THE SMITH
RESTAURANT & BAR

PRIVATE DINING
CHICAGO
PRIVATE DINING

Thank you for considering The Smith for your special event. Our private rooms are perfect for any occasion. From corporate functions, rehearsal dinners, birthdays, holiday parties, baby showers, and more, we are committed to making your event memorable and assisting you every step of the way.

On the following pages you will find our offerings and menus. Please feel free to contact us with questions and inquiries. We look forward to hosting your event.

EVENTS@CTRNYC.COM | 312.766.0018

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THE CLARK  
400 N Clark Street, Chicago, IL

Complete with a private bar, The Clark dining room is perfect for your celebration with capacity for up to 45 guests.

GUEST CAPACITIES

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<th>FAMILY STYLE</th>
<th>COCKTAILS &amp; HORS D'OEUVRES</th>
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DINING OPTIONS

Pricing is per person. In addition to per person pricing, we require event food and beverage minimums which vary by meal period and time of year. Please contact our events team for date-specific minimums. Prices are subject to change at any time and are exclusive of tax and gratuity.

**BREAKFAST** 2 hours  
(M-F Only) *all breakfast packages include coffee & tea
- Plated: $25
- Family Style: $23

**LUNCH** 2.5 hours  
(M-F Only) *all lunch packages include coffee & tea
- Plated: $43
- Family Style: $38

**BRUNCH** 2.5 hours  
(Sat. & Sun. Only) *all brunch packages include coffee & tea
- Plated: $34
- Family Style: $29

**DINNER** 3 hours
- Plated: $55
- Pre-Fixe: $42
- Family Style: $55

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**Brunch Cocktail Party:** $60 *choose 6 passed hors d’oeuvres ($60 for 2.5 hours)*
**Cocktail Party:** $70/$85 *choose 7 passed hors d’oeuvres ($70 for 2 hours; $85 for 3 hours)*
With optional AV capabilities, The Kinzie dining room is great for every kind of gathering with a capacity for up to 50 guests.

### GUEST CAPACITIES

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### DINING OPTIONS

Pricing is per person. In addition to per person pricing, we require event food and beverage minimums which vary by meal period and time of year. Please contact our events team for date-specific minimums. Prices are subject to change at any time and are exclusive of tax and gratuity.

**BREAKFAST** 2 hours *(M-F Only)* all breakfast packages include coffee & tea

- Plated: $25
- Family Style: $23

**LUNCH** 2.5 hours *(M-F Only)* all lunch packages include coffee & tea

- Plated: $43
- Family Style: $38

**BRUNCH** 2.5 hours *(Sat & Sun Only)* all brunch packages include coffee & tea

- Plated: $34
- Family Style: $29

**DINNER** 3 hours

- Plated: $55
- Pre-Fixe: $42
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**Brunch Cocktail Party:** $60 *choose 6 passed hors d’oeuvres ($60 for 2.5 hours)*

**Cocktail Party:** $70/$85 *choose 7 passed hors d’oeuvres ($70 for 2 hours; $85 for 3 hours)*
## FAMILY STYLE
SEASONAL FRUIT SALAD • CHEDDAR BISCUITS •
3 MAINS • 2 SIDES

## PLATED
SEASONAL FRUIT SALAD • CHEDDAR BISCUITS •
3 MAINS

Available Monday – Friday. All packages include coffee & tea.

### SIDES
- **MAPLE CHICKEN SAUSAGE**
- **APPLE SMOKED BACON**
- **HOME FRIES**
- **JALAPEÑO CHEDDAR GRITS**
- **FRIES**
- **MIXED BABY GREENS**
  balsamic vinaigrette

