



SWIFT & SONS  
STEAKHOUSE

PRIVATE EVENTS

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# SWIFT & SONS

STEAKHOUSE

## WELCOME.

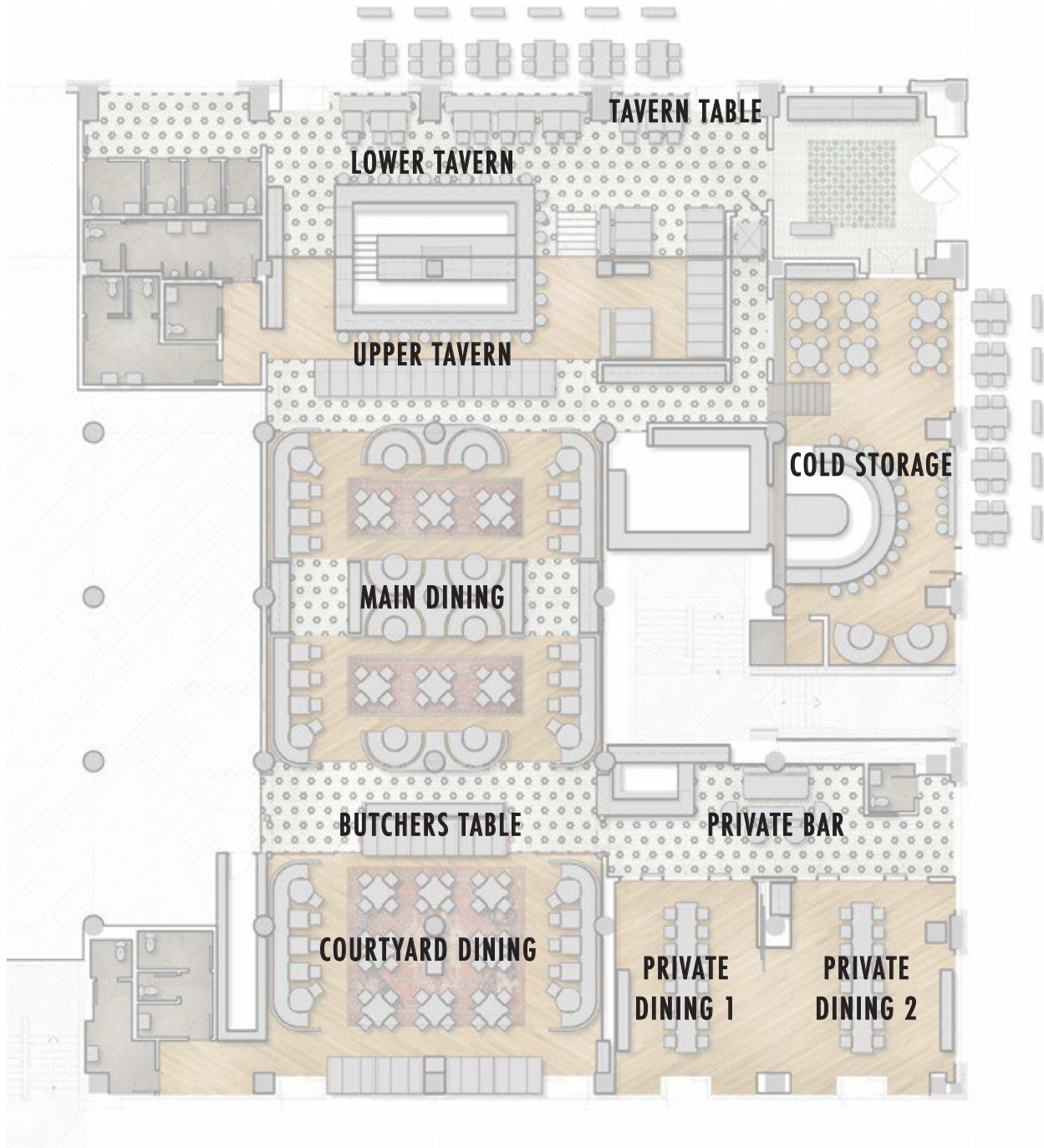
Located in the heart of the Fulton Market District, Swift & Sons is the premier dining destination in the West Loop. The floor plan includes an oyster bar (Cold Storage), upper and lower level Tavern, a spacious main dining room as well as two private dining rooms with adjacent private bar. World-renowned design firm AvroKO has created a space indicative of a classic Chicago style steak house updated with modern finishes and décor.





