



Private Events at Rhapsody

Thank you for considering Rhapsody for your private dining event.

We offer a full range of private event choices from cocktail and hors d'oeuvres receptions to lunch or dinner. Groups up to 50 can be accommodated, either semi-privately in our dining room or privately in our Conductor's Room. The full restaurant can also be reserved, seating up to 180 people. Minimum charges apply for both the Conductor's Room and the full restaurant.

Our private dining menus offer three courses or we can design a menu to suit your needs. In order to insure our high standards of quality, Rhapsody requires all menus be pre-ordered and number of guests confirmed a minimum of 72 hours in advance of the event.

Rhapsody is delighted to create a memorable function for you and your guests. Please call our private event consultant, Brett Dreznick, at 312.294.3265 for more information or to confirm your next event.

Hours

Lunch	Monday – Friday	11:30 AM – 2:00 PM
Dinner	7 Days a Week	5:00 PM 4:30 PM on Sundays



Full Restaurant Buyout

Available for Dinner on Non-Concert Nights Only

Capacity:

180 People

Minimum:

Lunch minimums on food and beverages range from \$3,500 to \$4,500 depending on the day of the week.

The food and beverage minimum for dinner is \$8,000 on non-concert nights. The Chicago Symphony Orchestra travels during the summer so most evenings are available for buyouts from June through September.

Deposits and fees:

A deposit of 50% of the food and beverage minimum and a signed contract are required to reserve a buyout request.

We apply a 20% gratuity, 3% (taxable) room fee and 11.5% tax to all private dining events.

Décor:

Rhapsody provides specialized menus and candles for private functions.

We can assist you in providing flowers, decorations or place cards as well as arranging for any audio-visual needs.

During warm weather months, the patio is available for private functions.

Wine/Liquor:

Open bar packages are available when reserving the entire restaurant, in addition to our wine service that can be customized for your event by our beverage manager.

Private Events in Rhapsody's Conductor's Room

Capacity:

20 - 40 People Seated

30 - 50 Cocktail Reception

Room Minimum:

A minimum of \$600 spent on food and beverage (not including tax and gratuity) is required to reserve the Conductor's Room for lunch.

A minimum of \$1,000 spent on food and beverage (not including tax and gratuity) is required for dinner.

A minimum of \$2,000 on concert nights.

We apply a 20% gratuity, 3% (taxable) room fee and 11.5% tax to all private dining events.

Menu:

Set menus are suggested for parties over 20 guests.

Rhapsody is extremely flexible and will be happy 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.

Décor:

Rhapsody provides specialized menus and candles for private functions.

Guests may provide their own flowers, decorations or place cards, or Rhapsody can assist you in these details as well. Rhapsody can also arrange for any audio-visual needs.

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

Wine/Liquor:

Our beverage manager can assist you in selecting the appropriate wines to enhance your menu selections.

All wine and liquor is priced separately from the menus.

