

Private
Events
at

elske



Event Information

NAME

EMAIL

PHONE

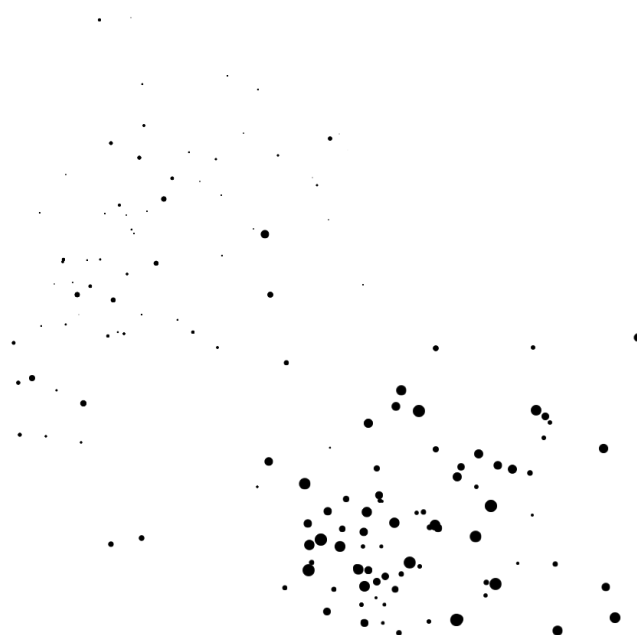
EVENT DATE

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

Kombu-cured fluke with turnip, asian pear, and sesame

Belgian endives with walnuts, pickled raisins, and sherry

Bay scallops with salsify, black trumpet mushrooms, and preserved lemon

Ricotta stuffed occhi with smoked trout roe, lemon, and marjoram

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

MAIN COURSE – choose three

Anatto zucca with butternut squash sofrito, pepitas, and pecorino

Fried sea bass with melted leeks, grapefruit, and sauce maitaise

Soft scrambled eggs with confit chicken, smoked carrots, and sprouted grains

Roasted rabbit with bacon sausage, broccoli, skordalia, and rosemary

Grilled wagyu flat iron with seeded knoephla, cabbage, and creamed veal jus

DESSERTS — choose two

Frozen raspberry fluff with sweet woodruff custard

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

Dark chocolate pudding with toasted bread and balsamic

Four Course Menu

\$90 PER PERSON

STARTERS — choose two

Kombu-cured fluke with turnip, asian pear, and sesame

Belgian endives with walnuts, pickled raisins, and sherry

Bay scallops with salsify, black trumpet mushrooms, and preserved lemon

MID COURSE — choose two

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

Ricotta stuffed occhi with smoked trout roe, lemon, and marjoram

Soft scrambled eggs with confit chicken, smoked carrots, and sprouted grains

MAIN COURSE – choose two

Fried sea bass with melted leeks, grapefruit, and sauce maitaise

Roasted rabbit with bacon sausage, broccoli, skordalia, and rosemary

Annatto zucca with butternut squash soffrito, pepitas, and pecorino

Grilled waygu flat iron with seeded knoephla, cabbage, and creamed veal jus

DESSERTS — choose two

Frozen raspberry fluff with sweet woodruff custard

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

Dark chocolate pudding with toasted bread, and balsamic

Set Menu

\$110 PER PERSON

SET MENU

Tea of fruits and vegetables with cordyceps and garlic scapes

Pickled shrimp and mussel salad with fennel and crispy potato

Fried artichokes with egg yolk jam and sunflower seeds

Duck liver tart with salted ramp and buckwheat

Smoked sturgeon with Gunde's cucumber salad, horseradish, and rugbrod

Caramelized cauliflower with quince, radicchio, and thyme

Roasted short rib with turnip-leek cake, baby leeks, and pear

Frozen fennel jelly with mint

Warm mushroom custard with apple cider and maple sugar cake



Reception

\$60 PER PERSON

SNACKS — choose three

Duck liver tart with salted ramp and buckwheat

Fried artichoke with egg yolk jam and sunflower seeds

Pickled shrimp and mussel salad with fennel and crispy potato

Roasted garlic panisse with parmesan

Sunchoke tot with caramelized onion aioli

PLATTERS — choose one

CHEESE + CHARCUTERIE, a selection of cured meats, 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

Fried artichoke with egg yolk jam and sunflower seeds

Pickled shrimp and mussel salad with fennel and crispy potato

Roasted garlic panisse with parmesan

Sunchoke tot with caramelized onion aioli

EXTRA SNACK — \$5 per guest

PLATTERS

CHEESE + CHARCUTERIE — \$20 per guest

SMORREBRØD PLATTER — \$20 per guest

During Dinner

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

EXTRA COURSE — \$25 per guest

CELEBRATION CAKE — \$12 per guest

Beverages

Charged Upon Consumption

SPARKLING WINE

WHITE WINE

RED WINE

BEER

COCKTAILS

Beverage for Reception & Dinner

Charged Per Guest,

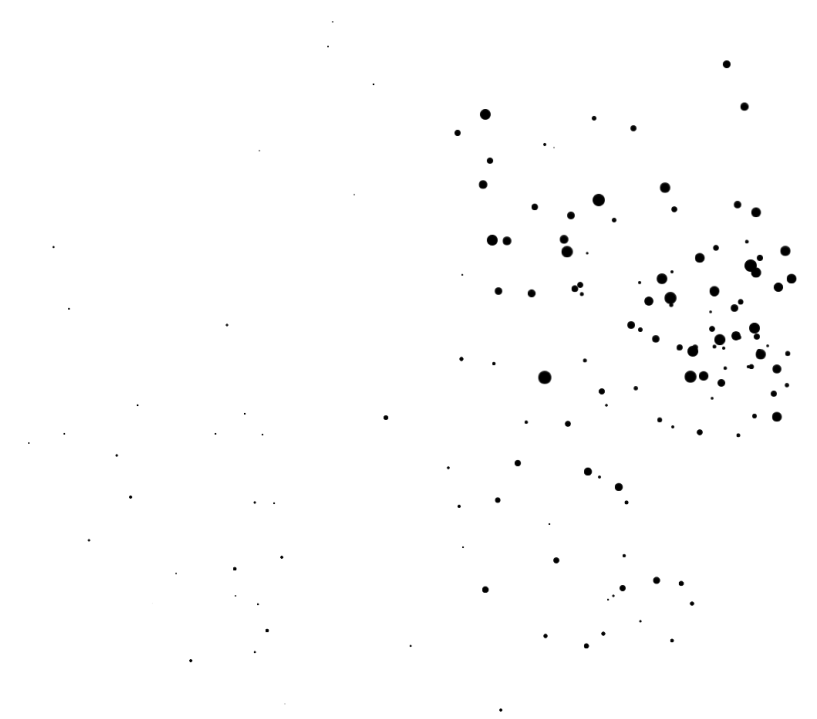
Only Available with Set Menu

WINE PAIRING — \$55 per guest

JUICE PAIRING — \$35 per guest

COCKTAIL PAIRING — \$75 per guest

RESERVE WINE PAIRING — \$90 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-\$16,000



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

- 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

