PRIVATE DINING
& SPECIAL EVENTS

introduction and press
display platters and passed apps
chef action stations
plated dinners
breakfast and lunch beverage
a/v & entertainment rooms
floor plan

privatedining@untitled111.com · 312.880.1511
PRIVATE DINING AT UNTITLED SUPPER CLUB

We’d love to plan your next event. Untitled Supper Cub can accommodate groups of up to 750 people. So whether you require a small cocktail reception or a larger event with presentations, dinner and entertainment, our private dining staff will customize according to your budget and vision. Our team will arrange all the elements seamlessly to ensure a successful event.

AWARD WINNING CUISINE


DRINKS

∙ Premium brand cocktails
∙ Craft cocktails designated to fit your event theme
∙ Whiskey tastings with our resident Whiskey Librarian
∙ Library with the largest selection of American whiskeys in the world

ENTERTAINMENT

∙ Live music performances
∙ DJs with a signature music style to match any event
∙ Additional options to enhance the theme of your event

WHAT OUR CLIENTS SAY

Thank you again for making our holiday party so fantastic. People are still talking about how great it was!

- GOOGLE

You guided me every step of the way and did a great job of taking care of us. The guests loved the venue, raved about the food, and nothing was left undone. The hardest part of my planning became the easiest as soon as I found Untitled.

- MASTERCARD

Just wanted to let you know we’re getting more compliments on our event. But now, it’s from people that weren’t even there: Everyone is calling it the party of the year.

- SYSTEM AIR
DISPLAY PLATTERS
FRUIT DE MER snow crab claws, cocktail shrimp, oysters on the half-shell, crudo (serves 12)
CLASSIC SHRIMP COCKTAIL cocktail sauce (serves 12)
EAST COAST OYSTERS St. Germain mignonette, cocktail sauce
SNOW CRAB CLAWS cocktail sauce, dijon sauce
BAY SCALLOP CEVICHE & CRACKERS (serves 12)
SEASONAL MARKET SALAD (serves 12)
SEASONAL FRUIT PLATTER (serves 20)
IMPORTED & DOMESTIC CHEESE assorted crackers, house jam, mostarda (serves 20)
IMPORTED & DOMESTIC CHARCUTERIE CRUDITE
CRUDITE raw vegetables, buttermilk ranch, roasted red pepper hummus (serves 20)
COCKTAIL SANDWICHES Neuske’s smoked ham, swiss, mustard, arugula, pretzel buns

PASSED HORS D’ OEUVRES
MINIMUM ORDER 2O PIECES

CHICKEN FRIED CHICKEN BITES buffalo adobo glaze M
MEATBALLS red pepper sofrito, traditional gremalota M
HOUSE MADE PRETZEL BITES horseradish mustard V
CAMEMBERT ARUGULA SOURDOUGH MELT organic cherry mostarda V
GRILLED SHRIMP BROCHETTES green curry, coconut creme fraiche F
PETITE LOBSTER BROCHE fine herbs, sherry bacon molasses F
CAPRESE SKEWERS grape tomatoes, mozzarella, balsamic reduction, basil V, GF
VIRGINIA HAM GOUGERE charred scallion remoulade M
BLACK ANGUS TENDERLOIN SKEWERS trumpet mushrooms, red pepper bearnaise M, GF
TUNA TARTAR rye cracker, apple-fennel relish, soy aioli F
BACON-WRAPPED DATES spiced honey, pistachios M, GF
PARMESAN GRIT CAKES red wine tomato jam V
VEGETABLE SPRING ROLLS cilantro thai peanut sauce V
HERBED GOAT CHEESE CROSTINI marinated tomato, olive tapenade, pine nuts V

PASSED DESSERTS
MINIMUM ORDER 2O PIECES

WARM CHOCOLATE CHIP COOKIES
RASPBERRY CHEESECAKE BITES
CHOCOLATE ÉCLAIR BITES
MINI BOURBON PECAN PIES
PETITE SEASONAL FRUIT TARTS
CHOCOLATE TRUFFLES
SMALL PLATE CHEF ACTION STATIONS

*FOR GROUPS OF 50 OR MORE*

SMALL PLATES

(CHOSE THREE)

RED WINE BRAISED SHORT RIB (M, GF)
smashed sweet potatoes, salsa verde

SEARED ANGUS TENDERLOIN (M, GF)
red onion jam, horseradish potatoes, roasted pepper bernaise

PAN SEARED GULF SHRIMP (F)
parmesan grits, bacon molasses

SKUNA BAY SALMON (F)
parsnip potato puree, dill beurre blanc

BOURBON SOY CHICKEN (M)
herb roasted potatoes, french beans

CAVATAPPI MUSHROOM PASTA (V)
peperonata, parmesan gremolata, salsa verde

SEAFOOD PAELLA (F, GF)
mussels, shrimp, clams, saffron broth

CARVED ROSEMARY TURKEY BREAST (M)
chorizo cornbread stuffing, country gravy, cranberry relish

