BARRIO

# PRIVATE DINING
## 2021

CONTACT
events@barriochicago.com


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# EVENT SPACES

## 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 flexibility. Sliding cabana doors allow guests to watch the action unfold in Barrio or stay 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 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

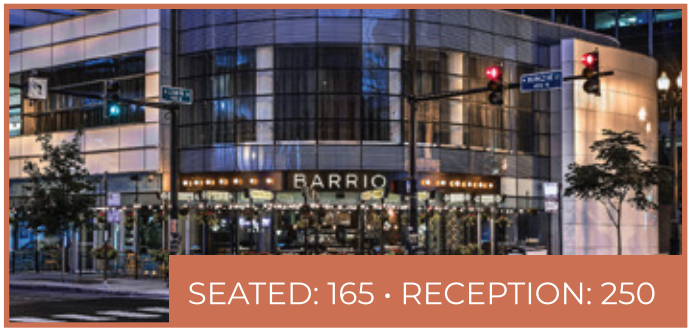
## MAIN BAR

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 for hosts to create a fully customizable floorplan. 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 lively happy hour events for groups of 15 – 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 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 165 guests, in our Main Dining Room.




SEATED: 165 · RECEPTION: 250

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# EVENT SPACES

CONTINUED

## BODEGA

Tucked away for the ultimate privacy, Barrio's largest private dining room creates a one of 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

# COCKTAIL EVENTS

## APPETIZERS

**Format:** Passed or Displayed  Priced Per Piece  **Minimum:** 24 pieces

**CHOPPED SALAD CUPS** $4
romaine, tomato, spiced bacon, hass avocado, charred corn, cotija cheese, cucumber, black beans, pickled red onion, roasted poblano, avocado ranch

**CORNBREAD BITES** (VEG) $3
roasted poblano chiles, agave sea salt butter

**MINI AHI TUNA TOSTADA** $5
avocado, mango, fresno chili, red onion, ají amarillo, lime

**ESQUITES CORN** (VEG, GF) $4
cotija cheese, chili piquin

**MINI BARRIO BURGERS** $4
queso Americano, hatch chile-onion hash, avocado aioli, brioche bun

**CHICKEN AL PASTOR TACOS** (GF) $5
achiote marinated chicken, pickled red onion, crispy kale, avocado salsa verde, charred pineapple, morita salsa

**SKIRT STEAK TACOS** (GF) $6
avocado, shaved radish, charred onion, cilantro, cotija cheese, salsa verde

**FOREST MUSHROOM TACOS** (VEG, GF) $5
white truffle, 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

**SWEET CORN CROQUETTES** (VEG) $5
garlic crema, serrano aioli, cotija cheese, lime

# COCKTAIL EVENTS

## APPETIZERS

**Format:** Passed or Displayed  Priced Per Piece  **Minimum:** 24 pieces

**TRUFFLE MUSHROOM TAQUITOS (VEG)** $4
crispy, cheese-filled, garlic crema, cotija cheese, charred tomato salsa

**CHICKEN AL PASTOR TAQUITOS** $5
crispy, cheese-filled, garlic crema, cotija cheese, charred tomato salsa

**BARBACOA TAQUITOS** $5
crispy, cheese-filled, garlic crema, cotija cheese, charred tomato salsa

**CHEESE QUESADILLA BITES (VEG)** $3
cheese-filled, garlic crema, cotija cheese, charred tomato salsa in flour tortilla

**TRUFFLE MUSHROOM QUESADILLA BITES (VEG)** $4
cheese-filled, garlic crema, cotija cheese, charred tomato salsa in flour tortilla

**CHICKEN AL PASTOR QUESADILLA BITES** $5
cheese-filled, garlic crema, cotija cheese, charred tomato salsa in flour tortilla

**BARBACOA QUESADILLA BITES** $5
cheese-filled, garlic crema, cotija cheese, charred tomato salsa in flour tortilla

**CHICKEN AND CHURRO BITES** $5
fried chicken and churro in a chipotle maple syrup glaze, dusted in cinnamon sugar

## DESSERTS

**Format:** Passed or Displayed  Priced Per Piece  **Minimum:** 24 pieces

**MINI CHURROS** $3
uncludes dipping sauce

**BANANA PUDDING** $5

**MINI TRES LECHES CORN CAKE** $5

**MINI CHOCOLATE SILK TARTLET** $5

**BODEGA FRUIT SKEWER** $ 3

# STATIONED EVENTS

**Format:** Reception Style  Priced Per Guest  **Minimum:** 20 guests

## APERITIVOS

**CORNBREAD** (VEG) — $3
roasted poblano chiles, agave sea salt butter

**SALSA TRIO** (VEG) — $3
salsa verde + roasted chile mango & pico de gallo

**GUACAMOLE & SEASONED CHIPS** (VEG) — $5
haas avocado, onion, tomato, jalapeno, cilantro

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

## SALADS

**CHOPPED SALAD** — $10
romaine, tomato, spiced bacon, hass avocado, charred corn, cotija cheese,
cucumber, black beans, pickled red onion, roasted poblano, avocado ranch

