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  7.
atomic cocktail sauce (GF)

THICK-CUT BACON  6.
chili maple syrup, dark chocolate, sea salt

LUMP BLUE CRAB CAKES  7.
lemon, dijonaise, panko, mayo, tarragon

TUNA TARTARE  7.
crème fraiche, tarragon, lime, chives, olive oil (raw)

MINI BAKED POTATOES  5.
chive sour cream, house bacon (GF)

STEAK TARTARE  7.
USDA Prime tenderloin, olive oil, dijon, capers, quail egg

DRY-AGED CHEESEBURGERS  7.
sharp american, tomato, pickle, lettuce, dijonaise

LOBSTER ROLLS  7.
prime slaw, sauce louie, brioche bun

PRIME RIB SLIDERS  7.
atomic horseradish cream

CAPRESE SKEWERS  5.
cherry tomato, basil, mozzarella, white balsamic drizzle
(VEG, GF)

FRIED CHICKEN BITES  6.
all natural, chili maple syrup

DEVILED EGGS  5.
mustard aioli, cayenne, chive (VEG, GF)
add thick-cut bacon $1. • add truffle oil $2.

ROASTED PIQUILLO PEPPER BRUSCHETTA  5.
shallots, parsley, garlic, balsamic, crostini (V, VEG)

GOAT CHEESE TARTS  5.
savory tart shell, vidalia onions, goat cheese (VEG)

DECADENT MAC & CHEESE CUPS  5.
cheddar, fontina, gruyere (VEG)

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

PEANUT BUTTER CHOCOLATE TARTS  5.
peanut butter mouse, milk chocolate whipped cream,
candied peanuts

CHOCOLATE MOUSSE TARTS  5.
whipped chocolate mousse, chocolate pearls

CARAMEL CAKE BITES  5.
chocolate caramel marble cake, chocolate butter cream

CHEF’S SEASONAL PIES  5.
fresh seasonal fruit pies

DISPLAYS
Priced Per Person • Minimum: 20 Guests

FRESH RAW SEAFOOD  48.
shrimp oysters, king crab legs, lobster with mignonette, lemon
mustard aioli, atomic cocktail sauce

ARTISANAL CHEESE & CHARCUTERIE BOARD  22.
chef’s selection

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

SEASONAL FRUIT DISPLAY  14.

SEASONAL VEGETABLE DISPLAY  12.
STATIONED EVENTS
Reception Style • Priced Per Guest • Minimum: 20 Guests

SALAD

CLASSIC CAESAR 16.
tuscan kale, romaine, garlic croutons, shaved parmesan

ROASTED BEET 18.
red & yellow beets, goat cheese

CHOPPED 20.
romaine, endive, cucumbers, pepperoncini, cherry tomatoes, avocado, lime sugar, hard boiled eggs, carrot, blue cheese, thick-cut bacon, red onion

ENTRÉE

WILD SALMON 26.
mille isle buerre blanc

LEMON CHICKEN 22.
sugar snap peas, white wine garlic sauce

GRILLED PORTOBELLO MUSHROOM 18.
seasonal steamed vegetables

BEEF TENDERLOIN 33.
horseradish cream

PRIME RIB 37.
slow roasted, wet aged
dry aged $5. • chef attendant fees may apply $150. per attendant • 40 guest minimum

ESCORTS TO THE ABOVE 15. ea
Two Selection Minimum Per Guest

PROPERLY WHIPPED POTATOES
chives, sour cream

ROASTED WILM MUSHROOMS
cremini, shiitake, oyster, truffle, veal demi

SAUTÉED BROCCOLI
lemon, garlic, white wine

GRILLED ASPARAGUS
lemon, sea salt

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

DECADENT MACARONI & CHEESE
cheddar, fontina, gruyere, chives
SEATED EVENTS

DINNER
Plated • Priced Per Guest • Minimum: 20 Guests

THREE COURSE PREMIER $98 pp

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” (silent option, not printed on menus)

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 A LA CARTE

THREE-COURSE PREMIUM $119 pp

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
10oz BARREL-CUT FILET MIGNON
TOMAHAWK COLORADO LAMB CHOPS
CAULIFLOWER “STEAK” (silent option, not printed on menus)

ESCORTS
choice of 2 sides • for the table
DECADENT MAC & CHEESE • SAUTÉED BROCCOLI
LIGHTLY CREAMED SPINACH • GRILLED ASPARAGUS ROASTED BRUSSEL SPROUTS
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 A LA CARTE
SEATED EVENTS

DINNER
Plated • Priced Per Guest • Minimum: 20 Guests

FOUR-COURSE PRIME $145 pp

FIRST
choice of 2 appetizers for the table
TUNA TARTARE • LUMP BLUE CRAB CAKE
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 entrees • 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”

ESCORTS
choice of 2 sides • for the table
PROPERLY WHIPPED POTATOES • DECADENT
MACARONI & CHEESE • ROASTED BRUSSELS SPROUTS
ROASTED WILD MUSHROOMS • LIGHTLY CREAMED
SPINACH • GRILLED ASPARAGUS • CHARRED SWEET
CORN • BRULEED SWEET POTATO

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

LOVE OUR STEAK SEASONING? TAKE IT HOME!
Chef Joe Rizza’s signature steak seasoning can be ordered as favors for your guests to take home.
OUR VENUES

BOMBOBAR

BAR SIENA

siena tavern

RADIO ROOM

BARRIO

BLANK'S

Bodega

THE BANDIT

LYRA

VIOLÍ

BUILDERS BLDG

catering & events

CONTACT

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