

PRIVATE DINING GUIDE



**MASTRO'S
STEAKHOUSE**



THANK YOU FOR CONSIDERING MASTRO'S STEAKHOUSE, CHICAGO

Mastro's combines atmosphere, comfort and elegance for the perfect setting for your next corporate, social or charitable event.

The private dining rooms offer the perfect setting for every type of event, but for something truly spectacular, the entire Steakhouse can be reserved exclusively for your private event.

As an added attraction, enjoy live entertainment and dancing nightly at the Grand Bar and Piano.

Mastro's looks forward to hearing from you.

Director of Events:

Paige Krisman

312.521.5100

paige.krisman@ldry.com

www.mastrosrestaurants.com



MASTRO'S
STEAKHOUSE



PRIVATE DINING ROOMS

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PRIVATE DINING ROOMS



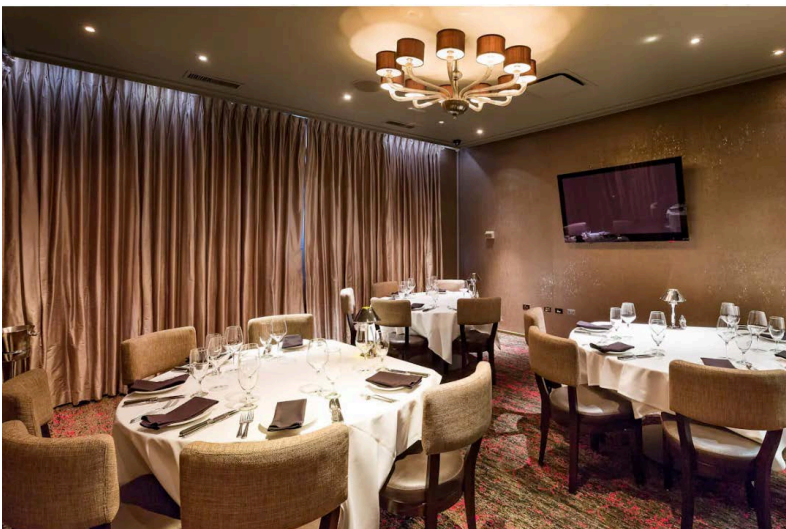
MASTRO 1

Seated Capacity: 32



MASTRO 2

Seated Capacity: 24



MASTRO 3

Seated Capacity: 32

PRIVATE DINING ROOMS

THE MASTRO ROOMS

Mastro Rooms 1, 2, & 3 are all fully private dining rooms, each displaying beautifully built custom wine walls. These lovely spaces can be arranged to be three single rooms, two rooms or one large room. Mastro Room 1 & 3 is equipped with audio visual capabilities for presentations or for your social gathering.

Seated Capacity: Each room can accommodate between 24 - 32 guests individually, please speak with our Director of Events for more information



MASTRO ROOMS ONE, TWO & THREE (COMBINED)



MASTRO FOUR

Our largest exclusive private dining room, accommodating up to 110 guests and featuring a dedicated private bar. Equipped with audio visual capabilities for presentations or for your social gathering.



Signature Iced Seafood Towers

An a la carte selection of chilled shellfish presented on a bed of crushed ice on Mastro's Signature Tower.

Choose from the following selections:



Iced Seafood Selections

MAINE LOBSTER COCKTAIL
Maine Lobster, Steamed & Split

COLOSSAL SHRIMP COCKTAIL

OYSTERS ON THE HALF SHELL

SPLIT CHILLED
BERING SEA KING CRAB LEGS

SNOW CRAB CLAWS

BERING SEA KING CRAB CLAWS

Seafood Towers can replace appetizer selection on any banquet menu at an additional cost, starting at \$55 per person

Prices do not include Banquet Fee, applicable sales tax, or a discretionary gratuity for your service staff.

Signature Sushi Towers

Developed exclusively for Mastro's Steakhouse by Chef Angel Carbajal of Nick-San Cabo San Lucas.

An a la carte selection of specialty sushi items presented on Mastro's Signature Sushi Tower.

