

PROXI

CHICAGO, IL.



PRIVATE DINING

Using street food as inspiration, Proxi celebrates global flavors and ingredients through a thoughtful American lens. Guided by traditions but not restrained by them, Proxi travels the world one boundary-blurring dish at a time.



PRIVATE DINING ROOM

Located next to Proxi's open kitchen, the private dining room encompasses the creative design details the restaurant is well known for—eye-catching light fixtures, thoughtful art, unique touches—as well as the modern needs of private dining space, including high-tech AV capabilities. Close the curtains for privacy or open them up to experience the full energy of the restaurant. Chef Andrew Zimmerman can create customized dinners from Proxi's globetrotting menu with wine and cocktail pairings available as well.

Capacity: 14



PRIVATE DINING MENUS

Please review the following menus as sample menus. All dishes are subject to change upon your reservation date as produce becomes available. Chef Zimmerman reserves the right to make changes when necessary. All menu items are meant to be shared family style.

Please list any dietary restrictions on the booking contract so Chef can better prepare for your party.

SEATED OPTION I

Wood Grilled Paneer Tikka
Bahn Khot
Smoked Carrot Dip

Steamed Coconut Curry Custard
Coal Roasted Mussels
Sweet Corn Tamale

Adobo Grilled Octopus
Indonesian Chili Chicken
Vegetable & Paneer Kofta
Coal Roasted Broccoli

Chef Selection of Desserts

SEATED OPTION II

Wood Grilled Paneer Tikka
Smoked Carrot Dip
Roasted Beet Salad
Tater Tot Chaat

Sweet Corn Tamale
Achiote Braised Black Cod
Fried Whole Fish Ssam
Coal Roasted Broccoli

Smoked Lamb Chops
Adobo Grilled Octopus
Indonesian Chili Chicken
Vegetable & Paneer Kofta

Chef Selection of Desserts

STATIONED HORS D'OEUVRES

Available only in the lounge

Burrata
Grilled Pork w/ Lemongrass & Palm Sugar
Bahn Khot
Tempura Elotes
Smoked Carrot Dip

STATIONED DESSERT

Available only in the lounge

Chef Selection

ADDITIONS OR SUBSTITUTIONS

Tempura Elotes
Grilled Pork w/ Lemongrass & Palm Sugar
Bone-in Ribeye
New York Strip Steak

HORS D'OEUVRES ENHANCEMENT

Smoked Carrot Dip
Tempura Elotes
Grilled Pork w/ Lemongrass & Palm Sugar
Bahn Khot
Crab Shumai

OTHER EVENT SPACES

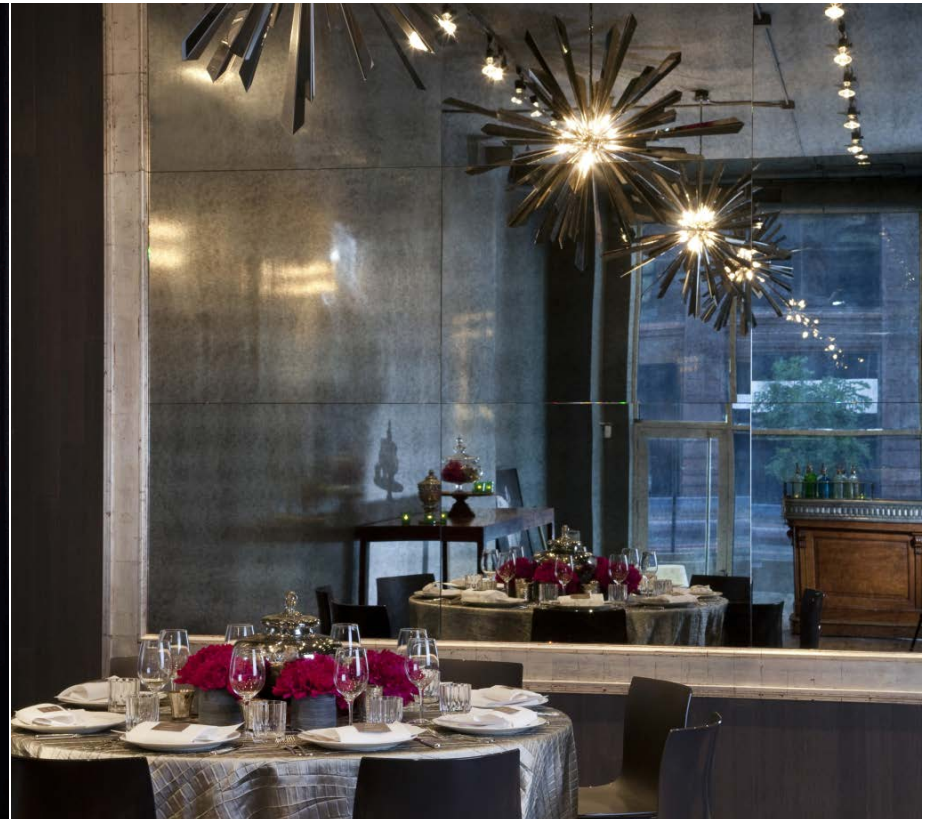


THE LOUNGE

With a variety of stylish seating options, The Lounge at Proxi provides the perfect setting for intimate happy-hour gatherings or late-night get-togethers. The Lounge offers cocktails, wine, snacks and desserts and is available for rental for a minimum of 2 hours. Curtains on either side offer some privacy while still capturing the lively ambiance of the restaurant.

Capacity: 20

INQUIRIES: INFO@PROXICHICAGO.COM



PRIVATE DINING BY SEPIA

Combining a sophisticated, bespoke design and inventive, seasonal American cuisine by acclaimed Chef Andrew Zimmerman, Private Dining by Sepia offers an intimate backdrop for weddings, rehearsal dinners, business meetings and social events. Accessible via a private entrance, the space is available for lunch, dinner, cocktail receptions and meetings seven days a week.

Reception Capacity: 100

Seated Capacity: 60

INQUIRIES: OFFICE@SEPIACHICAGO.COM