PRIVATE DINING

THE CHICAGO
FIREHOUSE
RESTAURANT
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Located in the heart of the South Loop on Michigan Avenue, the private dining spaces at The Chicago Firehouse Restaurant is the premier location for any of your social or business functions. Our newly renovated rooms offer spacious accommodations for a variety of events, receptions, meetings or holiday parties. Our intimate rooms are designed to give you and your guests The Chicago Firehouse experience in a private setting all your own.

CONTACT
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LEAD STAFF
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In addition to our private dining rooms, The Chicago Firehouse Restaurant offers the option of a full venue buy-out. The entire restaurant accommodates 275 guests for a seated event and 450 guests for a cocktail reception. During this “new normal” we plan to deliver the same level of service The Chicago Firehouse is known for while adhering to the health and sanitation guidelines provided by the CDC, the state of Illinois and City of Chicago. Our capacity guidelines may change due to city and state orders.
The Palmer Parlor reflects the rich history and integrity of the firehouse with reclaimed hardwood floors and rich walnut walls. Once home to the Fire Chief’s Room in 1905, this elegant space has large windows overlooking Michigan Avenue and faces north, allowing for natural light. The Palmer Parlor features its own private bar.

The Palmer Parlor
Capacity
64 seated
100 cocktail reception
The Kimball Parlor shares a similar aesthetic to the Palmer Parlor with reclaimed hardwood floors and rich walnut walls. Unique features of the Kimball Parlor include large windows allowing for an abundance of natural light, and a view of the veranda.

**THE KIMBALL PARLOR**

**Capacity**
- 50 seated
- 75 cocktail reception

**THE KIMBALL PARLOR + THE PALMER PARLOR**

**Capacity**
- 120 seated
- 225 cocktail reception
The Mayor’s Room is warm and sophisticated with large windows, vintage exposed brick, and a built-in fireplace. The 55” TV can be used in business meetings for presentations or to cheer on one of your favorite Chicago teams.

THE MAYOR’S ROOM

Capacity
20 seated
25 cocktail reception
The Solarium is a beautiful addition to the first floor with charismatic open windows and a view of our outdoor patio. The Solarium is perfect for bridal showers, brunch, or afternoon tea.

**THE SOLARIUM**

**Capacity**
- 40 seated
- 75 cocktail reception

**THE SOLARIUM + THE PATIO**

**Capacity**
- 70 seated
- 150 cocktail reception
The second floor Veranda is a lovely option for warm weather gatherings and is the only space of its kind in the South Loop. The Veranda features a rooftop-like setting overlooking the patio, providing a sophisticated venue for all types of events.

**THE VERANDA**

**Capacity**
- 40 seated
- 70 cocktail reception
The Patio features lush greenery and blooming flowers that create a beautiful outdoor setting for cocktails or dining. The Patio can be combined with The Solarium to accommodate 70 seated and 150 for a cocktail reception.
Hors d’Oeuvres

PASSED OR STATIONARY

HOT

CHEF’S SEASONAL SOUP SHOOTER 3*

HOUSEMADE BAVARIAN PRETZEL BITES 3
Düsseldorfer Mustard

MINI TWICE-BAKED POTATOES 3*
Fingerling Potato, Cheddar, Sour Cream, Scallions

MUSHROOM ARANCINI 4
Asiago Cheese, Truffle Aioli

OYSTERS ROCKEFELLER 4
Creamed Spinach, Parmesan, Breadcrumbs

BAKED BRIE TARTLETS 4
Honey & Fig Jam, Phyllo Shell

FRENCH ONION GRATINÉE CROSTINI 4
Caramelized Onions, Gruyère Cheese, Toasted Baguette

PRIME BEEF MEATBALLS 4
Smoked Bacon, Pomodoro Sauce, Shaved Parmesan

FIREFRACKER SHRIMP 4.50
Tempura Battered Shrimp, Sweet & Spicy Sauce

BACON-WRAPPED MEDJOOL DATES 4.50*
Piquillo Pepper Sauce

GRILLED SHRIMP SKEWERS 4.50*
Chimichurri Sauce

BLACK TRUFFLE MAC & CHEESE BITES 5
Parmesan Basket, Orecchiette Pasta, Mornay Sauce

