



Ara-On is a beautiful restaurant specializing in French-Asian cuisine. We combine the Fine Dining experience with a relaxed and inviting atmosphere. You will find us nestled in between the JW Marriot & W Hotels, located in the Chicago Loop just steps away from the Financial District.

Executive Chef Jimmy Kim and his team practice unique preparation and presentation styles of an innovative interpretation on Pan-Asian standards. Woven throughout the menu you will also find other global influences. Our Menu is also the perfect companion to the array of fresh selections offered from the sushi bar that is carefully selected by Jimmy Kim.

Events held in our restaurant and lounge, allow guests to choose from either our In- House Menu (depending on party size), or our specialized Catering Menu. Forty stories above our dining room is our building's crown of event spaces known as The Library. Guests get amazing views of Chicago's famed skyline as well as an opportunity to add a sense of exclusive seclusion to your event. Whether you are ordering from our selection of delectable bites on the Catering Menu, or a customized plated dining experience - this space adds an air of sophistication and elegance to any party.

The Library was designed by Phillip Johnson, for one of Chicago's finest law firms, and carefully adapted for use as a Private Bar & Upscale Event space. With the original law books still in place, high vaulted ceilings, rich wood, and intimate seating areas - the room exudes taste and refinement. Panoramic windows opening up to the Chicago Skyline, full size Pool Table & Dart Board add a modern feel. These unique qualities make the Library the perfect space for any type of event, accommodating up to 200 Guests.

We have created our Catering Menu to allow flexibility in designing your Event, but we encourage you to work with our Events & Catering Manager, so she can help meet your particular catering needs. Owner and Executive Chef Jimmy Kim, personally monitors the arrangement and construction of all Event Menus. We pride ourselves on detailed Hospitality as well as Fair Pricing, in order to make your affair as enjoyable and memorable as possible.

Vianney Lopez – Manager & Special Events

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## Rental Information

### ROOM RENTAL AVAILABILITY AND RATES

	Library		ARA-ON Restaurant	
<b>Semi-Private Capacity</b>	Up to 30		Up to 40	
<b>Private Capacity Cocktail Style</b>	200		100	
<b>Private Capacity Seated/Plated</b>	120		80	
	Availability	Rate	Availability	Rate
<b>Semi Private for Non-Tenants</b>	3pm-8pm	\$500	4pm-9pm	\$500
<b>Private Mon – Fri AM</b>	7 am – 2 pm	\$1500	N/A	–
<b>Private Mon – Fri PM</b>	2 pm – Event End	\$4350	4 pm – End	\$2000
<b>Private Saturday</b>	All Day	\$5000	4pm- End	\$2000
<b>Private Sunday</b>	All Day	\$5000	N/A	–



## Basic Rental Costs\*\*

\$60 Highboy Cocktail Tables with Linens and Sashes (color choices available)\*

\$80 *Satellite Bar with Linens and Sashes (color choices available) for semi private events\*\**

\$85 Seated Table Set Up

1- 60 inch Round Table, 8 Oak Varnished Folding chairs\*, 1 Classic Linen\* (color choices available)

\$50 - Guest Check - In Table with Skirted Linen (color choices available)\*

\$30/Staff Member per Hour

\$600.00 – 15'x18' (270 sq ft) Oak Parquet w/Tapered Edge Dance Floor

\* All Items may be Upgraded for an Additional Cost

\*\* Rental Fees are subject to change without notice



## DRINK PACKAGES

Ara-On is proud to offer an extensive and carefully selected Wine List. Any bottles carried in the restaurant can be added to your drink package at an additional cost. Otherwise a preselected wine will be added to package: One White and One Red, based on chosen Package.  
(Price is per Guest)

Package	1 hour	2 hours	3 hours
<b>Standard:</b> House Beer and House Wine	\$30.00	\$35.00	\$40.00
<b>Premium:</b> House Beer, House Wine and House Liquor	\$35.00	\$45.00	\$55.00
<b>All Inclusive:</b> Premium Beer, Wine (our selection) and Premium Liquor	\$45.00	\$55.00	\$65.00