### MAINS
- **EGG WHITE SCRAMBLE**
  baby spinach, goat cheese, shallots
- **RANCHERO SCRAMBLE**
  avocado, cheddar, black beans, charred tomato salsa
- **SIMPLE EGGS SCRAMBLED**
- **STEAK & EGGS**
  grilled flatiron steak, scrambled eggs
  $7 supplement per person for entire party
- **VANILLA BEAN FRENCH TOAST**
  maple butter, caramelized bananas
- **PANCAKES**
  whipped ricotta, toasted pecans, salted caramel sauce
  *Only available for Plated
- **AVOCADO TOAST**
  whole wheat, poached eggs, roasted pepper flakes,
  lemon, mixed greens
- **THE SMITH EGGS BENEDICT**
  black forest ham, english muffin,
  poached eggs, hollandaise
- **SMOKED SALMON TOAST**
  ciabatta, lemon mascarpone, red onion, to-
  mato, everything bagel spice, poached eggs
- **SICILIAN BAKED EGGS**
  artichokes, burrata, spinach, spicy tomato sauce, ciabatta
- **BLT+E SANDWICH**
  apple smoked bacon, fried egg, lemon aioli
- **HOUSE MADE GRANOLA**
  greek yogurt, mixed berries
- **SEASONAL OATMEAL**

### ADDITIONS
- **DESSERT BITES $8 PP**
  dark chocolate cake • rainbow cookies • chocolate chip cookies •
  lemon tart • mini brownies • linzer tart
- **RAW BAR $15 PP**
  oysters • clams • spicy salmon tartare • shrimp cocktail
- **SIDES $2 PP**
  - passed hors d’oeuvres 4 for $15 pp see page 9
  - hors d’oeuvres stations
    pricing varies, see page 9
  - dark chocolate cake $150
    approximately 30 guests
**SEPTEMBER 2021**

**FAMILY STYLE**
SEASONAL FRUIT SALAD • CHEDDAR BISCUITS •
3 MAINS • 2 SIDES

**PLATED**
CHEDDAR BISCUITS • 1 STARTER • 3 MAINS • 2 SIDES

Available Saturday & Sunday. All packages include coffee & tea.

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**STARTERS**

**SEASONAL BURRATA**

**SEASONAL SOUP**
only available for plated

**MIXED BABY GREENS**
balsamic vinaigrette

**SEASONAL FRUIT SALAD** mint, honey, lime

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**SIDES**

**MAPLE CHICKEN SAUSAGE**

**APPLE SMOKED BACON**

**CANDIED BACON**

**HOME FRIES**

**CHIPS**

**JALAPEÑO CHEDDAR GRITS**

**BRUSSELS SPROUTS**

**FRIES**

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**ADDITIONS**

**DESSERT BITES** $8 PP
dark chocolate cake • rainbow cookies • chocolate chip cookies • lemon tart • mini brownies • linzer tart

