



THE CHICAGO
FIREHOUSE
RESTAURANT

PRIVATE DINING



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The Chicago Firehouse RESTAURANT

Located in the heart of the South Loop on Michigan Avenue, the private dining spaces at The Chicago Firehouse Restaurant is the premier location for any of your social or business functions. Our newly renovated rooms offer spacious accommodations for a variety of events, receptions, meetings or holiday parties. Our intimate rooms are designed to give you and your guests The Chicago Firehouse experience in a private setting all your own.

CONTACT

The Chicago Firehouse Restaurant
1401 S. Michigan Avenue
Chicago, IL 60605

 312.786.1401

 info@chicagofirehouse.com

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LEAD STAFF

General Manager

Shannon Tauschman

Assistant General Manager

Charles Navin

Chef de Cuisine

Oscar Montesinos

Pastry Chef

Mary Gamoran

Private Events Sales Manager

Carolyn Orlando

312.786.1401

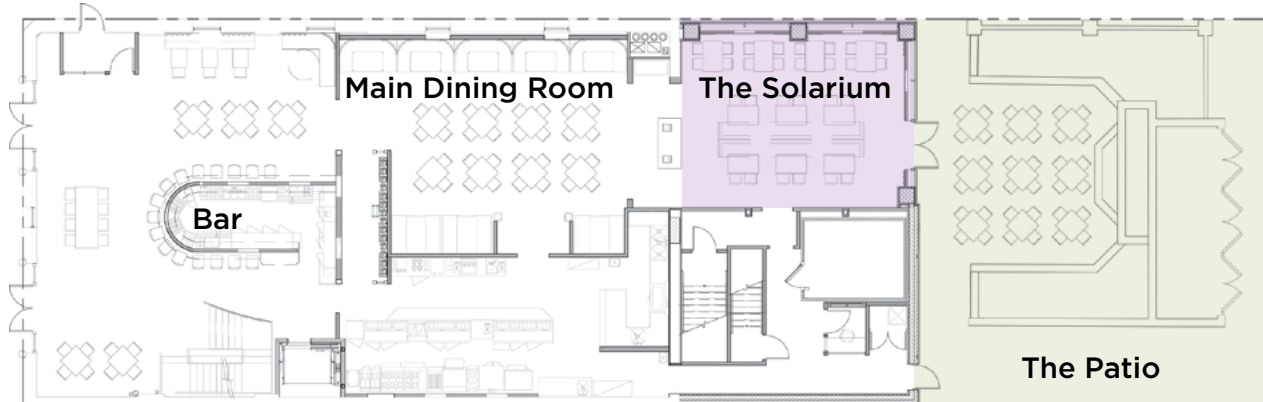
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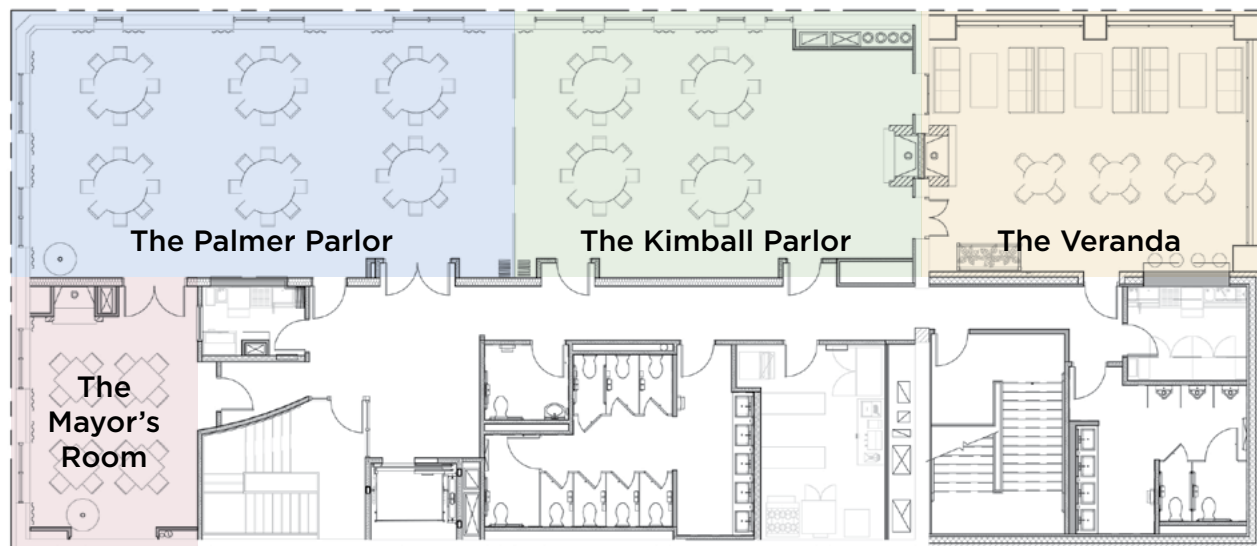
Private