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# FLOOR PLAN





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# PRIVATE EVENT SPACES

## PRIVATE DINING ROOM 1 & 2

### CAPACITY:

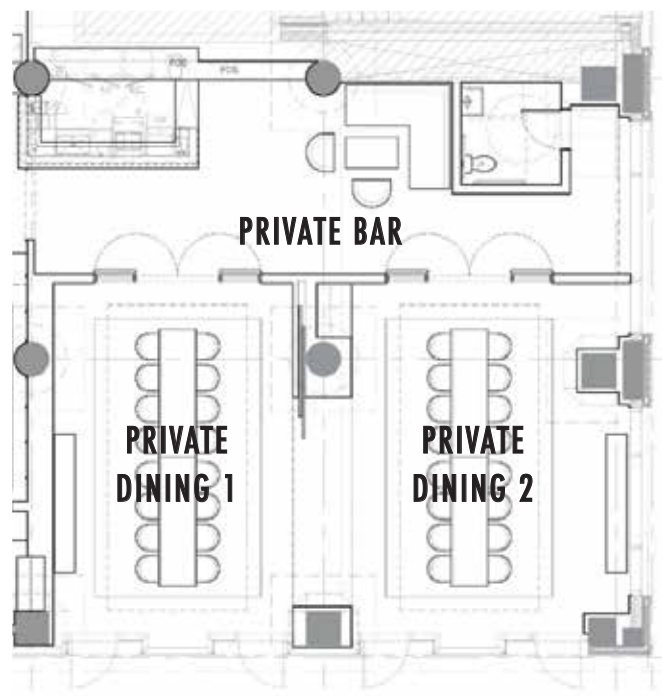
Private Dining Room 1  
36 seated | 40 cocktail

Private Dining Room 2  
36 seated | 40 cocktail

Combined  
72 seated | 100 cocktail



The private dining rooms feature lofty ceilings with expansive windows that overlook Fulton Market Street. The rooms share a private bar and sitting area, as well as a private restroom. Each room boasts wood paneled walls and beautiful wood floor details.





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STEAKHOUSE

## PRIVATE EVENT SPACES



PRIVATE DINING 1



PRIVATE BAR



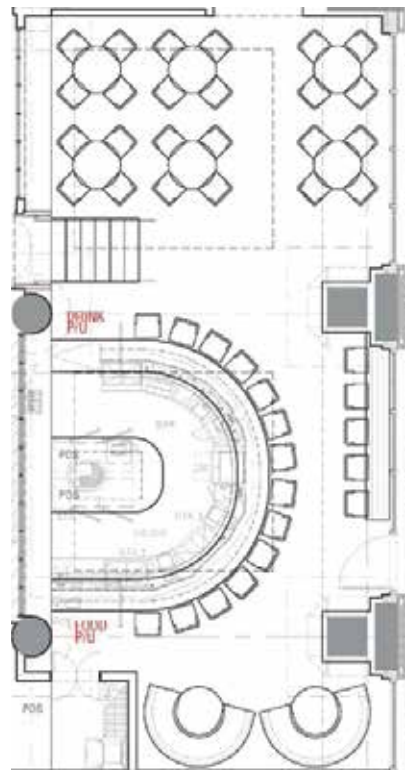
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# PRIVATE EVENT SPACES

