EVENT SPACES

NORTH PRIVATE DINING ROOM

SEATED: 80  RECEPTION: 150

SOUTH PRIVATE DINING ROOM
This hidden gem is sure to be a hit with your guests. Newly added, this is a perfect option for groups of 130 seated or reception for 200. Guests travel upstairs across our Adjacent Atrium within the Builders BLDG to find this stunning space. With city views and a built in private bar the South room can entertain a number of events. Need A/V for presentations or a slideshow? Two custom drop down screens and surround sound are easily accessible to cover these needs.

SEATED: 130  RECEPTION: 200

MAIN DINING ROOM
Picture yourself dining at dusk while overlooking the sun bounce off Chicago’s most iconic skyscrapers. The main dining room offers your guests a place to see and be seen while sitting amidst the swanky main floor of Prime & Provisions. This space provides a flexible canvas to host group seated dinners up to 200 or hosts a beautiful landscape for cocktail & buffet style events up to 400. Permanent bolstered banquet seating lines the dining room for comfortable seating while removable furniture throughout the floor can be constructed as desired for your floor planning needs.

SEATED: 200  RECEPTION: 450

PRIME NOOK
This high-energy space commands your attention the second you step foot into Prime & Provisions. A space with bolstered leather banquet seating, chandelier lighting and full bar access. Your guests are sure to put the happy in Happy Hour after posting up at this luxurious nook after work hours. This semi-private space provides the intimacy of private bar access with gorgeous seating options while overlooking the largest bar area in the restaurant. Two oversized TVs will keep guests attention as they sip Old Fashions and Martini’s at one of the best looking bars in the city.

SEATED: 12  RECEPTION: 35

*Capacities may be lowered due to government mandates depending on phase guidelines
EVENT SPACES

LASALLE NOOK
This quaint nook is located in our high energy main bar as you enter Prime & Provisions. It can be roped off to give optimal mingling space for your guests around four high cocktail tables reserved specifically for you to enjoy. Ideal for those after work happy hours with colleagues or entertaining clients to impress. Your guests will excite in enjoying the atmosphere of one of the best bars in the Loop while still being able to be secluded enough to be with one another.

SEATED: 16    RECEPTION: 25

OUTDOOR TERRACE
This picturesque outdoor terrace sits open-air & inviting on the bustling street corner of LaSalle & Wacker. The free-transform space is yours to customize a desired event format. Plan a private sunset dinner overlooking the Chicago River, an outdoor cocktail reception with a full-service satellite bar or a late night plush lounge setting for your after-party. This al fresco party option is sure to be a crowd pleaser in the balmy Chicago warm-season months; but just in case temperatures drop below comfortable levels, built-in heating devices radiant warmth to cozy up your event goers.

SEATED: 42    RECEPTION: 75

THE BUILDERS BLDG
Let vintage opulence inspire your plan to charm at Chicago’s event venue, the Builders BLDG. Built in 1927, beaux-arts and elegances splashes throughout the space, flaunting its rich history and brilliance in classic detailing. Located steps away from the Chicago Riverwalk, the Builders BLDG is an ideal blank canvas for endless event opportunities –both corporate and private – including but not limited: ceremonies, weddings, cocktail receptions, product launches, photo and movie shoots, bar and bat mitzvahs, birthday parties, seminars, dinners, anniversary parties and other celebratory affairs.

SEATED: 200    RECEPTION: 800
COCKTAIL EVENTS

PETITES
Passed • Priced Per Piece • Minimum: 24 Pieces

SHRIMP COCKTAIL 4.
atomic cocktail sauce (GF)

THICK-CUT BACON 4.
chili maple syrup, dark chocolate, sea salt

LUMP BLUE CRAB CAKES 5.
lemon, dijon, panko, mayo, tarragon

TUNA TARTARE 4.
crème fraiche, tarragon, lime, chives, olive oil (raw)

MINI BAKED POTATOES 3.
chive sour cream, house bacon (GF)

FILET BITES 5.
dry-aged, atomic horseradish cream (GF)

DRY-AGED CHEESEBURGERS 5.
sharp american, tomato, pickle, lettuce, dijon

LOBSTER ROLLS 5.
prime slaw, sauce louie, brioche bun

SWEETS
Passed or Displayed • Priced Per Piece • Minimum: 24 Pieces

PEANUT BUTTER CHOCOLATE TARTS 4.
peanut butter mouse, milk chocolate whipped cream, candied peanuts

CHOCOLATE MOUSSE TARTS 4.
whipped chocolate mousse, chocolate pearls

CARAMEL CAKE BITES 4.
chocolate caramel marble cake, chocolate butter cream

CHEF’S SEASONAL PIES 4.
fresh seasonal fruit pies

PRIME RIB SLIDERS 5.
atomic horseradish cream

CAPRESE SKEWERS 4.
cherry tomato, basil, mozzarella, white balsamic drizzle (VEG, GF)

FRIED CHICKEN BITES 4.
all natural, chili maple syrup

DEVILED EGGS 3.
mustard aioli, cayenne, chive (VEG, GF)
add thick-cut bacon $1. • add truffle oil $2.