MINI CFH CRAB CAKES 5
Rémoulade Sauce

CFH SLIDERS 5
Angus Beef, White Cheddar, House Pickle, Special Sauce

FRENCH DIP SLIDERS 6
Slow Roasted Beef, Au Jus, Parker House Roll

COLD

TEA SANDWICHES 3
Cucumber-Dill, Pimiento Cheese or Curried Egg Salad

CAPRESE SALAD SKEWER 3*
Cherry Tomato, Basil, Mozzarella, Balsamic

104 ROLL 3.50*
Herbed Cream Cheese, Prosciutto, Asparagus

ROASTED BEET BRUSCHETTA 3.50
Goat Cheese, Sherry Vinaigrette, Grilled Bread

AVOCADO TOAST 4
Marinated Cherry Tomatoes, Radish, Sourdough Toast

SMOKED SALMON DIP 4
“Everything” Cracker, Cucumber, Crème Fraîche

MEXICAN-STYLE SHRIMP COCKTAIL 4*
Clamato, Lime, Avocado, Cilantro

STEAK TARTARE SPOON 4.50*
Hand-Cut Sirloin, Capers, Chives, Dijon

CRAB DEVILED EGG 5*
Old Bay, Tarragon, Mustard-Mayonnaise

MINI LOBSTER ROLLS 7
Maine Lobster, Celery, Chives

(CONTINUED)

*Gluten-Free
**PASSED OR STATIONARY**

**PLATTERS**

**VEGETABLE CRUDITÉ 3/PERSORN**
Market Vegetables with Green Goddess and Housemade Ranch Dips

**CHARCUTERIE 5/PERSON**
Chef’s Selection of Artisanal Cured Meats and Seasonal Condiments

**CHEESE 5/PERSON**
Chef’s Selection of Imported and Domestic Cheese, Crostini and Seasonal Condiments

**GRAND SHELLFISH TOWER MP**
Custom-Tailored Selection of Chilled Shellfish
(May Include Lobster, King Crab, Oysters and Shrimp)
Served on Ice with Cocktail Sauce, Mignonette, Lemons and Tabasco

