

# THE SMITH

RESTAURANT & BAR

PRIVATE DINING  
CHICAGO

# THE SMITH

RESTAURANT & BAR

## 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 | 312.766.1129

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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 40 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 dinning 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**

**CHIPS + DIP** french onion blue cheese dip, waffle cut potato chips, crunchy vegetables

**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 • chips + dip • 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

**CHIPS + DIP** french onion blue cheese dip, waffle cut potato chips, crunchy vegetables

**SHRIMP COCKTAIL** cocktail sauce, citrus remoulade

**BURRATA** toasted almond arugula pesto, sesame 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 • 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

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

**RICOTTA GNOCCHI** truffle cream

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

**BRICK PRESSED CHICKEN** salsa verde

**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

**MEDITERRANEAN SALAD** red romaine, cucumber, tomato, red onion, feta, olives, oregano 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, salsa verde

**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*

**CHIPS + DIP** french onion blue cheese dip, waffle cut potato chips, crunchy vegetables

**SHRIMP COCKTAIL** cocktail sauce, citrus remoulade

**BURRATA** toasted almond arugula pesto, sesame 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

**ROASTED FINGERLING POTATOES**  
lemon aioli, scallion, chili crisp

**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

**PASSED HORS D'OEUVRES CHOICE OF THREE \$18 PP** spicy salmon tartare • 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 RIGATONI** 10 hour short rib ragu, burst tomatoes, mascarpone, parmesan

**MAC + CHEESE** skillet roasted

**ROASTED SALMON\***

**GRILLED SHRIMP** scampi butter

**BRICK PRESSED CHICKEN** salsa verde

**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** roasted fingerling potatoes, salsa verde, charred scallions, almond romesco

**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

**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

#### CHIPS + DIP \$7 PP

french onion blue cheese dip, waffle cut potato chips, crunchy vegetables

#### 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 COSMO

vodka / cranberry / lemon / lime / orange blossom / sparkling wine

### THE GATSBY

gin / pomegranate / hibiscus / lemon / sparkling wine

### CHAMPAGNE COLADA

jamaican rum / coconut / mint / lime / sparkling wine

## SMASHES + SOURS

### WILDFLOWER

blanco tequila / mezcal / watermelon / lime / habanero

### THE GIMLET

brooklyn made dry gin / yuzu / shochu / lime

### ROSÉ SANGRIA

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

### BASIL LEMON DROP

vodka / thai basil / bitter orange / lavender / lemon

### BOURBON SOUR

bourbon / apricot / ginger / egg white / lemon

### CUCUMBER LOCO

blanco tequila / cucumber / elderflower / lime

## HIGHBALLS + FIZZES

### GIN + TONIC

citrus gin / thyme / mediterranean tonic

### SUNSET PALOMA

blanco tequila / grapefruit / aperitivo / ginger / lemon

### THE MULE

vodka / ginger beer / lime

## BOOZY + CLASSIC

### LAST CALL

reposado tequila / green chartreuse / maraschino / pineapple / lime

### 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

- CUCUMBER-PINEAPPLE MIMOSA
- GRAPEFRUIT MIMOSA
- PASSION FRUIT-ORANGE MIMOSA
- BLOODY MARY
- ROSÉ SANGRIA
- THE SPRITZ

# 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

ROULETTE RYE

CROWN ROYAL

DEWAR'S WHITE LABEL

JACK DANIEL

### 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

GLENLIVET 12 YR

JOHNNIE WALKER BLACK LABEL

FEW RYE

BRUICHLADDICH 'THE LADDIE'