ROASTED PIQUILLO PEPPER BRUSCHETTA 3.
shallots, parsley, garlic, balsamic, crostini (V, VEG)

GOAT CHEESE TARTS 3.
savory tart shell, vidalia onions, goat cheese (VEG)

DECADENT MAC & CHEESE CUPS 3.
cheddar, fontina, gruyere (VEG)

DISPLAYS
Priced Per Person • Minimum: 20 Guests

EXTRAVAGANT SEAFOOD 42.
shrimp oysters, king crab legs, lobster with mignonette, lemon mustard aioli, atomic cocktail sauce

ARTISANAL CHEESE & CHARCUTERIE BOARD 15.
chef’s selection

HAND CARVED WHOLE IMPORTED PROSCUITTO LEG DI PARMA 300.
chef’s attendant fee $150.

SEASONAL FRUIT DISPLAY 8.

SEASONAL VEGETABLE DISPLAY 7.
STATIONED EVENTS

Reception Style • Priced Per Guest • Minimum: 20 Guests

SALAD

CLASSIC CAESAR 12.
tuscan kale, romaine, garlic croutons, shaved parmesan

ROASTED BEET 12.
red & yellow beets, goat cheese

CHOPPED 12.
romaine, endive, cucumbers, pepperoncini, cherry tomatoes, avocado, lime sugar, hard boiled eggs, carrot, blue cheese, thick-cut bacon, red onion

ENTRÉE

WILD SALMON 18.
mille isle buerre blanc

LEMON CHICKEN 16.
sugar snap peas, white wine garlic sauce

GRILLED PORTOBELLO MUSHROOM 14.
seasonal steamed vegetables

BEEF TENDERLOIN 22.
horseradish cream

PRIME RIB 27.
slow roasted, wet aged
   dry aged $5. • chef attendant fees may apply $150. per attendant • 40 guest minimum

ESCORTS TO THE ABOVE

Two Selection Minimum Per Guest

PROPERLY WHIPPED POTATOES 11.
chives, sour cream

ROASTED WILD MUSHROOMS 10.
cremini, shitake, oyster, truffle, veal demi

SAUTÉED BROCCOLI 10.
lemon, garlic, white wine

GRILLED ASPARAGUS 10.
lemon, sea salt

ROASTED BRUSSELS SPROUTS 10.
house flared bacon, elephant garlic, balsamic glaze, maple chili drizzle

DECADENT MACARONI & CHEESE 10.
cheddar, fontina, gruyere, chives
# SEATED EVENTS

## DINNER

**Plated • Priced Per Guest • Minimum: 20 Guests**

### THREE COURSE PREMIER $74pp

**FIRST**

choice of 1 salad  
CAESAR • ROASTED BEET

**SECOND**

choice of 2 entrées • ordered upon arrival  
7oz PETIT FILET • LEMON CHICKEN • WILD SALMON CAULIFLOWER “STEAK”

**ESCORTS**

choice of 2 sides • for the table  
DECADENT MAC & CHEESE • SAUTÉED BROCCOLI  
LIGHTLY CREAMED SPINACH • GRILLED ASPARAGUS

**THIRD**

choice of 1 dessert • for the table  
PEANUT BUTTER CHOCOLATE TARTS  
CHOCOLATE MOUSSE TARTS • CARAMEL CAKE BITES  
CHEF’S SEASONAL FRUIT PIES • SEASONAL FRUIT TARTS  
COFFEE, TEA, ESPRESSO SERVICE MAY BE ORDERED A LA CARTE

### THREE-COURSE PREMIUM $94pp

**FIRST**

choice of 2 • ordered upon arrival  
SALAD: CAESAR • ROASTED BEET • WEDGE • CHOPPED  
SOUP: NEW ENGLAND CLAM CHOWDER

**SECOND**

choice of 3 entrées • ordered upon arrival  
7oz PETIT FILET • LEMON CHICKEN • WILD SALMON CAULIFLOWER “STEAK”  
10oz BARREL-CUT FILET MIGNON  
TOMAHAWK COLORADO LAMB CHOPS

**ESCORTS**

choice of 2 sides • for the table  
DECADENT MAC & CHEESE • SAUTEED BROCCOLI  
LIGHTLY CREAMED SPINACH • GRILLED ASPARAGUS  
ROASTED BRUSSEL SPROUTS • SAUTEED BROCCOLI  
PROPERLY WHIPPED POTATOES  
ROASTED WILD MUSHROOMS

**THIRD**

choice of 2 desserts • for the table  
PEANUT BUTTER CHOCOLATE TARTS  
CHOCOLATE MOUSSE TARTS • CARAMEL CAKE BITES  
CHEF’S SEASONAL FRUIT PIES • SEASONAL FRUIT TARTS  
COFFEE, TEA, ESPRESSO SERVICE MAY BE ORDERED A LA CARTE

### FOUR-COURSE PRIME $124pp

**FIRST**

choice of 2 appetizers for the table  
TUNA TARTARE • LUMP BLUE CRAB • BRUSCHETTA  
THICK-CUT BACON • FRIED CHICKEN