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**LATE NIGHT BITES**

**MINI CHICAGO STYLE HOT DOG 4**
Mini Angus Beef Frank, All the Toppings

**MINI ITALIAN BEEF SANDWICH 4**
Shaved Beef, Giardiniera, Sweet Peppers

**CFH SLIDER 5**
Angus Beef, White Cheddar, House Pickle, Special Sauce

**FRENCH DIP SLIDERS 6**
Slow Roasted Beef, Au Jus, Parker House Roll

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*Gluten-Free*
Luncheon

$45+

**FIRST COURSE**
*Host selects 1*

**ASPARAGUS VINAIGRETTE**
Jumbo Chilled Asparagus, Hard-Cooked Egg, Shaved Parmesan, Mixed Lettuces, Orange Vinaigrette

**SIGNATURE LOBSTER BISQUE**
Fresh Maine Lobster, Cognac

**FRENCH ONION SOUP “GRATINÉE”**
Beef Broth, Gruyère Cheese

**CAESAR SALAD**
Romaine Hearts, Lolla Rossa, Garlic Croutons, Parmigiano

**SECOND COURSE**
*Host selects 2 / Guests choose 1 of 2*

**HONEY GLAZED AMISH CHICKEN BREAST**
Sautéed Zucchini and Summer Squash, Chicken Au Jus

**PAN-ROASTED FAROE ISLANDS SALMON**
Roasted Broccolini, Citrus Butter

**BURGER 104**
Double Angus Beef Patty, White Cheddar, Smoked Bacon, B&B Pickles, Firehouse Sauce, Pretzel Bun, Fries

**CFH MEATLOAF**
Prime Beef, Smoked Bacon, Garlic Whipped Potatoes, Mushroom & Sage Gravy

**FISH & CHIPS**
Lake Superior Walleye Pike, Hand-Cut Kennebec Fries, Tartar Sauce, Lemon

**BUFFALO CHICKEN SANDWICH**
Crispy Buttermilk Fried Chicken, Havarti Cheese, Blue Cheese Cole Slaw, Brioche Bun, Fries

**GRILLED PRIME HANGER STEAK (ADD $6)**
Hand-Cut Kennebec Fries, Béarnaise Sauce

**DESSERT COURSE**
*Host selects 1*

**CHOCOLATE BLACKOUT CAKE**
Devil’s Food Cake, Dark Chocolate Mousse, Toffee Crumbles

**SEASONAL CHEESECAKE**
Almond Crust, Seasonal Accompaniments

**SEASONAL SORBET**
Seasonal Sorbet, Maldon Salted Shortbread, Fresh Fruit

**SPECIALTY CAKE AVAILABLE UPON REQUEST**
Please inquire for pricing and availability
BREAD SERVICE

STARTERS
(Host selects 1)
MIXED LETTUCES SALAD
Tomatoes, Cucumbers, Red Onion, Herb Vinaigrette
CFH CAESAR SALAD
Romaine Hearts, Parmesan, Croutons
CHOPPED WEDGE SALAD
Cherry Tomatoes, Bacon Lardons, Red Onion, Blue Cheese

MAIN COURSE
(Host selects 3 / Guests choose 1 of 3)
MARINATED PRIME HANGER STEAK
Roasted Fingerling Potatoes, Béarnaise Sauce
HONEY GLAZED AMISH CHICKEN BREAST
Sautéed Zucchini and Summer Squash, Chicken Au Jus
PAN-ROASTED FAROE ISLANDS SALMON
Roasted Broccolini, Citrus Butter
CHARRED CAULIFLOWER STEAK
Sardinian Couscous, Sheep's Feta, Honey, Mint, Chilis
CFH MEATLOAF
Prime Beef, Smoked Bacon, Garlic Whipped Potatoes, Mushroom & Sage Gravy

COMPLEMENTS
Large family style sides typically serve 2-3 guests. Priced à la carte.
CLASSIC WHIPPED POTATOES 9
Roasted Garlic
BRUSSELS SPROUTS 11
Smoked Bacon, Medjool Dates
CREAMED SPINACH 9
Crème Fraîche, Parmesan
HAND-CUT KENNEBEC FRIES 9
Housemade Ranch, Ketchup
SAUTÉED ASPARAGUS 11
Herb Vinaigrette
POTATOES AU GRATIN 10
Gruyère Cheese
ROASTED BROCCOLINI 11
crispy garlic and red chilies
MACARONI & CHEESE 11
Four Cheese Mornay Sauce

DESSERTS
(Host selects 2 / Guests choose 1 of 2)
CHOCOLATE BLACKOUT CAKE
Devil’s Food Cake, Dark Chocolate Mousse, Toffee Crumbles
SEASONAL CHEESECAKE
Almond Crust, Seasonal Accompaniments
SEASONAL SORBET
Seasonal Sorbet, Maldon Salted Shortbread, Fresh Fruit
SPECIALTY CAKE AVAILABLE UPON REQUEST
Please inquire for pricing and availability
BREAD SERVICE

STARTERS
(Host selects 1)

MIXED LETTUCES SALAD
Tomatoes, Cucumbers, Red Onion, Herb Vinaigrette

CFH CAESAR SALAD
Romaine Hearts, Parmesan, Croutons

CHOPPED WEDGE SALAD
Cherry Tomatoes, Bacon Lardons, Red Onion, Blue Cheese

BABY BEETS & APPLE SALAD
Sheep’s Feta Cheese, Frisée, Sherry Vinaigrette

CHEF’S SEASONAL SOUP
Seasonal Accompaniments

FRENCH ONION SOUP GRATINÉE
Caramelized Onions, Beef Broth, Gruyère Cheese

MAIN COURSE
(Host selects 3 / Guests choose 1 of 3)

6 OZ PRIME FILET MIGNON
Garlic Whipped Potatoes, Peppercorn Sauce

MARINATED PRIME HANGER STEAK
Roasted Fingerling Potatoes, Béarnaise Sauce

HONEY GLAZED AMISH CHICKEN BREAST
Sautéed Zucchini and Summer Squash, Chicken Au Jus

PAN-ROASTED FAROE ISLANDS SALMON
Roasted Broccolini, Citrus Butter

ITALIAN SEAFOOD STEW
Mussels, Shrimp, Whitefish, Tomatoes, Saffron

CFH MEATLOAF
Prime Beef, Smoked Bacon, Garlic Whipped Potatoes, Mushroom & Sage Gravy

CHARRED CAULIFLOWER STEAK
Sardinian Couscous, Sheep’s Feta, Honey, Mint, Chilis

FARMER’S MARKET PASTA
Housemade Fresh Pasta, Seasonal Local Vegetables

COMPLMENTS
Large family style sides typically serve 2-3 guests. Priced à la carte.

