



# PRIVATE DINING

## CONTACT

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*catering & events*





# 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.

**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 Provence.

**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: 50**



# BITES

*selection of 4 • \$32 per person  
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

## 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



# 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  
CAVIAR TATER TOT

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

ROASTED HALF CHICKEN  
NEW YORK STRIP  
HAND-CUT FILET  
BLACKENED HOKKAIDO  
SCALLOPS

ROASTED FAROE ISLAND SALMON  
FLAT IRON  
DOVER SOLE MEUNIERE  
*additional \$10 per person*

*boeuf preparations • choice of one*  
**AU POIVRE • BÉARNAISE**

## SIDES

*selection of two*

WHIPPED POTATOES  
FRITES

CHARRED  
CAULIFLOWER

GRILLED GREEN BEANS  
CHARRED BRUSSELS  
SPROUTS

## DESSERT

*selection of one*

CHOCOLATE PROFITEROLES  
BRÛLÉED  
FRENCH TOAST

WARM APPLE  
BREAD PUDDING  
VANILLA CRÈME BRÛLÉE

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

TRUFFLE BRIE TART

BOUGIE CHICKEN NUGGETS

THICK-CUT FRENCH TOAST

CAVIAR TATER TOT

CRAB CROQUETTE

## MAINS

*host to pre-select two*

BLACK TRUFFLE SCRAMBLE

REGULIER CRISPY  
CHICKEN SANDWICH

ROASTED  
FAROE ISLAND SALMON

*\$3 upcharge per person*

HAM & CHEESE GALETTE

SPICY CRISPY  
CHICKEN SANDWICH

LA RUE BREAKFAST SANDWICH

AVOCADO TARTINE  
*add fried egg \$3*

ROASTED  
HALF CHICKEN  
*\$3 upcharge per person*

LITTLE GEM CAESAR

KALE & ENDIVE SALAD

FRENCH OMELET

*add parisian ham \$5 • red crab \$9*

LOBSTER ROLL  
*\$5 upcharge per person*

LA RUE BURGER

STEAK FRITES  
*\$5 upcharge per person*

## SIDES

*host to pre-select 1*

BACON

SEASONAL FRUIT

FRITES

## DESSERT

*host to pre-select one • additional 5. per person*

ICE CREAM

*host to select*  
vanilla  
brown sugar cinnamon  
raspberry sorbet

WARM APPLE  
BREAD PUDDING

BRÛLÉED FRENCH TOAST

VANILLA CRÈME BRULEE

CHOCOLATE  
PROFITEROLES

# EVENT ADDITIONS

*\*ask your event manager for more details*

## 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 Chocolate Hazelnut Mille-Feuille Cups, Bruleed French Toast Bites, Warm Apple Bread Pudding Bites,  
Mini Crème Fraiche 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

*\*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*

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# 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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EVENT VENUE

  
**THE PENTHOUSE**  


**BANDIT  
ON TWO**

**THE  
BANDIT**

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