## COLD STORAGE



CAPACITY:  
60 cocktail





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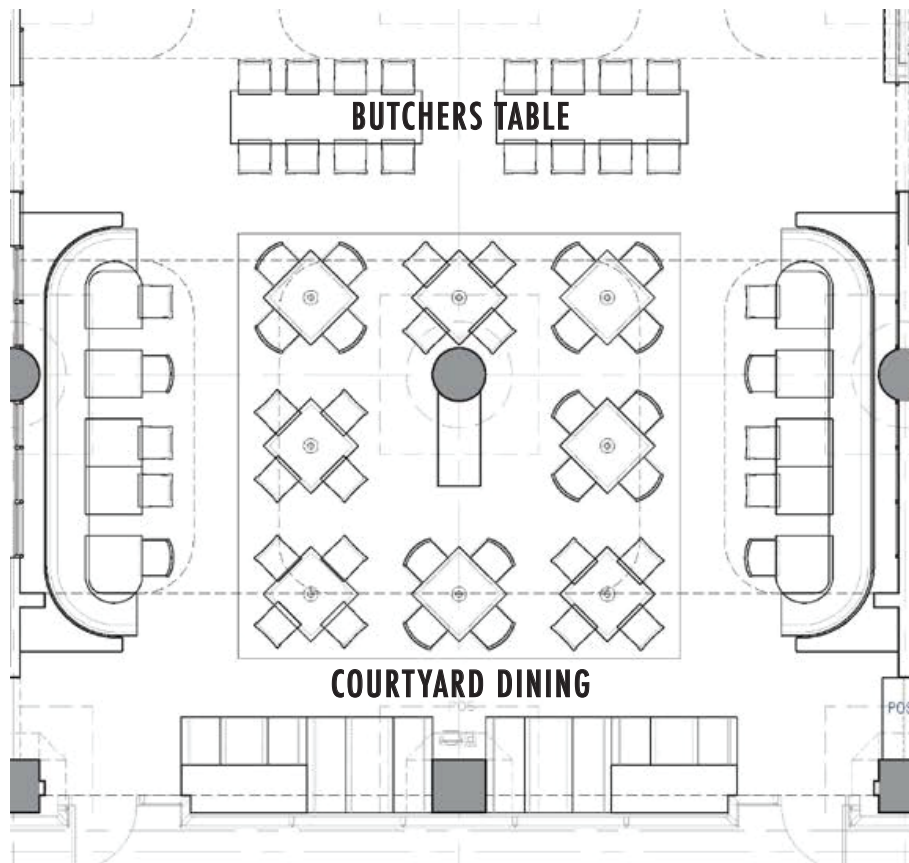
# PRIVATE EVENT SPACES

