



P O R T E R

KITCHEN & DECK

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OVERVIEW

Located in the new 54-story skyscraper on the edge of the Chicago River, **Porter Kitchen & Deck** features classic American cuisine in an elegant and relaxed setting. Overlooking the Chicago River and filled with freshly modern, yet warm decor, Porter Kitchen & Deck is the perfect place to host your next event.

The Upper Deck at Porter is a vibrant al fresco experience on the mezzanine level outdoor deck. Offering breathtaking views of the city, The Upper Deck is a unique and sought-after destination conveniently located along the Chicago river. The Upper Deck is open seasonally.

FEATURES

- Groups of 12-200
- 2 Levels of bar & outdoor space
- Patio Seating & Cocktail Receptions on the Chicago River
- Terrace bar with river and city views
- Private dining room
- Custom A/V capabilities
- Catering Packages available for 150 N Riverside conference center
- Self-Park & Valet Garage access to 150 N. Riverside
- Views of the Chicago River & historic architecture
- Located in the Chicago Loop

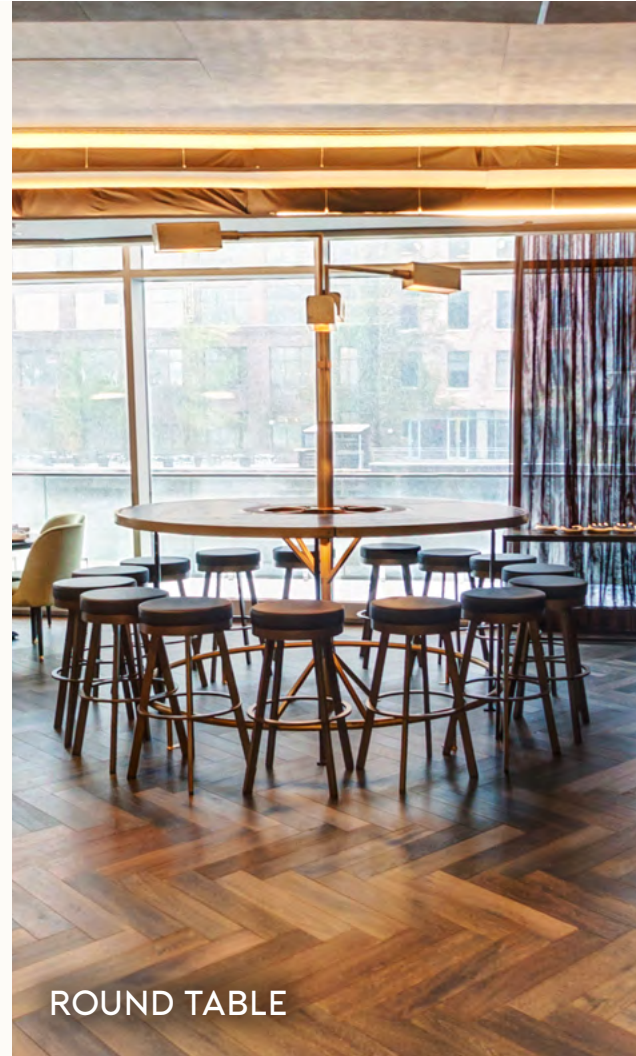
SPACES & CAPACITIES

- Semi-Private Patio Receptions for 15-100
- The Upper Deck: 70 reception
- Fireplace Lounge: 35 reception
- Private Dining Room: 24 seated / 24 reception
- Round Table: 12 seated / 20 reception
- Back Dining Area: 30 seated / 30 reception
- Full Restaurant Buyout (indoors): 200 reception





