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 | 312.766.1129

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**THE CLARK**  
**main level**  
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 50 guests.

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**GUEST CAPACITIES**

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<th>PLATED</th>
<th>FAMILY STYLE</th>
<th>COCKTAILS &amp; HORS D’OEUVRES</th>
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**DINING OPTIONS: PLATED OR FAMILY STYLE**

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:** $23  
  see menu on page 5
- **LUNCH:** $37  
  see menu on page 7
- **BRUNCH:** $39  
  see menu on page 6
- **DINNER:** $62  
  see menu on page 8

**Brunch Cocktail Party:** $75  
choose 6 passed hors d’oeuvres (2.5 hours)

**Cocktail Party:** $80/$95  
choose 7 passed hors d’oeuvres ($80 for 2 hours; $95 for 3 hours)
With optional AV capabilities, The Kinzie dinning room is great for every kind of gathering with a capacity for up to 50 guests.

GUEST CAPACITIES

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FAMILY STYLE to share

BUTTERMILK BISCUITS • 3 MAINS • 2 SIDES TO SHARE

PLATED

BUTTERMILK BISCUITS • CHOICE OF 3 MAINS

Available Monday – Friday. All packages include coffee & tea. Please view additional offerings on our seasonal private dining menu.*

SIDES TO SHARE

MAPLE CHICKEN SAUSAGE
APPLE SMOKED BACON
HOME FRIES
MIXED BERRIES
JALAPEÑO CHEDDAR GRITS
FRIES
MIXED BABY GREENS
balsamic vinaigrette

MAINS

FAMILY STYLE

HOUSEMADE GRANOLA greek yogurt, mixed berries, pistachios, sunflower seeds, sesame, strawberry jam
EGGS FLORENTINE sautéed spinach, english muffin, hollandaise, poached eggs
GOAT CHEESE SCRAMBLE baby spinach, shallots, soft herbs
CHICKEN SAUSAGE + EGGS english muffin, hollandaise, poached eggs
RANCHERO SCRAMBLE black beans, avocado, chihuahua cheese, salsa verde, jalapeños, blue corn tortillas, pickled onions
SMOKED SALMON BENNY english muffin, hollandaise, poached eggs
BURRATA TOAST toasted sourdough, roasted tomato, japanese eggplant, basil almond pesto, poached eggs
BUTTERMILK PANCAKES*
AVOCADO TOAST whole wheat, red pepper flakes, lemon, poached eggs
THE SMITH EGGS BENEDICT black forest ham, english muffin, poached eggs, hollandaise

PLATED

STEEL CUT OATMEAL*

HOUSEMADE GRANOLA greek yogurt, mixed berries, pistachios, sunflower seeds, sesame, strawberry jam
EGGS FLORENTINE sautéed spinach, english muffin, hollandaise, poached eggs, home fries
GOAT CHEESE SCRAMBLE baby spinach, shallots, soft herbs
CHICKEN SAUSAGE + EGGS english muffin, hollandaise, poached eggs, home fries
RANCHERO SCRAMBLE black beans, avocado, chihuahua cheese, salsa verde, jalapeños, blue corn tortillas, pickled onions
SMOKED SALMON BENNY english muffin, hollandaise, poached eggs, home fries
BURRATA TOAST toasted sourdough, roasted tomato, japanese eggplant, basil almond pesto, poached eggs
AVOCADO TOAST whole wheat, red pepper flakes, lemon, poached eggs
THE SMITH EGGS BENEDICT black forest ham, english muffin, hollandaise, poached eggs, home fries

ADDITIONS

DESSERTS TO SHARE
CHOICE OF TWO FOR $12 PP
sticky sticky toffee pudding • pie* • berries + cream • includes cookies to share

DARK CHOCOLATE CAKE
$150
approximately 30 guests

* Please view additional offerings on our seasonal private dining menu.
**FAMILY STYLE to share**

