PRIVATE CASITA

Located just off the Main Dining Room and overlooking Kinzie Street, the private Casita provides the perfect ambiance for intimate affairs. Exemplary for corporate dinners and social luncheons alike, the space seats up to 11 guests and boasts AV and privacy and flexibility. Sliding cabana doors allow guests to watch the action unfold in Barrio or remain secluded, at their discretion.

SEATED: 11

CABANA COLLECTION

Located amidst the main dining room of Barrio, the Cabanas boast energy while maintaining intimacy. Four cabanas are situated back to back which can seat up to 40 guests while each table is equipped with privacy curtains to draw for a more intimate dining experience, if desired. This space also opens up to another 20 seats, located within arms reach of the cabanas, making this a wonderful designated area for non-private yet all inclusive group dining.

SEATED: 40 - 60

MAIN BAR

With 360-degree views and a backdrop of Clark Street, Barrio’s bar is sure to excite. Giant beams are suspended from the ceiling to mimic the rays of the sun and underneath, high-top tables, bar stools, and a handful of large TV’s fill the space. All tables can be moved (or removed) allowing hosts to create a fully customizable floor plan. In warmer months, Barrio’s beautiful patio can be added to create extra space for guests to mingle, cocktail in hand. This is the quintessential location for a lively happy hour for 15-20 or larger cocktail events for up to 120.

SEATED: 40 · RECEPTION: 120

FULL VENUE

For the ultimate gathering, only a full venue buyout will do! Recommended for groups of 150 or more guests, Barrio provides a versatile 6,000 square-feet canvas to create the ultimate dream event. Work alongside our skilled events team to customize floor plans, live entertainment, menus including food and beverage activation stations such as a Craft Cocktail Bar and Build-Your-Own-Churro Bar. For more formal events, kick off the evening with a cocktail hour in our Main Bar or Patio and then head to a seated dinner, for up to 160 guests, in our Main Dining Room.

SEATED: 160 · RECEPTION: 250

*Capacities may be lowered due to government mandates depending on phase guidelines.
EVENT SPACES

BODEGA

Tucked away for the ultimate privacy, Barrio’s largest dining room creates a one of a kind backdrop for every special occasion. Equipped with elegant chandeliers, modern furniture, a built-in bar and full AV capabilities; Bodega is sure to impress. Ideal for corporate events and social gatherings the room accommodates up to 100 guests (seated) and 150 guests (reception). For more intimate events, Bodega can be divided into two separate private rooms, each seating up to 40 guests and providing AV and private bar accessibility.

SEATED: 100 • RECEPTION: 150
EVENT SPACES

BLANK’S BAR

Blank's Bar offers a private bar experience for up to 16 guests. Select cocktails, food, and party the night away in a fully private event room curated just for you! Everything from the light colors to the music being played is customizable.

RECEPTION: 16
Cocktail Events

APPETIZERS
Passed or Displayed • Priced Per Piece • Minimum: 24 Pieces

Chopped Salad Cups 4
romaine, iceberg, napa cabbage, nueske's bacon, avocado, grape tomato, heart of palm, pickled red onion, charred corn, cheddar cheese, avocado ranch

Cornbread Bites (VEG) 3
roasted poblano chile, agave sea salt butter

Mini Ahi Tuna Tacos 5
avocado, pineapple, serrano, red onion, honey soy sauce, lime

Esquites Corn (VEG, GF) 4
cotija cheese, chili piquin

Mini Barrio Burgers 5
spicy remoulade, shredded lettuce, gringo cheese, pickled jalapeño, charred onion

Chicken Al Pastor Tacos (GF) 5
achiote marinated chicken, pickled red onion, avocado salsa verde, charred pineapple, charred tomato salsa

Skirt Steak Tacos (GF) 6
avocado, shaved radish, charred onion, cilantro, cotija cheese, jalapeño crisps, salsa picante

Truffle Mushroom Tacos (VEG, GF) 5
cotija cheese, gruyere, garlic crema

Bodega Kabob (VEG, GF) 3
cucumber, jicama, pineapple, watermelon

Charred Shishito Pepper Skewers (VEG, GF) 3
lime, sea salt, soy

Chipotle Deviled Eggs (GF) 3
chipotle aioli, chive, crumbled chicharron
ADD CHORIZO (+1) / ADD OCTOPUS (+2)

