

# PRIVATE DINING at Nightwood

2119 S. Halsted  
Chicago, IL 60618  
312-526-3385

events@nightwoodrestaurant.com



nightwood

## Welcome!

We invite you to host your private event here at Nightwood. Our wine room especially is well suited for private dinners for groups of 8 up to 45, and the upstairs dining room can be made available for private luncheons during the week. Our covered outdoor patio may be available by special request when the weather permits; please inquire for further details.

## MEET WITH US

Your event with us will begin with a set of consultations with events coordinator Erin Drain and sous chef Shae Daher to determine a service arrangement and menu that suits both your guests and the seasonal foods at hand. Please use the outline below as a guide of what Nightwood can offer, but also know that we treat each party as a unique event, and welcome ideas from outside the box.

Because we buy only and directly from local farms, please keep in mind that our menus are subject to alteration due to the whims of nature. But the style and quality of our dishes are always reflective of a singular cuisine— simple, honest, handcrafted, and delicious. Each guest in our private dinners will receive a custom, handwritten menu featuring the evening's dishes as a take-home memento.

## PRACTICAL CONSIDERATIONS:

Nightwood Restaurant is convenient to 90/94, and to many public transportation lines: the CTA red and orange lines have nearby stops, and the restaurant is local to the #21 Cermak and #8 Halsted bus routes. There is abundant, free street parking nearby, and we are always happy to help secure taxis for departing guests, and can recommend valet services for very large groups. The restaurant is only two miles due east of McCormick place and three miles southwest of the Loop; Nightwood welcomes any groups visiting from out of town as a convenient location for a special meal.

## CONTACTS

**Shae Daher, sous chef** events@nightwoodrestaurant.com

**Erin Drain, events coordinator:** erin@nightwoodrestaurant.com

Please feel free to call the restaurant: 312-526-3385

## DIETARY RESTRICTIONS

Nearly all restrictions can be accommodated with advance notice. Please discuss the details with Shae during your menu consultation.

## WINE ROOM SEATING ARRANGEMENTS

- Two antique communal tables with vintage backless benches seating 14 people each.
- One banquette seating 15 people along a row of small tables with dining chairs.
- For private events, the room can be rearranged according to specific needs.

## BEVERAGES

Alcohol is billed by consumption unless other arrangements are made with us beforehand, and we can suggest bottles (for instance two white and two red) that will pair with the menu, and offer your guests a choice. Expert "course-by-course" wine and beer pairings, as well as customized cocktails for reception and cocktail hours, are also available as an upgrade. Champagne toasts are available for \$10 per guest, and we have a wide selection of digestifs and dessert wines. Pitchers of bloody marys and mimosas are available for brunch groups. Coffee, tea, soft drinks, and still/sparkling water service are always complimentary.

## PRICING

- Our pricing structure begins at \$45 per person for a 3-course dinner and increases in \$10 increments according to menu selections.
- Brunch and luncheon prices will TBD according to party size, and begin at \$25 per person.
- A room charge is applied to the total bill if the minimum sales amount for private events is not met (see below).
- A service charge of 20% will be applied to the bill pre tax. Sales tax of 11.25% will be levied on the total bill.

## PRIVATE ROOM MINIMUMS

For meals in our private room, the following are the minimum amounts required; if not reached, a room fee will be assessed. If the event is "semi-private," e.g. not to the exclusion of other small groups in the wine room, then the room fee will be waived. Please inquire for minimums to rent the outdoor patio, upstairs dining room, or entire restaurant.

### January through November

*(there is no room charge for semi-private events)*

Friday and Saturday:

Minimum \$2,000 or a \$300 room charge if minimum is not met

Monday through Thursday:

Minimum \$1,000 or \$150 room charge if minimum is not met

Sunday (brunch):

Minimum \$1,300 or \$200 room charge if minimum is not met

Monday through Friday (lunch):

Minimum \$600, or \$150 room charge if minimum is not met

### December

*(there is no room charge for semi-private events)*

Friday and Saturday:

Minimum \$3200 or \$500 room charge if minimum is not met

Monday through Thursday:

Minimum \$1,000 or \$150 room charge if minimum is not met

Sunday (brunch):

Minimum \$2000 or \$200 room charge if minimum is not met

Monday through Friday (lunch):

Minimum \$1,000, or \$200 room charge if minimum is not met

The above room minimums can be reached through food sales (e.g. 40 people dining at the \$55 level), or a combination of food and liquor sales (e.g. 30 people dining at the \$55 level and a bar tab of \$350.)