- BUTTERMILK BISCUITS • 3 MAINS • 2 SIDES

**PLATED**

- BUTTERMILK BISCUITS • CHOICE OF 3 MAINS • 2 SIDES TO SHARE

---

**MAINs**

**FAMILY STYLE**

- **BURRATA TOAST** toasted sourdough, roasted tomato, japanese eggplant, basil almond pesto, poached eggs
- **GOAT CHEESE SCRAMBLE** baby spinach, shallots, soft herbs
- **RANCHERO SCRAMBLE** black beans, avocado, chihuahua cheese, salsa verde, jalapeños, blue corn tortillas, pickled onions
- **AVOCADO TOAST** whole wheat, red pepper flakes, lemon, poached eggs
- **THE SMITH EGGS BENEDICT** black forest ham, english muffin, poached eggs, hollandaise
- **SMOKED SALMON TOAST** soft scrambled eggs, salmon caviar, scallion cream cheese, everything spice, brioche
- **VANILLA BEAN FRENCH TOAST**
- **BUTTERMILK PANCAKES**
- **GRILLED CHICKEN SANDWICH** burrata, tomato jam, basil aioli, toasted ciabatta
- **ROASTED CAULIFLOWER BANH MI SANDWICH** avocado, cucumber, jalapeño, pickled vegetables, spicy sesame aioli, ciabatta
- **MAC + CHEESE** skillet roasted
- **KALE + QUINOA SALAD** sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette
- **CAESAR SALAD** little gem, crispy parmesan frico
- **GRILLED CHICKEN** scallion and shishito pepper vinaigrette
- **ROASTED SALMON** ($6 supplement pp for entire party)
- **GRILLED SHRIMP** scampi butter ($6 supplement pp for entire party)
- **FILET MIGNON** peppercorn sauce ($16 supplement pp for entire party)

**PLATED**

- **BURRATA TOAST** toasted sourdough, roasted tomato, japanese eggplant, basil almond pesto, poached eggs
- **GOAT CHEESE SCRAMBLE** baby spinach, shallots, soft herbs, mixed greens
- **RANCHERO SCRAMBLE** black beans, avocado, chihuahua cheese, salsa verde, jalapeños, blue corn tortillas, pickled onions
- **AVOCADO TOAST** whole wheat, red pepper flakes, lemon, poached eggs
- **THE SMITH EGGS BENEDICT** black forest ham, english muffin, hollandaise, poached eggs, home fries
- **BENEDICT JOHNNY** cheddar cornbread, maple chicken sausage, poached eggs, hollandaise
- **SMOKED SALMON TOAST** soft scrambled eggs, salmon caviar, scallion cream cheese, everything spice, brioche
- **SHRIMP + GRITS** jalapeño cheddar grits, baked eggs, scampi butter, blackened shoestring potatoes
- **VANILLA BEAN FRENCH TOAST**
- **GRILLED CHICKEN SANDWICH** burrata, tomato jam, basil aioli, toasted ciabatta, fries
- **ROASTED CAULIFLOWER BANH MI SANDWICH** avocado, cucumber, jalapeño, pickled vegetables, spicy sesame aioli, ciabatta, fries
- **KALE + QUINOA SALAD** sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette (add grilled chicken, roasted salmon $4 pp, grilled shrimp $3 pp, or charred steak $5 pp supplement, one protein for entire party)
- **CAESAR SALAD** little gem, crispy parmesan frico (add grilled chicken, roasted salmon $4 pp, grilled shrimp $3 pp, or charred steak $5 pp supplement, one protein for entire party)
- **FILET MIGNON** peppercorn sauce, fries ($16 supplement pp for entire party)

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**SIDES**

- **CINNAMON SUGAR DOUGHNUTS** hot fudge dipping sauce
- **MAPLE CHICKEN SAUSAGE**
- **APPLE SMOKED BACON**
- **MIXED BERRIES**
- **HOME FRIES**
- **POTATO CHIPS** blue cheese fondue
- **JALAPEÑO CHEDDAR GRITS**
- **BLISTERED SHISHITO PEPPERS** yuzu aioli, lava salt
- **FRIES**

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**ADDITIONS**

- **TABLE HORS D’ŒUVRES CHOICE OF TWO** FOR $9 PP burrata • crispy sesame calamari • spicy salmon tartare • shishito peppers • arancini
- **DESSERTS TO SHARE CHOICE OF TWO** FOR $12 PP sticky toffee pudding • pie* • berries + cream • includes cookies to share
- **RAW BAR $19 PP** oysters • spicy salmon tartare • shrimp cocktail
- **DARK CHOCOLATE CAKE $150** approximately 30 guests

