

BANDIT







PRIVATE DINING

CONTACT

events@banditliquours.com

312.598.2883

dine amic catering & events



EVENT SPACES



The ideal space for a festive al fresco reception in the West Loop. Set off the back of Bandit in an intimate courtyard, this area boasts a built-in bar with mingling room for up to 75 guests. During the winter months the space is enclosed with walls and heaters to keep the party going all year round.





ELEVATED DINING

Our elevated dining space features direct views into our open air kitchen. Situated in the center of our first floor and next to our DJ booth, you will be the center of the party! The retro decor creates a perfect vibe for seated dinners up to 32 guests.

HIGH LIFE CORNER

Located in an intimate alcove of the main bar, this space gives guests the ability to see and be seen. Belly up to the bar to order drinks directly from the bartender and enjoy bites from the kitchen with a group of up to 30 guests for a happy hour or late night reception.



CLICK HERE TO VIEW A VIRTUAL WALK THROUGH OF OUR SPACES

EVENT SPACES

SECOND FLOOR

A stunning and energetic 4,000 square foot space located on our second floor offers a fully private venue for groups of up to 200 or semi-private spaces for groups of 25-75. Complete with AV functionality, this space is ideal for large corporate happy hours or social receptions with plenty of options for entertainment elements.





FULL VENUE

Enjoy exclusivity at Bandit with a group of up to 400 with a full venue buyout! Guests will feel the retro vibes from the moment they walk in. A full venue buyout combines our main bar, back patio and the entire second floor, creating the perfect space for large events of any kind.





CLICK HERE TO VIEW A VIRTUAL WALK THROUGH OF OUR SPACES



COCKTAIL EVENTS



BAR BITES

passed or displayed • priced per piece • 24 piece minimum

SOUTHWESTERN SALAD CUPS • 2.99

crisp romaine, napa cabbage, avocado, roasted corn, black beans, aged cheddar, chihuahua cheese, pico de gallo, tortilla strips, chipotle ranch dressing V

LYRA HUMMUS CUPS • 2.99

hummus, seasonal vegetables, crispy pita V, GF

KUNG PAO CAULIFLOWER • 3.99

honey, kecap, smoked almond, fresno chile V

CRISPY MOZZARELLA BITES • 3.99

hand pulled mozzarella, marinara. parmesan ranch V

QUESADILLA BITES • 2.99

pepper jack, chihuahua cheese, poblano peppers, charred onions, salsa verde V add chicken (+1)

DISCO WAFFLE BITES • 3.99

bulgogi short rib, hook's 5 year cheddar, 1-year kimchi

FAJITA SKEWERS • 5.99

choice of steak or shrimp red bell pepper, poblano pepper, onion, chimichurri marinade GF

MINI SHRIMP TOSTADA • 4.99

mango salsa, avocado, cilantro lime crema

MAC & CHEESE CUPS • 4.99

four cheese, bread crumbs, scallions V

TOMATO SOUP SHOOTERS • 5.99

grilled cheese bite V

MINI CAPRESE PANINI • 4.99

fresh mozzarella, basil, mighty vine tomatoes, pesto V add chicken (+ .99)

CHICKEN CAESAR SALAD WRAP • 3.99

crispy chicken, romaine lettuce, shaved kale & cabbage blend, boiled egg, crispy bacon, parmesan, nashville sauce

MINI LOBSTER ROLL • 12.99

warm garlic & herb butter, new england bun

NASHVILLE HOT CHICKEN TENDERS • 5.99

scallion pancake, slaw, avocado ranch

THE DIPLOMAT • 5.99

beef burger, crispy shallots, merkts cheddar, bacon jam, dill pickles, caramelized aioli, parker house bun

SHORT RIB SLIDER • 5.99

bulgogi braised, kimchi, gochujang aioli, bao bun

SPICY CHICKEN SLIDER • 5.99

cheddar cheese, pickle, coleslaw, spicy aioli

DESSERTS

passed or displayed • priced per piece • 24 piece minimum

NUTELLA BROWNIE BITES (V) • 3.99

FRESH BAKED MINI COOKIES (V) • 2.99

CHOCOLATE COVERED STRAWBERRIES (V, GF) • 2.99

V: VEGETARIAN GF: GLUTEN FRIENDLY



COCKTAIL EVENTS



STATIONED

displayed • priced per person • 24 person minimum

STARTERS

CHIPOTLE MAC & CHEESE • 4.99

four cheese, bread crumbs, scallions add lobster • 7.99

BARRIO QUESO • 7.99

served with corn tortilla chips authentic mexican blended cheese

CHIPS & GUACAMOLE • 6.99

served with tortilla chips pico de gallo, roasted garlic, jalapeño

LYRA HUMMUS • 8.99

pita crisps, sliced vegetables, pickled cauliflower, olives

CHICKEN WINGS • 6.99

2 pieces per person • 24 piece per flavor minimum served with ranch, carrots and celery

sauces:

bbq • ginger garlic habanero • buffalo

PESTO CHICKEN FLATBREAD • 17.99

priced per flatbread • cut into squares mozzarella, oven roasted tomato, pickled red onions, arugula, chile flakes

MARGHERITA FLATBREAD • 17.99

priced per flatbread • cut into squares tomatoes, mozzarella, fresh basil



SALADS

MAKE ANY SALAD A WRAP

SOUTHWESTERN • 5.99

crisp romaine, napa cabbage, avocado, roasted corn, black beans, aged cheddar, chihuahua cheese, pico de gallo, tortilla strips, chipotle ranch dressing V

ASIAN CHICKEN • 6.99

napa & red cabbage, shaved kale, edamame, shredded carrot, crispy noodles, roasted peanuts, sesame seeds, lemon vinaigrette