Choose from the following selections:

Sushi Selections

CRISPY GARLIC TUNA SASHIMI

CLEAR LOBSTER ROLL

BIGEYE TUNA TOSTADA

MAGURO LIME ROLL

VEGGIE ROLL



MASTRO'S
STEAKHOUSE



Butler Passed Hors D' Oeuvres

GRILLED CHICKEN

Yakitori with Scallions
\$10

SHRIMP DUMPLINGS

Dumplings stuffed with shrimp
and scallions, steamed and served
with Chili ponzu sauce
\$15

SEARED CHICKEN

With Prosciutto & Fontina Cheese
\$10

STEAK TATAKI

New York Strip steak seared and sliced,
mango relish and Yuzu ponzu sauce
\$12

GRILLED STEAK SATE

With Peppercorn Sauce
\$12

SEARED NY STEAK WITH GORGONZOLA

Prime NY Strip, Creamy Gorgonzola
Cheese and a Merlot Reduction on a
Toast Point
\$12

OPEN FACED LOBSTER SALAD

New England style lobster salad on
miniature brioche toast
\$17

MINI CRAB CAKES

With Spicy Remoulade
\$17

BIGEYE TARTARE

Avocado Salsa and Crispy Wontons
\$15

SHRIMP COCKTAIL

\$23

NEUSKE'S MAPLE GLAZED STEAK BACON

\$10

Vegetarian

TOMATO MOZZARELLA BOCCACINO

Fresh Mozzarella, Tomato and Basil
\$9

ROASTED TOMATO BRUSCHETTA

Sweet Roasted Tomatoes, Oregano and Basil
\$9

ASPARAGUS TEMPURA

With Soy Ginger
\$9

TRUFFLE MUSHROOM DUXELLE PASTRY

Topped with Grana, Pecorino
& Micro Greens
\$10

HONEY HERBED GOAT CHEESE

Whipped Herbed Goat Cheese
in Phyllo
\$9



**Butler Passed Hors d'oeuvres are priced at three (3) pieces per order.
Minimum of five (5) orders per item.**

Prices do not include banquet fee, applicable sales tax or discretionary gratuity for your service staff.
All Butler Passed Hors d'oeuvres require a three (3) day notice.

MASTRO'S
STEAKHOUSE



The Ruby Menu

APPETIZERS FOR THE TABLE- *(Please select one (1) item)*

Asparagus Tempura Veggie Roll



CHOICE OF SALAD

Caesar Salad

Mixed Greens



CHOICE OF ENTRÉE

Norwegian Cold Water Salmon Fillet

Filet 6oz

Herb Roasted Chicken

****Add a Lobster Tail to any entree for \$38 per order****

1oz truffle butter \$15



SIDES FOR THE TABLE - *(Please select three (3) items)*

Garlic Mashed Potatoes

Creamed Corn

Sautéed or Steamed Broccoli

Sautéed Wild Mushrooms

Creamed Spinach



CHOICE OF DESSERT

Cheesecake

Chocolate Sin Cake



COFFEE SERVICE

(Caffeinated, Decaffeinated, or Hot Tea)

\$95 per person

Prices do not include Banquet Fee, applicable sales tax, or a discretionary gratuity for your service staff.



The Sapphire Menu

FOR THE TABLE

(Please select two (2) items)

Asparagus Tempura Veggie Roll Nueske's Maple Glazed Bacon Steak

****Seafood Towers may replace appetizer selection at an additional cost, starting at \$55 per person****

CHOICE OF SALAD

Caesar Salad Mixed Greens Chopped Iceberg Wedge



CHOICE OF ENTRÉE

Cold Water Norwegian Salmon Herb Roasted Chicken

Filet 8oz Double Cut Pork Chop

On site guests may substitute their entrée for one of the following selections at an additional charge of \$15 per person:

Rack of Lamb, Bigeye Tuna Sashimi Style, or New York Strip 16oz

Add 1oz Truffle Butter \$15



FOR THE TABLE - *(Please select three (3) accompaniments)*

Creamed Corn Sautéed or Steamed Broccolini
Sautéed Wild Mushrooms Creamed Spinach
Garlic Mashed Potatoes Sautéed or Steamed Asparagus



CHOICE OF DESSERT

Cheesecake

Chocolate Sin Cake

Mastro's Signature Warm Butter Cake *(personal size)*



COFFEE SERVICE

(Caffeinated, Decaffeinated, or Hot Tea)

\$105 per person

Prices do not include banquet fee, applicable sales tax or discretionary gratuity for your service staff.



