

Sophia
— STEAK —

LAKE FOREST

PRIVATE
EVENTS



WELCOME

SOPHIA STEAK IS THE NEIGHBORHOOD STEAKHOUSE FOR THE NORTH SHORE, SERVING PREMIUM STEAKS AND SEAFOOD ALONGSIDE DAILY SPECIALS, DELICIOUS SALADS, AND DECADENT DESSERTS IN A CHIC AND COMFORTABLE SETTING THAT FEELS LIKE HOME. A PARTNERSHIP BETWEEN RESTAURANT VETS AND LIFELONG FRIENDS RYAN O'DONNELL OF BALLYHOO HOSPITALITY AND GLENN KEEFER, SOPHIA FIRST OPENED ITS DOORS IN 2020 IN WILMETTE. QUICKLY BECOMING THE NEIGHBORHOODS #1 STEAKHOUSE THE EXPANSION AND SECOND LOCATION OPENED IN 2022 AT 181 E. LAUREL AVE. SHARING WHAT WE DO BEST WITH THE LAKE FOREST COMMUNITY.



RYAN O'DONNELL AND GLENN KEEFER COMBINED THEIR 50 YEARS OF RESTAURANT EXPERIENCE AND A SHARED LOVE OF STEAKS TO CREATE THE ESSENTIAL NEIGHBORHOOD STEAKHOUSE. AT THE HEART OF THE MENU: IMPECCABLY SOURCED AND SUSTAINABLY RAISED BEEF, FREE OF ANTIBIOTICS AND HORMONES, FROM REPUTABLE FARMS AND RANCHERS IN THE MIDWEST AND THE U.S. THE HALF-DOZEN STEAKS INCLUDE DRY-AGED, WET-AGED AND GRASS-FED, AS WELL AS FLAVORFUL BUTCHER CUTS SUCH AS THE SIGNATURE SOPHIA FLAT IRON. FISH AND SEAFOOD ARE ALSO PROMINENT, A NOD TO KEEFER'S EARLY DAYS AS A COMMERCIAL FISHERMAN ON THE EAST COAST. THE ROBUST AND EXCITING SELECTION OF STARTERS, SALADS, FRIED CHICKEN, AND A STANDOUT STEAKHOUSE BURGER ENSURES SOMETHING FOR EVERY GUEST.

LAKE FOREST SPACES



THE FORT SHERIDAN ROOM THIS ROOM'S ADAPTABLE CONFIGURATIONS ENSURE AN EASY FLOW THROUGH SEATED DINING EVENTS AND COCKTAIL RECEPTIONS. SEEDED GLASS-PANED SLIDING DOORS OFFER PRIVACY AND THOUGHTFULLY COLLECTED ART IS A FEATURE OF THIS WARM-HUED SPACE.

28 SEATED | 50 COCKTAIL



THE FLAT IRON ROOM

THIS ROOM IS AV CAPABLE AND IS THE MOST INTIMATE OF OUR SPACES. IT FEATURES STRIKING ART PIECES FROM LOCAL ARTIST TONY FITZPATRICK AND IMPRESSIVE BARREL-VAULTED WOOD CEILINGS. GREAT FOR COCKTAIL EVENTS.

24 SEATED | 30 COCKTAIL



PORTERHOUSE ROOM SIMILAR TO IT'S SMALLER SISTER, THE PORTERHOUSE ROOM BOASTS TONY FITZPATRICK ORIGINAL ARTWORK, THE SIGNATURE VAULTED CEILING, AND IS ALSO AV CAPABLE. OUR LARGEST OPTION MAKES THIS ROOM IDEAL FOR SEATED PARTIES.

50 SEATED | 75 COCKTAIL

SOPHIA'S COMBINATION SEEDED GLASS DOORS SEPARATE OUR **FLAT IRON AND PORTERHOUSE ROOMS** WHICH CAN BE COMBINED FOR LARGER GATHERINGS.