## COURTYARD DINING (SEMI-PRIVATE)

CAPACITY: 100 seated | 150 cocktail

## BUTCHER'S TABLE

CAPACITY: 16 seated



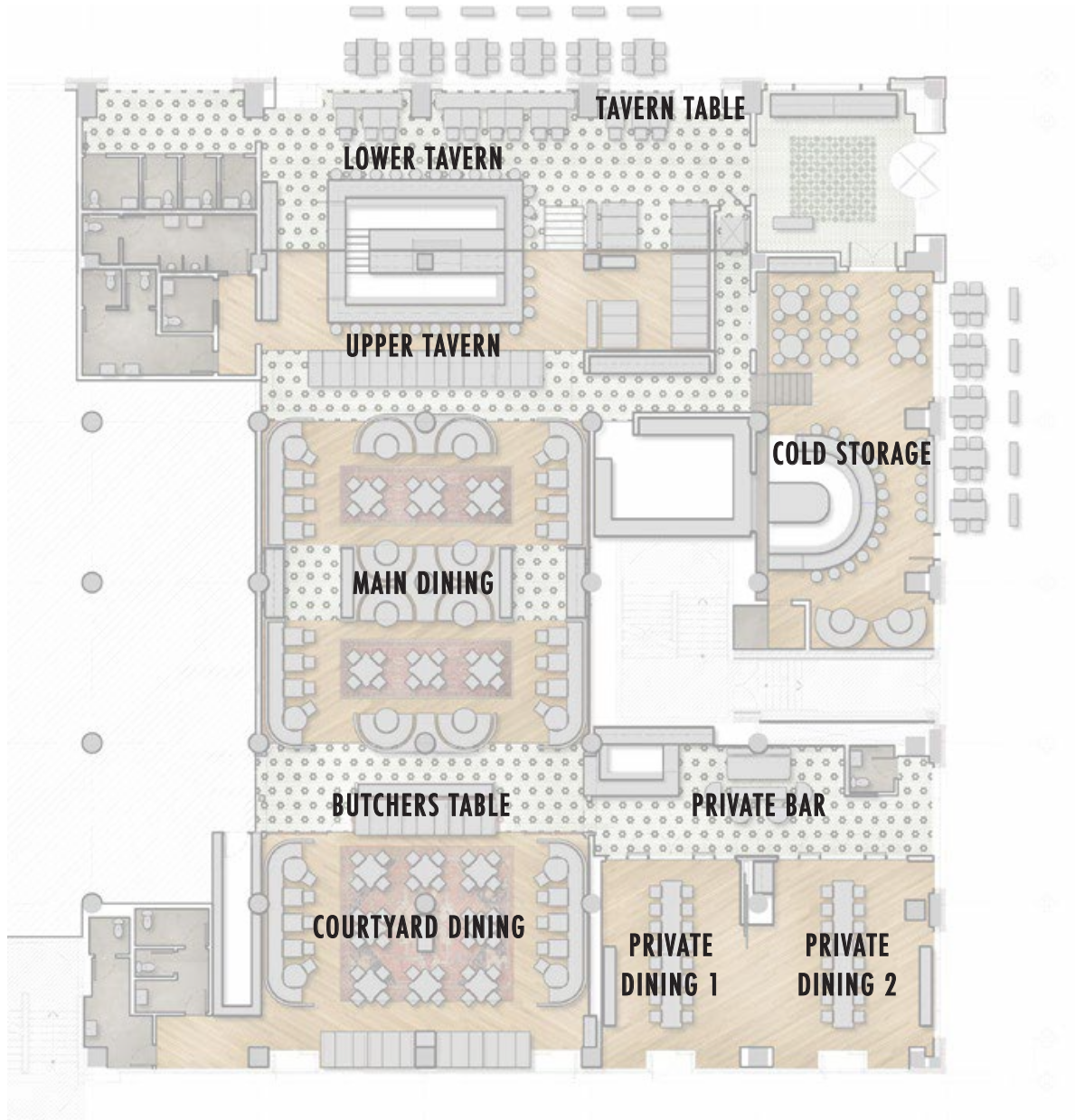


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# PRIVATE EVENT SPACES

FULL BUYOUT

CAPACITY: 300 seated | 500 cocktail







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# MENUS





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## RECEPTION MENUS

### PASSED CANAPES

Deviled Egg, *Lox, Pumpernickel, Caper*  
\$5.00 per person

Beef Tartare Gaufrette, *Dijon, Shallot, Egg Yolk*  
\$5.00 per person

Vegetable Tart, *Parmesan Crust, Market Vegetables, Basil*  
\$5.00 per person

Crispy Rock Shrimp, *Chili Sauce, Cilantro*  
\$5.00 per person

Tomato and Burrata Crostini, *Red Onion, Balsamic*  
\$5.00 per person

Salmon Rilette, *Pumpernickel, Dill*  
\$5.00 per person

Vegetable Arancini, *Mushroom, Mozzarella, Basil*  
\$5.00 per person

Mini Cheeseburger Sliders, *Butter kase, Pickled Onions*  
\$5.00 per person

Caramelized Onion Financier, *Sour Cream*  
\$5.00 per person

Glazed Pork Belly, *Crispy Chicherron*  
\$5.00 per person

Lobster Bisque Shooter, *Creme Fraiche, Tarragon*  
\$5.00 per person

Veal Meatballs, *Caramelized Onions, Bordelaise*  
\$5.00 per person

Crab Cakes, *Sauce Creole, Celery Root Remoulade*  
\$6.00 per person

Beef Tataki, *Sesame, Chilis, Ponzu*  
\$7.00 per person

Shrimp Cocktail, *Cocktail Sauce*  
\$6.00 per person

New Zealand Lamb Chop Lollipops, *Chermoula*  
\$7.00 per person

Lobster Thermidor Bites, *Citrus Mustard Butter*  
\$7.00 per person

Hamachi Ceviche, *Serrano, Apple Ponzu, Avocado*  
\$7.00 per person

### DISPLAYED APPETIZERS

Market Crudite, *Brown Butter Hummus*  
\$9.00 per person

Tomato and Burrata Salad, *Red Onion, Parsley, Balsamic*  
\$10.00 per person

Cheese & Charcuterie Selection  
\$13.00 per person

Cold Shellfish Tower, *Poached Shrimp, King Crab, Oysters, Mussels Bay Scallop Leche de Tigre*  
\$32.00 per person

Shrimp Cocktail & Oysters on the Half Shell, *Traditional Garnishes*  
\$35.00 per person



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# DINNER MENUS

## THREE COURSE PLATED DINNER

**\$80.00 PER PERSON**

Exclusive of beverages, tax and gratuity  
Prices & menu items subject to change

### OPTIONAL STARTER COURSE (CHOOSE ONE)

Enhance Your Experience With These Optional Starters  
To Make It A Four Course Meal

