

2 E Burlington, Riverside, IL 708.887.7700

## PRIVATE EVENTS









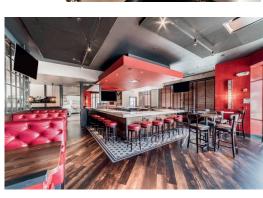














## FAMILY STYLE PACKAGES

#### **TRADITIONAL**

Lunch \$27pp | Dinner \$38pp

One Appetizer | One Salad One Pasta | One Entrée One Side

#### **PREMIUM**

Lunch \$37pp | Dinner \$49pp

Two Appetizers | One Salad One Pasta | Two Entrées Two Sides

Minimum 12 Guests Lunch Pricing is available before 2:00pm Includes Fresh Baked Bread, Soft Drinks, Coffee & Tea

#### **APPETIZERS**

Traditional Package: Select One Appetizer | Premium Package: Select Two Appetizers

#### **BRUSCHETTA**

Vine Cherry Tomatoes, Garlic, Red Onion, Basil, Fresh Mozzarella, Ciabatta Crostini

#### **MINI MEATBALLS**

Marinara

#### SAUSAGE & PEPPERS

Italian Sausage, Roasted Sweet Peppers, Garlic White Wine Sauce

#### **BRUSSELS SPROUTS**

Bacon, Capers, Red Onion, Pecorino, Lemon Juice

#### **GARLIC KNOTS**

Croissant Dough, Garlic Butter

#### **CRISPY CALAMARI**

Fresh Calamari, Lemon, Marinara (+\$2pp)

#### SALAD

Traditional & Premium Packages: Select One Salad

#### LA BARRA HOUSE SALAD

Cherry Tomatoes, Cucumber, Radish, Green Olives, Red Wine Vinaigrette

#### **CAESAR SALAD**

Romaine, Parmesan, Sourdough Crostini, Chef's Caesar Dressing

#### **ARUGULA SALAD**

Pear, Goat Cheese, Truffle Honey, Lemon Vinaigrette

#### **CHOPPED SALAD**

Romaine, Avocado, Blue Cheese, Cherry Tomatoes, Roasted Sweet Corn, Champagne Vinaigrette (+\$1pp)

## FAMILY STYLE PACKAGES

(CONTINUED)

#### **PASTA**

Traditional & Premium Packages: Select One Pasta

#### PENNE MARINARA, ALFREDO or VODKA

Marinara, Alfredo or Vodka Sauce, Pecorino-Romano

#### **FOUR CHEESE TORTELLINI**

Prosciutto, Peas, Parmesan Cream Sauce (+\$2pp)

#### **RIGATONI BOLOGNESE**

Classic Bolognese (+1pp)

#### ENTRÉE

Traditional Package: Select One Entrée | Premium Package: Select Two Entrée

#### LEONE'S LEMON CHICKEN

Boneless Chicken Breasts, Lemon, Fresh Herbs, White Wine

#### **CHICKEN PARMESAN**

Breaded Chicken Breasts, Marinara, Mozzarella

#### **CHICKEN MARSALA**

Tender Chicken Breasts, Marsala Wine Sauce (+\$1pp)

#### **EGGPLANT PARMESAN**

Crispy Eggplant, Mozzarella, Marinara

#### **SALMON**

Seared Salmon Fillet, Lemon Dill Sauce (+\$2pp)

#### WHITEFISH PICATTA

Pan Seared White Fish Fillet, Capers, Parsley, Lemon-Butter Wine Sauce (+\$2pp)

#### FILET MIGNON MEDALLIONS

Bordelaise Sauce (+\$4pp)

#### SIDES

Traditional Package: Select One Side | Premium Package: Select Two Sides

**GARLIC MASHED POTATOES** 

**ROASTED POTATOES** 

**ROASTED GREEN BEANS** 

STEAMED BROCCOLI

**CHEESY POLENTA** 

**FRIES** 

\*Please Also See Our Dessert Options \*Please Inquire about our Plated Options

## **DESSERTS**

CHEF'S ASSORTMENT
Italian Cookies, Mini Cannoli, Brownie Bites
TIRAMISU

CHEESECAKE

(+\$5pp)

CHOCOLATE FUDGE BROWNIE

(+\$3pp)

CHOCOLATE CHIP CANNOLIS

(+\$3pp)

## **CHILDREN'S MENU**

#### \$14 per child

Includes soft drink, or juice, plus a scoop of gelato.

