

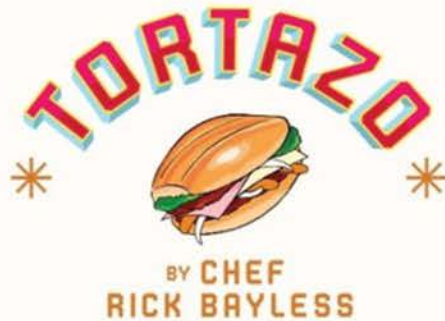
TOARTAZO

BY CHEF RICK BAYLESS



PRIVATE EVENTS

CHICAGO - WILLIS TOWER



Celebrate your next special occasion with us at Tortazo. Inspired by Mexico's vibrant food, colors, and culture, Tortazo is a place of discovery – of bold flavors and new culinary experiences – but also where the genuine warmth of Mexican hospitality will embrace you and your guests.

EVENT MENU

GENERAL INQUIRIES

events@tortazo.com

WILLIS TOWER

233 S WACKER DR

CHICAGO, IL

312-962-7700

WILLIS TOWER

233 S WACKER DR.

Located inside the iconic Willis Tower in the heart of Chicago, this torta- and margarita-slinging outpost of Chicago's favorite chef offers the perfect setting for a company gathering or visitor's happy hour.

[**INQUIRE HERE**](#)



WILLIS TOWER

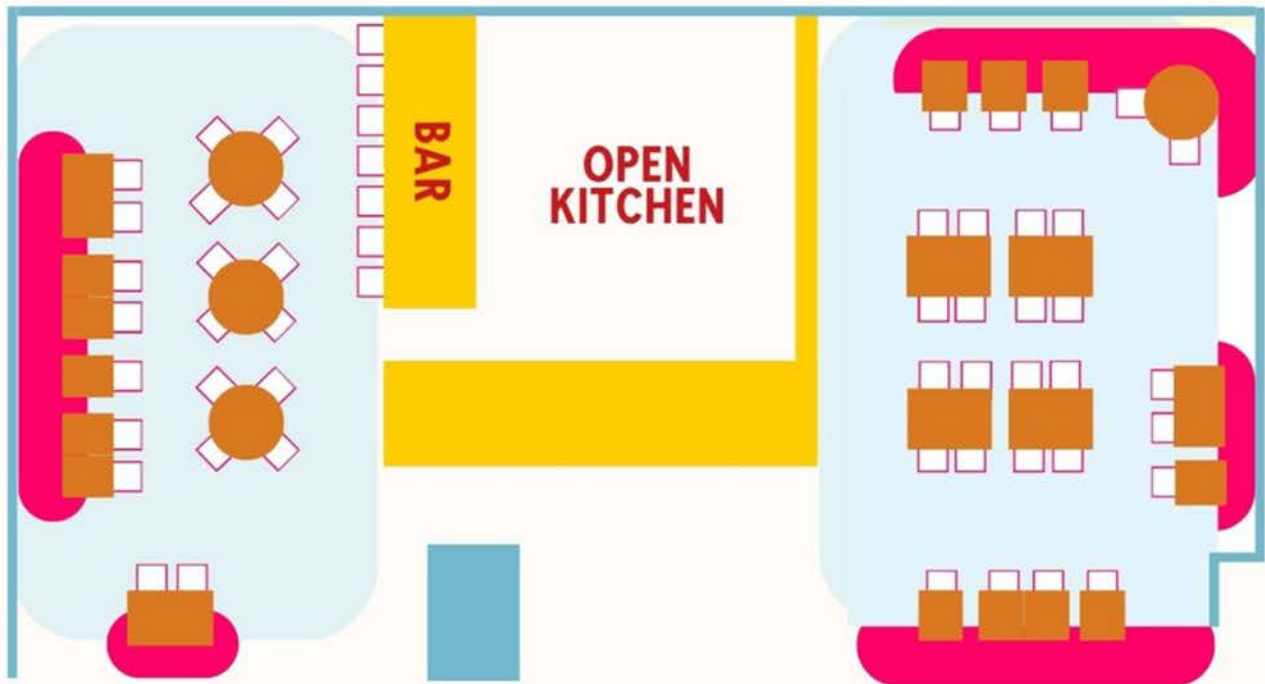
PARTIAL DINING ROOM RENTAL

NO SPACE FEE, BELOW PRICING REFLECTS FOOD AND BEVERAGE MINIMUMS

CAPACITY: 40 seated
60 standing

LUNCH PRICING: Monday + Friday: \$2,000
Tuesday - Thursday: \$2,400
Saturday + Sunday: \$1,200