### House Liquor:

Absolute, Beefeater, Jack Daniels, Jim Beam, Bacardi, Captain Morgan, Dewars, Seagrams7, J&B, Lunazul Tequila, Jose Cuervo and assorted liqueurs

### House Beer:

Miller light, Blue Moon, 312, Corona, Heiniken, Amstel

### Premium

### Liquor:

Grey Goose, Ketel One, Tito's, Tanqueray, Bombay Sapphire, Hendricks, Makers Mark, Knob Creek, Johnny Walker Black, Jameson, Glenlivet, Patron, Don Julio and assorted liqueurs

### Premium Beer:

Stella, Guinness, Anithero, Daisy cutter, Hacker Pschorr, Little Sumpin' Sumpin', Miller light, Blue Moon, 312, Corona, Heiniken, Amstel



## **HORS D'OEUVRES**

*\*We recommend 6 pieces of passed hors d'oeuvres per person for a 3 hour  
Event\**

### **PASSED HORS D'OEUVRE**

*\$3.00/Piece*

Vegetable or Beef Gyoza  
Vegetable Spring Rolls  
Tomato Bruschetta  
Cucumber Cream Cheese Tea Sandwich  
Truffle Beet Salad  
Steamed Pork Wonton  
Mushroom Gyoza w/ Truffle  
Crab Rangoon  
Corn Croquettes  
· Chicken or Beef Yakitori Assortment  
Prosciutto Melon Tea Sandwiches  
Honey sriracha chicken meatball  
Andouille cheese fritter  
Cuban Cigar  
Beef cigar  
Szechwan Beef spring roll  
Chicken vindaloo  
Quiche Lorraine  
Quiche Florentine  
Cheese Vietnamese Meatballs,  
Chicken Wellington  
Mini quesadillas  
Thai peanut sauce  
Chicken Croquette  
Artichoke toast  
Cucumber, avocado, bacon or shrimp rolls  
Fried Ravioli  
Mini Italian meatballs  
Salmon Rillettes  
Bacon wrapped asparagus  
Ricotta, figs, toast, pistachio, maple toast  
Samosas- tamarind sauce  
Mini bruschetta  
Goat cheese and truffle stuffed crimini mushroom caps  
Mini mac & cheese



**PASSED HORS D'OEUVRES**

*\$ 4.00/Piece*

*\*20 piece min.per menu item\**

Crab Cakes

Steak Crostini w/ Caramelized Shallots & Cheese

Shrimp Shumai

Vegetable Spring Roll (Fresh or Fried)

Tuna Tartar on Cracker

Smoked Salmon w/ Crème Fraiche on Crispy Potato Cakes

Beef or Chicken Sliders

Jumbo Shrimp Cocktail

Tempura Chicken w/ Thai Peanut Sauce

Shrimp pot stickers

Firecracker shrimp roll

Crab Toast- avocado, mango

**PASSED HORS D'OEUVRES**

*\$ 5.00/Piece*

*\*20 piece min.per menu item\**

Shrimp wrapped bacon

Tuna tostada (cones)

Jumbo shrimp cocktail

Mini crab cakes, chipotle aioli

Seared tenderloin crostini, roasted cauliflower, truffle oil



## SUSHI

\$7.00/Roll

SWEET POTATO ROLL · AVOCADO ROLL CALIFORNIA ROLL (Crab, Cucumber & Avocado)

\$6.00/Two Pieces

BBQ Spicy Tuna Bite (2 pieces of Seared BBQ Spicy Tuna, Potato Crisp, Roasted Seasoned Seaweed)

\$8.00/Roll

TEKKA MAKI (Tuna Roll)

\$8.00/Roll

SPICY TAKO ROLL (Spicy Octopus Roll)

SPICY TUNA (Tuna, Spicy Mayo, Avocado & Tobiko)

PHILADELPHIA (Smoked Salmon, Avocado & Cream Cheese)

