



PRIVATE DINING & SPECIAL EVENTS



introduction and press
display platters and passed apps
chef action stations
plated dinners
breakfast and lunch
beverage
a/v & entertainment
rooms
floor plan

UNTITLED
SUPPER CLUB

privatedining@untitled111.com · 312.880.1511

PRIVATE DINING AT UNTITLED SUPPER CLUB

We'd love to plan your next event. Untitled Supper Club can accommodate groups of up to 750 people. So whether you require a small cocktail reception or a larger event with presentations, dinner and entertainment, our private dining staff will customize according to your budget and vision. Our team will arrange all the elements seamlessly to ensure a successful event.

AWARD WINNING CUISINE

· Michelin Bib Gormand Winner, 2013, 2015, 2016, 2017



DRINKS

- Premium brand cocktails
- Craft cocktails designated to fit your event theme
- Whiskey tastings with our resident Whiskey Librarian
- Library with the largest selection of American whiskeys in the world

ENTERTAINMENT

- Live music performances
- DJs with a signature music style to match any event
- Additional options to enhance the theme of your event

WHAT OUR CLIENTS SAY

Thank you again for making our holiday party so fantastic. People are still talking about how great it was!

-GOOGLE

You guided me every step of the way and did a great job of taking care of us. The guests loved the venue, raved about the food, and nothing was left undone. The hardest part of my planning became the easiest as soon as I found Untitled.

-MASTERCARD

Just wanted to let you know we're getting more compliments on our event. But now, it's from people that weren't even there: Everyone is calling it the party of the year.

-SYSTEM AIR



DISPLAY PLATTERS

Price Per Platter

FRUIT DE MER snow crab claws, cocktail shrimp, oysters on the half-shell, crudo (serves 12)	142
CLASSIC SHRIMP COCKTAIL cocktail sauce (serves 12)	88
EAST COAST OYSTERS st. germain mignonette, cocktail sauce	36/doz
SNOW CRAB CLAWS cocktail sauce, dijonnaise	32/doz
BAY SCALLOP CEVICHE & CRACKERS (serves 12)	36
SEASONAL MARKET SALAD (serves 12)	32
SEASONAL FRUIT PLATTER (serves 20)	58
IMPORTED & DOMESTIC CHEESE assorted crackers, breads, house jam, mostarda (serves 20)	82
IMPORTED & DOMESTIC CHARCUTERIE assorted crackers, breads, house pickles, mustarda (serves 20)	82
CRUDITE raw vegetables, buttermilk ranch, roasted red pepper hummus (serves 20)	58
COCKTAIL SANDWICHES neuske's smoked ham, swiss, mustard, arugula, pretzel buns	36/doz

PASSED HORS D' OEUVRES

MINIMUM ORDER 20 PIECES

Price Per Piece

CHICKEN FRIED CHICKEN BITES buffalo adobo glaze M	2.5
MEATBALLS red pepper sofrito, traditional gremalota M	3
HOUSE MADE PRETZEL BITES horseradish mustard V	2
CAMEMBERT ARUGULA SOURDOUGH MELT organic cherry mostarda V	2.5
GRILLED SHRIMP BROCHETTES green curry, coconut creme fraiche F	3.5
PETITE LOBSTER BRIOCHE fine herbs, sherry bacon molasses F	4.5
CAPRESE SKEWERS grape tomatoes, mozzarella, balsamic reduction, basil V, GF	2.5
VIRGINIA HAM GOUGERE charred scallion remoulade M	3
BLACK ANGUS TENDERLOIN SKEWERS trumpet mushrooms, red pepper bearnaise M, GF	3.5
TUNA TARTAR rye cracker, apple-fennel relish, soy aioli F	3.5
BACON-WRAPPED DATES spiced honey, pistachios M, GF	3
PARMESAN GRIT CAKES red wine tomato jam V	2.5
VEGETABLE SPRING ROLLS cilantro thai peanut sauce V	2.5
HERBED GOAT CHEESE CROSTINI marinated tomato, olive tapenade, pine nuts V	2.5

