS
CAVIAR TATER TOT

TRUFFLE BRIE TART
CRAB CROQUETTES
TUNA CRUDO
FRENCH ONION FONDUE

ROASTED ESCARGOT
BEEF TARTRATE
SMOKED TROUT DIP
MINI LOBSTER ROLL

ENTRÉE

selection of two

GNOCCHIS À LA TRUFFLE
CAULIFLOWER STEAK
CRISPY BACON FUSILLI
LINGUINE & CLAMS

DUCK CHINOISE
ROASTED HALF CHICKEN
NEW YORK STRIP
HAND-CUT FILET
FLAT IRON

PAN SEARED KING SALMON
DOVER SOLE MEUNIERE
additional \$10 per person
DUCK CHINOISE
additional \$5 per person

boeuf preparations • choice of one
AU POIVRE • BÉARNAISE

SIDES

selection of two

WHIPPED POTATOES
CHARRED MAITAKE
MUSHROOMS

SEASONAL
VEGETABLE

FRITES
CAULIFLOWER
AU GRATIN

DESSERT

selection of one

CHOCOLATE PROFITEROLES
BRÛLÉED
FRENCH TOAST

WARM APPLE BREAD PUDDING
VANILLA CRÈME BRÛLÉE

GELATO & SORBET
• vanilla •
• brown sugar cinnamon •
• raspberry sorbet •

EVENT ADDITIONS

**ask your event manager for more details*

ROASTED SEASONAL VEGETABLES

\$9 per person

chef selection, balsamic reduction

ARTISANAL CHEESE & CHARCUTERIE

\$24 per person | available for groups of 20 or more

chef selection

RAW BAR

\$48 per person

poached shrimp, crab & avocado salad, oyster, lobster
served with champagne mignonette, classic cocktail sauce, dijon aioli, lemon

COTE DE BOEUF

*\$24 per person | *featuring a live chef presentation*

ASSORTED MACARONS

*\$5 per person, per macaron | *displayed or packaged as gifts*

DESSERT STATION

\$14 per person

Mini Chocolate Hazelnut Mille-Feuille Cups, Bruleed French Toast Bites, Warm Apple Bread Pudding Bites,
Mini Crème Fraîche Panna Cotta Cups

CANDY STATION

\$16 per person | available for groups of 20 or more | host to pre-select 6 options

M&Ms, Peanut M&Ms, Skittles, Sour Patch Kids, Starburst, Hershey Kisses, Snickers, Reeses, Gummy Bears, Gummy Worms,
Chocolate Covered Pretzels, Yogurt Covered Pretzels, Saltwater Taffy, AirHeads, Twizzlers Bites, Milk Duds, Junior Mints

**all candy stations come with clear bags and ribbon*

**want to add your company logo to your bags - connect with your event manager!*

Don't see your favorite candy, let us know!

FRENCH WINE TASTING

lead by La Serre Sommelier | tasting includes: 1 Sparkling, 2 White Wines, 2 Red Wines

**can be added to any seated family style dinner menu*

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

La Serre 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 a room 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).

GRATUITY

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 a gratuity for the event staff, a revised credit card authorization form is required. We are happy to apply this authorized gratuity percentage to the sub-total of your bill at the end of your event.

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



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CONTACT

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