**RAW BAR** $15 PP
oysters • clams • spicy salmon tartare • shrimp cocktail

**SIDES** $2 PP

**PASSED HORS D’OEUVRES** 4 FOR $15 PP see page 9

**HORS D’OEUVRES STATIONS**
pricing varies, see page 9

**DARK CHOCOLATE CAKE** $150
approximately 30 guests

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**MAINS**

**EGGS**

**RANCHERO SCRAMBLE** avocado, cheddar, black beans, charred tomato salsa

**THE SMITH EGGS BENEDICT** black forest ham, english muffin, poached eggs, hollandaise

**SIMPLE EGGS SCRAMBLED**

**EGG WHITE SCRAMBLE** baby spinach, goat cheese, shallots

**SICILIAN BAKED EGGS** artichokes, burrata, spinach, spicy tomato sauce, ciabatta

**AVOCADO TOAST** whole wheat, poached eggs, roasted pepper flakes, lemon, mixed greens

**GRIDDLE**

**VANILLA BEAN FRENCH TOAST** maple butter, caramelized bananas

**PANCAKES** whipped ricotta, toasted pecans, salted caramel sauce

*Only available for Plated

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**LUNCH**

**MAC & CHEESE** skillet roasted

**KALE & QUINOA SALAD** sun dried cranberries, ricotta salata, toasted almonds, Dijon vinaigrette

**GRILLED CHICKEN SANDWICH** burrata, tomato jam, basil aioli

**BLT + E SANDWICH** apple smoked bacon, fried egg, lemon aioli

**MEDITERRANEAN SALAD** romaine, cucumber, red onion, baby bell peppers, olives, feta, lemon oregano vinaigrette

**CAESAR SALAD** little gem, crispy parmesan frico

**STEAK & EGGS** grilled flatiron steak, scrambled eggs

$7 supplement per person for entire party

**NY STRIP** peppercorn sauce

$12 supplement per person for entire party

**FILET MIGNON** peppercorn sauce

$15 supplement per person for entire party
TABLE HORS D’OEUVRES

TOASTED SESAME HUMMUS spiced crackers & crudités

SEASONAL RINGS

THE SAUCE PIZZA marinara, pepperoni, mozzarella, pickled chilies

THE SHROOM PIZZA hen of the woods mushrooms, fontina, mozzarella, truffle

CRISPY FRIED CALAMARI spicy marinara

SPICY SALMON TARTARE crispy rice, avocado, sriracha, nori

SHISHITO PEPPERS sea salt

STARTERS

SEASONAL BURRATA

POTATO CHIPS blue cheese fondue

SEASONAL SOUP *only available for plated

SHRIMP COCKTAIL *$5 supplement per person for entire party

SALADS

LITTLE GEM CAESAR parmesan frico

MEDITERRANEAN romaine, cucumber, red onion, baby bell peppers, olives, feta, lemon oregano vinaigrette

KALE & QUINOA cranberries, ricotta salata, toasted almonds, dijon vinaigrette

PASTA

TAGLIATELLE BOLOGNESE 10 hour ragu, mascarpone

RICOTTA GNOCCHI truffle cream

SEASONAL RIGATONI

SQUID INK SPAGHETTI sautéed shrimp, calamari, tomatoes, scallion, crumbled garlic bread

MAC & CHEESE skillet roasted

MAINS

SEASONAL SALMON

MINI BURGER American cheese, apple smoked bacon, pickles, shredded romaine, red onion, 50/50 sauce *Only available for Family Style

MINI BURGER SUPREME gruyere, watercress, red onion, green pepper-corn sauce *Only available for Family Style

SHRIMP & GRITS

BRICK PRESSED CHICKEN lemon chicken jus

SPICY FRIED CHICKEN jalapeño cheddar grits, slaw, pickles

VEGETABLE BIBIMBAP sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg

BRAISED BEEF SHORT RIB red wine jus

THE SMITH BAR STEAK chimichurri *$7 supplement per person for entire party

NY STRIP peppercorn sauce *$12 supplement per person for entire party

FILET MIGNON peppercorn sauce *$15 supplement per person for entire party

SIDES

SMASHED GARLIC POTATOES

SEASONAL VEGETABLES

HAND CUT FRIES

DESSERTS

DESSERT BITES *all included

chocolate chip cookies, mini brownies, rainbow cookies, lemon, tart, linzer tart

PLATED DESSERT *plated dinner only

STICKY TOFFEE PUDDING

S’MORES IN A JAR

HOT FUDGE SUNDAE

SEASONAL ICE CREAM OR SORBET

SEASONAL FRUIT SALAD
DINNER PRIX FIXE

*No substitutions or modifications

TABLE HORS D’OEUVRES  *to share

TOASTED SESAME HUMMUS  spiced crackers & crudités

POTATO CHIPS  blue cheese fondue

MAINS  *guests choose one

SEASONAL RIGATONI

BRICK PRESSSED CHICKEN
smashed garlic potatoes, baby spinach, lemon chicken jus

SEASONAL SALMON

DESSERT BITES  *all items included

DARK CHOCOLATE CAKE  MINI BROWNIES
CHOCOLATE CHIP COOKIES  LINZER TART
LEMON TART  RAINBOW COOKIES
COCKTAIL PARTY

BRUNCH

two hour standing reception • Sat & Sun only

6 PASSED HORS D’ŒUVRES

unlimited brunch cocktails (choice of two), house red, house white, cava, house beer, fountain soda, juice, coffee, and tea

