Dancing Marlin

EVENTS 2024

eat.drink.share.

events@dancingmarlinrestaurant.com | 815.464.6646

our space

Celebrate the big moments in life at Dancing Marlin. Located in Frankfort, Illinois, Dancing Marlin Restaurant has all of the essentials to host your next event. Our two-level restaurant provides the perfect setting for private dining and group events ranging from cozy family affairs for birthdays, anniversaries or showers, to large corporate dinners and client cocktail parties. Customers may create their own custom menu from our regular selections, and tailor a menu as unique as the party you're planning! Dancing Marlin staffs each private party with dedicated servers to ensure you have the best dining experience. Located minutes from I-80, just south of Orland Park on LaGrange Road, Dancing Marlin offers your guests plenty of free parking. We recognize dining is as much about the experience as it is the cuisine, and we take pride in creating an atmosphere as rousing as our food. Our interior design elements are re-claimed or re-purposed, and serve as a reflection of our responsible and sustainable values.
We offer versatile private and semi-private spaces for groups from 10 up to 120 people.

our menu

At Dancing Marlin we take fresh, quality food seriously. Dancing Marlin boasts a from-scratch kitchen and we are proud to offer a seasonally evolving menu that highlights innovative, responsible, and sustainable fare with a purpose. We offer customized, shared and individual plate menu options tailored to your tastes. Let DancingMarlin help you achieve party planning perfection with our friendly hospitality and unique dining experience as the top spot for group dining in Chicago's South Suburbs.

our drinks

Dancing Marlin is proud to provide patrons with cutting edge wine & hand crafted cocktail programs featuring beverages guests will not see at every restaurant. We offer a state of the art tap wine program with 16 selections to choose from. Each wine is served on tap to ensure perfect air and temperature control for every glass poured. Plus, we have eight cocktails on tap, many of which are seasonally inspired. Additionally, we offer premium top shelf and super premium open bar packages from our full liquor bar.
Our knowledgeable staff has a passion for food and drink and we encourage you to ask them for pairing suggestions to highlight your special event.
Dancing Marlin also knows when it comes to quality, details matter.

eat. drink. share.

Dancing Marlin is proud to be the first South Suburban Chicago restaurant to offer a shared plates concept featuring fine American cuisine in an ultra hip, yet informal setting. The rules for sharing? There are no rules! And a party or special event is a great time to embrace the Dancing Marlin sharing philosophy. Whatever your dining preference, sharing or individual plating, our dedicated and knowledgeable event planners will assist with every possible detail to assure a fun and memorable evening for you and your guests.

[event spaces]

the kitchen table

[up to 16 guests]

We can accommodate up to 16 guests for a party right next to the kitchen. See the chefs and kitchen in action! There's lots of energy & fun to be had at the "KT", so bring the fun group! The "KT" is great for any event. Girls night out? Last minute birthday get together? Maybe it's just time to get the best friends together for a night out.

the cove

[semi-private room · up to 20 guests]

This semi-private room can host an event up to 20.
It's a bit quieter than the kitchen table & gives your event the warmth of booth style seating, yet you still can see the main dining room & bar area.
Available sunday - thursday.

under the sea

[private room · up to 60 guests]

The lower level dining room can host an event for up to 60 guests.
This room is perfect for wedding receptions, showers, anniversaries and corporate events as well. The Under the Sea is equipped with a 70" led tv and wi-fi. We also offer full AV/Smart TV capabilities and the option to listen to your own music from an iPod or iPhone.

the main dining room

[up to 120 guests]

The main floor dining room can host a daytime event for 60 to 120 guests. The spacious dining area has a combination of both booth, regular seating and the "Kitchen Table" seating if requested. The room also has a bar and is perfect for reception style events, social gatherings and is ideal for corporate gatherings, networking events & all types of informal affairs.

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[share menu]

Each course is customized from our current menu and meant to be shared for the event.
This menu allows your guests to experience dancing marlin as our regular dining guests do.
Your event coordinator can add any other specialty items upon request.

$56 per guest
your pick of 7 items

triple cooked triple cooked triple cooked triple cooked fries triple cooked, fried herbs, garlic aioli [gf, v]

truffle triple cooked triple cooked triple cooked triple cooked fries triple cooked, parmesan cheese, truffle oil [gf, v] +1

salmon dip house smoked salmon, capers, horseradish, cream cheese, dipping chips

general tso's cauliflower crispy buttermilk brined cauliflower bites, general tso's spicy sauce [gf, v]

fig and blue flatbread caramelized vidalia and yellow onions with blue cheese, fresh figs

mozzarella flatbread grande mozzarella, wine braised grape tomatoes, torn basil [v]

wild mushroom flatbread hen of the wood wild mushrooms, truffle cream, shaved grana padano [v]