DINING ROOMS

First Floor



Second Floor

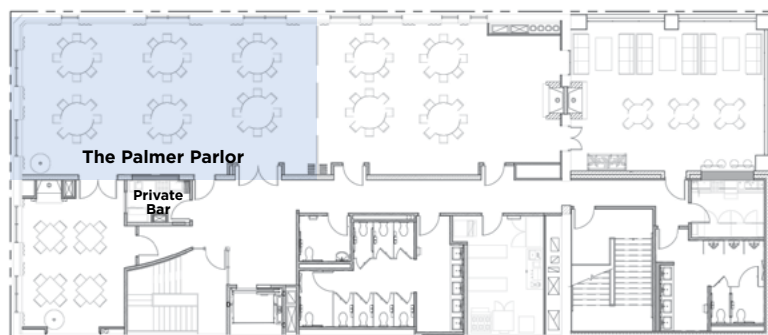


In addition to our private dining rooms, The Chicago Firehouse Restaurant offers the option of a full venue buy-out. The entire restaurant accommodates 275 guests for a seated event and 450 guests for a cocktail reception. During this “new normal” we plan to deliver the same level of service The Chicago Firehouse is known for while adhering to the health and sanitation guidelines provided by the CDC, the state of Illinois and City of Chicago. Our capacity guidelines may change due to city and state orders.

THE *Palmer* PARLOR



The Palmer Parlor reflects the rich history and integrity of the firehouse with reclaimed hardwood floors and rich walnut walls. Once home to the Fire Chief's Room in 1905, this elegant space has large windows overlooking Michigan Avenue and faces north, allowing for natural light. The Palmer Parlor features its own private bar.



THE PALMER PARLOR

Capacity

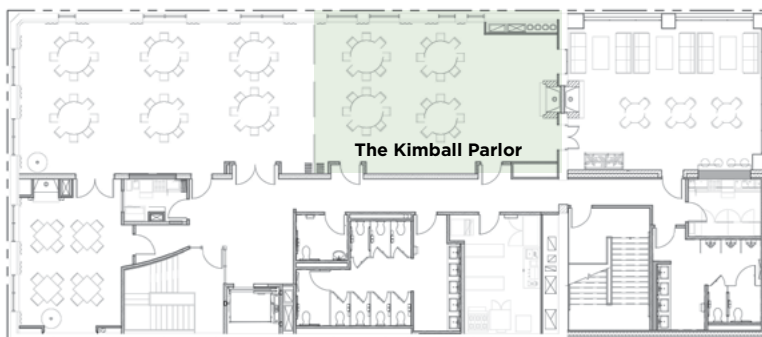
64 seated

100 cocktail reception

THE *Kimball* PARLOR



The Kimball Parlor shares a similar aesthetic to the Palmer Parlor with reclaimed hardwood floors and rich walnut walls. Unique features of the Kimball Parlor include large windows allowing for an abundance of natural light, and a view of the veranda.