PASSED DESSERTS

MINIMUM ORDER 20 PIECES

Price Per Piece

WARM CHOCOCOLATE CHIP COOKIES	2
RASPBERRY CHEESECAKE BITES	2
CHOCOLATE ÉCLAIR BITES	2
MINI BOURBON PECAN PIES	2
PETITE SEASONAL FRUIT TARTS	2
CHOCOLATE TRUFFLES	2

SMALL PLATE CHEF ACTION STATIONS

FOR GROUPS OF 50 OR MORE

SMALL PLATES \$50 PER PERSON

(CHOOSE THREE)

RED WINE BRAISED SHORT RIB (M, GF)

smashed sweet potatoes, pine nut salsa verde

SEARED ANGUS TENDERLOIN (M, GF)

(ADDITIONAL \$10 UPCHARGE PER PERSON)

red onion jam, horseradish potatoes, roasted pepper bernaise

PAN SEARED GULF SHRIMP (F)

parmesan grits, bacon molasses

SKUNA BAY SALMON (F)

parsnip potato puree, dill beurre blanc

BOURBON SOY CHICKEN (M)

herb roasted potatoes, french beans

CAVATAPPI MUSHROOM PASTA (V)

peperonata, parmesan gremolata, salsa verde

SEAFOOD PAELLA (F, GF)

mussels, shrimp, clams, saffron broth

CARVED ROSEMARY TURKEY BREAST (M)

chorizo cornbread stuffing, country gravy, cranberry relish

SALT ROASTED BEETS & CAULIFLOWER (V, GF)

carrot ginger puree, sunflower seed, citrus vinaigrette

MUSHROOM SPINACH WELLINGTON (V)

french goat feta, roasted pepper sauce



PLATED DINNERS

All selections to be predetermined by the host at time of booking. Custom menus upon request. Family style is available for groups under 40 upon request.

OPTION 1 \$58 PER PERSON

FIRSTS (SELECT ONE FOR GROUP)

MARKET SALAD mixed greens & shaved vegetables, balsamic vinaigrette

LITTLE GEM CAESAR brioche croutons, grape tomato, parmesan

MAINS (SELECT TWO, EACH GUEST CHOOSES ONE)

(add 3 grilled shrimp skewer to any entree \$8/guest)

MUSHROOM SPINACH WELLINGTON french goat feta, roasted pepper sauce

PAN ROASTED SKUNA BAY SALMON dill caper beurre blanc

GRILLED SLAGEL HALF CHICKEN soy bourbon glaze

GRILLED SKIRT STEAK red pepper bearnaise

SIDES (SELECT TWO FOR GROUP)

SHERRY BRAISED BEETS kalamata olives, feta cheese

ROASTED BABY CARROTS garbanzo beans, orange rum glaze, dill

STEAMED BROCCOLINI red pearl onions

PAN ROASTED WILD MUSHROOMS parsley salsa verde

WHITE CORN GRIT CAKES red wine tomato jam

NUESKE'S BACON CORNBREAD maple bourbon butter

HERB ROASTED FINGERLINGS sea salt, rosemary

SMASHED YUKON GOLD POTATOES olive oil & herbs

DESSERTS (SELECT ONE FOR GROUP)

RASPBERRY CHEESE CAKE

BOURBON PECAN PIE

SEASONAL FRUIT TART

CLASSIC CHOCOLATE MOUSSE



PLATED DINNERS

All selections to be predetermined by the host at time of booking. Custom menus upon request. Family style is available for groups under 40 upon request.

