

THE SMITH

RESTAURANT & BAR

PRIVATE DINING
CHICAGO

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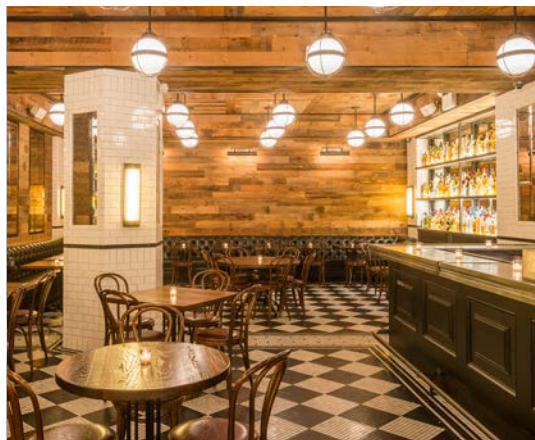
Thank you for considering The Smith for your special event. Our private rooms are perfect for any occasion. From corporate functions, rehearsal dinners, birthdays, holiday parties, baby showers, and more, we are committed to making your event memorable and assisting you every step of the way.

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.

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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	35	40

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

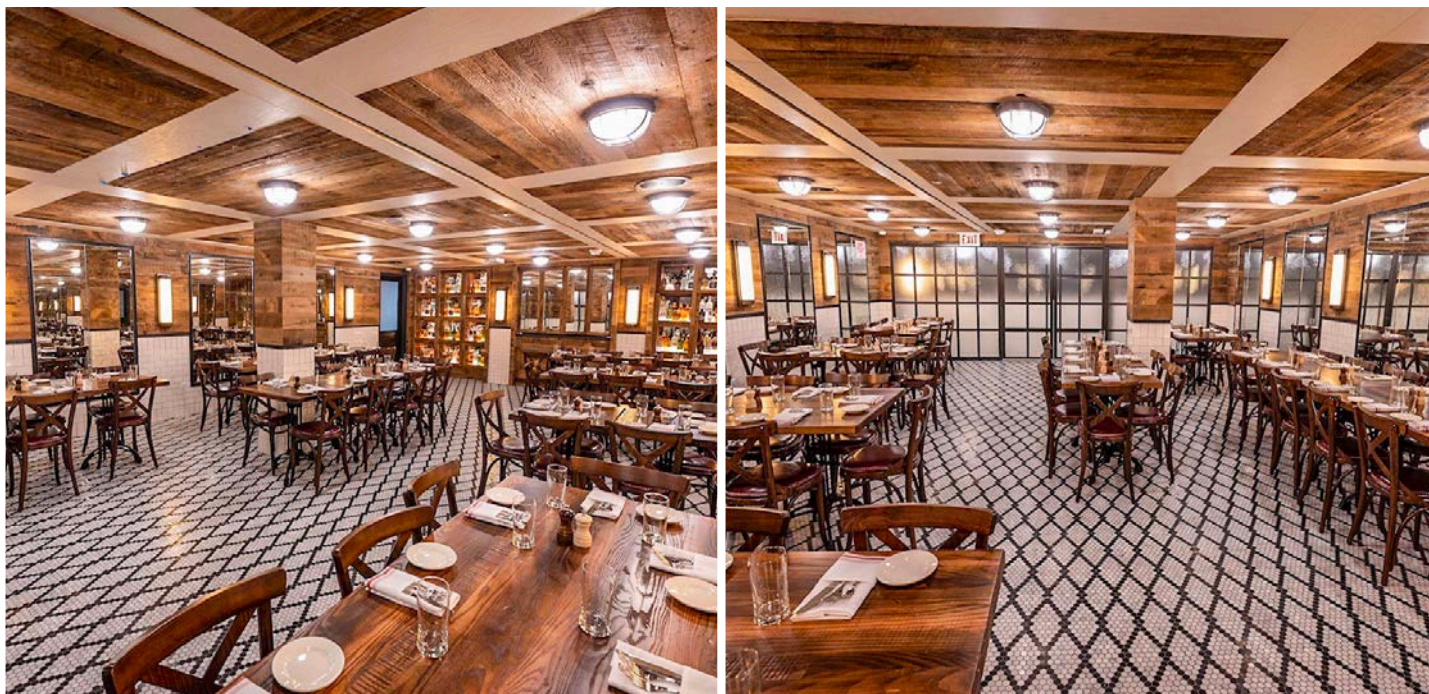
DINNER: \$62
see menu on page 7

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	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)

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**
- 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, poached 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 calamari • spicy salmon tartare • arancini • fried chicken nuggets
- DESSERTS TO SHARE CHOICE OF TWO FOR \$12 PP** sticky toffee pudding • layer cake • berries + cream • quarter pounders
- 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 toasted almond arugula pesto, parmesan garlic bread

SPICY SALMON TARTARE crispy rice, avocado, sriracha, nori

FRIED CHICKEN NUGGETS
spicy peach jam

CRISPY CALAMARI
zucchini, feta, oregano, sesame, olives, lemon aioli

SIDES

HAND CUT FRIES roasted garlic aioli

JALAPEÑO CHEDDAR GRITS

BRUSSELS SPROUTS avocado green goddess, soft herbs, pink peppercorns

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 • layer cake • berries + cream • quarter pounders

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 MAFALDINE 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

SNAP PEA SALAD cucumbers, pea shoots, pecorino, lemon parmesan 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 MAFALDINE 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

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

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** toasted almond arugula
pesto, parmesan garlic bread
- SPICY SALMON TARTARE** crispy rice,
avocado, sriracha, nori
- FRIED CHICKEN NUGGETS**
spicy peach jam
- CRISPY CALAMARI**
zucchini, feta, oregano, sesame, olives,
lemon aioli
- 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 MAFALDINE** 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 MAFALDINE** 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

- STICKY TOFFEE PUDDING** skillet baked, medjool dates,
vanilla ice cream
- DEVIL'S LAYER CAKE** nine layer dark chocolate cake, mascarpone
mousse, candied cocoa nibs
- BERRIES + CREAM** whipped cream, seasonal sorbet
- QUARTER POUNDERS** giant homemade chocolate chip cookie

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

PASSED 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

SMASHES + SOURS

YUZU GIMLET

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

SMOKESHOW

mezcal / passion fruit/ chile / amaro / lime

ROSÉ SANGRIA

rosé wine / pisco / peach / cucumber / lemon / aperitivo / blanco vermouth / sparkling wine

CUCUMBER LOCO

tequila blanco / cucumber / elderflower / lime

BOURBON SOUR

bourbon / apricot / ginger / egg white / lemon

BASIL LEMON DROP

vodka / thai basil / bitter orange / lavender / lemon

HIGHBALLS + FIZZES

GIN + TONIC

citrus gin / thyme / mediterranean tonic

SUNSET PALOMA

tequila / grapefruit / aperitivo / ginger / lemon

THE MULE

vodka / ginger beer / lime

BOOZY + CLASSIC

WAKE-UP CALL

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

NEGRONI BIANCO

citrus gin / bitter bianco / bianco vermouth

BLUE OLIVE MARTINI

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

MIDTOWN MANHATTAN NO. 3

bourbon / rye / amaro / house vermouth blend / amontillado sherry / anogstura 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
- ROSÉ SANGRIA

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

CASONI APERITIVO

BAILEY'S

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

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