CHICKEN CAESAR SALAD • 6.99

romaine lettuce, shaved kale & cabbage blend, boiled egg, crispy bacon, parmesan, nashville sauce

ENTRÉE STATIONS

TACOS • 20.99

served with corn tortillas

choice of:

shrimp, chicken or steak

choose your toppings:

charred onions, chopped onions cotija cheese, cilantro, salsa picante, pico de gallo, salsa verde

FAJITAS • 14.99

choice of:

grilled skirt steak or shrimp

served with:

roasted scallions, bell peppers, spanish onions, charred tomatoes







available friday, saturday & sunday

FAMILY STYLE BRUNCH

34.99 priced per person

FIRST COURSE

host pre-selects 2

NASHVILLE HOT CHICKEN TENDERS THE DIPLOMAT • DISCO WAFFLE FRIES **CINNAMON ROLL • FRENCH TOAST STICKS**

SECOND COURSE

host pre-selects 2

groups of 20 or less may order their choice of 1 entreé onsite

PB&J FRENCH TOAST • BREAKFAST SANDWICH CHICKEN & WAFFLES • AVOCADO TOAST STEAK OR SHRIMP TACOS • CHILAQUILES **DOUBLE BANDIT BURGER**

BRUNCH STATIONS

displayed • priced per piece

BAR BITES

MINI CINNAMON ROLLS • 2.99 FRENCH TOAST STICKS • 2.99 **DISCO WAFFLE FRIES • 3.99** NASHVILLE HOT CHICKEN TENDERS • 5.99 THE DIPLOMAT • 5.99

ENTRÉES

PB&J FRENCH TOAST • 8.99 **CHICKEN & WAFFLES • 10.99 AVOCADO TOAST • 8.99** CHILAQUILES • 9.99 **BREAKFAST BURRITO • 8.99 DOUBLE BANDIT BURGER • 19.99**

= SIDES ====

priced per piece • family style or displayed

FRESH FRUIT • 3.99

CHEESY POTATOES • 3.99

CHIPOTLE MAC & CHEESE • 4.99

SCRAMBLED EGGS • 5.99

THICK CUT BACON • 4.99

BREAKFAST SAUSAGE • 4.99









BEVERAGE PACKAGES



priced per person

PREMIUM

PREMIUM SPIRITS • SPECIALTY COCKTAILS • MARTINIS • NEAT POURS **UPGRADED WINES • ALL IMPORTED & DOMESTIC BEERS**

> TWO HOUR • 54.99 THREE HOUR • 64.99

STANDARD

WELL SPIRITS • HOUSE RED & WHITE WINES • LIMITED IMPORTED & DOMESTIC BEERS

does not include specialty cocktails, shots, neat / rocks pours or martinis

TWO HOUR • 44.99 THREE HOUR • 54.99

BEER & WINE

HOUSE RED & WHITE WINES • LIMITED IMPORTED & DOMESTIC BEERS

TWO HOUR • 34.99 THREE HOUR • 44.99

MIMOSA & BLOODY MARYS

available until 3:00pm on saturday & sunday only

UNLIMITED BLOODY MARYS & MIMOSAS • COFFEE • ICED/HOT TEA • SODA

TWO HOUR • 34.99

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 GUEST 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





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

The Bandit 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 an event contract minimum 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).

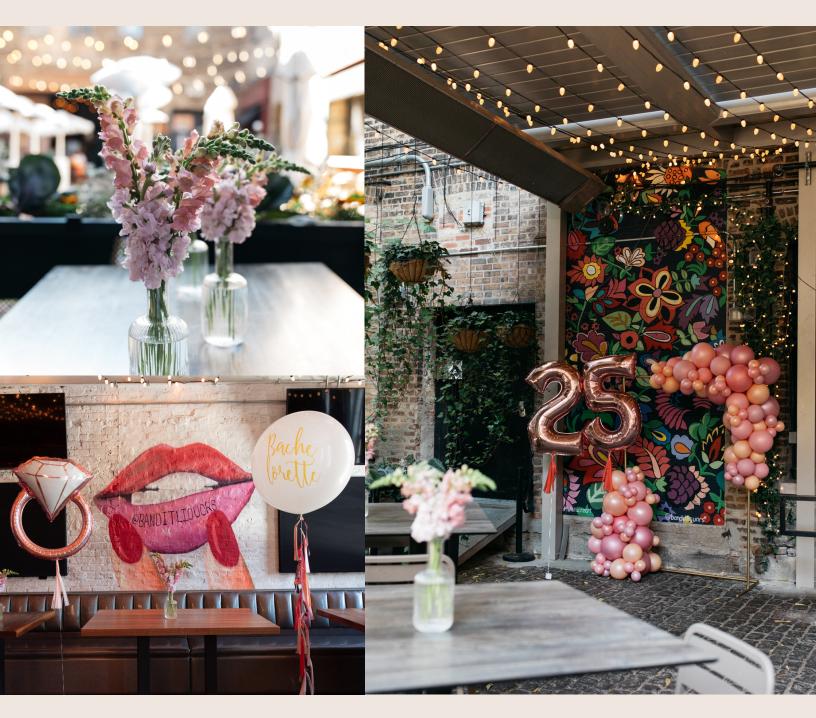
SERVICE CHARGE

An 18% minimum Service Charge will be added to the final bill. Additional 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 an additional gratuity for the event staff, only the 18% Service Charge will be applied. The Service Charge will be remitted in its entirety to the service staff.

ADMINISTRATIVE FEE

An Administrative Fee in an amount equal to 5% 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.

BANDIT × Paris312



Celebrate Effortlessly

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OUR AFFILIATE VENUES





dine amic catering & events















BAR LA RUE









ON TWO



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