

*Private Events*

# REMINGTON'S

*Mallory McSweeney*

312.952.6120

MMCSWEENEY@4SRG.COM

BROUGHT TO YOU BY 4 STAR

20 NORTH MICHIGAN AVENUE  
CHICAGO, ILLINOIS 60602  
PHONE 312 782 6000  
REMINGTONSCHICAGO.COM

*Wine Room*

PRIVATE / 12 SEATED



*West Room*

PRIVATE / 16 SEATED



**R**

*East Room*

PRIVATE / 32 SEATED / 20 COCKTAIL



# Rutherford Room

PRIVATE / 52 SEATED / 50 COCKTAIL



# R

*The Lounge*

SEMI-PRIVATE / 30 COCKTAIL



*East Bar*

SEMI-PRIVATE / 20-120 COCKTAIL



**R**

*Event Space* QUICK REFERENCE

<b>WINE ROOM</b>	PRIVATE	12 SEATED
<b>WEST ROOM</b>	PRIVATE	16 SEATED
<b>EAST ROOM</b>	PRIVATE	32 SEATED 20 COCKTAIL
<b>RUTHERFORD ROOM</b>	PRIVATE	52 SEATED 50 COCKTAIL
<b>LOUNGE</b>	SEMI-PRIVATE	30 COCKTAIL
<b>EAST BAR</b>	SEMI-PRIVATE	20-120 COCKTAIL
<b>PATIO</b>	PRIVATE	32 SEATED 40 COCKTAIL
<b>BUY OUT</b>	PRIVATE	178 SEATED 250 COCKTAIL





