



SWIFT & SONS
STEAKHOUSE

PRIVATE EVENTS



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 upper and lower level tavern, a spacious main dining room as well as three private dining rooms with an adjacent private bar. World-renowned design firm AvroKO has created a space indicative of a classic Chicago-style steakhouse updated with modern finishes and décor.



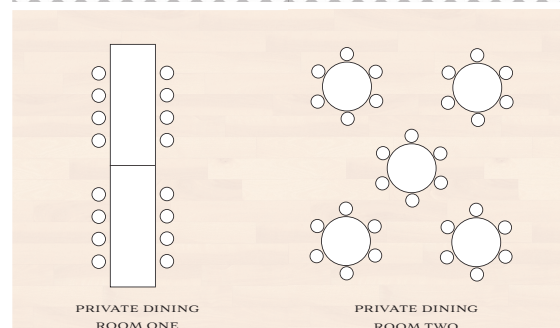
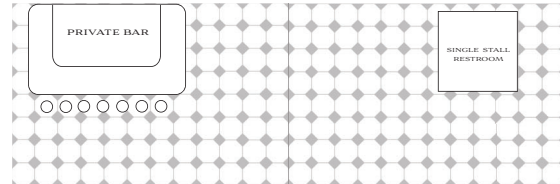
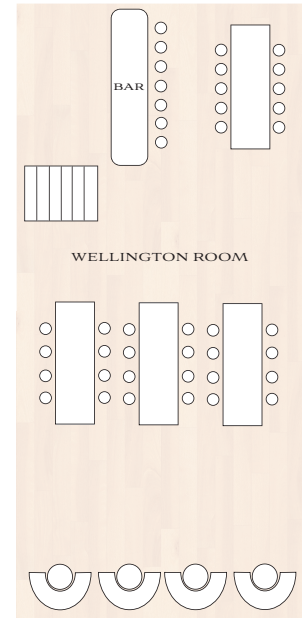
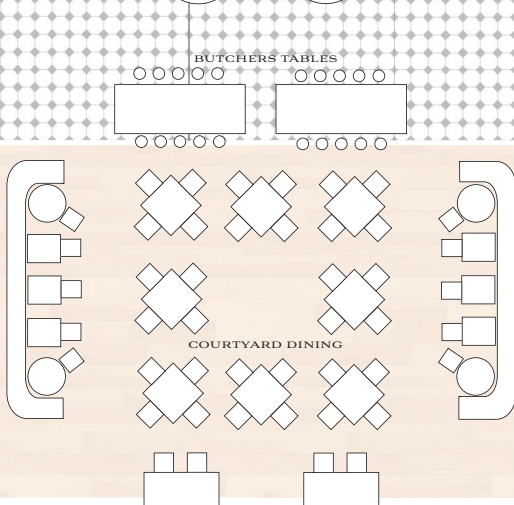
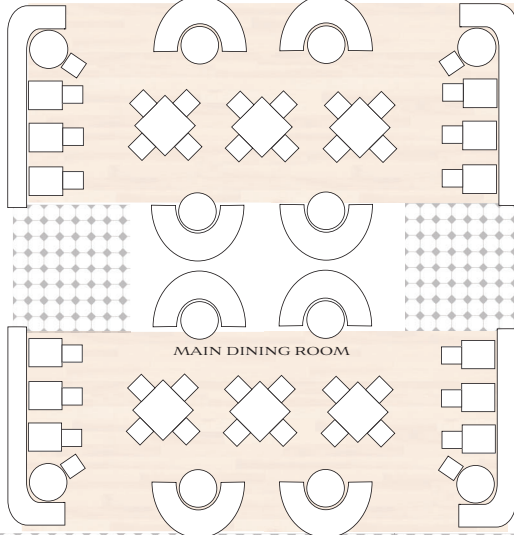
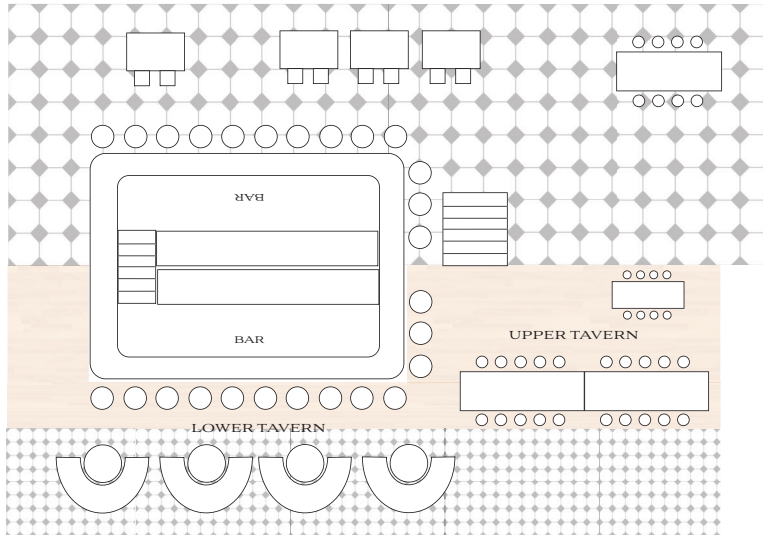