Mini Beef Fajita Skewers (GF) 6
charred onion, sweet peppers, marinated beef

Mini Shrimp Fajita Skewers (GF) 6
charred onion, sweet peppers, marinated shrimp

Chorizo & Black Bean Tostada 3
mini tostada, black bean puree, queso fresco, chorizo

Mini Baja Lobster Rolls 7
cilantro lime aioli, shaved celery slaw

Truffle Mushroom Taquitos (VEG) 4
garlic crema, cotija cheese, charred tomato salsa

Chicken Al Pastor Taquitos 5
garlic crema, cotija cheese, charred tomato salsa

Chorizo & Potato Taquitos 5
roasted poblano crema, cotija cheese, pickled red onion

Cheese Quesadilla Bites (VEG) 3
garlic crema, cotija cheese, charred tomato salsa, flour tortilla

Chicken Al Pastor Quesadilla Bites 5
garlic crema, cotija cheese, charred tomato salsa, flour tortilla

Chicken & Churro Bites 5
fried chicken, chipotle maple syrup glaze, cinnamon sugar

Shrimp Cocktail Ceviche (GF) 5
cucumber, red onion, avocado, blistered tomato, fermented habanero, citrus

Pork Carnitas Torta 6
pickled onion, salsa verde, black beans

Oyster Shooters (GF) 4
seasonal oyster, cucumber, serrano

Sweet Corn Croquettes (VEG) 5
garlic crema, serrano aioli, cotija cheese, lime

DESSERTS
Passed or Displayed • Priced Per Piece • Minimum: 24 Pieces

Mini Churros 4
includes dipping sauce

Mini Cheesecake Bites 4
tequila marinated strawberry, vanilla crema

Mini Chocolate Lava Cake 4

Berry Cups (VEG, GF) 4
vanilla crema
APPETIZERS

**CORNBREAD (VEG) 3**  
roasted poblano chile, agave sea salt butter

**SALSA TRIO (VEG) 5**  
salsa verde, roasted chile mango & pico de gallo

**GUACAMOLE & SEASONED CHIPS (VEG) 5**  
haas avocado, onion, tomato, jalapeño, cilantro

**GRAND SEAFOOD DISPLAY 35**  
west coast oysters, shrimp cocktail, ceviche, piquillo mignonette, roasted tomato-habanero cocktail sauce, spicy mustard sauce

**SALADS (VEG)**

**TACO SALAD 12**  
red cabbage, romaine, kale, roasted corn, black beans, avocado, olive, pickled jalapeño, pico de gallo, white cheddar, roasted poblano crema, fresno chili vinaigrette

**WHOLE LEAF CAESAR 8**  
romaine hearts, marinated grape tomatoes, cotija cheese, crispy tortilla crumbles, classic dressing

**CHOPPED SALAD 12**  
romaine, iceberg, napa cabbage, neuske's bacon, avocado, grape tomato, heart of palm, pickled red onion, charred corn, cheddar cheese, avocado ranch

ENTREES

**BEEF TENDERLOIN 14**  
ordered in 25 person increments

**SLICED CHICKEN AL PASTOR 10**  
ordered in 25 person increments

**LONG BONE LAMB CHOPS 18**  
coriander soy, red quinoa, charred cebolitas, jalapeño-avocado crema, roasted garlic

**MEXICAN STYLE PORCHETTA 12**  
chorizo stuffed, ancho marinated, whole pork belly

SIDES

**CHIPOTLE BLACK BEANS 5**  
spiced bacon, charred green onion, blistered tomato, cotija cheese

**BRUSSELS SPROUTS 7**  
coriander, fermented chilis

**SPANISH RICE 5**  
toasted garlic, tomato, onion, cilantro

**ESQUITES STYLE CORN 7**  
cotija cheese, chile piquin

**CHARRED SHISHITO PEPPERS 5**  
lime, sea salt, soy

ACTION STATIONS

Reception Style or Catered • Priced Per Guest • Minimum: 20 guests • Optional Attendant Fee: $150