crab cakes chesapeake bay jumbo lump crab, pickled shallot remoulade, tarragon & chili oil [gf] +5

chopped salad iceberg, cucumbers, onions, scallions, tomatoes, corn, tortilla chips, citrus vinaigrette [gf]

meatballs choice of **"gyro" style meatballs** with tzatziki sauce, or **turkey meatballs** with red sauce [gf]

spicy garlic shrimp inspired by the "shrimp shack" on the north shore of hawaii, buttered sauteed shrimp, lots of garlic, spicy sriracha [gf] +3

huli huli chicken skewered grilled chicken thighs, marinated in garlic, pineapple, ginger, soy sauce. pineapple reduction [gf]

not your daddy's mac a creamy blend of sharp cheddar, monterey jack, pimentos, house bacon, bechamel sauce, cavatappi pasta

crostini fresh mozzarella, aged balsamic, torn basil, heirloom tomatoes [v]

seafood guacamole hass avocados, tomatoes, onions, garlic, shrimp, crabmeat, tortilla chips [gf]

burger slider 21 day wet aged beef burger, american cheese, caramelized onions, house cured pickles

the fig & the pig house bacon rolled & stuffed with italian sausage, preserved figs, fennel, honey & goat cheese [gf]

cheesecake bites topped with the chef's selection of seasonal toppings

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[appetizer package]

$29 per guest

[your choice of 3 selections]

Add $3 for Friday through Saturday evening package.
Additional selection available at $4 per person.

$37 per guest

[your choice of 5 selections]

Add $3 for Friday through Saturday evening package.
Additional selection available at $4 per person.

We can offer shared or buffet style appetizer menus for your event.
Custom options are also available including gluten free and vegetarian selections.

[appetizer package options]

a little somethin'

triple cooked triple
cooked triple cooked
triple cooked fries
chicken fried
baked onion dip
caprese skewers
general tso's cauliflower

sliders

wet aged burger
mozzarella
blt

specials

gyros meatballs +$1
turkey meatballs +$1
mini fig & the pig +$2
huli huli chicken +$2
spicy garlic shrimp +$3
scallops +$3
baked shrimp dip +$2

taco bar

shrimp & chorizo
braised chicken
beef

flatbreads

pepperoni
mushroom
mozzarella
fig & blue

desserts

(add $3 per person)
cheesecake bites
seasonal selection
coffee & donuts +2

Package requires a non-refundable room fee of $100 for Under the Sea, Cove or Main dining room
(main dining room available for 11:00am packages only). Prices are subject to change and do not include tax or gratuity.
See full menu for descriptions as well as new & seasonal options.

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[dinner package]

starting at $53 per guest

Available for parties beginning after 5pm. Time reserved 3 hours.

first course [shared]

[choose 2]

triple cooked fries
smoked salmon dip
baked crab dip
caprese skewers
general tso's cauliflower
seasonal crostini
pepperoni flatbread
mozzarella flatbread
mushroom flatbread
fig & blue flatbread

second course [shared]

[choose 1 salad]

mixed greens
napa salad

chopped
caesar salad

third course [plated]

[choose 1]

chicken breast
pork tenderloin
salmon
mahi mahi +$4

crab cake +$6
6 oz filet +$6
spicy garlic shrimp +$3
seared scallops +mp

plated with choice of potatoes or risotto & choice of seasonal vegetables

dessert course [shared]

[choose 1]

cheesecake bites
smores cup
coffee & donut +2
plated dessert trio +$3

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[land & water packages]

starting at $90 per guest

Available for parties beginning after 5pm. Time reserved 3 hours.

first course [shared]

[choose 2]

seasonal crostini
smoked salmon dip
seafood guacamole
general tso's cauliflower

meatballs
baked crab dip
crispy calamari
chicken fried

pepperoni flatbread
mozzarella flatbread
mushroom flatbread
fig and blue flatbread

second course [plated]

[choose 1]

chopped salad
casear salad

napa salad
mixed greens salad

third course [plated]

surf & turf

[choose 1]

6oz filet
chicken breast
pork tenderloin

[choose 1]

mahi mahi
salmon
scallops +mp
sautéed shrimp
lobster tail +mp

plated with choice of potatoes or risotto & choice of seasonal vegetables

dessert course [plated]

chef's selection of a trio of desserts

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[brunch]

starting at $34 per guest

Available for parties beginning at 10:00am. Time reserved 3 hours.
Minimum 15 guests reserved for the Cove, 25 guests for the Under the Sea & 40 for the main dining room

first course [shared]

biscuits, gravy & seasonal jam
early. morning flatbread
fresh fruit & yogurt [gf]

second course [shared]

house bacon [gf]
breakfast potatoes [gf]
scrambled eggs [gf]
pancakes [gf] or french toast
mac & cheese
chicken apple sausage +3
chicken & waffles [gf] +$5

dessert [shared]

choice of
cheesecake bites
coffee and doughnuts +3

add on:

bloody mary or mimosa bar

$65 setup fee includes mixers & all of the fixin's
make your own "bloody mary" bar I $8 each pour

$50 setup fee includes fresh fruit, & assorted juices
prosecco I $36 per bottle

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[bar packages]

The Dancing Marlin features a large selection of drinks including red and white wines, hand-crafted cocktails, domestic and premium beer, soft drinks, juices and mixers.