---

Available Friday - Sunday. All packages include coffee & tea. **Please view additional offerings on our seasonal private dining menu.**
## Family Style to Share

2 Starters • 3 Main • 2 Sides

### Starters

- **Potato Chips** blue cheese fondue
- **Black Truffle Arancini** mushroom risotto, mozzarella, truffle aioli
- **Shrimp Cocktail**
- **Burrata** overnight tomatoes, Japanese eggplant, basil almond pesto, garlic ciabatta toast
- **Spicy Salmon Tartare** crispy rice, avocado, sriracha, nori
- **Blistered Shishito Peppers** yuzu aioli, lava salt
- **Crisy Sesame Calamari** gochujang aioli, thai basil, lime

### Main Style

#### Grilled Chicken Sandwich
burrata, tomato jam, basil aioli

#### Roasted Cauliflower Banh Mi Sandwich
avocado, cucumber, jalapeño, pickled vegetables, spicy sesame aioli, ciabatta

#### Avocado Toast
whole wheat, red pepper flakes, lemon, poached eggs

#### Kale + Quinoa Salad
sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette

#### Caesar Salad
little gem, crispy parmesan frico

#### Mac + Cheese
skillet roasted

#### Ricotta Gnocchi
truffle cream

#### Bolognese
rigatoni, red wine braised chicken ragu, parmesan, basil

#### Rigatoni Alla Vodka
tomato, stracciatella, crème fraîche, sesame

#### Brick Pressed Chicken
lemon chicken jus

#### Roasted Salmon*
($6 supplement pp for entire party)

#### Grilled Shrimp
scampi butter ($6 supplement pp for entire party)

#### Vegetable Bibimbap
sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg

#### The Smith Bar Steak
chimichurri ($8 supplement pp for entire party)

#### NY Strip
peppercorn sauce ($13 supplement pp for entire party)

#### Filet Mignon
peppercorn sauce ($16 supplement pp for entire party)

### Sides

- **Fries**
- **Jalapeño Cheddar Grits**
- **Shishito Peppers**
- **Baby Spinach** toasted garlic, lemon

### Additions

#### Raw Bar $19 PP
- oysters • spicy salmon tartare • shrimp cocktail

#### Desserts to Share Choice of Two for $12 PP
- sticky toffee pudding • pie* • berries + cream • includes cookies to share

#### Passed Hors d’Oeuvres Choice of Four $22 PP
- see page 9

#### Dark Chocolate Cake $150
- approximately 30 guests

---

• Family Style to Share
• 2 Starters to Share • Choice of 3 Main • 2 Sides

Available Monday – Thursday. Please view additional offerings on our seasonal private dining menu.*
Please view additional offerings on our seasonal private dining menu.*

### STARTERS
*add on table hors d’oeuvres before starters, choice of two for $9 pp*
- **POTATO CHIPS** blue cheese fondue
- **BLACK TRUFFLE ARANCINI** mushroom risotto, mozzarella, truffle aioli
- **SHRIMP COCKTAIL**
- **BURRATA** overnight tomatoes, Japanese eggplant, basil almond pesto, garlic ciabatta toast
- **SPICY SALMON TARTARE** crispy rice, avocado, sriracha, nori
- **BLISTERED SHISHITO PEPPERS** yuzu aioli, lava salt
- **CRISPY SESAME CALAMARI** gochujang aioli, thai basil, lime
- **LITTLE GEM CAESAR** parmesan frico
- **KALE + QUINOA SALAD** sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette

### MAINS

#### FAMILY STYLE
- **RICOTTA GNOCCHI** truffle cream
- **RIGATONI ALLA VODKA** tomato, stracciatella cheese, crème fraîche, sesame
- **MAC + CHEESE** skillet roasted
- **BOLOGNESE** rigatoni, red wine braised chicken ragu, parmesan, basil
- **ROASTED SALMON**
- **GRILLED SHRIMP** scampi butter
- **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 ($8 supplement pp for entire party)
- **NY STRIP** peppercorn sauce ($13 supplement pp for entire party)
- **FILET MIGNON** peppercorn sauce ($16 supplement pp for entire party)