EVENING

two or three hour standing reception

7 PASSED HORS D’ŒUVRES

premium open bar and (optional) two passed specialty cocktails

PASSED HORS D’ŒUVRES

ALL OCCASIONS

SPINACH & FETA CUPS

MACARONI & CHEESE BALLS

DEVILED EGGS Dijon, habanero

HUMMUS & ROASTED RED PEPPER CROSTINI

SPICY SALMON TARTARE crispy rice, spicy sauce, nori, avocado vinaigrette

BIBIMBAP CROQUETTES house made kimchee, sriracha

THE SAUCE PIZZA marinara, pepperoni, mozzarella, pickled chilies

RICOTTA GNOCCHI truffle cream

THE SHROOM PIZZA hen of the woods mushrooms, fontina, mozzarella, truffle

AVOCADO TACOS queso fresco

CRAB CAKE TOTS southern tartar, green apple

JUMBO SHRIMP COCKTAIL *$5 supplement pp

MINI LOBSTER ROLLS *$5 supplement pp

SMOKED SALMON TOAST

FRIES green peppercorn aioli

SPICY TUNA TARTARE shrimp cracker

SEARED TUNA cucumber, tapenade

CHICKEN WONTONS hoisin dip

CHICKEN PARMESAN

SHORT RIB DUMPLINGS smoked paprika aioli

STEAK FRITES potato chips, balsamic onion jam

BRUNCH ONLY

MINI FRENCH TOAST BITES

CHICKEN SAUSAGE IN A BLANKET

GOAT CHEESE & KALE QUICHE

GRILLED HAM & CHEESE

HORS D’ŒUVRES STATIONS

priced per person for entire party only; available for brunch, lunch, dinner or cocktail parties

LIGHT BITES

POTATO CHIPS ($4)
blue cheese fondue

CRUDITÉS ($5)
raw hand cut vegetables & herb aioli

ARTISANAL CHEESE ($6)
selection of cheeses & fruit

MEDITERRANEAN PLATE ($6)
babaganoush, hummus, feta dip, grilled flatbread

SMOKED SALMON BOARD ($6)
smoked Norwegian salmon, traditional garnish

SALUMI PLATE ($8)
sopresatta, prosciutto, hot capicola

SHRIMP COCKTAIL ($9)

CANDIED BACON ($5)

LARGE SCALE

MINI BURGER ($9)
american cheese, apple smoked bacon, pickles, shredded romaine, red onion, 50/50 sauce

MINI BURGER SUPREME ($9)
gruyere, watercress, red onion, green peppercorn sauce

OYSTERS & CLAMS ($15) on half shell

DESSERT BITES

all items included for an additional $8 pp

DARK CHOCOLATE CAKE • LEMON TART •
CHOCOLATE CHIP COOKIES • LINZER TART •
MINI BROWNIES • RAINBOW COOKIES

9
BEVERAGE PACKAGES

Pricing per person. Please note it is against New York state law to serve alcohol on Sunday before 10AM ADD DC CHI INFO.

SOFT DRINKS- $10
soda, juice, coffee, & tea

BREAKFAST

BREAKFAST PACKAGE- $15
two specialty brunch cocktails served with juice & soda

LUNCH

BEER & WINE - $30
unlimited house wine, cava, house beer, juice, fountain soda, coffee & tea

PREMIUM OPEN BAR- $40
full beer & wine package along with unlimited premium alcohol & 2 unlimited specialty cocktails

TOP SHELF OPEN BAR- $50
full standard open bar package along with top shelf alcohol & 2 unlimited specialty cocktails

BRUNCH

SOFT DRINKS- $10
soda, juice, coffee, & tea

SPECIALTY COCKTAILS - $20
two unlimited specialty brunch cocktails, fountain soda, juice, coffee & tea

BEER & WINE - $30
unlimited house wine, cava, house beer, juice, fountain soda, coffee & tea

