



*flatwater*

*Event Sales Kit*

321 North Clark Street (River Level) • Chicago, IL 60610





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*For Bookings and More Information Please Contact:*

Mallory Elward – Event Director

312.644.0283 x3 | [events@flatwater.us](mailto:events@flatwater.us)



**PREMIUM OPEN BAR:**

**Unlimited Premium Bar to Include:**

**Premium Spirits**

**(Grey Goose, Kettle One, Bombay Sapphire, Black Label...)**

**House Champagne**

**Red and White Varietal Wines**

**Domestic and Import Beer**

**Soft Drinks and Fresh Juices**

**\$45/Guest for 3 Hours | \$10 for each Additional Hour**

**Minimum of 25 Guests**

**CALL OPEN BAR:**

**Call Bar for Three Hours to Include:**

**Call Spirits**

**(Stolichnaya, Tanqueray, Cuervo, Seagrams 7...)**

**Red and White Varietal Wines**

**Domestic and Import Beer**

**Soft Drinks and Fresh Juices**

**\$40/Guest for 3 Hours | \$10 for each Additional Hour**

**Minimum of 25 Guests**

**BAR TAB:**

**Each Cocktail Rung on Tab As Ordered.**

**\$30/Guest Minimum Guarantee**

**\$25/Hour per Bartender Staffing Fee Applies**

**CHILDREN COST CLAUSE:**

**Children Under 13, Complimentary**

**Children 13-20, Charged For 50% of Original Cost**



## *Hors D' Oeuvres*

### **BUTLER PASSED HORS D'OEUVRES**

*Light - 9 pieces per guest of four selections - \$20/Guest*

*Heavy - 18 pieces per guest of six selections - \$40/Guest*

#### **Grilled Chicken Skewers (Choose Type)**

- Chili Lime Marinade
- Basil Pesto Marinade
- Citrus Soy Honey Ginger

#### **Grilled Shrimp Skewers with Spicy Mango Glaze**

#### **Caprese Skewers with Basil Pesto and Balsamic Reduction**

#### **Seared Ahi Tuna Skewers Citrus Soy Glaze (Add \$2/Guest)**

#### **Beef Tenderloin Skewers Citrus Soy Glaze**

#### **Bruschetta on Garlic Crostini: (Choose Type)**

- Traditional Tomato Roasted Garlic and Basil
- Wild Mushroom and Ricotta
- Roasted Beets and Goat Cheese

#### **Prosciutto-Scallop Lollipops (Add \$1/Guest)**

#### **Mini Crab Cakes with Lemon Tarragon Aioli**

#### **½ Shell or Whole Oysters (Add \$1/Guest)**

#### **Shrimp Cocktail Bloody Mary Shooters (Add \$1/Guest)**

#### **House Cured Bacon Wrapped Shrimp with Remoulade**

#### **Grilled Filet Mignon and Mushroom Brochettes (Add \$1/Guest)**

#### **Grilled New Zealand Lamb Chops with Rosemary Mint Sauce (Add \$2/Guest)**

#### **Smoked Salmon Chive Crème Fresh on Brioche**

#### **Roasted Tenderloin with Melted Shallots on Brioche**

#### **Honey Soy Marinated Tenderloin, Pineapple Salsa on Brioche**

#### **Seared Tuna with Ponzu on Brioche (Add \$2/Guest)**



## *Centerpiece Arrangements*

*(Priced per Guest)*

### **CENTERPIECES Hot Arrangements**

**8' Pizzettas - \$6 (Choose Type)**

- Margharita
- Roasted Mushroom
- BBQ, Pulled Pork
- Spinach Goat Cheese
- Andouille Sausage, Smoked Mozzarella, Grilled Red Onion (Add \$1/Guest)

