

A close-up photograph of a hand pouring a golden liquid through a metal strainer into a glass. The background is blurred with warm, golden light. The text is overlaid on the image.

# 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](mailto: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

· 7 time Michelin Bib Gourmand Winner: 2013, 2015-2020



## 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

<b>FRUIT DE MER</b> snow crab claws, cocktail shrimp, oysters on the half-shell, crudo (serves 12)	185
<b>CLASSIC SHRIMP COCKTAIL</b> cocktail sauce (serves 12)	88
<b>EAST COAST OYSTERS</b> St. Germain mignonette, cocktail sauce	36/doz
<b>SNOW CRAB CLAWS</b> cocktail sauce, dijonnaise	55/doz
<b>BAY SCALLOP CEVICHE &amp; CRACKERS</b> (serves 12)	36
<b>SEASONAL MARKET SALAD</b> (serves 12)	32
<b>SEASONAL FRUIT PLATTER</b> (serves 20)	58
<b>IMPORTED &amp; DOMESTIC CHEESE</b> assorted crackers, house jam, mostarda (serves 20)	82
<b>IMPORTED &amp; DOMESTIC CHARCUTERIE</b> assorted crackers, house pickles, mustarda (serves 20)	82
<b>CRUDITE</b> raw vegetables, buttermilk ranch, roasted red pepper hummus (serves 20)	58
<b>COCKTAIL SANDWICHES</b> Neuske's smoked ham, swiss, mustard, arugula, pretzel buns	36/doz

# PASSED HORS D' OEUVRES

MINIMUM ORDER 20 PIECES

Price Per Piece

<b>CHICKEN FRIED CHICKEN BITES</b> buffalo adobo glaze M	2.50
<b>MEATBALLS</b> red pepper sofrito, traditional gremalota M	3
<b>HOUSE MADE PRETZEL BITES</b> horseradish mustard V	2
<b>CAMEMBERT ARUGULA SOURDOUGH MELT</b> organic cherry mostarda V	2.50
<b>GRILLED SHRIMP BROCHETTES</b> green curry, coconut creme fraiche F	3.50
<b>PETITE LOBSTER BRIOCHE</b> fine herbs, sherry bacon molasses F	4.50
<b>CAPRESE SKEWERS</b> grape tomatoes, mozzarella, balsamic reduction, basil V, GF	2.50
<b>VIRGINIA HAM GOUGERE</b> charred scallion remoulade M	3
<b>BLACK ANGUS TENDERLOIN SKEWERS</b> trumpet mushrooms, red pepper bearnaise M, GF	3.50
<b>TUNA TARTAR</b> rye cracker, apple-fennel relish, soy aioli F	3.50
<b>BACON-WRAPPED DATES</b> spiced honey, pistachios M, GF	3
<b>PARMESAN GRIT CAKES</b> red wine tomato jam V	2.50
<b>VEGETABLE SPRING ROLLS</b> cilantro thai peanut sauce V	2.50
<b>HERBED GOAT CHEESE CROSTINI</b> marinated tomato, olive tapenade, pine nuts V	2.50

# PASSED DESSERTS

MINIMUM ORDER 20 PIECES

Price Per Piece

<b>WARM CHOCOLATE CHIP COOKIES</b>	2.50
<b>RASPBERRY CHEESECAKE BITES</b>	2.50
<b>CHOCOLATE ÉCLAIR BITES</b>	2.50
<b>MINI BOURBON PECAN PIES</b>	2.50
<b>PETITE SEASONAL FRUIT TARTS</b>	2.50
<b>CHOCOLATE TRUFFLES</b>	2.50

# 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, 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

host is responsible for obtaining entree counts from guests prior to event date. The final guest count and entree selections need to be final one week prior to event date for ordering purposes. If counts cannot be provided we can adjust to family style or dual plate entrees - additional charges may apply.

## 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

host is responsible for obtaining entree counts from guests prior to event date. The final guest count and entree selections need to be final one week prior to event date for ordering purposes. If counts cannot be provided we can adjust to family style or dual plate entrees - additional charges may apply.

## 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

host is responsible for obtaining entree counts from guests prior to event date. The final guest count and entree selections need to be final one week prior to event date for ordering purposes. If counts cannot be provided we can adjust to family style or dual plate entrees - additional charges may apply.

