BIGSTAR

TACOS. WHISKEY. HONKY TONK

PRIVATE EVENTS

ONE OFF
CATERING & EVENTS

LOCATIONS

An homage to the honky-tonk bars found throughout Bakersfield, California, Big Star is Chicago's bourbon and beer-focused, taco-slinging, honky-tonk hangout. Menu staples include Mexican street-food favorites like A1 Pastor tacos on fresh corn tortillas as well as our classic Big Star Margaritas and Old Fashioneds. We have two locations in Chicago with options for groups of 10-300+.

BIG STAR WICKER PARK -- 1531 N Damen

For over 15 years, Big Star Wicker Park has been a staple in the Wicker Park neighborhood.

The restaurant offers the ultimate taco party setting with its stylish atrium, spacious patio, and newly added indoor and outdoor solar-powered event space.

Whether you're hosting a casual social gathering or a lively celebration, these vibrant spaces are the perfect place to throw an unforgettable taco-filled party.





BIG STAR WRIGLEYVILLE -- 3640 N Clark St

Big Star Wrigleyville boasts unbeatable views of the iconic Wrigley Field, setting the stage for an unforgettable game-day hangout. It's the perfect place to gather before, during, or after the big game.

Experience the heart of Wrigleyville from our second-floor event spaces, featuring retractable accordion windows that blur the line between our venue and the vibe of the neighborhood.

Fly your own 'W' by hosting your next event at Big Star Wrigleyville!





PASSED OR STATIONED HORS D'OEUVRES

Priced per piece.
Minimum order 25 pieces.

Ceviche Verde
Shrimp, barramundi, jicama, avocado salsa...$8

Oyster Cóctel
Shucked oyster, jalapeño, 'Back to Life' salsa...$8

Elote Fritter
Corn masa fritter, charred corn, cotija cheese, chipotle chili, Oaxacan crema...$3

Mini Cheese Quesadillas
Fresh masa tortillas, epazote, queso Chihuahua, avocado salsa...$3

Albondigas
Mexican-style pork meatballs, spicy tomato sauce, queso cotija...$3

Fresh Masa Sopes
- Plantain and black bean, crema, queso fresco...$4
- Braised beef, queso fresco, salsa molcajete...$5

Taquitos
- Braised chicken, mole poblano, crema, queso fresco...$4
- Potato, queso Oaxaca, crema, salsa seca...$3

Mini Tostadas
- Tuna crudo, salsa seca, green onion...$6
- Brussels sprouts, black beans, pipian verde...$4
- Shrimp borrachos, frijoles refritos, corn pico de gallo...$6

BIG STAR BARS

Interactive & self-serve food stations to enhance your event. Priced per person.

Guacamole Bar

Classic Big Star guacamole & fresh tortilla chips

Choice of 5 Toppings:
tomatoes, roasted poblanos, grilled onions, queso fresco, smoky bacon, poached shrimp, radish, pickled jalapeños

$10 per person



Seafood Bar

Crab & mango tostadas, shrimp cóctel, ceviche verde mixta, salsas and tortilla chips

$25 per person

Fresh Steamed Tamales

Choice of 2:

- Black Bean + Queso
- Braised Beef
- Chicken

Toppings: mole, poblano cream, crema, queso fresco, cilantro, pickled red onions, rajas

$20 per person



Nacho Bar

Fresh tortilla chips with toppings: queso, pickled jalapeños, cilantro, pico de gallo, & black beans

Choice of 2 Salsas:
Verde, Chipotle, Seca, or Habanero [+$2}

Upgrades:
Guacamole [+$5]
Pollo, Al Pastor, Birria [+$4]

$10 per person

Oaxacan Tlayuda

Hearth oven baked Oaxacan flatbread topped with black beans, Chihuahua cheese, cilantro, pickled red onion, salsa verde, & queso fresco
Think of it like a Mexican pizza!

