

Gene & Georgetti

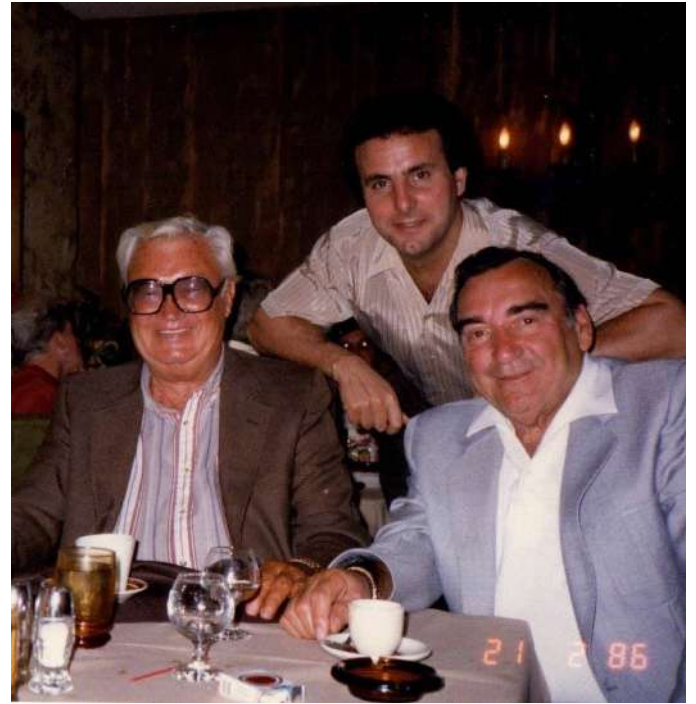
CHICAGO'S STEAKHOUSE SINCE 1941

PRIVATE DINING 2022

SPACES | MENUS | BAR



Gene & Georgetti was founded in 1941 by Gene Michelotti and his business partner Alfredo Federighi, who was nicknamed "Georgetti" after a famous Italian cyclist.



Located in the heart of River North, Gene & Georgetti is Chicago's oldest and one of its finest steakhouses. Partners Gene and "Georgetti" worked hand in hand to establish the reputation of excellence that is continued through today.



Legends like Frank Sinatra, Bob Hope, Harry Caray & Lucille Ball as well as modern day celebrities like Russell Crowe, Keanu Reeves, Vince Vaughn, and Will Ferrell, along with international, national, and local politicians, have helped make Gene & Georgetti a classic old-time Chicago place to dine for over 80 years.



Chef Cristiano Bassani was born in Bergamo, Italy, and has served in some of the best kitchens across the world during his 36 years in the industry. He has dedicated himself to finding the freshest of ingredients and infusing our family recipes with some of his favorite Italian recipes.



Rooted in history, G&G features the highest quality meats & seafood, homemade pastas, and an extensive wine selection that will intrigue you and your guests.



We can't wait to welcome you!

OUR SPACES

GENE'S CARD ROOM

UP TO 16 GUESTS AT TWO TABLES



UP TO 14 GUESTS CAN BE SEATED AT ONE LONG TABLE

OUR SPACES

THE LIBRARY

UP TO 30 GUESTS



COMBINE WITH OUR CHICAGO ROOM

FOR UP TO 90 GUESTS



OUR SPACES

THE CHICAGO ROOM

UP TO 60 GUESTS



SEMI-PRIVATE

Gene & Georgetti

CHICAGO'S STEAKHOUSE SINCE 1941

LUNCH

SALAD

(select one for all guests)

HOUSE

crisp iceberg, tomatoes, carrots, olives, croutons, house dressing

CAESAR

crisp romaine hearts, house-made croutons, parmigiano

ENTRÉE

(guest choice)

ATLANTIC SALMON

fresh and simply broiled

CHEF CRISTIANO'S SIGNATURE RISOTTO

an Italian classic - fresh asparagus & parmigiano cheese

CHICKEN LIMONE

fresh chicken breast sautéed in our classic limone sauce

all entrees served with chef's presentation of potatoes & seasonal vegetables

DESSERT

(select one for all guests)

LEMON SORBETTO

TIRAMISU

CREME BRÛLÉE

\$50 PER PERSON

EXCLUSIVE OF TAX & GRATUITY

for parties over 30 guests, entree counts are required one week prior

Gene & Georgetti

CHICAGO'S STEAKHOUSE SINCE 1941

DINNER

- OPTION ONE -

SALAD

(select one for all guests)

