



SWIFT & SONS
STEAKHOUSE

PRIVATE EVENTS

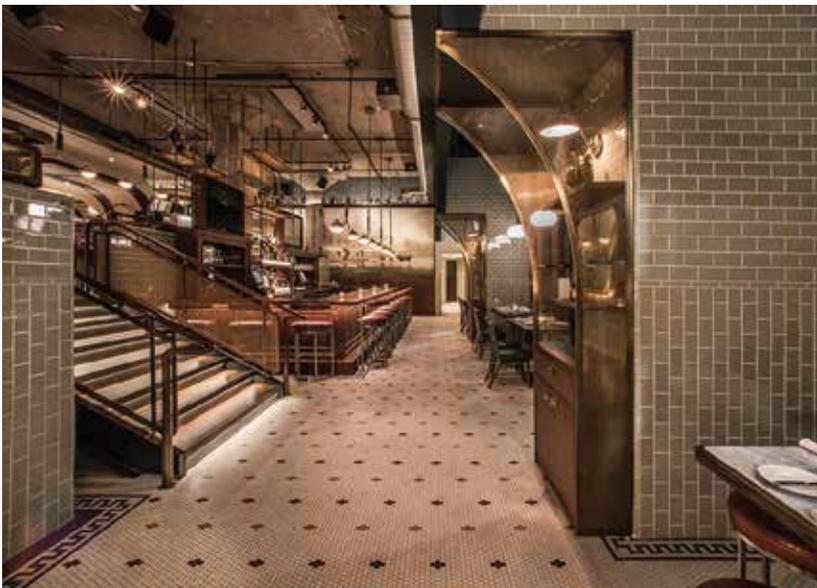


SWIFT & SONS

STEAKHOUSE

WELCOME.

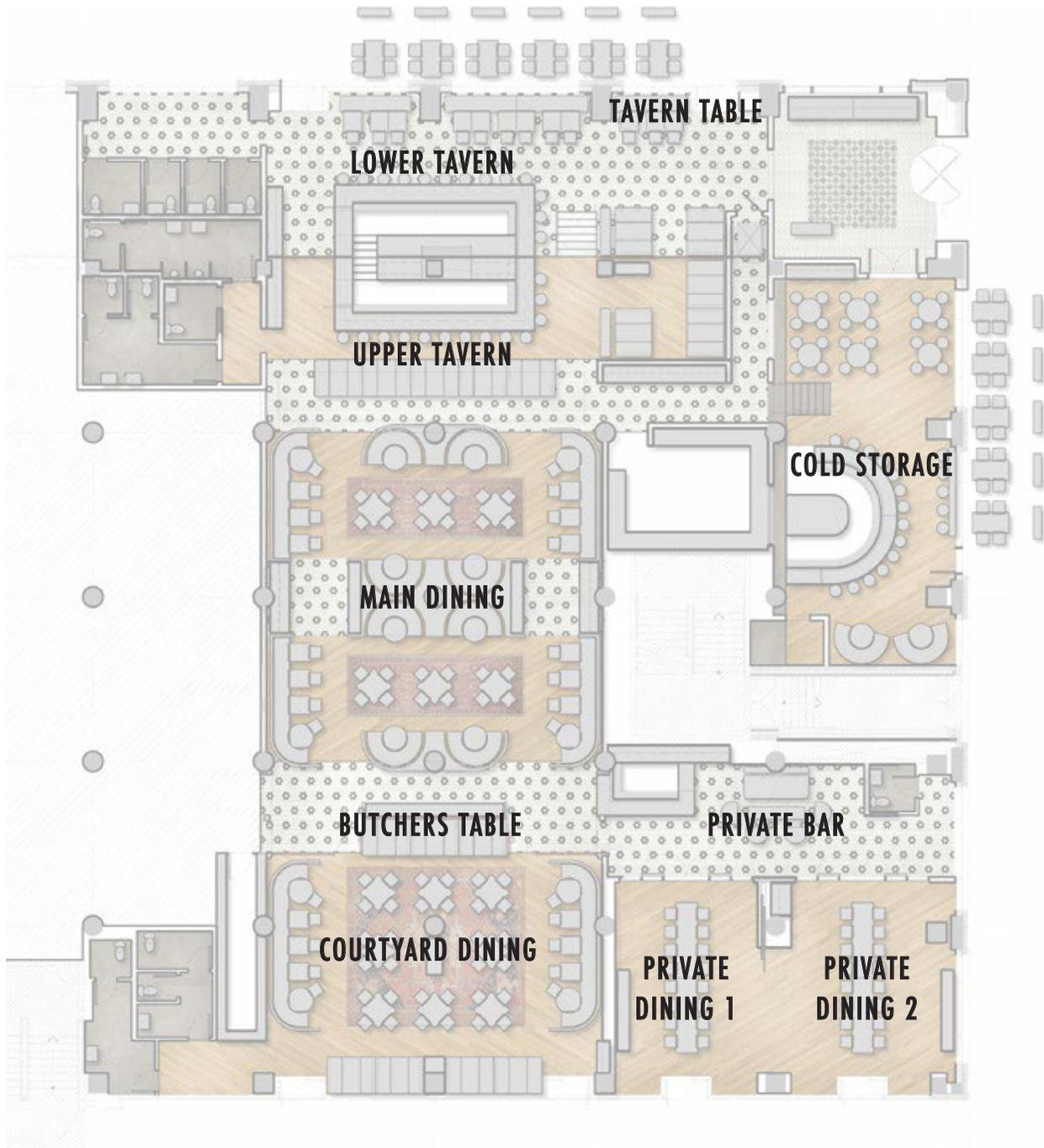
Located in the heart of the Fulton Market District, Swift & Sons is the premier dining destination in the West Loop. The floor plan includes an oyster bar (Cold Storage), upper and lower level Tavern, a spacious main dining room as well as two private dining rooms with adjacent private bar. World-renowned design firm AvroKO has created a space indicative of a classic Chicago style steak house updated with modern finishes and décor.