Available for Children 12 and Under.

PENNE with BUTTER or MARINARA

**MAC & CHEESE** 

**CRISPY CHICKEN TENDERS with FRIES** 

**CHEESE PIZZA** 

## PIZZA & PASTA LUNCH PACKAGE

#### \$25 per person

Our Pizza and Pasta Lunch Package is served Buffet-Style.

Lunch Pricing is available before 2:00pm

The host pre-selects: One Salad; Three Thin Crust Pizzas; and One Pasta Includes Fresh Baked Bread, Soft Drinks, Coffee & Tea

#### SALAD

Select One Salad

#### LA BARRA HOUSE SALAD

Cherry Tomatoes, Cucumber, Radish, Green Olives, Red Wine Vinaigrette

#### CAESAR SALAD

Romaine, Parmesan, Sourdough Crostini, Chef's Caesar Dressing

#### **ARUGULA SALAD**

Pear, Goat Cheese, Truffle Honey, Lemon Vinaigrette

#### **CHOPPED SALAD**

Romaine, Avocado, Blue Cheese, Cherry Tomatoes, Roasted Sweet Corn, Champagne Vinaigrette (+\$1pp)

#### **PIZZA**

Host to Pre-Select Three Thin Crust Pizzas

# CHEESE RUSSO SAUSAGE PEPPERONI CREATE YOUR OWN TWO-TOPPING PIZZA

#### **PASTA**

Host to Pre-Select One Pasta

#### **PENNE MARINARA**

Marinara Sauce, Pecorino-Romano, Basil

#### **PENNE VODKA**

Vodka Sauce, Pecorino-Romano, Basil

#### **PENNE ALFREDO**

Alfredo Sauce, Pecorino-Romano, Basil (+\$1pp)

#### **PENNE BOLOGNESE**

Classic Bolognese (+\$1pp)

#### **FOUR CHEESE TORTELLINI**

Prosciutto, Peas, Parmesan Cream Sauce (+\$2pp)

\*Please Also See Our Dessert Options





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General Manager Ceasar Melidis ceasar@labarrariverside.com Assistant General Manager Chaza Schira chaza@labarrariverside.com



## CELEBRATION OF LIFE BUFFET

Includes Fresh Baked Bread, Soft Drinks, Coffee & Tea \$30 per person

**APPETIZERS** Select One | Additional Appetizer \$3 per person

**BRUSCHETTA** Classic Tomato Mozzarella Bruschetta

**MINI MEATBALLS** Marinara

SAUSAGE & PEPPERS Italian Sausage, Roasted Sweet Peppers, Garlic White Wine Sauce

BRUSSELS SPROUTS Bacon, Capers, Red Onion, Pecorino, Lemon Juice

**GARLIC KNOTS** Croissant Dough, Garlic Butter

Select One | Additional Salad \$3 per person SALAD

LA BARRA HOUSE SALAD Tomatoes, Cucumber, Radish, Green Olives

CAESAR SALAD Romaine, Parmesan, Sourdough Crostini

Select One | Additional Pasta \$5 per person **PASTA** 

**PENNE MARINARA** Marinara Sauce

**PENNE VODKA** Vodka Sauce **PENNE ALFREDO** Alfredo Sauce

**RIGATONI BOLOGNESE** Classic Bolognese Sauce

FOUR CHEESE TORTELLINI Prosciutto, Peas, Parmesan Cream Sauce

Select One | Additional Entrée \$6 per person **ENTRÉE** 

> LEONE'S LEMON CHICKEN Boneless Chicken Breasts, Garlic, White Wine CHICKEN PARMESAN Breaded Chicken Breasts, Marinara, Mozzarella

CHICKEN MARSALA Tender Chicken Breasts, Marsala Wine EGGPLANT PARMESAN Crispy Eggplant, Mozzarella, Marinara

**SALMON** Seared Salmon Fillet, Lemon Dill Sauce

WHITEFISH PICATTA Pan Seared White Fish Fillet, Capers, Lemon-Butter Wine SEARED BEEF TENDERLOIN TIPS Pearl Onions, Roasted Tomatoes, Red Wine

**STEAMED BROCCOLI** 

SIDES Select One | Additional Side \$3 per person

> **GARLIC MASHED POTATOES ROASTED POTATOES**

**CHEESY POLENTA ROASTED GREEN BEANS SAUTÉED MUSHROOMS** 

**DESSERT MINI CANNOLI & BROWNIES** 

## GENERAL INFORMATION

#### **GUARANTEE GUEST COUNT**

A guarantee of the final number of guests is required 72 hours before the function. If the patron does not confirm the guest count, the original number of guests, as specified on your Special Event Agreement, will be utilized as the guaranteed number.

