

Private
Events
at

elske



Event Information

NAME

EMAIL

PHONE

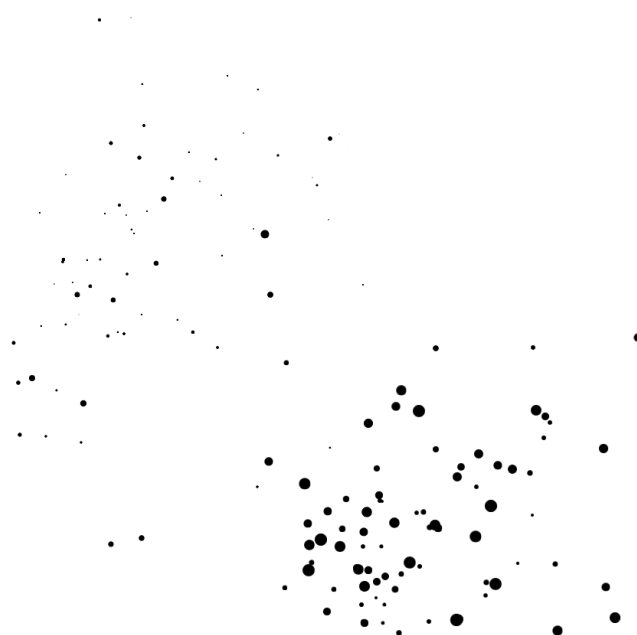
EVENT DATE

EVENT START TIME

NUMBER OF GUESTS

ALLERGIES/
RESTRICTIONS

Email your completed form to events@elskerrestaurant.com
Our team will reach out with a proposal and quote.



Three Course Menu

\$80 PER PERSON

STARTERS — choose three

Farm greens salad with green goddess dressing
Smoked fjord trout with beets, 'golden' honey, and oxalis
Celeriac 'risotto' with apple, candied hazelnuts, and parmesan
Grilled octopus with cucumber, ground cherries, and spiced tofu
Chicken wings with turnips, lemon balm, and poppy seeds

MAIN COURSE — choose three

Pan fried red snapper with broccoli-creamed spinach, sorrel, and brown butter
Yeastied spaccatelli with soured squash, urfa pepper, and pecorino
Soft scrambled eggs with mushroom-braised kale, confit maitakes, and scallion
Roasted pork shoulder with smoked carrots, dandelions, and candied spices
Pork and snail sausage with roasted onion, concord grape, and thyme
Glazed veal sweetbreads, gem lettuce, chanterelles, and mustard

DESSERTS — choose two

Meringue with parsnip-coconut 'cream', roasted apples, and breadcrumbs
Sunflower seed parfait with sour honey, bee pollen, and licorice
Frozen shiso with dark chocolate, and concord grape

Four Course Menu

\$90 PER PERSON

STARTERS — choose two

Farm greens salad with green goddess dressing

Smoked fjord trout with beets, 'golden' honey, and oxalis

Celeriac 'risotto' with apple, candied hazelnuts, and parmesan

MID COURSE — choose two

Grilled octopus with cucumber, ground cherries, and spiced tofu

Chicken wings with turnips, lemon balm, and poppy seeds

Pan fried red snapper with broccoli-creamed spinach, sorrel, and brown butter

Yeasted spaccatelli with soured squash, urfa pepper, and pecorino

MAIN COURSE — choose two

Soft scrambled eggs with mushroom-braised kale, confit maitakes, and scallion

Roasted pork shoulder with smoked carrots, dandelions, and candied spices

Pork and snail sausage with roasted onion, concord grape, and thyme

Glazed veal sweetbreads, gem lettuce, chanterelles, and mustard

DESSERTS — choose two

Meringue with parsnip-coconut 'cream', roasted apples, and breadcrumbs

Sunflower seed parfait with sour honey, bee pollen, and licorice

Frozen shiso with dark chocolate, and concord grape

Set Menu

\$110 PER PERSON

SET MENU

Dried legume fritter with black garlic and cured egg yolk

Kohlrabi with white fish brandade and garden herbs

Duck liver tart with salted ramp and buckwheat

Tea of smoked fruits and vegetables with grilled shiitake and marigold cracker

Charred autumn squashes with pumpkin seed praline, lingoto, kombu oil, and chickweed