OPTION 2 \$68 PER PERSON

FIRSTS (SELECT TWO FOR GROUP)

MARKET SALAD mixed greens & shaved vegetables, balsamic vinaigrette

LITTLE GEM CAESAR brioche croutons, grape tomato, parmesan

EAST COAST OYSTERS st. germain mignonette, cocktail sauce

CHILLED POACHED SHRIMP cocktail sauce

MAINS (SELECT THREE, EACH GUEST CHOOSES ONE)

(add 3 grilled shrimp skewer to any entree \$8/guest)

SKUNA BAY SALMON dill caper beurre blanc

AMERICAN RIBEYE red wine bordelaise

GRILLED SLAGEL HALF CHICKEN soy bourbon glaze

CAVATAPPI MUSHROOM PASTA peperonata, parmesan gremolata, salsa verde

SIDES (SELECT TWO FOR GROUP)

SHERRY BRAISED BEETS kalamata olives, feta cheese

ROASTED BABY CARROTS garbanzo beans, orange rum glaze, dill

STEAMED BROCCOLINI red pearl onions

PAN ROASTED WILD MUSHROOMS parsley salsa verde

WHITE CORN GRIT CAKES red wine tomato jam

NUESKE'S BACON CORNBREAD maple bourbon butter

HERB ROASTED FINGERLINGS sea salt, rosemary

SMASHED YUKON GOLD POTATOES olive oil & herbs

DESSERTS (SELECT ONE FOR GROUP)

RASPBERRY CHEESE CAKE

BOURBON PECAN PIES

SEASONAL FRUIT TARTS

DARK CHOCOLATE WHISKEY COOKIES



PLATED DINNERS

All selections to be predetermined by the host at time of booking. Custom menus upon request. Family style is available for groups under 40 upon request.

OPTION 3 \$78 PER PERSON

FIRSTS (SELECT TWO FOR GROUP)

MARKET SALAD mixed greens & shaved vegetables, balsamic vinaigrette

LITTLE GEM CAESAR brioche croutons, grape tomato, parmesan

TUNA TARTAR soy aioli, apple-fennel relish, crackers

CHILLED POACHED SHRIMP cocktail sauce

MAINS (SELECT THREE, EACH GUEST CHOOSES ONE)

(add 3 grilled shrimp skewer to any entree \$8/guest)

SEARED DIVER SCALLOPS roasted red pepper bearnaise

TRUFFLE CHICKEN SCHNITZEL sauteed spinach, champagne veloute

GRASS FED TENDERLOIN red wine bordelaise

MUSHROOM SPINACH WELLINGTON french goat feta, red pepper sauce

SIDES (SELECT TWO FOR GROUP)

SHERRY BRAISED BEETS kalamata olives, feta cheese

ROASTED BABY CARROTS garbanzo beans, orange rum glaze, dill

STEAMED BROCCOLINI red pearl onions

PAN ROASTED WILD MUSHROOMS parsley salsa verde

WHITE CORN GRIT CAKES red wine tomato jam

NUESKE'S BACON CORNBREAD maple bourbon butter

HERB ROASTED FINGERLINGS sea salt, rosemary

SMASHED YUKON GOLD POTATOES olive oil & herbs

DESSERTS (SELECT ONE FOR GROUP)

RASPBERRY PISTACHIO CHEESE CAKE

BOURBON PECAN PIES

SEASONAL FRUIT TARTS

CLASSIC CHOCOLATE MOUSSE



BREAKFAST

BUSINESS BREAKFAST \$18 PER PERSON

PASTRIES, CROISSANTS & MUFFINS

ASSORTED YOGURTS

SEASONAL FRUIT PLATTER

BAGELS & ACCOMPANIMENTS

LOX & TRADITIONAL GARNISHES \$7 supplement

COFFEE, FRESH JUICES



LUNCH

\$24 PER PERSON

SANDWICHES

GRILLED VEGETABLE FOCACIA red pepper hummus, arugula

ROASTED CHICKEN cherry walnut aioli, arugula, fontina cheese

PROSCIUTTO CIABATA mozzarella, grilled zucchini, roasted tomato

SIDES

FRESH FRUIT DISPLAY

ASSORTED CHIPS

HOUSE SALAD balsamic vinaigrette

DESSERTS

CHOCOLATE CHIP COOKIES

BROWNIES

LEMON BARS



LATE NIGHT

MICRO BACON CHEESEBURGER 5 per piece

HOUSE MADE PRETZELS 2 per piece

MINI CHICAGO DOG 4 per piece

FRITES 3 per piece

MARGHERITA 3 per piece



BEVERAGE PACKAGES

PRICED PER PERSON, PER HOUR.

