



RAMOVA

THEATRE

**SEMI-PRIVATE &
PRIVATE EVENT OPTIONS**

BEVERAGE PACKAGES

BEV PACKAGE 1

4 Ramova Other Half Beers
Canned Nomadica Wine
Soft Drinks, Lemonade, Iced Tea

2 Hours - \$30 per guest
3 Hours - \$40 per guest
4 Hours - \$50 per guest

BEV PACKAGE 2

4 Ramova Other Half Beers
4 Ramova Batched Cocktails
Canned Nomadica Wine
Soft Drinks, Lemonade, Iced Tea

2 Hours - \$40 per guest
3 Hours - \$50 per guest
4 Hours - \$60 per guest

BEV PACKAGE 3

4 Ramova Other Half Beers
4 Ramova Batched Cocktails
Canned Nomadica Wine
Canned Cider, Seltzer,
N/A Cocktails
House Spirits & Highballs
Soft Drinks, Lemonade, Iced Tea

2 Hours - \$50 per guest
3 Hours - \$65 per guest
4 Hours - \$75 per guest

BEV PACKAGE 4

4 Ramova Other Half Beers
4 Ramova Batched Cocktails
Canned Nomadica Wine
Canned Cider, Seltzer,
N/A Cocktails
Premium Spirits & Highballs
Soft Drinks, Lemonade, Iced Tea

2 Hours - \$60 per guest
3 Hours - \$80 per guest
4 Hours - \$95 per guest

CUSTOM KEG COCKTAIL - 120 cocktails - \$2000
(replaces one standard cocktail)

CHAMPAGNE TOAST +\$6 per guest

BEER PAIRING +\$20 per guest

PASSED & STATIONED APPETIZERS

Priced by the dozen / 2 dozen minimum

Classic Sliders \$70 per dozen

Hot Sesame Wings (stationed only) \$60 per dozen **DF**

Stuffed Mushrooms \$50 per dozen **V**

Chili Crisp Tofu \$55 per dozen **VG**

Watermelon Feta Mint Skewer \$50 per dozen **V** **VG** *optional*

Antipasti Skewer \$50 per dozen **GF**

Grilled Curry Chicken Skewer \$70 per dozen **DF**

Grilled Shrimp Skewer \$80 per dozen **GF**

Meatballs (Italian, Swedish or Midwest) \$65 per dozen

V Vegetarian **VG** Vegan **GF** Gluten-free **DF** Dairy-free



BOARDS & SUPPLEMENTS

20 person minimum

Cheese & Charcuterie

Chef selection of cured meat and assorted cheese | House pickles | Seeded crackers

