

* TORTAZO *

BY CHEF RICK BAYLESS



PRIVATE EVENTS

Chicago - Willis Tower



BY CHEF
RICK BAYLESS

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.

GENERAL INQUIRIES

events@tortazo.com

WILLIS TOWER
233 S WACKER DR
CHICAGO, IL
312-962-7700

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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

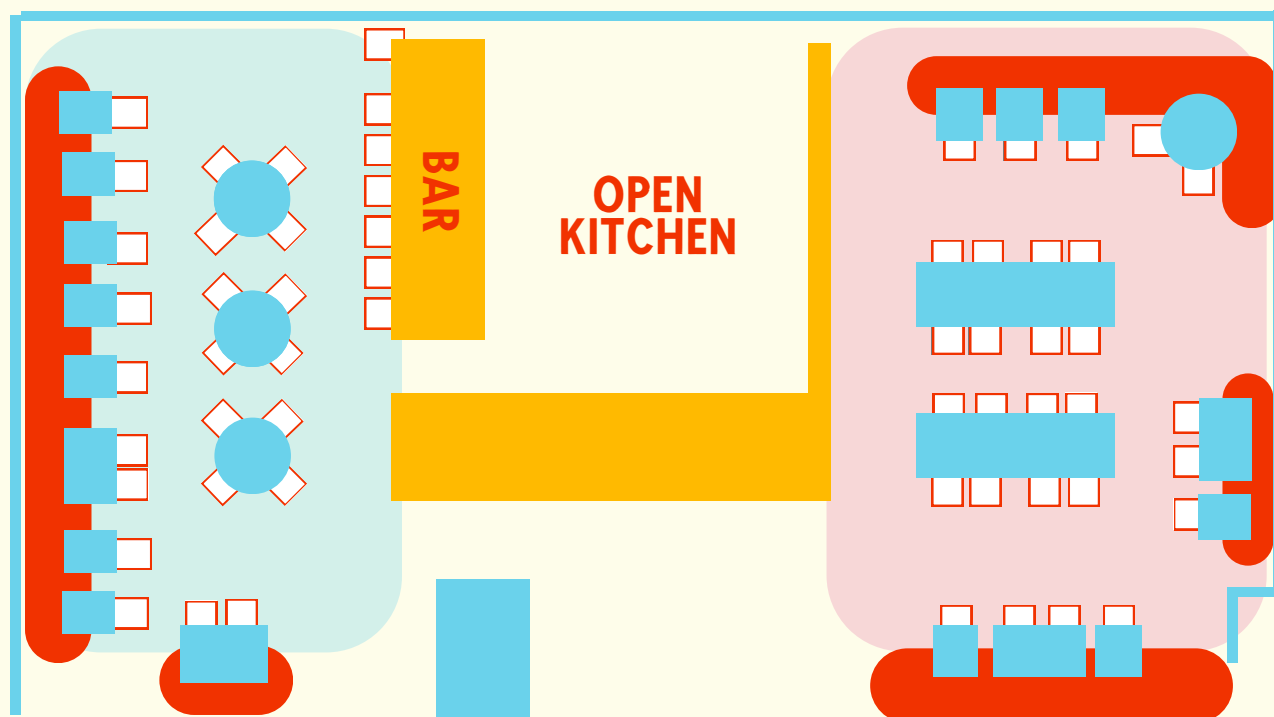
Partial Dining Room Rental

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

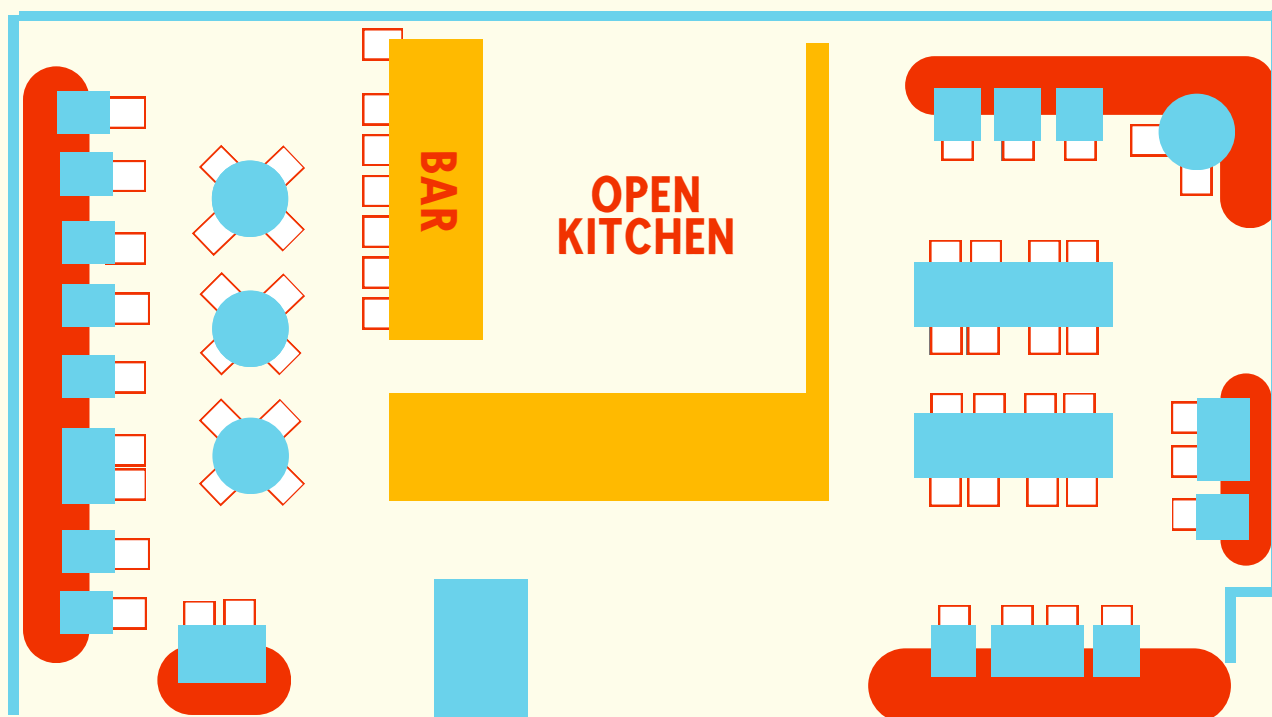
Full Buyout

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



TORTAS

Mexico City-style sandwiches served on a telera roll, brushed with black beans. Served cut into three pieces, to share.



HAM + QUESO 55

maple cured heritage ham, jack cheese, pickled jalapeño, cilantro crema

CRISPY CHICKEN MILANESA 65

napa cabbage, pickled onions & jalapeños, cotija, avocado tomatillo salsa, cilantro crema

CARNE ASADA 70

chile-rubbed beef*, poblano rajas, guacamole, arugula, chimichurri

CUBANA CLÁSICA 65

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

CHIPOTLE-ROASTED CHICKEN 65

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

RED CHILE CAULIFLOWER 55 (V)

jack cheese, avocado, napa cabbage, pickled onions, cilantro crema



QUESADILLAS

Prepared with flour tortillas.

CHICKEN + BACON 55

tomatoes, jack cheese, garlic mojo, cilantro crema

CARNE ASADA + RAJAS 65