The Diamond Menu

APPETIZERS FOR THE TABLE

(Please select three (3) items)

Seared Bigeye Tuna Asparagus Tempura
Mini Crab Cakes Lobster Roll
Shrimp Cocktail Nueske's Maple Glazed Bacon Steak

****Seafood Towers may replace appetizer selection at an additional cost, starting at \$55 per person****

CHOICE OF SALAD

Caesar Salad Mixed Greens
Chopped Iceberg Wedge Mambo Salad



CHOICE OF ENTRÉE

Filet 8oz
New York Strip 16oz
Bone-In Ribeye 22oz
Herb Roasted Chicken
Double Cut Pork Chop
Bigeye Tuna Sashimi Style
Norwegian Cold Water Salmon Fillet

Add 1oz Truffle Butter \$15



FOR THE TABLE - *(Please select three (3) items)*

Sautéed or Steamed Broccolini Creamed Corn
Sautéed Wild Mushrooms Creamed Spinach
Sautéed or Steamed Asparagus White Cheddar Mac & Cheese
Sautéed or Steamed Spinach Garlic Mashed Potatoes
Roasted Brussels Sprouts



CHOICE OF DESSERT

Cheesecake Mastro's Signature Warm Butter Cake *(personal size)* Chocolate Sin Cake



COFFEE SERVICE

(Caffeinated, Decaffeinated, or Hot Tea)

\$125 per person

Prices do not include banquet fee, applicable sales tax or discretionary gratuity for your service staff.



The Emerald Menu

FOR THE TABLE

Mastro's Signature Iced Seafood Tower

Chef's selection of chilled shellfish presented on a tower of crushed ice



CHOICE OF SALAD

Caesar Salad Mixed Greens
Chopped Iceberg Wedge Mambo Salad



CHOICE OF ENTRÉE

Filet 8oz Rack of Lamb
Bone In Ribeye 22oz Double Cut Pork Chop
New York Strip 16oz Herb Roasted Chicken

Cold Water Norwegian Salmon Fillet

****Add a Lobster Tail to any entrée for \$38 per order****

Add 1oz Truffle Butter \$15



FOR THE TABLE - *(Please select four (4) accompaniments)*

Creamed Corn Creamed Spinach
Sautéed Wild Mushrooms White Cheddar Mac & Cheese
Garlic Mashed Potatoes Sautéed or Steamed Spinach
Sautéed or Steamed Broccolini Sautéed or Steamed Asparagus



CHOICE OF DESSERT - *(Please select three (3) desserts)*

Cheesecake Fresh Seasonal Berries
Chocolate Sin Cake Mastro's Signature Warm Butter Cake *(personal size)*



COFFEE SERVICE

(Caffeinated, Decaffeinated, or Hot Tea)

\$145 per person

Prices do not include banquet fee, applicable sales tax or discretionary gratuity for your service staff.



The Signature Menu

FOR THE TABLE

Mastro's Signature Iced Seafood Tower

Chef's selection of chilled shellfish presented on a tower of crushed ice



CHOICE OF SALAD

Caesar Salad Mixed Greens
Chopped Iceberg Wedge Mambo Salad



CHOICE OF ENTRÉE

Filet 8oz Cold Water Norwegian Salmon Fillet
Bone-In Filet 12oz Rack of Lamb
New York Strip 16oz Chilean Seabass
Bone-In Ribeye 22oz Herb Roasted Chicken

****Add a Lobster Tail to any entrée for \$38 per order****

Add 1oz Truffle Butter \$15



FOR THE TABLE - *(Please select five (5) accompaniments)*

Sautéed or Steamed Broccolini Creamed Corn
Sautéed Wild Mushrooms Creamed Spinach
Sautéed or Steamed Asparagus White Cheddar Mac & Cheese
Sautéed or Steamed Spinach Roasted Brussels Sprouts
Garlic Mashed Potatoes

****Add Lobster Mashed Potatoes or King Crab & Black Truffle Gnocchi for an additional \$10 per order****



CHOICE OF DESSERT - *(Please select three (3) desserts)*

Cheesecake Fresh Seasonal Berries
Chocolate Sin Cake Mastro's Signature Warm Butter Cake *(personal size)*



COFFEE SERVICE

(Caffeinated, Decaffeinated, or Hot Tea)

\$165 per person

Prices do not include banquet fee, applicable sales tax or discretionary gratuity for your service staff.

