

private dining *by*



SEPIA



OVERVIEW

Seamlessly melding refined and rustic, vintage and contemporary, Sepia has the feel of an instant classic. Located next door, Private Dining by Sepia is a warm, inviting, and stylish venue. Designed to cater to any occasion, it serves as the perfect backdrop to the inventive, seasonal American cuisine created by Executive Chef Andrew Zimmerman and Chef De Cuisine Kyle Cottle.

capacity

approx. square footage: 1,100

standard maximum seated: 60

standard maximum standing: 100

menu pricing

three-course dinner, starting at \$85pp++

four-course dinner, starting at \$100pp++

chef tasting menu, starting at \$125pp++

all courses served individually plated

allergies and dietary restrictions can be accommodated with advanced notice



HORS D'OEUVRES

\$16pp for 4 items

(\$4 per piece)

VEGETABLE

pea fritter, preserved lemon yogurt, za'atar

sweet corn beignet, queso fresco, guajillo

spinach artichoke crostini

tallegio arancini, garlic aioli

white cheddar churros, caramelized onion, dill

spring roll, spicy peanut, charred cabbage, crispy rice noodle

SEA

oyster, green apple, kombu

ahi tuna, puffed nori, furikake

tempura shrimp, green curry, marinated cucumber

MEAT

prosciutto di parma, calabrian chile, egg yolk, brioche

roasted meatball, arrabiata, chive

steak tartare, crispy potato, dill

THREE-COURSE DINNER MENU

\$85pp++

starter: select one

spring green salad, cherries, goat cheese, pickled shallot, pecan
sepia wedge salad, point Reyes blue cheese, bacon, cherry tomato, crispy shallot
sourdough panzanella salad, summer vegetables, pesto
little gem, roasted garlic, parmesan, baby tomato, croutons
spiced carrot soup, ginger, cashew, cilantro
cucumber gazpacho, poached shrimp, coriander yogurt, basil (*veg. option available*)
watermelon gazpacho, jalapeño, sherry, ajo blanco
chilled corn soup, esquites, ancho chile, puffed sorghum
honey roasted shrimp, soft polenta, sauce vierge, basil

entrees: select two

(vegetarian option available upon request)

farro risotto, crispy maitake mushrooms, parmesan, fine herbs
miso glazed salmon, green beans, pickled chiles, sesame
enhance: halibut +\$8
crispy duck confit, mole verde, pepita, pickled onion
enhance: duck breast +\$10
roasted chicken breast, ricotta gnudi, zucchini, lemon
grilled striploin, roasted asparagus, confit fingerling potato, beef tallow hollandaise

add seasonal truffle to any entree - market price

dessert: select one

salted caramel cheesecake, malted milk crumb, whipped anglaise, graham
chocolate profiterole, coffee cremeux, marshmallow fluff, caramelized banana
roasted vanilla pavlova, seasonal fresh fruit, granola, whipped mascarpone
key lime custard, candied coconut, toasted meringue, shortbread

FOUR-COURSE DINNER MENU

\$100pp++

starter: select one

spring green salad, cherries, goat cheese, pickled shallot, pecan
sepia wedge salad, point Reyes blue cheese, bacon, cherry tomato, crispy shallot
sourdough panzanella salad, summer vegetables, pesto
little gem, roasted garlic, parmesan, baby tomato, croutons
spiced carrot soup, ginger, cashew, cilantro
cucumber gazpacho, poached shrimp, coriander yogurt, basil (*veg. option available*)
watermelon gazpacho, jalapeño, sherry, ajo blanco
chilled corn soup, esquites, ancho chile, puffed sorghum
honey roasted shrimp, soft polenta, sauce vierge, basil

entrees: select two

(vegetarian option available upon request)

farro risotto, crispy maitake mushrooms, parmesan, fine herbs
miso glazed salmon, green beans, pickled chiles, sesame
enhance: halibut +\$8
crispy duck confit, mole verde, pepita, pickled onion
enhance: duck breast +\$10
roasted chicken breast, ricotta gnudi, zucchini, lemon
grilled striploin, roasted asparagus, confit fingerling potato, beef tallow hollandaise
add seasonal truffle to any entree - market price

dessert: select one

salted caramel cheesecake, malted milk crumb, whipped anglaise, graham
chocolate profiterole, coffee cremeux, marshmallow fluff, caramelized banana
roasted vanilla pavlova, seasonal fresh fruit, granola, whipped mascarpone
key lime custard, candied coconut, toasted meringue, shortbread

