

Private Events

REMINGTON'S

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BROUGHT TO YOU BY 4 STAR

20 NORTH MICHIGAN AVENUE
CHICAGO, ILLINOIS 60602
PHONE 312 782 6000
REMINGTONSCHICAGO.COM

Wine Room

PRIVATE / 12 SEATED



West Room

PRIVATE / 16 SEATED



East Room

PRIVATE / 24 SEATED / 20 COCKTAIL



Rutherford Room

PRIVATE / 48 SEATED / 45 COCKTAIL



The Lounge

SEMI-PRIVATE / 25 COCKTAIL



East Bar

SEMI-PRIVATE / 20-120 COCKTAIL



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Event Space QUICK REFERENCE

WINE ROOM	PRIVATE	12 SEATED
WEST ROOM	PRIVATE	16 SEATED
EAST ROOM	PRIVATE	24 SEATED 20 COCKTAIL
RUTHERFORD ROOM	PRIVATE	48 SEATED 45 COCKTAIL
LOUNGE	SEMI-PRIVATE	25 COCKTAIL
EAST BAR	SEMI-PRIVATE	20-120 COCKTAIL
PATIO	PRIVATE	32 SEATED 40 COCKTAIL
BUY OUT	PRIVATE	178 SEATED 250 COCKTAIL



THE BEAN \$35
coffee, tea and soft drinks included

– *Soup or Salad* –
hosts choice of one

SOUP OF THE DAY

HOUSE SALAD

CAESAR SALAD
parmesan, garlic crouton

– *Entree* –

ALL AMERICAN BURGER
black angus beef, cheddar, lettuce, tomato

BLACKENED MAHI SANDWICH
lettuce, tomato, onion, remoulade

CHICKEN DIP
*rotisserie chicken, jack cheese, mayo, tomato
onion, arugula, chicken au jus*

VEGGIE PANINI
*mushroom, red pepper, avocado, tomato, arugula,
jack cheese, sriracha mayo*

– *Dessert* –

SHARED SKILLET COOKIE
*with vanilla ice cream
(individual style available)*

THE 20 NORTH \$45
coffee, tea and soft drinks included

– *Soup or Salad* –
hosts choice of one

SOUP OF THE DAY

HOUSE SALAD

WRIGHTWOOD SALAD
*tomatoes, raisins, avocado, goat cheese
corn, almonds, citrus vinaigrette
cornbread crouton*

CAESAR SALAD
parmesan, garlic crouton

– *Entree* –

SIXTY SOUTH SALMON
simply grilled, lemon butter

CHICKEN
from the rotisserie, mashed potatoes, jus

CONCHIGLIE
*shells, pomodoro, roasted garlic cream,
ricotta, mozzarella*

– *Dessert* –
hosts choice of one

SHARED SKILLET COOKIE
*with vanilla ice cream
(individual style cookie available)*

SEASONAL BERRIES & MASCARPONE
macerated berries, honey, orange whipped mascarpone

FLOURLESS CHOCOLATE CAKE
ganache, powdered sugar, fresh raspberries



THE GRANT PARK \$65

Coffee, tea and soft drinks included

– *Soup or Salad* –

hosts choice of one

SOUP OF THE DAY

HOUSE SALAD

BRUSSELS SPROUTS SALAD

*lightly blanched sprouts, dried blueberries, bacon,
almonds, manchego cheese, lemon vinaigrette*

CAESAR SALAD

parmesan, garlic crouton

– *Entree* –

CHICKEN

from the rotisserie, jus

CONCHIGLIE

shells, pomodoro, roasted garlic cream, ricotta, mozzarella

FISH OF THE DAY

simply grilled, lemon butter

CRAB CAKE

jumbo lump, remoulade, french fries

– *Side Items* –

hosts choice of two

ROASTED CAULIFLOWER

ROASTED BRUSSELS SPROUTS

GRILLED ASPARAGUS

MASHED POTATOES

COLESLAW

CREAMED SPINACH

– *Dessert* –

hosts choice of one

SHARED SKILLET COOKIE

with vanilla ice cream

(individual style cookie available)