MASTRO'S
STEAKHOUSE



The Platinum Menu

FOR THE TABLE

Mastro's Signature Iced Seafood Tower

Chef's selection of chilled shellfish presented on a tower of crushed ice



CHOICE OF SALAD

Caesar Salad Chopped Iceberg Wedge
Mambo Salad Mixed Greens



CHOICE OF ENTRÉE

Filet 8oz Rack of Lamb
Bone-In Filet 12oz Chilean Seabass
Bone-In Ribeye 22oz Herb Roasted Chicken
Cold Water Norwegian Salmon Fillet

****Add a lobster tail to your entree at no additional charge****

Add 1oz Truffle Butter \$15



FOR THE TABLE - *(Please select five (5) accompaniments)*

Sautéed or Steamed Broccolini Creamed Corn
Sautéed Wild Mushrooms Creamed Spinach
Sautéed or Steamed Asparagus Garlic Mashed Potatoes
Sautéed or Steamed Spinach White Cheddar Mac & Cheese
Roasted Brussels Sprouts

****Add Lobster Mashed Potatoes or Wild Mushroom & Black Truffle Gnocchi for an additional \$10 per order****



DESSERT - *(Please select four (4) desserts)*

Chocolate Sin Cake Cheesecake
Fresh Seasonal Berries Key Lime Pie
Ice Cream (Chocolate or Vanilla Bean) Sorbet Trio
Mastro's Signature Warm Butter Cake *(personal size)*



COFFEE SERVICE

(Caffeinated, Decaffeinated, or Hot Tea)

\$195 per person

Prices do not include banquet fee, applicable sales tax or discretionary gratuity for your service staff.



Dessert Platters

*Chef's selections from our exquisite dessert menu, presented on a platter and served family style.
Platters can be personalized for special occasions or mentions.*

DESSERT PLATTER FOR 6 GUESTS - *(Please select three (3) items)*

Mastro's Signature Warm Butter Cake
Key Lime Pie
Chocolate Sin Cake
Cheesecake
Cherry Crisp
Vanilla Bean Ice Cream & Whipped Cream *(Included)*

\$80 per platter

DESSERT PLATTER FOR 8 GUESTS - *(Please select four (4) items)*

Mastro's Signature Warm Butter Cake
Key Lime Pie
Chocolate Sin Cake
Cheesecake
Cherry Crisp
Vanilla Bean Ice Cream & Whipped Cream *(Included)*

\$95 per platter

Prices do not include banquet fee, applicable sales tax or discretionary gratuity for your service staff.

PRIVATE DINING BEVERAGE SELECTIONS

WINE

Mastro's offers an extensive, diverse & award winning wine list that is sure to please even the most discerning tastes. The Mastro's team is available to guide you through the wine selection process.

Please contact our Director of Events to obtain a copy of the current wine list. Please note that due to the nature of Mastro's wine list, vintages, prices & selections are subject to change at any time. Please make wine selections a minimum of four (4) weeks prior to your event to ensure availability.

COCKTAILS

Mastro's proudly features super premium liquors & spirits. Smoking dry ice martinis, house infused vodkas & the finest after dinner drinks complete Mastro's impressive bar.

Cocktails are priced on consumption.

NON-ALCOHOLIC BEVERAGES

Bottled water service & non-alcoholic beverages are available for all events.

Beverages are priced on consumption.

SERVICES, TERMS & GENERAL INFORMATION

MASTRO'S
STEAKHOUSE



SERVICES & TERMS

ACCOMMODATIONS

Appointments to view spaces can be made by contacting the Director of Events Monday through Friday from 10:00am to 6:00pm via the contact information provided below.

Certain time restrictions and food and beverage minimums may apply for exclusive use of private dining spaces.

Director of Events: Paige Krisman

Direct line: 872.345.1785 or Restaurant line: 312.521.5100

Email: paige.krisman@ldry.com

SPECIAL SERVICES

Mastro's experienced staff is available to assist you with menu planning and other arrangements to ensure your event exceeds every expectation, including audio visual needs, decorations, floral arrangements, cakes for special occasions, ice carvings, etc.

BEVERAGE SERVICE

All beverages are sold on a per drink basis. Cash and hosted bar arrangements are available. Mastro's award winning wine list is also available for your consideration. In order to ensure availability, wine selections are requested two (2) weeks prior to your event date.