BEER & WINE \$15

Selection of craft domestic beer, house wines and sparkling wine.

WHITE (CHOICE OF) Chardonnay / Pinot Grigio

RED (CHOICE OF) Cabernet Sauvignon / Merlot

DRAUGHT BEER

Krankshaft *Kolsch Gernam Lager*

Allagash White *Witbier Belgian*

Apex Predator *Farmhouse Ale*

Eliot Ness *Amber Lager*

Dale's Pale Ale *American Pale Ale*

Lagunitas IPA *India Pale Ale*

Wild Turkey Bourbon Barrel Stout

Stella Artois *Euro Pale Lager*

STANDARD \$19 *INCLUDES BEER, WINE AND SPARKLING WINE

SCOTCH Dewar's

WHISKEY Jameson Irish Whiskey

BOURBON/RYE Old Grand Dad / Jim Beam Rye

RUM Cruzan

TEQUILA Maestro Dobel Silver

VODKA Absolut

GIN Beefeater

PREMIUM \$22 *INCLUDES BEER, WINE AND SPARKLING WINE

SCOTCH Chivas 12

BOURBON/RYE Old Forester / Rittenhouse Rye

RUM Bacardi

TEQUILA El Jimador

VODKA Ketel One

GIN Tanqueray

LUXURY \$27 *INCLUDES BEER, WINE AND SPARKLING WINE

SCOTCH Glenlivet 12

BOURBON/RYE Woodford Reserve / Knob Creek Rye

RUM Bacardi 8 Year

TEQUILA Herradura

VODKA Belvedere

GIN Sipsmith

NON-ALCOHOL \$6

Selections including assorted juices & soft drinks.

****WHISKEY TASTING PRICING AVAILABLE UPON REQUEST****



A/V & ENTERTAINMENT

BANDS & DJs

We work with the best entertainment acts available—bands and DJs that span a range of music genres, including:

Motown

R&B, Jazz, Blues

Soul

Funk, Swing

A/V

Full, state-of-the-art A/V capabilities, featuring Mac and PC based systems. Our Main Lounge stage is 25' x 20' and elevated 20", with a 75"H x 103"W full HD screen, while our Whiskey Library also has a 141" screen. Our in-house audiovisual team can coordinate all technical aspects.

EXTRAS

Still looking for something to set your event above the rest? To further enhance your themed event, we also offer casino tables, ambient performers and acts of variety, such as: classic burlesque, aerialists, belly dancers and dance troupes.

WE'RE CONNECTED

Whatever you require to set the mood for your event, we can easily arrange for you. And given our strong ties to the entertainment community, we can also do so at a very competitive rate.