SWIFT & SONS
STEAKHOUSE

FLOOR PLAN





SWIFT & SONS
STEAKHOUSE

PRIVATE EVENT SPACES

PRIVATE DINING ROOM 1 & 2

CAPACITY:

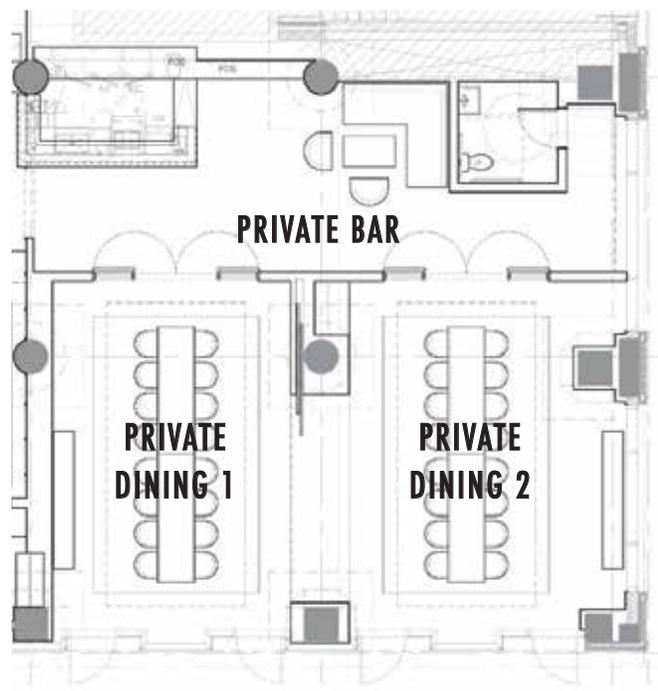
Private Dining Room 1
36 seated | 40 cocktail

Private Dining Room 2
36 seated | 40 cocktail

Combined
72 seated | 100 cocktail



The private dining rooms feature lofty ceilings with expansive windows that overlook Fulton Market Street. The rooms share a private bar and sitting area, as well as a private restroom. Each room boasts wood paneled walls and beautiful wood floor details.