Hors d'Oeuvres

Available Passed or Buffet

Cold

Cocktail Tiger Shrimp with Bloody Mary Sauce 4

Prosciutto & Olive Tapenade on Toasted Brioche 3

Duck Rillettes Stuffed Apricots 3

Vegetable Maki Rolls with Soy Wasabi & Pickled Ginger 3

Bell Pepper Hummus on Toasted Pita Bread 2

Cherry Tomatoes with Mascarpone-Parmesan Mousse 2

Buckwheat Blini with Cream Cheese & Red Tobiko 3

Hot

Pork Satay with Chili Peanut Sauce 3

Thai Beef Strudel with Sesame & Teriyaki 3

Puff Pastry Pizza with Roasted Artichokes & Basil Pesto 2

Goats Cheese & Sun Dried Tomato Quiche 3

Peking Duck with Toasted Coconut & Orange Syrup 3

Lamb Kebabs with Minted Yogurt Sauce 3

Blackened Ahi Tuna with Herb Lemon Butter 4

Miniature Crab Cakes with Chipotle Mayonnaise 4

Buffet Options

Fresh Garden Vegetable Crudités

\$50 per 10 Servings

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

Bruschetta Display

\$60 per 10 Servings

Goat Cheese, Oven-Dried Tomatoes & Basil Chiffonade

Antipasto Display

\$110 per 10 Servings

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

\$60 per 10 Servings

Seasonal Fruit Skewers with a Honey Yogurt Sauce

Trio of Dips

\$55 per 10 Servings

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

Imported & Domestic Cheese Display

\$90 per 10 Servings

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

Private Event Lunch Menu – Option A

First Course

Choice Of

Roasted Fall Squash Bisque

Rye Croutons & Truffle Crème Fraîche

Chef's Soup of the Day

Main Course

Please Select Up to Two

Grilled Beef Tenderloin Salad

Hearts of Romaine, Preserved Red Onions, Cured Tomatoes

Maytag Bleu Cheese Dressing

“Classic” Caesar Salad

Romaine, Coddled Egg Dressing, Cherry Tomatoes with Basil Garlic Croutons

Grilled Chicken or Grilled Salmon

Smoked Salmon “SLT”

Bibb Lettuce, Cured Tomato Jam on Brioche

Petit Salad with Dill Vinaigrette

Rhapsody Dry Aged Burger

Triple Cream Brie, Onion & Garlic Confit,

Red Wine Mustard on a Pretzel Roll

House-Roasted Amish Turkey Club

Avocado, Alfalfa Sprouts, Piquillo Pepper Mayo on Cracked Wheat

Dessert

Please Select One

A Tasting of Home-Made Sorbets & Ice Creams

Pumpkin Financier

Cranberry, Marshmallow, Brown Sugar Ice Cream

Trio of Chocolate Mousse

Dark, Milk & White Chocolate Mousse,

Peanut Butter, Banana

Bacon Blondie Sundae

Roasted Apple, Caramel Ice Cream, Peanuts

\$29.00 per Person*

Menus include Coffee, Tea or Brewed Ice Tea & Sodas.

Price does not include tax or gratuity.

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

Private Event Lunch Menu – Option B

First Course

Please Select Up to Two

Roasted Fall Squash Bisque

Rye Croutons & Truffle Crème Fraîche

Chef's Soup of the Day

Roasted Red Beet Salad

Preserved Rhubarb, Fennel, Aged Goat "Cheddar",
Citrus-Walnut Vinaigrette

Mixed Garden Greens

Humboldt Fog Cheese, Red Wine Poached Bosc Pear,
Toasted Walnuts, Fall Spice-Honey Vinaigrette

Main Course

Please Select Up to Two

Crab Cake "Po' Boy"

Bibb Lettuce, Tomato, Grilled Onion Jam, Spicy Mayonnaise,
Sweet Potato Crisps

Acorn Squash Risotto

Hazelnuts, Thyme, Balsamic Brown Butter

Roasted White Fish

Stewed Fire Roasted Tomatoes, Wilted Spinach

Poached Gulf Shrimp Salad

Baby Romaine, Preserved Lemon, Crisp Saltine Croutons,
"Cocktail Sauce" Vinaigrette

Hand-Cut Pappardelle Pasta

Roasted Local Tomatoes, Goat Horn Peppers, Shaved Parmesan Cheese

Dessert

Please Select One

A Tasting of Home-Made Sorbets & Ice Creams

Oven Roasted Figs

Mascarpone Cheesecake, Pistachio Brittle

Coconut Crème Brulee

Date Compote, Coffee, Cocoa Nibs

Pumpkin Financier

Cranberry, Marshmallow, Brown Sugar Ice Cream

\$35.00 per Person*

Menus include Coffee, Tea or Brewed Ice Tea & Sodas.

Price does not include tax or gratuity.

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

Private Event Dinner Menu – Option A

First Course

Please Select Up to Two

Roasted Fall Squash Bisque

Rye Croutons, Truffle Crème Fraîche

Parma Ham & Anjou Pear Flat Bread

Toasted Hazelnuts, Mozzarella, Grana Cheese

Baby Caesar Salad

Red & Green Romaine, White Anchovies, Classic Dressing, Basil, Grape Tomatoes

Mixed Garden Greens

Humboldt Fog Goat Cheese, Red Wine Poached Pear, Toasted Walnuts, Fall Spice-Honey Vinaigrette

