



Private Events Package

A modern American wine bar with an oversized heart in the West Loop, serving sophisticated but familiar food, friendly wines, & classic cocktails.

Located in the historical Fulton Publishing House building. The Press Room offers you multiple rooms with a unique look that will be the best fit for large group events all year long.





SIDEBAR CELLAR

The sidebar cellar is an intimate space, With just 14 seats and one handsome communal table, it's an intimate space for a party, meeting or just a night out.

HOSTS: 8-14 seating down
Up to 22 guests standing room only

OUTDOOR SPACES

In warmer weather, we have 2 beautiful outdoor areas for all your larger group needs. Our 20-seat patio on Washington Street is a great area to host seat down dinners al fresco, whereas our May Street private event space is the best area to celebrate graduations, cocktail and happy hours on this beautiful West Loop corner.





FULL RESTAURANT BUYOUT

If you are looking for a larger event we also offer the opportunity of reserving a full buyout of The Press Room. This is a great option for weddings and receptions looking for a unique space in the heart of the city.



SPRING & SUMMER COCKTAIL MENU

Menu is served family style at \$40 per person

CHARCUTERIE BOARD

assortment of cured meats, cheeses, pickles, and house made crackers

FOCCACIA

pea hummus, beurre d' espelette

SUMMER SPREAD

texas caviar, artichoke & smoked fish dip, corn & jalapeno salsa,
spring onion soubise, caprese skewers, tortilla chips

AGUACHILE

onion, shrimp, cilantro, lime, cucumber, serrano

DISCLAIMER

Pricing of Menu: *Menu is served Buffet/Family Style

We do not accommodate substitutions for items on package menus but any menu add ons from regular PDR menus will incur a reflective pricing from the addon/substitutions list.

*Any substitutions, split dishes, may incur a small upcharge fee. Please speak with your server about the available options for sharing or family style dining.

*Menu items may contain or may encounter WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. For more information, please speak with your server. Please be aware that we use common fryer oil. Due to these circumstances, we are unable to guarantee that any menu item can be completely free of allergens.



DINNER MENU

BASIC PACKAGE

\$40 per person

MARINATED OLIVES

citrus, thyme, rosemary

FOCACCIA

pea hummus, beurre d' esepette

PENNE PRIMAVERA

roasted vegetables, garlic, extra virgin olive oil, parmesan, lemon

CHICKEN PICCATA

lemon, thyme, capers, butter

RICE PILAF

butter, onions, thyme

RICOTTA CAKE

lemon, seasonal jam

ADVANCED PACKAGE

\$65 per person

MARINATED ARTICHOKES

lemon, thyme,

SALAD NICOISE

artichokes, lemon, tomato, haricot vert, egg, oil poached tuna, shallot vinaigrette, seasonal greens

PASTA DI GRAGNANO

tomato, zucchini, ricotta, lemon, basil

PORK TENDERLOIN

roasted peppers, caramelized onions, garlic, rosemary

RICE PILAU

onions, Turkish spices, pomegranate molasses

TRIFLE

chantilly cream, mimosa jam, vanilla genoise

PREMIUM PACKAGE

\$85 per person

CHARCUTERIE BOARD

assortment of cured meats, cheeses, pickles, jam and bread

ANTIPASTI

seasonal mixed selection of Italian inspired appetizers

SALAD CAPRESE

tomato, buffalo mozzarella, aged balsamic

EGG TAGLIATELLE

olives, heirloom cherry tomato, basil, ricotta

ROASTED STRIP-LOIN

sauce bordelaise, roasted tomatoes

POTATO KUGEL

egg, onions, ricotta cream

SOLE MEUNIERE

capers, brown butter, parsley, lemon

BANANA PUDDING

thai banana, vanilla pudding, speculoos cookies

SUBSTITUTION / ADD ON LIST FOR PACKAGES

We can accommodate substitutions for items on package menus but would incur reflected charges per person for menu substitutions.

BASE ITEMS

+ \$5 per person

MARINATED OLIVES

citrus, thyme, rosemary

MARINATED ARTICHOKES

lemon, thyme

FOCACCIA

pea hummus, beurre d' eseplette

SEASONAL GREEN SALAD

artichokes, olives, lemon,
tomato, cucumber

PENNE PRIMAVERA

roasted vegetables, garlic,
extra virgin olive oil, parmesan, lemon

CHICKEN PICCATA

lemon, thyme, capers, butter

RICE PILAF

butter, onions, thyme

RICOTTA CAKE

lemon, seasonal jam

ADVANCED ITEMS

+ \$10 per person

CHARCUTERIE BOARD

assortment of cured meats, cheeses,
pickles, jam and bread

ANTIPASTI

seasonal mixed selection of Italian
inspired appetizers

SALAD CAPRESE

tomato, buffalo mozzarella,
aged balsamic

SALAD NICOISE

artichokes, lemon, tomato, haricot vert,
egg, oil poached tuna, shallot vinaigrette,
seasonal greens