FULL BUYOUT

CAPACITY:

300 seated | 500 reception

RESTROOMS





PRIVATE EVENT SPACES

PRIVATE DINING ROOMS 1 & 2

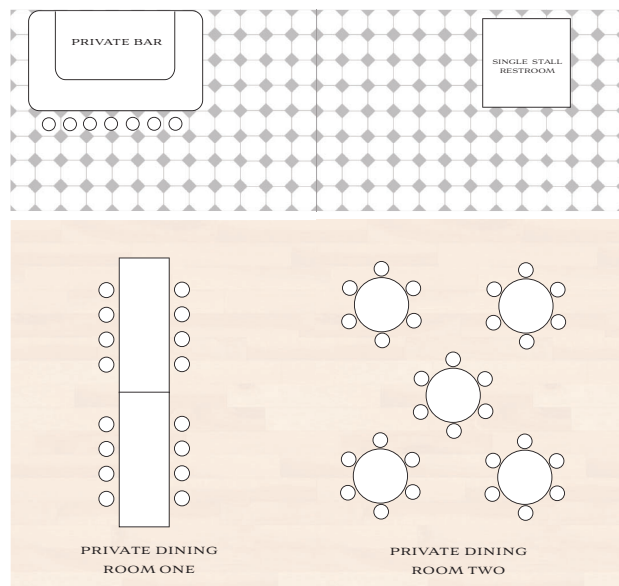


The private dining rooms feature lofty ceilings with expansive windows that overlook Fulton Market Street. The rooms share a private bar and sitting area, as well as a private restroom. Each room boasts wood paneled walls and beautiful wood floor details.

CAPACITY

Seated: 36 each, 64 combined

Reception: 40 each, 90 combined





PRIVATE EVENT SPACES

WELLINGTON ROOM

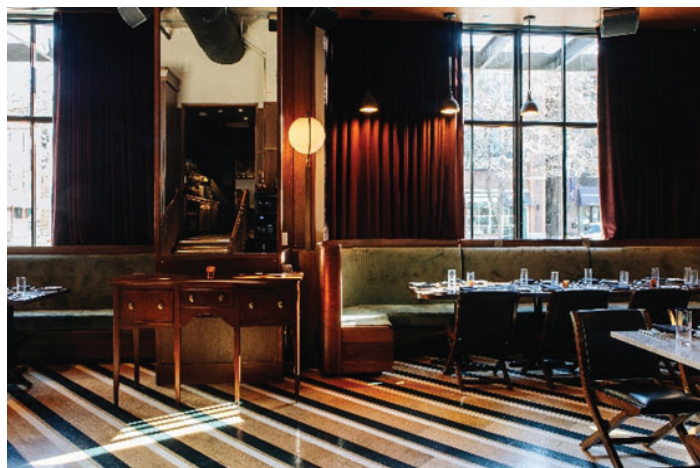


The Wellington Room is an extension of our Swift & Sons dining room, and your destination for elevated private dining. Through this room's private entrance, guests are greeted by shining brass, lush upholstery, and a bespoke bar, guaranteeing a truly singular event in an exclusive setting.