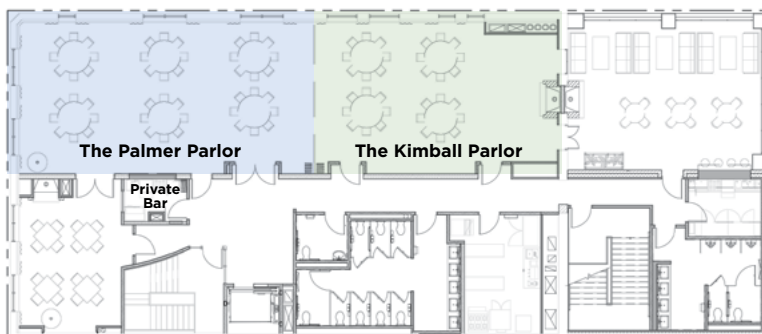


THE KIMBALL PARLOR

Capacity

50 seated

75 cocktail reception



THE KIMBALL PARLOR + THE PALMER PARLOR

Capacity

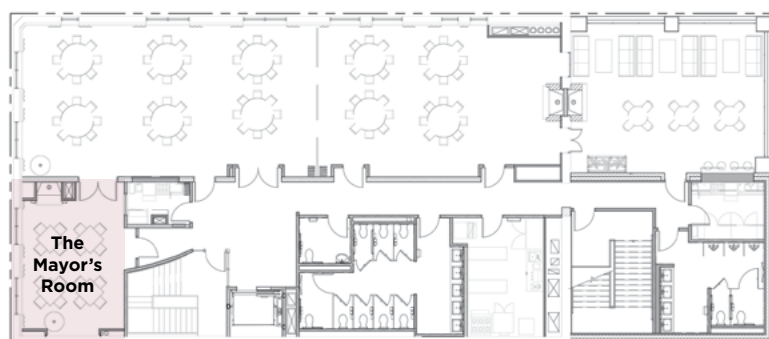
120 seated

225 cocktail reception

THE *Mayor's* ROOM



The Mayor's Room is warm and sophisticated with large windows, vintage exposed brick, and a built-in fireplace. The 55" TV can be used in business meetings for presentations or to cheer on one of your favorite Chicago teams.



THE MAYOR'S ROOM

Capacity

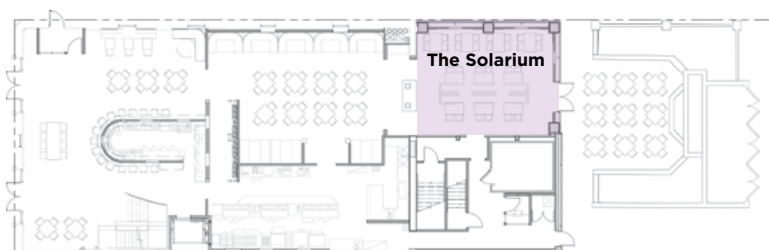
20 seated

25 cocktail reception

THE Solarium



The Solarium is a beautiful addition to the first floor with charismatic open windows and a view of our outdoor patio. The Solarium is perfect for bridal showers, brunch, or afternoon tea.