PRIVATE DINING ROOM



ROUND TABLE



THE UPPER DECK



RIVERSIDE PATIO



DINING ROOM



RECEPTION

APPETIZERS

SERVES 24 PER ORDER

Mini Burrata Bites	80	Fried Chicken Skewer	100
Fig & Goat Cheese Crostini	85	Bacon Wrapped Dates with Piquillo Sauce	110
Shrimp Cocktail	115	Marinated Skirt Steak Skewer	145
Spicy Salmon Wonton	130	Crispy Thai Shrimp	145
Mushroom & Goat Cheese Crostini	100	Filet Sliders with Bacon Jam	150
Deviled Eggs with Caviar	125	Nashville Hot Chicken Sliders with Pickles	135
Seasonal Vegetable Skewer	85	Grilled Shrimp Skewer	125
Thick Cut Bacon Bites	100	Porter Mini Cheeseburger	140
Mini Arancini with Tomato Sauce	125	Lobster Avocado Salad	175
Hummus & Crudite Cup	75	Garlic & Herb Grilled Chicken	145
		Smoked Salmon Crostini	130

STATIONS

AVAILABLE FOR GROUPS OF 20 OR MORE; STATIONED FOR 90 MINUTES. PRICED PER PERSON.

CARVING STATION • \$35 / PP

CARVER FEE: \$150

SELECT ONE:

- ROASTED TURKEY BREAST
- ROASTED PORK LOIN

+ WHOLE ROASTED PRIME RIB add \$10/pp

served with sauces, fresh rolls, and choice of 2 side dishes:
mashed potatoes, truffle mac & cheese, seasonal vegetable
medley, crispy fried brussels sprouts, pasta salad, gem salad,
or caesar salad

SEAFOOD TOWER • MKT PRICE

shrimp cocktail, oysters on the ½ shell, lobster cocktail,
Alaskan king crab, assorted marinated seafood tins,
mignonette, horseradish cocktail sauce, drawn butter, mini
Tabasco, crackers

TACO BAR • \$24 / PP

BUILD YOUR OWN TACOS!

SELECT TWO:

- CHICKEN
- CARNITAS
- FAJITA-STYLE VEGGIES

+ SKIRT STEAK add \$5/pp

served with warm corn tortillas, guacamole, sour cream,
cheddar cheese, salsa, black beans, spanish rice & southwest
style salad

RIVERSIDE • \$28 / PP

includes assorted mini sandwiches (cheeseburger, turkey
club, deluxe grilled cheese), caesar salad, seasonal vegetable
medley, and truffle mac & cheese

ALL AMERICAN • \$26 / PP

SELECT TWO:

- PULLED PORK
- PULLED CHICKEN

+ SKIRT STEAK add \$5/pp

+ SOUTHERN FRIED CHICKEN add \$5/pp

served with fresh rolls, BBQ & Carolina sauces, cabbage
coleslaw, gem salad, seasonal vegetable medley, potato salad

CHEESE AND CRACKERS • \$15 / PP

domestic and imported cheeses, pimento cheese, assorted
charcuterie, bacon chive dip, pickles, fruit, and crackers

KEEP IT LIGHT • \$12 / PP

hummus, smoky baba ganoush, crudité, olives, and pita

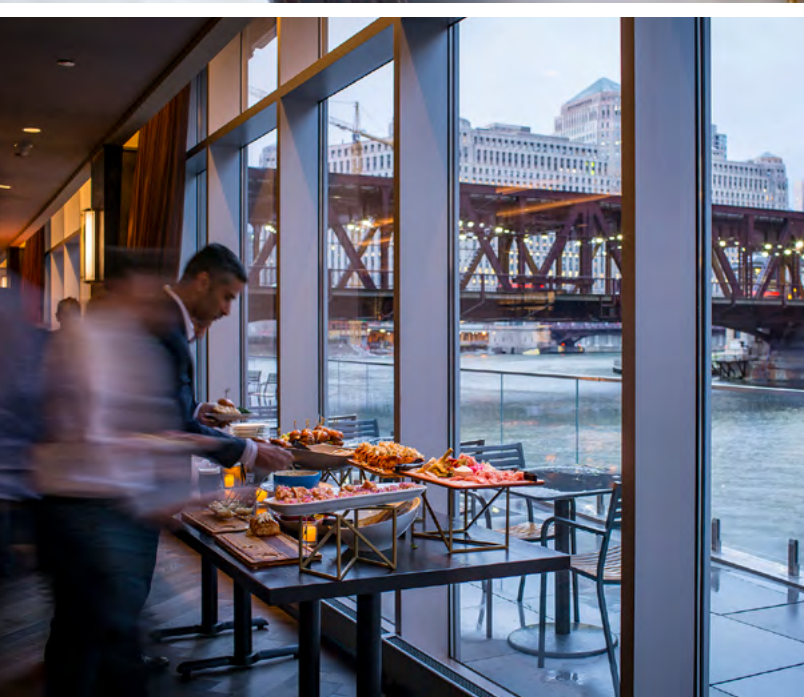
*CUSTOM STATIONS AVAILABLE UPON REQUEST!



