

eden

PRIVATE DINING | 2024



2734 WEST ROSCOE STREET, CHICAGO IL
312.366.2294 | EAT@EDENINCHICAGO.COM
EDENINCHICAGO.COM/PRIVATE-DINING



seasonally inspired menus, in a welcoming space



Eden, located in Avondale, is a contemporary restaurant and private dining space featuring new American cuisine. A tenet behind the menu development is the curation and selection of ingredients by our chefs. With an on-site greenhouse and sourcing from local farmers and purveyors, access to the freshest and highest quality ingredients allows the culinary team to produce simple, clean cuisine.

Our private dining menu features breakfast, brunch, lunch, dinner, and dessert options. Eden offers a variety of private dining and restaurant configurations complete with elegant and modern decor, perfectly suited for small to large events. In addition to our beverage selection, our mixologist can create a custom-crafted cocktail to personalize your celebration.

Book our event spaces for milestone birthdays, weddings, cocktail receptions, or bridal and baby showers. We can accommodate any celebration in our main room or either of our private dining spaces.

brunch

STARTING AT \$50 PER PERSON

BUFFET-STYLE MENU: Select 5

AMERICAN BREAKFAST

farm fresh scrambled eggs
applewood-smoked bacon
breakfast sausage patties
daily housemade bread – (sourdough)

GLUTEN-FREE QUINOA PANCAKES

gluten-free quinoa pancakes, blueberry thyme jam,
lemon mascarpone, blueberry maple syrup (gf, v)

FRENCH TOAST

brioche toast, macerated berries, apricot coulis (v)

FARMERS MARKET SALAD

artisan lettuce, shaved radish, cherry tomatoes, sherry vinaigrette
Choice of one protein for additional charge:
flank steak | wood-grilled salmon | wood-grilled chicken

BREAKFAST SANDWICH

farm fresh egg, pimento cheese, english muffin
Choice of one protein for additional charge:
bacon | sausage

VEGGIE SANDWICH

aged cheddar, grilled zucchini, avocado, sweet peppers, cucumber,
onion, tomato, arugula, sprouts, chili aioli, sourdough (v)

SKINNY TURKEY CLUB

house-smoked turkey, applewood bacon, aged cheddar, avocado, lettuce,
tomato, onion, dijonnaise, toasted sourdough

LUNCH MENU: Select 1 (Option to select 2 or 3 for additional charge)

EDEN SALAD

marinated kale, pepitas, pickled shallots, avocado, apple,
dried cranberries, pecorino vinaigrette (v, gf)

CASHEW CRUNCH SALAD

cucumber, cabbage, carrot, snap peas, green onion, bell pepper, cashew,
crunchy wonton, orange, ginger sesame vinaigrette (vegan)

BREAKFAST SANDWICH

farm fresh egg, pimento cheese, english muffin
Choice of one protein for additional charge:
bacon | sausage

SKINNY TURKEY CLUB

house-smoked turkey, applewood bacon, aged cheddar, avocado, lettuce,
tomato, onion, dijonnaise, toasted sourdough

VEGGIE SANDWICH

aged cheddar, grilled zucchini, avocado, sweet peppers, cucumber,
onion, tomato, arugula, sprouts, chili aioli, sourdough (v)

BREAKFAST MENU: Choose 1 (Option to select 2 or 3 for additional charge)

SEASONAL BREAKFAST TART - KHACHAPURI (GEORGIAN CHEESE BREAD)

baked bread boat filled with scrambled eggs, fontina, mozzarella,
feta and herbs, side arugula and apple salad (v)

SCRAMBLE

soft scramble with farmer mushrooms and shallots

OR

soft scramble with red crab, pickled fresno, and sunchoke chips

GLUTEN-FREE QUINOA PANCAKES

blueberry thyme jam, lemon mascarpone, blueberry maple syrup (gf, v)

FRENCH TOAST

brioche toast, macerated berries, apricot coulis (v)

BREAKFAST SANDWICH

farm fresh egg, pimento cheese, english muffin
Choice of one protein for additional charge:
bacon | sausage



dinner

STARTING AT \$100 PER PERSON

For parties of 16 or less, there is an option to choose either an a la carte or prix fixe menu. Our private dining manager can help guide you through a la carte course selections and recommendations.

