2017-2018

Stand & Mingle

Cocktail & Appetizer Events

Semi-Private and Private Space

CHICAGO · EST 1996

RIVERS

FISH · SEAFOOD · STEAK
APPETIZER PACKAGES FOR GROUPS

(PRICES PLUS TAX AND GRATUITY)

*CAPACITIES ARE FOR MIX AND MINGLE EVENTS WITH SEATING FOR 25% OF GUEST COUNT.

**PRIVATE AND SEMI-PRIVATE SPACES**

<table>
<thead>
<tr>
<th>Space</th>
<th>Capacity*</th>
<th>January to November</th>
<th>December</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rivers Dining Room</td>
<td>225</td>
<td>Monday, Tuesday $30 per person</td>
<td>$15,000</td>
</tr>
<tr>
<td>Rivers Bar</td>
<td>155</td>
<td>Wednesday - Friday $40 per person</td>
<td>$6,000</td>
</tr>
<tr>
<td>Dining Room &amp; Bar</td>
<td>400</td>
<td>Saturday, Sunday Request a quote</td>
<td>$20,000</td>
</tr>
<tr>
<td>River Room</td>
<td>70</td>
<td></td>
<td>$2,100</td>
</tr>
<tr>
<td>Patio (excluding bar area)</td>
<td>200</td>
<td></td>
<td>N/A</td>
</tr>
<tr>
<td>Half Patio (excluding bar area)</td>
<td>100</td>
<td></td>
<td>N/A</td>
</tr>
<tr>
<td>Holiday Tent (December only)</td>
<td>120</td>
<td></td>
<td>$6,000</td>
</tr>
<tr>
<td>Tent, Dining Room, Bar</td>
<td>500</td>
<td></td>
<td>M, T, F, S, Sun $30,000 W, TH $35,000</td>
</tr>
<tr>
<td>Half Holiday Tent</td>
<td>50-60</td>
<td></td>
<td>$3,000</td>
</tr>
</tbody>
</table>

APPETIZER PACKAGE (20 person guarantee for event)

- 5 items at $20 per person (6 pieces per person)
- 6 items at $23 per person (8 pieces per person)
- 7 items at $25 per person (10 pieces per person)

CHOICES FOR APPETIZER PACKAGE:

1. Calamari
2. Maryland Crab Cakes
3. Coconut Shrimp
4. Seared Ahi Tuna Canapes
5. Gruyere Stuffed Mushrooms (gf)
6. Crispy Chicken Fingers
7. Buffalo Chicken Bites
8. Sausage Pepperoni Pizza
9. Margherita Pizza
10. Spinach and Mushroom Pizza
11. Cheese Quesadilla
12. Chicken Quesadilla
13. Steak Quesadilla
14. Grilled Portobello Canapes
15. Smoked Salmon Canapes
16. Bruschetta Canapes
17. Grilled Chicken Satay (gf)
18. Grilled Beef Satay (gf)
19. Vegetable Shish Kabob (add 1.50) (gf)
20. Shrimp Shish Kabob (add 1.50) (gf)
21. Chicken Shish Kabob (add 1.50) (gf)

ALA CARTE ITEMS PRICED PER PLATTER

<table>
<thead>
<tr>
<th>Serves up to 15</th>
<th>Serves up to 15</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Platter</td>
<td>$40</td>
</tr>
<tr>
<td>Assorted Fruit Platter</td>
<td>$50</td>
</tr>
<tr>
<td>Cheese Platter</td>
<td>$55</td>
</tr>
<tr>
<td>Sliders: BBQ Pork or Beef</td>
<td>$3 each</td>
</tr>
</tbody>
</table>

BAR OFFERINGS (charged on consumption)

- Platinum Bar: Full/Open—Any Beer, Wine or Call Liquor (excluding single malt scotch whiskies)
- Gold Bar: Well Bar under $12, Limited Beer and Wine
- Silver Bar: Beer and Wine Only
After 4 PM

2017-2018
Appetizer Packages for Groups
(Menus can be customized)

PRIVATE AND SEMI-PRIVATE SPACES
*Capacities are for Mix and Mingle Events with seating for 25% of guest count

<table>
<thead>
<tr>
<th>Space</th>
<th>Capacity</th>
<th>F&amp;B Minimum Mon - Tues</th>
<th>F &amp; B Minimum Wed - Sat</th>
</tr>
</thead>
<tbody>
<tr>
<td>Barrel Room</td>
<td>25</td>
<td>$1,100</td>
<td>$1,200</td>
</tr>
<tr>
<td>Curtain Room</td>
<td>40</td>
<td>$1,400</td>
<td>$1,600</td>
</tr>
<tr>
<td>Half Patio with Barrel Room</td>
<td>45</td>
<td>$1,900</td>
<td>$2,000</td>
</tr>
<tr>
<td>Half Patio with Curtain Room</td>
<td>70</td>
<td>$2,200</td>
<td>$2,400</td>
</tr>
<tr>
<td>Whole Bar Area</td>
<td>80</td>
<td>$3,000</td>
<td>$3,600</td>
</tr>
<tr>
<td>Large Bar Area</td>
<td>40</td>
<td>$1,000</td>
<td>$1,200</td>
</tr>
<tr>
<td>Small Bar Area</td>
<td>20</td>
<td>$500</td>
<td>$600</td>
</tr>
<tr>
<td>Full Buyout (For Sunday request quote)</td>
<td>135</td>
<td>$7,000</td>
<td>$9,000</td>
</tr>
</tbody>
</table>

APPETIZER PACKAGES
(20 person guarantee for event)

5 items at $25 per person (6 pieces per person)
6 items at $28 per person (8 pieces per person)
7 items at $32 per person (10 pieces per person)

CHOICES FOR APPETIZER PACKAGE:
1. Prime Steak Crostini with Herb Goat Cheese and Onion Jam
2. Wild Mushroom Crostini Truffle & Evalon Cheese
3. Crab Cake Bites with Avocado Crème & Toasted Coconut
4. Lamb Ribs with Pomegranate Molasses
5. Ahi Tuna Sashimi with Spicy Aioli & Citron Roe
6. Zucchini & Squash Fries, Roasted Tomato & Sriracha Aioli
7. American Sliders with Cheddar Cheese & Bacon
8. Veggie Sliders Black Bean & Quinoa with Cheddar
9. Shrimp Cocktail Shooters
10. Lobster Sliders
11. Caprese Skewers
12. Cantaloupe & Prosciutto Skewers
13. Prosciutto & Asparagus
14. Coconut Shrimp with Sweet Thai Chili Sauce
15. Margherita Flatbread- Pesto, Tomato & Mozzarella
16. Duck Flatbread- Fig Jam, Kale, Cherries & Brie
17. Wild Mushroom Flatbread- Fromage Blanc, Spinach & Shaved Truffles, Mozzarella & Provolone
18. Beer Brisket Flatbread- Caramelized Onions, Tomato, Arugula & Smoked Mozzarella

ALA CARTE ITEMS PRICED PER PLATTER
Serves up to 15
1. Hummus Platter with Vegetable Crudité & Grilled Pita $50
2. Assorted Fruit Platter $50
Serves up to 15
3. Cheese & Charcuterie Platter $75
4. Antipasti Platter of Marinated & Grilled Vegetables and Caprese $75

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