

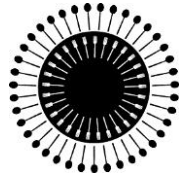
SOPHIE'S

AT SAKS FIFTH AVENUE



PRIVATE EVENTS

700 North Michigan Avenue, Chicago, IL 60611
312.525.3400 • www.sophies.com



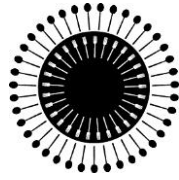
SOPHIE'S

With stunning views of the Magnificent Mile, Sophie's offers stylish and elegant dining,, with a passionate focus on outstanding food and drink. Executive Chef Ron Aleman's innovative menu changes seasonally using the best locally-sourced ingredients available.

We have included a selection of sample menus for private events. In addition, it would be our pleasure to create a custom menu for your special occasion.

Sophie's private dining room is available for advanced bookings for up to 18 guests. Seated events in the restaurant can accommodate up to 75 guests and receptions can serve up to 120 guests. The sales floor is also available for event space subject to approval from Saks Fifth Avenue.





PASSED HORS D'OEUVRES

19 per person for a selection of five items

*items are an additional dollar per person

SHELLFISH

SHRIMP MISO

black tiger shrimp, miso aioli

PETITE CRAB CAKE

housemade tartar sauce

MAINE LOBSTER GRILLED CHEESE*

fontina, buttery brioche

SHRIMP COCKTAIL

traditional condiments

MEAT

GRILLED NEW YORK STRIP

whole grain toast, blue cheese,
tomato jam

PETIT WAGYU BEEF BURGER*

brioche, sriracha ketchup, house pickles

POMEGRANATE LOLLIPOP LAMB CHOP*

pomegranate and mint sauce

FISH

SEARED TUNA

avocado, crispy wonton, watermelon

NORWEGIAN LOLLIPOP

smoked salmon, roasted seaweed,
chive and dill crème fraîche

SMOKED SHENANDOAH TROUT

cucumber, horseradish crème fraîche, chives

POULTRY

CHICKEN SATAY

coconut milk, peanut sauce

PEKING DUCK SPRING ROLL*

sour cherry-soy sauce

DEILED QUAIL EGG

smoked paprika

TARRAGON CHICKEN SALAD

poached amish chicken, celery,
pickled onion, endive spear

VEGETABLE AND CHEESE

CHERRY TOMATO CAPRESE

arugula pesto, basil crisp

BEET TARTARE CROSTINI

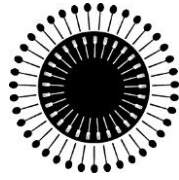
goat cheese, yuzu vinaigrette

CRIMINI MUSHROOM SLIDER

asiago cheese, balsamic gel, brioche

SPANAKOPITA

crispy phyllo dough



PRIE FIXE MENU OPTIONS

SAMPLE I
29 PER PERSON

SAMPLE II
49 PER PERSON

STARTERS
select one

SEASONAL VEGETABLE SOUP

SOPHIE'S HOUSE SALAD

ENTRÉES

HOUSEMADE SEASONAL PASTA
local farmer's market vegetables

SOPHIE'S COBB SALAD
roasted turkey, tomato, bacon, egg, croutons,
blue cheese, haricots verts, avocado,
honey-mustard dressing

CHEESEBURGER
angus beef, cheddar, tomato, caramelized onion,
brioche, french fries

DESSERT

SWEET BITES
assorted house made truffles and cookies

AMUSE BOUCHE

STARTERS
select one

ROASTED RED PEPPER SOUP
jumbo lump crab, melted leeks

ROASTED SALT CRUSTED BABY BEETS
salad rocket, asian pear, candied pecan,
burrata, yuzu vinaigrette

ENTRÉES

PAN SEARED CHICKEN PICATTA
artichokes, caperberries, lemon, sautéed baby
spinach, tomatoes, curly endive

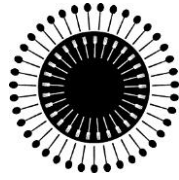
GRILLED NEW YORK STRIP
chive whipped potatoes, wild mushrooms,
red wine sauce

