

Private Dining by Primehouse

For more information or to set up
an appointment, please contact our team at
privatedining@jameshotels.com or 312-660-7157

THE JAMES
CHICAGO
MAGNIFICENT MILE

PRIMEHOUSE

55 e ontario street | jameshotels.com



WHAT'S INSIDE

BREAKFAST 2
LUNCH 3, 4
APPETIZERS 5
HORS D'OEUVRES 5
DINNER 6 - 9
COCKTAILS 10
BAR PACKAGES 11



PRIVATE DINING EVENTS ARE SUBJECT TO SERVICE CHARGE AS WELL AS APPLICABLE STATE AND LOCAL TAXES. ALL PRODUCTS AND PRICING ARE SUBJECT TO CHANGE WITH SEASONAL AVAILABILITY AND WITH CHEF'S CURRENT INSPIRATION

PLATED BREAKFAST \$40 PER PERSON

20 GUESTS & UNDER *choice of three entrees*

21-30 GUESTS *choice of two entrees*

31 GUESTS & MORE *choice of one entree*

INCLUDES:

MUFFINS AND CROISSANTS WITH SWEET BUTTER & PRESERVES
FRESH CUT FRUIT AND BERRIES
FRESH ORANGE, GRAPEFRUIT AND CRANBERRY JUICE
CUSTOM BLENDED COFFEES
SELECTION OF GOURMET TEAS

ENTREE

CLASSIC AMERICAN BREAKFAST

SCRAMBLED EGGS, ROASTED POTATOES, BACON

CLASSIC FRENCH TOAST

CLASSIC FRENCH TOAST, SEASONAL FRUIT

EGGS BENEDICT

POACHED EGGS, ENGLISH MUFFIN, CLASSIC HOLLANDAISE,
ROASTED POTATOES

STEEL CUT IRISH OAT MEAL

BANANAS, DRIED FRUIT, TOASTED NUTS

HUEVOS CON FRIJOLES

BLACK BEAN & CHIHUAHUA CHEESE QUESADILLA,
SCRAMBLED EGGS, AVOCADO, CILANTRO





PLATED LUNCH \$30 PER PERSON

INCLUDES:

ICE TEA
CUSTOM BLENDED COFFEES
SELECTION OF GOURMET TEAS
BREAD SERVICE

APPETIZER

MIXED GREENS

MARKET VEGETABLES, CHAMPAGNE VINAIGRETTE

TOMATO BISQUE

BASIL CROUTONS

ENTREE *pre-select two*

GRILLED CHICKEN CAESAR SALAD

ROMAINE HEART LEAVES, CROUTONS, SHAVED PARMESAN, CAESAR DRESSING

CHICKEN CLUB

ROASTED CHICKEN, CURED HAM, SWISS, LETTUCE, MAYO, TOMATO

40 DAY DRY-AGED PRIME STEAK BURGER

SPINACH, CARAMELIZED ONION, BACON, BLACK PEPPER AIOLI, FRIES, CHOICE OF: CHEDDAR, AMERICAN, SWISS, BLEU

DESSERT *served family style*

ASSORTMENT OF DESSERTS

PLATED LUNCH \$45 PER PERSON

INCLUDES:

ICE TEA
CUSTOM BLENDED COFFEES
SELECTION OF GOURMET TEAS
BREAD SERVICE

APPETIZER *pre-select two*

SEASONAL BISQUE

WEDGE SALAD

ICEBERG, ROASTED TOMATOES,
RED ONION, BACON, TOMATO
VINAIGRETTE, BLEU CHEESE
DRESSING

ENTREE *pre-select two*

GRILLED CHICKEN CAESAR SALAD

ROMAINE HEART LEAVES,
CROUTONS, SHAVED PARMESAN,
CAESAR DRESSING

40 DAY DRY-AGED PRIME STEAK BURGER

SPINACH, CARAMELIZED ONION,
BACON, BLACK PEPPER AIOLI, FRIES,
CHOICE OF: CHEDDAR, AMERICAN,
SWISS, BLEU

DESSERT *served family style*

ASSORTMENT OF DESSERTS

MIXED GREENS

MARKET VEGETABLES,
CHAMPAGNE VINAIGRETTE

MESCLUN SALAD

ROASTED VEGETABLES,
SHERRY VINAIGRETTE,
SHEEP CHEESE

CHICKEN CLUB

ROASTED CHICKEN, CURED HAM,
SWISS, LETTUCE, MAYO, TOMATO

PETIT FILET MIGNON

TENDER EUROPEAN CUT,
WHIPPED POTATOES
\$7 supplemental





HORS D'OEUVRES

SELECT TWO \$11.5 per person
SELECT THREE \$17 per person

BACONSTICKS

PEPPERCORN MAPLE GLAZE

BEEF WELLINGTON

ROASTED GARLIC AIOLI

PEAR TOAST

WHIPPED GOAT CHEESE, LEMON

WAGYUBEEF SASHIMI

HIMALAYAN SALT, MUSHROOM CHIPS,
TRUFFLE MAYO

CITRUS CURED SALMON

ORANGE, DILL, CRÈME FRAICHE

SHELLFISH

OYSTERS ON THE HALF

MIGNONETTE, COCKTAIL SAUCE
\$32 per dozen

JUMBO SHRIMP COCKTAIL

\$7 per person

SHELLFISH TOWER

SHRIMP, OYSTERS, KING CRAB, LOBSTER,
CRAB MEAT, MUSTARD CREMA, COCKTAIL SAUCE,
MIGNONETTE, LEMONS
2-3 people \$58
4-6 people \$99
7-10 people \$175