#### PLATED
- **RICOTTA GNOCCHI** truffle cream
- **RIGATONI ALLA VODKA** tomato, stracciatella cheese, crème fraîche, sesame
- **BOLOGNESE** spaghetti, red wine braised chicken ragu, parmesan, basil
- **ROASTED SALMON**
- **BRICK Pressed CHICKEN** baby spinach, smashed garlic potatoes, lemon chicken jus
- **VEGETABLE BIBIMBAP** sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg
- **BRAISED BEEF SHORT RIB** jalapeño cheddar grits, crispy onions, red wine jus
- **THE SMITH BAR STEAK** chimichurri, fries ($8 supplement pp for entire party)
- **NY STRIP** peppercorn sauce, fries ($13 supplement pp for entire party)
- **FILET MIGNON** peppercorn sauce, fries ($16 supplement pp for entire party)

### SIDES
- **SMASHED GARLIC POTATOES**
- **FRIES**
- **JALAPEÑO CHEDDAR GRITS**
- **SHISHITO PEPPERS**
- **BABY SPINACH** toasted garlic, lemon

### ADDITIONS
- **RAW BAR** $19 PP oysters • spicy salmon tartare • shrimp cocktail
- **PASSED HORS D’OEUVRES**
- **CHOICE OF FOUR** $22 PP see page 9
- **DARK CHOCOLATE CAKE** $150 approximately 30 guests

### DESSERTS
*includes cookies*
- **STICKY TOFFEE PUDDING** skillet baked, medjool dates, vanilla ice cream
- **SEASONAL PIE**
- **BERRIES + CREAM** whipped cream, seasonal sorbet
**Cocktail Party**

### Brunch

- **2.5 hours standing reception** • Sat & Sun only
- **6 PASSED HORS D’OEUVRES**
- Unlimited brunch cocktails (choice of two), selected house red, selected house white, cava, draft beer, fountain soda, juice, coffee, and tea

### Evening

- **2 or 3 hours standing reception**
- **7 PASSED HORS D’OEUVRES**
- Premium open bar and (optional) two passed specialty cocktails

### Passed Hors d’Oeuvres

**All Occasions**

- **Mac + Cheese Balls**
- **Spicy Salmon Tartare** • crispy rice, avocado, sriracha, nori
- **Black Truffle Arancini** • mushroom risotto, mozzarella, truffle aioli
- **Ricotta Gnocchi** • truffle cream
- **Avocado Tacos** • queso fresco, tomatoes
- **Crab Cake Tots** • southern tartar, apple chutney
- **Fries** • green peppercorn aioli
- **Spicy Tuna Tartare** • shrimp cracker
- **Bibimbap Croquettes** • house made kimchee, sriracha
- **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**
- **Smoked Salmon Toast**

### Hors d’Oeuvres Stations

For up to 30 guests; only available for cocktail parties

- **Potato Chips** $180  
  Additional guests $6 pp
  Blue cheese fondue
- ** Crudité $210**  
  Additional guests $7 pp
  Raw hand cut vegetables & herb aioli
- **Artisanal Cheese** $240  
  Additional guests $8 pp
  Selection of cheeses & fruit
- **Mediterranean Plate** $240  
  Additional guests $8 pp
  Babaganoush, hummus, feta dip, lavash
- **Smoked Salmon Board** $300  
  Additional guests $10 pp
  Smoked norwegian salmon, traditional garnish
- **Shrimp Cocktail** $330  
  Additional guests $11 pp
  Mini smith burger $330  
  Additional guests $11 pp
  Bacon shallot jam, cheddar, crispy onions, house pickles, TSB sauce, potato bun
- **Oysters** $480  
  Additional guests $16 pp
  On half shell

### Dessert Bites

All items included for an additional $10 pp

- **Chocolate Chip Cookies** •
- **Rainbow Cookies**
Pricing pp for unlimited beverages.

SOFT DRINKS- $12
soda, juice, coffee, & tea

BREAKFAST

BREAKFAST PACKAGE- $16
choice of two specialty brunch cocktails served with juice & soda

LUNCH + BRUNCH

BRUNCH COCKTAILS - $30
choice of two specialty brunch cocktails, fountain soda, juice, coffee & tea

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

BRUNCH COCKTAILS, BEER & WINE - $35
choice of two specialty brunch cocktails, selected house wine, cava, draft beer, juice, fountain soda, coffee & tea

PREMIUM OPEN BAR - $45
full beer & wine package along with premium alcohol, and choice of two specialty cocktails