CAPACITY

Seated: 40

Reception: 60





SEMI-PRIVATE EVENT SPACES

BUTCHERS TABLES (NON-PRIVATE)

CAPACITY: 14 seated each

THE UPPER TAVERN NOOK

CAPACITY: 20 seated





RECEPTION EVENT SPACE

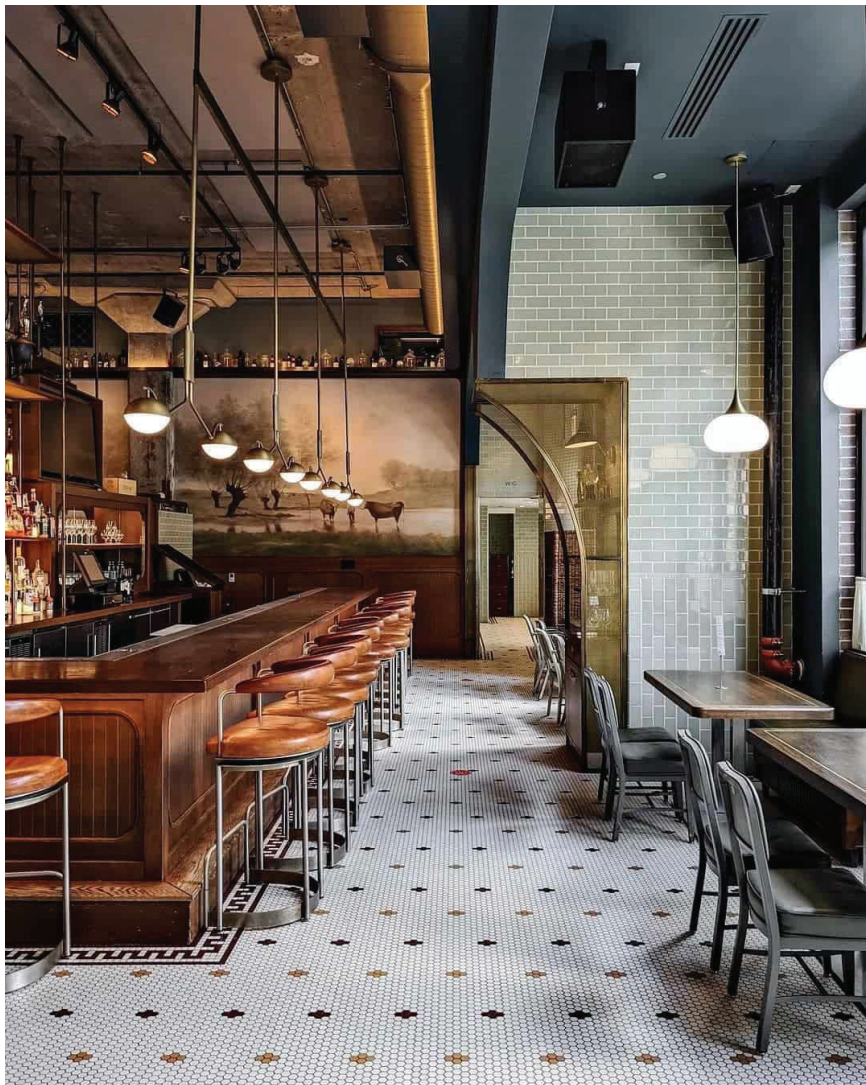
LOWER TAVERN BAR

CAPACITIES:

HALF LOWER TAVERN: 20

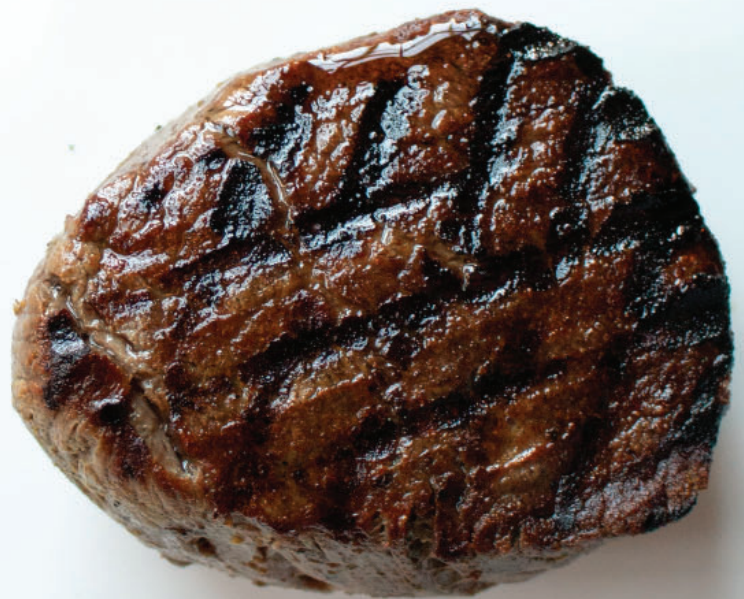
FULL LOWER TAVERN: 40

Can be reserved for a 2-hour time frame



MENUS

SWIFT & SONS
STEAKHOUSE





RECEPTION MENUS

PASSED CANAPES

\$5 PER PIECE

Saffron Deviled Egg, *Pimenton, Piquillo, Jamon*

Tomato & Stracciatella Vol-au-vent

Seasonal Vegetarian Soup

Vegetable Arancini, *Mushroom, Parmesan, Basil*

Salmon Tartare Cone, *Smoked Cauliflower Purée*

Mini Cheeseburger Slider, *Butterkase, Pickled Onions*

Crispy Short Rib Croquette, *Bordelaise Aioli*

Cucumber Bite, *Artichoke, Confit Potato, Basil, Lemon*

\$7 PER PIECE

Truffle Deviled Egg, *Soy, Crispy Maitake*

Crab Cake, *Sauce Creole, Celery Root Remoulade*

Lobster Bisque, *Tarragon Crème Fraîche*

Shrimp Cocktail, *Cocktail Sauce*

Crispy Rock Shrimp, *Chili Sauce, Cilantro*

Lobster Thermidor Bite, *Drawn Butter*

Beef Tartare Cone, *Sauce Rémolade, Horseradish*

Beef Tataki, *Sesame, Chili, Ponzu*

Australian Lamb Chop Lollipop, *Chermoula*

**Minimum order of 20 pieces required*

DISPLAYED APPETIZERS

Market Crudite, *Brown Butter Hummus*

\$9 per person

Cheese & Charcuterie Selection

\$23 per person

Cold Shellfish Platter, *Poached Shrimp, Chilled Maine Lobster, Oysters, Scallops Crudo*

Subject to MP

**Add King Crab MP*

Shrimp Cocktail & Oysters on the Half Shell, *Mignonette, Cocktail Sauce, Lemon*

Subject to MP



DINNER MENUS

THREE COURSE PLATED DINNER

\$109 PER PERSON

Exclusive of fees, tax, gratuity

Due to restrictions on product availability and seasonality, food and/or beverage items may be subject to change without notice, at the discretion of the chef. Groups of 14 or less are eligible to order from the a la carte menu. Groups of 15 or more will be required to pre-select their menu.

FIRST COURSE (CHOOSE ONE)

Extra Choice \$5 Per Person

Caesar Salad, Pecorino, Black Pepper, Creamy Dressing

Arugula Salad, Parmesan, Mushroom, Fennel, Lemon Vinaigrette

Baby Lettuce Salad, Shaved Radish, Buttermilk-Tarragon Vinaigrette

Apple Salad, Frisée, Buttermilk Blue Cheese, Candied Walnut, Honey Vinaigrette

Chopped Wedge Salad, Shaved Radish, Blue Cheese Cream, Bacon, Lemon Vinaigrette

SECOND COURSE (TABLESIDE CHOICE - CHOOSE THREE)

Extra Choice \$5 Per Person

Roasted Chicken, Chicken Jus

Roasted Salmon, Salsa Verde, Lemon

Pan-Seared Bass, Salsa Verde, Lemon

8oz Filet, Red Wine Sauce

Australian Lamb Chop, Lamb Jus / add \$12 per person

16oz New York Strip, Red Wine Sauce / add \$26 per person

22 oz Bone-In Ribeye, Red Wine Sauce / add \$34 per person

Surf & Turf, 8oz Filet, Lobster / add \$39 per person

**Seasonal Vegetarian Entrees Available Upon Request*

SECOND COURSE ENHANCEMENT

Requires Full Group Participation

Beef Wellington, Mushroom, Spinach / add \$55 per person

Wagyu Flight, Abatti Wagyu Filet, Australian Wagyu Ribeye, A5 Wagyu Strip / add \$65 per person

Add Trio of Steak Sauces: Bearnaise, S&S Steak Sauce, Horseradish Cream / add \$4 per person



DINNER MENUS

THREE COURSE PLATED DINNER

FAMILY-STYLE SIDES (CHOOSE TWO)