SWIFT & SONS
STEAKHOUSE

PRIVATE EVENT SPACES



PRIVATE DINING 1



PRIVATE BAR



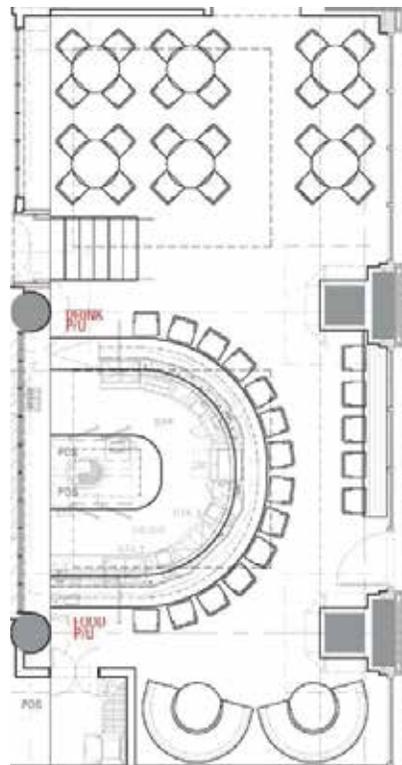
SWIFT & SONS
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PRIVATE EVENT SPACES

COLD STORAGE



CAPACITY:
60 cocktail





SWIFT & SONS
STEAKHOUSE

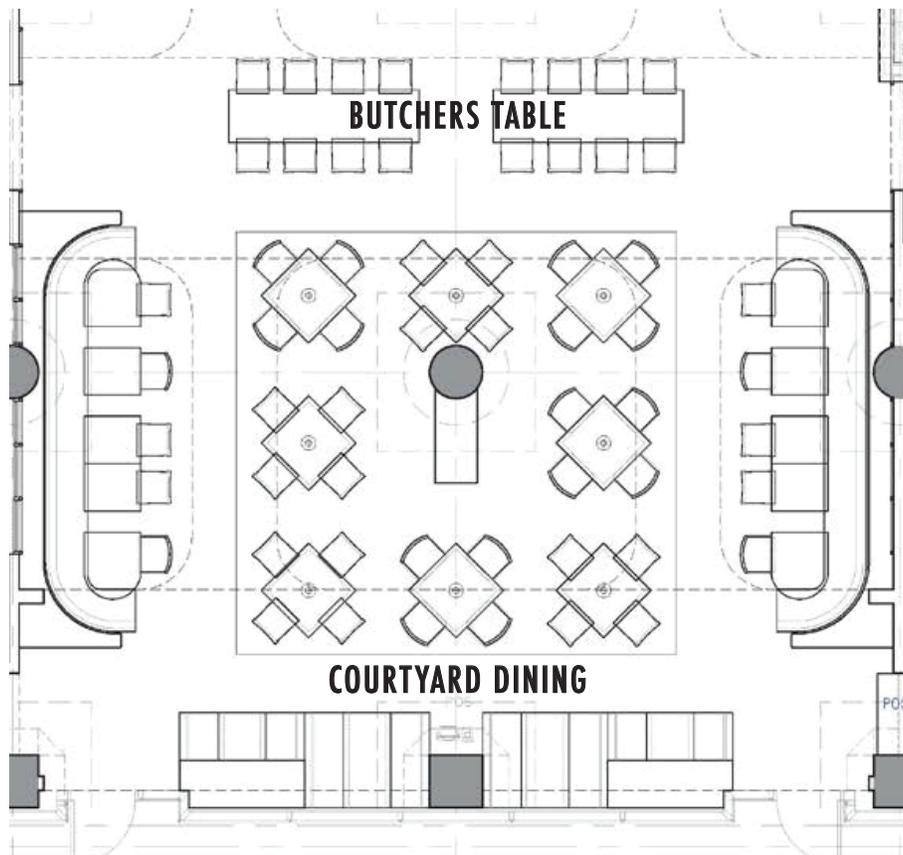
PRIVATE EVENT SPACES

COURTYARD DINING (SEMI-PRIVATE)

