

# NIC+JUNIOR'S



## EVENTS GUIDE

312-546-4449 | [www.nicandjuniors.com/events](http://www.nicandjuniors.com/events)



# AN ELEVATED APPROACH TO PRIVATE DINING

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## Curated. Seasonal. Unforgettable.

At Nic + Junior's, we create events that reflect the same standards of care and creativity as our nightly service. Set just off the Chicago River in River North, our restaurant is an intimate and design-forward space - warm, welcoming, and layered with thoughtful detail.

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Our culinary team draws inspiration from bold Brazilian and contemporary Italian influences, building seasonal menus that are tailored in collaboration with you.

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Whether it's a celebratory dinner, cocktail reception, or multi-course tasting, we approach every event with the same commitment to quality, hospitality, and style - ensuring it's as seamless as it is memorable.





# BUYOUT OPTIONS



*Pricing is based on F&B minimums for 3 hours of dining time and does not include taxes, fees or gratuity  
Listed pricing may have flexibility based on specific event details; please inquire for more information.*

## DINING ROOM

### SEATED DINNER

Up to 35 guests

*Plated or family-style*

### COCKTAIL RECEPTION

Up to 60 guests

*Passed hors d'oeuvres*

### F&B MINIMUMS:

Sun–Wed | \$2,000

Thurs–Sat | \$5,000



## FULL RESTAURANT

### PRIVATE EVENT

Up to 85 guests

*Passed Food, Chef stations,*

*Curated buffet*

### F&B MINIMUMS:

Sun–Wed | \$8,000

Thurs–Sat | \$12,000



## FOR SMALLER PARTIES (FEWER THAN 20 GUESTS)

We specialize in creating intimate, memorable experiences.

Partner with our events concierge to craft a custom menu and setting that reflects your vision.

## SEASONAL MENU

# Lunch Package

**\$55/Person**

*Includes Coffee and Tea Service*

### For The Table

- Sourdough Focaccia
- Arancini
- Tapioca & Brazilian Cheese Fritter

### Entrées (Select 2)

- Chopped Italian Chicories
  - *Add protein +\$10/pp*
- Hot Mortadella or Grilled Chicken Sandwich
- Tuna Tartine
- Double Burger
- Rigatoni alla Vodka
- Tagliatelle with Pork Ragu
- Braised Green Garbanzo Beans
- Salmon

### Dessert

- Warm Chocolate Chip Cookies



*Our menus change with the seasons, guided by ingredient availability and the Chef's inspiration.*



## SEASONAL MENU

# Cocktail Party

## Passed Hors d'Oeuvres

*Includes Coffee and Tea Service*

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### \$4/each

- Arancini
- Pão de Queijo

### \$7/each

- Tapioca Fritter (GF)
- Yuca Croqueta
- Deviled Farm Egg

### \$8/each

- Hamachi Crudo
- Snow Crab Claws
- Foie Gras Pizzelle
- Wagyu Tartare

### \$13/each

- Crispy Potato with Caviar



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## SEASONAL MENU

# Family Style

**\$75/Person**

One selection from each category

*Includes Coffee and Tea Service*

### For The Table

- Sourdough Focaccia

### Antipasti

- Italian Chicories
- Kohlrabi Caesar
- Arancini

### Pasta

- Orecchiette Cacio e Pepe
- Rigatoni alla Vodka

### Entrées

- Salmon
- Grilled Chicken
- Chicken Piri Piri Parmigiano
- Grilled Prime Bavette + \$15

### Dessert

- Brigadeiro Tiramisu
- Olive Oil Cake
- Seasonal Sorbet



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## SEASONAL MENU

# Three Course Plated

**\$85/Person**

One selection from each category

*Includes Coffee and Tea Service*

### For The Table

- Sourdough Focaccia

### Salad

- Italian Chicories
- Kohlrabi Caesar
- N&J Caprese

### Entrées

- Grilled Chicken
- Salmon
- Rigatoni alla Vodka
- Grilled Prime Bavette + \$15

### Dessert

- Brigadeiro Tiramisu
- Olive Oil Cake
- Seasonal Sorbet



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SEASONAL MENU

# Chef's Tasting Menu

**\$125/Person**

*Includes Coffee and Tea Service*

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**A 5-course Chef Curated Experience  
Featuring:**

**To Start**

- Pão de Queijo

**Antipasti**

- Seasonal Greens **OR**
- Crudo

**Pasta**

- Seasonal Handmade Selection

**Entrées (Select 1)**

- Duck
- Branzino
- A5 Wagyu Picanha + \$15

**House Dessert**

- Olive Oil Cake
- Stracciatella Soft Serve



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## SEASONAL MENU

# Interactive Stations

## Priced Per Selection

*Includes Coffee and Tea Service*

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### **Bread \$10/PP**

- Pão de Queijo
- Sourdough Foccacia

### **Artisan Cheese Selection \$24/PP**

*Thoughtfully paired with seasonal accompaniment*

### **Raw Seasonal Crudites \$18/PP**

*An artful presentation with housemade dipping sauces*

### **Seafood Platter \$45/PP**

*A refined mix of raw and cooked seafood, presented with classic sauces and garnishes*

### **Pasta Bar \$25/PP**

*Two seasonal pastas made in-house, served with chef-selected sauces*

### **Carving Stations + \$150 Attendant Fee**

*Carved to order, served with seasonal condiments and sauces*

- Prime Rib **\$36/PP**
- Roasted Pork Collar **\$29/PP**

### **Dessert Selection \$15/PP**

- Chocolate Chip Cookies
- Olive Oil Cake
- Brigadieros





# Beverage Service

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## Bar Service by Consumption

Guests are welcome to order from the full range of our bar offerings, including:

- Sodas & Iced Tea
- Bottled Beers
- Featured Wines
- Premium Wines
- House & Premium Spirits
- Batched Cocktails

Beverages are charged based on actual consumption, with the final bar bill settled at the conclusion of the event.

Wine is billed by the bottle; beer and cocktails are billed per drink.

*For additional offerings or special requests, please contact us, and our Beverage Director would be pleased to assist you with your selections.*











# LET'S PLAN SOMETHING MEMORABLE

We believe every gathering deserves intention, creativity, and care.

When you host with Nic + Junior's, you're choosing a culinary partnership—where every detail is considered, and every event is approached with the same creative care we bring to our nightly service.



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