Prix fixe menu:

Choice of 1 entrée - included

Choice of 2 entrées - additional \$20 per guest

Choice of 3 entrées - additional \$30 per guest

TO START

LAMB MEATBALLS AL FORNO

severson farm herbed polenta, tomato sauce, parmesan, agrodolce

BURRATA

eggplant, charred onion, roasted tomato, candied chilis, pepitas, saba, anchovy, focaccia

DAILY HOUSEMADE BREAD

salted honey butter, olive oil

SEARED HAMACHI

ellis farm pears, shirodashi, dijon, gochujang, blush onions, fried cannellini beans

SALAD & PASTA

SHAVED BRUSSELS SPROUTS SALAD

nichols farm apples, goat cheese, almonds, lentils, chestnut purée, urfa biber vinaigrette (v, gf)

VADOUVAN BEETS

ellis farm pears, smoked cashew butter, coconut-lime espuma (df, gf, v)

CRAB BUCATINI

red crab, nam prik butter, roasted honeynut squash, pecorino, bread crumbs

PAN-SEARED SAGE GNOCCHI

sunchoke puree, delicata squash, oyster mushrooms, brown butter, hazelnut crumbs, orange

ENTRÉES

“CHICKEN FRIED” LION'S MANE MUSHROOM

butternut squash grits, hominy, collard greens, burnt onion gravy (vegan)

OVEN-ROASTED HALF CHICKEN

shiitake mushrooms, swiss chard, preserved lemon chicken jus (df, gf)

GRILLED LOCH DUART SALMON

chermoula, curried lentils, apple cider, citrus

6OZ WOOD-GRILLED PRIME FLAT IRON STEAK

fermented blueberry beef jus, 5-spice pickled daikon, grilled broccolini (gf)

SIDES

WOOD-GRILLED CUCUMBERS

roasted pepper tahina, pomegranate, pistachio dukkha, pomegranate molasses (gf, vegan)

WOOD-GRILLED BERBERE SPICED CARROTS

demera berbere spice, goat cheese puree, scallions, honey, ricotta salata (gf, v)

CRISPY NEW POTATOES

cheddar, parmesan, paprika, cotija cheese (v)

DESSERT

ROASTED BANANA TURTLE BROWNIE

banana ice cream, miso caramel & hot fudge, dried wild thai bananas & salted caramelized pecans (vegan, gf)

PEAR, BERGAMOT & CREAM CHEESE MOUSSE

cream cheese mousse, earl grey poached pears compote, buckwheat pancake, bergamot gel

COOKIE PLATE

lychee, raspberry & rose pâte de fruit, passion fruit chocolate truffle, heart-shaped linzer