CLASSIC WHIPPED POTATOES 9
Roasted Garlic

BRUSSELS SPROUTS 11
Smoked Bacon, Medjool Dates

CREAMED SPINACH 9
Crème Fraîche, Parmesan

HAND-CUT KENNEBEC FRIES 9
Housemade Ranch, Ketchup

SAUTÉED ASPARAGUS 11
Herb Vinaigrette

POTATOES AU GRATIN 10
Gruyère Cheese

ROASTED BROCCOLINI 11
crispy garlic and red chilies

MACARONI & CHEESE 11
Four Cheese Mornay Sauce

DESSERTS
(Host selects 2 / Guests choose 1 of 2)

CHOCOLATE BLACKOUT CAKE
Devil’s Food Cake, Dark Chocolate Mousse, Toffee Crumbles

SEASONAL CHEESECAKE
Almond Crust, Seasonal Accompaniments

SEASONAL SORBET
Seasonal Sorbet, Maldon Salted Shortbread, Fresh Fruit

KEY LIME PARFAIT
Key Lime, Coconut, White Chocolate Cream, Graham Cracker, Dulce de Leche

SPECIALTY CAKE AVAILABLE UPON REQUEST
Please inquire for pricing and availability
BREAD SERVICE

FIRST COURSE
(Host selects 1)

HOUSEMADE RICOTTA KNOTS
Shaved Parmesan, Tomato Fondue

FIREFRACKER SHRIMP
Tempura-Battered Jumbo Shrimp, Sweet & Spicy Sauce

PRIME BEEF MEATBALLS
Cubanelle Peppers, Vidalia Onions, Tomato

CFH OYSTERS ROCKEFELLER (3 pieces)
Creamed Spinach, Parmesan, Breadcrumbs

MUSHROOM ARANCINI
Arborio Rice, Cremini Duxelle, Mozzarella, Black Truffle Aioli

SECOND COURSE
(Host selects 2 / Guests choose 1 of 2)

SIGNATURE LOBSTER BISQUE
Puff Pastry

MIXED LETTUCES SALAD
Tomatoes, Cucumbers, Red Onion, Herb Vinaigrette

CFH CAESAR SALAD
Romaine Hearts, Parmesan, Croutons

CHOPPED WEDGE SALAD
Cherry Tomatoes, Bacon Lardons, Red Onion, Blue Cheese

BABY BEETS & APPLE SALAD
Sheep’s Feta Cheese, Frisée, Sherry Vinaigrette

CHEF’S SEASONAL SOUP
Seasonal Accompaniments

FRENCH ONION SOUP GRATINÉE
Caramelized Onions, Beef Broth, Gruyère Cheese

MAIN COURSE
(Host selects 3 / Guests choose 1 of 3)

SURF & TURF
Duo of Petite 4 oz Filet Mignon and Grilled Shrimp, Roasted Asparagus, Béarnaise and Madeira Sauces

6 OZ PRIME FILET MIGNON
Garlic Whipped Potatoes, Peppercorn Sauce

MARINATED PRIME HANGER STEAK
Roasted Fingerling Potatoes, Béarnaise Sauce

GRILLED LAMB CHOPS (3 CHOPS)
Green Beans, Chickpeas, Greek Yogurt, Chimichurri

HONEY GLAZED AMISH CHICKEN BREAST
Sautéed Zucchini and Summer Squash, Chicken Au Jus

PAN-ROASTED FAROE ISLANDS SALMON
Roasted Broccolini, Citrus Butter

FILLET OF SOLE “MEUNIÈRE”
Rissole Potatoes, Parsley, Lemon, Brown Butter

ITALIAN SEAFOOD STEW
Mussels, Shrimp, Whitefish, Tomatoes, Saffron

CFH MEATLOAF
Prime Beef, Smoked Bacon, Garlic Whipped Potatoes, Mushroom & Sage Gravy