SPICY SALMON ROLL (Salmon, Avocado & Cucumber)

\$9.00/Roll

TUNA AVOCADO ROLL

SHRIMP TEMPURA · UNAGI ROLL (eel, cucumber)

NEGI HAMACHI (spicy mayo, scallions)

\$16.00/Roll (8 Pieces)

RED DRAGON (Shrimp Tempura, Unagi Sauce, Spicy Tuna)

14.00/Roll (8 Pieces)

SUPER VEGETARIAN MAKI (BBQ Spicy Tuna in Rice, Topped with Seared Spicy Salmon, Black Tobiko & Wasabi Mayo)

15.00/Roll (5 Pieces)

TUNA SALMON DUO MAKI (Sweet Potato, Cucumber, Avocado, Oshinko Mint, Kampyo & Asparagus)

\$16.00/Roll (8 Pieces)

DRAGON (Shrimp Tempura, Cucumber, Avocado, Unagi & Unagi sauce)

RAINBOW ROLL (Tuna, Hamachi, Salmon, Suzuki, Shrimp, Kanikama, Cucumber & Avocado)

\$18.00/Roll (8 Pieces)

SALMON BELLY (Daikon Radish, Avocado, Balsamic Vinaigrette, Onion, Kaiware, Roasted Nori, Wrapped in Soy Paper & Yuzu Wasabi Ponzu Sauce)

ARA-ON SPECIAL (Shrimp Tempura, Avocado, Cucumber, BBQ Spicy Tuna, Crispy Potato & Unagi sauce)

*All Menu items and pricing are subject to change based on seasonality*



## Nigiri and Sashimi

*\*\*Pricing per piece\*\**

Hamachi (Yellowtail) \$4.00	Suzuki (Wild Striped Bass) \$4.00
Hamachi Toro (Belly) \$5.00	Saba (Mackerel) \$4.00
Maguro (Yellowfin Tuna) \$4.00	Uni (Sea Urchin) \$6.00
Tuna Tataki (Seared Tuna) \$4.00	Tobiko (Flying Fish Roe) \$3.50
Binaga Makuro (Albacore Tuna) \$4.00	Ikura (Salmon Roe) \$5.00
Sake (Scottish Salmon) \$4.00	Masago (Smelt Roe) \$3.50
Smoked Salmon \$5.00	Tamago (Egg) \$3.00
Sake Zuki (Marinated Salmon) \$4.00	Hotate (Scallop) \$4.00
Tako (Octopus) \$4.00	Ebi (Tiger Prawn) \$3.00
Unagi (Fresh Water Eel) \$4.00	Botan Ebi (Sweet shrimp) \$4.00
Ika (Squid) \$3.00	Kani (King Crab) \$4.00
Hirame (Fluke) \$3.00	





## **PRIX FIXE LUNCHES**

### **Option 1**

*\$50.00/Person*

#### **SOUP/SALAD**

House Salad with Carrots, Cucumbers, Tomatoes

or

Miso Soup with Tofu & Scallions

#### **MAIN COURSE**

Miso Glazed Scottish Salmon with Baby Bok Choy & Basil Fried Rice

or

Teriyaki Flat Iron Steak with Wasabi Potato Salad & Grilled Napa Cabbage  
Salad

#### **DESSERT**

Brownie w/ Banana Brulee

or

Mochi Ice Cream

### **Option 2**

*\$50.00/person*

#### **SOUP/SALAD**

Mizuna Salad w/ Avocado, Herb & Citrus vinaigrette

or

Chef's Seasonal Soup

#### **MAIN COURSE**

Seared Sea Scallops w/ Corn Risotto & Herbed Tomato  
Salad

Or

12 oz. NY Strip Lion w/ Bok Choy, Carrots, Scallions, Herbs,  
Shitake Mushrooms, Watercress, Lime Vinaigrette, Bulgoki  
Sauce

#### **DESSERT**

Green Tea Crème Brulee



## SANDWICH BUFFET

Choice of sliders or large size sandwich platters.