**Flash-Fried Calamari - \$4**

**Crispy Calamari with Our Thai Chili Sauce, Traditional Cocktail Spicy Remulade Sauce and Lemon Wedges**

**Miniature Meatballs - \$3 (Choose Type)**

- Pork and Beef Meatballs
- BBQ Meatballs

**Stuffed Baked Potatoes - \$4**

**Petite Yukon Gold Potato Cups Stuffed with Bacon, Cheddar, Scallions and Sour Cream**



## CENTERPIECES Cold Arrangements

### Tea Sandwiches - \$5/Guest (Choose Type)

Grilled Portobello - With Roasted Red Pepper, Chevre And Artichoke Hearts On Ciabatta  
Muffaletta - Capicola, Pepperoni And Provolone On Focaccia With Olive Relish And Tomato  
Turkey Club - Peppered Turkey, Bacon, Lettuce, Tomato, Muenster And Mayo On Black Bread  
Ham & Cheese - Capicola, American Cheese And Dijonnaise On Miniature Pretzel Rolls  
Luau Chicken Salad - Chicken, Mango, Avocado, Macadamia And Mayo On Multigrain Toast  
Caprese Bites - Tomato, Basil And Fresh Mozzarella On Pesto Grilled Ciabatta Bread

### Crudités - \$3

Seasonal Vegetables Arranged Around Buttermilk Ranch and Honey-Mustard Dipping Sauces

### Asparagus Fan - \$4

Market Fresh Grilled Asparagus Spears with Lemon Fennel Vinaigrette and Bleu Cheese Crumbles

### Tomato & Mozzarella - \$5

Fresh Mozzarella, Seasonal Heirloom Tomato and Basil with Virgin Olive Oil and Balsamic Reduction

### Antipasti Platter - \$5

Italian Meats and Cheeses with Imported Olives, Marinated Artichokes and Crostini

### Artisan Cheese Mirror - \$9

Five Hand Crafted Cheeses Displayed With Fresh Fruit, Toasted Baguette And Water Crackers

### Seafood Tower - Market Price

A Chilled Seafood Arrangement, Displayed Over Crushed Ice And Presented With Cocktail Sauce, Fresh Grated Horseradish Mignonette Sauce.

Choose From: Half-Shell Oysters ▪ Cocktail Shrimp ▪ Steamed Mussels ▪ Marinated Sea Scallops ▪ Petite Lobster Tails ▪ Grilled Calamari ▪ King Crab Legs ▪ Ahi Tuna ▪ Stone Crab Claws ▪ Grilled Octopus



## *Luncheon and Dinner Packages*

### LUNCHEON BUFFET MENU

*Choose One Salad, One Starch or Vegetable, Two Entrees and One Dessert - \$27/Guest*

### DINNER BUFFET MENU

*Choose Two Salads, One Starch, One Vegetable, Two Entrées and Two Desserts - \$45/Guest*

*\*30 Guest Minimum for Buffet Events*



### LUNCH PLATED BANQUET MENU

*Choose One Soup, One Salad and One Entrée - \$22/Guest*

*Entrees Are Accompanied by Chef's Choice of Starch and Vegetable*

### DINNER PLATED BANQUET MENU

*Choose One Soup, One Salad, One Entrée and One Dessert - \$40/Guest*

*Entrées Are Accompanied by Chef's Choice of Starch and Vegetable*

*\*20 guest minimum for plated events*

*Guest RSVP Is Required 3 Days in Advance for Multiple Entrée Selections*



### ELEGANT FIVE COURSE DINNER

*Chef's Amuse, Appetizer, One Soup, One Salad, Choice of Two Entrées, One Dessert - \$55/Guest*

*Entrées Are Accompanied By Chef's Choice Of Starch and Vegetable*

### ELEGANT SEVEN COURSE DINNER

*Amuse, Appetizer, Soup, Salad, Seafood Course, Main Course, Cheese, Dessert-\$85/Guest*