**LOCAL BEET & APPLE SALAD (VEG)** — $8
baby spinach, goat cheese, dried fruit, nuts and seeds, apple cider vinaigrette

**WHOLE LEAF CAESAR SALAD (VEG)** — $8
romaine hearts, charred tomato, garlic oaxacan breadcrumb, roasted jalapeño

## ENTREES

**SLICED CREEKSTONE FARMS BEEF TENDERLOIN** (GF) — $14

**SLICED CHICKEN AL PASTOR** — $10

**LONG BONE LAMB CHOPS** — $18
coriander soy, red quinoa, charred cebolitas, jalapeno-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

**CHARRED BRUSSELS SPROUTS (VEG)** — $7
coriander, fermented chilis

**COCONUT GREEN RICE (VEG)** — $5
cilantro, coconut milk, epazote

**ESQUITES STYLE CORN (VEG)** — $7
cotija cheese, chile piquin

# ACTION STATIONS

**Format:** Reception Style / Priced Per Guest
**Minimum:** 20 guests

## BYO TACO BAR · $20pp

*choice of 2 tacos*

SKIRT STEAK · FOREST MUSHROOM (VEG)
CHICKEN AL PASTOR

## BYO CHURRO BAR · $14pp

OLD FASHIONED CHURROS
ACCOMPANIED BY TOPPINGS
& SAUCES (VEG)

# SEATED EVENTS

## DINNER

**Format:** Family Style  Priced Per Guest

### THREE-COURSE • $45pp

**FIRST**
*choice of 2*
QUESO FUNDIDO • GUACAMOLE & SALSA TRIO • SWEET CORN CROQUETTES

**SECOND**
*choice of 3 tacos*
SKIRT STEAK • FOREST MUSHROOM • CHICKEN AL PASTOR • CATCH OF THE DAY
***or*** *choice of 2 enchiladas*
CHICKEN AL PASTOR • BARBACOA • SEASONAL ROOT VEGETABLE

**THIRD**
*choice of 1*
CHURRO BITES • GOAT CHEESE CHEESECAKE

### FOUR-COURSE • $55pp

**FIRST**
*choice of 2*
QUESO FUNDIDO • GUACAMOLE & SALSA TRIO • SWEET CORN CROQUETTES

**SECOND**
*choice of 1*
CHOPPED SALAD • LOCAL BEET & APPLE SALAD • WHOLE LEAF CAESAR SALAD

**THIRD**
*choice of 3 tacos*
SKIRT STEAK • FOREST MUSHROOM • CHICKEN AL PASTOR • CATCH OF THE DAY
***or*** *choice of 2 fajitas*
CHICKEN AL PASTOR • SKIRT STEAK • PORTOBELLO MUSHROOM
*UPGRADE:* SHRIMP $5pp EXTRA • LOBSTER $15pp EXTRA

**FOURTH**
*choice of 1*
CHURRO BITES • GOAT CHEESE CHEESECAKE • BANANA PUDDING • MINI TRES LECHES CORN CAKE
MINI CHOCOLATE SILK TARTLET • BODEGA FRUIT SKEWER

### FIVE-COURSE • $65pp

**FIRST**
*choice of 2*
QUESO FUNDIDO • GUACAMOLE & SALSA TRIO • SWEET CORN CROQUETTES
CORNBREAD • SERRANO HONEY CHICKEN WINGS

**SECOND**
*choice of 1*
CHOPPED SALAD • LOCAL BEET & APPLE SALAD • WHOLE LEAF CAESAR SALAD

**THIRD**
*choice of 1*
CEVICHE MIXTO • TRUFFLE MUSHROOM TAQUITOS • CHEESE QUESADILLA BITES

**FOURTH**
*choice of 3 tacos*
SKIRT STEAK • FOREST MUSHROOM • CHICKEN AL PASTOR • CATCH OF THE DAY
***or*** *choice of 2 fajitas*
CHICKEN AL PASTOR • SKIRT STEAK • PORTOBELLO MUSHROOM
*UPGRADE:* SHRIMP $5pp EXTRA • LOBSTER $15pp EXTRA

**FIFTH**
*choice of 2*
CHURRO BITES • GOAT CHEESE CHEESECAKE • BANANA PUDDING • MINI TRES LECHES CORN CAKE
MINI CHOCOLATE SILK TARTLET • BODEGA FRUIT SKEWER

