LA SERRE

PRIVATE DINING

CONTACT

events@dinelaserre.com

312.414.1060

powered by
dine|amic®
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 Mediterranean focused wine list. Situated in the front of our Greenhouse inspired venue, guests will enjoy mingling in the midst of Bohemain 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

SEMI-PRIVATE DINING ROOM

Adjacent to our open kitchen, the Semi-Private Dining Room opens directly onto a glass-enclosed terrace designed to capture the feeling of outdoor dining. While sheltered from the elements, the greenhouse-style space embraces the natural climate, creating an authentic open-air ambiance with panoramic views of the iconic Fulton Market district. It's a one-of-a-kind backdrop for intimate gatherings centered around the vibrant flavors 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

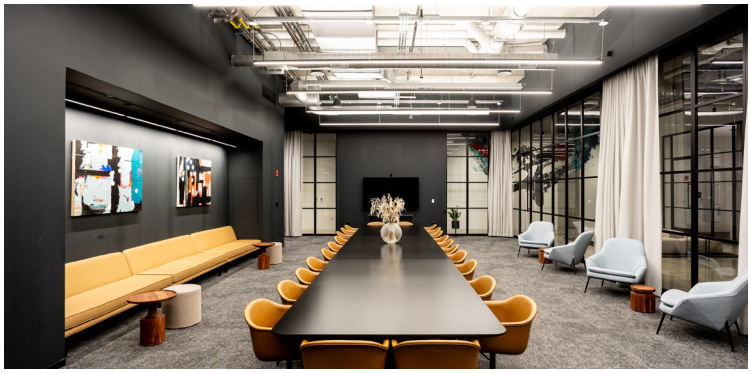
Our largest conferencing space boasts flexible floor plans for meetings, presentations and collaborative working sessions. Complete with state of the art audio visual and sound technology, high speed internet, lounge furniture for breaks, and buffet space for meals and snacks, this room is perfect for 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 TRUFFLE 7
oyster mushroom, parmesan fonduta,
shaved black truffle VG

FRITE CUPS 5
house made aioli VG

ZUCCHINI FRITTERS 5
creamy feta, red pepper aioli VG

LITTLE GEM CUPS 5
salad cup, green goddess, dill, lemon, radish VG

KALE & ENDIVE CUPS 5
shaved vegetables, sherry vinaigrette,
feta, crispy shallot VG GF

TRUFFLE BRIE TART 9
caramelized onion, honey, fresh black truffle VG

FRENCH ONION FONDUE BITE 5
caramelized onion, gruyère,
grilled sourdough VG

TUNA CRUDO 7
osteria caviar, tomato, shallot, yuzu, brioche

CHILLED OYSTERS 5
classic accoutrements GF

ROASTED ESCARGOT 7
herb-garlic butter, lemon, pernod

SHRIMP COCKTAIL 5
horseradish cocktail sauce, dijon mustard aioli GF

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

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
ostera 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

VG: vegetarian
GF: gluten free

LA SERRE
307 N GREEN ST | 312.414.1060 | EVENTS@DINELASERRE.COM | @DINELASERRE

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 •

LA SERRE
307 N GREEN ST | 312.414.1060 | EVENTS@DINELASERRE.COM | @DINELASERRE

BRUNCH

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

STARTERS

host to pre-select two

GREEK YOGURT PARFAIT

BOUGIE CHICKEN NUGGETS

ZUCCHINI FRITTER

THICK-CUT FRENCH TOAST

CRAB CROQUETTE

TRUFFLE BRIE TART

MAINS

host to pre-select two

BLACK TRUFFLE SCRAMBLE

HAM & CHEESE GALETTE

LA RUE BREAKFAST SANDWICH

LITTLE GEM CAESAR

KALE & ENDIVE SALAD

LA RUE BURGER

REGULAR CHICKEN SANDWICH
grilled or crispy

SPICY CHICKEN SANDWICH
grilled or crispy

AVOCADO TARTINE

FRENCH OMELET

ROASTED FAROE ISLAND SALMON
$3 upcharge per person

ROASTED HALF CHICKEN
$3 upcharge per person

LOBSTER ROLL
$5 upcharge per person

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

DARK CHOCOLATE TART

WARM APPLE BREAD PUDDING

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

LA SERRE

307 N GREEN ST | 312.414.1060 | EVENTS@DINELASERRE.COM | @DINELASERRE

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

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

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 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

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

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