Poached sturgeon with 'creamed' green beans, walnuts, and dill

Grilled leg of venison with roasted beets, ricotta spätzle, and plum

Frozen fennel jelly with mint

Hazelnut, chocolate, olive, and cream



Reception

\$60 PER PERSON

SNACKS — choose three

Duck liver tart with salted ramp and buckwheat

Roasted garlic panisse with parmesan

Sunchoke tot with caramelized onion aioli

Kohlrabi with white fish brandade and garden herbs

Green garbanzo fritter with black garlic and cured egg yolk

PLATTERS — choose one

CHEESE + CHARCUTERIE, a selection of cured hams, salumi, cheeses, and accompaniments

SMORREBRØD PLATTER, a selection of three types of Danish open-faced sandwiches

Add Ons

For Cocktail/Reception Hour

SNACKS — choose three, \$15/guest

Duck liver tart with salted ramp and buckwheat

Roasted garlic panisse with parmesan

Sunchoke tot with caramelized onion aioli

Kohlrabi with white fish brandade and garden herbs

Dried legume fritter with black garlic and cured egg yolk

EXTRA SNACK — \$5 per guest

PLATTERS

CHEESE + CHARCUTERIE — \$20 per guest

SMORREBRØD PLATTER — \$20 per guest

During Dinner

DARK RYE SOURDOUGH WITH CULTURE BUTTER — \$5 per guest

EXTRA COURSE — \$25 per guest

TAKE AWAY SWEET — \$12 per guest

CELEBRATION CAKE — \$12 per guest

SWEETS ASSORTMENT — \$12 per guest

Beverage Packages

Beverage for Reception & Dinner

Beverage Package 1 — Charged UPON CONSUMPTION

1 White, 1 Red, 2 Beers

Beverage Package 2 — Charged UPON CONSUMPTION

1 Sparkling, 2 Whites, 2 Reds, 2 Beers

Elske's Classic Cocktails — \$15 per guest

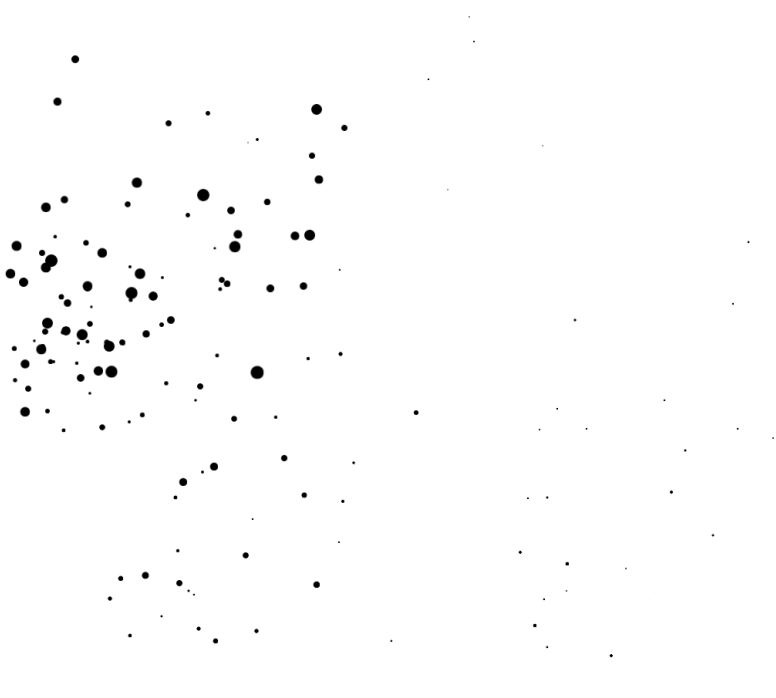
Seasonal Milk Punch ~ Bourbon, rum, lemon, blade mace, and pear
Champagne Cocktail ~ Champagne, maple, lemon twist, and absinthe

