Thank you for considering Acadia for your private event.

Acadia is located between 16th and 18th Streets on Wabash Street, in the heart of the South Loop of Chicago. The restaurant is owned by Chef Ryan McCaskey. It has been awarded two Michelin stars and four stars from the Chicago Tribune, as well as being awarded Five Diamonds from AAA.

Acadia's private event room is perfect for intimate dinners or cocktail parties. The private room recreates the same sophisticated, sleek, yet comfortable feel of the main dining room adjacent to the private room. The cozy room, with decorative art, sliding wood doors, and chic chandeliers, can accommodate up to 16 people for an elegant sit down dinner or up to 30 people for cocktail receptions and/or passed canapes. With the main dining room adjacent to the private dining room, floor plans can be adapted to your needs.

Complete privacy for corporate meetings or social events is ensured. Your guests could enjoy a private bar, or the main bar area could be used in conjunction with your party. These amenities provide a refined, intimate, and well-paced event.

The private dining experience at Acadia reflects the commitment to excellent service and fine cuisine the restaurant insists upon.

As an extension of Acadia’s focus on contemporary classic cuisine and service in a unique atmosphere, the private dining room at Acadia sets the perfect scene for private functions.
THE PRIVATE DINING ROOM

—ACCOMMODATES UP TO 16 GUESTS SEATED—

Food and Beverage Minimums

$1,500 – $2,500 for lunch

$2,000 – $2,800 for dinner

Please note that food and beverage minimums are determined by the date of your event.
THE MAIN DINING ROOM
NORTHERN AREA

Accommodates up to 34 people

—FOOD AND BEVERAGE MINIMUM—

$2,000 – $3,000 for lunch
$4,000 – $5,000 for dinner

Please note that food and beverage minimums are determined by the date of your event.
THE MAIN DINING ROOM
AND
THE PRIVATE DINING ROOM
(COMBINED)

Accommodates a cocktail reception in the bar area and/or in the private dining room, and exclusive use of the restaurant with a seated dinner in the main dining room for up to 50 people

FOOD AND BEVERAGE MINIMUM

$6,000 for lunch
$12,000 - $15,000 for dinner

Please note that food and beverage minimums are determined by the date of your event.
Customized menus are available in the private dining rooms and must be arranged in advance. These may be subject to additional charges.

—**PASSED CANAPÉS**—
Chef’s selection of four passed canapés
30 Minutes - $25 per guest
60 Minutes - $35 per guest

—**DINNER**—
SEVEN-COURSE MENU
Starting at $195 per guest
Wine Pairing for $155 per guest
Reserve Wine Pairing for $205 per guest

FOUR-COURSE MENU
Starting at $125 per guest
Wine Pairing for $95 per guest
Reserve Wine Pairing for $110 per guest

Pre-selected by the host, the seven- and four-course menus include one selection for each course.

Additional choices are welcome, with a supplement of $20 per guest for each choice added.

—**LUNCH**—
FOUR COURSE MENU
Starting at $105 per guest
Wine Pairing for $75 per guest
Reserve Wine Pairing for $95 per guest

THREE COURSE MENU
Starting at $85 per guest
Wine Pairing for $65 per guest
Reserve Wine Pairing for $75 per guest

Pre-selected by the host, the three and four course menus include one selection for each course.
Alcoholic and non-alcoholic beverages are based upon consumption and the total is added to the final bill.

The beverage bill will be paid at the end of the dinner or event.

Consumption choices must be made prior to your dinner/event.

Beverages are sold in a package which are based on a two hour minimum (see below).

Specific beverages must be selected in advance of your dinner/event.