SEASONAL BERRIES & MASCARPONE

macerated berries, honey, orange whipped mascarpone

FLOURLESS CHOCOLATE CAKE

ganache, powdered sugar, fresh raspberries

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THE MICHIGAN AVE \$80

Coffee, tea and soft drinks included

– *Starters* –

hosts choice of two

LOBSTER DEVILED EGGS
CRAB TOAST
CAPRESE BRUSCHETTA
CHICKEN THIGH BROCHETTE
BACON WRAPPED DATES
STUFFED MUSHROOMS
STUFFED PEPPERS
CHICKPEA FRITTERS(VG)
BEEF BROCHETTE
AVOCADO TOAST (VG)
SIMPLY GRILLED SHRIMP

– *Soup or Salad* –

hosts choice of one

SOUP OF THE DAY

WEDGE SALAD

*marinated tomatoes, hard cooked egg
smoked bacon, maytag blue cheese*

WRIGHTWOOD SALAD

*tomatoes, craisins, avocado
goat cheese, corn, almonds, citrus vinaigrette
cornbread croutons*

CAESAR SALAD

parmesan, garlic crouton

– *Entree* –

CHICKEN

from the rotisserie, jus

CONCHIGLIE

shells, pomodoro, roasted garlic cream, ricotta, mozzarella

SIXTY SOUTH SALMON

simply grilled, lemon butter

FILET MIGNON

8 oz, béarnaise

(+ \$10 per guest)

– *Side Items* –

hosts choice of two

ROASTED CAULIFLOWER

ROASTED BRUSSELS SPROUTS

GRILLED ASPARAGUS

MASHED POTATOES

COLESLAW

CREAMED SPINACH

– *Dessert* –

hosts choice of one

SEASONAL BERRIES & MASCARPONE

macerated berries, honey, orange whipped mascarpone

FLOURLESS CHOCOLATE CAKE

ganache, powdered sugar, fresh raspberries

CARROT CAKE *pecans, classic cream cheese frosting*

SHARED SKILLET COOKIE *with vanilla ice cream*

(individual style cookie available)

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THE MILLENNIUM \$ 100
Coffee, tea and soft drinks included. Champagne Toast

– *Starters* –

hosts choice of three

LOBSTER DEVILED EGGS
CRAB TOAST
CAPRESE BRUSCHETTA
CHICKEN THIGH BROCHETTE
BACON WRAPPED DATES
STUFFED MUSHROOMS
STUFFED PEPPERS
CHICKPEA FRITTERS(VG)
BEEF BROCHETTE
AVOCADO TOAST (VG)
SIMPLY GRILLED SHRIMP

– *Soup or Salad* –

hosts choice of salad
guests choice of soup or salad

WEDGE SALAD
marinated tomatoes, hard cooked egg
smoked bacon, maytag blue cheese

WRIGHTWOOD SALAD
tomatoes, craisins, avocado
goat cheese, corn, almonds, citrus vinaigrette
cornbread croutons

CAESAR SALAD
parmesan, garlic crouton

– *Entree* –

PORK CHOP
12 oz., duroc, brined

FILET MIGNON
8 oz., béarnaise

FRESH FISH OF THE DAY
seasonal selection

PRIME RIB
slow roasted, au jus

– *Side Items* –

hosts choice of three

GRILLED ASPARAGUS
CREAMED SPINACH
ROASTED CAULIFLOWER
ROASTED BRUSSELS SPROUTS
MASHED POTATOES
COLESLAW

– *Dessert* –

hosts choice of one

SEASONAL BERRIES & MASCARPONE
macerated berries, honey, orange whipped mascarpone

FLOURLESS CHOCOLATE CAKE
ganache, powdered sugar, fresh raspberries

CARROT CAKE *pecans, classic cream cheese frosting*

SHARED SKILLET COOKIE *with vanilla ice cream*
(individual style cookie available)



CHEF'S DINNER \$120
Coffee, tea and soft drinks included. Champagne Toast

– *Soup or Salad* –

hosts choice of salad
guests choice of soup or salad

WEDGE SALAD

marinated tomatoes, hard cooked egg
smoked bacon, maytag blue cheese

WRIGHTWOOD SALAD

tomatoes, craisins, avocado
goat cheese, corn, almonds, citrus vinaigrette
cornbread croutons