**BYO TACO BAR 20**  
choice of 2 tacos  
CARNITAS • CHICKEN AL PASTOR  
SKIRT STEAK • TRUFFLE MUSHROOM (VEG)  
ANCHO MARINATED SHRIMP  
GRILLED OCTOPUS

**BYO CHURRO BAR 14**  
OLD FASHIONED CHURROS ACCOMPANIED BY TOPPINGS AND SAUCES  
choose 3 sauces  
chocolate custard, vanilla custard, salted caramel, berry, cream cheese mousse

toppings  
crumbled oreos, fruity pebbles, graham cracker, apple jacks
THREE-COURSE 45

FIRST
choice of 2 appetizers
QUESO FUNDIDO • GUACAMOLE & SALSA TRIO
POTATO & CHORIZO TAQUITOS
CHEESE OR CHICKEN QUESADILLA • CORNBREAD

SECOND
choice of 3 tacos
SKIRT STEAK • TRUFFLE MUSHROOM
CHICKEN AL PASTOR
ANCHO MARINATED SHRIMP
or choice of 2 enchiladas
CHICKEN AL PASTOR • SEASONAL VEGETABLE
PORK CARNITAS

THIRD
choice of 1 dessert
CHURRO BITES • CHOCOLATE LAVA CAKE
CHEESECAKE

FOUR-COURSE 55

FIRST
choice of 2 appetizers
QUESO FUNDIDO • GUACAMOLE & SALSA TRIO
POTATO & CHORIZO TAQUITOS
CHEESE OR CHICKEN QUESADILLA • CORNBREAD

SECOND
choice of 1 salad
CHOPPED SALAD • TACO SALAD
WHOLE LEAF CAESAR SALAD

THIRD
choice of 3 tacos
SKIRT STEAK • TRUFFLE MUSHROOM
CHICKEN AL PASTOR
ANCHO MARINATED SHRIMP
or choice of 2 enchiladas
CHICKEN AL PASTOR • SEASONAL VEGETABLE
PORK CARNITAS

FOURTH
choice of 1 dessert
CHURRO BITES • CHOCOLATE LAVA CAKE
CHEESECAKE

FIVE-COURSE 75

FIRST
choice of 2 appetizers
QUESO FUNDIDO, GUACAMOLE & SALSA TRIO,
POTATO & CHORIZO TAQUITOS,
CHEESE OR CHICKEN QUESADILLA, CORNBREAD

SECOND
choice of 1 salad
CHOPPED SALAD, TACO SALAD,
WHOLE LEAF CAESAR

THIRD
choice of 1 entrée
SHRIMP COCKTAIL CEVICHE, AHI TUNA POKE,
RED SNAPPER CEVICHE

FOURTH
choice of 3 tacos
SKIRT STEAK • TRUFFLE MUSHROOM
CHICKEN AL PASTOR
ANCHO MARINATED SHRIMP
or choice of 2 enchiladas
CHICKEN AL PASTOR • SEASONAL VEGETABLE PORK
CARNITAS

FIFTH
choice of 1 dessert
CHURRO BITES, CHOCOLATE LAVA CAKE,
CHEESECAKE

PREMIUM THREE-COURSE 80

FIRST
choice of 2 appetizers
CHOPPED SALAD, WHOLE LEAF CAESAR, QUESO
FUNDIDO, GUACAMOLE & SALSA TRIO, POTATO &
CHORIZO TAQUITOS, CORNBREAD

SECOND
choice of 2 entrées
BONE-IN CHICKEN BREAST, HAND-CUT FILET,
SEASONAL ENCHILADA, CATCH OF THE DAY
and choice of 2 sides
SPANISH RICE, EQUITES STYLE CORN, CHARRED
SHISHITO PEPPERS, CHIPOTLE BLACK BEANS

THIRD
choice of 1 dessert
CHURRO BITES, CHOCOLATE LAVA CAKE,
CHEESECAKE
SEATED EVENTS