--- BEVERAGE PACKAGES ---
- Local domestic beer and house wines
- Champagne or sparkling wines
- Two cocktail options
- Non-alcoholic beverages
  $15 per person per hour

--- PREMIUM CHOICES ---
- Domestic beer and house wines
- Champagne or sparkling wines
- Three cocktail options
- Non-alcoholic beverages
  $25 per person per hour
SAMPLE MENU OPTIONS

—PASSED CANAPES—

- Duck Ham, pickled mustard seeds, onion jam, pumpernickel
- Lobster Arancini
- Lamb Tartare, rye bread, pickled red onion, violet mustard
- Shrimp Tempura, coconut pudding, finger lime
- Blue Cheese Grilled Cheese, fennel, tarragon slaw
- Baby Beets, goat cheese espuma, cracked pepper
- “Lobster Roll”
- Truffled Scallop Toast, pickled jalapeno, yuzu
- Cured Salmon Rillette, crouton, sauce gribiche, shaved radish
- Sunchoke Pudding, caviar, celery leaf

—DESSERT ITEMS—

(Passed. Some items may also be used on a buffet)

- Chocolate-covered strawberries
- Assorted flavored chocolate truffles
- Macarons
- Seasonal tart
- Marshmallows
- Pâte de fruit
- Whoopie Pies
- Chocolate Opera Cake
SAMPLE MENUS - WINTER 2019-2020

---FOUR-COURSE MENU---

- Canapes
- Sunchoke veloute, grapes, granola, preserved meyer lemon, celery
- Veta la Palma lubina, confit fennel, olive tapenade
- Buttermilk biscuit
- Elysian Fields lamb, swiss chard collards, carrot, truffled barolo lamb jus
- Japanese Cheesecake, passion fruit curd, matcha sponge, miso ice cream

---SEVEN-COURSE MENU---

- Canapes
- Carrot, lime, caraway, orange, citrus coriander
- Roasted beets, goat cheese fondue, chocolate, orange, fennel
- Isle au Haut scallop, white chocolate, grapefruit, celery
- Lobster “pie,” garlic flan, brussels sprouts, bisque, sour cream pastry
- Yukon potato “risotto,” leek, fines herbs, black truffle
- Buttermilk biscuit
- Strube Ranch wagyu, potato pave, root vegetables, bone marrow bordelaise
- Chocolate- dark, milk, caramelized white chocolate, beet, mint
RESERVING THE PRIVATE DINING ROOM

—THE CONTRACT—
To reserve the private dining room, we require a signed contract and deposit of 25%.

—MENU AND WINE SELECTION—
The seasonal menus, wine list, and remaining details to confirm are sent to the host a minimum of one week prior to the week of the event. We ask that food and wine selections, arrival time, approximate guest count, and any audiovisual, floral, and/or other special requests are confirmed no later than three days before the event.

—GUEST COUNT—
We require guaranteed guest counts at least three business days in advance of the event. If the guest count is not re-confirmed, the guest count last provided will be used as the guaranteed guest count.

—PAYMENT—
Food and beverage charges are subject to a 23% administrative fee. All event charges are subject to 12.5% sales tax. If the event is hosted by a tax-exempt organization, a valid Illinois Sales Tax Exempt Certificate must be provided in advance of the event. All final payments are due at the completion of the event.

—CUSTOM MENUS—
Menus can be customized with a personalized heading or logo. Black and white printed menus are provided with our compliments. Color, or additional graphics may be added for a $3 per menu fee.
MORE INFORMATION

—FLOWERS—
Dilly Lilly and Bukiety are the floral designers for Acadia. A floral arrangement will be in the main dining room. This arrangement is typically seasonal and vary week to week. If there are specific requests, we are happy to work with Dilly Lilly or Bukiety to create custom centerpieces. For custom floral arrangements, centerpieces for the tables often start at $65 per piece.

—SPECIAL OCCASION CAKES—
The Pastry Chef, Kyleen Atonson, would be happy to create a cake to celebrate your special occasion. Please contact our Private Dining and Special Events Department for flavors and pricing.

—COAT CHECK—
Coat check is offered with our compliments.

—PLACE CARDS AND ESCORT CARDS—
We are pleased to provide place cards and/or escort cards for an additional cost. We would ask for three days’ notice.

—AUDIO VISUAL—
Audiovisual equipment can be coordinated through our Private Dining Department with our preferred vendor for an additional cost. Please allow at least five days notice.

—ENTERTAINMENT/ LIVE MUSIC—
Live music, DJ’s and other forms of music can be sourced for you. We can also create a mix to be played in the dining room during your event/dinner. Please allow minimum seven days notice.

—DRESS CODE—
We do not have a dress code at the restaurant. Most gentlemen choose to wear jackets, however this is certainly not a requirement.