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

ROASTED MUSHROOM 50 (V)

poblano rajas, jack cheese, garlic mojo, cilantro crema



TACOS

Prepared with corn tortillas.



BAJA CHICKEN 55 (GF)

avocado, queso fresco, chipotle mayo, slaw, cilantro

CARNITAS 55 (GF)

slow cooked pork shoulder, guacamole, radish, cilantro, onion

CARNE ASADA 70 (GF)

chile-rubbed beef*, avocado tomatillo salsa, cilantro, onion

CHICKEN AL PASTOR 55 (GF)

charred pineapple onion salsa, cilantro

ROASTED MUSHROOM 55 (V) (GF)

garlic mojo, queso fresco, cilantro, onion



CHIPS +

CHIPS + SALSA 30 (V)

tomatillo & chipotle salsa

CHIPS + GUACAMOLE 40 (V)

topped with cilantro & onion

PINWHEEL CHIPS 10 (V)

a pork-free version of chicharrones

DESSERT



DOUBLE CHOCOLATE COOKIES 2.50 EACH (V)

CINNAMON SUGAR CHURROS 25 (V)

with chocolate & cajeta caramel

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



MESA GRANDE

Reserve a table for up to 16.
Everyone orders à la carte.



BEER + MARGARITAS

includes

**DRAFT & BOTTLED BEER,
HOUSE MARGARITAS,
NA BEVERAGE PACKAGE**

\$25 PER PERSON, PER HOUR



NA BEVERAGE

includes

**BOTTLED SOFT DRINKS,
AGUA FRESCAS, DRIP COFFEE**

\$10 PER PERSON, PER HOUR

FULL BAR

includes

**FULL COCKTAIL MENU, HOUSE SPIRITS,
BEER, NA BEVERAGE PACKAGE**

\$40 PER PERSON, PER HOUR



TAKEAWAYS

PRICED PER PERSON

SIGNED COOKBOOKS 35

TORTAZO T-SHIRT 30





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.