CAESAR SALAD

parmesan, garlic crouton

BRUSSELS SPROUTS SALAD

lightly blanched sprouts, dried blueberries, bacon,
almonds, manchego cheese, lemon vinaigrette

– *Starters* –

HOSTS CHOICE OF
A SELECTION OF FIVE HORS D'OEUVRES

Please see page 15 for selections

– *Entree* –

FILET MIGNON

8 oz, béarnaise, loaded baked potato

CHEF'S FRESH FISH

caper herb vinaigrette, asparagus

RIBEYE

16 oz, boneless, loaded baked potato

SIXTY SOUTH SALMON

simply grilled, lemon butter, grilled asparagus

PORK CHOP

12 oz, Duroc, brined, roasted brussels sprouts

– *Dessert* –

hosts choice of two

SEASONAL BERRIES & MASCARPONE
macerated berries, honey, orange whipped mascarpone

CHOCOLATE CHIP COOKIE

with vanilla ice cream

FLOURLESS CHOCOLATE CAKE

ganache, powdered sugar, fresh raspberries

CARROT CAKE pecans, classic cream cheese frosting



BUFFET & FAMILY STYLE MENUS

DINNER \$55

GROUPS OF 20+
coffee, tea and soft drinks included

– *Salad* –

BRUSSELS SPROUTS SALAD

*lightly blanched sprouts, dried blueberries, bacon,
almonds, manchego cheese, lemon vinaigrette*

WRIGHTWOOD SALAD

*tomatoes, raisins, avocado
goat cheese, corn, almonds, citrus vinaigrette
cornbread croutons*

– *Entree* –

SALMON *caper herb vinaigrette*
CHICKEN *from the rotisserie, jus*

– *Side Items* –

GRILLED ASPARAGUS
MASHED POTATOES

– *Dessert* –

hosts choice of two

HOUSE MADE CHOCOLATE CHIP COOKIES
NUTELLA BROWNIE BITES
KEY LIME PIE BITES
CARROT CAKE BITES

– *Add-ons* –

ROTISSERIE BEEF TENDERLOIN \$30
horseradish sauce, red wine onions, brioche buns
ROTISSERIE PRIME RIB \$25
horseradish, beef jus
PORK CHOP \$17
duroc, brined

BREAKFAST \$35

GROUPS OF 20+
coffee, tea and orange juice included

SCRAMBLED FARM EGGS

FRENCH TOAST

HASHBROWN CASSEROLE

APPLEWOOD SMOKED BACON

PORK SAUSAGE

GRANOLA YOGURT PARFAITS

FRESH FRUIT

ENGLISH MUFFINS

– *a La Carte* –

MONKEY BREAD \$5
ASSORTED BAGELS \$5
WAFFLES \$5
JUMBO SHRIMP COCKTAIL \$15
SMOKED SALMON \$15
with accoutrements

LUNCH \$30

GROUPS OF 20+
coffee, tea and soft drinks included

HOUSE SALAD

ASSORTED SANDWICHES

HOUSE MADE CHIPS & SALSA

COLESLAW

HOUSE MADE CHOCOLATE CHIP COOKIES
NUTELLA BROWNIE BITES



CONTINENTAL BREAKFAST \$ 22

*can be served buffet or family style
coffee, tea and juice included*

GRANOLA YOGURT PARFAITS

FRESH SLICED FRUIT

BAGELS AND HERB CREAM CHEESE

FRESH BAKED CROISSANTS, MUFFINS, DANISH

SMOKED SALMON PLATTER (*add \$8 per guest*)

SHRIMP COCKTAIL (*add \$6 per guest*)

PLATED BREAKFAST \$ 21

coffee, tea and juice included

– *To Start* –

hosts choice of one

MONKEY BREAD

BLUEBERRY CORNBREAD

– *Choice of* –

OMELET

mozzarella, mushrooms, spinach, hollandaise

PRIME RIB HASH

two eggs over easy, peppers, cilantro, chipotle sour cream

FRIED EGG SANDWICH

two eggs over easy, cheddar, bacon, red onion, marble rye



HORS D'OEUVRES \$90

Priced per platter (two dozen) unless noted.