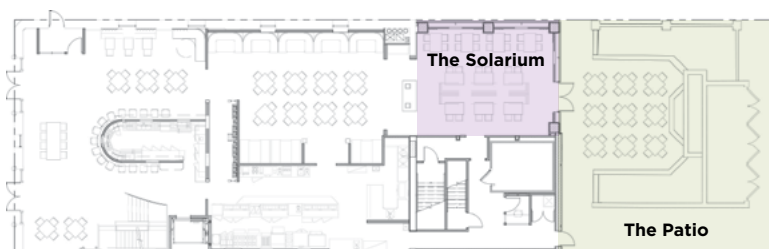


THE SOLARIUM

Capacity

40 seated

75 cocktail reception



THE SOLARIUM + THE PATIO

Capacity

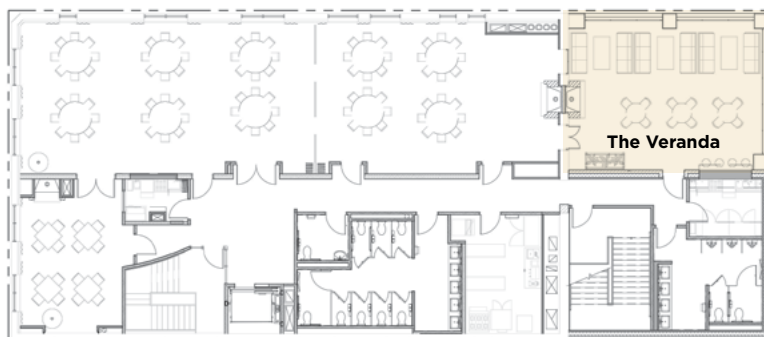
70 seated

150 cocktail reception

THE *Veranda*



The second floor Veranda is a lovely option for warm weather gatherings and is the only space of its kind in the South Loop. The Veranda features a rooftop-like setting overlooking the patio, providing a sophisticated venue for all types of events.



THE VERANDA

Capacity

40 seated

70 cocktail reception

THE *Patio*



The Patio features lush greenery and blooming flowers that create a beautiful outdoor setting for cocktails or dining. The Patio can be combined with The Solarium to accommodate 70 seated and 150 for a cocktail reception.



THE PATIO

Capacity

50 seated

90 cocktail reception





Hors d'Oeuvres

PASSED OR STATIONARY

HOT

- CHEF'S SEASONAL SOUP SHOOTER 3*
- HOUSEMADE BAVARIAN PRETZEL BITES 3
Düsseldorf Mustard
- MINI TWICE-BAKED POTATOES 3*
Fingerling Potato, Cheddar, Sour Cream, Scallions
- MUSHROOM ARANCINI 4
Asiago Cheese, Truffle Aioli
- OYSTERS ROCKEFELLER 4
Creamed Spinach, Parmesan, Breadcrumbs
- BAKED BRIE TARTLETS 4
Honey & Fig Jam, Phyllo Shell
- FRENCH ONION GRATINÉE CROSTINI 4
Caramelized Onions, Gruyère Cheese, Toasted Baguette
- PRIME BEEF MEATBALLS 4
Smoked Bacon, Pomodoro Sauce, Shaved Parmesan
- FIRECRACKER SHRIMP 4.50
Tempura Battered Shrimp, Sweet & Spicy Sauce
- BACON-WRAPPED MEDJOOOL DATES 4.50*
Piquillo Pepper Sauce
- GRILLED SHRIMP SKEWERS 4.50*
Chimichurri Sauce
- BLACK TRUFFLE MAC & CHEESE BITES 5
Parmesan Basket, Orecchiette Pasta, Mornay Sauce
- MINI CFH CRAB CAKES 5
Rémoulade Sauce
- CFH SLIDERS 5
Angus Beef, White Cheddar, House Pickle, Special Sauce
- FRENCH DIP SLIDERS 6
Slow Roasted Beef, Au Jus, Parker House Roll

COLD

- TEA SANDWICHES 3
Cucumber-Dill, Pimiento Cheese or Curried Egg Salad
- CAPRESE SALAD SKEWER 3*
Cherry Tomato, Basil, Mozzarella, Balsamic
- 104 ROLL 3.50*
Herbed Cream Cheese, Prosciutto, Asparagus
- ROASTED BEET BRUSCHETTA 3.50
Goat Cheese, Sherry Vinaigrette, Grilled Bread
- AVOCADO TOAST 4
Marinated Cherry Tomatoes, Radish, Sourdough Toast
- SMOKED SALMON DIP 4
"Everything" Cracker, Cucumber, Crème Fraiche
- MEXICAN-STYLE SHRIMP COCKTAIL 4*
Clamato, Lime, Avocado, Cilantro
- STEAK TARTARE SPOON 4*
Hand-Cut Sirloin, Capers, Chives, Dijon
- CRAB DEVILED EGG 5*
Old Bay, Tarragon, Mustard-Mayonnaise
- MINI LOBSTER ROLLS 7
Maine Lobster, Celery, Chives
- SCALLOP CEVICHE 5
Salsa Verde, Lemon, Apples, Tortilla Chip

(CONTINUED)