70 SEATED | 110 COCKTAIL

- For larger gatherings, please inquire about buyout opportunities -

LIBATIONS



OUR BEVERAGE PROGRAM OFFERS A LOVELY AND EXCEPTIONALLY FOOD-FRIENDLY SELECTION OF WINE, BEER, AND COCKTAILS, INCLUDING SPIRIT-FREE OPTIONS AND SIGNATURE CREATIONS SUCH AS THE OUILMETTE OLD FASHIONED. WINES BY THE BOTTLE AND GLASS RUN THE GAMUT, FROM ICONIC CALIFORNIA WINES THAT CELEBRATE THE STEAKHOUSE TRADITION TO BOUTIQUE PRODUCERS AND BEYOND. COCKTAILS PAY HOMAGE TO THE CLASSICS BUT WITH A TWIST. WELL-LOVED MACROBREWS AND CRAFT BEERS FROM HAYMARKET, 3 FLOYDS, CRUZ BLANCA, AND OTHER CHICAGO-AREA BREWERIES ROUND OUT THE MENU.

Welcome Toast

PERSONALIZE YOUR EVENT WITH A BUBBLY TOAST OR WELCOME COCKTAIL.
STARTING AT \$14/GUEST

Hosted Bar

FULL MENU OFFERED.
CHARGED UPON CONSUMPTION.

Limited Hosted Bar

CHARGED PER PERSON/PER HOUR. OPTIONS AVAILABLE TO SUIT YOUR NEEDS.
MINIMUM \$20 PER PERSON/HOUR.

Wine Service

PERFECTLY PAIRED WINES TO SUIT YOUR CUSTOM MENU. CURRENT WINE LIST OFFERED.
CHARGED UPON CONSUMPTION.

Satellite Bar

AVAILABLE UPON REQUEST



MENU OFFERINGS

Cocktail Reception

A COLLECTION OF PASSED AND STATIONARY APPETIZERS.

Family Style

STARTING AT \$75 PER GUEST, THE HOST WILL PRESELECT A THREE-COURSE FAMILY-STYLE MEAL.

Three-Course Menu

STARTING AT \$80 PER GUEST, THE HOST WILL PRESELECT THE FIRST COURSE, SIDES AND DESSERT TO BE SHARED FAMILY-STYLE. FOR THEIR ENTREE, GUESTS WILL SELECT ONE OF THREE DISHES TO BE ENJOYED INDIVIDUALLY.

Four-Course Menu

STARTING AT \$105 PER GUEST, THE HOST WILL PRESELECT THE FIRST, SECOND, SIDES AND DESSERT TO BE SHARED FAMILY-STYLE. FOR THEIR ENTREE, GUESTS WILL SELECT ONE OF THREE DISHES TO BE ENJOYED INDIVIDUALLY.

Premium Four-Course Menu

STARTING AT \$150 PER GUEST, THE HOST WILL PRESELECT THE SIDES AND DESSERT TO BE SHARED FAMILY-STYLE. FOR THEIR ENTREE AND STARTER, GUESTS WILL SELECT ONE DISH TO BE ENJOYED INDIVIDUALLY.

- ENHANCEMENTS ARE AVAILABLE UPON REQUEST -



COCKTAIL RECEPTION

Passed Hors D'oeuvres

PRICED BY THE EACH | MINIMUM ONE DOZEN PER ITEM

HOT

MINI CRAB CAKE	\$5.00
CRISPY BUTTERFLY SHRIMP	\$6.00
SESAME CHICKEN SKEWER	\$4.00
MEATBALL SLIDER	\$5.00
SOPHIA CHEESEBURGER SLIDER	\$5.00
FRIED SHISHITO PEPPER	\$3.00
CRISPY LOBSTER TAIL	\$6.00
WAGYU STEAK SKEWER	\$8.00
MARGHERITA FLATBREAD	\$4.00
MUSHROOM & GOAT CHEESE FLATBREAD	\$6.00
MINI SPICY CHICKEN SANDWICH	\$5.00

COLD

STEAK TARTARE	\$5.00
TUNA TARTARE	\$5.00
COLOSSAL SHRIMP COCKTAIL	\$8.00
SEARED TUNA TATAKI	\$6.00
LOBSTER SALAD SLIDER	\$6.00
BURRATA CROSTINI	\$5.00
CAPRESE CROSTINI	\$4.00

