

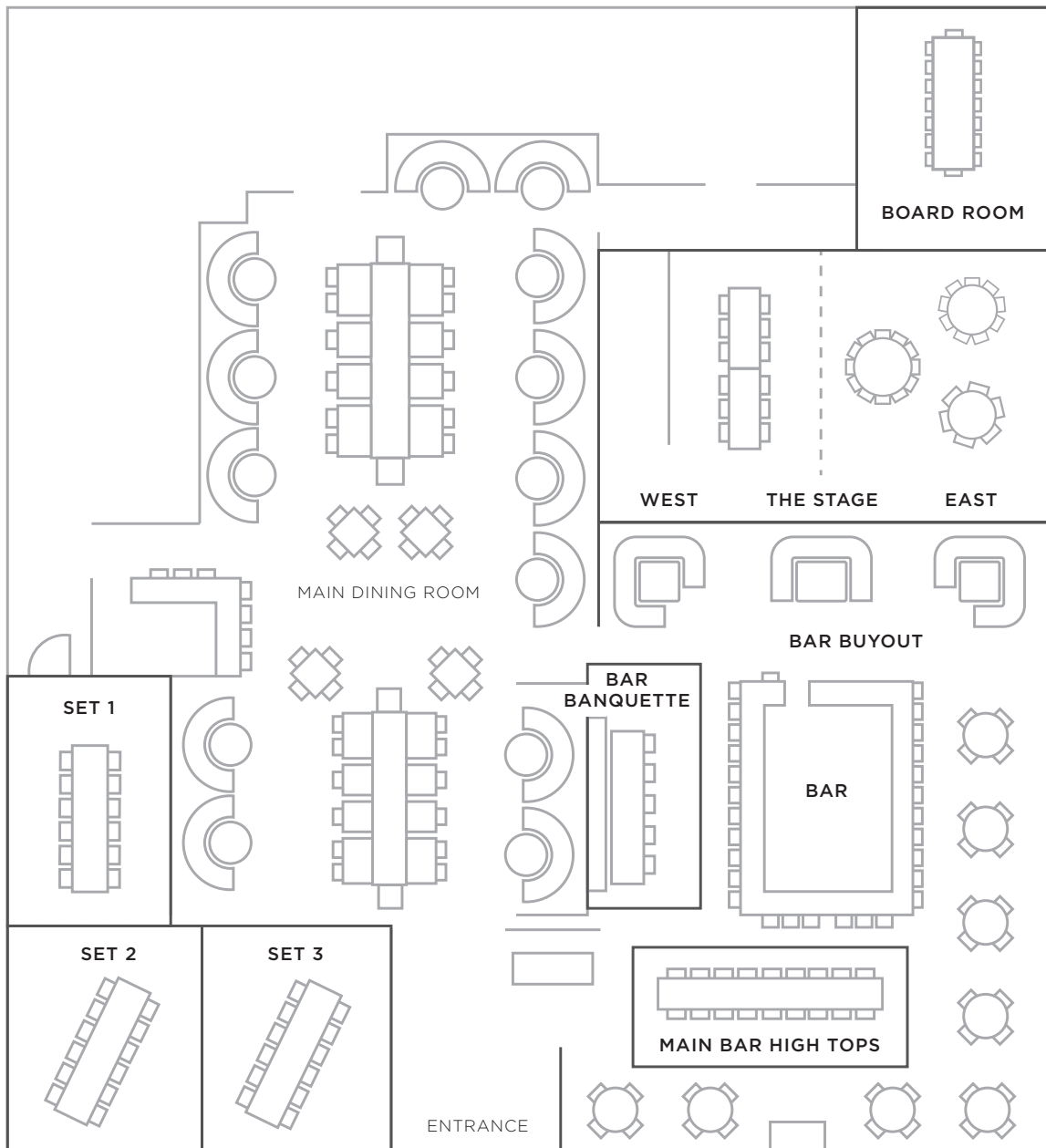


CHICAGO
PARTIES & SPECIAL EVENTS

RPMITALIANPARTIES@LETTUCE.COM • 312.955.1413 • RPMRESTAURANTS.COM



THE RESTAURANT



CAPACITIES

	SEATED	RECEPTION
Full Restaurant Buyout	175	300
The Stage	40	-
Stage West	12	-
Stage East	20	-
Stage & Boardroom	60	-
Board Room	16	-