DINING ROOM CAPACITY

Seated 100
Reception 120



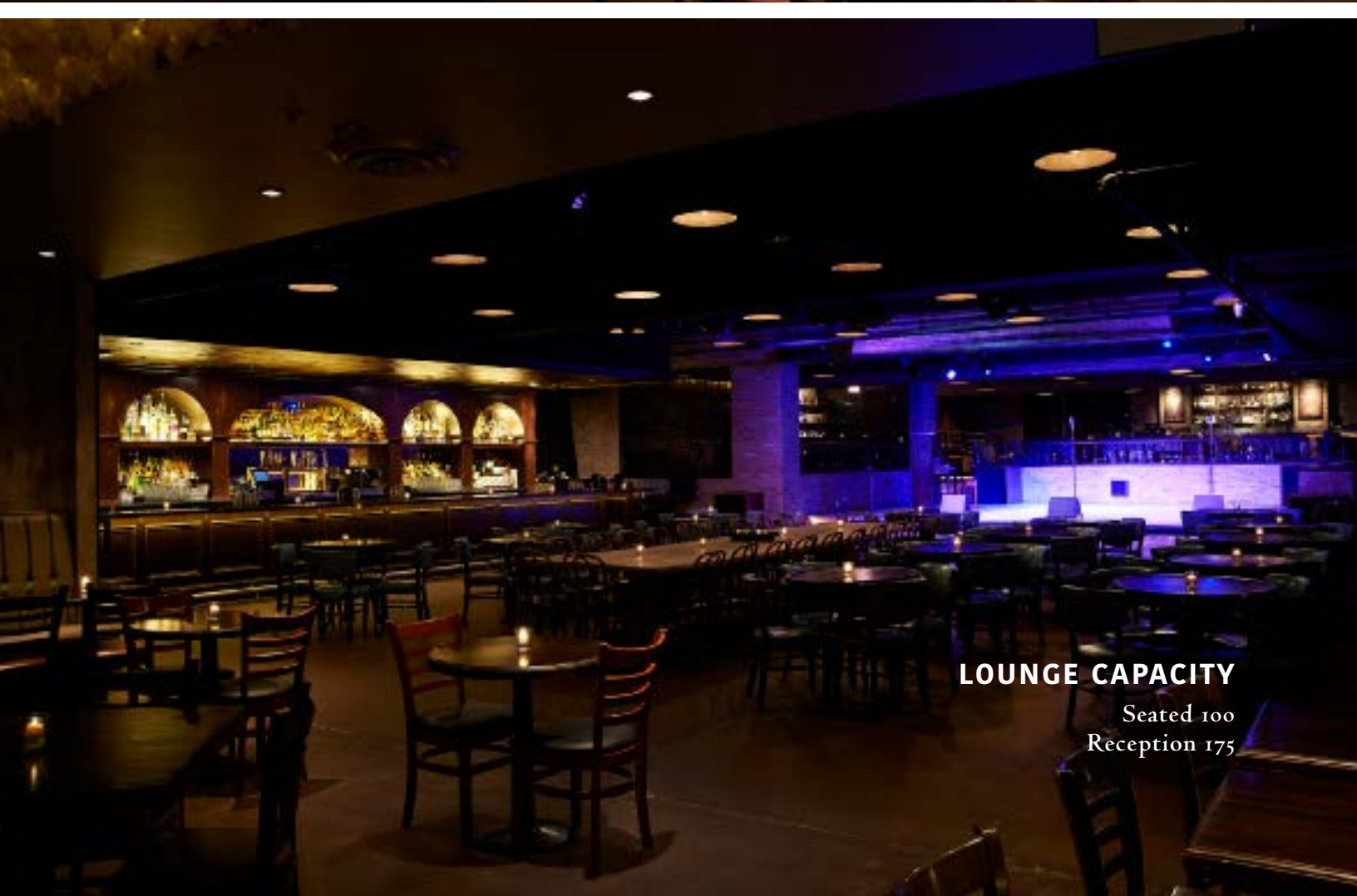
LIBRARY CAPACITY

Fixed Seating 48 (semi-private)
Reception 150

The image shows a parlor with a ceiling covered in gold leaf. The walls are made of vertical wood panels. There is a long, tufted white bench along the back wall. Several round tables are arranged in the room, each with a small lit candle in the center. The chairs are dark wood with a curved back. A doorway on the left leads to another area.

