



BARRIO

PRIVATE DINING



CONTACT

events@barriochicago.com

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catering & events



EVENT SPACES

PRIVATE CASITA

Located just off the Main Dining Room and overlooking Kinzie Street, the private Casita provides the perfect ambiance for intimate affairs. Exemplary for corporate dinners and social luncheons alike, the space seats up to 12 guests and boasts AV, privacy, and flexibility. Sliding cabana doors allow guests to watch the action unfold in Barrio or remain secluded, at their discretion.

SEATED: 12



CABANA COLLECTION

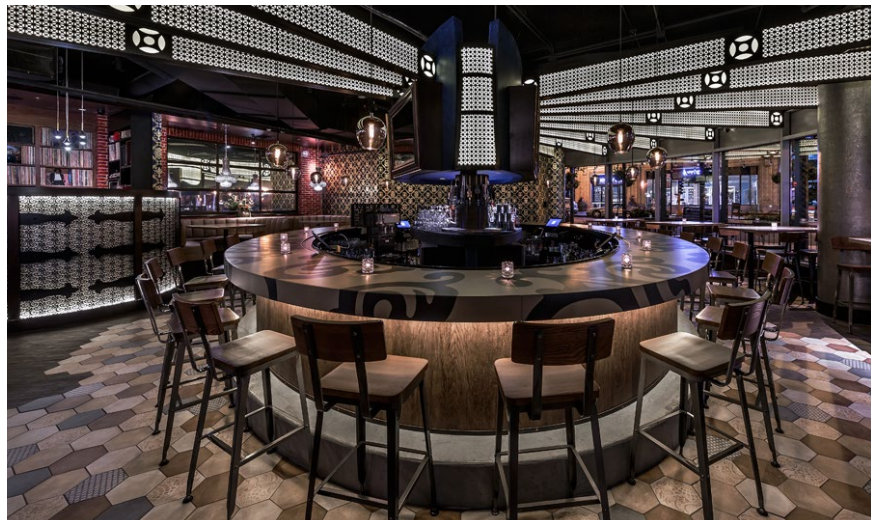
Located amidst the main dining room of Barrio, the Cabanas boast energy while maintaining intimacy. Four cabanas are situated back to back which can seat up to 40 guests while each table is equipped with privacy curtains to draw for a more intimate dining experience, if desired. This space also opens up to another 20 seats, located within arms reach of the cabanas, making this a wonderful designated area for non-private yet all inclusive group dining.

SEATED: 40 - 60

MAIN BAR

With 360-degree views and a backdrop of Clark Street, Barrio's bar is sure to excite. Giant beams are suspended from the ceiling to mimic the rays of the sun and underneath, high-top tables, bar stools, and a handful of large TV's fill the space. All tables can be moved (or removed) allowing hosts to create a fully customizable floor plan. In warmer months, Barrio's beautiful patio can be added to create extra space for guests to mingle, cocktail in hand. This is the quintessential location for a lively happy hour or larger cocktail events for up to 120.

RECEPTION: 100



[CLICK HERE TO VIEW A VIRTUAL WALK THROUGH OF OUR SPACES!](#)

EVENT SPACES

MOSAIC

Equipped with elegant chandeliers, modern furniture, a built-in bar and full AV capabilities; Mosaic is sure to impress. Ideal for corporate events and social gatherings, the room accommodates up to 120 guests seated and 200 guests reception. For more intimate events, Mosaic can be divided into two separate private spaces. Mosaic East can seat up to 64 guests or 80 reception style, Mosaic West can seat up to 48 guests or 60 reception style.

SEATED: 120 - RECEPTION: 200



THE GALLERY

Tucked away for an intimate experience, our private bar offers a stylish and cozy setting perfect for reception-style gatherings of up to 20 guests. The Gallery's warm and inviting ambiance makes it ideal for small celebrations, networking events, or private get togethers. This versatile space can be booked on its own or used as a private entrance to Mosaic, making it a seamless option for both standalone gatherings and larger events with a VIP arrival experience.