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# DINNER

**Format:** Family Style  Priced Per Guest

## PREMIUM THREE-COURSE • $80pp

**FIRST**
*choice of 2*
CHOPPED SALAD • WHOLE LEAF CAESAR SALAD • GUACAMOLE & SALSA TRIO
CORNBREAD • QUESO FUNDIDO · SWEET CORN CROQUETTES

**SECOND**
*choice of 2*
ROASTED HALF CHICKEN • SHORT RIB BARBACOA
SEASONAL VEGETABLE ENCHILADAS · CATCH OF THE DAY

**SIDES**
*choice of 2*
COCONUT RICE • ESQUITES STYLE CORN • CHARRED BRUSSELS SPROUTS • CHIPOTLE BLACK BEANS

**THIRD**
*choice of 1*
CHURRO BITES • GOAT CHEESE CHEESECAKE • BANANA PUDDING • MINI TRES LECHES CORN CAKE
MINI CHOCOLATE SILK TARTLET • BODEGA FRUIT SKEWER

# LUNCH

**Format:** Family Style  Priced Per Guest

## TWO-COURSE • $25pp

**FIRST**
*GUACAMOLE & SALSA TRIO*

**SECOND**
*choice of 3*
CHOPPED SALAD • CATCH OF THE DAY TACOS • FOREST MUSHROOM TACO
CRISPY CHICKEN SANDWICH • ADOBO FRIED RICE

**THIRD • ADD $5pp**
*choice of 1*
CHURRO BITES • GOAT CHEESE CHEESECAKE • BANANA PUDDING • MINI TRES LECHES CORN CAKE
MINI CHOCOLATE SILK TARTLET • BODEGA FRUIT SKEWER

# BRUNCH SEATED

**Format:** Family Style  Priced Per Guest

**TWO-COURSE • $20pp**

**FIRST**
*choice of 1*
CORNBREAD · CHURRO FRENCH TOAST · GUACAMOLE & CHIPS · SPINACH & MANGO SALAD

**SECOND**
*choice of 3*
BARBACOA SHORT RIB HASH · CHILAQUILES · AVOCADO & HEIRLOOM CHERRY TOMATO TOAST
EGGS BENEDICT · TACOS DE LA BODEGA · ADOBO FRIED RICE · FRIED CHICKEN

# BRUNCH STATIONS

**Format:** Stationed  Priced Per Guest  **Minimum:** 20 guests

**SAVORY**

ADOBO FRIED RICE $6
BARBACOA SHORT RIB HASH $6
MUSHROOM & KALE SCRAMBLED EGGS $5
CHEESY SCRAMBLED EGGS $5
AVOCADO & HEIRLOOM CHERRY TOMATO TOAST $6
BREAKFAST TACOS $6
GUACAMOLE & CHIPS $5
CORNBREAD $3

**SWEET**

LEMON RICOTTA PANCAKES $5
CHURRO FRENCH TOAST $5
ACAI BOWLS $6

**SIDES**

CHERRY SMOKED BACON $4
BREAKFAST POTATO HASH $4
FRESH SEASONAL FRUIT $5

# BRUNCH BEVERAGES

**Format:** Individually Served  Priced Per Guest

$25 for 3 hours

**UNLIMITED BLOODY MARYS & MIMOSAS**
**COFFEE & TEA**
**ALL SOFT DRINKS & NON-ALCOHOLIC BEVERAGES**

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# TEQUILA TASTING

**Format:** Individually Served  Priced Per Guest  **Pour:** 1 oz.

## CLASE AZUL

$50 per flight

CLASE AZUL ANEJO
CLASE AZUL REPOSADO
CLASE AZUL PLATA

## CASAMIGOS

$30 per flight

CASAMIGOS ANEJO
CASAMIGOS REPOSADO
CASAMIGOS BLANCO

## ROCA PATRON

$40 per flight

ROCA PATRON ANEJO
ROCA PATRON REPOSADO
ROCA PATRON SILVER

## AVION

$30 per flight

AVION ANEJO
AVION REPOSADO
AVION SILVER

# 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 be made on the day of the function by cash or credit card only.

## 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.

## MENUS

Prices and menu offerings subject to change due to availability and seasonal price changes.

# OUR AFFILIATE VENUES

siena tavern

BARRIO

BAR SIENA
CIBO E LIQUORI

PRIME & PROVISIONS

BLANK'S BAR

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THE BANDIT

ZHOU B ART CENTER

Bodega

BOMBOBAR

BUILDERS BLDG
EVENT VENUE

PUBLIC HOUSE
GASTROPUB & DINING HALL

**CONTACT**

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