**VISIT THE ENHANCEMENTS PAGE TO VIEW OUR STAGED
HORS D'OEUVRES, SHAREABLE STEAKS, & SEAFOOD TOWERS!**

FAMILY STYLE

STARTING AT \$75/GUEST

Course One

HOST TO CHOOSE TWO TO SHARE

CRAB CAKE
DOUBLE-CUT BACON
MEATBALLS POMODORO
WAGYU STEAK SKEWERS

SHRIMP COCKTAIL
BILL'S CLASSIC CAESAR SALAD
SUPER GREEN VEGETABLE SALAD
BABY ICEBERG WEDGE SALAD

Course Two

HOST TO CHOOSE THREE TO SHARE

ROASTED CHICKEN
MISO-GLAZED SALMON
GINGER JASMINE RICE
10 OZ PRIME SOPHIA FLAT IRON

8 OZ BLACK ANGUS FILET (+10)
PRIME NEW YORK STRIP (+25)
PRIME DELMONICO RIBEYE (+25)

Sides

HOST TO CHOOSE TWO TO SHARE

WHITE CHEDDAR POTATO GRATIN | ROASTED BRUSSELS SPROUTS W/ BACON & LEEKS
CRISPY POTATO HASH | WHIPPED POTATOES | SAUTÉED MUSHROOMS | CREAMED SPINACH
SAUTÉED BROCCOLI | SEASONED STEAK FRIES

Desserts

HOST TO CHOOSE TWO TO SHARE

SEASONAL DESSERT | BUCK' RUSSELL'S CHOCOLATE CAKE

OR ADD A CAKE OR CUPCAKES FROM *Buck Russell & BAKERY!*

3 COURSES

STARTING AT \$85/GUEST

Course One

HOST TO CHOOSE TWO TO SHARE

CRAB CAKE
DOUBLE-CUT BACON
MEATBALLS POMODORO
WAGYU STEAK SKEWERS

SHRIMP COCKTAIL
BILL'S CLASSIC CAESAR SALAD
SUPER GREEN VEGETABLE SALAD
BABY ICEBERG WEDGE SALAD

Course Two

HOST TO CHOOSE THREE FOR GUEST'S CHOICE OF

ROASTED CHICKEN
MISO-GLAZED SALMON
GINGER JASMINE RICE
10 OZ PRIME SOPHIA FLAT IRON
8 OZ BLACK ANGUS FILET

Sides

HOST TO CHOOSE TWO TO SHARE

WHITE CHEDDAR POTATO GRATIN | ROASTED BRUSSELS SPROUTS W/ BACON & LEEKS
CRISPY POTATO HASH | WHIPPED POTATOES | SAUTÉED MUSHROOMS | CREAMED SPINACH
SAUTÉED BROCCOLI | SEASONED STEAK FRIES

Desserts

HOST TO CHOOSE TWO FOR GUEST'S CHOICE OF

SEASONAL DESSERT | BUCK' RUSSELL'S CHOCOLATE CAKE | ICE CREAM & SORBET

OR ADD A CAKE OR CUPCAKES FROM *Buck Russell's* BAKERY!

FOUR COURSES

STARTING AT \$105/GUEST

Course One

HOST TO CHOOSE TWO TO SHARE

CRAB CAKE | DOUBLE-CUT BACON | MEATBALLS POMODORO
WAGYU STEAK SKEWERS

Course Two

HOST TO CHOOSE TWO TO SHARE

BILL'S CLASSIC CAESAR SALAD | SUPER GREEN VEGETABLE SALAD
BABY ICEBERG WEDGE SALAD

Course Three

HOST TO CHOOSE THREE FOR GUEST'S CHOICE OF

ROASTED CHICKEN
MISO-GLAZED SALMON
GINGER JASMINE RICE
10 OZ PRIME SOPHIA FLAT IRON
8 OZ BLACK ANGUS FILET

Sides

HOST TO CHOOSE TWO TO SHARE

WHITE CHEDDAR POTATO GRATIN | ROASTED BRUSSELS SPROUTS W/ BACON & LEEKS
CRISPY POTATO HASH | WHIPPED POTATOES | SAUTÉED MUSHROOMS | CREAMED SPINACH
SAUTÉED BROCCOLI | SEASONED STEAK FRIES

Course Four

HOST TO CHOOSE TWO FOR GUEST'S CHOICE OF

SEASONAL DESSERT | BUCK' RUSSELL'S CHOCOLATE CAKE | ICE CREAM & SORBET

OR ADD A CAKE OR CUPCAKES FROM *Buck Russell &* BAKERY!