Served with choice of 1:

- Pork Carnitas
- Grilled Chicken
- Poblano Rajas
- Chile Braised Beef

$20 per person

BUILD-YOUR-OWN TACO BAR

BIG STAR BASH	BIG STAR CELEBRATION	BIG STAR JAMBOREE
$25 per person	$30 per person	$40 per person
Choice of: 3 Tacos	Choice of: 3 Tacos, 1 Side	Choice of: 3 Tacos, 2 Sides

All Taco Bar packages come with chips & salsas

TACO SPECIALTIES

Al Pastor (pork shoulder)
Panza (pork belly)
Birria (shredded beef)
Carne Asada (steak) +$2
Pollo (chicken)
Pescado (grilled fish)
Papas (spicy potato)

*Additional vegetarian and vegan taco options are available upon request. Inquire with Event Sales Manager.

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 per person
Romaine, radish, black beans, cucumber, red onion, avocado, pumpkin seeds, mint, queso fresco,
Choice of chile-ranch dressing or chipotle-agave vinagrette

ACCOMPANIMENTS

Standard garnishes include:
salsa verde, chipotle salsa, cilantro, white onion, pickled red onion, lime wedges, queso fresco
*Al Pastor includes grilled pineapple
*Pescado includes chipotle mayo & cabbage slaw

Taco Bar Upgrades:
Fresh guacamole...$5 per person
Queso dip...$3 per person
Oaxacan crema...$2 per person
Habañero salsa...$2 per person



Taco Bar Packages are served buffet-style. Guests build their own tacos with our fresh made-daily corn tortillas.
*flour tortillas available upon request [+$2 per person]

Minimum 25 guests required for taco bar package.

BIG STAR BARS (cont.)

Chef Stations: Staffed by our Big Star Team
Priced per person + Additional staffing fees

Quesabirria Bar

Beef birria tacos griddled to order on corn tortillas with Chihuahua cheese. Accompanied by diced white onion, cilantro, and beef consommé for dipping.

$18 per person + $250 chef fee

Michelada & Raw Bar

Our chef will select 3 of the freshest seafood options available from our purveyors. Paired with our zesty Michelada, traditional garnishes, and your choice of beer.

$30 per person

Add fresh-shucked oyster station for additional $10/pp + $250 chef fee

Whole Roasted Fish

A traditional dish from the coastal town of Veracruz: flaky whole roasted fish is served with fresh tortillas, cabbage slaw, chipotle aioli, pico de gallo, pickled red onion, poblano cream, salsa Veracruzana

$25 per person + $250 chef fee

Suckling Pig Roast

Succulent, slow-roasted pork served carnitas-style with fresh tortillas, pickled red onion, salsa Mexicana, cilantro, white onion, queso cotija, salsa verde, chipotle salsa

$30 per person + $250 chef fee

Minimum 40 guests. Order must be placed 2 weeks prior to event date.

DESSERTS

Churro Bar

Fresh fried churros served with the following accompaniments for dipping:
caramel sauce, chocolate sauce, cinnamon sugar, whipped cream, & seasonal fruit sauce

$12 per person

Dessert Platters

Platters can be passed or stationed.
Minimum order of 25 per item required.

$3/per piece

Horchata Rice Krispies
Mexican Chocolate Brownie
Caramel Pretzel Cookie
Chocolate Chip Cookie (GF)

Tres Leches Cake

½ sheet cake prepared by our bakery team. Serves 28.