CAPACITY: 100 seated

BUTCHER'S TABLE

CAPACITY: 16 seated



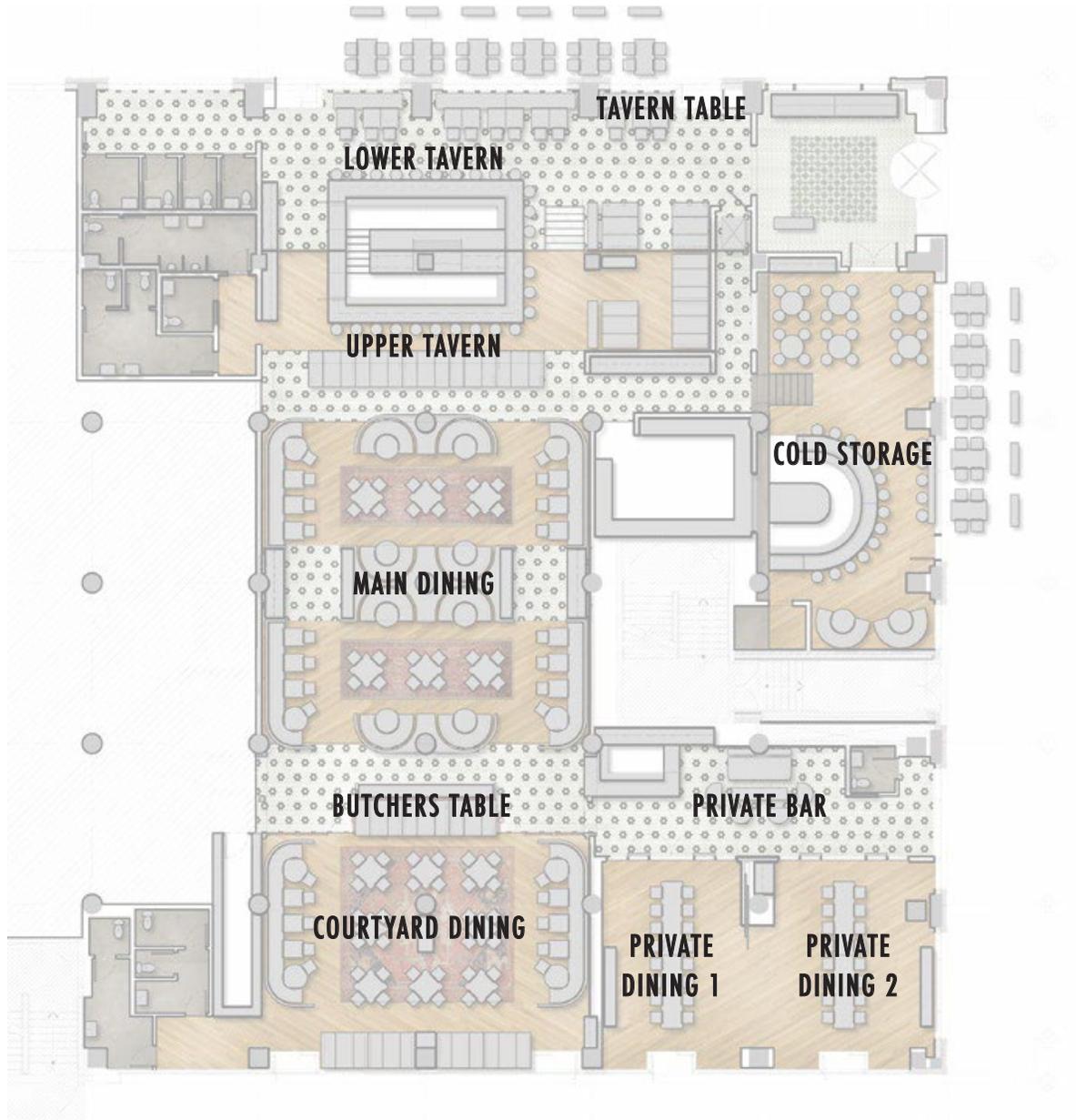


SWIFT & SONS
STEAKHOUSE

PRIVATE EVENT SPACES

FULL BUYOUT

CAPACITY: 300 seated | 500 cocktail





SWIFT & SONS
STEAKHOUSE

MENUS





SWIFT & SONS
STEAKHOUSE

RECEPTION MENUS

PASSED CANAPES

Everything Bagel Deviled Egg, <i>Cream Cheese, Smoked Salmon</i> \$5.00 per person	Beef Tartare Gaufrette, <i>Dijon, Shallot, Egg Yolk</i> \$5.00 per person
Vegetable Tart, <i>Parmesan Crust, Market Vegetables, Basil</i> \$5.00 per person	Crispy Rock Shrimp, <i>Chili Sauce, Cilantro</i> \$5.00 per person
Tomato and Burrata Crostini, <i>Red Onion, Balsamic</i> \$5.00 per person	Salmon Rillette, <i>Pumpernickel, Dill</i> \$5.00 per person
Vegetable Arancini, <i>Mushroom, Mozzarella, Basil</i> \$5.00 per person	Mini Cheeseburger Sliders, <i>Butter kase, Pickled Onions</i> \$5.00 per person
Caramelized Onion Financier, <i>Sour Cream</i> \$5.00 per person	Pork Belly Bites, <i>Soy Glaze</i> \$5.00 per person
Lobster Bisque Shooter, <i>Creme Fraiche, Tarragon</i> \$5.00 per person	Veal Meatballs, <i>Caramelized Onions, Bordelaise</i> \$5.00 per person
Crab Cakes, <i>Sauce Creole, Celery Root Remoulade</i> \$6.00 per person	Beef Tataki, <i>Sesame, Chilis, Ponzu</i> \$7.00 per person
Shrimp Cocktail, <i>Cocktail Sauce</i> \$6.00 per person	New Zealand Lamb Chop Lollipops, <i>Chermoula</i> \$7.00 per person