S&S Onion Soup, *Beef Bouillon, Wisconsin Gouda* / add \$9.00 per person

Lobster Bisque, *Creme Fraiche, Tarragon* /add \$12.00 per person

Crab Cake, *Sauce Creole, Celery Root Remoulade* / add \$17.00 per person

Shrimp Cocktail, *Cocktail Sauce* / add \$18.00 per person

King Crab Leg, *Drawn Butter, Dijonnaise, Aioli* / add \$33.00 per person

Cold Shellfish Tower, *Poached Shrimp, King Crab, Oysters,  
Mussels Bay Scallop Leche de Tigre* / add \$32.00 per person

Oysters Rockefeller, *Bearnaise, Bacon* / add \$26.00 per person

Grilled Oysters / add \$28.00 per person

### FIRST COURSE (CHOOSE ONE)

Baby Lettuce Salad, *Shaved Radish, Buttermilk-Tarragon Vinaigrette*

Caesar Salad, *Pecorino, Black Pepper, Creamy Dressing*

Chopped Wedge Salad, *Blue Cheese, Bacon, Lemon Vinaigrette*

Seasonal Chopped Salad, *Shaved Market Vegetables, Honey-Thyme Vinaigrette*

Arugula Salad, *Parmesan, Mushroom, Fennel, Onion, Lemon*



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## DINNER MENUS

### THREE COURSE PLATED DINNER (CONTINUED)

#### SECOND COURSE (TABLESIDE CHOICE - CHOOSE TWO)

Roasted Chicken, *Chicken Jus*

Niman Ranch Pork Chop, *Honey-Cider Glaze*

Colorado Lamb Chops, *Lamb Jus* / add \$7.00 per person

Skuna Bay Salmon, *Salsa Verde, Lemon*

Pan Seared Bass, *Salsa Verde, Lemon*

8oz Filet, *Red Wine Sauce*

16oz New York Strip, *Red Wine Sauce* / add \$15.00 per person

20oz Bone-In Ribeye, *Red Wine Sauce* / add \$26.00 per person

Lobster Thermidor, *Citrus Mustard Butter* / add \$13.00 per person

Swift & Sons Surf & Turf Special, *8oz Filet, Lobster Tail* / add \$33.00 per person

#### SIDES (CHOOSE TWO)

Crispy Fingerling Potatoes  
*Buttermilk Ranch, Fried Herbs*

Mashed Potatoes  
*European Butter*

French Fries  
*Bearnaise*

Roasted Mushrooms  
*Porcini Aioli*

Creamed Spinach  
*Vin Blanc*

Grilled Bok Choy  
*Grapes, Cashews*

Crispy Brussels Sprouts  
*Fish Sauce-Lime Vinaigrette*

#### THIRD COURSE (CHOOSE ONE)

Chocolate Mousse, *63% Peruvian Dark Chocolate, Vanilla Bean Ice Cream*  
Apple Crumb Cake, *Local Apples, Cinnamon Streusel, Caramel-Apple Ice Cream*  
Pumpkin Cheesecake, *Butterscotch, Spiced Pecans, Cinnamon Ice Cream*  
Earl Grey Creme Brulee, *Lemon Marmalade, Oranges, Pomegranate Sorbet*  
Ice Cream or Sorbet, *Chef's Choice of Seasonal Flavors*

*All menus and pricing are seasonal and subject to change without notice*



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# DINNER MENUS

## THREE COURSE FAMILY-STYLE DINNER

\$75.00 PER PERSON

Exclusive of beverages, tax and gratuity  
Prices & menu items subject to change

### OPTIONAL STARTER COURSE

#### FIRST COURSE (CHOOSE TWO OPTIONS FOR THE TABLE TO SHARE)

Chopped Caesar Salad, *Pecorino, Black Pepper, Creamy Dressing*  
Chopped Wedge Salad, *Blue Cheese, Bacon, Lemon Vinaigrette*  
Tomato & Burrata Salad, *Red Onion, Parsley, Balsamic*  
Arugula and Fennel Salad, *Parmesan, Mushroom, Fennel, Onion, Lemon*  
Seasonal Chopped Salad, *Shaved Market Vegetables, Honey-Thyme Vinaigrette*