\$12 per guest

Mediterranean Board

Grilled & marinated vegetables
Olives | Hummus
Tzatziki | Pita chips

\$12 per guest

Crudités

Seasonal veggies | Choice of Hummus or Green Goddess Dip

\$8 per guest



DESSERTS

Priced by the dozen / 2 dozen minimum

Lemon Meringue Tartlettes - \$60 **V**

Lemon Bars, Blondies, or Miso Brownies - \$40 **V**

**Chocolate Tartlettes | Malted White Chocolate Cream
| Salted Caramel - \$60** **V**

Seasonal Fruit Crumble | Whipped Crème Fraîche - \$60 **V** **GF**

Becky's Cookie Tray | seasonal flavors - \$36 **V**

Custom Cakes | Priced On Request **V**

V Vegetarian **VG** Vegan **GF** Gluten-free **DF** Dairy-free

RAMOVA  **THEATRE**

FAMILY STYLE SEATED & BUFFET PACKAGES

Minimum of 40 Guests

Tier 1 - \$68 per guest

3 Appetizers/Salads (*stationed
or family style*)

2 Mains / 2 Sides

1 Dessert (*stationed or family style*)

Tier 2 - \$79 per guest

3 Appetizers/Salads (*stationed
or family style*)

3 Mains / 3 Sides

2 Dessert (*stationed or family style*)

APPETIZERS & SALADS

Hot Sesame Chicken Wings

Hummus - Dukkah, Balsamic, Olive Oil

Cucumber Salad - Pickled Tomato,
Herb Oil, Cottage Cheese

Classic Wedge - Applewood Bacon,
Tomato, Blue Cheese Dressing

Carrot Salad with Pepitas,
Pickled Onion, Pesto

Kale Caesar with Shaved
Parmesan, Croutons

Farro Salad with Seasonal
Pickles, Feta, Roasted Veg

SIDES

Patatas Bravas with Herb Aioli

Charred Broccoli with Bacon
Vinaigrette, Seeds, Dried Fruit

Crispy Brussels Sprouts with Chili Crisp

Grilled Farm Vegetables
with Carrot Top Pesto

Creamy Polenta with Goat Cheese, Herbs

Roasted Squash with Ricotta

MAIN COURSES

Short Ribs - Gochujang

Grilled Wagyu Flank Steak - Spicy Pesto

Char Siu Pork Loin - Roasted Choy

Grilled Chicken Breast -
Ginger Lime Vinaigrette

Chicken Legs - Harissa Yogurt

Seared White Fish - Chermoula

Glazed Salmon - Beer Mustard, Honey

Cod - Olives, Lemon, Fennel

DESSERTS

Lemon Meringue Tartlettes

Miso Fudge Brownies with
Matcha Whipped Cream

Seasonal Fruit Crumble with
Whipped Creme Fraiche

Cookie Platter - seasonal flavors

Chocolate Tartlettes with Malted White
Chocolate Cream, Salted Caramel



RAMOVA



THEATRE

GROUP BRUNCH MENU

Family Style - 25 guest minimum

Two Choices from First & Second
\$45 per guest

Three Choices from First & Second
\$55 per guest

FIRST

Avocado Toast - Seasonal
Pickle, Chili Crisp

Hot Sesame Wings

Buttermilk Biscuits - Honey
Butter, Seasonal Jam

Baby Kale Salad - Parmesan,
Croutons, Caesar Dressing

Overnight Oats (Vegan) - Coconut,
Seasonal Jam, House Granola

SIDES *(pick 2)*

Fried Potatoes, Polish Sausage,
Slab Bacon, Turkey Sausage,
Cheese Grits, Potato Kugelis

COFFEE

Sparrow Coffee House Blend

SECOND

Seasonal Hash - Smoked
Bacon Or Vegetable

Soft Scrambled Eggs

Shrimp & Grits + \$7

French Toast - Seasonal Jam, Cream

Seasonal Clafoutis - Vanilla Cream

Frittata - Seasonal Vegetable,
Soft Cheese, Greens

Chilaquiles - Scrambled Eggs,
Refried Beans, Crema, Salsa Roja

Biscuits & Gravy - Pork Or
Mushroom Gravy Available

SWEETS *(pick 1)*

Becky's Cinnamon Rolls
Seasonal Scones

BRUNCH BEVERAGE CHOICES

BEV PACKAGE 1

House Bloody Mary
Mimosa / Beermosa
4 Ramova Other Half Beers
Soft Drinks, Lemonade,
Iced Tea, Coffee

2 Hours - \$30 per guest
3 Hours - \$40 per guest
4 Hours - \$50 per guest

BEV PACKAGE 2

House Bloody Mary
Mimosa / Beermosa
4 Ramova Other Half Beers
4 Ramova Draft Cocktails
Soft Drinks, Lemonade,
Iced Tea, Coffee

2 Hours - \$40 per guest
3 Hours - \$50 per guest
4 Hours - \$60 per guest

BEV PACKAGE 3

House Bloody Mary
Mimosa / Beermosa
4 Ramova Other Half Beers
4 Ramova Draft Cocktails
Canned Wine, Cider,
Seltzer, NA Cocktails
Soft Drinks, Lemonade,
Iced Tea, Coffee

2 Hours - \$50 per guest
3 Hours - \$65 per guest
4 Hours - \$75 per guest

SEMI PRIVATE & PRIVATE EVENT OPTIONS

Events range in price per person from \$50 - \$75, depending on the season, for a three-hour event exclusive of tax and 28% fees (admin, processing, and gratuity). Production needs will be determined based on each event and billed in addition to the above.

