



LA SERRE



PRIVATE DINING

CONTACT

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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 Mediterranean 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.

RECEPTION: 75



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 the coastal regions of Italy, France, and Spain.

SEATED: 40 • EAST: 20 • WEST: 20

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.

SEATED: 100



EVENT SPACES



CONFERENCE ROOM | MARCHE

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.

SEATED: 100

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.

SEATED: 24



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.

RECEPTION: 200 • SEATED: 60



BITES

priced by the piece • 1 dozen minimum

GNOCCHIS À LA TRUFFLE7 oyster mushroom, parmesan fonduta, shaved black truffle VG	SHRIMP COCKTAIL 5 horseradish cocktail sauce, dijon mustard aioli GF
FRITE CUPS 5 house made aioli VG	CRAB CROQUETTES BITES 9 jumbo lump crab, béchamel, espelette pepper
ZUCCHINI FRITTERS 5 creamy feta, red pepper aioli VG	CAVIAR BITE 9 crispy potato, creme fraiche, osetra caviar
LITTLE GEM CUPS 5 salad cup, green goddess, dill, lemon, radish VG	MINI LOBSTER ROLL 9 buttery brioche, old bay aioli, fennel, celery, lemon
KALE & ENDIVE CUPS 5 shaved vegetables, sherry vinaigrette, feta, crispy shallot VG GF	DUCK CHINOISE BITE 9 coal roasted duck breast, fermented chili, duck jus, crêpes
TRUFFLE BRIE TART 9 caramelized onion, honey, fresh black truffle VG	PRIME BEEF TARTARE7 capers, dijonnaise, egg yolk, grilled brioche
FRENCH ONION FONDUE BITE 5 caramelized onion, gruyère, grilled sourdough VG	MINI LA RUE BURGER7 sharp american cheese, dijonnaise, caramelized onion, dill pickle
TUNA CRUDO7 osteria caviar, tomato, shallot, yuzu, brioche	BOUGIE CHICKEN NUGGET7 osteria caviar, ranch crème fraiche
CHILLED OYSTERS 5 classic accoutrements GF	MINI CRISPY CHICKEN SANDWICH7 sriracha aioli, house pickle slaw, honey, brioche bun
ROASTED ESCARGOT7 herb-garlic butter, lemon, pernod	CRISPY CONFIT CHICKEN WINGS 9 orange chili glaze, roasted peanuts, creamy ranch

VG: vegetarian
GF: gluten free

ENHANCED

served family style or stationed • \$98 per person

add bread service • \$3 per person

FIRST

selection of two

LITTLE GEM SALAD
KALE & ENDIVE SALAD
ZUCCHINI FRITTERS

TRUFFLE BRIE TART
CRAB CROQUETTES
TUNA CRUDO
FRENCH ONION FONDUE

ROASTED ESCARGOT
BEEF TARTRATE
MINI LOBSTER ROLL

ENTRÉE

selection of two

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

PESTO RIGATONI
ROASTED HALF CHICKEN
NEW YORK STRIP
HAND-CUT FILET

BLACKENED HOKKAIDO
SCALLOPS
FLAT IRON
WILD ALASKAN
HALIBUT

boeuf preparations • choice of one
AU POIVRE • BÉARNAISE

SIDES

selection of two

WHIPPED
POTATOES

FRITES

GRILLED
ASPARAGUS

CHARRED
BROCCOLI

DESSERT

selection of one

BRÛLÉED FRENCH TOAST
WARM APPLE BREAD PUDDING
DARK CHOCOLATE TART

GELATO & SORBET
**host to select one*
• vanilla •
• brown sugar cinnamon •
• raspberry sorbet •

BRUNCH

\$55 per person • served family style or stationed • available Saturday & Sunday

STARTERS

host to pre-select two

GREEK YOGURT PARFAIT

ZUCCHINI FRITTER

CRAB CROQUETTE

BOUGIE CHICKEN NUGGETS

THICK-CUT FRENCH TOAST

TRUFFLE BRIE TART

MAINS

host to pre-select two

BLACK TRUFFLE SCRAMBLE

REGULAR
CHICKEN SANDWICH

ROASTED
FAROE ISLAND SALMON

HAM & CHEESE GALETTE

grilled or crispy

\$3 upcharge per person

LA RUE BREAKFAST
SANDWICH

SPICY
CHICKEN SANDWICH

ROASTED
HALF CHICKEN

grilled or crispy

\$3 upcharge per person

LITTLE GEM CAESAR

AVOCADO TARTINE

LOBSTER ROLL

KALE & ENDIVE SALAD

FRENCH OMELET

\$5 upcharge per person

LA RUE BURGER

STEAK FRITES

\$5 upcharge per person

SIDES

host to pre-select one

BACON

SEASONAL FRUIT

FRITES

DESSERT

host to pre-select one • additional \$5 per person

BRÛLÉED FRENCH TOAST

GELATO & SORBET

DARK CHOCOLATE TART

**host to select one*

WARM APPLE BREAD PUDDING

• vanilla •

• brown sugar cinnamon •

• raspberry sorbet •

EVENT ENHANCEMENTS

SEASONAL VEGETABLE PLATTER

\$9 per person

chef selection, choice of roasted or raw

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

packaged as gifts to go | choice of 2 or 4 per pack | \$1 additional per person

DESSERT STATION

\$14 per person

Mini Dark Chocolate Tart, Brûléed French Toast Bites,
Warm Apple Bread Pudding Bites, Assorted Cookies

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, Reeses, Gummy Bears, Chocolate Covered Pretzels, Twizzlers

**clear bags or boxes \$1 per person*

want to add your logo to your to-go packaging - 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 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 is due 10 business days prior to your event date. 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

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).

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.

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

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naia

KAFE
MERA

EST. 1927
B
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