*Entrées Are Accompanied by Chef's Choice of Starch and Vegetable*

*Our Skilled Chef's Will Be Happy to Plan Your Event with You!*



## **SOUPS**

Add \$3/Guest for Each Additional Soup Choice

**Fire Roasted Tomato**

**Creamy Broccoli Cheddar**

**Cream of Potato with Bacon**

**Grilled Corn Chowder**

**Vegetable Minestrone**

**Heirloom Gazpacho**

## **SALADS**

Add \$4/Guest for Each Additional Salad Choice

**Arugula**

**Serrano Ham, Roasted Tomatoes, Shaved Manchego, Smoked Paprika Crostini**

**Riverside Salad**

**Mixed Greens, Crumbled Chevre, Candied Walnuts, Red Onion and Blackberry Vinaigrette**

**Caesar**

**Romaine, Caesar Dressing, Croutons And Grated Parmesan**

**Chopped Romaine**

**Black Olives, Tomato, Red Onion, Bacon and Sherry Vinaigrette, Serrano Ham and Manchego**

**Spinach Salad**

**Baby Spinach, Red Onion, Blue Cheese, Bacon Vinaigrette, and Roasted Grape Tomatoes**

**Panzanella**

**Heirloom Tomatoes, Fresh Mozzarella, Basil Toco, Ciabatta Crouton**

**Seasonal Fruit**

**Seasonal Fresh Fruit with Yogurt Dressing**



## ENTREES

Add \$7/Guest for Each Additional Entrée Choice

### **Broiled Atlantic Salmon**

Lemon-Butter Sauce

### **Grilled Filet Mignon**

with Porcini Mushroom Demi-Glace

*(Add \$5/Guest)*

### **Seared Ahi**

Mustard Soy Glaze

*(Add \$5/Guest)*

### **Grilled Swordfish Steak**

*(Market Price)*

### **Pan-Roasted Chicken Breast**

with Jus and Roasted Shallots

### **Seared Atlantic Salmon**

with Pineapple-Brown Sugar Glaze

### **Prosciutto Wrapped Escolar**

*(Add \$2/Guest)*

### **Lime Pepper Chicken**

### **Roasted Pork Tenderloin**

with Peppercorn Demi-Glace

### **Pasta Bolognese**

with Shrimp and Andouille Sausage

### **Filet Steak Diane**

with Roasted Tomato and Mushroom Ragu

*(Add \$4/Guest)*

### **Shrimp Scampi**

in a White Wine and Garlic Butter Sauce

*(Add \$3/Guest)*

### **Braised Short Rib**

with Natural Jus

### **Market Whitefish**

*(Add \$5/Guest)*

### **Coconut Curry Chicken**

### **Basil-Pesto Capellini**

White Wine-Pesto, Roasted Tomatoes and

Parmesan

### **Fettuccine Macchiata**

Portobello & Spinach Marinara

### **Beef Stroganoff**

with a Mushroom Cream Sauce

### **Vegetable Lasagna with**

Parmesan Cream Sauce



## VEGETABLES

Add \$3/Guest for Each Additional Vegetable Choice

Green Beans Amandine ▪ Lemon Asparagus ▪ Summer Squash Succotash ▪ Bacon Braised Mustard Greens ▪ Sautéed Baby Bok Choy ▪ Sesame Stir Fry Vegetables ▪ Sautéed Spinach

## STARCHES

Add \$3/Guest for Each Additional Starch Choice

Fennel Mashed Potatoes ▪ Herb Fingerlings ▪ Roasted Garlic Peruvian Potatoes ▪ Sweet Potato Hash ▪ Potato Celeriac Puree ▪ Rice Pilaf ▪ Sweet Potato Puree ▪ Creamy Polenta ▪ Anson Mills Grits (Add \$2/Guest)

## DESSERTS

Add \$3/Guest for Each Additional Dessert Choice

Chocolate Cake  
Caramel Ice Cream & Dark Chocolate Ganache

Banana Bread Pudding  
Banana-Cashew Gelato & Chocolate Ganache

Spiced Pumpkin Cheesecake  
Cinnamon Crème & Dark Rum Caramel

Key Lime Cheesecake  
Blackberry Coulis & Crème Chantilly

French Apple Tart  
Dark Rum Caramel & Vanilla Ice Cream

Peanut Butter Fudge Brownie  
Vanilla Ice Cream & Dark Chocolate Ganache

## CHOCOLATE AFFAIR (Add \$8/Guest)

*Chef's selection of house made chocolates and pastries.*

*THE CHOCOLATE AFFAIR Is Also Available For Your Cocktail or Dessert Event - \$10/Guest*



