

BIGSTAR

WRIGLEYVILLE

EVENTS



tacos. whiskey. honky tonk

3640 N Clark St.

Chicago, IL 60613

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708.232.6664



EVENT SPACES



CANTINA ROOM

55 SEATED
75 STANDING

PATTERSON ROOM

50 SEATED
70 RECEPTION



ENTIRE UPSTAIRS

100 SEATED
150 RECEPTION



ENTIRE RESTAURANT

200 SEATED
400 RECEPTION



*Minimum varies based on season and day of the week, please refer to your sales manager for more information.

*Minimums are not inclusive of tax, service, or admin fee.

TACO PARTY

All Taco Party packages come with Chips & Salsa. Upgrade with fresh guacamole [+\$5/pp] or queso dip [+\$4/pp]

Big Star Bash

\$25

Choice of:
3 Tacos

Big Star Celebration

\$30

Choice of:
3 Tacos
1 Side

Big Star Jamboree

\$40

Choice of:
3 Tacos
2 Sides

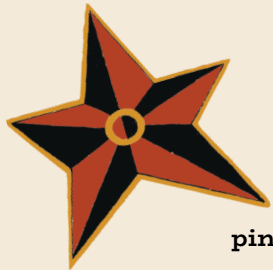
TACO SELECTIONS



Al Pastor (pork shoulder)
Panza (pork belly)
Birria (beef)
Carne Asada (steak) [+\$2/pp]
Pollo (chicken)
Pescado (grilled fish)
Papas (spicy potato)
Hongos (mushroom)



SIDES



Frijoles Charros

pinto beans, poblano pepper, tomato,
queso fresco, onion

Elotes

roasted corn, queso cotija,
chipotle mayo, cilantro

Garlic Rice

Vegetables en Escabeche

pickled carrots, cauliflower,
serrano peppers

Ensalada de Big Star [+\$5/pp]

romaine, radish, black beans, cucumber, red onion,
avocado, pumpkin seeds, mint, queso fresco,
chile-ranch dressing

- Taco Party Packages are served buffet-style.
- Guests build their own tacos with our fresh handmade corn tortillas. (Flour tortillas available on request. Additional charges apply.)
- Standard garnishes include: salsa roja & verde, cilantro, raw onion, pickled red onion, grilled pineapple, lime wedges, and queso cotija.
- Upgrade with fresh guacamole [+\$5/pp], Oaxacan crema [+\$2/pp], habanero salsa [+\$2/pp]



MENU ENHANCEMENTS

PASSED APPETIZERS

Prices listed are per piece

Empanadas \$3

choice of :

Tinga Pollo

Carnitas

Papas & Chorizo

Queso Epazote

Tamales \$5

choice of:

Pollo

Chorizo con Papas

Black Bean & Queso

Mini Tostadas \$4

Tuna

salsa seca, green onion, pepitas

Shrimp Borrachos

corn salad, refried beans

Brussels Sprouts

pipian verde, refried beans, pickled chilis

Ceviche Verde Mixto \$4

barramundi, shrimp, jicama

green chile avocado salsa,

cucumber, cilantro

Walking Taco \$5

pinto bean dip, chihuahua cheese, chili sauce,

onions cilantro, served in 3oz Frito Lay Bag

DESSERTS

\$3 each

Horchata Rice Krispies

Mexican Chocolate Brownies

Caramel Pretzel Cookies

Chocolate Chip Cookies (GF)

BEVERAGES

PRICES
LISTED ARE
PER PERSON

DRINK PACKAGES

BEER + WINE

\$26 - 2 hours

\$34 - 3 hours

includes Cervezas Mexicanas, Classic Beers, Wine,
Non-Alcoholic Beverages

CRAFT BEER + WINE

\$30 - 2 hours

\$40 - 3 hours

includes Rotating Craft Selections, Cervezas Mexicanas,
Classic Beers, Wine, Non-Alcoholic Beverages

BIG STAR CLASSIC

\$36 - 2 hours

\$45 - 3 hours

Choice of 2 Big Star Cocktails

also included: Mixed Drinks,
Rotating Craft Selections, Cervezas Mexicanas,
Classic Beers, Wine, Non-Alcoholic Beverages

BIG STAR PREMIUM

\$45 - 2 hours

\$55 - 3 hours

Choice of 4 Big Star Cocktails

also included: Classic Cocktails, Mixed Drinks, Rotating
Craft Selections, Cervezas Mexicanas, Classic Beers, Wine,
Non-Alcoholic Beverages

COCKTAILS

**AGAVE
MARGARITA**

LA PALOMA

HIBISCUS AGUA FRESCA

RANCH WATER

WHISKEY

BIG STAR OLD FASHIONED

BAKERSFIELD MULE

CUSTOM
BEVERAGE
MENUS
AVAILABLE

HOSTED BAR

All beverages are charged on
consumption, standard restaurant
pricing will apply.

Amount will be applied to the Food
+ Beverage Minimum



FAQ

LOCATION + PARKING

Big Star Wrigley is located at 3640 N Clark St directly across from Wrigley Field. Parking is street/metered. Valet and self-parking garage at Hotel Zachary may be available with advance notice.

FOOD + BEVERAGE MINIMUMS

Food and beverage minimums are the dollar amount that needs to be achieved in order to fulfill the private event contract before taxes and fees. Food and beverage minimums will vary by date but we would love to create a customized proposal for your review.

MENU SELECTIONS

Menus are subject to seasonal changes.
Final menu selections are due 10 business days prior to your event.

DIETARY REQUESTS

Our culinary team will gladly accommodate dietary restrictions and allergies with at least 48 hours advance notice of requests.

OUTSIDE CAKES + SWEETS

Cake cutting or outside dessert fee is \$3 per person.
All outside desserts must be from a reputable, insured bakery.

FINAL GUARANTEE

Guaranteed number of attendees is due 7 business days prior to the date of the event.

TAXES, GRATUITY + FEES

10.75% tax, 20% service charge, and 3% administrative fee are added to all final bills

CONTRACT + CONFIRMATION

A 50% deposit and signed contract are required to book an event. The deposit is non-refundable and will apply towards your final bill.

