

THE SMITH

RESTAURANT & BAR

PRIVATE DINING
CHICAGO

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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 inquires. 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.



GUEST CAPACITIES

PLATED	FAMILY STYLE	COCKTAILS & HORS D'OEUVRES
20	40	50

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.

LUNCH: \$37
see menu on page 6

BRUNCH: \$39
see menu on page 5

DINNER: \$62
see menu on page 7

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)

THE KINZIE *lower level*

400 N Clark Street, Chicago, IL

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

PLATED	FAMILY STYLE	COCKTAILS & HORS D'OEUVRES
20	45	55

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.

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see menu on page 6

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Cocktail Party: \$80/\$95 choose 7 passed hors d'oeuvres (\$80 for 2 hours; \$95 for 3 hours)

FAMILY STYLE *to share*
BUTTERMILK BISCUITS • 3 MAINS •
2 SIDES

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

Available Saturday & Sunday. All packages include coffee & tea. Please view additional offerings on our seasonal private dining menu.*

MAINS FAMILY STYLE

BAKED EGGS ALLA VODKA tomato, spinach, stracciatella cheese, sesame, toasted ciabatta

GOAT CHEESE SCRAMBLE baby spinach, shallots, soft herbs

RANCHERO SCRAMBLE black beans, avocado, chihuahua cheese, salsa verde, jalapeños, blue corn tortillas, pickled onions

BREAKFAST SANDWICH black pepper bacon, egg, american cheese, avocado, roasted tomato aioli, brioche

AVOCADO TOAST whole wheat, red pepper flakes, lemon, poached eggs

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

VANILLA BEAN FRENCH TOAST*

BUTTERMILK PANCAKES*

GRILLED CHICKEN SANDWICH burrata, tomato jam, basil aioli, toasted 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)

SIDES

CINNAMON SUGAR DOUGHNUTS hot fudge dipping sauce

MAPLE CHICKEN SAUSAGE

APPLE SMOKED BACON

MIXED BERRIES

HOME FRIES

POTATO WAFFLES

POTATO CHIPS blue cheese fondue

JALAPEÑO CHEDDAR GRITS

BLISTERED SHISHITO PEPPERS yuzu aioli, lava salt

HAND CUT FRIES roasted garlic aioli

MAINS PLATED

BAKED EGGS ALLA VODKA tomato, spinach, stracciatella cheese, sesame, toasted ciabatta

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

BREAKFAST SANDWICH black pepper bacon, egg, american cheese, avocado, roasted tomato aioli, brioche, home fries

AVOCADO TOAST whole wheat, red pepper flakes, lemon, poached eggs

EGGS + BACON cheddar herb scramble, apple smoked bacon, potato waffles

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

BENEDICT JOHNNY cheddar cornbread, maple chicken sausage, poached eggs, hollandaise

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

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 fries, peppercorn sauce (\$16 supplement pp for entire party)

ADDITIONS

TABLE HORS D'OEUVRES 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 • tart* • layer cake • berries + cream • *includes cookies to share*

RAW BAR \$19 PP oysters • spicy salmon tartare • shrimp cocktail

DARK CHOCOLATE CAKE \$150
approximately 30 guests

FAMILY STYLE *to share*
2 STARTERS • 3 MAINS • 2 SIDES

PLATED
2 STARTERS TO SHARE • CHOICE OF 3 MAINS

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

STARTERS

- POTATO CHIPS** blue cheese fondue
- BLACK TRUFFLE ARANCINI** mushroom risotto, mozzarella, truffle aioli
- SHRIMP COCKTAIL** cocktail sauce, citrus remoulade
- BURRATA** spicy marinara, parmesan garlic bread
- SPICY SALMON TARTARE** crispy rice, avocado, sriracha, nori
- BLISTERED SHISHITO PEPPERS** yuzu aioli, lava salt
- CRISPY SESAME CALAMARI** gochujang aioli, thai basil, lime