BRUNCH COCKTAILS, BEER & WINE - $35
unlimited house wine, cava, house beer, juice, fountain soda, coffee & tea

PREMIUM OPEN BAR- $40
full beer & wine package along with unlimited premium alcohol & 2 unlimited specialty cocktails

TOP SHELF OPEN BAR- $50
full standard open bar package along with top shelf alcohol & 2 unlimited specialty cocktails

DINNER

BEER & WINE - $40
unlimited house wine, cava, house beer, juice, fountain soda, coffee & tea

PREMIUM OPEN BAR - $50
full beer & wine package along with unlimited premium alcohol & 2 unlimited specialty cocktails

TOP SHELF OPEN BAR - $60
full standard open bar package along with top shelf alcohol & 2 unlimited specialty cocktails

SPECIALTY COCKTAILS (choose 2)

BOOZY

MIDTOWN MANHATTAN NO. 2
bourbon, amaro, walnut liqueur, spanish vermouth, house smith bitters

DIRTY JANE
new york vodka, pickled green tomato

CRISP

POOL PARTY
gin, aperol, grapefruit liqueur, lemon, prosecco

CUCUMBER LOCO
silver tequila, french orange liqueur, cucumber, lime, salt

MOSCOW MULE
vodka, house-made ginger beer, lime

HUNGRY TEACHER
kentucky bourbon, mint, lime, lemon

PUNCH

SANTIAGO PUNCH
pisco, pineapple thai basil shrub, green chartreuse, spiced caribbean liqueur, tiki bitters

BUBBLY

GOLDEN EYE
aperol, italian orange brandy, lime, sparkling red wine, rosemary

OLD CUBANO
martinique aged rum, lime, mint, prosecco

SPICY

TOUCH OF EVIL
kentucky rye, aperol, grapefruit, habanero lime syrup

SMOKE ‘EM IF YOU GOT ‘EM
mezcal, lime, cholula chili, grapefruit, habanero lime syrup

THE SMITH BLOODY MARY
new york vodka, secret mix

ZERO PROOF

THREE LEGGED RACE
pineapple-thai basil shrub / soda / yuzu / thai basil

DUCK DUCK JUICE
orange / pineapple / cranberry / housemade ginger beer

BRUNCH COCKTAILS

• BLOODY MARY
• MIMOSA
• BELLINI
• BARNSTORMER
# Premium Open Bar

**House Wines**
- Cava
- Malbec
- Pinot Grigio

**Port**
- Cockburn's

**All House Beer**

**Vodka**
- Ketel One
- Original
- Citron
- Orange
- Stoli
- Original
- Raspberry
- Vanilla
- Orange
- Tito's

**Tequila**
- Avion Silver

**Gin**
- Bombay Sapphire
- Tanqueray

**Cordial's & Liquors**
- Aperol
- Bailey's
- Campari
- Chambord
- Frangelico
- Godiva
- Limoncello
- Kahlua
- Pimm's
- Ramazzotti
- Sambuca
- St. Germain
- Tia Maria

**Scotch, Whiskey, & Bourbon**
- Bulleit
- Bulleit Rye
- Canadian Club
- Cutty Sark

**Top Shelf Open Bar**
(includes all premium open bar)

**Vodka**
- Belvedere
- Chopin
- Grey Goose

**Gin**
- Greenhook Ginsmiths
- Hendrick's

**Cognac**
- Courvoisier VS
- Hennessy VS
- Remy Martin VSOP

**Tequila**
- Corralejo Añejo
- Don Julio Silver
- Patron Añejo
- Patron Reposado
- Riazul Añejo
- Riazul Reposado
- Tromba Silver
- Tromba Reposado

**Cordial's & Liquors**
- Chartreuse
- Cointreau
- Drambuie
- Grand Marnier

**Scotch, Whiskey, & Bourbon**
- Basil Hayden
- Few Rye
- Glenlivet 12 Year
- Johnnie Walker Black Label
- Laphroaig
- Macallan Scotch 12 Year
- Michter's Rye
- Woodford Reserve Small Batch Bourbon