*Gluten-Free



Hors d'Oeuvres

CONTINUED

PASSED OR STATIONARY

PLATTERS

VEGETABLE CRUDITÉ 3/PERSON

Market Vegetables with Green Goddess and Housemade Ranch Dips

CHARCUTERIE 5/PERSON

Chef's Selection of Artisanal Cured Meats and Seasonal Condiments

CHEESE 5/PERSON

Chef's Selection of Imported and Domestic Cheese, Crostini and Seasonal Condiments

GRAND SHELLFISH TOWER MP

Custom-Tailored Selection of Chilled Shellfish
(May Include Lobster, King Crab, Oysters and Shrimp)
Served on Ice with Cocktail Sauce, Mignonette, Lemons and Tabasco

LATE NIGHT BITES

MINI CHICAGO STYLE HOT DOG 4

Mini Angus Beef Frank, All the Toppings

MINI ITALIAN BEEF SANDWICH 4

Shaved Beef, Giardiniera, Sweet Peppers

CFH SLIDER 5

Angus Beef, White Cheddar, House Pickle, Special Sauce

FRENCH DIP SLIDERS 6

Slow Roasted Beef, Au Jus, Parker House Roll



\$45+

Luncheon

FIRST COURSE

(Host selects 1)

ASPARAGUS VINAIGRETTE

Jumbo Chilled Asparagus, Hard-Cooked Egg, Shaved Parmesan, Mixed Lettuces, Orange Vinaigrette

SIGNATURE LOBSTER BISQUE

Fresh Maine Lobster, Cognac

FRENCH ONION SOUP "GRATINÉE"

Beef Broth, Gruyère Cheese

CAESAR SALAD

Romaine Hearts, Lolla Rossa, Garlic Croutons, Parmigiano

SECOND COURSE

(Host selects 2 / Guests choose 1 of 2)

HONEY GLAZED AMISH CHICKEN BREAST

Sautéed Zucchini and Summer Squash, Chicken Au Jus

PAN-ROASTED FAROE ISLANDS SALMON

Roasted Broccolini, Citrus Butter

BURGER 104

Double Angus Beef Patty, White Cheddar, Smoked Bacon, B&B Pickles, Firehouse Sauce, Pretzel Bun, Fries

CFH MEATLOAF

Prime Beef, Smoked Bacon, Garlic Whipped Potatoes, Mushroom & Sage Gravy

FISH & CHIPS

Lake Superior Walleye Pike, Hand-Cut Kennebec Fries, Tartar Sauce, Lemon

BUFFALO CHICKEN SANDWICH

Crispy Buttermilk Fried Chicken, Havarti Cheese, Blue Cheese Cole Slaw, Brioche Bun, Fries

GRILLED PRIME HANGER STEAK (ADD \$6)

Hand-Cut Kennebec Fries, Béarnaise Sauce

GRILLED CHICKEN CHOPPED SALAD

Tomatoes, Red Cabbage, Bacon, Scallions, Blue Cheese, Tubetti, Romaine, Herb Vinaigrette

NEW ENGLAND LOBSTER ROLL (ADD \$9)

Maine Lobster, Mayonnaise, Celery, Brioche Roll, Fries

CHARRED CAULIFLOWER STEAK

Sardinian Couscous, Sheep's Feta, Honey, Mint, Chilis

DESSERT COURSE

(Host selects 1)

CHOCOLATE BLACKOUT CAKE

Devil's Food Cake, Dark Chocolate Mousse, Toffee Crumbles

SEASONAL CHEESECAKE

Almond Crust, Seasonal Accompaniments

SEASONAL SORBET

Seasonal Sorbet, Maldon Salted Shortbread, Fresh Fruit

SPECIALTY CAKE AVAILABLE UPON REQUEST

Please inquire for pricing and availability



BREAD SERVICE

STARTERS

(Host selects 1)

MIXED LETTUCES SALAD

Tomatoes, Cucumbers, Red Onion, Herb Vinaigrette

CFH CAESAR SALAD

Romaine Hearts, Parmesan, Croutons

CHOPPED WEDGE SALAD

Cherry Tomatoes, Bacon Lardons, Red Onion, Blue Cheese

MAIN COURSE

(Host selects 3 / Guests choose 1 of 3)