MENU ENHANCEMENTS

additional choices

- +\$8pp per additional starter/dessert
- +\$10pp per additional entree/midcourse

chef tasting menu

five-course custom tasting menu
starting at \$125pp

cheese course

assorted cheese & accoutrements
\$15pp

wine pairings

pricing starts at:

three-courses: \$55pp

four-courses: \$70pp

five-courses: \$85pp

sweet table

selection of 3 for \$12pp | \$6pp in place of plated dessert

olive oil cake	vanilla entremet
seasonal macaron	key lime custards
chocolate profiteroles	chocolate <i>kit kat</i> bar
caramel cheesecake	assorted financier

sweet treat to-go

\$14pp++

assorted mignardises	chocolate bonbons <i>4 per box</i>
macarons <i>4 per box</i>	canelé de bordeaux <i>2 per box</i>

BEVERAGES

beverage package OR bar upon consumption

BAR UPON CONSUMPTION

all prices listed are per drink
please select one spirit level

SILVER LEVEL / \$12EA

Titos' Vodka
Beefeater Gin
El Dorado 5 Year Rum
Early Times Bottle-in-Bond Bourbon
Old Overholt Rye
Chinaco Blanco Tequila
Speyburn 10 Year (+\$2)

OR

GOLD LEVEL / \$14EA

Ketel One Vodka
Martin Miller's Gin
El Dorado 12 Year Rum
Elijah Craig 12 Year Bourbon
Templeton Rye
Avión Silver Tequila
Balvenie 12 Year Single Malt (+\$4)

ADDITIONAL BEVERAGES

Beer \$8: Krankshaft Kölsch | Lagunitas IPA

After Dinner: port \$12 | cognac \$16 | coffee \$5.50 | tea \$7

Soft Drinks \$5: coke, diet coke, sprite, ginger ale,
cranberry/pineapple/grapefruit juice, ginger beer (+2)

Bottled Water \$7: San Pellegrino

BEVERAGE PACKAGE

pricing is per person / applies to all guests for entirety of event

BRONZE - \$24 first hour sommelier white & red wine, beer, soft drinks, coffee & tea
\$11 each additional hour *(excludes sparkling wine)*

SILVER - \$26 first hour silver level spirits, beer, sommelier white & red wine, soft drinks, coffee & tea
\$13 each additional hour *(excludes scotch and sparkling wine)*

GOLD - \$30 first hour gold level spirits, beer, sommelier white & red wine, soft drinks, coffee & tea
\$15 each additional hour *(excludes scotch and sparkling wine)*

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ENHANCE YOUR BAR

classic cocktails

\$50 setup fee / includes all classic cocktails to be available for guests.

classic cocktails are charged on consumption.

Silver Level | Gold Level

\$14ea

\$16ea

Classic Martini

Gimlet

Moscow Mule

Manhattan

Negroni

Dark & Stormy

Old Fashioned

Daiquiri

Champagne Cocktail

signature batched cocktails

By Sepia Head Bartender, Keith Meicher

Choose from three sizes:

Small (30 servings) \$350 | Medium (45 servings) \$495 | Large (60 servings) \$650

Choose one from below or feel free to share a custom request!

Jules et Jim

rosemary infused vodka, lime, campari, blackberry syrup

Jefferson Cooler

vodka, seasonal syrup, lemon, soda

French 75

vodka, lemon sour, sparkling wine, orange bitters

Hemingway

rum, lime, simple syrup, grapefruit

Cat's Pajamas

whiskey, averna amaro, maraschino, cherry-vanilla bitters

135 north jefferson street chicago il 60661

WINES MADE SIMPLE

Below is a selection of thoughtfully produced wines, hand-picked
by Sepia Beverage Director Alex Ring.

wines are priced by the bottle. please select one from each category

SPARKLING

- Borguluce *Lampo* Prosecco di Treviso, Veneto, Italy \$64
A soft, easygoing, sparkling wine with notes of juicy yellow peach and apricot.
- Raventos *De Nit* Rosado, Catalunya, Spain \$82
*Fresh, bright bottle of bubbly with delicate flavors of fresh berries and white flowers.
Perfect for hors d'oeuvres.*
- NV Michel Arnould Grand Cru Extra Brut, Champagne, France \$120
*A bold, rich Champagne, made by a small grower producer. Made from 75% Chardonnay
and 25% Pinot Noir, all sourced from the Grand Cru village of Verzenay..*