Main Course

Please Select Up to Two

Pan Roasted Turbot

Sautéed Apple & Celery Root, Aged Sherry Reduction

Maple Glazed Pork Roast

German Potato Salad, Preserved Fruit Moutarde

Acorn Squash Risotto

Hazelnuts, Thyme, Balsamic Brown Butter

Grilled Beef Tenderloin

Mustard Crusted with Roasted Garlic, Sautéed Spinach, Red Wine Jus

Slow Roasted Salmon

Cannellini Beans, Fennel, Warmed Citrus Vinaigrette

Dessert

Please Select One

A Tasting of Home-Made Sorbets & Ice Creams

Pumpkin Financier

Cranberry, Marshmallow, Brown Sugar Ice Cream

Trio of Chocolate Mousse

Dark, Milk & White Chocolate Mousse

Peanut Butter, Banana

Bacon Blondie Sundae

Roasted Apple, Caramel Ice Cream, Peanuts

\$50.00 per Person*

Menus include Coffee, Tea or Brewed Ice Tea & Sodas.

Price does not include tax or gratuity.

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

Private Event Dinner Menu – Option B

First Course

Please Select Up to Two

Roasted Red Beet Salad

Preserved Rhubarb, Fennel, Aged Goat “Cheddar”,
Citrus-Walnut Vinaigrette

Gulf Shrimp Cocktail Vodka

Spiked Cocktail Sauce, Sea-Salt-Ines

Tuna Tartar Poke Style

Sweet Ginger, Tropical Fruit, Cilantro

Mixed Garden Greens

Humboldt Fog Goat Cheese, Red Wine Poached Pear, Toasted Walnuts, Fall Spice-Honey Vinaigrette

Main Course

Please Select Up to Two

Crispy Barramundi Filet

Cauliflower Puree, Brussels Sprout Leaves, Concord Grapes

Cider Roasted Chicken

Herb Spaetzle, Red Wine Cabbage, Pan Dripping Sauce

Seared Ahi Tuna

Confit Royal Trumpet Mushrooms, Garlic Potato Puree, Red Wine Reduction

Grilled Bone-In Lamb Loin

Sautéed Romanesco, Lemon, Olive Oil Cured Tomatoes, Lamb Reduction

Grilled Beef Tenderloin

Mustard Crusted with Roasted Garlic, Sautéed Spinach, Red Wine Jus

Sides

Please Select One

American Wild Rice, Dried Cherries, Scallions

Garlic Potato Puree, Butter, Chives

Brussels Sprouts, Hazelnuts, Balsamic Vinegar

Dessert

Please Select One

A Tasting of Home-Made Sorbets & Ice Creams

Oven Roasted Figs

Mascarpone Cheesecake, Pistachio Brittle

Coconut Crème Brulee

Date Compote, Coffee, Cocoa Nibs

Pumpkin Financier

Cranberry, Marshmallow, Brown Sugar Ice Cream

\$60.00 Per Person*

Menus include Coffee, Tea or Brewed Ice Tea & Sodas. Price does not include tax or gratuity.

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

Beverages on Consumption

This affords you the greatest opportunity to enjoy our vast selection of beverages, including aperitifs, dessert wines, brandies, armagnacs & cognacs.

Our beverage manager can also customize wine service for your event.

Price Ranges

Assorted Selection of Imported & 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 & Teas: \$3.00 - \$6.00

Bar Packages

Standard Full Bar

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

One Hour	\$19.00
Two Hours	\$22.00
Three Hours	\$25.00
Four Hours	\$28.00
Five Hours	\$31.00

Premium Full Bar

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

One Hour	\$25.00
Two Hours	\$28.00
Three Hours	\$31.00
Four Hours	\$34.00
Five Hours	\$37.00

Standard Beer & Wine Bar

Includes domestic beers, house wines, juices & sodas

One Hour	\$15.00
Two Hours	\$18.00
Three Hours	\$21.00
Four Hours	\$24.00
Five Hours	\$27.00

Premium Beer & Wine Bar

Includes imported & domestic beers, premium house wines, juices & sodas

One Hour	\$17.00
Two Hours	\$20.00
Three Hours	\$23.00
Four Hours	\$26.00
Five Hours	\$29.00

Lunch/Dinner Wine

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