



FIORETTA

ITALIAN STEAKHOUSE

PRIVATE DINING



CONTACT

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EVENT SPACES



THE VELVET ROOM

Positioned in a quiet corner, The Velvet Room offers an intimate group dining experience with plush banquette seating and Italian wood sliding doors. This stunning space is completed by crushed velvet curtains which may be fully drawn for complete privacy or kept open to allow your guests to see and be seen. A plasma TV can be used for digital branding and presentation needs.

SEATED: 32 RECEPTION: 25

CHEF'S TABLE

A direct view of our open-concept kitchen gives your group more than a sneak peek at our talented culinary team preparing prime cuts and hand-made pastas. A wood paneled gallery wall surrounds this semi-private table and sits elevated off of our Main Dining Room, away from all other dining tables.

SEATED: 9



SALON NOOK

Our Salon Nook is the ideal location to enjoy semi-private dining. Situated in the corner of our Main Bar, you will be far enough away from the hustle of other guests, but close enough to hear our mixologists crafting your next cocktail. This corner is simple, yet sophisticated with three dining tables along an L-shaped velvet banquette and high wood paneling.

SEATED: 15



[CLICK HERE TO VIEW A VIRTUAL WALK THROUGH OF OUR SPACES!](#)



EVENT SPACES

MAIN BAR

Our Main Bar draws you in with leather banquette seating, high cocktail tables and suede bar stools, ceramic checkered floors and mid-century modern décor. This high-energy space is completed with an Italian wood stage, ready for a number of live music performances. This is the quintessential location for a lively happy hour or larger cocktail events of up to 100 guests.

RECEPTION: 100



MAIN DINING ROOM

The Main Dining Room offers the ultimate group dining experience for both special occasions and corporate functions. The space embodies a 1950s steakhouse with wood accents, cozy booths, mood lighting and casually elegant décor. Groups will enjoy our open-kitchen concept while sitting amidst the most coveted reservations in the city.

SEATED: 101

THE PENTHOUSE AT FIORETTA



THE LOUNGE

The Penthouse at Fioretta is Fulton Market's newest rooftop space. Floor to ceiling windows offer panoramic views of the Chicago skyline. Modern lounge furniture, an expansive marble bar, and contemporary art pieces create an elegant atmosphere for corporate and social events alike. Accordion style doors open to create a stunning indoor-outdoor space. A separate hidden entrance and a sprawling outdoor terrace makes this the quintessential spot for private parties to corporate events.

RECEPTION: 150

THE BOARDROOM

Our Boardroom is a smart and modern conference space featuring customizable seating for 24 and three plasma TVs for any presentation needs. Floor-to-ceiling windows fill the room with natural light and provide the perfect skyline view for your next meeting.

SEATED: 30 CLASSROOM • 80 THEATRE



COCKTAIL EVENTS

PETITES

passed • priced per piece • minimum: 24 pieces

CAPRESE SKEWERS5 cherry tomato, basil, mozzarella, black truffle balsamic VG, GF	SHRIMP COCKTAIL7 housemade cocktail sauce GF
PARMESAN TRUFFLE FRIES5 truffle aioli & ketchup	CHICKEN PARMESAN BITES6 pomodoro, parmesan, basil, robiola
BURRATA BITES6 marinated cherry tomatoes, aged balsamic, basil oil VG	BRAISED PORK SPOONS7 slow roasted, creamy polenta, horseradish gremolata GF
MACARONI ALLA VODKA CUPS6 calabrian chili, parmesan bread crumbs	MINI MEATBALLS7 house pomodoro, parmesan, basil
GOAT CHEESE TARTS5 savory tart shell, vidalia onions, goat cheese VG	BURGER SLIDERS7 american cheese, grilled onions, special sauce
BIGNÈ14 black truffle, ricotta, honey VG	TUNA TARTARE7 fresh basil, olive tapenade
ZEPPOLE14 kaluga caviar, chives, lemon vinaigrette	CANNOLI14 wagyu tartare
CHILLED KING CRAB BITES14 stone crab sauce GF	

DISPLAYS

priced per person • minimum: 20 guests

ARTISANAL ITALIAN CHEESE & CHARCUTERIE22 chef's selection	RAW & COOKED SEAFOOD DISPLAY48 king crab, poached shrimp, maine lobster cold water oysters with cocktail sauce, horseradish & shallot vinaigrette
VEGETABLE CRUDITÉS14 salsa verde, calabrian chili vinaigrette	



STATIONED EVENTS

reception style • priced per guest • minimum: 20 guests

SALAD

CAESAR 18
little gem lettuce, crouton, parmesan, lemon, caesar dressing

FIORETTA CHOPPED 20
mixed greens, soppressata, olives, roasted peppers, tomato, pecorino, croutons, red wine vinaigrette