	SEATED	RECEPTION
Bar Buyout	-	100
Bar Tables	20	-
Bar Banquette	10	-
Set 1, 2 or 3	16	-
Set 1 & 2 or 2 & 3	32	-
Set 1, 2 & 3 Combined	48	48

4 COURSE SHARING MENU

FROM OUR COLD BAR

Chilled Oysters - 5 each • Shrimp Cocktail - 5 each
Chilled Lobster Cocktail - 28 pp • Alaskan King Crab - 58 pp
RPM Grand Seafood Platter - Includes a selection of all of the above - 96 pp

STARTERS

Choose 3 for the table to share

ANTIPASTI

Whipped Ricotta & Honey • Truffled Garlic Bread • Prime Beef Meatballs
Arancini • Stuffed Squash Blossoms • Charred Pepperoni Pizzette • Pizzette Bianco (add \$3 pp)
Tomato & Stracciatella Bruschetta • Mozzarella in Carrozza • Imported Burrata • Prosciutto di Parma (add 3 pp)
Mediterranean Octopus (add 5 pp) • Tuna Crudo • Steak Tartare (add 5 pp) • Maine Lobster Caprese (add 15)

SALADS

Giuliana's Italian • Shredded Brussels Sprouts • RPM Caesar Salad

HOUSEMADE PASTA

Choose 3 for the table to share

Mama DePandi's Bucatini • Cacio e Pepe • Rigatoni alla Vodka • Carbonara • Lemon Burrata Cappelletti
Short Rib Bolognese • Spring Pea Agnolotti (add 8 pp) • Shrimp Fra Diavolo (add 5 pp)
Spicy Dungeness Crab (add 8 pp) • Maine Lobster Ravioli (add 8 pp)
Aged Parmesan Risotto (add truffles shaved tableside, MP)

ENTREES

Choose 3 to be shared at the table

Eggplant Parmesan • Black Truffle Chicken Vesuvio • Chicken Parmesan • Grilled Giant Prawns
Atlantic Swordfish • Mediterranean Branzino (add 5 pp) • Roasted Ora King Salmon (add 10 pp)
Dover Sole (add 25 pp) • Center-Cut Filet (add 20 pp) • 20oz. Bone-In Ribeye (add 25 pp)
Gorgonzola-Cured Wagyu (add 30 pp) • Bistecca Fiorentina (add 40 pp)

SIDES

Choose 2 for the table to share

Spicy Broccolini • Garlic-Whipped Potatoes • Crispy Brussels Sprouts
Roasted Wild Mushrooms • Grilled Asparagus

DESSERT

Choose 2 for the table to share

Bill's Chocolate Budino • Martha M's Carrot Cake • 14k Chocolate Cake
Bomboloni • Tiramisu

\$110 Per Person

Pricing does not include tax, gratuity, or 4% event planner fee.

4 COURSE PLATED MENU

FROM OUR COLD BAR

Chilled Oysters - 5 each • Shrimp Cocktail - 5 each
Chilled Lobster Cocktail - 28 pp • Alaskan King Crab - 58 pp
RPM Grand Seafood Platter - Includes a selection of all of the above - 96 pp

STARTERS

Choose 3 for the table to share

ANTIPASTI

Whipped Ricotta & Honey • Truffled Garlic Bread • Prime Beef Meatballs
Arancini • Stuffed Squash Blossoms • Charred Pepperoni Pizzette • Pizzette Bianco (add \$3 pp)
Tomato & Stracciatella Bruschetta • Mozzarella in Carrozza • Imported Burrata • Prosciutto di Parma (add 3 pp)
Mediterranean Octopus (add 5 pp) • Tuna Crudo • Steak Tartare (add 5 pp) • Maine Lobster Caprese (add 15 pp)

