

Catch 35 Seafood & Premium Steaks

CHICAGO-35 W. WACKER DRIVE-312-346-3500

Thank you for choosing Catch 35 for your next private event!

Private Event Details

A variety of floor plan options are available:

Choose from an open floor plan, restaurant buyout, or two private rooms

Restaurant buyout can accommodate up to 300 people

Private room #1 accommodates up to 6 guests*

Private room #2 accommodates up to 10 guests*

**No food and beverage minimum in private rooms. Private rooms are booked based on first come first serve basis.*

Customizable breakfast, lunch, and dinner menus available:

- Plated
- Family style
- Buffet
- Cocktail & hors d'oeuvres reception

Visit: <http://www.catch35.com/private-events/> for event setup options

Outside the Box at Catch 35

Catch 35 is a unique choice for those looking for high end seafood and from the farm dishes with an Asian flair.

In addition, Catch 35 offers a **one of a kind** Chef guided dining experience!

- Catch 35's Corporate Chef Eddie Sweeney will provide one on one guided experience with cooking demonstration featuring the seasonal seafood that month
- Available Sunday thru Wednesday with a two week notice
- Customized experience – wine pairings available for an additional cost

Additional fees may apply

Amenities

- Event Coordinator to assist in every detail of your event
- Valet parking after 4pm Monday-Sunday

Technology enhancements:

- Projector and screen
- Free Wifi
- Wireless microphone

Live Jazz in our lounge every Tuesday-Saturday from 6-9pm featuring the Eric Hochberg Trio and special musical guests.

Catch 35's newly renovated interior features an open kitchen and our signature display case with all of the daily fresh seafood offerings.

Contact us

General Manager: Matt Philip mphilip@tasteamerica.net

Public Relations: Beth Sweeney bsweeney@tasteamerica.net

Event Coordinator: Christian Ruiz cruiz@tasteamerica.net