**SECOND**

choice of 2 • ordered upon arrival  
SALAD: CAESAR • ROASTED BEET • WEDGE • CHOPPED  
SOUP: NEW ENGLAND CLAM CHOWDER

**THIRD**

choice of 3 entrées • ordered upon arrival  
10oz BARREL CUT FILET MIGNON • 16oz DRY AGED NY STRIP • TOMAHAWK COLORADO LAMB CHOPS  
LEMON CHICKEN • WILD SALMON • YELLOWFIN TUNA CAULIFLOWER “STEAK”

**FOURTH**

choice of 2 desserts • for the table  
PEANUT BUTTER CHOCOLATE TARTS • CHOCOLATE MOUSSE TARTS • CARAMEL CAKE BITES  
CHEF’S SEASONAL FRUIT PIES • SEASONAL FRUIT TARTS  
COFFEE, TEA, ESPRESSO SERVICE MAY BE ORDERED A LA CARTE
# SEATED EVENTS

## LUNCH
Plated • Priced Per Guest • Minimum: 15 Guests

### PREMIUM $37 pp

**FIRST**
choice of 3 entrees • ordered upon arrival

- DRY-AGED PRIME BURGER
- CRISPY CHICKEN SANDWICH
- BLACKENED FISH SANDWICH
- PRIME FRENCH DIP

**Second**
Chef’s selection of mini desserts for the table

COFFEE, TEA, ESPRESSO SERVICE MAY BE ORDERED A LA CARTE

### PRIME $57 pp

**FIRST**
choice of 2 • ordered upon arrival

- SALAD: WEDGE • CHOPPED • ROASTED BEET • CLASSIC CAESAR
- SOUP: NEW ENGLAND CLAM CHOWDER

**SECOND**
choice of 3 entrees • ordered upon arrival

- BEEF TENDERLOIN SALAD • LOBSTER CLUB • LEMON CHICKEN • WILD SALMON • 7oz PRIME FILET
- PRIME FRENCH DIP • BLACKENED FISH SANDWICH • CAULIFLOWER “STEAK”

**ESCORTS**
choice of 2 sides • for the table

- PROPERLY WHIPPED POTATOES • DECADENT MACARONI & CHEESE • SAUTEED BROCCOLI • ROASTED WILD MUSHROOMS • GRILLED ASPARAGUS

**THIRD**
Chef’s selection of mini desserts for the table

COFFEE, TEA, ESPRESSO SERVICE MAY BE ORDERED A LA CARTE
SEATED EVENTS

BRUNCH
Stationed • Priced Per Guest • Minimum: 20 Guests

ALL INCLUSIVE DISPLAY $38
CHEESY SCRAMBLED EGGS
THICK-CUT BACON
BREAKFAST SAUSAGE
CRISP BREAKFAST POTATOES
SLICED FRESH FRUIT & MIXED BERRIES
ASSORTED FRESHLY BAKED BREADS, BUTTER & JAMS
HOUSEMADE GRANOLA & YOGURT
COFFEE AND JUICE SERVICE

ADD ONS:
SMOKED SALMON PLATTER WITH ACCOUTREMENTS 15.
Includes Bagels With Assorted Cream Cheese

CINNAMON FRENCH TOAST WITH MICHIGAN MAPLE SYRUP 5.

EGGS BENEDICT 12.
SEATED EVENTS
Priced Per Guest

PREMIUM
TOP-SHELF LIQUOR • SPECIALTY COCKTAILS • MARTINIS • NEAT POURS
SOMMELIER SELECT RED & WHITE WINES • ALL IMPORTED & DOMESTIC BEERS

Two Hour • $55
Three Hour • $80

STANDARD
CALL LIQUOR • HOUSE RED & WHITE WINES • LIMITED IMPORTED & DOMESTIC BEERS

Two Hour • $45
Three Hour • $65

BEER & WINE
HOUSE RED & WHITE WINES • LIMITED IMPORTED & DOMESTIC BEERS

Two Hour • $35
Three Hour • $50

MIMOSA & BLOODY MARYS
available until 3pm on Saturday & Sundays only

UNLIMITED BLOODY MARYS & MIMOSAS • COFFEE • ICED/HOT TEA • SODA

Two Hour • $30
Three Hour • $42

ON CONSUMPTION
HOSTED OPEN BAR • BEVERAGES PAID FOR A LA CARTE BY EVENT HOST

SHOTS ARE NOT OFFERED IN ANY BEVERAGE PACKAGE PER STATE LIQUOR LAWS
BEVERAGE PACKAGES OFFERED FOR CONTRACTED PRIVATE EVENTS ONLY
20 GUESTS MINIMUM REQUIRED FOR ALL BEVERAGE PACKAGES
TWO-HOUR MINIMUM REQUIRED FOR ALL BEVERAGE PACKAGES
BAR MINIMUMS & STAFFING FEES MAY APPLY
BEVERAGE PACKAGES SUBJECT TO LOCAL TAX, GRATUITY & ADMINISTRATIVE CHARGES
OUR AFFILIATE VENUES

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CONTACT

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