*Choose Two Tables - \$25/Guest*  
*Included In Every Champagne Brunch Package,*  
**Sliced Fresh Fruit and Strawberries, Scones, Assorted Muffins,  
Toasted Bagels and Cream Cheese, Croissants, Jam and Whipped Butter**

**HOT & COLD BUFFET TABLE**

*Choose Three Items*

**Scallion Scrambled Eggs**

**Breakfast Potatoes and Onions**

**Apple Wood Smoked Bacon**

**Breakfast Sausage Links**

**Granola-Yogurt Parfaits**

**Individual Cups with Honey Roasted Granola, Plain Yogurt and Fruit Coulis**

**Cuban Picadillo (\$1/Guest Additional Charge)**

**Potato Hash with Onions, Peppers, Tomatoes, Sausage, Green Olives and Cumin**

**Flatwater Benedicts (\$2/Guest Additional Charge)**

**Muffins with Pit Ham, Poached Egg and Hollandaise**

**Smoked Atlantic Salmon Display (\$3/Guest Additional Charge)**

**Whole Salmon with Dill-Cucumber Cream Cheese, Red Onion, Capers and Crisp Crostini**

**Crab Cake Benedict (\$4/Guest Additional Charge)**



### CHEF'S OMELET TABLE

*Prepared To Order with an Array of Ingredients*

Roasted Tomato ▪ Asparagus Tips ▪ Zucchini ▪ Mushroom ▪ Bell Pepper Medley ▪ Red Onion ▪ Ham ▪ Breakfast Sausage ▪ Capers ▪ Heirloom Tomato ▪ Gorgonzola And Cheddar

*Egg whites available on request*

### LUNCHEON BUFFET TABLE

*Choice of Salad, Entrée and Pasta*

#### SALADS - Choose One

Add \$3/Guest for Each Additional Salad Choice

##### Arugula

Serrano Ham, Roasted Tomatoes, Shaved Manchego, Smoked Paprika Crostini

##### Riverside Salad

Mixed Greens, Crumbled Chevre, Candied Walnuts, Red Onion and Blackberry Vinaigrette

##### Caesar

Romaine, Caesar Dressing, Croutons And Grated Parmesan

##### Chopped Romaine

Black Olives, Tomato, Red Onion, Bacon and Sherry Vinaigrette, Serrano Ham and Manchego

##### Spinach Salad

Baby Spinach, Red Onion, Blue Cheese, Bacon Vinaigrette, and Roasted Grape Tomatoes

##### Panzanella

Heirloom Tomatoes, Fresh Mozzarella, Basil Toco, Ciabatta Crouton

##### Seasonal Fruit

Seasonal Fresh Fruit with Yogurt Dressing

*continued...*



**ENTRÉES - Choose One**

Add \$5/Guest for Each Additional Entrée Choice

**Pan-Roasted Chicken Breast**  
with Jus and Roasted Shallots

**Lime Pepper Chicken**

**Broiled Atlantic Salmon**  
Lemon-Butter Sauce

**Roasted Pork Tenderloin**  
with Peppercorn Demi-Glace

**Seared Ahi**  
Mustard Soy Glaze  
(Add \$5/Guest)

**PASTAS – Choose One**

Add \$3/Guest for Each Additional Pasta Choice

**Pasta Bolognese**  
with Shrimp and Andouille Sausage

**Fettuccine Macchiata**  
Portobello & Spinach Marinara

**Shrimp Scampi**  
in a White Wine and Garlic Butter Sauce  
(Add \$3/Guest)

**Vegetable Lasagna with**  
Parmesan Cream Sauce

**Basil-Pesto Capellini**  
White Wine-Pesto, Roasted Tomatoes and Parmesan



### **CHEF'S CARVING TABLE**

*Presented With Fresh, Sliced Pretzel Bread & Honey-Dijon Butter Choose One Selection.  
Add \$5/Guest for Each Additional Carving Station Choice*