PRIX FIXE MENU

3-COURSE MENU

TO START

select 2, served family-style

SALAD & PASTA

select 2, served family-style

ENTRÉES

select 1, served individually

choice of 2 entrées - additional \$20 per guest

choice of 3 entrées - additional \$30 per guest

SIDES

select 2, served family-style

4-COURSE MENU

TO START

select 2, served family-style

SALAD & PASTA

select 2, served family-style

ENTRÉES

select 1, served individually

choice of 2 entrées - additional \$20 per guest

choice of 3 entrées - additional \$30 per guest

SIDES

select 2, served family-style

DESSERT

select 1, served individually

5-COURSE MENU

TO START

select 2, served family-style

SALAD

select 1, served individually

PASTA

select 1, served individually

ENTRÉES

select 1, served individually

choice of 2 entrées - additional \$20 per guest

choice of 3 entrées - additional \$30 per guest

SIDES

select 2, served family-style

DESSERT

select 1, served individually

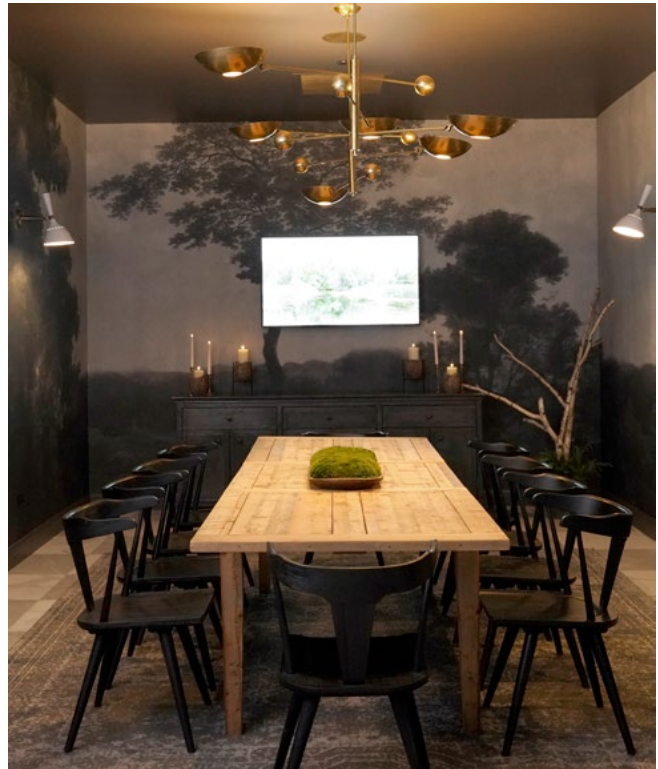
spaces

We have spaces to fit any mood or need. Choose between our cozy and moody Slate or our intimate yet bright Selenite. Need more space? Full buyouts are available.

Each space has full A/V capabilities available, as well as wifi and music control. Our private dining rooms are equipped with TV screens that can be used to share presentations, photo slideshows, videos, and more. All rooms have state-of-the-art speakers built-in and allow you to easily connect to them via bluetooth so you can play your favorite playlist during your event. Outside audio/video equipment requires prior approval.

ROOM FEATURES

- Bluetooth enabled rooms for streaming music throughout the restaurant from a wireless device
- 5 Smart TVs that can be used to:
 - Stream / Watch Videos
 - Presentations
 - Photo Slideshows
 - Fubo.TV access to live sports & TV, including the Marquee Sports Network
 - Scheduled Content (content can be scheduled to appear on screens at different times throughout the event)
 - Free wifi access throughout entire space & private dining rooms
- Access to tech team who will work with you to make sure all of your needs are met prior to your event



Slate (set for 10)

SLATE | Capacity: Up to 22

The mood of Eden's main dining room rolls into Slate like a fog blanketing the city and the panorama-like woodland mural provides a serene and surreal view to anyone entering the space. The dark and moody chamber captures the moment before a gentle rain washes away the hustle and bustle of the city. Raise your glass and toast to letting time and your worries slip away in this truly transportive space.

SELENITE | Capacity: Up to 20

With a nod to Eden's original interior, you will be lifted into a room of lightness and clarity. Design details and finishes continue in from the main dining room, but curated elements from the brass light fixture, framed artwork, and fireplace mantle provide unique accents allowing the space to stand on its own. Adorning the room from its namesake are selenite crystals, that reflect the idea of the elements and simplicity that are influential in Eden's menu creation.



Selenite (set for 10)

FOOD AND BEVERAGE MINIMUM SPENDING REQUIRED.
The food and beverage minimum starts at \$400* for lunch and \$1,000* for dinner, plus admin fees, tax, and gratuity.
VIEW CURRENT MENU PRICING [HERE](#).
**Final price dependent on room selection, day of week, and time of year. Prices subject to change.*
FULL BUYOUT
Contact us to inquire about full restaurant buyouts.

greenhouse tours

ADD A TOUR OF OUR ON-SITE GREENHOUSE TO YOUR PRIVATE DINING EXPERIENCE

Tour our on-site greenhouse privately with our team to learn more about our growing program. Guests can tour the greenhouse prior to dinner as a cocktail hour, or after their event as a grand finale. Pricing for greenhouse tour add-ons will be provided upon request. For more information, please consult our Private Dining Manager.

WE COOK WHAT WE GROW

Measuring 20' x 28', our greenhouse is filled with 18, 4'x4' garden beds and a plethora of pots and growing vessels. Each bed was built in-house and is filled with soil that has been nurtured for over 8 years using only organic fertilizers. Growing on-site ensures that the ingredients in our menu are all natural and that we're able to harvest at optimal times to produce maximum flavor and freshness. The greenhouse also allows us to simulate seasonal conditions to produce bountiful yields all year round.

2734 WEST ROSCOE STREET, CHICAGO IL
312.366.2294 | EAT@EDENINCHICAGO.COM
EDENINCHICAGO.COM/PRIVATE-DINING