$95





FAMILY-STYLE DINING

$45 per person

Available for groups 10-30

Choose 1 appetizer, 3 tacos, 1 side & 1 dessert

APPETIZERS

Queso Fundido
melted queso Chihuahua, rajas poblano, housemade chorizo, fresh tortillas

Big Star Nachos
melty cheese sauce, tortilla chips, pico de gallo, pickled jalapeños, black beans, salsa seca, guacamole, cilantro

Chips & Dips
homemade tortilla chips, salsa verde, chipotle salsa, fresh guacamole, queso dip

TACOS

Al Pastor
Marinated pork shoulder, grilled pineapple, grilled onion, cilantro

Pollo
Grilled chicken thigh, poblano salsa, queso fresco, pickled red onion, cilantro

Carne Asada Taco [+$2]
Marinated flank steak, banana pepper, salsa molcajete, guacamole, white onion, cilantro

Pescado Taco [+$2]
Beer-battered tilapia fillet, chipotle mayo, cabbage, red onion, lime, cilantro

Papas con Rajas Taco
Potato, rajas chipotle, queso cotija, onion, cilantro

Camarones Fritos Taco
Crispy shrimp, serrano crema, corn pico de gallo, cilantro

Panza Taco
Braised pork belly, tomato-guajillo salsa, queso fresco, white onion, cilantro

*Additional vegetarian and vegan taco options are available upon request. Inquire with Event Sales Manager.

SIDES

Elotes
Mexican-style street corn: roasted corn, queso cotija, chipotle mayo, cilantro

Rice & Beans
Garlic Rice & Frijoles Charros: pinto beans, poblano pepper, tomato, queso fresco, onion

DESSERTS

Mexican Chocolate Brownie

Horchata Rice Krispy



Ask about our family-style game-day packages at Big Star - Wrigleyville!
*Starting at $35/person





BRUNCH

Starting at $30 per person

Family-style available for groups 10-30

Buffet-style available for groups 30+

BRUNCH BASH

$30 per person

Choice of:

2 Entrees,

2 Sides

BRUNCH CELEBRATION

$40 per person

Choice of:

2 Entrees, 2 Sides,

Agua Fresca Station

ADD-ONS

Coffee station: $3/pp

Extra Side: $3-$5/pp

Extra Entree: $8/pp

Unlimited Beverage Packages priced separately

All Brunch packages come with chips & salsas

BRUNCH ENTREES

Chorizo con Papas Tacos
Chorizo verde, scrambled eggs, fried potatoes, salsa verde, onions

Carne Asada Breakfast Tacos
Marinated skirt steak, banana peppers, scrambled eggs, salsa molcajete, avocado

Breakfast Burrito
Scrambled eggs, hashbrowns, frijoles charros, salsa seca, crema, avocado, green onions, griddled in a flour tortilla

Chilaquiles
Tortilla chips, queso Chihuahua, puya chili salsa, queso fresco, scrambled eggs

Churro French Toast
Thick cut brioche, churro butter, maple syrup

SIDES

Frijoles Charros
Pinto beans, poblano pepper, tomato, queso fresco, onion

Garlic Rice

Fresh Fruit with Tajin [+$2]

Papas
Smashed breakfast potatoes with green onions

PQM Thick-cut Bacon

PQM Sausage

BIGSTAR
WICKER PARK



FULL SOLAR PATIO
100 Seated
130 Standing

HALF SOLAR PATIO
East Side
60 Seated
80 Standing





HALF SOLAR PATIO
West Side
40 Seated
50 Standing

FULL RESTAURANT BUYOUT
Check with your sales manager for additional details

*Minimums 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.



KIDS PARTIES

$25 per child (10 and under)

MENU

served buffet-style or family-style

Tortilla Chips & Queso

Quesadillas (choose one)

- Chicken or cheese

Garlic Rice

Choice of 1 Taco:

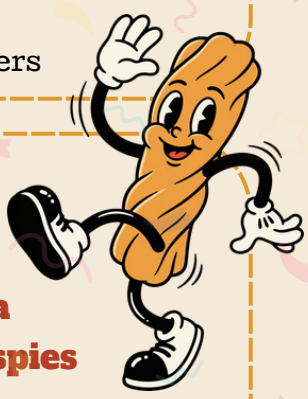
- Pollo
- Pescado
- Birria

Choice of Beverage:

- Apple juice box
- Limeade

Maraca Decorating:

•Includes wooden maracas to decorate with colorful markers & stickers



DESSERT

separate add on

Churro Bar

- Fresh fried churros served with the following accompaniments for dipping:

caramel sauce, chocolate sauce, cinnamon sugar, whipped cream, & seasonal fruit sauce + sprinkles

$8 per person

Tres Leches Cake

- ½ sheet cake prepared by
- our bakery team. Serves 28.

