



HOST YOUR NEXT EVENT AT



Chicago

Brunch
Lunch
Dinner

Happy Hour
Receptions

Social and Corporate Events

Private, Semi-Private,
and Outdoor Facilities

Custom Menus for
Groups of 8 to 800



ZED451 is a modern churrascaria where chefs bring a wide selection of fire-grilled fare and hand-carved rotisserie directly to your table, allowing you to taste the season's freshest picks at your own pace.



RESTAURANT EXCLUSIVE

Private

Seated events for up to 500 guests
Reception-style events for up to 800 guests

THE MAIN DINING ROOM

Private

Seated events for up to 300 guests
Reception-style events for up to 350 guests

THE CLARK STREET ROOM

Private

Seated events for up to 40 guests

THE FIRESIDE ROOM

Private

Seated events for up to 82 guests
Reception-style events for up to 115 guests

THE CRESCENT ROOM

Semi-Private

North Side

Seated events for up to 24 guests
Reception-style events for up to 30 guests

South Side

Seated events for up to 36 guests
Reception-style events for up to 40 guests

Full Room

Seated events for up to 60 guests
Reception-style events for up to 75 guests

THE MEZZANINE

Semi-Private

Seated events for up to 45 guests
Reception-style events for up to 75 guests

THE ZED451 LOUNGE

Semi-Private

Reception-style events for up to 115 guests

THE ROOFTOP

Semi-Private

Reception-style events for 20 to 115 guests



START PLANNING YOUR EVENT TODAY

Contact the ZED451 sales team at: **(312) 266-6691** or **ChicagoEvents@ZED451.com**.

ZED451 is dedicated to tailoring the perfect group dining event to suit your needs, with an ideal setting for intimate private dinners, lively gatherings, social luncheons and corporate events.

tavistockrestaurantcollection.com

TRC TAVISTOCK RESTAURANT COLLECTION



AN UNCONVENTIONAL STEAKHOUSE

LUNCH MENU #1 – PLATED SYTLE

SALADS

(served sharing style)

Traditional Caesar Salad | Kale & Quinoa Salad | Smoked Tomato & Mozzarella Salad

ENTREES

(served sharing style)

Buttermilk & Herb Marinated Bottom Sirloin | Moroccan Marinated Chicken Breast | Catch of the Day

DESSERTS

(served sharing style)

ZED's Seasonal Desserts

BEVERAGES

Coffee and Soft Drinks

37 per person Price does not include gratuity, tax or admin fees

LUNCH MENU #2 – HARVEST TABLE

HARVEST TABLE (unlimited visits)

A wide selection of daily made craft salads that are inspired by the season along with our market soups, artisan cheeses, charcuterie, breads and homemade spreads.

Chef's Daily Greens & Veggies Offering

ZED's salad selections are subject to change daily based on the available harvest

BEVERAGES

Coffee and Soft Drinks

27 per person Price does not include gratuity, tax or admin fees

Complement either lunch menu with

SHARING PLATTER OPTIONS

CHEF'S SELECTION (please select 2) 10 per person

Buttermilk & Herb Marinated Bottom Sirloin | Moroccan Marinated Chicken Breast | Catch of the Day

GOURMET SLIDER 8 per person

Buffalo Chicken Sliders | BBQ Brisket Sliders | Pork Belly & Coleslaw Sliders

GOURMET FLATBREAD 10 per person

Giardiniera Sausage Flatbread | Smoked Tomato & Mozzarella Flatbread | Moroccan Chicken Flatbread

All above per person prices do not include gratuity, tax or admin fees



AN UNCONVENTIONAL STEAKHOUSE

BRUNCH - CHURRASCARIA STYLE

Available Saturdays and Sundays 10am to 2pm

HARVEST TABLE (unlimited visits)

