CHICAGO PRIME steakhouse.

CHICAGO PRIME STEAKHOUSE PRIVATE DINING FACTS

- Liquor, Wine, & Beer is charged per consumption
- Award winning wine selections available, ask your event coordinator
- Complimentary valet service, coat check, Wi-Fi
- Customized temperature, lighting and audio controls in private dining room (All A/V needs are guest's responsibility, referrals available upon request)
- Live entertainment in the Lounge (Tuesday Saturday) cover charge not required
- A **\$500 non-refundable deposit** is required to book a private room; deposit is deducted from the final bill on the day/evening of your event
- Current sales tax will automatically be added to final bill
- Final payment is due at the conclusion of your event (Personal or business checks cannot be accepted as final payment)
- For tax-exempt groups, tax-exempt letters must be provided one week prior to event
- Menu selections, bar options, rentals, any changes to contract and/or menu, and additional information must be finalized one week prior to event
- Due to health codes, only food & beverages provided by Chicago Prime Steakhouse may be served at your event. Outside food or beverage may not be brought into the restaurant. You may bring in a cake from a licensed bakery. (Cake cutting fee \$2 per person).
- Menu selections and prices are subject to change due to market conditions and availability
- Guaranteed final count must be provided **1 week** prior to event
- Lunch events are available for larger groups
- Food & beverage minimum applies (subtotal) per private room
- 3% Banquet Fee on Every Event

ROOM CAPACITY

Walnut RoomState RoomMaximum: 32 people (\$1500 Minimum)Maximum: 35 people (\$1500 Minimum)

Walnut & State Room Maximum: 85 people (\$3000 Minimum) Main Dining Room Maximum: 130 people

* Please note: Floor plan options may change capacity of room.



APPETIZER PACKAGE

PRICED PER PIECE

Bruschetta (\$2 per Piece) Spinach Pies (\$3 per Piece) Fried Calamari (\$13 per Order) Tenderloin Sliders (\$6 per Piece) Crab Cake Sliders (\$6 per Piece) Stuffed Mushroom Caps (\$5 per Piece) Sweet and Sour Egg Rolls (\$3 per piece) Chicken Skewers (\$5 per Piece) Mini Beef Wellington (\$6 per Piece)

Assorted Fresh Vegetables & Dip (\$150) Assorted Cheese Platter (\$150)

SERVED BUFFET SERVICE OR BUTLER PASSED

COCKTAIL BAR PACKAGE

(MINIMUM 50 PEOPLE) \$20.00 PER PERSON 1st HR \$15 PER PERSON EVERY HR THERE AFTER ESTIMATED (2) DRINKS PER PERSON HOUSE WINES WELL COCKTAILS DOMESTIC & IMPORTED BEERS

Additional 3% Banquet Fee and Suggested 19% Gratuity

CHICAGO PRIME STEAKHOUSE

BUCKINGHAM LUNCH PACKAGE

ONLY AVAILABLE DURING LUNCH HOURS UNTIL 3PM 39.95 PER PERSON (3 COURSE)

Appetizers (Priced Per Piece) Minimum 10 Pieces

Fried Calamari(\$13 per order) Spinach Pie (\$2.00 per piece) Thai Buffalo Shrimp (\$4.00 per piece) Stuffed Mushroom Caps (\$4.00 per piece) Mini Crab Cake (\$3.00 per piece) Bacon Wrapped Scallops (\$4.00 per piece) Cajun Scallops (\$4.00 per piece) Shrimp Cocktail (\$4.00 per piece)

Soup and Salads (Please Select One)

Soup of the Day (Homemade Prepared Fresh Daily) House Salad Caesar Salad Wedge Salad Beet Salad (\$2.00 per person) Chopped Salad (\$2.00 per person)

Entrée Selections (Please Select Three)

Steak Diane Steak Au Poivre Chicken Marsala Chicken Scallopini Chicken Picatta Scottish Wild Caught Salmon Fried Shrimp 16oz Berkshire Pork Chop 10oz Filet Mignon (\$10 per person) 13oz New York Strip (\$11 per person) Bacon Wrapped Filet Mignon (\$11 per person) Filet Mignon and Stuffed Shrimp (\$11 per person)

Desserts (Please Select One)

Key Lime Pie Tiramisu Amaretto Cheesecake Haagen-Dazs Ice Cream (Chocolate or Vanilla)

Side Dishes (Please Select Two)

Potato Au Gratin (Served Family Style) Broccoli with Hollandaise Sauce Mashed Potatoes Home Cut Steak Fries Steamed Broccoli Sautéed Mushrooms Herbed Wild Rice Sweet Potatoes French Cut Green Beans Sauteed Spinach Grilled Asparagus (\$2 per person) Wasabi Mashed Potatoes (\$2 per person) Julienne Vegetables (\$2 per person) Double Baked Potato (\$2 per person)

BUCKINGHAM LUNCH PACKAGE

FRESH BREWED COFFEE. ASSORTED TEAS AND SODA ARE INCLUDED IN PACKAGE TAX AND GRATUITY ARE NOT INCLUDED. MENU IS SUBJECT TO SEASONAL AVAILABILITY ADDITIONAL 3% BANQUET FEE AND SUGGESTED 19% GRATUITY

CHICAGO PRIME STEAKHOUSE.