HOUSE

crisp iceberg, tomatoes, carrots, olives, croutons, house dressing

CAESAR

crisp romaine hearts, house-made croutons, parmigiano

ENTRÉE

(guest choice)

ATLANTIC SALMON

fresh and simply broiled

FILET MIGNON

G&G classic filet served medium rare plus

CHICKEN LIMONE

fresh chicken breast sautéed in our classic limone sauce

all entrees served with chef's presentation of potatoes & seasonal vegetables

DESSERT

(select one for all guests)

SORBETTO

TIRAMISU

CREME BRÛLÉE

\$70 PER PERSON

EXCLUSIVE OF TAX & GRATUITY

for parties over 30 guests, entree counts are required one week prior

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CHICAGO'S STEAKHOUSE SINCE 1941

DINNER

- OPTION TWO -

SALAD

(select one for all guests)

HOUSE

crisp iceberg, tomatoes, carrots, olives, croutons, house dressing

CAESAR

crisp romaine hearts, house-made croutons, parmigiano

ENTRÉE

(guest choice)

ATLANTIC SALMON

fresh and simply broiled

NY STRIP

wet-aged & broiled, medium rare plus

FILET MIGNON

G&G classic filet served medium rare plus

PORK CHOP

thick-cut broiled to temp

CHICKEN LIMONE

*fresh chicken breast sautéed in our classic
limone sauce*

GNOCCHI POMODORO BASILICO

*fresh potato dumplings in light tomato sauce
not accompanied by potato or vegetable

all entrees served with chef's presentation of potatoes & seasonal vegetables

DESSERT

(select one for all guests)

SORBETTO

TIRAMISU

CREME BRÛLÉE

\$90 PER PERSON

EXCLUSIVE OF TAX & GRATUITY

for parties over 30 guests, entree counts are required one week prior



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CHICAGO'S STEAKHOUSE SINCE 1941

FAMILY STYLE

- OPTION ONE -

APPETIZERS

(select two)

ARANCINI MARGHERITA PINZA
ITALIAN SAUSAGE & PEPPERS

SALAD

(select one for all guests, served individually)

HOUSE

*iceberg, tomatoes, carrots, olives, croutons,
house dressing*

CAESAR

*crisp romaine hearts, house-made croutons,
parmigiano*

ENTREE

(select preparation of each)

CHICKEN

vesuvio, limone, marsala, parmigiana

RIGATONI

house-made meat or marinara sauce

SALMON

simply broiled or limone

SIDES

VESUVIO POTATOES *or* MASHED POTATOES
SAUTEED MUSHROOMS *or* BROCCOLINI

DESSERT

(select one for all guests, served individually)

SEASONAL DESSERT

TIRAMISU

PANNA COTTA

\$60 PER PERSON
EXCLUSIVE OF TAX & GRATUITY

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CHICAGO'S STEAKHOUSE SINCE 1941

FAMILY STYLE

- OPTION TWO -

APPETIZERS

(select three)

ARANCINI
ITALIAN SAUSAGE & PEPPERS

MARGHERITA PINZA
ANTIPASTO PLATTER

SALAD

(select one for all guests, served individually)

HOUSE
*iceberg, tomatoes, carrots, olives, croutons,
house dressing*

CAESAR
*crisp romaine hearts, house-made croutons,
parmigiano*

ENTREE

(select three for all guests)

CHICKEN
vesuvio, limone, marsala, parmigiana

RIGATONI
house-made meat or marinara sauce

SALMON
simply broiled or limone

RISOTTO (V)
*toasted arborio rice, fresh asparagus,
parmigiano*

RAVIOLI
*meat or cheese filled served
with marinara sauce*

N.Y. STRIP
served simply broiled & sliced

SIDES

(select three)

MASHED POTATOES
SAUTEED MUSHROOMS
SPINACI GRATINATE

BROCCOLINI
VESUVIO POTATOES

DESSERT

(select one for all guests, served individually)

SEASONAL DESSERT

PANNA COTTA

TIRAMISU

\$75 PER PERSON
EXCLUSIVE OF TAX & GRATUITY



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CHICAGO'S STEAKHOUSE SINCE 1941

FAMILY STYLE

- OPTION THREE -

APPETIZERS

(select four)

