



## Private Events at Rhapsody

In the heart of Chicago's bustling Loop sits Rhapsody, a restaurant featuring fresh Italian flavors and local, seasonal ingredients. When planning an event, corporate or social, consider Rhapsody's wealth of options which fit the needs of intimate gatherings or large parties.

Guests will enjoy sipping hand-crafted cocktails with the urban backdrop of Rhapsody's patio, while the restaurant and private dining room create a refined, yet casual atmosphere for any size party. Friends and family, or colleagues and clients, will enjoy a true farm to plate experience – just as if they were dining in Italy. Meeting the highest standards of taste and quality, our culinary expertise, award-winning wines and impeccable service will keep your guests talking for weeks to come.

Rhapsody is delighted to create a memorable gathering for you and your guests. Please contact one of our private event coordinators at (312) 786-9911 for more information or to confirm your next event.



Celebrating culture and cuisine

Cold

Cocktail Tiger Shrimp with Bloody Mary Sauce.....	\$4.00 per person
Proscuitto & Olive Tapenade on Toasted Brioche .....	\$3.00 per person
Duck Rillettes Stuffed Apricots.....	\$3.00 per person
Vegetable Maki Rolls with Soy Wasabi & Pickled Ginger.....	\$3.00 per person
Bell Pepper Hummus on Toasted Pita Bread.....	\$2.00 per person
Cherry Tomatoes with Mascarpone-Parmesan Mousse.....	\$2.00 per person
Falafel Patty on Toasted Pita with Tahini Aioli.....	\$2.00 per person
Fried Green BLT.....	\$3.00 per person

Hot

Pork Satay with Chili Peanut Sauce.....	\$3.00 per person
Thai Beef Strudel with Sesame & Teriyaki.....	\$3.00 per person
Puff Pastry Pizza with Roasted Artichokes & Basil Pesto.....	\$2.00 per person
Goats Cheese & Sun Dried Tomato Quiche.....	\$3.00 per person
Peking Duck with Toasted Coconut & Orange Syrup.....	\$3.00 per person
Lamb Kebabs with Minted Yogurt Sauce.....	\$3.00 per person
Blackened Ahi Tuna with Herb Lemon Butter.....	\$4.00 per person
Miniature Crab Cakes with Chipotle Mayonnaise.....	\$4.00 per person
Bacon Wrapped Scallops.....	\$4.00 per person



**Fresh Garden Vegetable Crudité**.....\$4.00 Per Serving

Broccoli, Carrots, Celery, Cherry Tomatoes, Bell Peppers,  
Cucumbers, Cauliflower & Zucchini  
Served with Classic Spinach Dip

**Bruschetta Display**.....\$5.00 Per Serving

Goat Cheese, Oven-Dried Tomatoes & Basil Chiffonade

**Antipasti Display**.....\$10.00 Per Serving

Salami, Prosciutto, Smoked Ham, Provolone & Swiss Cheese  
Roasted Red Peppers, Carrots, Eggplant, Zucchini, Artichoke  
Hearts, Mushrooms, Green Beans & Olives  
Served with Italian Breadsticks & Focaccia

**Fruit Skewers**.....\$5.00 Per Serving

Seasonal Fruit Skewers with a Honey Yogurt Sauce

**Trio of Dips**.....\$5.00 Per Serving

Three Cheese Roasted Red Pepper, Tuscan White Bean Spread  
& Spinach and Artichoke Dip  
Served with Toasted Pita & Garlic Bruschetta

**Imported & Domestic Cheese Display**.....\$8.00 Per Serving

Garnished with Seasonal Berries, Red Grapes & Nuts  
Served with Sliced Baguette & Gourmet Crackers

# Private Event Lunch Menu – Option A

**\$30.00**  
Per Person\*

## First Course Choice Of

Chef's Soup of the Day

Roasted Beets

farro, toasted pistachio, yogurt, mint

Arancini

filled with prosciutto and taleggio cheese, saba, grape salad

Assorted Baby Lettuce

shaved fennel, parmesan grana, lemon and olive oil

## Main Course Please Select Up to Two

Panini of the Day

Classic Burger

lettuce, tomato, onion, choice of cheese, brioche roll with crispy potatoes

Goat Cheese Ravioli

asparagus, shallots, lemon, thyme

Roasted Chicken Breast Salad

arugula, shaved spring vegetables, white balsamic, parmesan

Grilled Steak Salad

arugula, radicchio, grilled eggplant caponata, balsamic

## Dessert Please Select One

Chocolate "Torrone" Tart

toffee, almonds, coffee gelato

Bombolini

custard filled Italian doughnuts, chocolate dipping sauce

## Beverages

Menus include Coffee.