SIDES

- HAND CUT FRIES** roasted garlic aioli
- JALAPEÑO CHEDDAR GRITS**
- BRUSSELS SPROUTS** avocado green goddess, soft herbs, pink peppercorns
- BLISTERED SHISHITO PEPPERS** yuzu aioli, lava salt
- BABY SPINACH**

ADDITIONS

- RAW BAR \$19 PP** oysters • spicy salmon tartare • shrimp cocktail
- DESSERTS TO SHARE CHOICE OF TWO FOR \$12 PP** sticky toffee pudding • tart* • layer cake • berries + cream • *includes cookies to share*
- PASSED HORS D’OEUVRES CHOICE OF THREE \$18 PP** spicy salmon tartare • black truffle arancini • mac + cheese balls • ricotta gnocchi • fries • bibimbap croquettes • chicken parm • steak frites
- DARK CHOCOLATE CAKE \$150** approximately 30 guests

MAINS

FAMILY STYLE

- GRILLED CHICKEN SANDWICH** burrata, tomato jam, basil aioli
- 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
- SHORT RIB FUSILLI** 10 hour short rib ragu, burst tomatoes, mascarpone, parmesan
- RIGATONI ALLA VODKA** tomato, stracciatella, crème fraîche, sesame
- BRICK PRESSED CHICKEN** lemon chicken jus
- 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)
- 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)

PLATED

- GRILLED CHICKEN SANDWICH** burrata, tomato jam, basil aioli, fries
- 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
- GINGER SOBA NOODLE SALAD** shiitake mushrooms, cucumbers, snow peas, cashews, sesame, chili miso vinaigrette
- BLUE CHEESE WEDGE SALAD** baby romaine, granny smith apples, red onion, blue cheese dressing, garlic breadcrumbs
- THREE LETTUCE SALAD** red leaf romaine, castelfranco, baby gem, fennel, basil, lemon vinaigrette
add to any salad above grilled chicken, roasted salmon \$4 pp, grilled shrimp \$3 pp, or charred steak \$5 pp supplement, one protein for entire party
- RICOTTA GNOCCHI** truffle cream
- SHORT RIB FUSILLI** 10 hour short rib ragu, burst tomatoes, mascarpone, parmesan
- RIGATONI ALLA VODKA** tomato, stracciatella, crème fraîche, sesame
- BRICK CHICKEN FRITES** fries, lemon chicken jus
- ROASTED SALMON*** (\$6 supplement pp for entire party)
- VEGETABLE BIBIMBAP** sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg
- THE SMITH BAR STEAK** fries, chimichurri (\$8 supplement pp for entire party)
- NY STRIP** fries, peppercorn sauce (\$13 supplement pp for entire party)
- FILET MIGNON** fries, peppercorn sauce (\$16 supplement pp for entire party)

FAMILY STYLE *to share*
 3 STARTERS • 3 MAINS • 2 SIDES •
 2 DESSERTS & COOKIES

PLATED
 3 STARTERS TO SHARE • CHOICE OF 3 MAINS •
 2 DESSERTS TO SHARE & COOKIES

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 cocktail sauce, citrus remoulade

BURRATA spicy marinara, parmesan garlic bread

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

SIDES

SMASHED GARLIC POTATOES

HAND CUT FRIES roasted garlic aioli

JALAPEÑO CHEDDAR GRITS

BRUSSELS SPROUTS avocado green goddess, soft herbs, pink peppercorns

BABY SPINACH

CREAMED SPINACH GRATIN

ADDITIONS

RAW BAR \$19 PP oysters • spicy salmon tartare • shrimp cocktail

PASSED HORS D'OEUVRES

CHOICE OF THREE \$18 PP

spicy salmon tartare • black truffle arancini • mac + cheese balls • ricotta gnocchi • fries • bibimbap croquettes • chicken parm • steak frites