#### SECOND COURSE (CHOOSE TWO OPTIONS FOR THE TABLE TO SHARE)

Roasted Chicken, *Chicken Jus*  
Porchetta, *Fennel, Garlic*  
Roast Rack of Lamb, *Lamb Jus* / add \$7.00 per person  
Skuna Bay Salmon, *Salsa Verde, Lemon*  
Pan Seared Bass, *Salsa Verde, Lemon*  
Whole Roasted Beef Tenderloin, *Red Wine Sauce*  
Whole Roasted Strip Loin, *Red Wine Sauce* / add \$15.00 per person  
Bone-In Ribeye, *Red Wine Sauce* / add \$26.00 per person  
Lobster Thermidor, *Citrus Mustard Butter* / add \$13.00 per person

#### SIDES TO SHARE (CHOOSE TWO OPTIONS FROM PREVIOUS PAGE)

#### THIRD COURSE (CHOOSE ONE OPTION FOR THE TABLE TO SHARE)

A selection of mini desserts - choose two from:  
*Chocolate Mousse, Cheesecake Bites, Lemon Meringue Tartlets or Chocolate Chunk Cookies*

Pie or Cake  
*A whole pie or cake, sliced & served, from Chef Lauren's selection*

Chocolate Bar  
*Two selections from Chef Lauren's chocolate trolley*



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# DINNER MENUS

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## DINNER ENHANCEMENTS

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### COCKTAIL CART

Ingredient driven, classically inspired cocktails prepared on our hand-built bar cart.

### WHISKEY TASTING

Our expert bartender will lead an educational tasting through a variety of whiskeys.

### WINE PAIRING

Allow our sommelier to create a special pairing menu for your dinner

### MAGIC, UP CLOSE & PERSONAL

As one of the world's best sleight-of-hand artists, John Railing has been wowing guests since the early 80's when he was the house magician at Chicago's iconic Pump Room.

### OYSTER SHUCKING

Learn to shuck oysters with one of our trained Chefs.



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# DESSERTS





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# DESSERT MENUS

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## RECEPTION DESSERTS

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\$4.00 per person

Minimum one dozen per choice. May be passed or served buffet style.

Chocolate Mousse

Cheesecake Bites

Lemon Meringue Tartlets

Chocolate Chunk Cookies

## DESSERT STATIONS

\$20.00 per person, per station

Ice Cream Sundae

*Choice of Vanilla or Chocolate Ice Cream*

*Hot Fudge, Caramel Sauce, Brownie, Whipped Cream,*

*Toasted Nuts, Cherries, Fresh Fruit, Waffle Cone, Wafers*

Chocolate Bar

*Chef Lauren's Collection of Bites*

*(four selections, three pieces per guest)*





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## CAKE MENU

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### LAYER CAKES

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6" - SERVES UP TO 12 SERVINGS  
10" - SERVES UP TO 34 SERVINGS

#### Triple Chocolate

*Layers of Devil's Food Cake and Bittersweet Chocolate Ganache  
Decorated with Edible Gold Leaf*

6" - \$45.00 10" - \$70.00

#### Golden Salted Caramel

*Yellow Butter Cake and Vanilla Bean Buttercream, Filled with Salted Caramel  
Decorated with Sprinkles*

6" - \$35.00 10" - \$55.00

#### Carrot Cake

*Classic Carrot Cake with Whipped Cream Cheese Frosting*

6" - \$35.00 10" - \$55.00

#### Red Velvet Cake

*Classic Red Chocolate Cake with Vanilla Cream Cheese Frosting*

6" - \$35.00 10" - \$55.00

#### Boston Creme Pie

*Yellow Sponge Cake with Vanilla Pudding Center  
Topped with Dark Chocolate Glaze*

6" - \$40.00 10" - \$60.00



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# BEVERAGES





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## WINE MENU

### WINE SELECTIONS

#### SPARKLING

- Montand, Brut, Jura, France NV \$50
- Jaillance, Cuvee de L'Abbaye, Cremant Brut Rosé, Bordeaux, France NV \$65
- Argyle, Brut, Willamette Valley, Oregon USA \$80

#### WHITE

- 2016 Rocca, Pinot Grigio, Veneto, Italy \$45
- 2016 Massey Dacta, Sauvignon Blanc, Marlborough, New Zealand \$45
- 2015 Foucher-Lebrun, (Sancerre) Sauvignon Blanc, Petit Le Mont, Loire Valley, France \$49
- 2015 Max Ferdinand Richter, Riesling Kabinett, Mosel, Germany \$49
- 2015 True Myth, Chardonnay, Edna Valley, California, USA \$49
- 2014 Jardin en Fleurs, Vouvray, Loire Valley, France \$53
- 2014 Sonoma Coast Vineyards, Sauvignon Blanc, Sonoma Coast, California, USA \$61
- 2015 Chablis (Chardonnay), William Fevre, Champs Royaux, Burgundy, France \$65
- 2014 Benovia, Chardonnay, Russian River Valley, California, USA \$85