Biscuit & Gravy | Yogurt Display | French Toast
Breakfast Breads | Fruits & Berries | Assorted Seasonal Salads
Cheese and Charcuterie | Maple Cajun Bacon | Scrambled Eggs
Chef's Daily Greens & Veggies Offering

ZED's salad selections are subject to change daily based on the available harvest

BRUNCH SELECTION (served tableside)

Buffalo Chicken' n Waffles | Maple Bourbon Glazed Ham | Roasted Turkey Breast
Buttermilk & Herb Marinated Bottom Sirloin | Maple & Brown Sugar Bacon Sausage | Catch of the Day
Homemade Cinnamon Rolls

BEVERAGES

Coffee and Soft Drinks

40 per person Price does not include gratuity, tax or admin fees

OPTIONAL BRUNCH ADD-ONS

OMELET STATION 10 per person

Your very own ZED451 chef in your private room cooking omelets made to order for your guests! Ingredients include: maple bourbon marinated ham, roasted turkey, sausage, tomatoes, onions, seasonal peppers, mushrooms and two artisan cheeses based on availability.

BRUNCH BAR PACKAGE 2 ½ hours 20 per person (5 per person for each additional ½ hour)

Mimosas and Bloody Marys, Juices

All above prices do not include gratuity, tax or admin fees



AN UNCONVENTIONAL STEAKHOUSE

DINNER MENU - CHURRASCARIA STYLE

HARVEST TABLE (unlimited visits)

A wide selection of daily made craft salads that are inspired by the season along with our market soups, artisan cheeses, charcuterie, breads and homemade spreads.

Chef's Daily Greens & Veggies Offering

ZED's salad selections are subject to change daily based on the available harvest

ENTREES (tableside service)

BEEF

Char-grilled Ribeye
Chimichurri Charred Hanger Steak

BEEF

Picanha Top Sirloin, ZED451's Roasted Chipotle Steak Sauce
Buttermilk & Herb Marinated Bottom Sirloin

PORK

Asian Pork Belly, Hoisin 5-Spice Sauce
Linguisa Sausage, Horseradish Honey Mustard
Al Pastor Pork Tenderloin

POULTRY

Moroccan Marinated Chicken Breast
Tandoori Chicken Thighs

SEAFOOD

Ahi Tuna, Wasabi Aioli, Hoisin Glaze, Sesame Seeds
Farro Island Salmon, Peach Yuzu Glaze

GAME

Herb Marinated Leg of Lamb, Rosemary, Mint, Olive Oil

VEGGIE

Platanos maduros / Fried Plantains, Aji Amarillo Chile Sauce

BEVERAGES

Coffee and Soft Drinks

61 per person Price does not include gratuity, tax or admin fees

OPTIONAL ADD-ONS

PRE-DINNER RECEPTION (please select 3 hors d'oeuvres served butler style for up to 45 minutes)

Fire Roasted Borsini Stuffed Peppadews | Gambas al Ajillo, Garlic, Paprika, Olive Oil Marinade
Mini Spiced Chicken Samosas, Tzatziki Sauce | Housemade Pretzel, Mercks Beer Cheese
Goat Cheese Stuffed Bacon Wrapped Dates | Tempura Cauliflower 15 per person

SEAFOOD TOWERS (served sharing style)

Chilled Maine Shrimp | Alaskan King Crab | Wianno Oysters | New England Lobster Roll
Mahi Mahi Ceviche Shooters | Shrimp, Squid & Bay Scallop Seafood Salad 20 per person

SIDES (please select 2, served sharing style)

Roasted Brussel Sprouts | Elote Corn | ZED Macaroni & Cheese | Roasted Vegetable Medley
Creamy Horseradish Mashed Potatoes | Housemade Hand Cut Fries 8 per person

DESSERT PLATTERS (please select 3, served sharing style)

Lemon Meringue Tarts | Elvis Cupcakes | Mini Red Velvet Cupcakes | Milk Chocolate Peanut Butter Bars
Oreo Lollipops | Chocolate Dipped Strawberries 8 per person