DINNER PRICING: Monday + Friday: \$1,200
Tuesday - Thursday: \$1,600
Saturday + Sunday: \$600



WILLIS TOWER ATRIUM

WILLIS TOWER

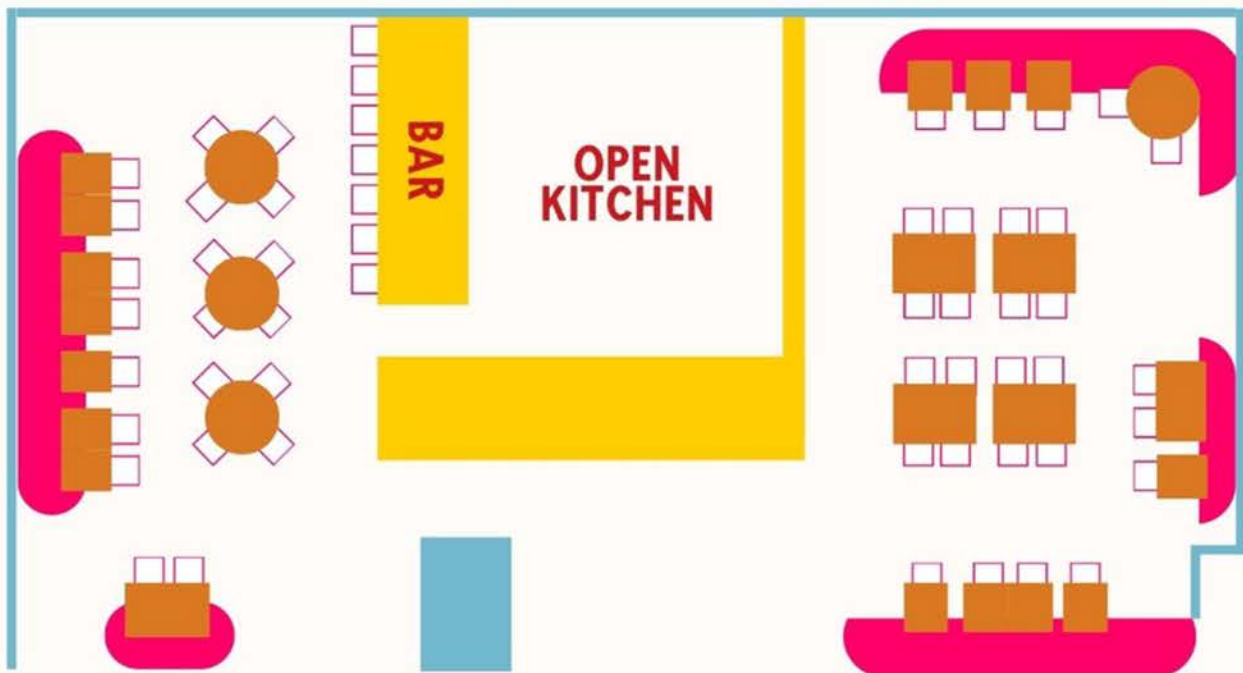
FULL BUYOUT

NO SPACE FEE, BELOW PRICING REFLECTS FOOD AND BEVERAGE MINIMUMS

CAPACITY: 70 seated
100 standing

LUNCH PRICING: Monday + Friday: \$5,000
Tuesday - Thursday: \$6,000
Saturday + Sunday: \$3,000

DINNER PRICING: Monday + Friday: \$3,000
Tuesday - Thursday: \$4,000
Saturday + Sunday: \$1,500



WILLIS TOWER ATRIUM

Picas **TORTAS**



MEXICO CITY-STYLE SANDWICHES SERVED ON A TELERA ROLL
BRUSHED WITH BLACK BEANS. SERVED CUT INTO THREE PIECES, TO SHARE.