CARVING STATION



CRISPY SHRIMP



PLATED DINNER • \$70/PP

AVAILABLE FOR GROUPS OF 10 OR MORE; COUNTS REQUIRED FOR MAIN COURSES FOR ANY GROUPS OF 25+

BREAD AND BUTTER

SLICED ITALIAN BREAD WITH WHIPPED BUTTER for the table

SHARED STARTERS HOST PRE-SELECTS 2

WHIPPED RICOTTA cherry pepper onion marmalade, smoked olive oil, grilled sourdough

GRILLED PITA & HUMMUS seasonal relish

CHARCUTERIE BOARD cured meats, cheese, fruit, cornichons, crackers

CRISPY SHRIMP ginger-soy glaze, miso aioli, scallions, sesame seeds

FIRST COURSE HOST PRE-SELECTS 1

GEM SALAD gem lettuce, avocado, radish, lemon cream, black pepper, chives

CAESAR SALAD romaine, croutons, parmesan, peppercorn

MAIN COURSE HOST PRE-SELECTS 3

GUESTS TO SELECT ONE OF THE BELOW

CAULIFLOWER (VEGAN) fregola sarda, dried apricot, red pepper, cashew vinaigrette, chili oil

RIGATONI BOLOGNESE parmigiano reggiano & chili-garlic bread crumbs **Vegetarian Option:** RIGATONI ARRABBIATA

SALMON lemon, olive oil, charred broccolini

CRISPY BRICK CHICKEN crispy potatoes, shallot garlic jus, fresh tomato, red onion, arugula

SKIRT STEAK **+\$5** beef fat fries, garlic aioli

RIBEYE **+\$10** red wine demi, smashed fingerlings, caramelized shallots

ALASKAN HALIBUT **+\$5** lemon, olive oil, charred broccolini

DESSERT HOST PRE-SELECTS 1

CREME BRULEE

NEW YORK STYLE CHEESECAKE

FAMILY STYLE DINNER • \$60/PP

AVAILABLE FOR GROUPS OF 10 OR MORE; SHAREABLE PORTIONS FOR GUESTS TO SHARE

SHARED STARTERS (SELECT 2)

Ricotta

Charcuterie Board

Grilled Pita & Hummus

Crispy Shrimp

FIRST COURSE (SELECT 1)

Gem Salad

Classic Caesar Salad

MAIN COURSE (SELECT 3)

Crispy Brick Chicken

Salmon

Skirt Steak (+ \$5)

Alaskan Halibut (+ \$5)

Rigatoni Bolognese

Vegetarian Option:

Rigatoni Arrabbiata

SIDES

(SELECT 3)

Truffle Mac & Cheese

Charred Broccoli

Seasonal Vegetable Medley

Smashed Fingerling Potatoes



STEAK FRITES



STATIONED LUNCH • \$40 / PP

AVAILABLE BETWEEN 11AM – 3PM.