$95

Horchata Rice Krispies

$3/each

Mexican Chocolate Brownie

$3/each

Activity Add On:

•Star shaped pinata filled with assorted candy

$100



FAQ

- 2 hour reservation blocks available for kids' parties
- Rental fee or food & beverage minimum required
- Add-ons like custom coloring menus and party favors available!





DRINK PACKAGES

BASIC BEER & WINE

2 Hours $28 ··· 3 Hours $36

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

PREMIUM BEER & WINE

2 Hours $32 ··· 3 Hours $42

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

BIG STAR CLASSIC

2 Hours $38 ··· 3 Hours $47

Includes:
Choice of 2 Big Star Cocktails
Mixed Drinks, Rotating Craft Beer Selections, Cervezas Mexicanas, Classic Beers, Wine, Cider, Seltzer, Non-Alcoholic Beverages

BIG STAR PREMIUM

2 Hours $47 ··· 3 Hours $57

Includes:
Choice of 4 Big Star Cocktails
Mixed Drinks, Rotating Craft Beer Selections, Cervezas Mexicanas, Classic Beers, Wine, Cider, Seltzer, Non-Alcoholic Beverages

BIG STAR COCKTAILS

AGAVE

- Margarita
- La Paloma
- Hibiscus Agua Fresca
- Ranch Water

WHISKEY

- Old Fashioned
- Bakersfield Mule

HOSTED BAR

All beverages are charged on consumption; standard restaurant pricing will apply. Amount will be applied to the Food + Beverage Minimum

Custom Beverage Menus available!

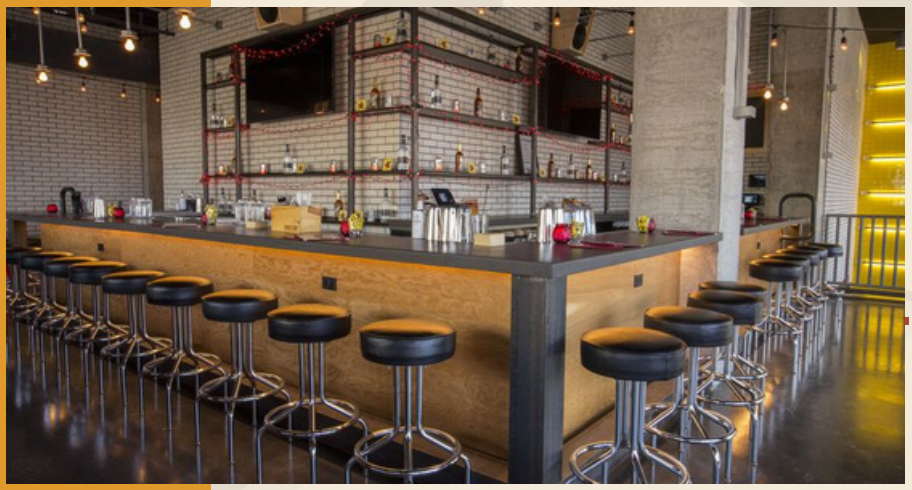
BIGSTAR
WRIGLEYVILLE



THE CANTINA
60 Seated
80 Standing

PATTERSON ROOM
30 Seated
60 Standing





ENTIRE SECOND FLOOR
100 Seated
150 Standing

FULL RESTAURANT BUYOUT
Event packages available for Groups up to 350

*Minimums 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.

FAQ

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 3.5% 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.