GUARANTEED GUEST COUNT

A final guaranteed guest count is required 3 business days in advance of all events. Mastro's will accommodate all changes in your guest count, as space allows.

VALET PARKING

Mastro's valet parking can be added to your check, should you wish to host it.

MENU SELECTIONS

The menus contained in this packet are for your suggestions only, menus can be customized to meet every request and dietary concern. Menu selections are required a minimum of two (2) weeks prior to the event date.

GRATUITY, SERVICE CHARGE & SALES TAX

All events are subject to 11.75% State Sales Tax, 17% Suggested Gratuity & a 4% Banquet Fee.

PRICES

Prices are subject to change without notice; to guarantee pricing we require a signed contract.

DEPOSITS & FINAL PAYMENT

A credit card is required to reserve space. A deposit of 50% is required for all events. Payment can be made using a major credit card, corporate check or cash. Full and final payment is required at the conclusion of each event. Payment by check may require advance payment; please contact our Director of Events for details.

DECORATIONS, SIGNAGE & RULES

To avoid damage to furnishings & equipment, signs and decorations may not be attached to walls or tables with staples, nails, tacks, tape or any other adhesive. Please refrain from using confetti. Mastro's is not responsible and may not be held liable for decorations, equipment or any other property left after an event.

THE ULTIMATE PRIVATE DINING ROOM

RESTAURANT BUYOUT

For the ultimate event, Mastro's Steakhouse Chicago can be yours for the day.

The Steakhouse offers 20,000 square feet of unique space spread across two levels of impressive detail. Mastro's spectacular food & service can be the dramatic home of your next event.

Please contact the Director of Events for specific information & buyout quotes.

MASTRO'S STEAKHOUSE, CHICAGO

MASTRO'S LOCATIONS

ADDRESS & CONTACT INFORMATION

520 North Dearborn Street
Chicago, IL 60654
Phone: 312.521.5100
Direct: 872.345.1738
Email: paige.krisman@ldry.com
Web: www.mastrosrestaurants.com

HOURS OF OPERATION

Dining Room:

Sunday - Thursday 5pm - 9pm
Friday and Saturday 5pm - 10pm

Piano Lounge:

Daily, 4:30PM until Close

*Breakfast & lunch service may be arranged
exclusively for private events.*

ENTERTAINMENT

Live Music & Dancing from 6:30 PM Nightly

RESERVATIONS

Recommended. Please call 312.521.5100

VALET PARKING

Available daily for a nominal charge.

HANDICAP ACCESSIBLE

CREDIT CARDS ACCEPTED

MasterCard, Visa, American Express,
Discover & Diners Club

SCOTTSDALE, AZ
Mastro's Steakhouse
480.585.9500

MALIBU, CA
Mastro's Ocean Club
310.454.4357

SCOTTSDALE, AZ
Mastro's Ocean Club
480.443.8555

LAS VEGAS, NV
Mastro's Ocean Club
702.798.7115

SCOTTSDALE, AZ
Mastro's City Hall
480.941.4700

CHICAGO, IL
Mastro's Steakhouse
312.521.5100

BEVERLY HILLS
Mastro's Steakhouse
310.888.8782

WASHINGTON, D.C.
Mastro's Steakhouse
202.347.1500

THOUSAND OAKS, CA
Mastro's Steakhouse
805.418.1811

NEW YORK, NY
Mastro's Steakhouse
212.459.1222

COSTA MESA, CA
Mastro's Steakhouse
714.546.7405

BOSTON, MA
Mastro's Ocean Club
617.530.1925

NEWPORT BEACH, CA
Mastro's Ocean Club
949.376.6990

HOUSTON, TX
Mastro's Steakhouse
713.993.2500

PALM DESERT, CA
Mastro's Steakhouse
760.836.9351

SAN FRANCISCO, CA
Mastro's Steakhouse
415.363.9539

FT. LAUDERDALE, FL
Mastro's Ocean Club
786.246.3292

WOODLANDS, TX
Mastro's Ocean Club
346.298.3958

LOS ANGELES, CA
Mastro's Ocean Club
213.204.6842

SANTA CLARA, CA
Mastro's Steakhouse
408.538.4183

MIAMI, FL
Mastro's Ocean Club
786.917.2031