Lobster Thermidor Bites, <i>Citrus Mustard Butter</i> \$7.00 per person	Hamachi Ceviche, <i>Ponzu, Calabrian Chile Oil</i> \$7.00 per person

DISPLAYED APPETIZERS

Market Crudite, <i>Brown Butter Hummus</i> \$9.00 per person
Tomato and Burrata Salad, <i>Red Onion, Parsley, Balsamic</i> \$10.00 per person
Cheese & Charcuterie Selection \$13.00 per person
Cold Shellfish Tower, <i>Poached Shrimp, King Crab, Oysters, Mussels Bay Scallop Leche de Tigre</i> \$32.00 per person
Shrimp Cocktail & Oysters on the Half Shell, <i>Traditional Garnishes</i> \$35.00 per person



SWIFT & SONS
STEAKHOUSE

DINNER MENUS

THREE COURSE PLATED DINNER

\$80.00 PER PERSON

Exclusive of beverages, tax and gratuity
Prices & menu items subject to change

OPTIONAL STARTER COURSE (CHOOSE ONE)

Enhance Your Experience With These Optional Starters
To Make It A Four Course Meal

S&S Onion Soup, *Beef Bouillon, Wisconsin Gouda* / add \$9.00 per person

Lobster Bisque, *Creme Fraiche, Tarragon* /add \$12.00 per person

Crab Cake, *Sauce Creole, Celery Root Remoulade* / add \$17.00 per person

Shrimp Cocktail, *Cocktail Sauce* / add \$18.00 per person

King Crab Leg, *Drawn Butter, Dijonnaise, Aioli* / add \$33.00 per person

Cold Shellfish Tower, *Poached Shrimp, King Crab, Oysters,
Mussels Bay Scallop Leche de Tigre* / add \$32.00 per person

Oysters Rockefeller, *Bearnaise, Bacon* / add \$26.00 per person

Grilled Oysters / add \$28.00 per person

FIRST COURSE (CHOOSE ONE)