PREMIUM FOUR COURSES

STARTING AT \$150/GUEST

Course One

HOST TO CHOOSE TWO FOR GUEST'S CHOICE OF

CRAB CAKE | DOUBLE-CUT BACON | MEATBALLS POMODORO | SHRIMP SCAMPI

Course Two

HOST TO CHOOSE TWO FOR GUEST'S CHOICE OF

BILL'S CLASSIC CAESAR SALAD | SUPER GREEN VEGETABLE SALAD
BABY ICEBERG WEDGE SALAD

Course Three

HOST TO CHOOSE FOUR FOR GUEST'S CHOICE OF

PRIME NEW YORK STRIP	ROASTED CHICKEN
PRIME DELMONICO RIBEYE	AUSTRALIAN LAMB CHOPS
MISO GLAZED SALMON	AHI TUNA TATAKI
DOVER SOLE	

Sides

HOST TO CHOOSE THREE TO SHARE

WHITE CHEDDAR POTATO GRATIN | ROASTED BRUSSELS SPROUTS W/ BACON & LEEKS
CRISPY POTATO HASH | WHIPPED POTATOES | SAUTÉED MUSHROOMS | CREAMED SPINACH
SAUTÉED BROCCOLI | SEASONED STEAK FRIES

Course Four

HOST TO CHOOSE TWO FOR GUEST'S CHOICE OF

SEASONAL DESSERT | BUCK' RUSSELL'S CHOCOLATE CAKE | ICE CREAM & SORBET

OR ADD A CAKE OR CUPCAKES FROM *Buck Russell's* BAKERY!

ENHANCEMENTS

Shared Starters

PRICED PER PERSON | MINIMUM OF 12 PEOPLE

Charcuterie Board | \$12

THREE ASSORTED HOUSE CURED SALUMIS, PICKLES, MUSTARDS, GRILLED BREAD

Cheese Board | \$12

THREE STYLES OF CHEESE, HONEY, CURRANT SOFFRITO, CROSTINI

Crudité Platter | \$9

SEASONAL VEGETABLES, FRENCH ONION DIP, ROASTED GARLIC HUMMUS

Large Cuts

PRICED PER EACH

Porterhouse | \$136 | Serves 2-4

35-DAY DRY-AGED HERITAGE ANGUS 32 OZ

Tomahawk Ribeye | \$151 | Serves 2-4

35-DAY DRY-AGED HERITAGE ANGUS 34 OZ

Seafood Towers

PRICED PER EACH

Petit | \$140 | Serves 3-4

Grande | \$250 | Serves 5-6

EAST & WEST COAST OYSTERS, ALASKAN KING CRAB,
COLOSSAL BLACK TIGER SHRIMP, AHI TUNA TARTARE,
HORSERADISH COCKTAIL, FLORIDA MUSTARD SAUCE,
SHERRY MIGNONETTE, TABASCO

CELEBRATION DESSERTS



Celebration Cakes

6" | 8" | 10"

Celebration Cupcakes

STARTING AT 1 DOZEN

Other Bakery Selections

WHETHER GLUTEN FREE OR LOOKING FOR SOMETHING DIFFERENT, INQUIRE ABOUT OUR EXTENSIVE OFFERINGS

IN 2022 WE WELCOMED BUCK RUSSELL'S BAKERY AND SANDWICH SHOP INTO THE BALLYHOO FAMILY. JOINING SOPHIA STEAK AND POMEROY ON THE NORTH SHORE, BUCK'S IS A ONE-STOP-SHOP FOR LUNCH, TAKEOUT, CATERING AND A LITTLE SOMETHING SWEET. BUCK RUSSELL'S IS ALSO OPEN FOR WEEKEND BREAKFAST. BEYOND THE BAKERY CASE, BUCK'S OFFERS A MENU OF CELEBRATION CAKES PERFECT FOR ANY OCCASION. WITH 72 HOURS OF ADVANCE NOTICE, WE WOULD BE HAPPY TO HAVE A SPECIALTY CAKE DELIVERED, FREE OF CHARGE, ON THE DAY OF YOUR EVENT. BUCK'S OFFERS A NUMBER OF SIZES, FLAVORS AND SPRINKLES, WHICH ALLOWS YOU TO MAKE EACH CAKE EXTRA SPECIAL. ALL BUCK'S CAKES ARE SLICED AND SERVED WITH COMPLIMENTARY ICE CREAM FOR YOUR GUESTS TO ENJOY.

