

Private  
Events  
at

*elske*



# Event Information

NAME

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EMAIL

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PHONE

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EVENT DATE

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EVENT START TIME

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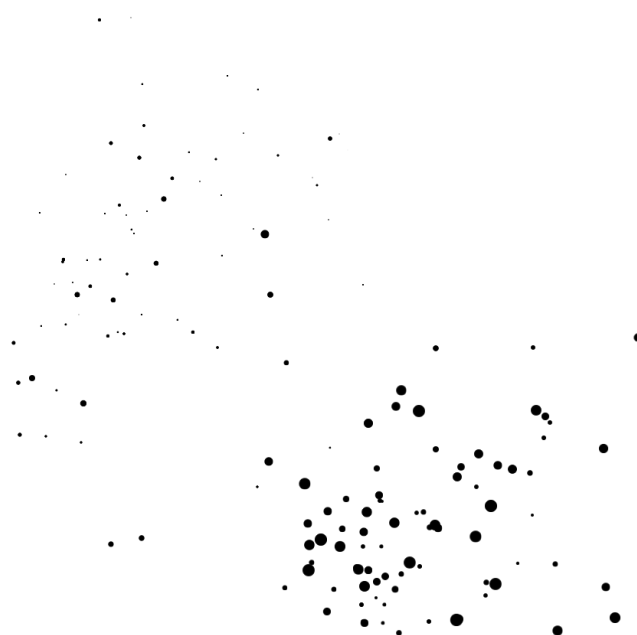
NUMBER OF GUESTS

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ALLERGIES/  
RESTRICTIONS

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Email your completed form to [events@elskerrestaurant.com](mailto:events@elskerrestaurant.com)  
Our team will reach out with a proposal and quote.



# Three Course Menu

\$80 PER PERSON

## STARTERS — choose three

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Grilled tuna with tomatoes, plums, smoked olive oil, and peppers

Belgian endives with walnuts, pickled raisins, and sherry

Shaved zucchini with smoked trout roe, pistachio, and grilled kombu

Soft shell crab with stewed spinach, cucumber, and smoked pickle XO

## MAIN COURSE — choose three

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White pepper rigatoni with sweet corn, pecorino, and lovage

Savory oat cake with smoked veal heart, raspberries, and garden herbs

Crispy fried eggplant with 'pepper pot', pickled maitake mushrooms, and oregano

Skate cheeks with stewed summer cabbage, turnip, and pickled turmeric

Bacon wrapped pork belly with green beans, roasted apple, and watercress

Grilled wagyu flap with braised radish, smoked shrimp, and purslane

## DESSERTS — choose two

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Frozen fruit terrine, with elderflower, lemon balm, and perilla

Raspberry fluff with sweet woodruff custard and egg yolk caramel

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

Milk chocolate pudding with toasted bread, and ollebrod

# Four Course Menu

\$90 PER PERSON

## STARTERS — choose two

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Grilled tuna with tomatoes, plums, smoked olive oil, and peppers

Belgian endives with walnuts, pickled raisins, and sherry

Shaved zucchini with smoked trout roe, pistachio, and grilled kombu

## MID COURSE — choose two

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White pepper rigatoni with sweet corn, pecorino, and lovage

Soft shell crab with stewed spinach, cucumber, and smoked pickle XO

Skate cheeks with stewed summer cabbage, turnip, and pickled turmeric

## MAIN COURSE — choose two

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Crispy fried eggplant with 'pepper pot', pickled maitake mushrooms, and oregano

Savory oat cake with smoked veal heart, raspberries, and garden herbs

Bacon wrapped pork belly with green beans, roasted apple, and watercress

Grilled wagyu flap with braised radish, smoked shrimp, and purslane

## DESSERTS — choose two

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Frozen fruit terrine, with elderflower, lemon balm, and perilla

Raspberry fluff with sweet woodruff custard and egg yolk caramel

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

Milk chocolate pudding with toasted bread, and ollebrod

# Set Menu

\$110 PER PERSON

## SET MENU

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Cured hamachi with crispy potato and dill pickles