CRISPY CHICKEN MILANESA

napa cabbage, pickled jalapeños, Cotija cheese, avocado-tomatillo salsa, cilantro crema - 60

EGGPLANT MILANESA (V) (GF)

vegetarian version of our crispy chicken milanesa torta - 50

CARNE ASADA

chile-rubbed sirloin, avocado, poblano rajás, arugula, chimichurri - 70

CUBANA CLÁSICA

Berkshire pork loin, carnitas, bacon, jack cheese, chipotle mustard, pickled onions - 60

CHORIZO + QUESO

Gunthorp Farms chorizo, jack cheese, poblano rajás, avocado - 50

CHIPOTLE-ROASTED CHICKEN

avocado, poblano rajás, jack cheese, arugula, cilantro crema - 60



GUACAMOLE & CHIPS

ALMOST NAKED (V) (GF)

topped with cilantro + onion, served with tomatillo+ chipotle salsa - 45



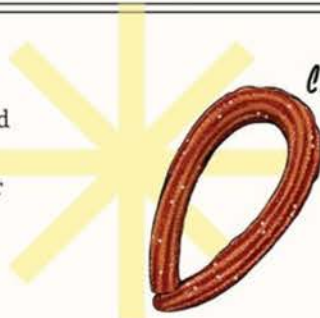
FULLY DRESSED (GF)

topped with cilantro + red onion, bacon, Cotija cheese, pepitas, tomatoes, served with tomatillo + chipotle salsa - 55

DESSERTS

ALFAJORES

dulce de leche stuffed cookies; choose from coconut, chocolate or guava - 4.50 each



CINNAMON SUGAR CHURROS

with chocolate and cajeta caramel | 25

QUESADILLAS

PREPARED with FLOUR TORTILLAS

CHICKEN + BACON

tomatoes, jack cheese, garlic mojo, cilantro crema - 55

CARNE ASADA + RAJAS

chile-rubbed sirloin, jack cheese, poblano rajás, avocado-tomatillo salsa - 65

ROASTED MUSHROOM (V) (GF)

poblano rajás, jack cheese, garlic mojo, cilantro crema - 50

TACOS

PREPARED with CORN TORTILLAS

BAJA CHICKEN (GF)

avocado, queso fresco, chipotle mayo, slaw, cilantro - 55

CARNITAS (GF)

slow-cooked pork shoulder, guacamole, radish, cilantro + onion - 55

CARNE ASADA (GF)

red chile marinated sirloin steak, pico de gallo - 70

ROASTED MUSHROOM (GF) (V) (GF)

queso fresco, crispy jack cheese, roasted garlic mojo - 55

SNACKS

CHILE + GARLIC PEANUTS — 25 (V) (GF)

CHIPS + SALSA (V) (GF)

tomatillo & chipotle salsa - 25

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VEGETARIAN: (V) VEGAN: (V) GLUTEN FREE: (GF)

PASSED HORS D'OEUVRES

CHOOSE FOUR ITEMS FOR THE PARTY - \$40 PER PERSON, PER HOUR

Picas **TORTAS**



MEXICO CITY-STYLE SANDWICHES SERVED ON A TELERA ROLL BRUSHED WITH BLACK BEANS. SERVED CUT INTO THREE PIECES, TO SHARE.