**Honey Glazed Ham  
With Whole Grain Mustard**

**Beef Tenderloin**

**Prime Rib**

**Leg of Lamb**

**Standing Rib Roast**

**Pork Tenderloin**

*Chefs Carving Table is Also Available as an Addition to Your Hosted Lunch or Dinner Event  
Choose Two Selections- \$15/Guest  
A \$50 Chef's Fee Will Be Added for Carving, Plus an Additional \$25/Hour per Chef*



## BREAKFAST MEETING

### **CONTINENTAL BREAKFAST TRAY - \$4/Guest**

*Bite-Sized Cinnamon Rolls, Assorted Muffins, Scones,  
Toasted Bagels and Cream Cheese, Croissants, Jam and Whipped Butter*

**With Orange Juice, Coffee or Morning Punch - \$6/Guest**

**With Orange Juice, Coffee and Morning Punch - \$7/Guest**

### **FRESH FRUIT TRAY - Small \$40 / Large \$70**

**Sliced Melon and Fruit, Fresh Berries, Grapes and a Honey-Balsamic Yogurt Sauce**

### **FRESH FRUIT MEDLEY SALAD - \$3/Guest**

### **EXECUTIVE BOX BREAKFAST - \$5/Guest**

**Choice of (Muffin, Cinnamon Roll, Bagel and Cream Cheese, or Croissant)  
with Fresh Fruit Salad and Orange Juice or Morning Punch**

### **SWEET INDULGENCES TRAY - \$4/Guest (Minimum Order 10)**

**Assorted Pastries, Brownies, Cookies, Chocolates and Cheesecakes**



### MINIATURE SANDWICH TRAY

*Choose Three Sandwich Varieties per Tray*

*Small Tray \$70 ▪ Medium Tray \$110 ▪ Large Tray \$140*

*All Miniature Sandwich Trays Come With Choice of Sea Salt and Cracked Pepper Potato Chips  
Or Artichoke-Yukon Gold Potato Salad*

#### **Grilled Portobello**

**With Roasted Red Pepper, Chevre and Artichoke  
Hearts on Ciabatta**

#### **Muffaletta**

**Capicola, Pepperoni and Provolone on Focaccia  
with Olive Relish and Tomato**

#### **Turkey Club**

**Peppered Turkey, Bacon, Lettuce, Tomato,  
Muenster and Mayo on Black Bread**

#### **Ham & Cheese**

**Capicola, American Cheese and  
Dijonnaise on Miniature Pretzel Rolls**

#### **Luau Chicken Salad**

**Chicken, Mango, Avocado, Macadamia and  
Mayo on Multigrain Toast**

#### **Caprese Bites**

**Tomato, Basil and Fresh Mozzarella  
On Pesto Grilled Ciabatta Bread**

### SPECIALTY SALAD TRAYS

*All Specialty Salad Trays Are Served With Warm Pretzel Rolls and Honey-Dijon Butter  
Add a Fresh Baked Cookie or Sweet to Any Salad for an Additional \$1*

#### **SALADS**

**Add \$4/Guest for Each Additional Salad Choice**

#### **Arugula**

**Serrano Ham, Roasted Tomatoes, Shaved Manchego, Smoked Paprika Crostini**

#### **Riverside Salad**

**Mixed Greens, Crumbled Chevre, Candied Walnuts, Red Onion and Blackberry Vinaigrette**

#### **Caesar**

**Romaine, Caesar Dressing, Croutons And Grated Parmesan**

*continued...*



**Chopped Romaine**

Black Olives, Tomato, Red Onion, Bacon and Sherry Vinaigrette, Serrano Ham and Manchego

**Spinach Salad**

Baby Spinach, Red Onion, Blue Cheese, Bacon Vinaigrette, and Roasted Grape Tomatoes

**Panzanella**

Heirloom Tomatoes, Fresh Mozzarella, Basil Toco, Ciabatta Crouton

**Seasonal Fruit**

Seasonal Fresh Fruit with Yogurt Dressing

**AFTERNOON MEETING**

*Centerpiece Displays for the Board Room*

*Small Trays Serve Up To 10 Guests and Large Trays Up To 20*

**CRUDITE – Small \$30 / Large \$60**

Raw Vegetables Arranged Around Buttermilk Ranch, Cucumber-Blue Cheese Or Honey-Mustard Dipping Sauce