SALT ROASTED BEETS & CAULIFLOWER (V, GF)
carrot ginger puree, sunflower seed, citrus vinaigrette

MUSHROOM SPINACH WELLINGTON (V)
french goat feta, roasted pepper sauce
PLATED DINNERS

host is responsible for obtaining entree counts from guests prior to event date. The final guest count and entree selections need to be final one week prior to event date for ordering purposes. If counts cannot be provided we can adjust to family style or dual plate entrees - additional charges may apply.

OPTION 1

FIRSTS (SELECT ONE FOR GROUP)

MARKET SALAD  mixed greens & shaved vegetables, balsamic vinaigrette
LITTLE GEM CAESAR  brioche croutons, grape tomato, parmesan

MAINS (SELECT TWO, EACH GUEST CHOOSES ONE)

MUSHROOM SPINACH WELLINGTON  french goat feta, roasted pepper sauce
PAN ROASTED SKUNA BAY SALMON  dill caper beurre blanc
GRILLED SLAGEL HALF CHICKEN  soy bourbon glaze
GRILLED SKIRT STEAK  red pepper bearnaise

SIDES (SELECT TWO FOR GROUP)

SHERRY BRAISED BEETS  kalamata olives, feta cheese
ROASTED BABY CARROTS  garbanzo beans, orange rum glaze, dill
STEAMED BROCCOLINI  red pearl onions
PAN ROASTED WILD MUSHROOMS  parsley salsa verde
WHITE CORN GRIT CAKES  red wine tomato jam
NUESKE’S BACON CORNBREAD  maple bourbon butter
HERB ROASTED FINGERLINGS  sea salt, rosemary
SMASHED YUKON GOLD POTATOES  olive oil & herbs

DESSERTS (SELECT ONE FOR GROUP)

RASPBERRY CHEESE CAKE
BOURBON PECAN PIE
SEASONAL FRUIT TART
CLASSIC CHOCOLATE MOUSSE
PLATED DINNERS

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OPTION 2

FIRSTS (SELECT TWO FOR GROUP)
MARKET SALAD  mixed greens & shaved vegetables, balsamic vinaigrette
LITTLE GEM CAESAR  brioche croutons, grape tomato, parmesan
EAST COAST OYSTERS  St. Germain mignonette, cocktail sauce
CHILLED POACHED SHRIMP  cocktail sauce

MAINS (SELECT THREE, EACH GUEST CHOOSES ONE)
SKUNA BAY SALMON  dill caper beurre blanc
AMERICAN RIBEYE  red wine bordelaise
GRILLED SLAGEL HALF CHICKEN  soy bourbon glaze
CAVATAPPI MUSHROOM PASTA  peperonata, parmesan gremolata, salsa verde

SIDES (SELECT TWO FOR GROUP)
SHERRY BRAISED BEETS  kalamata olives, feta cheese
ROASTED BABY CARROTS  garbanzo beans, orange rum glaze, dill
 STEAMED BROCCOLINI  red pearl onions
PAN ROASTED WILD MUSHROOMS  parsley salsa verde
WHITE CORN Grit CAKES  red wine tomato jam
NUESKE’S BACON CORNBREAD  maple bourbon butter
HERB ROASTED FINGERLINGS  sea salt, rosemary
SMASHED YUKON GOLD POTATOES  olive oil & herbs

DESSERTS (SELECT ONE FOR GROUP)
RASPBERRY CHEESE CAKE
BOURBON PECAN PIES
SEASONAL FRUIT TARTS
DARK CHOCOLATE WHISKEY COOKIES
PLATED DINNERS

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OPTION 3

FIRSTS (SELECT TWO FOR GROUP)

MARKET SALAD mixed greens & shaved vegetables, balsamic vinaigrette
LITTLE GEM CAESAR brioche croutons, grape tomato, parmesan
TUNA TARTAR soy aioli, apple-fennel relish, crackers
CHILLED POACHED SHRIMP cocktail sauce

MAINS (SELECT THREE, EACH GUEST CHOOSES ONE)

SEARED DIVER SCALLOPS roasted red pepper bearnaise
TRUFFLE CHICKEN SCHNITZEL champagne veloute
GRASS FED TENDERLOIN red wine bordelaise
MUSHROOM SPINACH WELLINGTON french goat feta, red pepper sauce

SIDES (SELECT TWO FOR GROUP)