MARINATED PRIME HANGER STEAK

Roasted Fingerling Potatoes, Béarnaise Sauce

HONEY GLAZED AMISH CHICKEN BREAST

Sautéed Zucchini and Summer Squash, Chicken Au Jus

PAN-ROASTED FAROE ISLANDS SALMON

Roasted Broccolini, Citrus Butter

CHARRED CAULIFLOWER STEAK

Sardinian Couscous, Sheep's Feta, Honey, Mint, Chilis

CFH MEATLOAF

Prime Beef, Smoked Bacon, Garlic Whipped Potatoes, Mushroom & Sage Gravy

COMPLEMENTS

Large family style sides typically serve 2-3 guests.
Priced à la carte.

CLASSIC WHIPPED POTATOES 9

Roasted Garlic

BRUSSELS SPROUTS 11

Smoked Bacon, Medjool Dates

CREAMED SPINACH 9

Crème Fraîche, Parmesan

HAND-CUT KENNEBEC FRIES 9

Housemade Ranch, Ketchup

SAUTÉED ASPARAGUS 11

Herb Vinaigrette

POTATOES AU GRATIN 10

Gruyère Cheese

ROASTED BROCCOLINI 11

crispy garlic and red chilis

MACARONI & CHEESE 11

Four Cheese Mornay Sauce

DESSERTS

(Host selects 2 / Guests choose 1 of 2)

CHOCOLATE BLACKOUT CAKE

Devil's Food Cake, Dark Chocolate Mousse, Toffee Crumbles

SEASONAL CHEESECAKE

Almond Crust, Seasonal Accompaniments

SEASONAL SORBET

Seasonal Sorbet, Maldon Salted Shortbread, Fresh Fruit

SPECIALTY CAKE AVAILABLE UPON REQUEST

Please inquire for pricing and availability



\$79+

Dinner

BREAD SERVICE

STARTERS

(Host selects 1)

MIXED LETTUCES SALAD

Tomatoes, Cucumbers, Red Onion, Herb Vinaigrette

CFH CAESAR SALAD

Romaine Hearts, Parmesan, Croutons

CHOPPED WEDGE SALAD

Cherry Tomatoes, Bacon Lardons, Red Onion, Blue Cheese

BABY BEETS & APPLE SALAD

Sheep's Feta Cheese, Frisée, Sherry Vinaigrette

CHEF'S SEASONAL SOUP

Seasonal Accompaniments

FRENCH ONION SOUP GRATINÉE

Caramelized Onions, Beef Broth, Gruyère Cheese

MAIN COURSE

(Host selects 3 / Guests choose 1 of 3)

6 OZ PRIME FILET MIGNON

Garlic Whipped Potatoes, Peppercorn Sauce

MARINATED PRIME HANGER STEAK

Roasted Fingerling Potatoes, Béarnaise Sauce

HONEY GLAZED AMISH CHICKEN BREAST

Sautéed Zucchini and Summer Squash, Chicken Au Jus

PAN-ROASTED FAROE ISLANDS SALMON

Roasted Broccolini, Citrus Butter

ITALIAN SEAFOOD STEW

Mussels, Shrimp, Whitefish, Tomatoes, Saffron

CFH MEATLOAF

Prime Beef, Smoked Bacon, Garlic Whipped Potatoes, Mushroom & Sage Gravy

CHARRED CAULIFLOWER STEAK

Sardinian Couscous, Sheep's Feta, Honey, Mint, Chilis

FARMER'S MARKET PASTA

Housemade Fresh Pasta, Seasonal Local Vegetables

COMPLEMENTS

Large family style sides typically serve 2-3 guests.
Priced à la carte.