#### ROSÉ

- Magellan, Le Fruit Defendu, Pays d'Herault, France 2016 \$45

#### RED

- 2015 Leyda, Pinot Noir, Santo Antonio Valley, Chile \$45
- 2014 Higher Ground, Pinot Noir, Monterey, California, USA \$53
- 2014 Susana Balbo, Malbec, Mendoza, Argentina \$57
- 2014 Chateau Lescale, Bordeaux, France \$57
- 2015 K Wine of Substance, Cabernet Sauvignon, Walla Walla, Washington, USA \$61
- 2014 Gundlach-Bundschu, Mountain Blend, Sonoma, California, USA \$65
- 2013 Trig Point, Merlot, Alexander Valley, California, USA \$61
- 2014 Davis Bynum, Pinot Noir, Jane's Vineyard, Russian River Valley, California, USA \$73
- 2014 Roth, Cabernet Sauvignon, Alexander Valley, California, USA \$77
- 2014 Obsidian Ridge, Cabernet Sauvignon, Red Hills, California, USA \$89
- 2014 Mount Veeder, Cabernet Sauvignon, Rutherford, California, USA \$108
- 2014 Freeman, Pinot Noir, Sonoma Coast, California, USA \$115



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# DETAILS

## FREQUENTLY ASKED QUESTIONS

### LOCATION

1000 West Fulton Market, Chicago, IL 60607. We are located in the Fulton Market District within Chicago's bustling West Loop on the corner of Fulton Market and Morgan Streets. We are a quick walk from the Morgan Street Green and Pink line El-stop and less than a 10 minute drive from the Loop and Michigan Avenue. If you need a taxi, please let us know and we will be happy to arrange transportation.

### PARKING

Valet parking is priced as follows: \$16 for 0-4 hours; \$32 for 4-8 hours, and the valet accepts cash only. You may choose to host your guest's valet and charge it to your master bill.

### ACCESSIBILITY

Our restaurant is wheelchair accessible with ADA compliant restrooms.

### DÉCOR

The private dining rooms feature lofty ceilings with expansive windows that overlook Fulton Market Street. The rooms share a private bar and sitting area, as well as a private restroom. Each room boasts wood paneled walls and beautiful wood floor details. Guests are welcome to bring decorations and may bring them to the restaurant the day before the event.

### AUDIO VISUAL

Both private dining rooms are equipped with built-in sound systems that can play either our house music or your personal music accessible through almost any device. The rooms also each have a drop down screen, projector and computer hook up.

### SET UP

The private dining rooms each sit up to 36 guests or 40 guests for a standing reception. Combined, the two rooms can accommodate 60 guests or 85 guests for a standing reception. Partial and fully buyouts of the restaurant are also available.

### MINIMUMS

The food and beverage minimum varies by room and day of the week. All minimums are exclusive of 11.5% tax and recommended gratuity of 22%. A 25% deposit is required to secure the space, which is deducted from the final bill.

### MENUS

Swift & Sons creates custom menu cards at no additional charge. You may also add your own personalized message.

### DIETARY REQUESTS

In the spirit of hospitality, be assured that we will go to great lengths to accommodate dietary needs. We take food allergies extremely seriously, and welcome vegetarian, gluten free and vegan diners. We are also able to procure kosher and halal meals, prepared off-site.

### CORKAGE and CAKE

If you wish to bring in a bottle of wine, the corkage fee is \$35 per 750ml bottle. There is a six bottle maximum per event. Our very talented Pastry Chef Meg Galus custom creates delicious cakes. Please see our cake menu for details. If you would like to bring in an outside dessert, the cake plating/cutting fee is \$5 per slice.

### PAYMENT

Acceptable forms of payment include cash, credit card and check. All checks must be made out to Fulton Steak LLC. Checks made out to "Swift & Sons" cannot be processed. If paying by check, final payment must be received no later than 2 weeks prior to the event date, and should cover the balance of the total charges. A credit card will still be required to be on file for any overage the night of the event.