PASTA DI GRAGNANO

tomato, zucchini, ricotta, lemon, basil

PORK TENDERLOIN

roasted peppers, caramelized onions,
garlic, rosemary

RICE PILAU

onions, Turkish spices,
pomegranate molasses

POTATO KUGEL

egg, onions, ricotta cream

TRIFLE

chantilly cream, mimosa jam,
vanilla genoise

PREMIUM ITEMS

+ \$15 per person

EGG TAGLIATELLE

olives, heirloom cherry tomato,
basil, ricotta

SOLE MEUNIERE

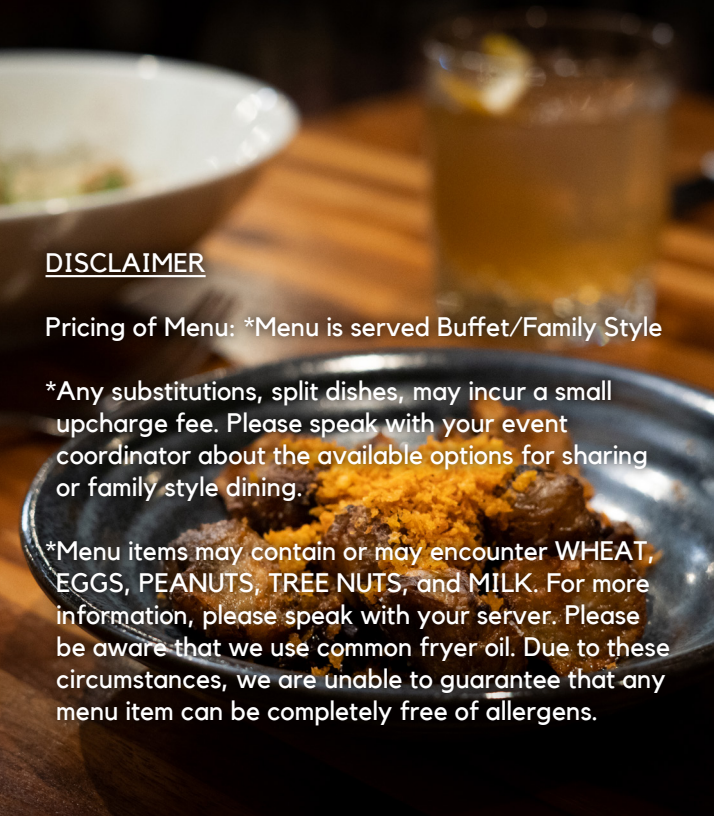
capers, brown butter, parsley, lemon

ROASTED STRIP-LOIN

sauce bordelaise, roasted tomatoes

BANANA PUDDING

thai banana, vanilla pudding,
speculoos cookies



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BUILD YOUR OWN EXPERIENCE

Shared Dinner Menu

\$55 per person

PICK YOUR CHOICE OF FOUR MENU ITEMS

(any add on items +\$5 per person)

MARINATED ARTICHOKES

lemon, thyme,

SEASONAL GREEN SALAD

artichokes, lemon, tomato, cucumber

SALAD CAPRESE

tomato, buffalo mozzarella,
aged balsamic

MARINATED OLIVES

citrus, thyme, rosemary

FOCACCIA

pea hummus, beurre d' eseplette

PENNE PRIMAVERA

roasted vegetables, garlic, extra virgin
olive oil, parmesan, lemon

CHICKEN PICCATA

lemon, thyme, capers, butter

RICE PILAF

butter, onions, thyme

PORK TENDERLOIN

roasted peppers, caramelized onions,
garlic, rosemary

TRIFLE

chantilly cream, mimosa jam,
vanilla genoise

RICOTTA CAKE

lemon, seasonal jam

PREMIUM ADD ON ITEMS

CHARCUTERIE BOARD | +\$10pp

assortment of cured meats, cheeses,
pickles, jam and bread

ANTIPASTI | +\$10pp

seasonal mixed selection of Italian
inspired appetizers

EGG TAGLIATELLE | +\$10pp

olives, heirloom cherry tomato,
basil, ricotta

ROASTED STRIP-LOIN | +\$15pp

sauce bordelaise, roasted tomatoes

POTATO KUGEL | +\$10pp

egg, onions, ricotta cream

SOLE MEUNIERE | +\$15pp

capers, brown butter, parsley, lemon

BANANA PUDDING | +\$10pp

thai banana, vanilla pudding, speculoos
cookies

RICE PILAU | +\$10pp

onions, Turkish spices,
pomegranate molasses



BEVERAGE MENU

We offer many different beverage packages depending on the group needs.

Punch Bowl Program

\$350 per bowl

50 oz per bowl, serves 10-12 people

GARRICK CLUB

oleo sacchrum, lemon juice, gin, soda water,
luxardo maraschino

B-ARRACK PUNCH

oleo sacchrum, lime juice, batavia arrack, black tea,
rose water

AMAZON PUNCH

oleo sacchrum, cachaca rum, pisco, gomme syrup,
tepache, lemon juice





DETAILS

INQUIRIES

Contact Adam at info@pressroomchicago.com

DISCLAIMER

Press Room Events Terms and Conditions

Pricing of Menu: *Menu is served Buffet/Family Style

Food and Beverage minimum does not include 22 % service fee and local taxes. A 3% credit card fee is added to all credit card transactions.

Room Booking fee: \$50

Restaurant Booking Fee: \$100

There will be a cake cutting fee of \$25

Events in our outdoor areas are weather dependent and we can't guarantee the option of moving the event indoor.

We can accommodate substitutions for items on package menus but would incur a \$15 upcharge per person for menu substitutions.

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