

eden

PRIVATE DINING | 2025



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.

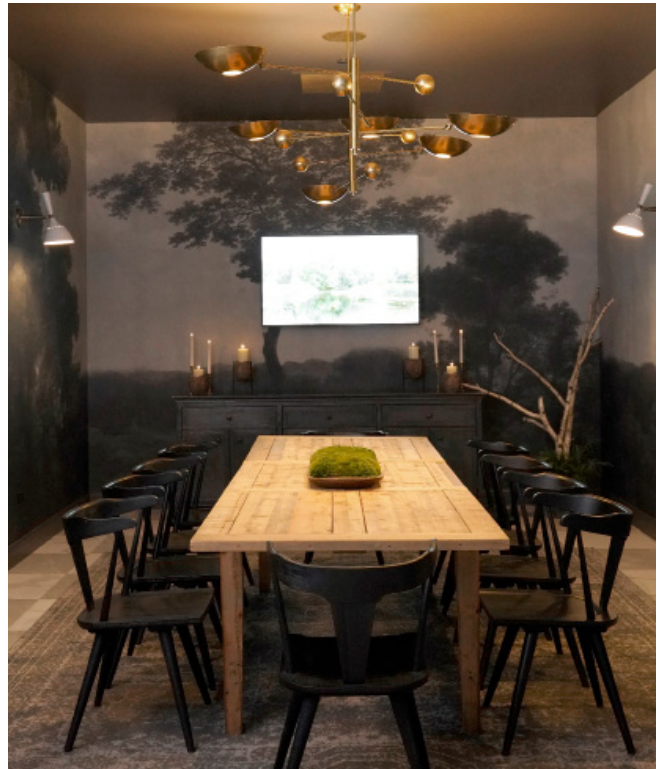
spaces

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 24

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 18

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 is dependent on room selection, day of week, and time of year. Final price to include admin fees, tax, and gratuity.

VIEW CURRENT MENU PRICING [HERE](#).

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.

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BRUNCH
SHARED ENTRÉE
SAMPLE MENU



starters

HOUSE-BAKED BREAD & PASTRIES

GREEN CITY MARKET FRUIT BOWL | gf, vegan
seasonal fruit & berries, greenhouse herbs

entrées

shared

QUINOA PANCAKES | gf, v
gluten-free quinoa pancakes, mick klüg farms blueberry
thyme jam, lemon mascarpone, blueberry maple syrup

CLASSIC BREAKFAST

scrambled eggs, cheddar-dusted breakfast potatoes,
three slices of bacon, sourdough toast

SWEET POTATO HASH *

fried egg, salsa macha, iron creek farm sweet potato,
melrose pepper, applewood smoked bacon,
avocado crema, pickled corn

EDEN SALAD | gf, v

marinated kale, pepitas, pickled shallots, avocado,
apple, dried cranberries, pecorino vinaigrette

SKINNY TURKEY CLUB

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

FRENCH FRIES | gf, v

rosemary, garlic, salt, pepper

*This is a sample menu. All
items are subject to change
according to seasonality
and chef's choice.*

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BRUNCH
INDIVIDUAL ENTRÉE
SAMPLE MENU

starters

HOUSE-BAKED BREAD & PASTRIES

cultured butter, seasonal jam

GREEN CITY MARKET FRUIT BOWL | gf, vegan

seasonal fruit & berries, greenhouse herbs

entrees

select one

BODEGA BREAKFAST SANDWICH *

*choice of side: breakfast potatoes, eden salad,
or market fruit cup*

breakfast sausage, gruyère, egg omelette,
jalapeño remoulade

SKINNY TURKEY CLUB

*choice of side: french fries, green city market fruit cup,
or eden salad*

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

AVOCADO TOAST | v

*choice of side: french fries, green city market fruit cup,
or eden salad*

toasted sourdough, smashed avocado, medium-boiled
egg, candied fresno peppers, radish, pickled shallot,
toasted seeds

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SHARED DINNER INDIVIDUAL ENTRÉE SAMPLE MENU

course one

JAPANESE-STYLE PULL APART BREAD | v
made with local janie's mill flours
grilled pickled ramp butter, extra virgin
olive oil

**NICHOLS FARM BEETS & MICK KLÜG
FARMS STRAWBERRIES** | gf, v
nichols farm sunchoke purée, hidden
springs feta, housemade granola,
anise hyssop

GREENHOUSE ARUGULA SALAD | gf, v
calamansi vinaigrette, parmesan,
seedling farms blueberries, fennel,
spiced pepitas

course two

PAN-SEARED RICOTTA GNOCCHI | v
oyster mushrooms, roasted cherry
tomatoes, sautéed garden greens,
lemon beurre blanc, pecorino, basil