NORTH ATLANTIC SALMON
cumin-scented heirloom carrots, cress,
carrot-mascarpone sauce

DESSERTS
select one

SOPHIE'S CHOCOLATE CAKE

STRAWBERRY SHORTCAKE



SAMPLE III
69 PER PERSON

AMUSE BOUCHE

STARTERS
select one

AHI TUNA CEVICHE WITH WATERMELON
garden greens, citrus pearls, pickled watermelon rind

SEASONAL VEGETABLE SOUP

JUMBO LUMP CRABCAKE
Baby spinach, san marzano tomato bisque, house tartar sauce

ENTRÉES

DRY-AGED RIBEYE
blistered tomatoes, French green beans, veal jus

BUTTER-POACHED LOBSTER
asparagus, forest mushrooms, white wine

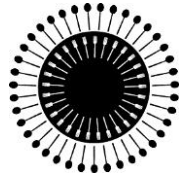
CRISPY SKIN DUCK BREAST
petit vegetables, red sorrel, vin santo jus

HOUSE MADE POTATO GNOCCHI
ricotta cheese, black kale, butter-sage sauce

DESSERTS
select one

APRICOT-CHOCOLATE TORTE
sour cherry sauce, berry relish

PASSION FRUIT PANNA COTTA
kiwi compote, pistachio tuille



PRIVATE EVENT BEVERAGE OFFERINGS

A LA CARTE CONSUMPTION

SOFT DRINKS 4.

ASSORTED JUICES 5.

COFFEE 5.

TEA 5.

ESPRESSO DRINKS 6.

PREMIUM COCKTAILS 12.

WINE BY THE GLASS* 9.

Five Rows Durant Ranch Vineyards, Chardonnay, California 2011
Indomita, Pinot Noir Reserva, Chile 2012

SELECTION OF BEERS AND LIQUORS

BEVERAGE PACKAGES

NON-ALCOHOLIC DRINKS 10 per person.

WINES BY THE GLASS*, BEER AND NON-ALCOHOLIC DRINKS
20 per person for one hour, 10 per each additional hour.

SPIRITS, WINES BY THE GLASS*, BEER AND NON-ALCOHOLIC DRINKS
23 per person for one hour, 10 per each additional hour.

**PREMIUM SPIRITS, SOPHIE'S SIGNATURE COCKTAILS, WINES BY THE GLASS*,
BEER AND NON-ALCOHOLIC DRINKS**
27 per person for one hour, 12 per each additional hour

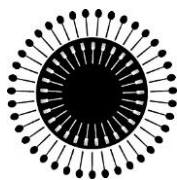
SPIRITS SELECTION

Koval Vodka • CH Distillery Vodka • CH Distillery Gin • Rhum Clement Rum
Breaking and Entering Bourbon • Makers Mark Bourbon • Chivas
Ocho Anejo Tequila • Ocho Plata Tequila

PREMIUM SPIRITS SELECTION

in addition to the selection listed above:
Purity Vodka • Sip Smith Gin • Koval Bourbon • Journeyman Featherbone Bourbon
Clear Creek McCarthy's Bourbon • Wemyss Peat Blended Scotch
Glenrothes Select Single Malt • Ardbeg Single Malt
Glenlivet Single Malt • Laphroig Single Malt

*upgraded wines available upon request



ADDITIONAL SERVICES

We are happy to assist you in planning all aspects of your event. Please inquire for further information on floral arrangements, audiovisual equipment, music, and linens.

PARKING

Discounted parking in the building is available through Standard Parking. The entrance is located on Rush Street. Please inquire for rates as they vary by day and time.

SECURING YOUR EVENT

A credit card is required to reserve event space. The final guest count is required 24 hours prior to the event date. The final price will be calculated based on the actual guest count or guaranteed count provided, whichever is greater.

SERVICE AND ADMINISTRATIVE FEES

All prices are subject to a 10.25% sales tax and all food and beverage pricing is subject to a 22% service and administration fee. Food and beverage minimums and additional service and administrative charges may apply.

CANCELLATION POLICY

Events cancelled 24-72 hours of the event are subject to a 50% cancellation fee. Cancellations within 24 hours of the event will be held responsible for the entire cost of the event.