Extra Selection \$5 Per Person

Moussed Potatoes

European Butter

Roasted Mushrooms

Porcini Aioli

Creamed Spinach

Vin Blanc

Sauteed Spinach

Garlic, Lemon

Green Beans

Stewed White Beans, Salmoriglio,

Macadamia Nuts

French Fries

Bearnaise

Charred Summer Squash

Stracciatella, Chili Crisp, Mint

THIRD COURSE (CHOOSE ONE)

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

Vanilla Cheesecake, *Seasonal Accompaniments*

Carrot Cake, *Cinnamon Sugar, Cream Cheese Frosting*

Tavern Cookie, *Malted Cookie Dough Ice Cream, Brown Sugar Streusel*

**Add a scoop of ice cream to your dessert / add \$5 per person*

Chef's Assorted Mini Desserts, Shared Family Style

OPTIONAL STARTER COURSE (CHOOSE ONE)

Enhance your experience with a starter course to make it a four course meal!

SERVED INDIVIDUALLY

Lobster Bisque, *Tarragon Crème Fraîche* / add \$17 per person

French Onion Soup, *Beef Bouillon, Wisconsin Gouda* / add \$15 per person

Crab Cake, *Sauce Creole, Celery Root Remoulade* / add \$25 per person

SERVED FAMILY-STYLE

Crispy Rock Shrimp, *Chili Sauce, Cilantro* / add \$18 per order

Potato & Ricotta Pierogi, *Seasonal Accompaniments* (5pcs)/ add \$14 per order

Shrimp Cocktail, *Cocktail Sauce* (7pcs) / add \$24 per order

Cold Shellfish Platter, *Poached Shrimp, Chilled Maine Lobster, Oysters, Scallops Crudo* / MP

**Add King Crab MP*



DINNER MENUS

THREE COURSE FAMILY STYLE DINNER

\$89 PER PERSON

Exclusive of fees, tax, gratuity

FIRST COURSE

(CHOOSE TWO OPTIONS FOR THE TABLE TO SHARE)

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

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

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

Apple Salad, *Frisée, Buttermilk Blue Cheese, Candied Walnut, Honey Vinaigrette*

Chopped Wedge Salad, *Shaved Radish, Blue Cheese Cream, Bacon, Lemon Vinaigrette*

SECOND COURSE

(CHOOSE TWO OPTIONS FOR THE TABLE TO SHARE)

Extra Selection \$10 Per Person

Roasted Chicken, *Chicken Jus*

Roasted Salmon, *Salsa Verde, Lemon*

Pan-Seared Bass, *Salsa Verde, Lemon*

Whole-Roasted Beef Tenderloin, *Red Wine Sauce*

Roast Rack of Lamb, *Lamb Jus* / add \$10 per person

Whole-Roasted Strip Loin, *Red Wine Sauce* / add \$22 per person

Bone-In Ribeye, *Red Wine Sauce* / add \$34 per person

Lobster Thermidor, *Seasonal Accompaniments* / add \$36 per person

Beef Wellington, *Mushroom, Spinach* / add \$55 per person

FAMILY-STYLE SIDES (CHOOSE TWO)

Extra Selection \$5 Per Person

Moussed Potatoes

European Butter

French Fries

Bearnaise

Roasted Mushrooms

Porcini Aioli

Creamed Spinach

Vin Blanc

Sauteed Spinach

Garlic, Lemon

Green Beans

Stewed White Beans, Salmoriglio,

Macadamia Nuts

Charred Summer Squash

Stracciatella, Chili Crisp, Mint

THIRD COURSE

Chef's Assorted Mini Desserts, Shared Family Style



DINNER MENUS

STATIONED BUFFET

\$99 PER PERSON

Exclusive of fees, tax, gratuity

SALAD (CHOOSE ONE)

Extra Selection \$5 Per Person

Caesar Salad, Pecorino, Black Pepper, Creamy Dressing

Arugula Salad, Parmesan, Mushroom, Fennel, Lemon Vinaigrette

Baby Lettuce Salad, Shaved Radish, Buttermilk-Tarragon Vinaigrette

Apple Salad, Frisée, Buttermilk Blue Cheese, Candied Walnut, Honey Vinaigrette

Chopped Wedge Salad, Shaved Radish, Blue Cheese Cream, Bacon, Lemon Vinaigrette

ENTRÉES (CHOOSE TWO)

