



• IRISH PUB & CAFÉ •

Nº 345
EAST OHIO
STREET

CHICAGO, ILLINOIS 60611

W W W . D 4 P U B . C O M

D4'S PARTY PLANNING GUIDE

• D4 PARTY PLANNING 2026 •

D4 Irish Pub & Café is the ideal setting to host your next event. We can accommodate any size group up to 250 guests and can tailor any private event to your specific needs creating a memorable occasion for birthday parties, weddings, reunions, corporate events, holiday parties, anniversaries and more.



D4 PARTY PLANNING MADE EASY

STEP 1

Select your Date, Time and Guest Count

STEP 2

Select your Food Package, Buffet or Family Style Menu or Create Your Own Menu

STEP 3

Select Your Beverage Package, Number of Drink Tickets or a Host Bar

We do not charge a room rental fee, however, there may be a minimum food and beverage charge based on the size of your group.

There is a 20 guest minimum for all package pricing.
Groups of less than 20 are welcome to order from our regular menu.

A credit card number is required at the time of booking to finalize your reservation. Cancellations must be made two weeks prior to your event or a \$200 cancellation fee will apply. We require a guaranteed guest count 48 hours prior to your event and you will be billed based on this figure. If more guests attend the event, you will be billed accordingly. Sales tax (11.75%) and a 20% gratuity will be added to the final bill.

D4 cannot bill or collect payment from individual guests.
One bill will be given to the party host and full payment is due in the form of cash, credit card or corporate check the day of the event.

Prices and Availability are Subject to Change

Please contact D4 for more information at events@d4pub.com or visit our website: www.d4pub.com.

FOOD PACKAGES

All Food Packages are Served Buffet Style and include Soda, Iced Tea and
Two Brothers Organic Coffee or Decaf
MINIMUM 20 GUESTS

D1

SMALL BITES
\$30/GUEST

Caprese Skewers, Beer Battered Chicken Fingers,
Fried Mozzarella Rounds, Housemade Tortilla Chips with
Guacamole and Pico de Gallo, Classic Bruschetta

D2

COMFORT
\$34/GUEST

Hummus & Naan Crudité Platter, Artisan Cheese
Platter, Beer Battered Chicken Fingers, Cocktail
Meatballs, Fried Mozzarella Rounds, Burrata & Tomato
Toasts

D3

GAME DAY
\$38/GUEST

Housemade Potato Chips with Triple Onion Dip, Beer Battered
Chicken Fingers, Mini Irish Cheddar Burgers, Irish Mac &
Cheese, Housemade M&M Chocolate Chip Cookies and Brownies

D4

FEAST
\$52/GUEST

Cheese & Charcuterie Platter, Hummus & Naan Crudité Platter,
Burrata & Heirloom Tomato Toasts, Cocktail Meatballs, Chicken
Empanadas, Beer Battered Chicken Fingers, Short Rib &
Coleslaw Minis, Housemade M&M Chocolate Chip Cookies and
Brownies

SPECIALTY PACKAGES

PIZZA PARTY
\$34/GUEST

Cheese, Pepperoni and Grilled Vegetable Flatbread Pizzas,
Caesar Salad or Garden Salad, Housemade Potato Chips,
Housemade M&M Chocolate Chip Cookies and Brownies

LUCK OF THE IRISH
\$40/GUEST

Smoked Salmon Toasts, Hand Battered Fish & Chips,
Shepherd's Pie, Crispy Brussel Sprouts, Irish Mac & Cheese,
Bread Pudding Bites

SLIDER SOCIAL
\$40/GUEST

Select Three:

Irish Cheddar Sliders | BBQ Pulled Pork & Chipotle Slaw
Portobello Mushroom & Pesto | Short Rib & Slaw
Crispy Fish & Tartar

Housemade Potato Chips and Triple Onion Dip, Garden Salad,
Irish Mac & Cheese, Crispy Brussel Sprouts

CREATE YOUR OWN MENU

PLATTERS | 20 SERVINGS PER PLATTER

HUMMUS & NAAN CRUDITÉ	\$90
garlic hummus, naan bread, fresh cut veggies	
ARTISAN CHEESE & CHARCUTERIE	\$160
italian specialty meats, domestic and imported cheeses, nuts, dried fruit, olives	
CHILLED JUMBO SHRIMP COCKTAIL (5 lbs).....	\$140
bloody mary cocktail sauce, lemon wedges	
VEGETABLE CRUDITÉ	\$80
fresh cut vegetables, habanero ranch dip	
FRESH FRUIT & WHIPPED RICOTTA	\$95
seasonal fruit, whipped ricotta cheese	
ARTISAN CHEESE PLATTER	\$120
assorted cheeses, dried and fresh seasonal fruit, nuts, jam, crackers	
TORTILLA CHIPS, GUACAMOLE & PICO DE GALLO	\$90
HOUSEMADE POTATO CHIPS	\$70
triple onion dip	
SMOKED SALMON PLATTER	\$180
norwegian smoked salmon, boursin cheese, tomatoes, red onion, capers, radish, toasted country bread	