Baby Lettuce Salad, *Shaved Radish, Buttermilk-Tarragon Vinaigrette*

Caesar Salad, *Pecorino, Black Pepper, Creamy Dressing*

Chopped Wedge Salad, *Blue Cheese, Bacon, Lemon Vinaigrette*

Seasonal Chopped Salad, *Shaved Market Vegetables, Honey-Thyme Vinaigrette*

Arugula Salad, *Parmesan, Mushroom, Fennel, Onion, Lemon*



SWIFT & SONS
STEAKHOUSE

DINNER MENUS

THREE COURSE PLATED DINNER (CONTINUED)

SECOND COURSE (TABLESIDE CHOICE - CHOOSE TWO)

Roasted Chicken, *Chicken Jus*

Niman Ranch Pork Chop, *Honey-Cider Glaze*

Colorado Lamb Chops, *Lamb Jus* / add \$7.00 per person

Roasted Salmon, *Salsa Verde, Lemon*

Pan Seared Bass, *Salsa Verde, Lemon*

8oz Filet, *Red Wine Sauce*

16oz New York Strip, *Red Wine Sauce* / add \$15.00 per person

22 oz Bone-In Ribeye, *Red Wine Sauce* / add \$26.00 per person

Lobster Thermidor, *Citrus Mustard Butter* / add \$13.00 per person

Swift & Sons Surf & Turf Special, *8oz Filet, Lobster Tail* / add \$33.00 per person

SIDES (CHOOSE TWO)

Crispy Fingerling Potatoes
Buttermilk Ranch, Fried Herbs

Roasted Mushrooms
Porcini Aioli

Moussed Potatoes
European Butter

Creamed Spinach
Vin Blanc

French Fries
Bearnaise

Rapini Broccoli
Romesco, Pine Nuts

THIRD COURSE (CHOOSE ONE)

Coffee & Chocolate Opera Tort, *Chocolate Ganache, Coffee Buttercream*

Butterscotch Pot De Creme, *Seasonal Fruit, Oat, Streusel*

Vanilla Cheesecake, *Seasonal Accompaniments*

Carrot Cake, *Ginger Ice Cream*

Chef's Assorted Mini Desserts, *Served for the Table*

All menus and pricing are seasonal and subject to change without notice



SWIFT & SONS
STEAKHOUSE

DINNER MENUS

THREE COURSE FAMILY-STYLE DINNER

\$75.00 PER PERSON
Exclusive of beverages, tax and gratuity
Prices & menu items subject to change

OPTIONAL STARTER COURSE

FIRST COURSE (CHOOSE TWO OPTIONS FOR THE TABLE TO SHARE)

Chopped Caesar Salad, *Pecorino, Black Pepper, Creamy Dressing*
Chopped Wedge Salad, *Blue Cheese, Bacon, Lemon Vinaigrette*
Tomato & Burrata Salad, *Red Onion, Parsley, Balsamic*
Arugula and Fennel Salad, *Parmesan, Mushroom, Fennel, Onion, Lemon*
Seasonal Chopped Salad, *Shaved Market Vegetables, Honey-Thyme Vinaigrette*

SECOND COURSE (CHOOSE TWO OPTIONS FOR THE TABLE TO SHARE)

Roasted Chicken, *Chicken Jus*
Porchetta, *Fennel, Garlic*
Roast Rack of Lamb, *Lamb Jus* / add \$7.00 per person
Roasted Salmon, *Salsa Verde, Lemon*
Pan Seared Bass, *Salsa Verde, Lemon*
Whole Roasted Beef Tenderloin, *Red Wine Sauce*
Whole Roasted Strip Loin, *Red Wine Sauce* / add \$15.00 per person
Bone-In Ribeye, *Red Wine Sauce* / add \$26.00 per person
Lobster Thermidor, *Citrus Mustard Butter* / add \$13.00 per person

SIDES TO SHARE (CHOOSE TWO OPTIONS FROM PREVIOUS PAGE)