CLASSIC WHIPPED POTATOES 9

Roasted Garlic

BRUSSELS SPROUTS 11

Smoked Bacon, Medjool Dates

CREAMED SPINACH 9

Crème Fraîche, Parmesan

HAND-CUT KENNEBEC FRIES 9

Housemade Ranch, Ketchup

SAUTÉED ASPARAGUS 11

Herb Vinaigrette

POTATOES AU GRATIN 10

Gruyère Cheese

ROASTED BROCCOLINI 11

crispy garlic and red chilis

MACARONI & CHEESE 11

Four Cheese Mornay Sauce

DESSERTS

(Host selects 2 / Guests choose 1 of 2)

CHOCOLATE BLACKOUT CAKE

Devil's Food Cake, Dark Chocolate Mousse, Toffee Crumbles

SEASONAL CHEESECAKE

Almond Crust, Seasonal Accompaniments

SEASONAL SORBET

Seasonal Sorbet, Maldon Salted Shortbread, Fresh Fruit

KEY LIME PARFAIT

Key Lime, Coconut, White Chocolate Cream, Graham Cracker, Dulce de Leche

SPECIALTY CAKE AVAILABLE UPON REQUEST

Please inquire for pricing and availability



\$89+ *Dinner*

BREAD SERVICE

FIRST COURSE

(Host selects 1)

HOUSEMADE RICOTTA KNOTS
Shaved Parmesan, Tomato Fondue

FIRECRACKER SHRIMP
Tempura-Battered Jumbo Shrimp, Sweet & Spicy Sauce

PRIME BEEF MEATBALLS
Cubanelle Peppers, Vidalia Onions, Tomato

CFH OYSTERS ROCKEFELLER (3 pieces)
Creamed Spinach, Parmesan, Breadcrumbs

MUSHROOM ARANCINI
Arborio Rice, Cremini Duxelle, Mozzarella, Black Truffle Aioli

SECOND COURSE

(Host selects 2 / Guests choose 1 of 2)

SIGNATURE LOBSTER BISQUE
Puff Pastry

MIXED LETTUCES SALAD
Tomatoes, Cucumbers, Red Onion, Herb Vinaigrette

CFH CAESAR SALAD
Romaine Hearts, Parmesan, Croutons

CHOPPED WEDGE SALAD
Cherry Tomatoes, Bacon Lardons, Red Onion, Blue Cheese

BABY BEETS & APPLE SALAD
Sheep's Feta Cheese, Frisée, Sherry Vinaigrette

CHEF'S SEASONAL SOUP
Seasonal Accompaniments

FRENCH ONION SOUP GRATINÉE
Caramelized Onions, Beef Broth, Gruyère Cheese

MAIN COURSE

(Host selects 3 / Guests choose 1 of 3)

SURF & TURF
Duo of Petite 4 oz Filet Mignon and Grilled Shrimp,
Roasted Asparagus, Béarnaise and Madeira Sauces

6 OZ PRIME FILET MIGNON
Garlic Whipped Potatoes, Peppercorn Sauce

MARINATED PRIME HANGER STEAK
Roasted Fingerling Potatoes, Béarnaise Sauce

GRILLED LAMB CHOPS (3 CHOPS)
Green Beans, Chickpeas, Greek Yogurt, Chimichurri

HONEY GLAZED AMISH CHICKEN BREAST
Sautéed Zucchini and Summer Squash, Chicken Au Jus

PAN-ROASTED FAROE ISLANDS SALMON
Roasted Broccolini, Citrus Butter

FILLET OF SOLE "MEUNIÈRE"
Rissole Potatoes, Parsley, Lemon, Brown Butter

ITALIAN SEAFOOD STEW
Mussels, Shrimp, Whitefish, Tomatoes, Saffron

CFH MEATLOAF
Prime Beef, Smoked Bacon, Garlic Whipped Potatoes,
Mushroom & Sage Gravy

CHARRED CAULIFLOWER STEAK
Sardinian Couscous, Sheep's Feta, Honey, Mint, Chilis

FARMER'S MARKET PASTA
Housemade Fresh Pasta, Seasonal Local Vegetables

(CONTINUED)



\$89+

Dinner

CONTINUED

COMPLEMENTS

Large family style sides typically serve 2-3 guests.
Priced à la carte.