## 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** 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 Lager  
Stella Artois Euro Pale Lager  
Allagash Belgian Style Wheat  
Eliot Ness Amber Lager  
Lagunitas India Pale Ale  
Apex Predator Farmhouse Ale  
Psuedo Sue Pale Ale  
KENTUCKY BOURBON BARREL ALE Red Ale

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

**SCOTCH** Dewar's

**WHISKEY** Jameson Irish Whiskey

**BOURBON/RYE** Old Forester / Tin Cup Rye

**RUM** Ownays

**TEQUILA** Maestro Dobel Silver

**VODKA** Absolut

**GIN** Beefeater

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

**SCOTCH** Chivas 12

**BOURBON/RYE** Bulleit / Bulleit

**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** 1800 Reposado

**VODKA** Grey Goose

**GIN** Tanqueray 10

## 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 R&B, Jazz, Blues, Soul, Funk, Swing, Rock

## 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 variete, 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

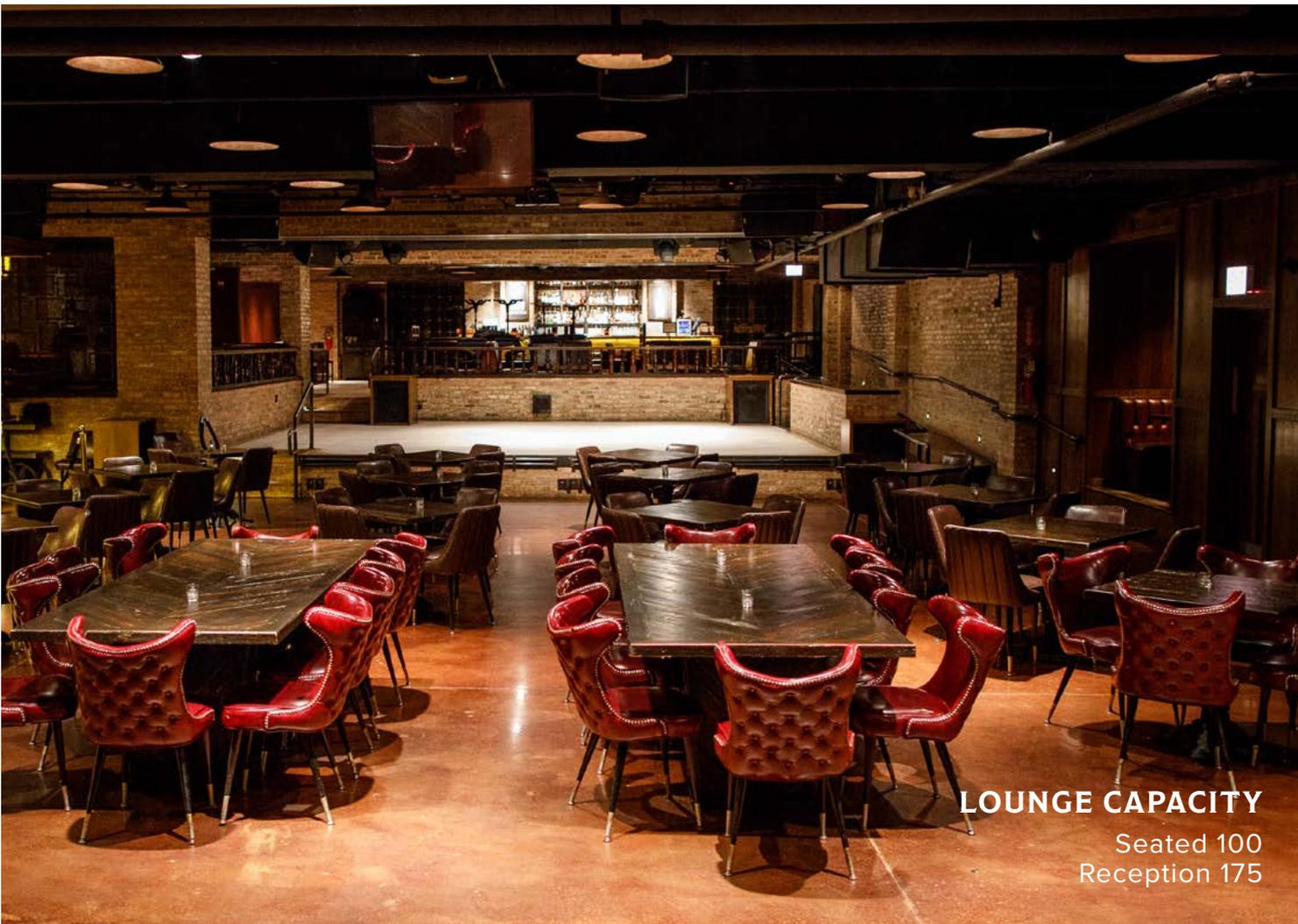


## LIBRARY CAPACITY

Fixed Seating 48 (semi-private)  
Reception 150

**PARLOR CAPACITY**

Seated 50  
Reception 100



**LOUNGE CAPACITY**

Seated 100  
Reception 175

**BACK STAGE CAPACITY**  
Reception 175



**SIDE STAGE CAPACITY**  
Reception 36

FLOOR PLAN