Price does not include gratuity, tax or admin fee

ChicagoEvents@ZED451.com

www.ZED451.com

739 N Clark St. Chicago, IL 60654

Corner of Clark & Superior in Downtown Chicago

P.312-266-6691

F.312-266-6178

Items Subject to Change Seasonally



AN UNCONVENTIONAL STEAKHOUSE

DINNER MENU - PLATED / SHARING STYLE

SALADS (please select 3, served sharing style)

Kale & Quinoa Salad | Smoked Tomato & Mozzarella Salad | Potato Salad | Antipasto Salad
Brussels & Walnut Salad with Cranberries | Cliantrio Lime Black Bean & Rice

ENTREES (served sharing style)

Buttermilk & Herb Marinated Bottom Sirloin | Moroccan Marinated Chicken Breast | Catch of the Day

SIDES (please select 3, served sharing style)

Roasted Brussel Sprouts | Elote Corn | ZED Macaroni & Cheese | Roasted Vegetable Medley
Creamy Horseradish Mashed Potatoes | Housemade Hand Cut Fries

DESSERTS (please select 3, served sharing style)

Lemon Meringue Tarts | Elvis Cupcakes | Mini Red Velvet Cupcakes | Milk Chocolate Peanut Butter Bars
Oreo Lollipops | Chocolate Dipped Strawberries

BEVERAGES

Coffee and Soft Drinks

61 per person Price does not include gratuity, tax or admin fee

OPTIONAL ADD-ONS

PRE-DINNER RECEPTION (please select 3 hors d'oeuvres served butler style for up to 45 minutes)

Fire Roasted Borsini Stuffed Peppadews | Gambas al Ajillo, Garlic, Paprika, Olive Oil Marinade
Mini Spiced Chicken Samosas, Tzatziki Sauce | Housemade Pretzel, Mercks Beer Cheese
Goat Cheese Stuffed Bacon Wrapped Dates | Tempura Cauliflower 15 per person

SEAFOOD TOWERS (served sharing style)

Chilled Maine Shrimp | Alaskan King Crab | Wianno Oysters | New England Lobster Roll
Mahi Mahi Ceviche Shooters | Shrimp, Squid & Bay Scallop Seafood Salad 20 per person

OPTIONAL ENHANCEMENTS

ENTRÉE UPGRADE OFFERINGS PLUS 1 (served sharing style and replaces included entrée offerings)

Linguisa Sausage, Horseradish Honey Mustard | Apple Cider Mustard Glazed Salmon
Pheasant Sausage, Cognac Demi Glaze | New York Strip Steak 5 per person

ENTRÉE UPGRADE OFFERINGS PLUS 2 (served sharing style and replaces included entrée offerings)

Char Grilled Filet Mignon | Ahi Tuna-Hoisin Glaze & Wasabi Cream | Chicken Meatballs, Marinara
Asian Pork Belly-Hoisin BBQ Sauce 10 per person

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AN UNCONVENTIONAL STEAKHOUSE

ZED RECEPTION PACKAGE

Please Select 4 Hors D'Oeuvres, 2 Chef Stations and 3 Desserts

HORS D'OEUVRE SELECTIONS (butler service)

VEGETARIAN

Hummus Stuffed Endive Leaf
Fire Roasted Borsin Stuffed Peppadews

Warm Sweet Potato Tartlets, Sage & Hazelnut
Tomato, Mozzarella Skewers
Housemade Pretzel, Mercks Beer Cheese

BEEF

Hanger Skewers

Mini Beef Wellingtons

PORK

Goat Cheese Stuffed Bacon Wrapped Dates

Corn Battered Sausage, Dusseldorf Mustard

POULTRY

Mini Spiced Chicken Samosas, Tzatziki Sauce

Chicken Meatballs, Marinara

SEAFOOD

Buffalo Shrimp Skewers
Crispy Crab Cake Lollipop
Grilled Lobster Tail Brushed, Garlic Parsley Butter