Extra Selection \$10 Per Person

Roasted Chicken, Chicken Jus

Roasted Salmon, Salsa Verde, Lemon

Pan-Seared Bass, Salsa Verde, Lemon

Whole-Roasted Beef Tenderloin, Red Wine Sauce

Roast Rack of Lamb, Lamb Jus / add \$10 per person

Whole-Roasted Strip Loin, Red Wine Sauce / add \$22 per person

+Add Optional Chef Attendant \$175

SIDES (CHOOSE TWO)

Extra Selection \$5 Per Person

Moussed Potatoes

European Butter

French Fries

Bearnaise

Roasted Mushrooms

Porcini Aioli

Creamed Spinach

Vin Blanc

Sauteed Spinach

Garlic, Lemon

Green Beans

*Stewed White Beans, Salmoriglio,
Macadamia Nuts*

Charred Summer Squash

Stracciatella, Chili Crisp, Mint

DESSERT (CHOOSE TWO)

Extra Selection \$5 Per Person

Mini Chocolate Chunk Cookies / add \$2 per person

Vanilla Cheesecake Bites

Chocolate and Coffee Opera Torte Bites

Mini Carrot Cake Bites



DINNER ENHANCEMENTS

COCKTAIL CART

Ingredient driven, classically inspired cocktails prepared on our hand-built bar cart.

\$150.00 bartender fee for cocktail hour* plus consumption.

WHISKEY TASTING

Our expert bartender will lead an educational walk up tasting through a variety of whiskeys.

\$150.00 presentation fee* plus consumption.

WINE PAIRING

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

STEAK 101

A pre-dinner steak 101 class taught by a Swift & Sons' Chef.

\$350 class fee*

MAGIC SHOW

Born in the classic steakhouses of Chicago, this style of interactive, close-up magic is a legendary local tradition. We are proud to feature it as a highlight of your Swift & Sons experience.

Strolling Magic: A walk around experience to enhance your cocktail hour.

\$800 for 30 minutes (offered to groups 40 guests and above)*

Stage Magic: A post-dinner show, including full guest participation.

\$1,000 for 30 minutes (best for all sized groups)*

*Subject to availability, only in house Tuesday - Saturday





CAKE SELECTIONS

CUSTOM CAKES

6" - SERVES UP TO 12 SERVINGS \$55
8" - SERVES UP TO 20 SERVINGS \$65
10" - SERVES UP TO 30 SERVINGS \$75

CHOOSE YOUR CAKE FLAVOR

Chocolate, Vanilla, Carrot Cake, Butter Cake, or Any Special Request

CHOOSE YOUR FROSTING

Chocolate Fudge, Vanilla Buttercream, or Cream Cheese Icing

CHOOSE YOUR FILLING (Additional \$10)

Caramel Or Fruit Jam (Strawberry or Raspberry)

ADD A SCOOP OF ICE CREAM WITH YOUR CAKE SLICES (Additional \$2 per person)

Chocolate or Vanilla

*All cakes require a 72-hour notice ahead of event.



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 Street and Morgan Street.

PARKING

Valet parking is priced as follows: \$22 for 0-4 hours and \$26 for 5-8 hours per car.

ACCESSIBILITY

Our restaurant is fully wheelchair accessible.

DÉCOR

The following décor is not allowed: glitter, confetti, taper candles, open flames (votives are allowed as long as contained in glass), and adhesives on surfaces. No signage is to be placed in public spaces unless approved prior to event by restaurant management.

AUDIO VISUAL

Both private dining rooms are equipped with a drop down screen, projector and computer hook up (HDMI compatible devices only) - \$250 rental.

CORKAGE

A \$50 per bottle corkage fee will be applied to any bottles of wine supplied by Group (limit two [2] 750 mL bottles per event, limit [1] 1.5L "magnum" bottles per event, prior written permission from restaurant required). Corkage of bottles applies to bottles that are not on our current wine lists, if the bottle is on our list you must order from the restaurant and we will not be able to uncork your bottle.

SUSTAINABILITY

Swift and Sons is committed to improving sustainability in our restaurant and works to continuously improve our efforts. Through our partnership with local suppliers, we do our best to source our food from the Midwest to support local farmers and businesses, and reduce our carbon footprint. To reduce our impact on food waste, Swift participates in active composting programs.