SHERRY BRAISED BEETS kalamata olives, feta cheese
ROASTED BABY CARROTS garbanzo beans, orange rum glaze, dill
STEAMED BROCCOLINI red pearl onions
PAN ROASTED WILD MUSHROOMS parsley salsa verde
WHITE CORN GRIT CAKES red wine tomato jam
NUESKE’S BACON CORNBREAD maple bourbon butter
HERB ROASTED FINGERLINGS sea salt, rosemary
SMASHED YUKON GOLD POTATOES olive oil & herbs

DESSERTS (SELECT ONE FOR GROUP)

RASPBERRY PISTACHIO CHEESE CAKE
BOURBON PECAN PIES
SEASONAL FRUIT TARTS
CLASSIC CHOCOLATE MOUSSE
BREAKFAST

BUSINESS BREAKFAST
PASTRIES, CROISSANTS & MUFFINS
ASSORTED YOGURT
SEASONAL FRUIT PLATTER
BAGELS & ACCOMPANIMENTS
LOX & TRADITIONAL GARNISHES $7 Supplement
COFFEE, FRESH JUICES

LUNCH

SANDWICHES
GRILLED VEGETABLE FOCCACIA red pepper hummus, arugula
ROASTED CHICKEN cherry walnut aioli, arugula, fontina cheese
PROSCIUTTO CIABATA mozzarella, grilled zucchini, roasted tomato

SIDES
FRESH FRUIT DISPLAY
ASSORTED CHIPS
HOUSE SALAD balsamic vinaigrette

DESSERTS
CHOCOLATE CHIP COOKIES
BROWNIES
LEMON BARS

LATE NIGHT

MICRO BACON CHEESEBURGER
HOUSE MADE PRETZELS
MINI CHICAGO DOG
FRITES
MARGHERITA
BEVERAGE PACKAGES
PRICED PER PERSON, PER HOUR

BEER & WINE
Selection of craft domestic beer, house wines and sparkling wine.

WHITE (CHOICE OF) Chardonnay / Pinot Grigio
RED (CHOICE OF) Cabernet Sauvignon / Merlot

DRAUGHT BEER
Krankshaft Kolsch Lager
Allagash White Witbier Belgian
Psuedo Sue Pale Ale
Lagunitas India Pale Ale
Apex Predator Farmhouse Ale
Stella Artois Euro Pale Lager
Summer Solstice Seasonal Ale
Peroni Lager

STANDARD *INCLUDES BEER, WINE AND SPARKLING WINE

SCOTCH Dewar’s
WHISKEY Jameson Irish Whiskey
BOURBON/RYE Old Forester / Jim Beam Rye
RUM Cruzan
TEQUILA Maestro Dobel Silver
VODKA Absolut
GIN Beefeater

PREMIUM *INCLUDES BEER, WINE AND SPARKLING WINE

SCOTCH Chivas 12
BOURBON/RYE Makers Mark / Rittenhouse Rye
RUM Bacardi
TEQUILA El Jimador
VODKA Ketel One
GIN Tanqueray

LUXURY *INCLUDES BEER, WINE AND SPARKLING WINE

SCOTCH Glenlivet 12
BOURBON/RYE Woodford Reserve / Knob Creek Rye
RUM Bacardi 8 Year
TEQUILA El Tesoro Platinum
VODKA Grey Goose
GIN Sipsmith

NON-ALCOHOL
Selections including assorted juices & soft drinks.

**WHISKEY TASTING PRICING AVAILABLE UPON REQUEST**
A/V & ENTERTAINMENT

BANDS & DJs
We work with the best entertainment acts available—
Bands and DJs that span a range of music genres,
including R&B, Jazz, Blues, Soul, Funk, Swing, Rock

A/V
Full, state-of-the-art A/V capabilities, featuring Mac
and PC based systems. Our Main Lounge stage is
25' x 20' and elevated 20", with a 75" H x 103" W
full HD screen, while our Whiskey Library also has
a 141" screen. Our in-house audiovisual team can
coordinate all technical aspects.

EXTRAS
Still looking for something to set your event above
the rest? To further enhance your themed event,
we also offer casino tables, ambient performers
and acts of variete, such as: classic burlesque,
aerialists, belly dancers and dance troupes.

WE’RE CONNECTED
Whatever you require to set the mood for your
event, we can easily arrange for you. And given
our strong ties to the entertainment community, we
can also do so at a very competitive rate.
DINING ROOM CAPACITY
Seated 100
Reception 120

LIBRARY CAPACITY
Fixed Seating 48 (semi-private)
Reception 150
PARLOR CAPACITY
Seated 50
Reception 100

LOUNGE CAPACITY
Seated 100
Reception 175
BACK STAGE CAPACITY
Reception 175

SIDE STAGE CAPACITY
Reception 36