FRIED CALAMARI
ARANCINI
ITALIAN SAUSAGE & PEPPERS

SEASONAL BRUSCHETTA
MARGHERITA PINZA
ANTIPASTO PLATTER

SALAD

(select one for all guests, served individually)

HOUSE
*iceberg, tomatoes, carrots, olives, croutons,
house dressing*

CAESAR
*crisp romaine hearts, house-made croutons,
parmigiano*

ENTREE

(select four for all guests)

CHICKEN
vesuvio, limone, marsala, parmigiana

RIGATONI
house-made meat or marinara sauce

SALMON
simply broiled or limone

RISOTTO (V)
*toasted arborio rice, fresh asparagus,
parmigiano*

RAVIOLI
*meat or cheese filled served
with marinara sauce*

N.Y. STRIP
served simply broiled and sliced

SIDES

(select three)

MASHED POTATOES
SAUTEED MUSHROOMS
SPINACI GRATINATE

BROCCOLINI
VESUVIO POTATOES

DESSERT

(select one for all guests, served individually)

TIRAMISU, PANNA COTTA, SEASONAL DESSERT

\$90 PER PERSON
EXCLUSIVE OF TAX & GRATUITY

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CHICAGO'S STEAKHOUSE SINCE 1941

HORS D'OEUVRES

- INDIVIDUAL PIECES -

SEASONAL BRUSCHETTA	\$2
CAPRESE SKEWER	\$3
110 JUMBO SHRIMP COCKTAIL	\$6/pc
ARANCINI	\$3

FAMILY STYLE APPETIZERS

- SERVES APPROXIMATELY 3-4 PEOPLE -

CALAMARI FRITTI	\$22
CALAMARI alla GRIGLIA	\$21
MARGHERITA PINZA	\$17
G&G CLASSIC PINZA	\$17
HOUSE-MADE MEATBALLS	\$10
PROSCIUTTO e BURRATA	\$24
ITALIAN SAUSAGE & PEPPERS	\$16
ANTIPASTO MISTO BOARD	\$21
SHRIMP DE JONGHE	\$25

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BAR PACKAGES

CONSUMPTION

BASED ON CONSUMPTION ACCORDING TO BAR PRICING

BEER & WINE

(includes domestic & imported bottles, house wine, soft drinks, coffee & tea)

TWO HOUR PACKAGE

\$40

THREE HOUR PACKAGE

\$45

WELL BAR

(includes well liquor, domestic & imported bottles, house wine, soft drinks, coffee & tea)

TWO HOUR PACKAGE

\$45

THREE HOUR PACKAGE

\$50

PREMIUM BAR

(includes shelf liquor, domestic & imported bottles, house wine, soft drinks, coffee & tea)

TWO HOUR PACKAGE

\$60

THREE HOUR PACKAGE

\$70



- PER PERSON - EXCLUSIVE OF TAX & GRATUITY -

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INFORMATION & POLICIES

DEPOSIT & PAYMENT

a deposit is due at the time your reservation is made. for event minimums over \$2000, a \$250.00 deposit is required. all deposits are non-refundable. at the end of your event, the deposit will be deducted from the final bill.

gift cards and promotional gift cards cannot be used for private dining payments, contracted events, catering, or deposits for private dining parties.

CHILDREN

special menus & pricing are available for children ages 3 to 11

SERVICE CHARGES

a 20% taxable service charge will be added. applicable sales tax will be added to all appropriate items. a 2% planning fee will be added. a 3% credit card processing fee applies to final bills over \$4000.00

FOOD & BEVERAGE

due to federal, state, & local laws concerning food and beverage sales, no food may be removed from the premises. any unused items are the property of Gene & Georgetti. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.

food & beverage minimums apply to events at Gene & Georgetti. minimum is before tax and service charge. if the minimum is not met, a fee for the difference will be added to your final bill.

please note our responsible alcohol service policy for bar packages

DECOR

included on each table is a glass votive with a rechargeable candle. open-flame is not allowed in our spaces. if you would like to bring more decor, please note that we cannot have items hung or taped to our walls. to add more decor, please ask about our upgrades page.

GUEST COUNT

your guaranteed minimum guest count is due 3 full business days prior to your event. final charges will be based on guaranteed guest count or actual guest count, whichever is greater.

*our private dining spaces are located on the second floor of our historic building which dates back to 1874. as such, private dining rooms are only accessible via stairs

*if many of your guests will be driving, please ask us about adding valet services!



GRAZIE!

JESSICA BROWN
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