(*) indicates three dozen.

– Meat –

BACON STUFFED MUSHROOMS *garlic breadcrumbs**

BACON WRAPPED DATES *balsamic reduction**

ROTISSERIE CHICKEN SALAD *mayo, celery,
dried cranberry, crostini*

CHICKEN THIGH BROCHETTES *ginger sesame vinaigrette,
pineapple, peppers*

BEEF BROCHETTES *sriracha mayo, cilantro, onion*

– SLIDERS \$120 –

FRIED CHICKEN *buttermilk, pickle, black pepper mayo*

TURKEY BURGER *asian coleslaw, spicy mayo*

BACON CHEESEBURGER *special sauce, pickle*

FILET MIGNON *blue cheese, candied red onion (+\$30)*

PRIME RIB *horseradish mayo (+\$20)*

– Vegetarian –

STUFFED MUSHROOMS *garlic bread crumbs**

CAPRESE BRUSCHETTA *mozzarella, tomato, basil, balsamic*

VEGGIE PANINI BITE *mushroom, red pepper, avocado, tomato,
arugula, jack cheese, sriracha mayo*

STUFFED PEPPERS *goat cheese, lemon zest, fresh herbs**

GOAT CHEESE AND TAPENADE TOAST*

RICOTTA AND HONEY TOAST *candied pecans**

– Vegan –

CHICKPEA FRITTERS *smoked tomato dip**

TAPENADE BRUSCHETTA*

TOMATO BASIL BRUSCHETTA *extra virgin olive oil, balsamic*

AVOCADO TOAST *everything bagel seasoning and radish*

– Seafood –

CRAB TOAST *jumbo lump crab, avocado puree, lime, pickled chilies*

OYSTERS ROCKEFELLER

LOBSTER DEVILED EGGS

CRAB CAKE BITES *remoulade*

SALMON TARTARE *chive, mustard, caper, hard-boiled egg*

TUNA POKE CANAPE *avocado, nori, macadamia nuts
soy ginger vinaigrette*

– SLIDERS \$120 –

BLACKENED MAHI *lettuce, tomato, remoulade*

AHI TUNA *sriracha mayo, ginger slaw, sesame seed crust*

– Platters & Additions –

Family Style Platters–Stationed

ASSORTED CHEESE PLATTER *dried fruits, nuts, toast*

HUMMUS–VEGETABLE PLATTER

EAST & WEST COAST OYSTERS *cocktail sauce, mignonette*

VEGGIE QUESADILLA *peppers, onions, pepper jack*

GUACAMOLE *avocado, jalapeño, onion, tomato, cilantro*

SHRIMP CEVICHE *jalapeno, onion, lime juice,
orange juice, cilantro*

SHRIMP COCKTAIL

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With Dinners:
No Family Style (unless mentioned)
No Sliders

BEVERAGE PACKAGES

Host or cash bar available. Host bars are based on consumption and can be customized based on your preferences or budget. Please see below for bar packages options.

- Package A -

SELECT BEER AND WINE, NON-ALCOHOLIC BEVERAGES

2 HOURS \$30

3 HOURS \$38

4 HOURS \$45

- Package B -

PREMIUM LIQUOR, SELECT BEER AND WINE, NON-ALCOHOLIC BEVERAGES

Doubles, shots, rocks and martini style cocktails not included or can be charged on consumption

2 HOURS \$38

3 HOURS \$45

4 HOURS \$54

- Package C -

SUPER PREMIUM LIQUOR, SELECT BEER AND WINE, NON-ALCOHOLIC BEVERAGES

Doubles, shots, rocks and martini style cocktails not included or can be charged on consumption

2 HOURS \$44

3 HOURS \$55

4 HOURS \$66

- Refreshers -

BLOODY MARY'S, MIMOSAS, BELLINIS, JUICE

2 HOURS \$25

- a La Carte -

CHAMPAGNE TOAST \$8

CHAMPAGNE RECEPTION \$20