SALADS

Giuliana's Italian • Shredded Brussels Sprouts • RPM Caesar Salad

HOUSEMADE PASTA

Choose 3 for the table to share

Mama DePandi's Bucatini • Cacio e Pepe • Rigatoni alla Vodka • Carbonara • Lemon Burrata Cappelletti
Short Rib Bolognese • Spring Pea Agnolotti (add 8 pp) • Shrimp Fra Diavolo (add 5 pp)
Spicy Dungeness Crab (add 8 pp) • Maine Lobster Ravioli (add 8 pp)
Aged Parmesan Risotto (add truffles shaved tableside, MP)

ENTREES

Choose 3 for guests to select from

Eggplant Parmesan • Black Truffle Chicken Vesuvio • Chicken Parmesan • Grilled Giant Prawns
Atlantic Swordfish • Roasted Ora King Salmon (add 10 pp) • Mediterranean Branzino (add 12 pp)
Dover Sole (add 25 pp) • Center-Cut Filet (add 25 pp) • 20oz. Bone-In Ribeye (add 40 pp)
Gorgonzola-Cured Wagyu (add 40 pp)

SIDES

Choose 2 for the table to share

Spicy Broccolini • Garlic-Whipped Potatoes • Crispy Brussels Sprouts
Roasted Wild Mushrooms • Grilled Asparagus

DESSERT

Choose 2 for the table to share

Bill's Chocolate Budino • Martha M's Carrot Cake • 14k Chocolate Cake
Bomboloni • Tiramisu

\$125 Per Person

Pricing does not include tax, gratuity, or 4% event planner fee.

3 COURSE SHARING MENU

FROM OUR COLD BAR

Chilled Oysters - 5 each • Shrimp Cocktail - 5 each
Chilled Lobster Cocktail - 28 pp • Alaskan King Crab - 58 pp
RPM Grand Seafood Platter - Includes a selection of all of the above - 96 pp

STARTERS

Choose 3 for the table to share

ANTIPASTI

Whipped Ricotta & Honey • Truffled Garlic Bread • Prime Beef Meatballs
Tuna Crudo • Stuffed Squash Blossoms • Charred Pepperoni Pizzette • Pizzette Bianco (add \$3 pp)
Tomato & Stracciatella Bruschetta • Mozzarella in Carrozza • Imported Burrata • Prosciutto di Parma (add 3 pp)
Mediterranean Octopus (add 5 pp) • Steak Tartare (add 5 pp) • Maine Lobster Caprese (add 15 pp)

SALADS

Giuliana's Italian • Shredded Brussels Sprouts • RPM Caesar Salad

MAIN COURSE

HOUSEMADE PASTA

Choose 2 for the table to share

Mama DePandi's Bucatini • Cacio e Pepe • Rigatoni alla Vodka • Carbonara • Lemon Burrata Cappelletti
Short Rib Bolognese • Spring Peas Agnolotti (add 8 pp) • Shrimp Fra Diavolo (add 5 pp)
Spicy Dungeness Crab (add 8 pp) • Maine Lobster Ravioli (add 8 pp)
Aged Parmesan Risotto (add truffles shaved tableside, MP)

ENTREES

Choose 2 for the table to share

Eggplant Parmesan • Black Truffle Chicken Vesuvio • Chicken Parmesan
Mediterranean Branzino (add 5 pp) • Grilled Giant Prawns • Atlantic Swordfish
Center-Cut Filet (add 20 pp) • 20oz. Bone-In Ribeye (add 25 pp) • Dover Sole (add 25 pp)
Gorgonzola-Cured Wagyu (add 30 pp) • Bistecca Fiorentina (add 40 pp)

SIDES

Choose 2 for the table to share

Spicy Broccolini • Garlic-Whipped Potatoes • Crispy Brussels Sprouts
Roasted Wild Mushrooms • Grilled Asparagus

DESSERT

Choose 2 for the table to share

Bill's Chocolate Budino • Martha M's Carrot Cake • 14k Chocolate Cake
Bomboloni • Tiramisu

\$100 Per Person

Pricing does not include tax, gratuity, or 4% event planner fee.