Beverage for Reception & Dinner

WINE PAIRING — \$55 per guest

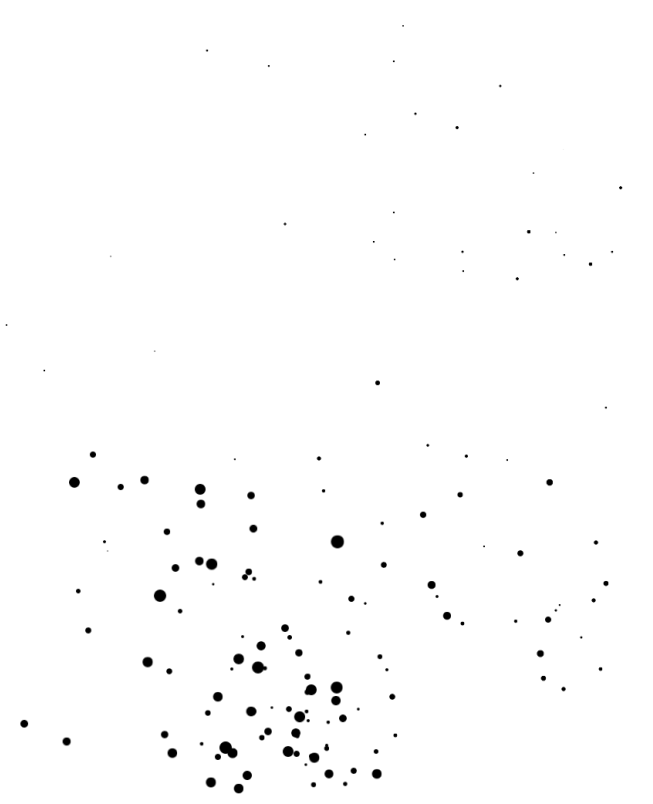
JUICE PAIRING — \$35 per guest

COCKTAIL PAIRING — \$75 per guest



Pricing & Availability

Guest #	Second Floor Private Dining Room	Restaurant Buyout
9 to 24	Three Course – \$80 Four Course – \$90 Set Menu – \$110 Reception Package – \$60	Not Available
24 to 54	Reception Menu – \$60	Three Course – \$80 Four Course – \$90 Set Menu – \$110 Reception Package – \$60
54 to 80	Not Available	Reception Menu – \$60
	Food & Beverage Minimum – \$2,000	Food & Beverage Minimum – \$14,000



Frequently Asked Questions

PARKING

Valet parking is available in front of Elske for \$14 per car. You can opt to include your guest's parking on your final bill or have the guest take care of it themselves. Parking can be a bit challenging in our neighborhood, especially on the weekends.

DÉCOR

Elske provides complimentary votives and pillar candles throughout the room and on the tables. You are welcome to bring in any floral and/or decor you wish, as long as it does not conflict with the 1st floor dining room or create any lasting damage. We are happy to recommend vendors, as well.

AUDIO/VISUAL

Our sound system is connected to the first floor audio. We do not provide any extra A/V for the second floor.

SET UP

Our second floor, private dining room can seat up to 24 people with all 24 guests at one table. We adjust the size of the communal table according to the size of the party. Any group larger than 24 people will be set reception-style. For receptions, the room is set with sitting room along the banquette, and chairs and side tables throughout the space.

TIMELINE

We recommend starting parties from 6:00pm to 8:00pm. We typically recommend a 30-60 minute cocktail reception before all seated dinners. When renting the space, you rent it for four hours from your starting time. After the four hours, there is a charge of \$200 for each additional hour of the party.

CORKAGE AND CAKE

Corkage: Corkage fee is \$33 per 750ml bottle, there is no maximum. Cake: We offer house-made cakes with enough notice, but should you wish to bring in your own, our cake cutting fee is \$5 per slice.

COSTS AND PAYMENT

There is an 11.5% tax and a 20% service charge (gratuity) added to each bill.

Adding additional gratuity is welcome!

Final payment will be required at the end of the party when a final bill is calculated and presented. We will present the bill to the designated contact. We do not process payments through VenueBook before or after the dinner. If you would like to use the same card used to make the deposit, please bring the physical card the night of the party.

STAFFING AND SCHEDULING

We require at least two weeks notice before booking a party in the private dining room so we can staff accordingly. We require 2 months notice to book a buyout.

There will be one-two servers dedicated to every party, depending on the size.

The Venue

Elske is a modern American restaurant —located in Chicago’s West Loop Neighborhood at 1350 West Randolph Street — from Chefs Anna and David Posey. With the restaurant borrowing its name from the Danish word "love," there is a strong focus on an evolving philosophy, centering on simplistic fare, seasonal ingredients, and energetic hospitality. Together, along with General Manager/Beverage Director Kyle Davidson, they combine contemporary and classic techniques while showcasing local and seasonal ingredients.

Elske’s private dining space is the second floor of the restaurant. It’s a space designed with *hygge*, to make you feel right at home.

We host a wide range of private events, from family gatherings, to corporate meetings, to social parties.

FEATURES

- Two private bathrooms, coat check, fireplace, and private bar
- Handicap accessible
- Completely private room located on the second floor
- Floor plans available for review
- Assistance with floral arrangements available
- Assistance with furniture rentals available
- Personalized menus at each setting which can include your logo or greeting’

GET IN TOUCH

Open Wednesday through Sunday,
starting at 6:00pm

1350 West Randolph Street
Chicago, IL 60607

events@elskerestaurant.com