PLATED DINNER \$80 PER PERSON

INCLUDES:

ICED TEA
CUSTOM BLENDED COFFEES
SELECTION OF GOURMET TEAS
BREAD SERVICE

APPETIZER

SEASONAL BISQUE

WEDGE

ICEBERG, ROASTED TOMATOES, RED ONION, BLEU CHEESE,
BACON, TOMATO VINAIGRETTE, BLEU CHEESE DRESSING

ENTREE

SALMON

WATERCRESS PUREE, FAVA BEAN RELISH, GOLDEN RAISINS,
BELDI OLIVES

CLASSIC FILET MIGNON

CENTER CUT

ROASTED BONE-IN CHICKEN

CHICKEN SAUSAGE, BEANS, SWISS CHARD

SIDES *pre-select two, served family style*

CREAMY GREENS

BACON, SHALLOTS

MACN' CHEESE

CAMEMBERT, BREAD CRUMBS

SEASONAL VEGETABLE

BASIL WHIPPED POTATOES

DESSERT *pre-select one*

CHOCOLATE MOUSSE DOME

VANILLA CRÈME BRULÉE

PISTACHIO MOUSSE CAKE

WHITE CHOCOLATE, HAZELNUT, CINNAMON





PLATED DINNER \$95 PER PERSON

INCLUDES:

ICED TEA
CUSTOM BLENDED COFFEES
SELECTION OF GOURMET TEAS
BREAD SERVICE

STARTERS *served family style*

BEEF WELLINGTON

ROASTED GARLIC AIOLI

BACON STICKS

PEPPERCORN MAPLE GLAZE

APPETIZERS

SEASONAL BISQUE

WEDGE

ICEBERG, ROASTED TOMATOES,
RED ONION, BLEU CHEESE,
BACON, TOMATO VINAIGRETTE,
BLEU CHEESE DRESSING

ENTREE

SALMON

WATERCRESS PUREE, FAVA BEAN RELISH, GOLDEN RAISINS,
BELDI OLIVES

CLASSIC FILET MIGNON

CENTER CUT

ROASTED BONE-IN CHICKEN

CHICKEN SAUSAGE, BEANS, SWISS CHARD

SIDES *pre-select three, served family style*

CREAMY GREENS

BACON, SHALLOTS

MAC 'N' CHEESE

CAMEMBERT, BREAD CRUMBS

SEASONAL VEGETABLE

BASIL WHIPPED POTATOES

DESSERT *pre-select one*

CHOCOLATE MOUSSE DOME

VANILLA CRÈME BRÛLÉE

PISTACHIO MOUSSE CAKE

WHITE CHOCOLATE,
HAZELNUT, CINNAMON



PLATED DINNER \$115 PER PERSON

INCLUDES:

ICED TEA
CUSTOM BLENDED COFFEES
SELECTION OF GOURMET TEAS
BREAD SERVICE

STARTERS *served family style*

CITRUS CURED SALMON

ORANGE, DILL, CRÈME FRAICHE

BACON STICKS

PEPPERCORN MAPLE GLAZE

APPETIZER

SEASONAL BISQUE

SHRIMP COCKTAIL

LEMON, COCKTAIL SAUCE

WEDGE

ICEBERG, ROASTED TOMATOES,
RED ONION, BLEU CHEESE,
BACON, TOMATO VINAIGRETTE,
BLEU CHEESE DRESSING

ENTREE

SALMON

WATERCRESS PUREE, FAVA BEAN
RELISH, GOLDEN RAISINS,
BELDI OLIVES

CLASSIC FILET MIGNON

CENTER CUT

ROASTED BONE-IN CHICKEN

CHICKEN SAUSAGE, BEANS, SWISS
CHARD

28 DAY DRY-AGED RIBEYE

BONE-IN

SIDES *pre-select three, served family style*

CREAMY GREENS

BACON, SHALLOTS

MAC'N' CHEESE

CAMEMBERT, BREAD CRUMBS

SEASONAL VEGETABLE

BASIL WHIPPED POTATOES

DESSERT *pre-select one*

CHOCOLATE MOUSSE DOME

VANILLA CRÈME BRULÉE

COCOA CREAM TART

COCOA MERINGUE, CHOCOLATE
WAFER

PISTACHIO MOUSSE CAKE

WHITE CHOCOLATE, HAZELNUT,
CINNAMON





PLATED DINNER \$135 PER PERSON

INCLUDES:

ICED TEA
CUSTOM BLENDED COFFEES
SELECTION OF GOURMET TEAS
BREAD SERVICE

STARTER *served family style*

SHRIMP COCKTAIL

LEMON, COCKTAIL SAUCE

APPETIZER

RIBEYE CARPACCIO

SQUASH, BLACK PEPPER
DRESSING

CRAB CAKE

JICAMA & CELERY
ROOT SLAW

SEASONAL BISQUE

SALAD

MESCLUN

ROASTED VEGETABLES, SHERRY
VINAIGRETTE,
SHEEP CHEESE

WEDGE

ICEBERG, ROASTED TOMATOES, RED
ONION, BLEU CHEESE, BACON,
TOMATO VINAIGRETTE, BLEU CHEESE
DRESSING

ENTREE

SALMON

WATERCRESS PUREE, FAVA BEAN
RELISH, GOLDEN RAISINS,
BELDI OLIVES

ROASTED BONE-IN CHICKEN

CHICKEN SAUSAGE, BEANS, SWISS
CHARD

CLASSIC FILET MIGNON

CENTER CUT

40 DAY DRY-AGED RIBEYE

BONE-IN

SIDES *pre-select three, served family style*

CREAMY GREENS

BACON, SHALLOTS

MAC & CHEESE

CAMEMBERT, BREAD CRUMBS

SEASONAL VEGETABLE

BASIL WHIPPED POTATOES

DESSERT *pre-select one*

CHOCOLATE MOUSSE DOME

VANILLA CRÈME BRULÉE

PISTACHIO MOUSSE CAKE

WHITE CHOCOLATE,
HAZELNUT, CINNAMON

COCOA CREAM TART

COCOA MERINGUE,
CHOCOLATE WAFER

COCKTAILS & BAR

THE LOFT BAR PACKAGE

TITO'S VODKA, ABSOLUT CITRON, BACARDI SILVER, BEEFEATER, DEWAR'S WHITE LABEL, CANADIAN CLUB, JIM BEAM, JOSE CUERVO TRADICIONAL, CAPTAIN MORGAN

JAMES SELECT RED, WHITE AND SPARKLING

IMPORTED, DOMESTIC, AND CRAFT BEERS

FLAT WATER, SOFT DRINKS

ONE HOUR \$22 PER PERSON

TWO HOURS \$32 PER PERSON

THREE HOURS \$38 PER PERSON

FOUR HOURS \$44 PER PERSON

HOSTED LOFT CONSUMPTION BAR

PREMIUM BRANDS

\$12 per drink

MARTINIS

\$14 per drink

CORDIALS

\$12 per drink

RED, WHITE & SPARKLING WINE

\$10 per glass

IMPORTED BEER

\$7 per drink

DOMESTIC BEER

\$6 per drink

CRAFT BEER

\$8 per drink

FLAT WATER

\$5.5 per drink

SOFT DRINKS

\$5 per drink



*CASH BAR REQUIRES A CASHIER, SHOTS ARE AVAILABLE ON ALL BAR PACKAGES FOR AN ADDITIONAL \$8 PER SHOT, ADDITIONAL WINES, PREMIUM LIQUORS AND CORDIALS AVAILABLE UPON REQUEST

STAFFING FOR ALL PACKAGES

BARTENDER: \$150 FEE FOR 1-3 HOURS, \$25 EACH ADDITIONAL HOUR

CASHIER: \$150 FEE FOR 1- 3 HOURS, \$25 EACH ADDITIONAL HOUR



COCKTAILS & BAR

PENTHOUSE BAR PACKAGE

BELVEDERE VODKA, KETEL ONE CITREON, BACARDI SILVER, HENDRICK'S GIN, JOHNNIE WALKER BLACK LABEL, JACK DANIELS, KNOB CREEK, PATRON SILVER, GLENLIVET 12yr

JAMES SELECT RED, WHITE AND SPARKLING,

IMPORTED, DOMESTIC, AND CRAFT BEERS

FLAT WATER, SOFT DRINKS

ONE HOUR \$34 PER PERSON

TWO HOURS \$42 PER PERSON

THREE HOURS \$50 PER PERSON

FOUR HOURS \$58 PER PERSON

HOSTED PENTHOUSE CONSUMPTION BAR

PREMIUM BRANDS

\$13 per drink

MARTINIS

\$16 per drink

CORDIALS

\$12 per drink

RED, WHITE & SPARKLING WINE

\$10 per glass

IMPORTED BEER

\$7 per drink

DOMESTIC BEER

\$6 per drink

CRAFT BEER

\$8 per drink

FLAT WATER

\$5.5 per drink

SOFT DRINKS

\$5 per drink

COCKTAILS & BAR

WINE AND BEER BAR PACKAGE

JAMES SELECT RED, WHITE AND SPARKLING
IMPORTED AND DOMESTIC BEERS
FLAT WATER, SOFT DRINKS

ONE HOUR \$21 PER PERSON
TWO HOURS \$26 PER PERSON
THREE HOURS \$31 PER PERSON
FOUR HOURS \$36 PER PERSON

