



Sophia

EVENTS

CHICAGO

WELCOME

AT SOPHIA STEAK, WE BELIEVE GREAT DINING GOES BEYOND JUST INCREDIBLE FOOD; IT'S ABOUT CREATING MEMORABLE EXPERIENCES. AS THE PREMIER STEAKHOUSE IN CHICAGO AND THE NORTH SHORE, WE SERVE EXPERTLY PREPARED STEAKS, FRESH SEAFOOD, DAILY SPECIALS, AND INDULGENT DESSERTS IN A STYLISH YET COMFORTABLE SETTING.



FOUNDED BY LIFELONG FRIENDS AND HOSPITALITY VETERANS RYAN O'DONNELL (FOUNDER & CEO OF BALLYHOO HOSPITALITY) AND JON FARRER (PARTNER & PRESIDENT OF BALLYHOO HOSPITALITY), ALONG WITH GLENN KEEFER, SOPHIA STEAK FIRST OPENED ITS DOORS IN WILMETTE IN 2020. AFTER QUICKLY BECOMING THE NEIGHBORHOOD'S GO-TO STEAKHOUSE, WE EXPANDED TO LAKE FOREST IN 2022 AND CHICAGO IN 2025. REGARDLESS OF WHICH LOCATION YOU VISIT, YOU'LL EXPERIENCE THE SAME WARM HOSPITALITY, EXCEPTIONAL CUISINE, AND INVITING ATMOSPHERE THAT MAKE SOPHIA STEAK A DESTINATION YOU'LL WANT TO RETURN TO TIME AND AGAIN.

CHICAGO SPACES



THE QUEEN'S TABLE
DINE UNDERNEATH AN OVERSIZED CRYSTAL CHANDELIER IN THIS ELEGANT SPACE. FEATURING A GRAND TABLE, THE QUEEN'S ROOM IS IDEAL FOR JOVIAL SEATED CELEBRATIONS AND OFFERS CURTAINS FOR PRIVACY.

12 SEATED | SEMI-PRIVATE

FULL BUYOUT
OUR DINING ROOMS COMBINED PROVIDE OUR LARGEST EVENT SPACE WHILE STILL OFFERING MAXIMUM COMFORT AND AN INTIMATE BACKGROUND FOR LARGER GATHERINGS. PERFECT FOR REHEARSAL DINNERS.

120 SEATED | PRIVATE

LIBATIONS



Welcome Toast

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

Hosted Bar

FULL MENU OFFERED.
CHARGED UPON CONSUMPTION.

Wine Service

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

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.



MENU OFFERINGS

Cocktail Reception & Food Stations

A COLLECTION OF PASSED AND/OR STATIONARY CUISINE. OUR MOST FLEXIBLE FORMAT,
SPECIALLY TAILORED TO SUIT YOUR EVENT NEEDS. **VIEW SELECTIONS ON PAGES 6 & 7**

Three-Course Menu

STARTING AT \$100 PER GUEST, THE HOST WILL PRESELECT THE FIRST COURSE, AND SIDES TO BE
SHARED FAMILY-STYLE. FOR THEIR ENTREE AND DESSERT, GUESTS WILL SELECT ONE OF THREE
DISHS TO BE ENJOYED INDIVIDUALLY. **VIEW SELECTIONS ON PAGE 8**

Four-Course Menu

STARTING AT \$120 PER GUEST, THE HOST WILL PRESELECT THE FIRST COURSE, SALAD COURSE,
AND SIDES TO BE SHARED FAMILY-STYLE. FOR THEIR ENTREE AND DESSERT, GUESTS WILL SELECT
ONE OF THREE DISHS TO BE ENJOYED INDIVIDUALLY. **VIEW SELECTIONS ON PAGE 9**

Premium Four-Course Menu

STARTING AT \$150 PER GUEST, THE HOST WILL PRESELECT THE SIDES TO BE
SHARED FAMILY-STYLE. FOR THEIR STARTER, SALAD, ENTREE AND DESSERT, GUESTS WILL SELECT
ONE DISH TO BE ENJOYED INDIVIDUALLY. **VIEW SELECTIONS ON PAGE 10**

- ENHANCEMENTS ARE AVAILABLE UPON REQUEST -



COCKTAIL RECEPTION

Passed Hors D’oeuvres

PRICED BY THE EACH | MINIMUM ONE DOZEN PER ITEM

HOT

MINI CRAB CAKE	\$6.00
CRISPY COCONUT SHRIMP	\$6.00
CRISPY LOBSTER TAIL	\$7.00
BACON-WRAPPED SCALLOP	\$8.00
NASHVILLE FRIED CHICKEN BITE	\$3.50
MINI SPICY CHICKEN SANDWICH	\$5.00
MEATBALL SLIDER	\$6.00
SOPHIA CHEESEBURGER SLIDER	\$5.00
WAGYU STEAK SKEWER	\$8.00
GOAT CHEESE STUFFED MUSHROOMS	\$3.50
POTATO CROQUETTES [ADD CAVIAR +3]	\$3.50
FRIED SHISHITO PEPPERS	\$3.00

COLD

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

VISIT THE FOOD STATION PAGE TO VIEW OUR STAGED
HORS D’OEUVRES, SEAFOOD TOWERS, & CARVING STATIONS!