### TRADITIONAL

Half \$5.00/Person

Whole \$9.00/Person

Egg Salad ~Tuna Salad ~ Chicken Salad ~Grilled Vegetable ~ BLT

### DELUXE

Half \$6.00/Person

Whole \$12.00/Person

Pulled Pork w/ Mango, Ginger, Chili, Hoisin, Lettuce, Sriracha, Tomato, Herbs, Lime ~

Chicken Teriyaki Sandwich w/ Peppers, Grilled Onion, Zucchini, Peppers, Shitake~

Hummus & Portabella (Vegetarian)

~ Beef Brisket \$1.00\*\*

~ Grilled Korean Style Short

Rib \$2.00\*\*

### BAHN MI

Half \$7.00/Person

Whole \$14.00/Person

(Fusion of Vietnamese & French Flavors)

Fried Tofu ~Cutlet Grilled Chicken Breast ~Chinese Style BBQ

~Pulled Pork

~ Grilled Korean Style Short Rib \$2.00\*\*

### Sides & Salads

\$4.00/Person

Wasabi Potato Salad w/ Edamame, Peas, Egg, Scallion ~ Pasta Salad

~ Mixed Green Salad ~Fruit Salad ~ Coleslaw ~ French Fries - \$2.50/Person

### DESSERT

\$3.00/Person

Cookie or Brownie Tray

**\*\*Upcharge per person\*\***



## Add on an App

(min. of 20 guests)

Grilled shrimp, mache, seaweed salad, spiced mango coulis, orange segments \$14

Jumbo lump crab, persimmon, cucumber, granola, sweet sour and spicy sauce \$15

Tuna sashimi, pickled onions, croutons, tobiko caviar, yuzu curd

\$15

## Carving Station

(min. of 20 guests)

*Carving station serving size varies*

*Carver fee \$30, maximum 2hrs*

Tri-tip beef green goddess, French rolls - **\$185**

Whole roasted tenderloin horseradish sauce, potato rolls - **\$300**

Roasted turkey breast pickle relish, red pepper aioli, brioche rolls - **\$250**

Prime rib of beef spicy mustard, sweet onions, challah rolls **\$350**

Chili-glazed salmon side *Asian Napa cabbage slaw,*

*sweet chili lime sauce* **\$275**



## **Prix Fixe Dinner 1**

*\$65.00/Person*

### **SOUP or SALAD**

Mixed Greens Salad with Grape Tomatoes, Oranges,  
Avocado, Crispy Wonton Chips & Sesame Vinaigrette

~

Thai Caesar Salad w/ Shaved Parmesan Cheese, Grilled Lime

~

Miso Soup with Manilla clams, braised Daikon Radish,  
Tofu & Scallions

~

Chef's Seasonal Soups:

Kobocho, Asparagus & Potato

### **ENTREE**

Pan Roasted Airline Chicken Breast w/ Carrot Miso Puree,  
Fingerling Potato, Beet Salad & Wilted Spinach

~

Miso Glazed Scottish Salmon w/ Grilled Napa Cabbage & Honshimeji Mushroom Stir-fry,  
Japanese Corn Croquette & Dashi Broth

~

12 oz. NY Strip Lion w/ Bok Choy, Carrots, Shitake Mushrooms,  
Red Onions, Watercress, Lime Vinaigrette & Red Wine Sauce

### **DESSERT**

Inclues Coffee & Tea Service

Green Tea Crème Brulee

Shortbread Cookie Sandwich

~

Banana Split

Mochi Ice Cream & Mango Sauce



## Prix Fixe Dinner 2

*\$80.00/person*

### SOUP OR SALAD

Mizuna Salad w/ House-made Pickles, Red Grapes, Goat Cheese, Grape Tomatoes & Creamy Wasabi Vinaigrette

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Mixed Greens Salad w/ Roasted Beets, Gorgonzola, Pickled Daikon Radish, Crispy Noodles, Yuzu Vinaigrette