RED CRAB BUCATINI
nam prik butter, corn, pecorino,
bread crumbs, fines herbes

course three

select one

**SEVERSON FARMS CORNMEAL CRUSTED
LOCH DUART SALMON*** | df, gf
pozole verde, nichols farm fava beans,
shishito peppers, ramp pistou,
farm greens, cabbage

OVEN-ROASTED HALF CHICKEN * | df, gf
shiitake mushrooms, pea greens,
preserved lemon chicken jus

**WOOD-GRILLED PRIME FLAT IRON
STEAK *** | gf
grilled broccolini, 5-spice pickled daikon,
fermented mick klüg farms blueberry
beef jus

sides

WOOD-GRILLED CARROTS | gf, v
nichols farm rainbow carrots, demera
honey awaze butter, farmstead feta,
peanut dukkah

**LOADED CRISPY NICHOLS
FARM POTATOES**
dill sour cream, cheddar, applewood
smoked bacon, scallions

dessert

COOKIE PLATE
mini banana white chocolate bonbon,
dark & milk chocolate rye cookie, pâte
de fruit – carrot & cardamom

**ROASTED BANANA TURTLE
BROWNIE** | gf, vegan
banana ice cream, miso caramel & hot
fudge, dried wild thai bananas, salted
caramelized pecans, coconut

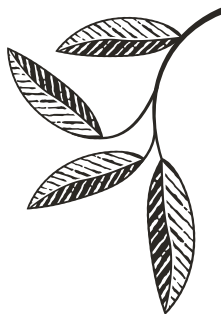


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SHARED DINNER

INDIVIDUAL ENTRÉE
SAMPLE MENU



starters

CHARCUTERIE BOARD

roelli red rock blue cheddar, foxglove tulip tree, edward's country ham, red bear holy cow salami, seeded sourdough crackers, golden raisin mustard

NICHOLS FARM SQUASH BLOSSOM CRAB RANGOON

red crab, cream cheese, scallions, tempura, mick klüg farms strawberry sweet & sour

STRACCIATELLA | gf, v

grilled corn, mick klüg farms peaches, chamoy vinaigrette, hazelnuts, saba, cotija, african blue basil

course one

JAPANESE-STYLE PULL APART BREAD | v

made with local janie's mill flours
grilled pickled ramp butter, extra virgin olive oil

**NICHOLS FARM COMPRESSED
CUCUMBERS & WATERMELON** | gf, v
whipped goat cheese, cherry tomatoes, cucumber vinaigrette, sunflower seeds, greenhouse mint

**NICHOLS FARM BEETS & MICK KLÜG
FARMS STRAWBERRIES** | gf, v
nichols farm sunchoke purée, hidden springs feta, housemade granola, anise hyssop

course two

select one

OVEN-ROASTED HALF CHICKEN | df, gf
shiitake mushrooms, swiss chard, preserved lemon chicken jus

CORNMEAL CRUSTED LOCH

DUART SALMON * | df, gf
pozole verde, fava beans, shishito peppers, ramp pistou, farm greens, cabbage

PRIME FLAT IRON STEAK

* | gf
grilled broccolini, 5-spice pickled daikon, fermented blueberry beef jus

PAN-SEARED RICOTTA GNOCCHI | v

oyster mushrooms, roasted cherry tomatoes, sautéed garden greens, lemon beurre blanc, pecorino, basil

sides

WOOD-GRILLED CARROTS | gf, v

nichols farm rainbow carrots, demera honey awaze butter, farmstead feta, peanut dukkah

LOADED CRISPY NICHOLS FARM POTATOES

dill sour cream, cheddar, applewood smoked bacon, scallions

dessert

COOKIE PLATE

mini banana white chocolate bonbon, dark & milk chocolate rye cookie, pâte de fruit – carrot & cardamom

STRAWBERRY SHORTCAKE

biscuit made with local janie's mill flours, mick klüg farm strawberries, white chocolate and basil cream, pickled green strawberries

ROASTED BANANA TURTLE

BROWNIE | gf, vegan
banana ice cream, miso caramel & hot fudge, dried wild thai bananas, salted caramelized pecans, coconut

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SHARED DINNER WITH WINE PAIRINGS SAMPLE MENU



course one

paired with:

Albarino, La Val, Rias Baixas, Spain, 2022

HAMACHI CRUDO * | df

nichols farm sunchoke chips, togarashi, pickled green mick klüg farms strawberries, ginger-lime vinaigrette, greenhouse mint

CHARCUTERIE BOARD

roelli red rock blue cheddar, foxglove tulip tree, edward's country ham, red bear holy cow salami, seeded sourdough crackers, golden raisin mustard

course two

paired with:

Sauvignon Blanc, Craggy Range, Martinborough, New Zealand, 2022

GREENHOUSE ARUGULA SALAD | gf, v

calamansi vinaigrette, parmesan, seedling farms blueberries, fennel, spiced pepitas

RED CRAB BUCATINI

nam prik butter, corn, pecorino, bread crumbs, fines herbes

course three

paired with:

Cab Sauvignon, St. Hubert's, "The Stag," Paso Robles, California, 2021

SEVERSON FARMS CORNMEAL

CRUSTED SALMON * | df, gf

pozole verde, fava beans, shishito peppers, ramp pistou, farm greens, cabbage

OVEN-ROASTED HALF CHICKEN * | df, gf

shiitake mushrooms, garden greens, preserved lemon chicken jus

WOOD-GRILLED PRIME FLAT IRON

STEAK * | gf

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

sides to share

WOOD-GRILLED CARROTS | gf, v

nichols farm rainbow carrots, demera honey awaze butter, farmstead feta, peanut dukkah

LOADED CRISPY NICHOLS FARM POTATOES

dill sour cream, cheddar, applewood smoked bacon, scallions

dessert

paired with:

Cava Brut, Blanchard Perez, Spain, NV

COOKIE PLATE

mini banana white chocolate bonbon, dark & milk chocolate rye cookie, pâte de fruit – carrot & cardamom

ROASTED BANANA TURTLE

BROWNIE | gf, vegan

banana ice cream, miso caramel & hot fudge, dried wild thai bananas, salted caramelized pecans, coconut

STRAWBERRY SHORTCAKE

biscuit made with local janie's mill flours, mick klüg farm strawberries, white chocolate and basil cream, pickled green strawberries

This is a sample menu. All items are subject to change according to seasonality and chef's choice.

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BRUNCH
STATIONS
SAMPLE MENU



starters

HOUSE-BAKED BREAD & PASTRIES

cultured butter, seasonal jam

GREEN CITY MARKET FRUIT BOWL | gf, vegan

seasonal fruit & berries, greenhouse herbs

entrées

stations

GREEN CITY MARKET PARFAIT | gf, v

honey yogurt, passion fruit chia, seasonal fruit & berries, greenhouse herbs, housemade granola

GLUTEN-FREE QUINOA PANCAKES | gf, v

gluten-free quinoa pancakes, mick klüg farms blueberry thyme jam, lemon mascarpone, blueberry maple syrup

CLASSIC BREAKFAST

scrambled eggs, cheddar-dusted breakfast potatoes, bacon, sourdough toast, parmesan

SWEET POTATO HASH *

fried egg, salsa macha, iron creek farm sweet potato, melrose pepper, applewood smoked bacon, avocado crema, pickled corn

CASHEW CRUNCH SESAME SALAD | vegan

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

VEGGIE SANDWICH | v

basil pesto, mozzarella, marinated kale, shredded carrots, oven-dried tomatoes, peppadew peppers, toasted sourdough

AVOCADO TOAST | v

toasted sourdough, smashed avocado, medium-boiled egg, candied fresno peppers, radish, pickled shallot, toasted seeds

dessert

OLIVE OIL-POPPY SEED MADELEINE

yuzu curd

FUDGE BROWNIE

RICE KRISPIE TREAT

BERRY CHEESECAKE

This is a sample menu. All items are subject to change according to seasonality and chef's choice.

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DINNER
STATIONS
SAMPLE MENU



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CHARCUTERIE BOARD

roelli red rock blue cheddar, foxglove tulip tree,
edward's country ham, red bear holy cow salami,
seeded sourdough crackers, golden raisin mustard

LOADED CRISPY NICHOLS FARM POTATOES

dill sour cream, cheddar, applewood smoked bacon,
scallions

BURRATA | v

peas, pickled ramps, snap peas, salsa macha,
fried garlic, rosemary focaccia (v)

HAMACHI CRUDO * | df

nichold farm sunchoke chips, togarashi, pickled green
mick klüg farms strawberries, ginger-lime vinaigrette,
greenhouse mint

JAPANESE-STYLE PULL APART BREAD | v

made with local janie's mill flours
grilled pickled ramp butter, extra virgin olive oil

entrées

stations

GREENHOUSE ARUGULA SALAD | gf, v

calamansi vinaigrette, parmesan, seedling farms
blueberries, fennel, spiced pepitas

RED CRAB BUCATINI

nam prik butter, corn, pecorino, bread crumbs,
fines herbes

OVEN-ROASTED HALF CHICKEN * | df, gf

shiitake mushrooms, garden greens,
preserved lemon chicken jus

WOOD-GRILLED PRIME FLAT IRON STEAK * | gf

grilled broccolini, 5-spice pickled daikon,
fermented mick klüg farms blueberry beef jus

WOOD GRILLED CARROTS | gf, v

nichols farm rainbow carrots, demera honey awaze butter,
farmstead feta, peanut dukkah

THAI GREEN CURRY | df, vegan

grilled four star mushrooms lion's mane, cahokia rice,
corn, roasted summer vegetables, tamarind glaze,
basil oil

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items are subject to change
according to seasonality
and chef's choice.*