SMALL PLATES | 2 DOZEN MINIMUM PER ITEM

Beer Battered Chicken Fingers.....	\$40/DOZEN
Caprese Skewers.....	\$36/DOZEN
Fried Mozzarella Rounds.....	\$34/DOZEN
Bacon Wrapped Dates.....	\$34/DOZEN
Chicken Empanadas.....	\$45/DOZEN
Vegetable Empanadas.....	\$42/DOZEN
Cocktail Meatballs.....	\$46/DOZEN
Avocado & Cucumber Toasts.....	\$38/DOZEN
Burrata & Heirloom Tomato Toasts.....	\$40/DOZEN
Roasted Red Pepper & Goat Cheese Toasts.....	\$36/DOZEN
Classic Bruschetta Toasts.....	\$36/DOZEN

FLATBREAD PIZZAS | MINIMUM OF 6

CHEESE fresh mozzarella, shredded mozzarella, tomato sauce.....	\$18 EACH
GRILLED VEGETABLE seasonal grilled vegetables, shredded mozzarella, tomato sauce.....	\$20 EACH
PEPPERONI pepperoni, fresh mozzarella, shredded mozzarella, tomato sauce.....	\$24 EACH
REUBEN corned beef, sauerkraut, swiss cheese, 1000 island dressing.....	\$28 EACH

SLIDERS | 2 DOZEN MINIMUM PER ITEM

Irish Cheddar Burgers.....	\$50/DOZEN
Short Rib & Slaw.....	\$50/DOZEN
Chicken Salad.....	\$46/DOZEN
Portobello Mushroom & Pesto.....	\$46/DOZEN
BBQ Pulled Pork & Chipotle Slaw.....	\$48/DOZEN
Crispy Fish & Tarter.....	\$55/DOZEN
House Braised Corned Beef.....	\$68/DOZEN
Reuben (swiss cheese, sauerkraut, 1000 island dressing).....	\$80/DOZEN

SALADS | SERVES 20 GUESTS

D4 HOUSE SALAD	\$90
crispy bacon, bleu cheese crumbles, red onion, avocado	
GARDEN	\$80
field greens, cucumber, tomato, carrots, roasted corn, watermelon radish	
CAESAR	\$75
romaine, parmesan, garlic croutons	
CHOPPED SALAD	\$85
romaine, roasted corn, tomato, goat cheese, avocado, dates, almonds	

SIDES | SERVES 20 GUESTS

IRISH MAC AND CHEESE	\$115
irish cheddar, garlic panko topping	
GRILLED VEGETABLES	\$90
variety of seasonal vegetables	
CRISPY BRUSSEL SPROUTS	\$95
sea salt, lemon	
D4 SLAW	\$65
danish ball head cabbage, buttermilk lime dressing	
CRISPY RED POTATOES	\$70
oven roasted red potatoes	
MASHED POTATOES	\$75
CREAMED SPINACH	\$90
fresh baby spinach, heavy cream, garlic, parmesan	

DESSERTS | 2 DOZEN MINIMUM PER ITEM

Bread Pudding Bites.....	\$36/DOZEN
Decadent Brownies.....	\$36/DOZEN
Housemade M&M Chocolate Chip Cookies.....	\$34/DOZEN
Dessert Assortment.....	\$42/DOZEN
assorted brownies, apple crumble bars, raspberry lemon bars, housemade cookies	
Individually Wrapped Jumbo M&M Chocolate Chip Cookies.....	\$60/DOZEN

BRUNCH BUFFET

Includes Fresh Juices, Two Brothers Organic Coffee or Decaf, Sodas and Iced Tea

ADULTS 2 HOURS \$34 | 3 HOURS \$44
CHILDREN AGES 5-12 2 HOURS \$15 | 3 HOURS \$25
MINIMUM 20 GUESTS

Irish Cheddar Scones | Fresh Fruit Platter | Scrambled Eggs | Irish Sausage
Applewood Smoked Bacon | Breakfast Potatoes | French Toast | Eggs Benedict