DARK CHOCOLATE CAKE \$150

approximately 30 guests

MAINS

FAMILY STYLE

RICOTTA GNOCCHI truffle cream

RIGATONI ALLA VODKA tomato, stracciatella cheese, crème fraîche, sesame

SHORT RIB FUSILLI 10 hour short rib ragu, burst tomatoes, mascarpone, parmesan

MAC + CHEESE skillet roasted

ROASTED SALMON*

GRILLED SHRIMP scampi butter

BRICK PRESSED CHICKEN lemon chicken jus

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

SHORT RIB FUSILLI 10 hour short rib ragu, burst tomatoes, mascarpone, parmesan

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 fries, chimichurri (\$8 supplement pp for entire party)

NY STRIP fries, peppercorn sauce (\$13 supplement pp for entire party)

FILET MIGNON fries, peppercorn sauce (\$16 supplement pp for entire party)

DESSERTS

**includes cookies*

STICKY TOFFEE PUDDING skillet baked, medjool dates, vanilla ice cream

DEVIL'S LAYER CAKE nine layer dark chocolate cake, mascarpone mousse, candied cocoa nibs

SEASONAL TART*

BERRIES + CREAM whipped cream, seasonal sorbet

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
not available at Lincoln Square

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

priced per person for entire party only, minimum of 25 guests; only available for cocktail parties

POTATO CHIPS \$6 PP
blue cheese fondue

CRUDITÉS \$7 PP
raw hand cut vegetables & herb aioli

ARTISANAL CHEESE \$8 PP
selection of cheeses & fruit

MEDITERRANEAN PLATE \$8 PP
babaganoush, hummus, feta dip, lavash

SMOKED SALMON BOARD \$10 PP
smoked norwegian salmon, traditional garnish

SHRIMP COCKTAIL \$11 PP

MINI SMITH BURGER \$11 PP
bacon shallot jam, cheddar, crispy onions, house pickles, TSB sauce, potato bun

OYSTERS \$16 PP
on half shell

DESSERT BITES

all items included for an additional \$10 pp

**CHOCOLATE CHIP COOKIES •
RAINBOW COOKIES**

BEVERAGE PACKAGES

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

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

PLEASE SEE PAGE 10 FOR PREMIUM & TOP SHELF OPTIONS

SPECIALTY COCKTAILS (choose 2)

BUBBLY + BRIGHT

THE SPRITZ

aperitif / citrus / sparkling wine / soda

SPARKLING PAPER PLANE

apple aperitif / aperitivo / amaro / sparkling wine

THE GATSBY

gin / pomegranate / hibiscus / lemon / prosecco

MANHATTAN SPAGLIATO

bourbon / vermouth rojo / orange / bitters / sparkling wine

FIREFLY

chamomile infused tequila / pisco / celery root / green chile / apéritif / sparkling wine

SMASHES + SOURS

YUZU GIMLET

shochu / gin / black plum / sake vermouth / lime leaf / yuzu

SMOKESHOW

mezcal / chile / amaro / passion fruit / maple / lime

CUCUMBER LOCO

tequila blanco / cucumber / elderflower / lime

SEASIDE SOUR

islay scotch / apricot / ginger / lemon

BASIL LEMON DROP

vodka / thai basil / bitter orange / lavender / lemon

SIDECAR

brandy / calvados / apple aperitif / lemon / sugar rim

HIGHBALLS + FIZZES

GINTONICA

gin / apple / elderflower / mediterranean tonic

THE MULE

vodka / ginger beer / lime

BOOZY + CLASSIC

WAKE-UP CALL

bourbon / rye / vermouth rojo / coffee liqueur / amaro / cacao / aperitivo

BLUE OLIVE MARTINI

vodka or gin / dry vermouth / house brine / blue cheese olives

WHISKEY BUSINESS

bourbon / allspice / amaro / angostura bitters

BIJOU COCKTAIL

gin / genepy / sweet vermouth / orange 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

BRUNCH COCKTAILS

- BLOODY MARY
- THE SPRITZ
- FRESHLY SQUEEZED MIMOSA
- SPARKLING PAPER PLANE

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

BAILEY'S

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