Price does not include tax or gratuity

\*Add additional \$5 per person for additional selections above established guidelines.

# Private Event Lunch Menu – Option B



Photo by Garrick Peterson

**\$35.00**  
Per Person\*

## First Course Please Select Up to Two

Chef's Soup of the Day

Jumbo Lump Crab Cake

Smoked Eggplant Puree, Artichoke Chip, Saffron Oil

Carpaccio of Beef

truffle potato salad, baby arugula, fried cipollini onions

Assorted Baby Lettuce

shaved fennel, parmesan grana, lemon and olive oil

Grilled Smoked Prosciutto Wrapped Shrimp

chick pea puree, calabrian peppers, mint

## Main Course Please Select Up to Two

Grilled Flat Iron Steak

roasted fingerling potatoes, sauteed spinach, charred lemon

Risotto or Pasta of the Day

Grilled Chicken Breast

roasted local baby carrots, braised sunchokes, peppery greens, wild flower honey

Sautéed Scallops

braised artichokes, poached fennel, chick peas, preserved lemon

Pan Roasted Steelhead Salmon

spring garlic, cannellini beans, tomato-fennel broth

## Dessert Please Select One

Chocolate "Torrone" Tart

toffee, almonds, coffee gelato

Vanilla Semifreddo

poached rhubarb, raspberries, pistachios

Bombolini

custard filled Italian doughnuts, chocolate dipping sauce

## Beverages

Menus include Coffee.

Price does not include tax or gratuity

\*Add additional \$5 per person for additional selections above established guidelines.

# Private Event Dinner Menu - Option A



Photo by Garrick Peterson

**\$50.00**  
Per Person\*

## First Course Please Select Up to Two

Chef's Soup of the Day

Arancini

filled with Prosciutto and taleggio cheese, saba, grape salad

Classic Caesar Salad

romaine, white anchovies, garlic croutons

Assorted Baby Lettuce

shaved fennel, parmesan grana, lemon and olive oil

## Main Course Please Select Up to Two

Sauteed Skatewing

green beans, roasted fingerling potatoes, meyer lemon-caper sauce

Roasted Chicken Breast

roasted local baby carrots, braised sunchokes, peppery greens, wild flower honey

Grilled Slagel Farm Pork Chop

grilled chicories, hazelnuts, rhubarb mostarda

Pan Roasted Steelhead Salmon

spring garlic, cannellini beans, tomato-fennel broth

## Dessert Please Select One

Chocolate "Torrone" Tart

toffee, almonds, coffee gelato

Bombolini

custard filled Italian doughnuts, chocolate dipping sauce

## Beverages

Menus include Coffee.

Price does not include tax or gratuity

\*Add additional \$5 per person for additional selections above established guidelines.

# Private Event Dinner Menu - Option B



Photo by Garrick Peterson

**\$60.00**  
Per Person\*

## First Course Please Select Up to Two

### Classic Caesar Salad

romaine, white anchovies, garlic croutons

### Carpaccio of Beef

truffle potato salad, baby arugula, fried cipollini onions

### Grilled Baby Octopus

citrus, celery, borlotti beans, parsley

### Grilled Smoked Prosciutto Wrapped Shrimp

chick pea puree, calabrian peppers, mint

## Main Course Please Select Up to Two

### Sauteed Skatewing

green beans, roasted fingerling potatoes, meyer lemon-caper sauce

### Roasted Chicken Breast

roasted local baby carrots, braised sunchoke, peppery greens, wild flower honey

### Grilled Slagel Farm Pork Chop

grilled chicories, hazelnuts, rhubarb mostarda

### Pan Roasted Steelhead Salmon

spring garlic, cannellini beans, tomato-fennel broth

## Sides Please Select One

### Crispy Potatoes

calabrian chilies, herbs

### Roasted Cauliflower

raisins, pine nuts

### Sautéed Spinach

charred lemon

## Dessert Please Select One

### Chocolate "Torrone" Tart

toffee, almonds, coffee gelato

### Vanilla Semifreddo

poached rhubarb, raspberries, pistachios

### Mascarpone Mousse Cake

strawberry balsamic reduction, coconut and basil strusel

## Beverages

Menus include Coffee.