TOP SHELF OPEN BAR - $60
full standard open bar package along with top shelf alcohol and choice of two specialty cocktails

PLEASE SEE PAGE 11 FOR PREMIUM & TOP SHELF OPTIONS

DINNER

BEER & WINE - $45
selected house wine, cava, draft beer, juice, fountain soda, coffee & tea

PREMIUM OPEN BAR - $55
full beer & wine package along with premium alcohol, and choice of two specialty cocktails

TOP SHELF OPEN BAR - $70
full standard open bar package along with top shelf alcohol and choice of two specialty cocktails

SPECIALTY COCKTAILS

(choose 2)

BUBBLY + BRIGHT

THE SPRITZ
aperitif / citrus / sparkling wine / soda

SANGRIA ROYALE
malbec / applejack / pear / aperitivo / citrus / tarragon / sparkling wine

THE GATSBY
american gin / pomegranate / hibiscus / lemon / prosecco

SPARKLING COSMO
vodka / aperol / cranberry / lime / orange blossom water / prosecco

SMASHES + SOURS

LYCHEE GIMLET
japanese gin / shochu / lychee / sake vermouth / salted yuzu

THIRD WHEEL
bourbon / rye / brandy / orchard cherry / orange liqueur / lemon

CUCUMBER LOCO
tequila blanco / cucumber / elderflower / orange liqueur / lime

SMOKESHOW
mezcal / passionfruit / chipotle / maple / lime

HOT TROPICS
rum / guava / black tea / cacao / cardamom / lime

HIGHBALLS + FIZZES

PEAR COLLINS
gin / pisco / pear / yuzu / tarragon / elderflower tonic

SUNSET PALOMA
tequila blanco / aperol / ginger / lemon / grapefruit soda

THE MULE
vodka / ginger beer / lime

BOOZY + CLASSIC

THE DIRTY
vodka / dry vermouth / olive brine / olive bitters / olive oil

FIRESIDE
rum / aperitivo / vermouth / banana / cardamom / clove

MIDTOWN MANHATTAN NO. 3
bourbon / rye / amaro / vermouth / rojo / sherry / bitters

OAXACAN SUNSHINE
mezcal / reposado tequila / grapefruit liqueur / tamarind / amaro / mole bitters

ESPRESSO MARTINI
vodka / coffee liqueur / vanilla / cold brew

ZERO PROOF

ALL DAY SPRITZ
verjus / NA aperitif / orange blossom / grapefruit soda

CITY BIRD
pineapple / pomegranate / hibiscus / NA aperitif / lime

THE GETAWAY
guava / black tea / yuzu / rose water / elderflower tonic

BRUNCH COCKTAILS

• BLOODY MARY
• THE SPRITZ
• SANGRIA ROYALE
• FRESHLY SQUEEZED MIMOSA
## PREMIUM OPEN BAR

### ALL DRAFT BEER & SELECTED RED, WHITE, & SPARKLING WINES

- **Port**: Cockburn’s

### VODKA

- Ketel One
- Ketel One Citroen
- Stoli
- Stoli Orange
- Tito’s

### TEQUILA

- Herradura Silver

### GIN

- Bombay Sapphire
- Tanqueray

### CORDIALS AND LIQUEURS

- Aperol
- Baileys
- Campari
- Chambord
- Limoncello
- Kahlua
- Pimm’s
- Sambuca

### BOURBON, RYE, & WHISKEY

- Bulleit Bourbon
- Maker’s Mark Bourbon
- Bulleit Rye
- Deadwood Rye
- Crown Royal
- Dewar’s White Label
- Jack Daniel
- Seagram’s 7

### RUM

- Bacardi Light
- Captain Morgan
- Mt. Gay
- Gosling’s

## TOP SHELF OPEN BAR

### (includes all premium open bar)

#### VODKA

- Belvedere
- Chopin
- Grey Goose

#### GIN

- Hendrick’s
- Plymouth

#### COGNAC

- Hennessy VS
- Remy Martin VSOP

#### TEQUILA

- Corralejo Reposado
- Don Julio Blanco
- Don Julio Reposado
- Don Julio Añejo

#### BOURBON, RYE, & SCOTCH

- Woodford Reserve
- Small Batch Bourbon
- Sagamore Rye
- Glenlivet 12 YR
- Johnnie Walker Black Label
- Balvenie 12