SKYLINE PACKAGE 59.95 PER PERSON (4 COURSE)

Appetizers (Please Select Three)

Fried Calamari Grilled Portabella Mushroom Spinach Pie Thai Buffalo Shrimp Crab Cake (\$5.00 per person) Shrimp Cocktail (\$6.00 per person) Bacon Wrapped Scallops (\$5.00 per person) Cajun Scallops (\$5.00 per Person) Stuffed Mushroom Caps (\$5.00 per Person)

Entrée Selection (Please Select Three)

Steak Diane Steak Au Poivre Chicken Scallopini Chicken Marsala Chicken Picatta 16oz Berkshire Pork Chop Scottish Wild Caught Salmon Fried Shrimp Seared Sushi Grade Ahi Tuna (\$6 per person) 10oz Filet Mignon (\$10 per person) 13oz New York Strip (\$11 per person) Bacon Wrapped Filet Mignon (\$11 per person) House Salad Soup of the Day (Homemade Prepared Fresh Daily) Chopped Salad Beet Salad Caesar Salad Wedge Salad

Side Dishes (Please Select Two)

Potato Au Gratin (Served Family Style) Herbed Wild Rice Mashed Potatoes Sweet Potatoes Sautéed Mushrooms Broccoli with Hollandaise Sauce French Cut Green Beans Steamed Broccoli Home Cut Steak Fries Sauteed Spinach Grilled Asparagus (\$3.00 per person) Double Baked Potato (\$3.00 per person) Julienne Vegetables (\$3.00 per person)

Desserts (Please Select One)

Key Lime Pie Tiramisu Amaretto Cheesecake Haagen-Dazs Ice Cream (Chocolate or Vanilla)

Soup and Salads (Please Select One)

SKYLINE PACKAGE

FRESH BREWED COFFEE, ASSORTED TEAS AND SODA ARE INCLUDED IN PACKAGE TAX AND GRATUITY ARE NOT INCLUDED. MENU IS SUBJECT TO SEASONAL AVAILABILITY

Additional 3% Banquet Fee and Suggested 19% Gratuity

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MILLENNIUM PACKAGE

79.95 PER PERSON (5 COURSE)

Appetizers (Please Select Three)

Fried Calamari Spinach Pie Thai Buffalo Shrimp Grilled Portabella Mushroom Bacon Wrapped Scallops Crab Cake Shrimp Cocktail Cajun Scallops Stuffed Mushroom Caps

Sorbet Sorbet (Raspberry or Lemon)

Entrée Selections (Please Select Three)

Steak Diane Steak Au Poivre Chicken Scallopini Chicken Marsala Chicken Picatta 16oz Berkshire Pork Chop Wild Caught Scottish Salmon Fried Shrimp Seared Sushi Grade Ahi Tuna 13oz New York Strip 10oz Filet Mignon Bacon Wrapped Filet Mignon 10oz Filet Mignon and Lobster Tail (Market Price)

Soup and Salads (Please Select One) House Salad Wedge Salad Chopped Salad Beet Salad Caesar Salad Soup of the Day Homemade Soup Prepared Fresh Daily

Side Dishes (Please Select Three)

Potato Au Gratin (Served Family Style) Broccoli with Hollandaise Sauce Steamed Broccoli Mashed Potatoes Double Baked Potato Sweet Potatoes French Cut Green Beans Home Cut Steak Fries Sauteed Spinach Sautéed Mushrooms Wasabi Mashed Potatoes Julienne Vegetables Grilled Asparagus Herbed Wild Rice

Desserts (Please Select Two)

Chocolate Chambord Torte Key Lime Pie Amaretto Cheesecake Tiramisu Haagen-Dazs Ice Cream (Chocolate or Vanilla)

MILLENNIUM PACKAGE

FRESH BREWED COFFEE, ASSORTED TEAS AND SODA ARE INCLUDED IN PACKAGE

Tax and gratuity are not included. Menu is subject to seasonal availability ADDITIONAL 3% BANQUET FEE AND SUGGESTED 19% GRATUITY