Price does not include tax or gratuity

\*Add additional \$5 per person for additional selections above established guidelines.

# Beverages on Consumption

The choice between hand crafted cocktails and bubbly champagne, flavorful brandies and cognacs, or simply just a glass of wine or cold beer can give your guests a lot to consider. Rhapsody offers the below menu options so guests can experience as much or as little of our extensive beverage menu as they would like.

For a bit more structure, ask our expert beverage manager to help create a customized wine or beverage menu for your event.

## Price Ranges

Assorted Selection of Imported and Domestic Beers.....	\$5.00-\$11.00
Wines by the Glass.....	\$7.00-\$12.00
Wines by the Bottle.....	from \$35.00
Cocktails.....	\$7.25-\$10.00
Juices.....	\$3.00 and up
Soft Drinks.....	\$3.00 and up
Coffees and Teas.....	\$3.00-\$6.00



# Bar Packages

## Standard Full Bar

A full bar of well liquors, domestic beers, house wines, juices and sodas

One Hour	\$17.00
Two Hours	\$22.00
Three Hours	\$27.00
Four Hours	\$32.00
Five Hours	\$36.00

## Premium Full Bar

A full bar of premium liquors, imported and domestic beers, premium house wines, juices and sodas

One Hour	\$23.00
Two Hours	\$28.00
Three Hours	\$33.00
Four Hours	\$38.00
Five Hours	\$42.00

## Standard Beer & Wine Bar

Includes domestic beers, house wines, juices and sodas.

One Hour	\$14.00
Two Hours	\$19.00
Three Hours	\$24.00
Four Hours	\$29.00
Five Hours	\$33.00

## Premium Beer & Wine Bar

Includes imported and domestic beers, premium house wines, juices and sodas.

One Hour	\$16.00
Two Hours	\$21.00
Three Hours	\$26.00
Four Hours	\$31.00
Five Hours	\$35.00

## Lunch/Dinner Wine

	House	Premium
One Hour	\$17.00	\$19.00
Two Hours	\$20.00	\$22.00

# Rhapsody Restaurant



## The Conductor's Room

**Capacity:** 50 people (seated); 60 people (reception)

**Minimum:** The food and beverage minimum of \$500 is required to reserve the Conductor's Room for lunch, and a food and beverage minimum of \$1000 is required for dinner. Minimums do not include tax and gratuity.

**Deposits and Fees:** We apply 20% gratuity, a 3% set up fee and 11% tax to all private dining events.

**Menu:** Set menus are suggested for parties over 20 guests.

## Rhapsody is available for a full restaurant buyout for lunch or dinner.

**Capacity:** 200 people (seated); 400 people (reception)

**Minimum:** The food and beverage lunch minimum is \$3000. The food and beverage minimum for dinner is \$8,000. Minimums do not include tax and gratuity.

**Deposits and Fees:** We apply 20% gratuity, a 3% set up fee and 11% tax to all private dining events.

**Menu:** Set menus are required for full restaurant buyouts.



## Additional Details

During warmer months, the patio is available for private functions, as dinner seating or a separate cocktail area.

Rhapsody provides specialized menus and candles for private functions. We can assist you in arranging flowers, décor or place cards as well as for any audiovisual needs.

Rhapsody is extremely flexible and will be happy to accommodate food allergies and diet restrictions, including vegetarian needs.

\* In order to insure our high standards of quality, Rhapsody requires all menus to be pre-ordered and number of guests confirmed a minimum of 72 hours in advance of the event.

**To reserve a date,  
please call  
(312) 786-9911.  
Thank you for  
considering  
Rhapsody for your  
special event!**