FOOD STATIONS

Shared Starters

PRICED PER PERSON | MINIMUM OF 12 PEOPLE

Charcuterie Board

CHEF’S CHOICE OF ASSORTED
SALAMI, PROSCIUTTO, AND
SOPPRESSATTA, OLIVES, PICKLES,
MUSTARDS, DRIED FRUITS, NUTS,
AND GRILLED BREAD

\$19

Cheese Board

CHEF’S CHOICE OF GOURMET
CHEESES, SLICED FRUIT,
CHUTNEY, HONEYCOMB,
DRIED FRUIT AND ASSORTED
CRACKERS

\$19

Crudit  Platter

SEASONAL VEGETABLES,
FRENCH ONION DIP, ROASTED
GARLIC HUMMUS, PITA BREAD
AND ASSORTED CHUTNEYS

\$15

Seafood Towers

PRICED PER EACH | REQUIRES 72 HOUR ADVANCE NOTICE

Le Petit Plateau

OYSTERS ON THE HALF SHELL (12)
COLOSSAL BLACK TIGER SHRIMP (4)
TUNA TARTARE NI OISE

\$72

Carving Stations

*CARVING STATIONS AVAILABLE FOR FULL BUYOUTS ONLY

PRICED PER PERSON | MINIMUM OF 20 PEOPLE | REQUIRES 72 HOUR ADVANCE NOTICE
HOST MAY CHOOSE UP TO TWO OPTIONS, SOME RESTRICTIONS MAY APPLY BASED ON PARTY SIZE

SLICED ROAST BEEF TENDERLOIN	 \$95 / PERSON
ENGLISH STYLE ROAST BEEF	 \$75 / PERSON
PORK STEAMSHIP ROAST	 \$75 / PERSON
ROAST TURKEY BREAST	 \$75 / PERSON
GRILLED FAROE ISLAND SALMON	 \$75 / PERSON
STANDING PRIME RIB ROAST	 \$95 / PERSON

CARVING STATIONS ARE SERVED WITH THE FOLLOWING:

DINNER ROLLS & SAUCE/ACCOUTREMENTS
CHOICE OF AU GRATIN OR WHIPPED POTATOES
CHOICE OF ONE SEASONAL OR GREEN VEGETABLE

THREE COURSES

STARTING AT \$100/GUEST
UPCHARGES MAY APPLY

Course One

HOST TO CHOOSE TWO TO SHARE

YELLOWFIN TUNA TARTARE BILL'S CLASSIC CAESAR SALAD
DOUBLE-CUT BACON SUPER GREEN VEGETABLE SALAD
MEATBALLS POMODORO BABY ICEBERG WEDGE SALAD
WAGYU STEAK SKEWERS

Course Two

HOST TO CHOOSE THREE FOR GUEST'S CHOICE OF

ROASTED CHICKEN
MISO-GLAZED SALMON
10 OZ PRIME SOPHIA FLAT IRON
8 OZ BLACK ANGUS FILET
VEGETARIAN OPTION UPON REQUEST

Sides

HOST TO CHOOSE TWO TO SHARE

WHITE CHEDDAR POTATO GRATIN | WHIPPED POTATOES
SAUTÉED MUSHROOMS | CREAMED SPINACH | SAUTÉED BROCCOLI
SEASONAL GREEN VEGETABLE | SEASONED STEAK FRIES

Course Three

HOST TO CHOOSE TWO FOR GUEST'S CHOICE OF

SEASONAL DESSERT | PEANUT BUTTER CREAM PIE | STICKY TOFFEE BREAD PUDDING
MALTED MILK CHOCOLATE SUNDAE | ICE CREAM & SORBET

FOUR COURSES

STARTING AT \$120/GUEST
UPCHARGES MAY APPLY

Course One

HOST TO CHOOSE TWO TO SHARE

YELLOWFIN TUNA TARTARE | DOUBLE-CUT BACON | MEATBALLS POMODORO
CRAB CAKE | 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
10 OZ PRIME SOPHIA FLAT IRON
8 OZ BLACK ANGUS FILET
VEGETARIAN OPTION UPON REQUEST

Sides

HOST TO CHOOSE TWO TO SHARE

WHITE CHEDDAR POTATO GRATIN | WHIPPED POTATOES
SAUTÉED MUSHROOMS | CREAMED SPINACH | SAUTÉED BROCCOLI
SEASONAL GREEN VEGETABLE | SEASONED STEAK FRIES

Course Four

HOST TO CHOOSE TWO FOR GUEST'S CHOICE OF

SEASONAL DESSERT | PEANUT BUTTER CREAM PIE | STICKY TOFFEE BREAD PUDDING
MALTED MILK CHOCOLATE SUNDAE | ICE CREAM & SORBET

PREMIUM FOUR COURSES

STARTING AT \$150/GUEST

Course One

HOST TO CHOOSE TWO FOR GUEST'S CHOICE OF

YELLOWFIN TUNA TARTARE | DOUBLE-CUT BACON | MEATBALLS POMODORO
CRAB CAKE | LOBSTER + SHISHITOS | SHRIMP COCKTAIL

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	8 OZ BLACK ANGUS FILET
PRIME DELMONICO RIBEYE	PORK CHOP TOMAHAWK
MISO GLAZED SALMON	SEASONAL FISH
ROASTED CHICKEN	VEGETARIAN OPTION UPON REQUEST
AHI TUNA TATAKI	

Sides

HOST TO CHOOSE THREE TO SHARE

WHITE CHEDDAR POTATO GRATIN | WHIPPED POTATOES
SAUTÉED MUSHROOMS | CREAMED SPINACH | SAUTÉED BROCCOLI
SEASONAL GREEN VEGETABLE | SEASONED STEAK FRIES

Course Four

HOST TO CHOOSE TWO FOR GUEST'S CHOICE OF

SEASONAL DESSERT | PEANUT BUTTER CREAM PIE | STICKY TOFFEE BREAD PUDDING
MALTED MILK CHOCOLATE SUNDAE | ICE CREAM & SORBET

CELEBRATION DESSERTS



Celebration Cakes

6" | 8" | 10"

Celebration Cupcakes

MINIMUM OF 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.

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 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 Accomodations

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 SAFTEY PROTOCOLS.

Contact

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