[wine & tap cocktails]

3 hour = $35 per guest

wine and tap cocktails package includes:

house wine & tap cocktails & domestic beer

open bar [call brands]

3 hour = $43 per guest

regular bar package includes:

house wine & tap cocktails, domestic & premium beer plus

pearl vodka
bacardi rum
gordon's gin
corazon tequila
Jameson whiskey
dewars scotch

open bar [premium brands]

3 hour = $47 per guest

premium bar package includes:

house wine & tap cocktails, domestic & premium beer plus

tito's vodka
tanqueray gin
jack daniel's whiskey
captain morgan rum
patron silver tequila
maker's mark bourbon

open bar [super premium brands]

3 hour = $52 per guest

super premium bar package includes:

house wine & tap cocktails, domestic & premium beer plus

grey goose vodka
ketel one vodka
basil hayden bourbon
bullet bourbon
hendrick's gin
mount gay rum
don julio silver tequila
dewers white label

[cocktail style hors d'oeuvres]

also available for off premise catering

scallops	market price
crab cakes	$145 per dozen
turkey meatballs	$48 per dozen
huli hull chicken	$36 per dozen
cacacha chicken	$36 per dozen
caprese skewers	$32 per dozen
seasonal crostini	$39 per pint
seafood guacamole	$54 per quart
fig & the pig	$50 per dozen
burger sliders	$60 per dozen
jumbo cocktail shrimp	market price
hummus	$40 per quart
spicy garlic shrimp	$27 per dozen
gryos meatballs	$48 per dozen
salmon dip	$54 per quart

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[frequently asked questions]

Thank you for your interest in Dancing Marlin restaurant. The following is an event information sheet that should answer many of the questions you may have about our booking procedures and requirements.

reservations

Your group reservation is guaranteed when we receive a signed contract with a credit card number to hold the date (regardless of final payment method). The number of guests must be guaranteed 5 business days in advance of your reservation, or the original number confirmed will be charged.
Final payment is due upon completion of the event.

minimums

[all minimums exclude tax & gratuity]

The Under the Sea and Cove may be assigned a food and beverage minimum based on the day of the week and the time of the event. The minimum represents the dollar amount that must be spent to secure the private room. If the room minimum is not met, an additional charge will be added to the final bill.
All food and beverage charges can be split on a maximum of (2) checks.

deposits

To reserve your space, we require a credit card number with a signed contract.
For restaurant buy-outs, we do require a 50% deposit. Deposits are non-refundable.

the holidays

During the holiday season (nov 15 - jan 15), due to increased demand for large parties,
there will be a two week cancellation policy. If a party cancels less than two weeks before the event,
50% of the total will be charged.

private rooms

To reserve a private room there is a food and beverage minimum purchase. The prices quoted do not include sales tax or gratuity, presented on the final bill. All food and beverages must be charged on one check.

room & table arrangements

We will do our best to accommodate your group in the space you prefer, although we do reserve the right to relocate your group to a more appropriate area should your expected attendance significantly change. Up to 16 guests [kitchen table] • Up to 20 guests [cove room] • up to 60 guests [Under the Sea] 60 - 120 guests [main dining room] available for Saturday & Sunday noon - 3pm events.

service fees

A service fee will be added to the final bill equal to 20% of the food and beverage charges.
Dancing Marlin welcomes all major credit cards, cash or company checks. No separate checks please.

room charge

The fee of $100 is your room charge for a private event in our cove, Under the Sea or upper level.
Once the room charge is collected the date will be held for your party.
The room charge is non-refundable and does not apply to and food and beverage minimums.

Under the Sea amenities

We offer video equipment at ($50 fee) including a 70” flat screen tv in our Under the Sea. We also offer the option for your music selections from an smart phone or computer device at no charge.
48 hour notice required for audio/video equipment usage.

decorations

You can choose to add additional décor to tables. Décor must not damage any surfaces (no tape on walls). Room must be left in the original condition or additional fees will be charged to return the room to original condition if necessary. Use of paper confetti, glitter, rice, birdseed, etc, is not permitted inside or outside of the building. Party host assumes responsibility for guests in this matter.
If the items or materials mentioned above are used, customer agrees to pay a $250 cleaning charge.

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[book now]

to book your event or if you have any questions please email us

events@dancingmarlinrestaurant.com
or contact our banquet coordinator

marisa foster
331.343.6005

01/2024