#### **MENU SELECTION**

Menu selections must be confirmed no later than 7 days before the Event for all Events requiring a pre-selected menu.

#### SPECIAL DIETARY NEEDS

We can accommodate guests who have special dietary needs with separate meals. Please let us know when you place your menu selections, 7 days before the event.

## TAXES, SERVICE CHARGES AND FOOD & BEVERAGE MINIMUMS

All food and beverages provided by La Barra Riverside are subject to state and local taxes and in lieu of a gratuity, LaBarra Riverside adds a 20% service charge on all inhouse group dining events. Private Events in our Riverside Room have a food and beverage minimum of \$1,500 on weekdays and \$2,000 on weekends. The food and beverage minimum must be met before tax and service/gratuity charges. Any unmet minimum will be charged as a room fee. Be aware, that if your event extends beyond the contracted end time, an additional \$50 per hour will be added to the service charge, if not previously cleared with your Private Event Sales Manager.

## OUTSIDE FOOD & BEVERAGE AND MISCELLANEOUS CHARGES

La Barra Riverside's policy prohibits any food or beverage prepared outside of the restaurant from being served on the premises. Exceptions may be made at the Private Event Sales Manager's discretion for religious necessity or other specific circumstances. All arrangements must be made in advance and may require a supplemental signed agreement. La Barra Riverside has a corkage fee of \$20 per bottle of wine brought from outside the restaurant. All other alcoholic beverages are strictly forbidden from being brought into La Barra Riverside.

#### HANDICAP ACCESSIBILITY

Our restaurant is fully handicap accessible.

#### **EVENT SETUP & RENTALS**

We typically allow the host to arrive a maximum of 1 hour prior to the start of the event. However, this is contingent on scheduling. Please let us know if you are arriving prior to guest arrival time. We allow you to decorate, with the exception of confetti or glitter. Rental of specialty linens are available with advance notice. Rentals are contracted thru a third party vendor and are based on availability at an additional charge.

#### **AUDIO-VISUAL EQUIPMENT**

In the event your party requires audio-visual equipment, we can provide you with a Microphone, Speaker, or Podium upon request. An additional charge may be incurred for the usage of the equipment. It is the patron's responsibility to inform the Private Event Sales Manager of any rental arrangement that the patron has made with an outside rental company, including information on the delivery and pick-up of the equipment. The payment for rentals you arrange must be handled directly with the rental company. The restaurant or its staff may not assume any responsibility for setting up or operating your equipment or any rented equipment.

#### **CANCELLATIONS**

A Special Event Agreement signed by both the patron and Private Event Sales Manager, and an initial deposit (when applicable), are required to secure your reservation. Please refer to your Agreement for specific cancellation timelines and fees based upon the specifications of your event.

#### **CANCELLATION POLICY**

- Cancellation at any time up to 72 hours of the scheduled start time will result in a forfeit of the deposit amount on the below-listed card. Pending the approval of the Private Event Sales Manager, the deposit may be applied to a future event booked within 30 days of the cancellation of this event.
- Cancellation of the event within 72 hours of the scheduled start time will result in a cancellation charge based on 50% of the guaranteed number of guests or the food and beverage minimum (whichever is applicable to the event), all applicable state and local taxes, service charge, and the costs or cancellation fees associated with any special arrangement items.

#### **DEPOSITS & PAYMENT**

The patron agrees to comply with the following procedures for payment:

- To make any and all deposits required by the restaurant as specified in this contract.
- To pay the remaining balances immediately following the scheduled function, either by credit card or cash.
- No discounts gift cards or coupon specials may be applied toward contract parties.
- There will be an additional fee for a cash bar or separate checks if not previously cleared with your Private Event Sales Manager.

#### **CONTACT INFORMATION**

For Inquiries or Reservations Please Call or Email General Manager Ceasar Melidis ceasar@labarrariverside.com Assistant General Manager Chaza Schira chaza@labarrariverside.com 708.887.7700