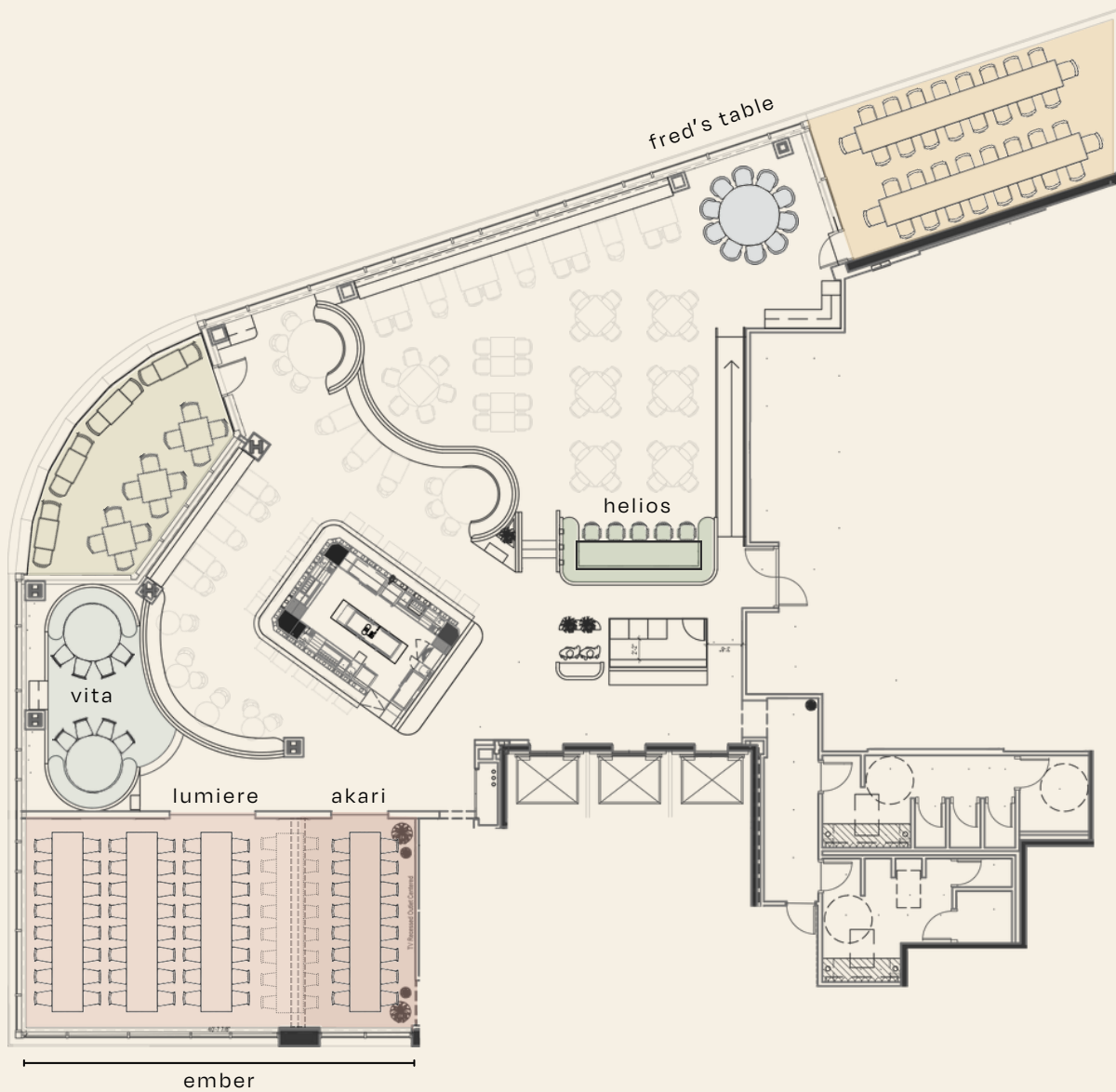


ARLA

PRIVATE DINING

15 EAST OAK STREET, CHICAGO



Capacities

SPACE	SEATED	RECEPTION
full venue buyout	200	400
ember <i>lumiere and akari combined</i>	64	80
lumiere	48	60
akari	18	--
vita	20	--
helios	12	--
fred's table	10	--

Shared Dinner Menu

Pita and Spreads

served with our marinated cucumbers

choice of 1 pita

CONFIT GARLIC PITA • CHARRED SCALLION PITA

choice of 2 spreads

CLASSIC HUMMUS • JAPANESE HUMMUS • SPICY WHIPPED FETA

BLACK GARLIC BABA GHANOUSH • TZATZIKI

the full spread

additional 10 per person

get the total package, both pitas & three dips

Mezze

choice of 3 for the table to share

MEDITERRANEAN SALAD • JAPANESE CAESAR SALAD

SMOKED OLIVE & PICKLES • GRILLED HALLOUMI • WILD MUSHROOM KEBAB

OCTOPUS SKEWER • CHICKEN YAKITORI • WAGYU KEBAB (ADD \$3 PP)

Mains

choice of 3 for the table to share

CAULIFLOWER STEAK • JAPANESE RICE POT • MISO COD • ORA KING SALMON

YUZU CAVIAR MAFALDINE (ADD \$3 PP) • LAMB CHOPS (ADD \$3 PP)

CHARRED FILET MIGNON (ADD \$5 PP) • WHOLE BRANZINO (ADD \$5 PP)

Dessert

chefs selection of arla signatures

\$110 PER PERSON

Frequently Asked

WHAT IS A FOOD & BEVERAGE MINIMUM?

A food and beverage minimum is the required spend for your reserved space, based on its size and the event date, before tax and service charges. Only food and beverages provided by our restaurant apply toward this minimum; outside vendor items and additional services (such as specialty linens, floral, A/V, corkage, or valet) are excluded.

HOW DO I CONFIRM MY EVENT?

To confirm your event, Arla requires a signed contract along with a 50% non-refundable deposit based off of the food and beverage minimum. Final payment must be made no later than the day of the event by cash or credit card only. Corporate checks and wires will only be accepted when prior written approval has been provided by the restaurant. A second deposit may be required 1 week prior to the event depending on the final balance.

WHEN IS THE FINAL GUEST COUNT DUE?

The final guest count is due three business days prior to your event and will serve as the minimum number charged, regardless of any subsequent cancellations. We are happy to accommodate up to 5% above the final count, space permitting.

WHEN DO I SELECT THE MENU?

Menu selections are due two weeks prior to your event. In addition to our curated menu packages, we are happy to accommodate most dietary preferences and restrictions with advance notice.

WHAT IS THE ADMIN FEE?

A 5% administrative fee, plus applicable state and local taxes, will be added to your final bill. This fee supports the planning and coordination of your event and is fully allocated to our private events team. It is not a gratuity or service charge for service staff or bartenders.

IS THERE A CORKAGE FEE?

A corkage fee of \$65 per 750 ml bottle applies for wines brought in from outside our collection. These wines must not appear on the Arla wine list and are limited to a maximum of five bottles. Please review corkage arrangements with your event sales manager prior to your event.

IS THERE VALET?

Valet is available either as a host option or as a nominal fee to your guests at \$22 per car.