

DINNER 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 DINNER PACKAGE

SNACKS (Choose Two)

AGED CHEDDAR RILLETTES truffle, cauliflower, fry bread
 FOIE GRAS TOAST strawberry jelly, marcona almond, cardamom
 HUSHPUPIES chicken liver pâté, peach jam, pickles

STARTERS (Choose Three)

PUFFED QUINOA snap peas, cumin vinaigrette, honey SPAGHETTI SQUASH coconut cream, chili powder, cotija cheese
 WEDGE SALAD bacon bits, 7 min egg, smoked tomato CHARRED RAPINI SALAD breadcrumb, parmesan, chermoula
 YUKON FRIES soy dusted, bonito flakes, tofu mayo SPICY CUCUMBERS mango-fish sauce dressing, green spice, serrano
 SALMON CRUDO sauce gribiche, roe, crispy skin EMBER ROASTED SWEET POTATO ginger sauce, orange, pecans
 BRAISED RADISHES horseradish, soy glaze, dashi CUP OF HOT & SOUR SOUP mushroom, raw veggies, ginger

MAINS (Choose Two)

ROISTER LASAGNE arrabbiata, hearth roasted tomato, ricotta
 MAPLE POACHED SALMON creamed spinach, potato pureé, chips
 ANSON MILLS GRITS gulf shrimp, crab curry, thai basil
 PORK BUTT dark & stormy glaze, red peas, fried pecans
 CHICKEN & CHAMOMILE braised, poached, fried with sunchokes

SUPPLEMENTS

A-5 JAPANESE WAGYU (5OZ) sea urchin butter, togarashi spices (+\$115 per order)
 GRILLED PRIME RIB (22OZ) caramelized onion steak sauce, melted onions, thyme (+\$58 per order)

DESSERTS (Choose Two)

COCONUT CUSTARD carrot cake, lime, ginger
 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 SNACK (+\$5 per guest) EXTRA MAIN (+\$15 per guest)
 EXTRA STARTER (+\$10 per guest) T EXTRA DESSERT (+5 per guest)
 ROISTER T-SHIRT (+\$20 each)

Guests	Price	
	Main Dining Room	Basement Prep Kitchen
9 to 16	\$95 per guest Su-Th \$125 per guest Fr-Sa	Not available
Up to 32	Not available	Starting at: \$4,500 M-Su
Up to 44	\$7,000 Su-Th N/A Fr-Sa	Not available
Up to 74	Starting at: \$8,500 M-W \$12,000 Th, Su \$19,000 Fr-Sa	Not available

ROISTER PREMIUM DINNER PACKAGE

SNACKS (Choose Two)

AGED CHEDDAR RILLETTES truffle, cauliflower, fry bread
 FOIE GRAS TOAST strawberry jelly, marcona almond, cardamom
 HUSHPUPIES chicken liver pâté, peach jam, pickles

STARTERS (Choose Three)

PUFFED QUINOA snap peas, cumin vinaigrette, honey
 WEDGE SALAD bacon bits, 7 min egg, smoked tomato
 YUKON FRIES soy dusted, bonito flakes, tofu mayo
 SALMON CRUDO sauce gribiche, roe, crispy skin
 BRAISED RADISHES horseradish, soy glaze, dashi
 CRAB RICE blue and red crab, sushi rice, butter
 SPAGHETTI SQUASH coconut cream, chili powder, cotija cheese
 CHARRED RAPINI SALAD breadcrumb, parmesan, chermoula
 SPICY CUCUMBERS mango-fish sauce dressing, green spice, serrano
 EMBER ROASTED SWEET POTATO ginger sauce, orange, pecans
 CUP OF HOT & SOUR SOUP mushroom, raw veggies, ginger
 BUTTERED PIPE PASTA & CLAMS green chili ragout, assorted limes
 SMOKED OYSTERS chipotle butter, epazote vinegar, french curry

MAINS (Choose Two)

ROISTER LASAGNE arrabbiata, hearth roasted tomato, ricotta
 MAPLE POACHED SALMON creamed spinach, potato pureé, chips
 ANSON MILLS GRITS gulf shrimp, crab curry, thai basil
 PORK BUTT dark & stormy glaze, red peas, fried pecans

LARGE FORMAT (Choose One)

CHICKEN & CHAMOMILE braised, poached, fried with sunchokes
 ROHAN DUCK PLATTER dirty rice, sausage, mustards

SUPPLEMENTS

A-5 JAPANESE WAGYU (5OZ) sea urchin butter, togarashi spices (+\$115 per order)
 GRILLED PRIME RIB (22OZ) caramelized onion steak sauce, melted onions, thyme (+\$58 per order)

DESSERTS (Choose Two)

COCONUT CUSTARD carrot cake, lime, ginger
 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 SNACK (+\$5 per guest) EXTRA LARGE FORMAT (+\$30 per guest)
 EXTRA STARTER (+\$10 per guest) EXTRA DESSERT (+\$5 per guest)
 EXTRA MAIN (+\$15 per guest) ROISTER T-SHIRT (+\$20 each)

Guests	Price	
	Main Dining Room	Basement Prep Kitchen
9 to 16	\$120 per guest Su-Th \$145 per guest Fr-Sa	Not available
Up to 32	Not available	Starting at: \$5,500 M-Su
Up to 44	\$8,000 Su-Th N/A Fr-Sa	Not available
Up to 74	Starting at: \$10,000 M-W \$14,000 Th, Su \$22,250 Fr-Sa	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.