## SECURING YOUR RESERVATION

To secure your reservation we request a non-refundable deposit of 20% for parties of 12 or more. The deposit will be taken based upon the estimated group size. Your final charge will be based upon the party size confirmed by you **no later than** 48 hours in advance of the event.

**Thank you for your interest.**

**We're so excited to work with you!**

# Menu Samples



## FOUR COURSES FAMILY-STYLE

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### Passed Hors d'oeuvre

- marinated hamachi, summer apple, lime, crispy brioche
- chanterelle, winter squash, and gruyere grilled cheese bites with virgin 'bloody mary' shooters
- heirloom melon, prairie fruits goat cheese, arugula, olive oil cracker

### Antipasti

- house pickle pot
- fried lemons with aioli
- marinated radishes, olives, marcona almonds
- paté, cured meat, olives, and artisanal cheese with bread and house crackers

### Plated Salad

heirloom tomato, basil, rich olive oil, late summer greens, parmesan

### Family Style Entrees

- whole roasted market fish
- raw peach, beet, and cucumber salad
- housemade ricotta and butternut squash-stuffed gypsy peppers
- pot roast with roasted cauliflower, eggplant, and garlic heads

### Intelligentsia Coffee

Our pastry chef can prepare a wedding cake or other desserts at an additional cost.

Alterations may be made due to seasonal availability.

Children's menu available on request.

\$65 per person

## THREE COURSES PLATED INDIVIDUALLY

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### 1st Course

City Farm mixed lettuces with banyuls vinaigrette and brioche croutons

### 2nd Course

Choice of..

- Wood grilled trout with romesco sauce, pea tendrils and candied almonds
- Handmade cavatelli with pistachio and ricotta butter
- Spit roasted Slagel farm chicken with asparagus, meyer lemon and garlic

### Dessert Course

Warm cookies

\$45 per person

## FIVE COURSES MIX OF PLATED AND FAMILY STYLE

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### Shared appetizers

- Fried meyer lemons, house pickles, sweet potato mustard
- Butter roasted brussels sprouts and pears, sour raisins, sheep's milk cheese
- Seared king oyster mushrooms, sherry cream
- Chicken liver pate, crostini

### 2nd course (individually plated)

- Celery root soup, harrissa  
-or -
- Majestic Nurseries mixed greens, banyuls vinegar, brioche croutons

### 3rd course (individually plated)

Hand-made cavatelli, picholine olives, garlic, spicy tomato, parmesan, herb bread crumbs

### 4th course (served family style)

- Wood grilled pork loin, brown sugar crust
- Spit roasted Slagel Farm chicken
- Oven roasted Sturgeon  
-with sides of-
- Marinated beets
- Maple glazed sweet potatoes
- Parmesan polenta
- Caramelized white bean puree

### 5th course (individually plated)

- Warm brownie sundae, vanilla ice cream, chocolate streusel  
-or -
- Sticky toffee pudding, candied Marcona almonds, "Creamsicle" ice cream

\$55 - \$65 per person

## SUNDAY BRUNCH SERVED FAMILY STYLE

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- Bagel sandwiches with trout cream cheese, bacon, and slaw
- Omelets
- Weekly special scramble
- Smoked fish plates with marinated vegetables and rye toast
- Bread pudding French toast
- Sides of tots, toast and mixed green salads

### Donut platters

- Bacon butterscotch
- Seasonal fruit jelly stuffed

### Add \$10 per person for:

- Tomato Mountain Bloody Mary  
-or -
- Nightwood mimosa

\$30 per person



# Custom Cakes made by pastry chef Mathew Rice

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## **Cake flavors**

- Chocolate-Buttermilk
- Vanilla Chiffon
- Coconut-Cream Cheese Pound Cake
- Lemon Genoise

## **Fillings (optional)**

- Salted Chocolate Ganache
- Lemon Curd
- Jam of the Week  
(expect strawberry, cherry, peach, or rhubarb)

## **Frostings**

- Vanilla Buttercream
- Lemon Buttercream
- Cream Cheese Frosting
- Dark Chocolate Frosting

## **Sizes**

- 6-inch double layer (with filling)           \$35  
Serves 4 to 6 guests
- 8-inch double layer (with filling)           \$55  
Serves 6 to 10 guests
- 10-inch double layer (with filling)         \$80  
Serves 12 or more guests

All cakes are decorated with crumbled cookies and/or toffee candy in complimentary flavors.

Cakes to be ordered no less than 72 hours in advance

# The Wine Room