STATIONED BUFFET STYLE LUNCH WITH YOUR CHOICE OF 2 SALADS, 2 SIDES, 2 ENTRÉES

Includes cookies, unlimited soft drinks, iced tea, coffee & tea

Additional items may be added with an upcharge**

SALADS

Gem
Caesar
Cobb

SIDES

Pasta Salad
Chips
Potato Salad
Truffle Mac & Cheese
Seasonal Veggies
Smashed Potato

ENTRÉE

Turkey Club
Salmon
Skirt Steak+\$5
Crispy Brick Chicken
Seasonal Vegetarian Offering

Plated & Family Style lunch menus are also available. Ask your event planner for options & customized pricing.



DESSERTS

ASSORTED MINI DESSERT CUPS • \$72 / DOZEN

MACARONS • \$36 / DOZEN

ASSORTED COOKIES • \$36 / DOZEN

ASSORTED CAKE BITES • \$36 / DOZEN

BEVERAGE PACKAGE OPTIONS

BEER AND WINE BAR

Includes draft beers, house red, white & sparkling wine

• 2 Hours \$30/pp • 3 Hours \$40/pp

CALL BAR

Includes draft beers, hard seltzers, house red, white & sparkling wine, call level liquor basic mixed drinks

Call Level liquor includes brands like*:

Fireball, Jameson, Benchmark Bourbon, Bombay Dry, Captain Morgan, Bacardí Superior, Pueblo Viejo Blanco, Svedka, Tito's

• 2 Hours \$40/pp • 3 Hours \$50/pp

PREMIUM BAR

Includes all beers, hard seltzers, red, white & sparkling wine, call & premium level liquor basic mixed drinks, specialty cocktails and select rocks pours

Premium Level liquor includes brands like:

Maker's Mark, Jack Daniel's, Bulleit Bourbon, Johnnie Walker Black, Woodford Reserve, Basil Hayden, Hendrick's, Tanqueray, Grey Goose, Don Julio Silver, Casamigos (Blanco, Reposado & Añejo), Patrón Silver, Banhez Mezcal

• 2 Hours \$50/pp • 3 Hours \$60/pp

*Listed brands & flavors may vary based on season and availability

BEVERAGE PACKAGE ADD ONS:

Available to add on to a call or premium package

SIGNATURE COCKTAIL Available to greet guests upon arrival and featured signature cocktail throughout event

BUILD-YOUR-OWN COCKTAIL STATION Moscow Mule • Margarita • Old Fashioned

CHAMPAGNE TOAST OR GREET





FREQUENTLY ASKED QUESTIONS

FOOD & BEVERAGE MINIMUM

A food & beverage minimum spend will apply for all contracted events. This is the amount you must spend on food & beverage during the time of the event. Minimum spend requirements may vary based on a number of factors including the event date, time, space and any special set-up needs. The minimum spend is based on the subtotal for food & beverage only and exclusive of applicable sales tax, gratuity and service charge (administrative fee).

CONTRACT

To officially book an event, we will need a signed contract and a credit card on file (both completed digitally). An Event Manager will provide booking confirmation in writing once the signed contract and credit card form have both been received.

PAYMENT

Payment is due in full at the conclusion of your event, by cash or credit card. Event deposits by credit card, check or ACH can be arranged in advance with the Event Manager (and must be received before the event).

PARKING

We do not have private or dedicated parking; nearby parking options include paid street parking, self-pay lots/garages, and app-based parking options.

AV

A static image or looping slideshow, without sound, can be displayed on TV screens within your event space (files must be shared with the events manager at least 48 hours in advance). Additional audio visual capabilities may be available, based on the space being booked.

DECOR

Any decor provided by the event host or a 3rd party vendor must be pre-approved in writing by the event manager and removed at the conclusion of the event. We do not allow any glitter/confetti and our contract includes a clause related to approved decor.

TIMING

Please do not arrive more than 30 minutes prior to your event, unless arranged in advance with the Events Manager.

SEATED EVENT VS. COCKTAIL RECEPTION

In a seated event, there will be enough seats for your entire party to be seated at once for dining. With a cocktail-style reception, there will be limited seating options with primarily standing room for guests to mix and mingle. Please note that most spaces offer a configuration that supports one or the other. Not all spaces offer enough space to accommodate both a cocktail reception and seated dinner simultaneously.