RECEPTION: 20

FULL VENUE

For the ultimate gathering, only a full venue buyout will do! Recommended for groups of 150 or more guests, Barrio provides a versatile 6,000 square-foot canvas to create the ultimate dream event. Work alongside our skilled events team to customize floor plans, live entertainment, menus including food and beverage activation stations such as a Craft Cocktail Bar and Build-Your-Own-Churro Bar. For more formal events, kick off the evening with a cocktail hour in our Main Bar or Patio and then head to a seated dinner, for up to 194 guests, in our Main Dining Room.

SEATED: 300 - RECEPTION: 450



[CLICK HERE TO VIEW A VIRTUAL WALK THROUGH OF OUR SPACES!](#)

COCKTAIL EVENTS

APPETIZERS

Passed or Displayed • Priced Per Piece • Minimum: 12 Pieces

SALAD CUPS (GF) 4.99

choice of

CHIPOTLE CAESAR

romaine, grape tomato, blue corn tortilla strips, chipotle caesar dressing

TACO

red cabbage, romaine, kale, roasted corn, black beans, avocado, white cheddar, olives, pickled jalapeño, pico de gallo, roasted poblano crema, fresno chili vinaigrette

CORN & BLACK BEAN CUPS (VEG, GF) 4.99

avocado mousse, pickled red onion, radish, cotija cheese, cilantro, tomato, fresno chile

ESQUITES CORN CUPS (VEG) 4.99

cotija cheese, chili piquin

CHIPOTLE DEVEILED EGGS (GF) 3.99

chipotle aioli, chive, crumbled chicharron

ADD CHORIZO (+.99)

CORNBREAD BITES (VEG) 3.99

roasted poblano chili, charred corn, cilantro, agave sea salt butter

SWEET CORN CROQUETTES (VEG) 5.99

garlic crema, serrano aioli, cotija cheese, lime

CHEESE QUESADILLA BITES (VEG) 3.99

charred vidalia onions, poblano peppers, jack & manchego cheeses, garlic crema, charred tomato & jalapeño salsa

ADD CHICKEN (+.99) • ADD STEAK (+1.99) • ADD SHRIMP (+2.99)

MINI FAJITA SKEWERS (GF) 2.99

banana pepper, onion, roasted tomato, bell pepper

ADD CHICKEN (+.99) • ADD STEAK (+1.99) • ADD SHRIMP (+2.99)

CHICKEN & CHURRO BITES 5.99

fried chicken, chipotle maple syrup glaze, cinnamon sugar

CHORIZO & BLACK BEAN TOSTADAS 4.99

mini tostada, black bean purée, queso fresco, chorizo

CHICKEN EMPANADAS 5.99

red mole, garlic crema, roasted tomato salsa

MINI BARRIO BURGERS 6.99

spicy remoulade, shredded lettuce, gringo cheese, charred onion

MINI MASA FRIED CHICKEN SLIDERS 6.99

cilantro, ranch, spicky pickles, jicama slaw

MINI LOBSTER QUESADILLAS 9.99

cilantro lime aioli, shaved celery slaw

SHRIMP COCKTAIL CEVICHE (GF) 6.99

cucumber, red onion, avocado, blistered tomato, fermented habanero, citrus

TACOS

Passed or Displayed • Priced Per Piece • Minimum: 12 Pieces

PAPAS (VEG) 4.99

potato, rajas chipotle, queso cotija, onion, cilantro

TRUFFLE MUSHROOM (GF) 6.99

queso fresco, roasted corn, fresno peppers

CHICKEN AL PASTOR (GF) 6.99

pickled red onion, avocado salsa verde, charred pineapple, charred tomato & jalapeño salsa

SHORT RIB QUESABIRRA 6.99

oaxaca & chihuahua cheeses, consommé

STEAK 7.99 avocado, shaved radish, charred onion, cilantro, cotija cheese, jalapeño crisps, salsa picante