## THE BEAN \$35

*Coffee, tea and soft drinks included*

### – *Soup or Salad* –

*Hosts choice of one*

SOUP OF THE DAY

HOUSE SALAD

CAESAR SALAD

*parmesan, garlic crouton*

### – *Entree* –

ALL AMERICAN BURGER

*black angus beef, cheddar, lettuce, tomato*

TODAY'S FISH SANDWICH

*lettuce, tomato, onion, remoulade*

CHICKEN DIP

*rotisserie chicken, jack cheese, mayo, tomato*

*onion, arugula, chicken au jus*

WRIGHTWOOD SALAD

*rotisserie chicken, tomatoes, craisins, avocado*

*goat cheese, corn, almonds, citrus vinaigrette*

*cornbread croutons*

### – *Dessert* –

SHARED SKILLET COOKIE

*with vanilla ice cream*

*(individual style available)*

## THE 20 NORTH \$45

*Coffee, tea and soft drinks included*

### – *Soup or Salad* –

*Hosts choice of one*

SOUP OF THE DAY

HOUSE SALAD

WRIGHTWOOD SALAD

*rotisserie chicken, tomatoes, craisins, avocado*

*goat cheese, corn, almonds, citrus vinaigrette*

*cornbread crouton*

CAESAR SALAD

*parmesan, garlic crouton*

### – *Entree* –

CRAB CAKE

*jumbo lump, remoulade, french fries*

CHICKEN

*from the rotisserie, mashed potatoes, jus*

THREE CHEESE RAVIOLI

*seasonal vegetables, basil, chili flakes*

### – *Dessert* –

*Hosts choice of one*

SHARED SKILLET COOKIE

*with vanilla ice cream*

*(individual style available)*

SEASONAL FRUIT & MASCARPONE

FLOURLESS CHOCOLATE CAKE

*caramel sauce, vanilla ice cream*

# R

*available for lunch service only*

REMINGTON'S | 08

## THE GRANT PARK \$65

*Coffee, tea and soft drinks included*

### *– Soup or Salad –*

*Hosts choice of one*

SOUP OF THE DAY

HOUSE SALAD

KALE SALAD

*curly kale, napa cabbage, carrots, grapes, roasted peanut dressing*

CAESAR SALAD

*parmesan, garlic crouton*

### *– Entree –*

CHICKEN

*from the rotisserie, jus*

THREE CHEESE RAVIOLI

*seasonal vegetables, basil, chili flakes*

FRESH FISH OF THE DAY

*seasonal selection*

### *– Side Items –*

*Hosts choice of two*

ROASTED CAULIFLOWER

BROCCOLINI

ROASTED BRUSSELS SPROUTS

GRILLED ASPARAGUS

MASHED POTATOES

### *– Dessert –*

*Hosts choice of one*

SHARED SKILLET COOKIE

*with vanilla ice cream*

*(individual style available)*

SEASONAL FRUIT & MASCARPONE

FLOURLESS CHOCOLATE CAKE

*caramel sauce, vanilla ice cream*

# R

## THE MICHIGAN AVE \$80

*Coffee, tea and soft drinks included*

### – *Soup or Salad* –

*Hosts choice of one*

SOUP OF THE DAY

WEDGE SALAD

*marinated tomatoes, hard cooked egg  
smoked bacon, maytag blue cheese*

WRIGHTWOOD SALAD

*tomatoes, raisins, avocado  
goat cheese, corn, almonds, citrus vinaigrette  
cornbread croutons*

CAESAR SALAD

*parmesan, garlic crouton*

### – *Starters* –

*Hosts choice of two*

LOBSTER DEVILED EGGS

CRAB TOAST

OYSTERS

PROSCIUTTO WRAPPED ASPARAGUS

TUNA POKE CANAPE

MUSHROOM TOAST

CAPRESE BROCHETTE

CHICKEN BROCHETTE

STEAK TARTARE

### – *Entree* –

CHICKEN

*from the rotisserie, jus*

THREE CHEESE RAVIOLI

*seasonal vegetables, basil, chili flakes*

FRESH FISH OF THE DAY

*seasonal selection*

FILET MIGNON

*8 oz ~ truffle béarnaise  
(+ \$5 per guest)*

### – *Side Items* –

*Hosts choice of two*

ROASTED CAULIFLOWER

BROCCOLINI

ROASTED BRUSSELS SPROUTS

GRILLED ASPARAGUS

MASHED POTATOES

### – *Dessert* –

*Hosts choice of one*

SEASONAL FRUIT & MASCARPONE

SHARED SKILLET COOKIE *with vanilla ice cream\**

FLOURLESS CHOCOLATE CAKE *caramel sauce, vanilla ice cream*

ALMOND TRES LECHES *tres leches style almond cake,  
fresh berries, whipped cream*

CHOCOLATE BANANA BREAD PUDDING *vanilla ice cream*

*\*(individual style available)*

# R

THE MILLENNIUM \$ 100  
Coffee, tea and soft drinks included. Champagne Toast

– *Soup or Salad* –

*Hosts choice of salad*  
*Guests choice of soup or salad*

WEDGE SALAD  
*marinated tomatoes, hard cooked egg*  
*smoked bacon, maytag blue cheese*

WRIGHTWOOD SALAD  
*tomatoes, craisins, avocado*  
*goat cheese, corn, almonds, citrus vinaigrette*  
*cornbread croutons*

CAESAR SALAD  
*parmesan, garlic crouton*

– *Starters* –  
*Hosts choice of three*

LOBSTER DEVEILED EGGS  
CRAB TOAST  
OYSTERS  
PROSCIUTTO WRAPPED ASPARAGUS  
TUNA POKE CANAPE  
MUSHROOM TOAST  
CAPRESE BROCHETTE  
CHICKEN BROCHETTE  
STEAK TARTARE

– *Entree* –

CRAB CAKES  
*jumbo lump, remoulade*

FILET MIGNON  
*8 oz ~ truffle béarnaise*

NO. 8 TUNA  
*nori crusted, kimchi rice, sesame-*soy* teriyaki*

RIBEYE  
*16 oz boneless*

– *Side Items* –  
*Hosts choice of three*

GRILLED ASPARAGUS  
CREAMED SPINACH  
BROCCOLINI  
ROASTED CAULIFLOWER  
ROASTED BRUSSELS SPROUTS  
SPAETZLE MAC N' CHEESE  
MASHED POTATOES  
COLESLAW

– *Dessert* –  
*Hosts choice of one*

SEASONAL FRUIT & MASCARPONE

FLOURLESS CHOCOLATE CAKE  
*caramel sauce, vanilla ice cream*

ALMOND TRES LECHES  
*tres leches style almond cake, fresh berries, whipped cream*