WHITE

- Kumusha Sauvignon Blanc 2020, Western Cape, South Africa \$58
*Gooseberry, fresh cut melon, and river stones. Perfect for the New Zealand Sauvignon Blanc
lover in your life. From Black owner/winemaker Tinashe Nyamudoka. (sustainable/organic)*
- Gaierhof Pinot Grigio 2021, Trentino, Italy \$56
*This Alpine influenced Pinot Grigio showcases notes of white fruits, citrus zest, and almond skin.
Versatile and easy-drinking.*
- Olianas Vermentino 2019, Sardinia, Italy \$60
Medium body. Ripe peaches and orange zest, with a salty finish. An Italian beach vacation in a glass.
- Comte Henry Sauvignon Blanc, Touraine, Loire Valley, France \$74
Sancerre style Sauvignon Blanc with notes of grapefruit and herbs and a clean, mineral finish.

Maldonado Family *Los Olivos Vineyard* Chardonnay 2020, Napa Valley \$95
The Maldonado family immigrated to California to become vineyard workers. After years of working in Napa and Sonoma, they saved up enough money to purchase their own vineyard in the northern part of Napa. This is a classic, creamy California Chardonnay.

RED

Domaine de Montvac Côtés du Rhône 2019, France \$62
Grenache, Syrah, Mourvèdre. Medium body. Black raspberry, herbs de Provence and dried earth. From a rising star among women winemakers.

Vasse Felix 'Filius' Cabernet Sauvignon 2019, Margaret River, Australia \$72
Full-body, with elegant tannins. Blackcurrant, chocolate, blueberry, mint.

Mastronjanni *Costa Colonne Sant'Antimo*, Tuscany, Italy \$78
This blend of Sangiovese and Cabernet Sauvignon, made by a well-regarded Brunello producer, is juicy but lithe. Balanced, versatile, and a real pleasure to drink.

Freeman Sonoma Coast Pinot Noir 2019, Sonoma \$95
Winemaker Akiko Freeman has a sharp palate and keen sense for details. Her refined Sonoma Coast Pinot features notes of dark cherries and black tea.

Sepia's James Beard-nominated wine list features over 400 labels, with many of them highly allocated and available in very small quantities. Should you wish to elevate your guests experience with enhanced wines or dinner wine pairings, our dedicated events team will be happy to coordinate with you with advance notice.

ANSWERS TO FAQ

DEPOSITS & PAYMENTS

30% of the estimated event total will be due with contract upon signing. Payment of the F&B minimum balance will be due as a second deposit 14 business days prior to the event. All additional charges incurred during the event will be charged to the credit card on file upon conclusion of the event. A final receipt will be sent via email the following business day. Deposits paid toward the private dining room may not be transferred to a table in the main restaurant.

MENU SELECTIONS

Menus must be selected ten business days prior to your event. If menu selections are not received by this deadline, chef's choice may apply. Menu ingredients are always subject to availability. Tastings are not available for private dining events.

CUSTOM DESSERTS

Inquire about custom desserts & cakes provided by our talented pastry chef, Erin Kobler. Outside vendors must be approved. Cutting/plating fee applies for any outside bakery cake/dessert served onsite (\$4pp++).

A/V

Projector and screen (8') are available with a \$350 room rental fee. A wireless microphone is available at no additional cost.

VENDORS

Private Dining by Sepia does not require the use of specific vendors for your event; however, we would be happy to provide a list of recommendations. Any vendor is welcome to arrive up to 2-hours prior to your event start time for setup. Vendor meals are available at \$35pp++ which includes one entree.

PARKING

Sepia does not have valet parking/dedicated parking lot. There is a public parking garage located directly across the street at 116 N. Jefferson St, and the entire neighborhood is surrounded with street metered parking and various paid lots. Should a group hire their own valet service we require the company to add Sepia/F Square Restaurant LLC to their insurance certificate.

DECOR

Outside decor is allowed with prior approval. Confetti, glitter, and scattered rose petals are not permitted. Nothing sticky/potentially damaging to be hung from walls/ceiling/floors. Any non-permitted decor brought in may be subject to clean-up/repair fees.