~

Miso Soup w/ Manilla Clams, Braised Daikon Radish, Scallions & Tofu

~

Chef's Seasonal Soup

### ENTREE

Honey 5 Spice Glazed Chicken Breast w/Grilled Fingerling Potato Puree, Asparagus & Tomato Salad

~

Butter

Butter Baked Black Cod w/ Braised Daikon Radish, Dashi Broth served w/ White Rice

~

Bulgolgi Ribeye w/ Roasted Asian Mushrooms, Watercress Bean Sprouts, House - made Kimchee & Toasted Rice

### DESSERT

Inclues Coffee & Tea Service

Green Tea Crème Brulee

Shortbread Cookie Sandwich

~

Banana Split

Mochi Ice Cream & Mango Sauce



## Prix Fixe Dinner

*\$80.00/Person*

### SOUP or SALAD

Mizuna Salad w/ Jasmine Tea Smoked Scallops, Namasu,  
asparagus, plantain chips, garlic and sesame dressing

~

Seared Tuna & Avocado Salad w/ Oranges, Watercress,  
Creamy Wasabi  
Vinaigrette

~

Miso Soup w/ Manilla Clams, Braised Daikon Radish, Scallions  
& Tofu

~

Chef's Seasonal Soup

### ENTREE

Peking Duck Breast w/ Moo Shu Pancakes, Carrots,  
Cucumber, Scallions, Hoisin, Duck Confit Spring Rolls &  
Jasmine Rice

~

Sesame Seared Hamachi w/ Nichawan Mushi, Ginko Nuts,  
Enoki Mushrooms, Japanese Sweet Potato & Sake  
Broth

~

Grilled Beef Filet w/ Braised Short Rib Dumplings,  
King Oyster Mushrooms, Bok Choy & Red Wine Hoisin  
Sauce

### DESSERT

Includes Coffee & Tea Service

Green Tea Crème Brulee  
Shortbread Cookie Sandwich

~

Banana Split  
Mochi Ice Cream & Mango Sauce



## SET MENU BREAKFAST

### **Beverages:**

Coffee (Regular/Decaf): \$45.00/Pot

15 Servings

Green Tea- \$35.00/Pot

15 Servings

Juices: \$22/Pitcher

Sodas: \$2.00 Each

Bottled Still or Sparkling Water

Large \$8.00

### **Fruit and Yogurt Bar**

*\$55.00 (Serves 10)*

Low Fat Vanilla Yogurt

Low Fat Granola

Fresh Fruit

### **Continental Breakfast**

*\$10.00/Person*

Assorted Danishes, Muffins & Bagels Served w/ Cream  
Cheeses, Butter & Jams

### **Egg Set Menu**

*\$8.00/Person*

2 Eggs (Scrambled or Sunny Side Up) 2 Slices of Bacon, 2 pieces of toast

### **Full Breakfast**

*\$20.00/Person*

Includes:

Coffee, Tea & Juice

Assorted Muffins & Pastries

Fresh Fruit, Organic Low-fat Yogurt & Low-fat Granola

Scrambled eggs

White or Wheat toast

Bacon or Sausage



## A LA CARTE BREAKFAST

Vegetarian Omelet (Spinach, Mushroom, Onion, Tomato) \$10

Ham and Cheese Omelet (American, Swiss, Cheddar) \$ 11

Cheese Omelet (American, Swiss, Cheddar) \$ 8.00

\*Fresh Mozzarella \$1.50 extra\*

French Toast (2 Pieces) \$6

Pancakes \$ 6

(French Toast & Pancakes are served with  
Maple, Strawberry or Blueberry Syrup)

Oatmeal (Plain, Brown Sugar or Fruit) \$6

Fresh Fruit \$4

Low-fat Yogurt & Low-fat  
Granola \$5

Pork Bun \$ 5

Ceramic Pot Scrambled Eggs \$5

2 Sunnyside Up Eggs \$5

Potato Croquette \$3

Slice of Bacon or Link of Sausage \$2

Toast (2 Pieces, White or Whole Wheat) \$2