CHOCOLATE BANANA BREAD PUDDING  
*vanilla ice cream*



CHEF'S DINNER \$120  
Coffee, tea and soft drinks included. Champagne Toast

– *Soup or Salad* –

*Hosts choice of salad*  
*Guests choice of soup or salad*

WEDGE SALAD

*marinated tomatoes, hard cooked egg*  
*smoked bacon, maytag blue cheese*

WRIGHTWOOD SALAD

*tomatoes, craisins, avocado*  
*goat cheese, corn, almonds, citrus vinaigrette*  
*cornbread croutons*

CAESAR SALAD

*parmesan, garlic crouton*

– *Starters* –

HOSTS CHOICE OF  
THREE PASSED APPETIZERS AND  
TWO FAMILY STYLE APPETIZER PLATTERS

*Please see page 15 for selections*

– *Entree* –

FILET MIGNON

*8 oz ~ truffle béarnaise, loaded baked potato*  
*~ Oscar style, add \$5 per guest ~*

THE REMINGTON

*18 oz ~ dry aged prime bone in strip, loaded baked potato*  
*~ Oscar style, add \$5 per guest ~*

BRANZINO

*sea bass, asparagus, tomato, lemon butter*

CHEF'S FRESH FISH

*scampi style, asparagus*

– *Dessert* –

*Hosts choice of two*

SEASONAL FRUIT & MASCARPONE

CHOCOLATE CHIP COOKIE *with vanilla ice cream*

FLOURLESS CHOCOLATE CAKE *caramel sauce, vanilla ice cream*

ALMOND TRES LECHES *tres leches style almond cake,*  
*fresh berries, whipped cream*

CHOCOLATE BANANA BREAD PUDDING *vanilla ice cream*



## DINNER BUFFET \$55

GROUPS OF 20+

*Coffee, tea and soft drinks included*

### *– Salad –*

#### KALE

*curly kale, napa cabbage,  
carrots, grapes, roasted peanut dressing*

#### WRIGHTWOOD

*tomatoes, raisins, avocado  
goat cheese, corn, almonds, citrus vinaigrette  
cornbread croutons*

### *– Entree –*

#### SALMON

*salsa verde, asparagus, oyster mushrooms*

#### CHICKEN

*from the rotisserie, jus*

### *– Side Items –*

GRILLED ASPARAGUS

MASHED POTATOES

### *– Dessert –*

ASSORTED DESSERT BARS

## BREAKFAST BUFFET \$35

GROUPS OF 20+

*Coffee, tea and orange juice included*

SCRAMBLED FARM EGGS

HASHBROWN CASSEROLE

APPLEWOOD SMOKED BACON

PORK SAUSAGE

ASSORTED BREAKFAST PASTRIES

GRANOLA YOGURT PARFAITS

### *– a La Carte –*

MONKEY BREAD \$5

ASSORTED BAGELS \$5

SMOKED SALMON \$8

FRENCH TOAST \$8

JUMBO SHRIMP COCKTAIL \$7

ASSORTED RAW BAR PLATTER \$18

## LUNCH BUFFET \$30

GROUPS OF 20+

*Coffee, tea and soft drinks included*

HOUSE SALAD

ASSORTED SANDWICHES

COLESLAW

ASSORTED COOKIES



CONTINENTAL BREAKFAST \$ 18

*Coffee, tea and juice included*

GRANOLA YOGURT PARFAITS

FRESH SLICED FRUIT

BAGELS AND HERB CREAM CHEESE

FRESH BAKED CROISSANTS, MUFFINS, DANISH

COFFEE CAKE

SMOKED SALMON PLATTER (*add \$6 per guest*)

SHRIMP COCKTAIL (*add \$4 per guest*)

PLATED BREAKFAST \$ 21

*Coffee, tea and juice included*

– *Choice of* –

2 FARM EGGS YOUR WAY

*hash browns, bacon, sausage, choice of toast*

BUTTERMILK PANCAKES

*bacon, sausage, maple syrup*

GRANOLA YOGURT PARFAIT

*greek yogurt, housemade granola, artisanal honey*

## HORS D'OEUVRES \$90

Priced per platter (two dozen) unless noted.

(\* ) indicates three dozen.