BRUNCH
Family Style • Priced Per Guest

THREE-COURSE  25pp

FIRST
choice of 1
QUESO FUNDIDO • GUACAMOLE & SALSA TRIO • POTATO & CHORIZO TAQUITOS
CHEESE OR CHICKEN QUESADILLA • CORNBREAD

SECOND
choice of 3
LEMON RICOTTA PANCAKE • CHILAQUILES • AVOCADO TOAST
BREAKFAST TACOS • ADOBO FRIED RICE • FRIED CHICKEN CHURROS
ADD STEAK & EGGS OR LOBSTER BENEDICT (+5pp)

THIRD
choice of 1
CHURRO BITES • CHOCOLATE LAVA CAKE • CHEESECAKE
# Tequila Tasting

Add-on to your Beverage Package • Priced Per Guest • Pour: 1oz.

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BEVERAGE PACKAGES

PREMIUM
TOP-SHELF LIQUOR • SPECIALTY COCKTAILS • MARTINIS • NEAT POURS
SOMMELIER SELECT RED & WHITE WINES • ALL IMPORTED & DOMESTIC BEERS

Two Hour • $50
Three Hour • $70

STANDARD
CALL LIQUOR • HOUSE RED & WHITE WINES • LIMITED IMPORTED & DOMESTIC BEERS

Two Hour • $40
Three Hour • $55

BEER & WINE
HOUSE RED & WHITE WINES • LIMITED IMPORTED & DOMESTIC BEERS

Two Hour • $30
Three Hour • $40

MIMOSA & BLOODY MARYS
available until 3pm on Saturday & Sundays only
UNLIMITED BLOODY MARYS & MIMOSAS • COFFEE • ICED/HOT TEA • SODA

Two Hour • $30
Three Hour • $40

ON CONSUMPTION
HOSTED OPEN BAR • BEVERAGES PAID FOR A LA CARTE BY EVENT HOST

SHOTS ARE NOT OFFERED IN ANY BEVERAGE PACKAGE PER STATE LIQUOR LAWS
BEVERAGE PACKAGES OFFERED FOR CONTRACTED PRIVATE EVENTS ONLY
20 GUESTS MINIMUM REQUIRED FOR ALL BEVERAGE PACKAGES
TWO-HOUR MINIMUM REQUIRED FOR ALL BEVERAGE PACKAGES
BAR MINIMUMS & STAFFING FEES MAY APPLY
BEVERAGE PACKAGES SUBJECT TO LOCAL TAX, GRATUITY & ADMINISTRATIVE CHARGES
THE PLANNING PROCESS

EVENT SPACE CONFIRMATION
Our dedicated events team is awaiting your event details and is thrilled to provide you with information on packages, menus and available spaces for your desired date. Please note, a contract and deposit is required to secure any space and email correspondence does not guarantee your space. A 50% non-refundable deposit is required at the time of the event reservation in order to secure space. Final payment for your event must take place the day of your event by either cash or credit card. Any payments made by check must be received 10 days prior to the event date and a credit card on file is still required to hold the space.

FOOD & BEVERAGE MINIMUMS
Barrio has established food and beverage minimums that may vary based upon time, day, demand and space utilized. Should these minimums not be met, the difference will be charged at the conclusion of the event as a room fee.

TAXES
Client is subject to all applicable State, County and City and other relevant local taxes, which will be added to the final bill, exclusive of the service charge (as described below) and the Administrative Charge (as described below).

GRATUITY
Event staff gratuities are to be determined at the sole discretion of our event clients at the close of their event. In the case an event client will not be present to voluntarily provide a gratuity for the event staff, a revised credit card authorization form is required. We are happy to apply this authorized gratuity percentage to the sub-total of your bill at the end of your event.

ADMINISTRATIVE FEE
An Administrative Fee in an amount equal to of all event charges plus any applicable state and/or local taxes will be added to the final bill. The administrative Fee is to cover the expenses for planning and hosting your function. The Administrative Fee will be remitted in its entirety to the private event planning staff and is not a tip, gratuity or service charge for the wait staff, service employees or bartenders.
OUR AFFILIATE VENUES

CONTACT

events@barriochicago.com