EXPERIENCE ENHANCEMENTS

Select any experience to add to your menu

TO BEGIN

Vacche Rosse Parmigiano Reggiano & Gold Label Balsamic

Served Tableside

12 per guest

Each guest will receive a piece of this coveted Parmigiano Reggiano to enjoy with this exceptional balsamic drizzled tableside

Burrata & Caviar

Imported Burrata topped with RPM Golden Kaluga Caviar served with Housemade Focaccia and Accompaniments

30 per guest

Served to share for the table

Chef Selected Italian Cheese and Hand Cut Salumi

14 per guest

ENTRÉES

Lobster Fra Diavolo

Housemade Spaghetti in a Spicy Lobster & Tomato Brodo topped with Maine Lobster
Half Lobster - 55 per guest | Whole Lobster - 110 per guest

Add as an entree selection or for the table to share

Elysian Fields Lamb Chops

Shared Entrée - 23 per guest | Selected Entrée - 45 per guest

Large Format Steaks

12 oz. Gorgonzola-Cured Wagyu - 83

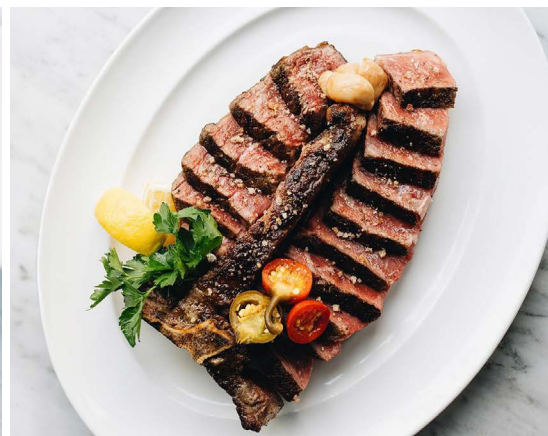
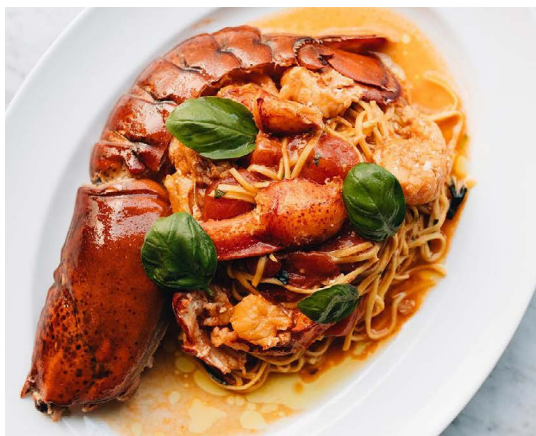
28 oz. Prime Dry-Aged Bistecca Fiorentina - 185

Sliced for the Table

SWEET FINISH

Assorted Hand-Painted Bonbons - 60 per dozen

Custom colors available upon request



RPM RESTAURANTS

Celebration Cakes

CHOCOLATE OR VANILLA

Customize with a special heading

6 Inch Cake 45

Serves 5 - 10

10 Inch Cake 150

Serves 15 - 20

CARROT CAKE

Customize with a special heading

6 Inch Cake 75

Serves 5 - 10

10 Inch Cake 180

Serves 15 - 20

14K CHOCOLATE

6 Inch Cake 65

Serves 5 - 10

10 Inch Cake 200

Serves 15 - 20

*Please allow for 48 hour notice.
All orders not inclusive of tax, gratuity
and 4% event planner fee.*



GIFTING

Allow us to package your gifts in a branded bag with your logo or message

RPM Signature Steak Salt - 9

RPM Signature Scented Candle - 28

Bottle of Wine - 32

Giuliana Prosecco | Three Kings Pinot Noir | 52W Cabernet Sauvignon

Hand-Painted Bonbons - 25

Custom colors upon request

All four items in a magnetic RPM gift box

95 each

Please allow 72 hours for all gift orders