PARLOR CAPACITY

Seated 50
Reception 100



Seated 100
Reception 175

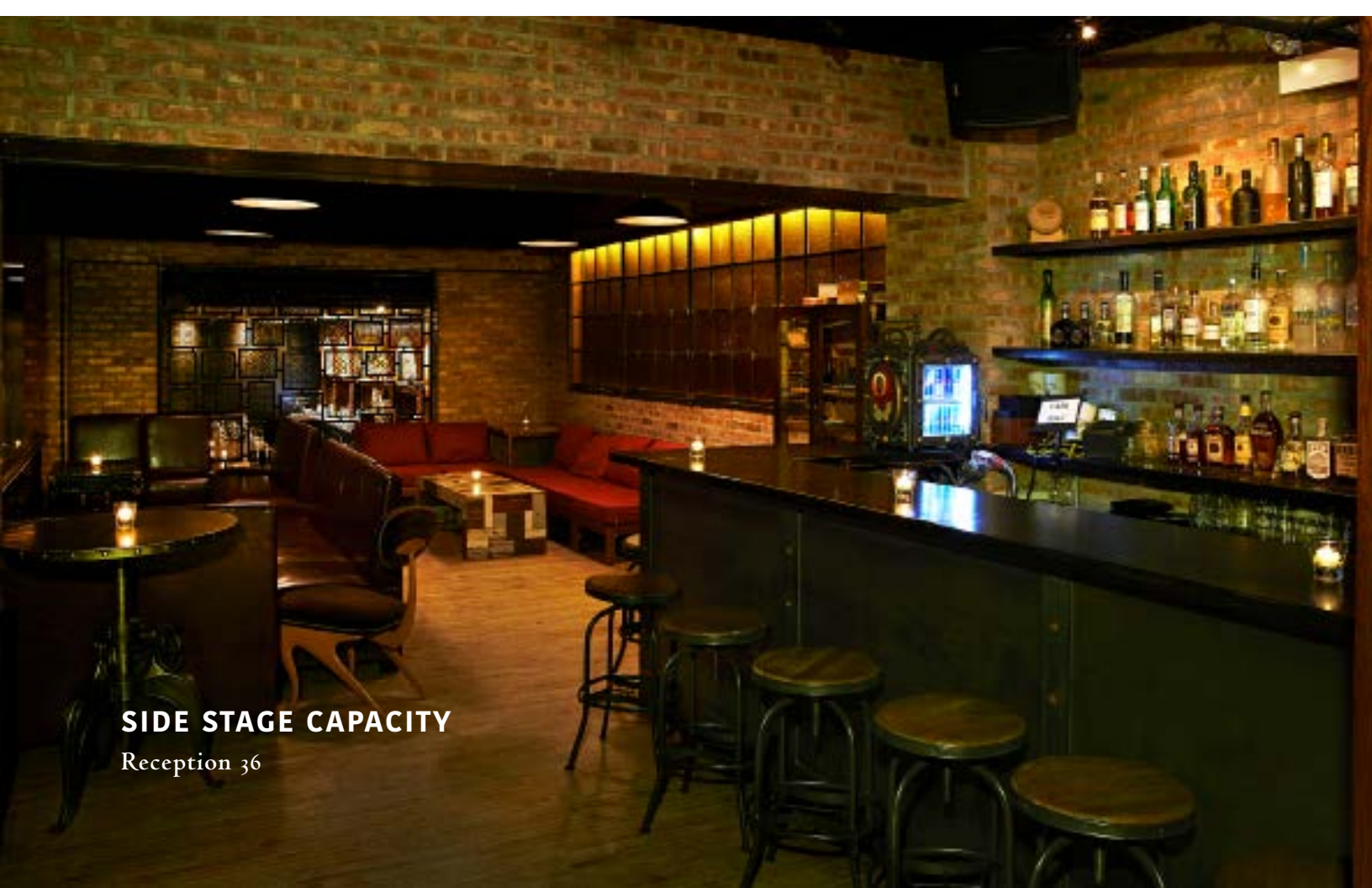
BACK STAGE CAPACITY

Reception 175



SIDE STAGE CAPACITY

Reception 36



FLOOR PLAN