**TOMATO & MOZZARELLA – Small \$50 / Large \$80**

Fresh Mozzarella, Heirloom Tomato and Basil With Virgin Olive Oil And Balsamic Reduction

**ANTIPASTI PLATTER – Small \$50 / Large \$80**

Italian Meats and Cheeses with Imported Olives, Marinated Artichokes and Crostini

**ARTISAN CHEESE DISPLAY – Small \$90 / Large \$120**

Five Hand Crafted Cheeses Displayed With Fresh Fruit, Toasted Baguette and Water Crackers

**SHRIMP COCKAIL DISPLAY – Small \$90 / Large \$120**

Served With Cocktail Sauce and Fresh Lemons

**FRESH FRUIT TRAY – Small \$40 / Large \$70**

Sliced Melon and Fruit, Fresh Berries, Grapes and a Honey-Balsamic Yogurt Sauce

**SWEET INDULGENCES TRAY - \$4 per Person (Minimum Order 10)**

Assorted Pastries, Brownies, Cookies, Chocolates and Cheesecakes



## EXECUTIVE BOX LUNCHES

### SANDWICHES

*Served With Homemade Sea Salt and Cracked Pepper Potato Chips  
Or Potato Salad - \$8/Guest*

*With Sea Salt and Cracked Pepper Potato Chips Or  
Potato Salad and a Fresh Baked Cookie or Sweet - \$9/Guest*

*With A Small Riverside, Chipotle Caesar, Fresh Fruit or Potato Salad, Sea Salt  
and Cracked Pepper Potato Chips and A Fresh Baked Cookie or Sweet - \$11/Guest*

### Chicken Salad

Chicken Salad Flavored with Macadamia Nuts and Avocado on Multi-Grain Toast

### Flatwater B L T

Apple Wood Smoked Bacon, Mayonnaise, Lettuce and Tomato Stacked On Toasted Brioche

### Albuquerque Turkey Wrap

Turkey Breast, Cheddar-Jack, Grilled Red Onion and Brown Sugar BBQ Sauce in a Soft Tortilla Wrap

### Fresh Mozzarella

Sliced Tomato, Fresh Mozzarella and Basil Leaf on Pesto Grilled Ciabatta Bread

### Turkey Club Sandwich

Turkey, Apple Wood Bacon, Muenster, Lettuce, Tomato and Mayonnaise on Toasted Black Bread

### Ham and Cheese

Capicola Ham, American Cheese and Dijonnaise on a Toasted Pretzel Roll



## EXECUTIVE BOX LUNCHES *(cont.)*

### SALADS

*All Salads Are Served With a Warm Pretzel Roll and Whipped Honey-Dijon Butter  
Add a Fresh Baked Cookie or Sweet to Any Salad for an Additional \$1*

**Riverside Salad \$8/Guest - With Chicken \$11/Guest**

**Mixed Greens with Chevre, Candied Walnuts, Red Onion, Dried Cherries and Blackberry Vinaigrette**

**Chipotle Caesar \$8/Guest - With Chicken \$11/Guest**

**Red and Green Romaine, Mildly Spicy Caesar Dressing, Garlic Croutons and Shredded Manchego**

**Flatwater Cobb \$9/Guest - With Chicken \$12/Guest**

**Mixed Greens, Blue Cheese, Bacon, Tomato, Avocado, Red Onion and Chopped Egg with Lemon-Champagne Vinaigrette**

**Heirloom Tomato \$9/Guest**

**Fresh Mozzarella, Seasoned Tomatoes, Fresh Basil, Balsamic Reduction and Extra Virgin Olive Oil**

**Antipasti Salad \$10/Guest**

**Butter Lettuce and Mixed Greens with Pepperoni and Capicola, Heirloom Tomato, Marinated Artichokes and Olives, Provolone and Banana Pepper Rings with Oil and Red Wine Vinegar**

*Mallory Edward* - Event Director



**Please Call 312.644.0283 x3 with Inquiries**

321 North Clark Street (River Level) • Chicago, IL 60610