MAIN THEATRE

(available for a full buyout only)

Can accommodate up to
1800 standing or 800 seated

LOFT

(Private & Semi Private Events)

50 - 250 guests

Can accommodate up to 250
guests for a full Loft buyout
(200 standing, 100 seated)

3 hour minimum

BEER GARDEN

(Private & Semi Private Events)

20 - 200 guests

Can accommodate up to 200 guests
for a full Beer Garden buyout

3 hour minimum

TAPROOM & GRILL

(available for a full buyout only)

Can accommodate up to 100 guests
for a full Taproom buyout

3 hour minimum

GREEN ROOM

Green Room add-on available



FOR MORE
INFORMATION &
RENTAL RATES
CONTACT

events@ramovachicago.com

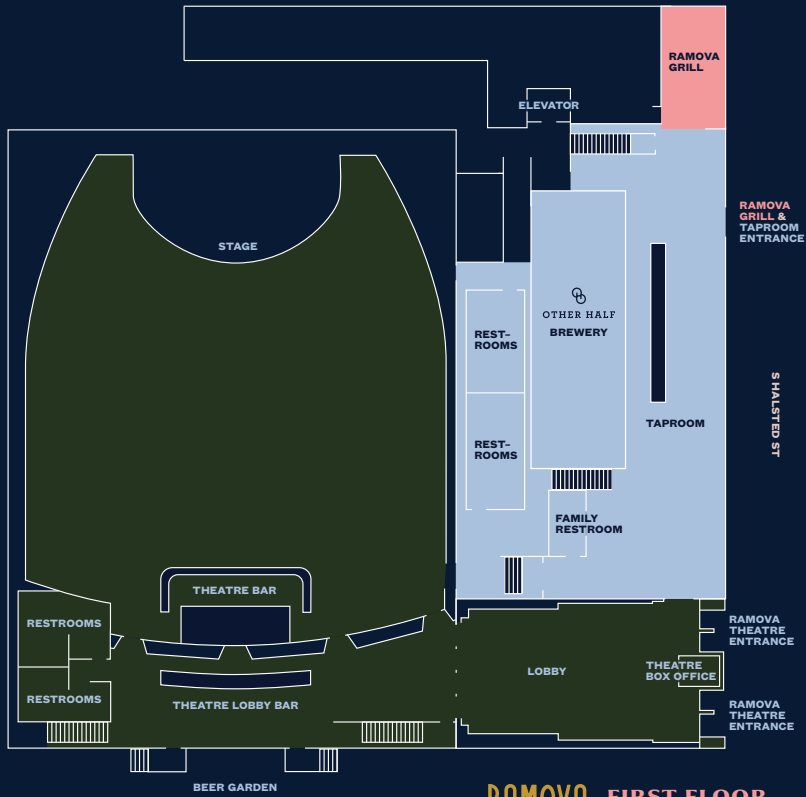
RAMOVA  THEATRE

SEMI PRIVATE & PRIVATE EVENT OPTIONS

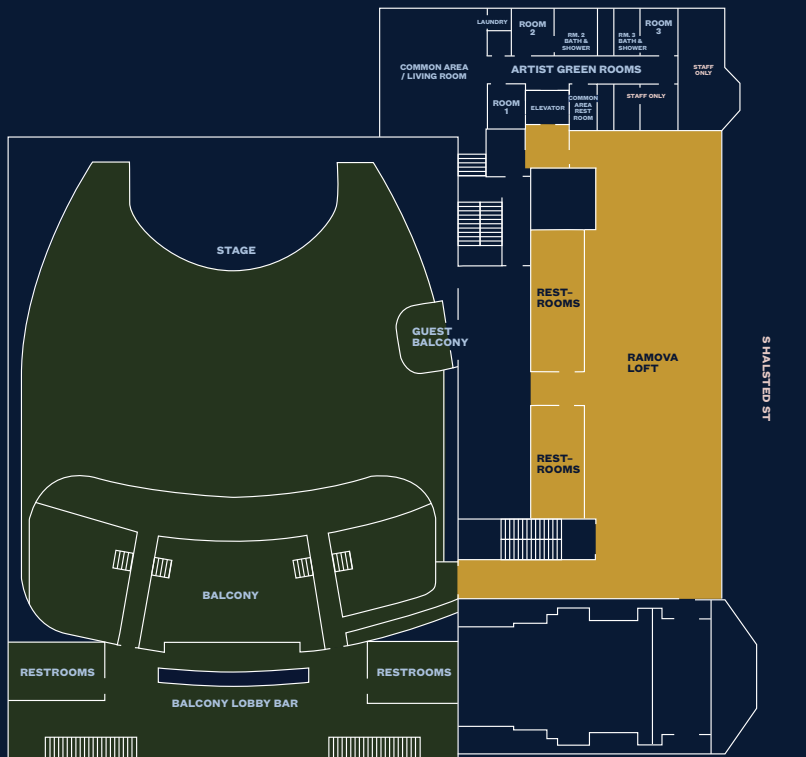


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RAMOVA FIRST FLOOR



RAMOVA SECOND FLOOR