

BRUNCH PACKAGES

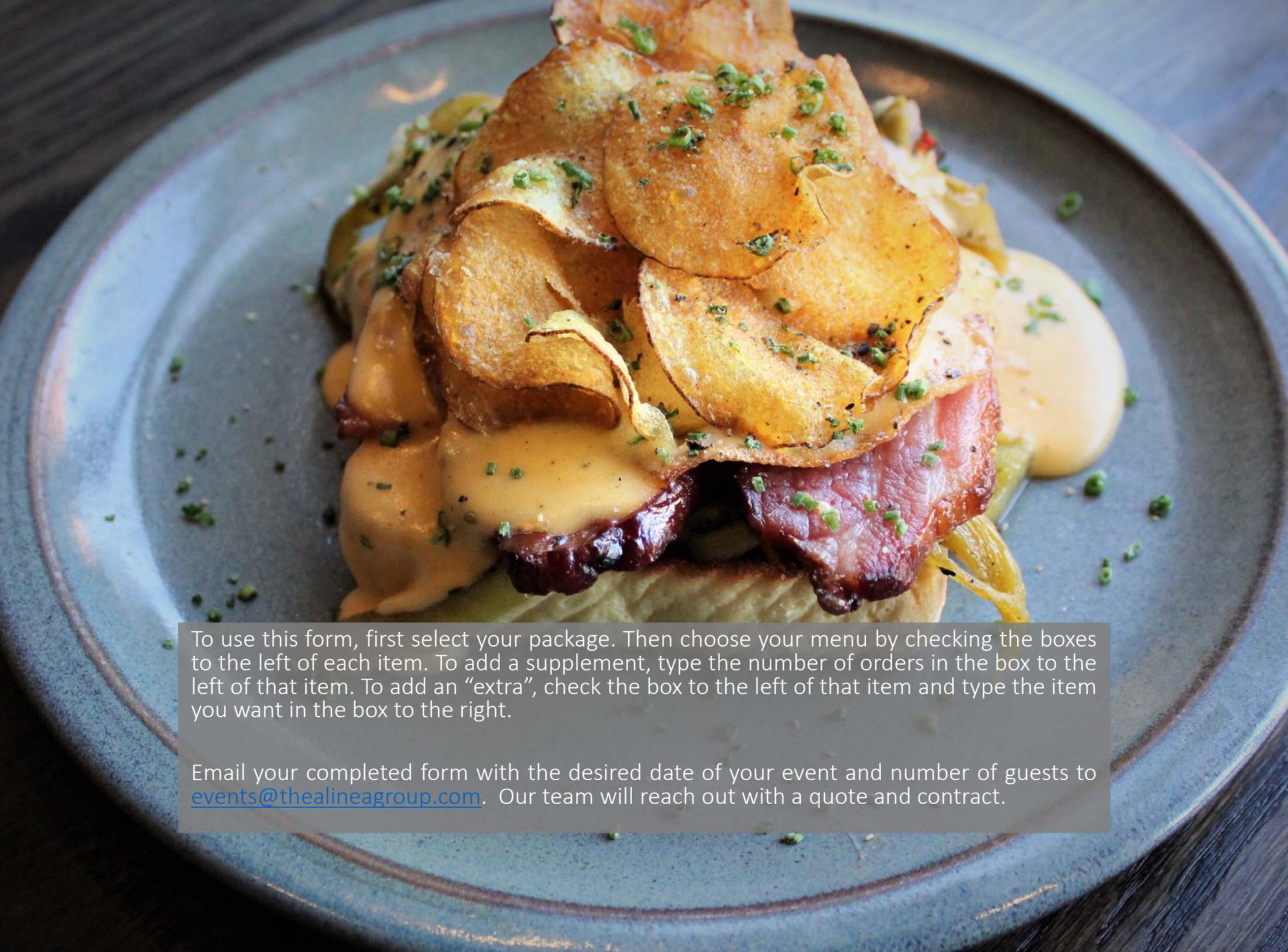
at ROISTER



951 W Fulton Market | Chicago, IL 60647

roisterrestaurant.com

events@thealineagroup.com



To use this form, first select your package. Then choose your menu by checking the boxes to the left of each item. To add a supplement, type the number of orders in the box to the left of that item. To add an “extra”, check the box to the left of that item and type the item you want in the box to the right.

Email your completed form with the desired date of your event and number of guests to events@thealineagroup.com. Our team will reach out with a quote and contract.

ROISTER STANDARD BRUNCH PACKAGE

STARTERS *(Choose Two)*

GOAT'S MILK YOGURT chickpea granola, fry bread, powdered sugar
 AVOCADO TOAST english muffin, grapefruit, everything butter
 CINNAMON TOAST foie gras mousse, strawberry jam, black pepper
 PUFFED QUINOA snap peas, cumin vinaigrette, honey
 WEDGE SALAD bacon bits, 7 min egg, smoked tomato
 CUP OF HOT & SOUR SOUP mushroom, raw veggies, ginger
 YUKON FRIES soy dusted, bonito flakes, tofu mayo

MAINS *(Choose Three)*

ANSON MILLS GRITS scallop XO, egg yolk sauce, parmesan
 BISCUITS & GRAVY sausage, pickled greens, fried egg
 CHICKEN & WAFFLES honey butter, whiskey syrup, fried chicken
 OPEN FACED EGG SANDWICH bacon, cheese sauce, marinated peppers
 FRIED BOLOGNA SANDWICH olive relish, yellow mustard, provolone
 FRIED CHICKEN SANDWICH sunchoke hot sauce, chamomile mayo