ACTION STATIONS

chef attendant required • 150 per station

MACARONI ALLA VODKA 21
grana padano, bread crumbs

AHI TUNA LOIN 32
wood grilled, salsa verde

BEEF TENDERLOIN 33
horseradish cream

GRILLED SWORDFISH 32
meyer lemon, butter sauce

CACIO E PEPE 21
bucatini, pecorino sardo

PRIME RIB 37
40 guest minimum
slow roasted, wet aged

ACCOMPANIMENTS

15 each

**MASCARPONE
WHIPPED POTATOES**
garlic bread crumbs, chives

CHARRED BROCCOLI
lemon zest

ROASTED MUSHROOMS
18 year truffle balsamic, thyme, maldon salt

BRUSSELS SPROUTS
sherry vinaigrette, crispy parmesan, crispy shallots



DINNER

THREE COURSE

plated • \$98 per guest

First

choice of one salad, preselected

CAESAR

FIORETTA CHOPPED

Second

choice of two entrées, selected upon arrival

7oz. PETITE FILET

ITALIAN HALF
ROASTED CHICKEN

GRILLED
MARKET FISH

MACARONI
ALLA VODKA

Escorts

selection of two for the table

CHARRED BROCCOLI

CRISPY BRUSSELS
SPROUTS

MASCARPONE
WHIPPED
POTATO

ROASTED
MUSHROOMS

GRILLED ASPARAGUS

Dessert

selection of two for the table

MINI CANNOLI

select two:

pistachio • candied orange
hazelnut • chocolate

COCONUT CREAM
PIE TART

TIRAMISU TART

LEMON MERIGNUE TART



DINNER

FOUR COURSE

plated • \$125 per guest

First

selection of two for the table

BURRATA

TUNA TARTARE

MEATBALLS

Second

choice of one salad, selected upon arrival

CAESAR

FIORETTA CHOPPED

Entrée

choice of three entrées, selected upon arrival

**ITALIAN HALF
ROASTED CHICKEN**

**10oz. SIGNATURE
CUT FILET**

**MACARONI
ALLA VODKA**

GRILLED MARKET FISH

16oz. NY STRIP
5. per person upcharge

**SLOW ROASTED
PORK SHANK**

Escorts

selection of two for the table

CHARRED BROCCOLI

**MASCARPONE
WHIPPED
POTATO**

**ROASTED
MUSHROOMS**

**CRISPY BRUSSELS
SPROUTS**

GRILLED ASPARAGUS

Dessert

selection of two for the table

MINI CANNOLI

select two:

*pistachio • candied orange
hazelnut • chocolate*

**COCONUT CREAM
PIE TART**

TIRAMISU TART

LEMON MERIGNUE TART

PASTA

*served for the table • priced per guest
available to add to our three or four course menu*

MACARONI ALLA VODKA
calabrian chili, parmesan bread crumbs 12

LOBSTER DIAVOLO
cold water whole lobster, squid ink pasta,
uni butter, spicy tomato sauce 18

CACIO E PEPE
bucatini, pecorino sardo 12



THE PLANNING PROCESS

EVENT SPACE CONFIRMATION

Our dedicated events team is awaiting your event details and is thrilled to provide you with information on packages, menus and available spaces for your desired date. Please note, a contract and deposit is required to secure any space and email correspondence does not guarantee your space. A 50% non-refundable deposit is required at the time of the event reservation in order to secure space. Final payment for your event must take place the day of your event by either cash or credit card. Any payments made by check must be received 10 days prior to the event date and a credit card on file is still required to hold the space.

FOOD & BEVERAGE MINIMUMS

Fioretta has established food and beverage minimums that may vary based upon time, day, demand and space utilized. Should these minimums not be met, the difference will be charged at the conclusion of the event as an event contract minimum.

TAXES

Client is subject to all applicable State, County and City and other relevant local taxes, which will be added to the final bill, exclusive of the service charge (as described below) and the Administrative Charge (as described below).

SERVICE CHARGE

An 18% minimum service charge will be added to the final bill. Additional event staff gratuities are to be determined at the sole discretion of our event clients at the close of their event. In the case an event client will not be present to voluntarily provide an additional gratuity for the event staff, only the 18% service charge will be applied. The service charge will be remitted in its entirety to the service staff.

ADMINISTRATIVE FEE

An Administrative Fee in an amount equal to 5% of all event charges plus any applicable state and/or local taxes will be added to the final bill. The administrative Fee is to cover the expenses for planning and hosting your function. The Administrative Fee will be remitted in its entirety to the private event planning staff and is not a tip, gratuity or service charge for the wait staff, service employees or bartenders.



OUR AFFILIATE VENUES



CONTACT

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FIORETTA

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