CHARRED CAULIFLOWER STEAK
Sardinian Couscous, Sheep’s Feta, Honey, Mint, Chilis

FARMER’S MARKET PASTA
Housemade Fresh Pasta, Seasonal Local Vegetables

(CONTINUED)
COMPLEMENTS
Large family style sides typically serve 2-3 guests. Priced à la carte.
CLASSIC WHIPPED POTATOES 9
Roasted Garlic
BRUSSELS SPROUTS 11
Smoked Bacon, Medjool Dates
CREAMED SPINACH 9
Crème Fraîche, Parmesan
HAND-CUT KENNEBEC FRIES 9
Housemade Ranch, Ketchup
SAUTÉED ASPARAGUS 11
Herb Vinaigrette
POTATOES AU GRATIN 10
Gruyère Cheese
ROASTED BROCCOLINI 11
crispy garlic and red chilis
MACARONI & CHEESE 11
Four Cheese Mornay Sauce

DESSERTS
(Host selects 2 / Guests choose 1 of 2)
CHOCOLATE BLACKOUT CAKE
Devil’s Food Cake, Dark Chocolate Mousse, Toffee Crumbles
SEASONAL CHEESECAKE
Almond Crust, Seasonal Accompaniments
SEASONAL SORBET
Seasonal Sorbet, Maldon Salted Shortbread, Fresh Fruit
KEY LIME PARFAIT
Key Lime, Coconut, White Chocolate Cream, Graham Cracker, Dulce de Leche
BANANA CREAM PIE
Chocolate Crust, Banana Custard, Whipped Cream
SPECIALTY CAKE AVAILABLE UPON REQUEST
Please inquire for pricing and availability
WELCOME TOAST
Starting at 12 per Guest
Personalize your event with a bubbly toast or welcome cocktail

CLASSIC
Two Hours: 35 • Three Hours: 45
Imported & Domestic Beers
House Red & White Wines
Classic Brand Spirits (shots are not included)
Simple Cocktails
Soft Drinks & Juices

PREMIUM
Two Hours: 45 • Three Hours: 55
Imported, Domestic & Limited Selection Craft Beers
House Red & White Wines
Premium Brand Spirits (shots are not included)
Cocktails
Soft Drinks & Juices

PLATINUM
Two Hours: 55 • Three Hours: 65
Imported, Domestic & Craft Beers
House Red & White Wines
Platinum Brand Spirits (shots are not included)
Cocktails & Martinis
Soft Drinks & Juices

BEER & WINE
Two Hours: 30 • Three Hours: 40
Imported & Domestic Beers
House Red & White Wines
Soft Drinks & Juices

ENHANCED WINE EXPERIENCE
Available with Classic, Premium and Platinum Bar Packages
Premium – 25 per Guest
Sommelier-Selected Wines from $75-$100/bottle
Platinum – 30 per Guest
Sommelier-Selected Wines from $100-$125/bottle

HOST BAR
Beverages are charged on consumption

CLASSIC SPIRITS
Vodka
CH Distillery
Gin
CH Distillery London Dry
Rum
Captain Morgan’s Spiced Rum, Brugal White
Bourbon/Whiskey
Old Grand-Dad Bourbon, Seagram’s 7
Tequila
José Cuervo Silver
Cordials
Bailey’s, Campari, Amaretto, Frangelico, Kahlúa, Christian Brothers Brandy

PREMIUM SPIRITS
Vodka
Tito’s Handmade, Ketel One
Gin
Tanqueray, Beefeater
Rum
Bacardi Silver
Bourbon/Whiskey/Scotch
Maker’s Mark Bourbon, Jack Daniel’s, Johnny Walker Red
Tequila
Tres Generaciones Reposado
Cordials
Limoncello, Gand Marnier, Hennessy V.S.

PLATINUM SPIRITS
Vodka
Grey Goose, Belvedere
Gin
Hendrick’s, Bombay Sapphire
Rum
Flora Cana
Bourbon/Whiskey/Scotch
Basil Hayden, Michter’s, Knob Creek, Woodford Reserve, Bulleit Rye, Johnny Walker Black
Tequila
Patron Silver, Casamigos Blanco & Reposado

IMPORTED & DOMESTIC BEERS
Miller Light, Bud Light, Stella Artois, Goose Island 312

CRAFT BEERS
Half Acre Daisy Cutter, Moody Tongue Aperitif Pilsner, Marz Rotating IPA

HOUSE RED & WHITE WINES
Cabernet Sauvignon, Pinot Noir, Chardonnay, Sauvignon Blanc