### – Meat –

STEAK TARTARE *fresno chili, shallots, mustard, parsley*  
PROSCIUTTO STUFFED MUSHROOMS *garlic breadcrumbs \**  
BACON WRAPPED DATES *balsamic reduction \**  
ROTISSERIE CHICKEN SALAD *curry mayo, celery, dried cranberry*  
CHICKEN THIGH BROCHETTES *aji amarillo, pineapple, peppers*  
BEEF BROCHETTES *chipotle, cilantro, onion*  
PROSCIUTTO WRAPPED ASPARAGUS *balsamic glaze*

### – SLIDERS \$120 –

FRIED CHICKEN *butter milk, pickle, black pepper mayo*  
TURKEY BURGER *asian coleslaw, spicy mayo*  
BACON CHEESEBURGER *special sauce, pickle*  
FILET MIGNON *blue cheese, candied red onion (+\$30)*

### – Vegetarian –

STUFFED MUSHROOMS *garlic bread crumbs\**  
SEASONAL VEGETABLE BRUSCHETTA\*  
CAPRESE BROCHETTE *extra virgin olive oil, balsamic\**  
TRUFFLED EGG SALAD *toasted rye\**  
VEGGIE BURGER SLIDERS *jalapeno mayo, pickle*  
MUSHROOM TOAST *fontina cream, garlic, parsley\**  
STUFFED PEPPERS *goat cheese, lemon zest, fresh herbs\**

### – Seafood –

CRAB TOAST *jumbo lump crab, avocado puree, lime*  
OYSTERS ROCKEFELLER  
LOBSTER DEVILED EGGS  
SMOKED TROUT DEVILED EGGS  
CRAB CAKE BITES *remoulade*  
SALMON TARTARE *chive, mustard, caper, hard-boiled egg*  
HAMACHI TARTARE *preserved lemon relish, serrano chili*  
TUNA POKE CANAPE *avocado, nori, macadamia nuts*  
*soy ginger vinaigrette*

### – SLIDERS \$120 –

BLACKENED MAHI *lettuce, tomato, remoulade*  
AHI TUNA *sesame seed crust, wasabi mayo*  
SALMON *mustard glaze, coleslaw*

### – Platters & Additions –

*Family Style Platters–Stationed*

ASSORTED CHEESE PLATTER *dried fruits, nuts, toast*  
HUMMUS–VEGETABLE PLATTER *yogurt dipping sauce*  
EAST & WEST COAST OYSTERS *cocktail sauce, mignonette*  
KING CRAB LEGS *old bay mayo, drawn butter*  
VEGGIE QUESADILLA *peppers, onions, pepper jack*  
TUNA POKE *avocado, nori, macadamia nuts, soy ginger vinaigrette*  
GUACAMOLE *avocado, jalapeño, onion, tomato, cilantro*  
SEASONAL CEVICHE  
SHRIMP COCKTAIL



With Dinners:  
No Family Style (unless mentioned)  
No sliders



## BEVERAGE PACKAGES

*Host or cash bar available. Host bars are based on consumption and can be customized based on your preferences or budget. Please see below for bar packages options.*

### *- Package A -*

SELECT BEER AND WINE, NON-ALCOHOLIC BEVERAGES

2 HOURS \$30

3 HOURS \$38

4 HOURS \$45

### *- Package B -*

PREMIUM LIQUOR, SELECT BEER AND WINE, NON-ALCOHOLIC BEVERAGES

*Doubles, shots, rocks and martini style cocktails not included or can be charged on consumption*

2 HOURS \$38

3 HOURS \$45

4 HOURS \$54

### *- Package C -*

SUPER PREMIUM LIQUOR, SELECT BEER AND WINE, NON-ALCOHOLIC BEVERAGES

*Doubles, shots, rocks and martini style cocktails not included or can be charged on consumption*

2 HOURS \$44

3 HOURS \$55

4 HOURS \$66

### *- Refreshers -*

BLOODY MARY'S, MIMOSAS, BELLINIS, JUICE

2 HOURS \$25

### *- a La Carte -*

CHAMPAGNE TOAST \$8

CHAMPAGNE RECEPTION \$20

APERITIFS ~ ON CONSUMPTION