FOR MORE INFORMATION, PLEASE ASK US; ALL CAKES ARE AVAILABLE TO INCLUDE AN INSCRIPTION, A LOVELY WAY TO ADD A PERSONAL TOUCH TO YOUR NEXT EVENT.



ADDITIONAL INFORMATION

Celebration Planning

OUR EVENT PLANNERS PROVIDE ADDITIONAL INFORMATION ON ROOM AND LAYOUT OPTIONS, CUSTOMIZED MENUS AND BEVERAGE SELECTIONS. WE ARE HAPPY TO PROVIDE A SITE TOUR TO HELP YOU ENVISION YOUR EVENT AND SEE THE MYRIAD OF OPTIONS AVAILABLE TO CUSTOMIZE IT TO MAKE IT UNIQUE AND MEMORABLE. SOPHIA STEAK WORKS WITH PREFERRED AND TRUSTED VENDORS TO QUICKLY AND AFFORDABLY COORDINATE ADD-ONS SUCH AS FLORALS, CANDLES, LINENS, BALLOONS, SPECIALTY GLASSWARE, CAKE DISPLAYS AND MORE. VALET SERVICES ARE COMPLIMENTARY. WE ARE HERE TO MAKE THE PLANNING PROCESS AS SEAMLESS AS POSSIBLE SO YOU CAN ENJOY YOUR SPECIAL EVENT. YOU DREAM IT AND WE'LL EXECUTE IT!

Food & Beverage Minimums

SOPHIA STEAK DOES NOT CHARGE A VENUE OR RENTAL FEE. RATHER, WE HAVE ESTABLISHED FOOD AND BEVERAGE MINIMUMS, BASED UPON TIME, DAY, DEMAND AND SPACE UTILIZED. SHOULD THESE MINIMUMS NOT BE MET, THE DIFFERENCE WILL BE CHARGED AT THE CONCLUSION OF THE EVENT AS A ROOM FEE.

Allergen Accommodations

WHETHER, GLUTEN, DAIRY NUTS, OR OTHER, WE'RE CAPABLE AND SAFETY-DRIVEN WHEN IT COMES TO ALLERGIES. SOPHIA STEAK HAS A MANAGEMENT AND CHEF TEAM CERTIFIED IN ALLERGY SAFETY PROTOCOLS.

Sales Tax & Gratuity

GRATUITY AND APPLICABLE SALES TAXES ARE NOT INCLUDED AND DO NOT APPLY TO THE ESTABLISHED MINIMUM.

Cancellation Policy

A SIGNED CONTRACT AND 50% DEPOSIT ARE REQUIRED TO SECURE YOUR PRIVATE EVENT SPACE; THIS IS NOT A RESERVATION UNTIL THE DEPOSIT IS RECEIVED. SOPHIA STEAK WILL SEND A FINAL EVENT ORDER TO THE HOST TWO WEEKS BEFORE THE EVENT CONFIRMING MENU SELECTIONS AND FINAL GUEST COUNT. THIS ORDER MUST BE SIGNED AND RETURNED TO SOPHIA STEAK WITH A FINAL GUEST COUNT SEVEN DAYS BEFORE YOUR EVENT. THE HOST WILL BE CHARGED FOR THE GUARANTEED NUMBER OF GUESTS OR THE NUMBER OF GUESTS SERVED, WHICHEVER IS GREATER. CANCELLATIONS LESS THAN SEVEN DAYS BEFORE THE EVENT WILL INCUR TOTAL CHARGES. SOPHIA STEAK MAY NOT BE ABLE TO SERVICE ADDITIONAL GUESTS EXCEEDING 5% OF THE GUARANTEED NUMBER, ALTHOUGH, AS ALWAYS, WE WILL MAKE EVERY EFFORT TO ACCOMMODATE YOUR REQUESTS.

Contact

TO INQUIRE ABOUT HOSTING YOUR EVENT AT SOPHIA STEAK, PLEASE GET IN TOUCH WITH US AT 847.920.7002 OR EVENTS@SOPHIASTEAK.COM