Carrot and amaranth fritter with egg yolk jam and papalo

Duck liver tart with salted ramp and buckwheat

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

Shaved zucchini with smoked trout roe, pistachio, and grilled kombu

Poached arctic char with braised chanterelles, Gunde's cucumber salad, and chamomile

Stuffed lamb saddle with turnip cake, baby leeks, and pear

Frozen fennel jelly with mint

Blueberries with soft milk ice cream, coffee, kombu, and lavender



# Reception

\$60 PER PERSON

## SNACKS — choose three

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Duck liver tart with salted ramp and buckwheat

Carrot and amaranth fritter with egg yolk jam and papalo

Cured hamachi with crispy potato and dill pickles

Roasted garlic panisse with parmesan

Sunchoke tot with caramelized onion aioli

## PLATTERS — choose one

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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

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Duck liver tart with salted ramp and buckwheat

Carrot and amaranth fritter with egg yolk jam and papalo

Cured hamachi with crispy potato and dill pickles

Roasted garlic panisse with parmesan

Sunchoke tot with caramelized onion aioli

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EXTRA SNACK — \$5 per guest

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### PLATTERS

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CHEESE + CHARCUTERIE — \$20 per guest

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SMORREBRØD PLATTER — \$20 per guest

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## During Dinner

OAT PORRIDGE SOURDOUGH WITH CULTURED KOJI BUTTER — \$5 per guest

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EXTRA COURSE — \$25 per guest

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TAKE AWAY SWEET — \$15 per guest

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CELEBRATION CAKE — \$12 per guest

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SWEETS ASSORTMENT — \$15 per guest

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# Beverages

Charged Upon Consumption

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SPARKLING WINE

WHITE WINE

RED WINE

BEER

COCKTAILS

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## Beverage for Reception & Dinner

Charged Per Guest,

Only Available with Set Menu

WINE PAIRING — \$55 per guest

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JUICE PAIRING — \$35 per guest

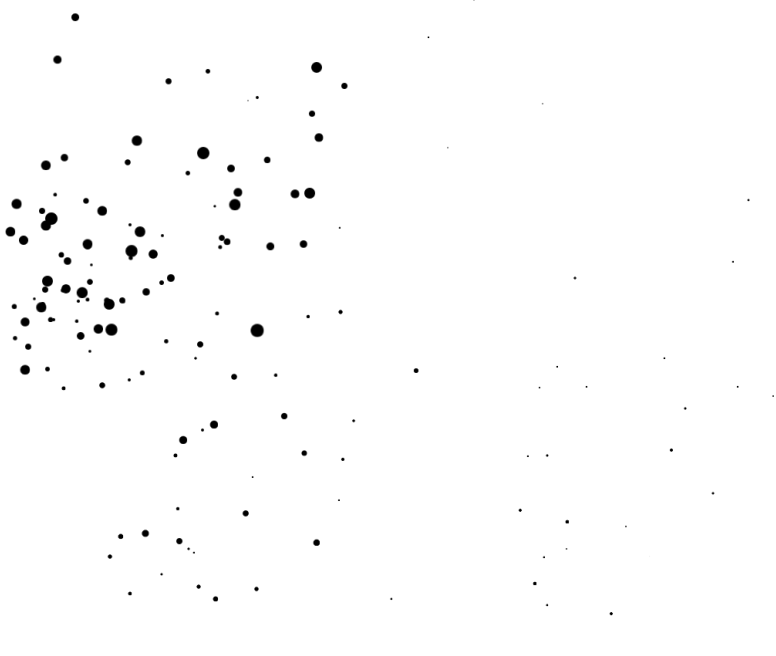
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COCKTAIL PAIRING — \$75 per guest

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RESERVE WINE PAIRING — \$90 per guest

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# 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

We do not offer valet, however street parking is available.

## 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 7:30pm. We typically recommend a 30-60 minute cocktail reception before all seated dinners.

When renting the space, the space is rented 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: The 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) and an optional 2% health care fee 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, or we can charge a card on file.

We do require payment in full before the end of the party or event.

## 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 two 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. 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

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- 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

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Open Wednesday through Sunday,  
starting at 6:00pm

1350 West Randolph Street  
Chicago, IL 60607  
[events@elskerestaurant.com](mailto:events@elskerestaurant.com)