SUPPLEMENT

JAPANESE A-5 QUARTER POUNDER cheddar, special sauce, mushrooms
 +\$53 single +\$100 double

DESSERTS *(Choose One)*

FOIE GRAS CANDY BAR black walnuts, pretzel, caramel
 COOKIES & MILK chocolate chip cookie dough, milk ice cream

BEVERAGES

1 White 1 Red 2 Beers 2 Cocktails

EXTRAS

EXTRA STARTER (+\$5 per guest)
 EXTRA MAIN (+\$10 per guest)

EXTRA DESSERT (+5 per guest)
 ROISTER T-SHIRT (+\$20 each)

Guests	Price	
	Main Dining Room	Basement Prep Kitchen
9 – 12	\$60 per guest	Not available
Up to 20	\$75 per guest	Not available
Up to 44	\$3,000	Not available
Up to 74	Starting at \$4,500	Not available

ROISTER PREMIUM BRUNCH PACKAGE

STARTERS (Choose Three)

GOAT'S MILK YOGURT chickpea granola, fry bread, powdered sugar
AVOCADO TOAST english muffin, grapefruit, everything butter
CINNAMON TOAST foie gras mousse, strawberry jam, black pepper
PUFFED QUINOA snap peas, cumin vinaigrette, honey
WEDGE SALAD bacon bits, 7 min egg, smoked tomato
CUP OF HOT & SOUR SOUP mushroom, raw veggies, ginger
YUKON FRIES soy dusted, bonito flakes, tofu mayo

MAINS (Choose Four)

ANSON MILLS GRITS scallop XO, egg yolk sauce, parmesan
BISCUITS & GRAVY sausage, pickled greens, fried egg
CHICKEN & WAFFLES honey butter, whiskey syrup, fried chicken
OPEN FACED EGG SANDWICH bacon, cheese sauce, marinated peppers
FRIED BOLOGNA SANDWICH olive relish, yellow mustard, provolone
FRIED CHICKEN SANDWICH sunchoke hot sauce, chamomile mayo

SUPPLEMENT

JAPANESE A-5 QUARTER POUNDER cheddar, special sauce, mushrooms
+\$53 single +\$100 double

DESSERTS

FOIE GRAS CANDY BAR black walnuts, pretzel, caramel
COOKIES & MILK chocolate chip cookie dough, milk ice cream

BEVERAGES

1 Sparkling 1 White 1 Red 3 Beers 3 Cocktails

EXTRAS

EXTRA STARTER (+\$5 per guest)

EXTRA DESSERT (+5 per guest)

EXTRA MAIN (+\$10 per guest)

ROISTER T-SHIRT (+\$20 each)

Guests	Price	
	Main Dining Room	Basement Prep Kitchen
9 – 12	\$70 per guest	Not available
Up to 20	\$85 per guest	Not available
Up to 44	\$3,500	Not available
Up to 74	Starting at \$5,000	Not available

FREQUENTLY ASKED QUESTIONS

What time does my event start? Dinner Packages and Cocktails and Snacks Packages that are priced per person can begin any time between 5:00 pm and 6:00 pm or 8:00 pm and 8:30 pm. Dinner Packages and Cocktails and Snacks Packages that are priced as a flat fee can begin any time between 5:00 pm and 8:00 pm. Brunch Packages that are priced per person can begin any time between 10:00 am and 11:00 am or 12:00 pm and 1:00 pm. Brunch Packages that are priced as a flat fee can begin any time between 10:00 am and 12:00 pm.

What does pricing for each event include? Pricing includes food and beverage. **Service charge (20%) and tax is not included.**

Why don't you supply a price per person for all events? For larger events, you are paying to reserve the space in addition to the food, beverage, and service.

How long is my event? If you reserve the entire Main Dining Room and / or Basement Prep Kitchen, your event will be three hours long. If you book a Cocktail and Snacks Package for up to 50 guests, your event will be two hours long.

Can I extend the duration of my event? If you would like to extend the duration of your event for an additional fee, please email events@thealineagroup.com for pricing information.

Am I guaranteed to get the dishes I select on this form? All of our menus are subject to change seasonally. If an item you selected on this form is no longer available at the time of your event, we will let you know in advance so that you can select a replacement item.

Why doesn't this form list specific beverages? Our beverage inventory is constantly changing. Our team will choose the beverages that best match your food menu. If you'd like to know in advance what beverages will be served at your event, please email events@thealineagroup.com.

Can we all be seated at one table? In the Main Dining Room, parties up to 20 guests can be seated at one table. In the Basement Prep Kitchen, parties up to 12 guests can be seated at one table. Larger parties will be seated at multiple tables.

Can we bring floral arrangements? You may bring floral arrangements in limited circumstances. You must email events@thealineagroup.com in advance to confirm that the restaurant is able to accommodate flowers for your event.

Can we bring a photographer? If you reserve the entire Main Dining Room and / or Basement Prep Kitchen, you may bring a photographer. You must email events@thealineagroup.com in advance to inform the restaurant.

Can we bring our own wine and if so, is there a corkage fee? You can bring your own wine, and there is no additional corkage fee. You must email events@thealineagroup.com in advance to inform the restaurant. Please note that you must still pay the full price for the event, which includes beverage.

Do you have AV, or can we bring AV? We do not have AV. You may bring AV for no additional fee if you reserve the entire Main Dining Room and / or Basement Prep Kitchen. You must email events@thealineagroup.com in advance to inform the restaurant.

Can you supply a cake, or can we bring a cake? We cannot supply a cake, but you can bring a cake for no additional fee. You must email events@thealineagroup.com in advance to inform the restaurant. Please note that you must still pay the full price for the event, which includes dessert.