Gambas al Ajillo in a Garlic, Paprika, Olive Oil Marinade
Ginger Soy Glazed Scallop Lollipops, Crispy Furikake

CHEF STATION SELECTIONS

GOURMET SLIDER STATION

BBQ Brisket Sliders

Pork Belly & Coleslaw Sliders

Buffalo Chicken Sliders

GOURMET FLATBREAD STATION

Giardiniera Sausage Flatbread

Smoked Tomato & Mozzarella Flatbread

Moroccan Chicken Flatbread

FARM TO TABLE CHEESE & CHARCUTERIE STATION

An Assortment of House Baked Focaccia Breads

Local and Imported Cheeses

Artesian Cured Meats & Salamis

Seasonal Spreads

CHEF'S SELECTION STATION (please select 2)

Buttermilk & Herb Marinated Bottom Sirloin, Moroccan Marinated Chicken Breast, Catch of the Day

DESSERT SELECTIONS (butler service or station service)

Please select 3 desserts

Mini Red Velvet Cupcakes
Seasonal New York Cheesecake
Chocolate Dipped Strawberries – Gluten Free
Lemon Zinger Cupcakes
S'more Pie Skewer

Peanut Butter Bon Bon – Gluten Free
Milk Chocolate Peanut Butter Bar
Mini Lemon Meringue Tarts
Mini Elvis Cupcakes, Bacon Pecan Praline
Brioche Butterscotch Bread Pudding, Homemade Marshmallow

ZED Reception Packages are based on unlimited offerings for the selected reception time and require either a consumption bar or open bar.

2 hour reception package 61 per person

2 ½ hour reception package 71 per person

3 hour reception package 81 per person

All above per person prices do not include gratuity, tax or admin fees

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AN UNCONVENTIONAL STEAKHOUSE

BEVERAGE OPTIONS

CONSUMPTION BAR

Consumption Bar Service allows your guests to order beverages of their choice. Each beverage ordered will be added to the host's bill and charged at the end of the event. Consumption bar prices do not include gratuity, tax or admin fees.

OPEN BAR

PREMIUM OPEN BAR

Premium Hosted Bar Includes: Belvedere, Grey Goose, Tito's Handmade Vodka, Hendricks, Tanqueray, Bombay Sapphire, Patron Silver, Flor de Cana, Captain Morgan, Crown Royal, Makers Mark, Johnnie Walker Black, Macallan 10 yr, Jack Daniels, Hennessy VS, Premium Level Chardonnay, Merlot and Cabernet, Premium Level Bottled Beers, Soft Drinks, Coffee, Hot Tea, Juices, Republic of Tea

Two hours 40 per person Each Additional Half Hour 8 per person

DELUXE OPEN BAR

Deluxe Hosted Bar Includes: Ketel One, New Amsterdam Vodka, Tito's, Beefeater, New Amsterdam Gin, Milagro, Bacardi, Captain Morgan, Seagram's 7, Dewar's White Label, Jim Beam, Remy Martin, Deluxe Level Chardonnay, Merlot and Cabernet, Deluxe Level Bottled Beers, Soft Drinks, Coffee, Hot Tea, Juices, Republic of Tea

Two hours 37 per person Each Additional Half Hour 7 per person

WINE AND BEER OPEN BAR

Wine and Beer Bar Includes: Deluxe Level Chardonnay, Pinot Grigio, Merlot and Cabernet, Deluxe Level Bottled Beers, Soft Drinks, Coffee, Hot Tea, Juices, Republic of Tea

Two hours 32 per person Each Additional Half Hour 6 per person

Shot service and our liquid market cocktails are not included in any of the above packages; both are based on consumption. All above per person prices do not include gratuity, tax or admin fee.

**Let us greet your guests with a custom signature cocktail upon arrival.
The perfect way to kick off any event!**