DINNER BUFFET

Includes Unlimited Soda, Iced Tea, Two Brothers Organic Coffee or Decaf

ADULTS \$65 / CHILDREN AGES 5-12 \$24
MINIMUM 20 GUESTS

STARTERS

select two

Hummus & Naan Crudité | Cocktail Meatballs | Caprese Skewers
Burrata & Heirloom Tomato Toasts | Fried Mozzarella Rounds

SALADS

select two

D4 House Salad *crispy bacon, bleu cheese crumbles, red onion, avocado*
Garden *field greens, cucumber, tomato, carrots, roasted corn, watermelon radish*
Caesar *romaine, parmesan, garlic croutons*
Chopped Salad *roasted corn, tomato, goat cheese, avocado, dates, almonds*

ENTREES

select two

Lemon Roasted Chicken | Bourbon Glazed Salmon | Shepherd's Pie | Fish & Chips
Braised Beef Short Ribs | Beef Tenderloin (*add \$7 per guest*)

SIDES

select two

Grilled Seasonal Vegetables | Crispy Brussel Sprouts | Garlic Mashed Potatoes
Roasted Red Potatoes | Creamed Spinach | Irish Cheddar Mac n' Cheese

DESSERT

assorted brownies, apple crumble bars, raspberry lemon bars, housemade cookies

PLATED DINNER MENU

Includes Unlimited Soda, Iced Tea, Two Brothers Organic Coffee or Decaf

ADULTS \$65 / CHILDREN AGES 5-12 \$24
MINIMUM 20 GUESTS

CHOICE OF STARTER

French Onion Soup | Garden Salad

CHOICE OF ENTREE

Shepherd's Pie | Fish & Chips | Lemon Herbed Chicken
Bourbon Glazed Salmon | Beef Tenderloin (*add \$7/guest*)

DESSERT

Mini Apple Pie with Vanilla Ice Cream

CHOICE OF BEVERAGE

Glass of house wine or draft/bottled beer (*\$10 limit*)

BAR PACKAGES

Includes Unlimited Soda, Iced Tea, Two Brothers Organic Coffee or Decaf
MINIMUM 20 GUESTS

D1

BEER & WINE

Domestic & Imported Beers, Hard Seltzers, Rex Goliath House Wines, Wycliff Sparkling Wine

2 HOURS \$29/GUEST | 3 HOURS \$40/GUEST

D2

DELUXE

House Liquor, Domestic & Imported Beers, Hard Seltzers, Rex Goliath House Wines, La Farra Prosecco

2 HOURS \$34/GUEST | 3 HOURS \$45/GUEST

D3

PREMIUM

One Specialty Cocktail, Premium Liquor, Domestic & Imported Bottled and Draft Beers, Hard Seltzers, Rex Goliath House Wines, La Farra Prosecco

2 HOURS \$42/GUEST | 3 HOURS \$55/GUEST

D4

V.I.P.

Two Specialty Cocktails, Call & Premium Liquor, Domestic & Imported Beers, Hard Seltzers, Rex Goliath House Wines, La Farra Prosecco

(Shots are not included)

2 HOURS \$50/GUEST | 3 HOURS \$65/GUEST



BRUNCH BAR PACKAGES



MIMOSA BAR

2 Hours \$24/guest | 3 Hours \$34/guest

CLASSIC JUICES – Choose Three - Mango, Orange, Peach, Pineapple, Cranberry, Pomegranate
+\$150 Attendant Fee

BLOODY MARYS

2 Hours \$26/guest | 3 Hours \$36/guest

BLOODY MARYS AND MIMOSAS

2 Hours \$26/guest | 3 Hours \$36/guest



OTHER BEVERAGE OPTIONS



SOFT DRINKS ONLY - \$8 / GUEST

Unlimited Soda, Fruit Juices, Iced Tea and Two Brothers Organic Coffee or Decaf

DRINK TICKETS - \$10 EACH

Redeemable for a Draft or Bottled Beer, Hard Seltzer, Rex Goliath House Wine, Well Liquor Mixed Drink or Soft Drink

ZERO PROOF 2 HOURS

2 Hours \$22/guest | 3 Hours \$32/guest

Selection of mocktails, non-alcoholic beers, gruvi dry secco and gruvi bubbly rose, fresh juices, sodas, coffee and tea

HOST BAR

One tab will be run for all drinks based on consumption



BUBBLY TOASTS



WYCLIFF SPARKLING

\$5/GUEST

LAFARRA PROSECCO

\$8/GUEST