THIRD COURSE (CHOOSE ONE OPTION FOR THE TABLE TO SHARE)

A selection of mini desserts - choose two (guests will receive one of each):
Peanut Butter Chocolate Mousse, Carrot Cake Bites, Chocolate & Coffee Opera Tort, Vanilla Cheesecake Bites,
Lemon Meringue Tartlets, Key Lime Tartlets with Toasted Coconut, Vanilla Panna Cotta,
Fruit Mousse & Vanilla Layer Cake

Pie or Cake
A whole pie or cake, sliced & served, from Chef Leigh's selection



SWIFT & SONS
STEAKHOUSE

DINNER MENUS

DINNER ENHANCEMENTS

COCKTAIL CART

Ingredient driven, classically inspired cocktails prepared on our hand-built bar cart.
\$100.00 bartender fee for cocktail hour*, plus consumption.

WHISKEY TASTING

Our expert bartender will lead an educational tasting through a variety of whiskeys.
\$100.00 presentation fee*, plus consumption.

WINE PAIRING

Allow our sommelier to create a special pairing menu for your dinner.

OYSTER SHUCKING

Learn to shuck oysters with one of our trained Chefs.
\$100.00 presentation fee*, plus consumption.

UP CLOSE MAGIC

Our resident Magician is available for shows during your cocktail hour.
\$300.00 for the cocktail hour*
Please confirm availability in advance, only in house Tuesday - Saturday

*Please note that service fees do not go toward your food and beverage minimum



SWIFT & SONS
STEAKHOUSE

DESSERTS





SWIFT & SONS
STEAKHOUSE

DESSERT MENUS

ASSORTED MINI DESSERTS

\$4.00 per person
May be passed or served buffet style.

Peanut Butter Chocolate Mousse

Carrot Cake Bites

Chocolate & Coffee Opera Tort

Vanilla Cheesecake Bites

Lemon Meringue Tartlets

Key Lime Tartlets with Toasted Coconut

Vanilla Panna Cotta

Fruit Mousse & Vanilla Layer Cake



SWIFT & SONS
STEAKHOUSE

CAKE MENU

LAYER CAKES

6" - SERVES UP TO 12 SERVINGS
10" - SERVES UP TO 34 SERVINGS

Triple Chocolate

*Layers of Devil's Food Cake and Bittersweet Chocolate Ganache
Decorated with Edible Gold Leaf*

6" - \$45.00 10" - \$70.00

Golden Salted Caramel

*Yellow Butter Cake and Vanilla Bean Buttercream, Filled with Salted Caramel
Decorated with Sprinkles*

6" - \$35.00 10" - \$55.00

Carrot Cake

Classic Carrot Cake with Whipped Cream Cheese Frosting

6" - \$35.00 10" - \$55.00

Red Velvet Cake

Classic Red Chocolate Cake with Vanilla Cream Cheese Frosting

6" - \$35.00 10" - \$55.00

*Needs to be ordered at least 72 hours in advance of event



SWIFT & SONS
STEAKHOUSE

BEVERAGES





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WINE MENU

WINE SELECTIONS

SPARKLING

- Montand, Brut, Jura, France NV \$60
- Jaillance, Cuvee de L'Abbaye, Cremant Brut Rosé, Bordeaux, France NV \$65
- Henriot, Brut Souverain, Reims, Champagne NV \$125

WHITE

- 2017 Chloe, Pinot Grigio, Valdadige, Italy \$49
- 2018 Massey Dacta, Sauvignon Blanc, Marlborough, New Zealand \$49
- 2018 Foucher-Lebrun, Sauvignon Blanc, Petit Le Mont, Loire Valley, France \$49
- 2018 Laetitia Ducroux, Sancerre, Loire Valley \$65
- 2014 Josten & Klein, Riesling, Dry, Mittelrhein, Germany \$57
- 2016 True Myth, Chardonnay, Edna Valley, California \$49
- 2017 Chablis (Chardonnay), William Fevre, Champs Royaux, Burgundy, France \$65
- 2017 Stag's Leap, Chardonnay, Napa Valley, California \$69
- 2013 Saintsbury, Chardonnay, Carneros \$61
- 2014 ZD, Chardonnay, California \$81