CRISPY CHICKEN MILANESA

napa cabbage, pickled jalapeños, Cotija cheese, avocado-tomatillo salsa, cilantro crema - 60

EGGPLANT MILANESA ^{VG}

vegetarian version of our crispy chicken milanese torta - 50

CARNE ASADA

chile-rubbed sirloin, avocado, poblano rajas, arugula, chimichurri - 70

CUBANA CLÁSICA

Berkshire pork loin, carnitas, bacon, jack cheese, chipotle mustard, pickled onions - 60

CHORIZO + QUESO

Gunthorp Farms chorizo, jack cheese, poblano rajas, avocado - 50

CHIPOTLE-ROASTED CHICKEN

avocado, poblano rajas, jack cheese, arugula, cilantro crema - 60



SNACKS

CHILE + GARLIC PEANUTS ^{V GF}

CHIPS + SALSA ^{V GF}
tomatillo & chipotle

QUESADILLAS

PREPARED with FLOUR TORTILLAS

CHICKEN + BACON

tomatoes, jack cheese, garlic mojo, cilantro crema

CARNE ASADA + RAJAS

chile-rubbed sirloin, jack cheese, poblano rajas, avocado-tomatillo salsa

ROASTED MUSHROOM ^{VG}

poblano rajas, jack cheese, garlic mojo, cilantro crema

GUACAMOLE & CHIPS

ALMOST NAKED ^{V GF}

topped with cilantro + onion, served with tomatillo + chipotle salsa



FULLY DRESSED ^{GF}

topped with cilantro + red onion, bacon, Cotija cheese, pepitas, tomatoes, served with tomatillo + chipotle salsa

DESSERTS

CINNAMON SUGAR CHURROS

with chocolate and cajeta caramel



ADD ON ADDITIONAL ITEMS FOR \$5 PER PERSON, PER HOUR

WE ARE HAPPY TO CUSTOMIZE ANY ITEM ON OUR REGULAR MENU.

PLEASE CONSULT YOUR BOOKING MANAGER WITH ANY QUESTIONS.

BEVERAGE PACKAGES

BEER & WINE

INCLUDES:

DRAFT, MEXICAN + LOCAL BEER,
RED, WHITE + SPARKLING WINE,
SOFT DRINKS,
ICED TEA,
AGUA FRESCAS,
DRIP COFFEE

\$20 per person, per hour

BEER, WINE & MARGARITAS

INCLUDES:

BEER & WINE PACKAGE +
YOUR CHOICE OF ALMOST NAKED,
EL SÚPER CLÁSICO, ANCHO MEZCAL,
OR MANGO + CHAMOY MARGARITAS

\$25 per person, per hour



FULL BAR



INCLUDES:

BEER, WINE & MARGARITA PACKAGE +
ALL SPECIALTY MARGARITAS & COCKTAILS,
HOUSE SPIRITS



\$35 per person, per hour

TAKE AWAYS

priced per person

SIGNED COOK-
BOOKS - 35

TORTAZO
TSHIRT - 30

ALFAJORES
- 4.50



COSTS & BILLING

All costs listed above represent our food + beverage minimums for the given meal period and space rental. These minimums do not include gratuity or 11.75% Illinois State Sales Tax.

ADMINISTRATIVE FEE: A 20% administrative fee will be charged in addition to the food and beverage minimum. The administrative fee charged for your event is for the administration of your event. This fee is used to offset operation and administrative expenses associated with your event. This fee is not a tip or gratuity and will not be distributed as gratuities to the employees who provided service to the guests at your event

DEPOSITS + CANCELLATION: A deposit in the amount of 20% of the food and beverage minimum is required to reserve your group booking. Your reservation is guaranteed once Tortazo has confirmed receipt of your deposit. Deposits are fully refundable for cancellations more than 7 days prior to the event date. Should you cancel less than a week (7 days) before the event, this deposit will not be refunded. You may reschedule your event, however event date availability is subject to the event manager's discretion.

A hand holding a glass of beer on a terrazzo table. The background is a close-up of a terrazzo table with various colored chips (black, green, orange, brown) in a light-colored matrix. A hand with a tattoo and a bracelet is holding a glass of beer. The text is overlaid on a white rectangular area with a light blue border.

TORTAZO

BY CHEF RICK BAYLESS

Thank you for considering Tortazo for your event! We love bringing people together over delicious, craveable food and can't wait for the opportunity to host you and yours. Please let us know if you have any questions, we always do our best to accommodate and are happy to workshop ideas to make your event a success!

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INQUIRE NOW