CLASSIC WHIPPED POTATOES 9
Roasted Garlic

BRUSSELS SPROUTS 11
Smoked Bacon, Medjool Dates

CREAMED SPINACH 9
Crème Fraîche, Parmesan

HAND-CUT KENNEBEC FRIES 9
Housemade Ranch, Ketchup

SAUTÉED ASPARAGUS 11
Herb Vinaigrette

POTATOES AU GRATIN 10
Gruyère Cheese

ROASTED BROCCOLINI 11
crispy garlic and red chilis

MACARONI & CHEESE 11
Four Cheese Mornay Sauce

DESSERTS

(Host selects 2 / Guests choose 1 of 2)

CHOCOLATE BLACKOUT CAKE
Devil's Food Cake, Dark Chocolate Mousse,
Toffee Crumbles

SEASONAL CHEESECAKE
Almond Crust, Seasonal Accompaniments

SEASONAL SORBET
Seasonal Sorbet, Maldon Salted Shortbread, Fresh Fruit

KEY LIME PARFAIT
Key Lime, Coconut, White Chocolate Cream, Graham
Cracker, Dulce de Leche

BANANA CREAM PIE
Chocolate Crust, Banana Custard, Whipped Cream

*SPECIALTY CAKE AVAILABLE UPON REQUEST
Please inquire for pricing and availability*



Beverages

WELCOME TOAST

Starting at 12 per Guest

Personalize your event with a bubbly toast or welcome cocktail

CLASSIC

Two Hours: 35 • Three Hours: 45

Imported & Domestic Beers
House Red & White Wines
Classic Brand Spirits (shots are not included)
Simple Cocktails
Soft Drinks & Juices

PREMIUM

Two Hours: 45 • Three Hours: 55

Imported, Domestic & Limited Selection Craft Beers
House Red & White Wines
Premium Brand Spirits (shots are not included)
Cocktails
Soft Drinks & Juices

PLATINUM

Two Hours: 55 • Three Hours: 65

Imported, Domestic & Craft Beers
House Red & White Wines
Platinum Brand Spirits (shots are not included)
Cocktails & Martinis
Soft Drinks & Juices

BEER & WINE

Two Hours: 30 • Three Hours: 40

Imported & Domestic Beers
House Red & White Wines
Soft Drinks & Juices

ENHANCED WINE EXPERIENCE

Available with Classic, Premium and Platinum Bar Packages

Premium - 25 per Guest

Sommelier-Selected Wines from \$75-\$100/bottle

Platinum - 30 per Guest

Sommelier-Selected Wines from \$100-\$125/bottle

HOST BAR

Beverages are charged on consumption

CLASSIC SPIRITS

Vodka

CH Distillery

Gin

CH Distillery London Dry

Rum

Captain Morgan's Spiced Rum, Brugal White

Bourbon/Whiskey

Old Grand-Dad Bourbon, Seagram's 7

Tequila

José Cuervo Silver

Cordials

Bailey's, Campari, Amaretto, Frangelico, Kahlúa, Christian Brothers Brandy

PREMIUM SPIRITS

Vodka

Tito's Handmade, Ketel One

Gin

Tanqueray, Beefeater

Rum

Bacardi Silver

Bourbon/Whiskey/Scotch

Maker's Mark Bourbon, Jack Daniel's, Johnny Walker Red

Tequila

Tres Generaciones Reposado

Cordials

Limoncello, Gand Marnier, Hennessy V.S.

PLATINUM SPIRITS

Vodka

Grey Goose, Belvedere

Gin

Hendrick's, Bombay Sapphire

Rum

Flora Cana

Bourbon/Whiskey/Scotch

Basil Hayden, Michter's, Knob Creek, Woodford Reserve, Bulleit Rye, Johnny Walker Black

Tequila

Patron Silver, Casamigos Blanco & Reposado

IMPORTED & DOMESTIC BEERS

Miller Light, Bud Light, Stella Artois, Goose Island 312

CRAFT BEERS

Half Acre Daisy Cutter, Moody Tongue Aperitif Pilsner, Marz Rotating IPA

HOUSE RED & WHITE WINES

Cabernet Sauvignon, Pinot Noir, Chardonnay, Sauvignon Blanc