ROSÉ

- 2017 Capcanes, Mas Picoso, Montsant, Spain \$49

RED

- 2016 Liparita, Pinot Noir, Sonoma Coast, CA \$61
- 2016 Ken Wright, Pinot Noir, Willamette Valley, OR \$73
- 2017 Davis Bynum, Pinot Noir, Russian River Valley, California \$77
- 2016 Susana Balbo, Malbec, Mendoza, Argentina \$61
- 2015 Chateau St. Seurin de Leviac, Bordeaux, France \$57
- 2017 K Wine of Substance, Cabernet Sauvignon, Walla Walla, Washington \$61
- 2017 Gundlach-Bundschu, Mountain Blend, Sonoma, California \$65
- 2015 Cannonball, Merlot, Sonoma, California \$61
- 2016 Roth, Cabernet Sauvignon, Alexander Valley, California \$77
- 2016 Obsidian Ridge, Cabernet Sauvignon, Red Hills, California \$89
- 2016 Mount Veeder, Cabernet Sauvignon, California \$105
- 2016 Freeman, Pinot Noir, Sonoma Coast, California \$115



SWIFT & SONS
STEAKHOUSE

DETAILS

FREQUENTLY ASKED QUESTIONS

LOCATION

1000 West Fulton Market, Chicago, IL 60607. We are located in the Fulton Market District within Chicago's bustling West Loop on the corner of Fulton Market and Morgan Streets. We are a quick walk from the Morgan Street Green and Pink line El-stop and less than a 10 minute drive from the Loop and Michigan Avenue. If you need a taxi, please let us know and we will be happy to arrange transportation.

PARKING

Valet parking is priced as follows: \$16 for 0-5 hours; \$32 for 5-8 hours, and the valet accepts cash only. You may choose to host your guest's valet and charge it to your master bill.

ACCESSIBILITY

Our restaurant is wheelchair accessible with ADA compliant restrooms.

DÉCOR

The private dining rooms feature lofty ceilings with expansive windows that overlook Fulton Market Street. The rooms share a private bar and sitting area, as well as a private restroom. Each room boasts wood paneled walls and beautiful wood floor details. Guests are welcome to bring decorations and may bring them to the restaurant the day before the event.

AUDIO VISUAL

Both private dining rooms are equipped with built-in sound systems that can play either our house music or your personal music accessible through almost any device. The rooms also each have a drop down screen, projector and computer hook up.

SET UP

The private dining rooms each sit up to 36 guests or 40 guests for a standing reception. Combined, the two rooms can accommodate 60 guests or 85 guests for a standing reception. Partial and fully buyouts of the restaurant are also available.

MINIMUMS

The food and beverage minimum varies by room and day of the week. All minimums are exclusive of 11.5% tax and recommended gratuity of 22%. A 25% deposit is required to secure the space, which is deducted from the final bill.

MENUS

Swift & Sons creates custom menu cards at no additional charge. You may also add your own personalized message.

DIETARY REQUESTS

In the spirit of hospitality, be assured that we will go to great lengths to accommodate dietary needs. We take food allergies extremely seriously, and welcome vegetarian, gluten free and vegan diners. We are also able to procure kosher and halal meals, prepared off-site.

CORKAGE and CAKE

If you wish to bring in a bottle of wine, the corkage fee is \$35 per 750ml bottle. There is a six bottle maximum per event. Our very talented Pastry Chef Leigh Omilinsky custom creates delicious cakes. Please see our cake menu for details. If you would like to bring in an outside dessert, the cake plating/cutting fee is \$5 per slice.

PAYMENT

Acceptable forms of payment include cash, credit card and check. All checks must be made out to Fulton Steak LLC. Checks made out to "Swift & Sons" cannot be processed. If paying by check, final payment must be received no later than 2 weeks prior to the event date, and should cover the balance of the total charges. A credit card will still be required to be on file for any overage the night of the event.