WALKING TACOS (GF) 5.99

ground beef, refried black beans, onion, cilantro, cotija cheese, valentina, served in a fritos bag

GRINGO (GF) 5.99

braised beef, shredded lettuce, aged cheddar cheese, garlic crema, pico de gallo, charred tomato & jalapeño salsa, crispy taco shell

BLACKENED SHRIMP 5.99

citrus habanero slaw, pickle red onions

MINI AHI TUNA TACOS 5.99

crispy wonton shell, pineapple, avocado, red onion, serrano, agave soy, lime

DESSERTS

Passed or Displayed • Priced Per Piece • Minimum: 12 Pieces

CHURRO BITES 4.99

includes dipping sauces; abuelita chocolate, dulce de leche, vanilla crema

MINI CHEESECAKE BITES 4.99

vanilla or chocolate cheesecake, tequila marinated strawberries

MINI TRES LECHES CUPS 4.99

vanilla pudding sponge cake, fresh strawberries, berry compote, whipped cream



STATIONED EVENTS

Reception Style • Priced Per Guest • Minimum: 20 guests

APPETIZERS

SALSA TRIO (VEG, GF) 6.99

pico de gallo, avocado salsa verde, charred tomato & jalapeño

GUACAMOLE DE LA CASA (VEG, GF) 6.99

haas avocado, onion, tomato, jalapeño, cilantro

GRAND SEAFOOD DISPLAY (GF)

served with piquillo mignonette,

roasted tomato-habanero cocktail sauce, spicy mustard sauce

ONE TIER 35.99

shrimp, oysters, snow crab claws

TWO TIER 50.99

shrimp, oysters, snow crab claws, king crab legs

THREE TIER 65.99

shrimp, oysters, snow crab claws, king crab legs, maine lobster

SALADS

CHIPOTLE CAESAR (VEG) 8.99

romaine, grape tomato, blue corn tortilla strips,
chipotle caesar dressing

TACO SALAD (VEG, GF) 12.99

red cabbage, romaine, kale, roasted corn, black beans, avocado,
olive, pickled jalapeño, pico de gallo, white cheddar, roasted
poblano crema, fresno chili vinaigrette

ENTREES

CHICKEN AL PASTOR 12.99

sliced, seasonal sauce

ordered in 25 person increments

BEEF TENDERLOIN 20.99

chimichurri, horseradish crema

ordered in 20 person increments

SEASONAL FISH MP

SIDES

REFRIED CHIPOTLE BLACK BEANS (GF) 6.99

charred onion, cotija cheese, chipotle

BRUSSELS SPROUTS (GF) 7.99

applewood bacon, salsa macha, lime

SPANISH RICE (VEG, GF) 6.99

toasted garlic, tomato, onion, cilantro

CARNITAS FRIED RICE (GF) 9.99

crispy pork carnitas, fried egg

ESQUITES STYLE CORN (VEG) 7.99

cotija cheese, chile piquin

ACTION STATIONS

Reception Style • Priced Per Guest • Minimum: 20 guests • Optional Chef Attendant Fee: \$100

BYO TACO BAR (GF) 20.99

choice of 2 tacos

TRUFFLE MUSHROOM • CHICKEN AL PASTOR

SKIRT STEAK • SHORT RIB QUESABIRRA

BLACKENED SHRIMP

BYO FAJITA BAR (GF) 25.99

choice of 2 fajitas

GRILLED CHICKEN • NY STRIP STEAK

BLACKENED SHRIMP

served with

heirloom blue corn tortillas, charred banana pepper, knob onion,

blistered shishito pepper, tres chiles salsa

TABLESIDE GUACAMOLE 8.99

staff attendant required +\$100

BYO CHURRO BAR 8.99

ACCOMPANIED BY
TOPPINGS AND SAUCES

toppings

crumbled oreo, chocolate shavings,
rainbow sprinkles

choose 3 sauces

abuelita chocolate, dulce de leche, vanilla crema,
seasonal berry, cream cheese mousse



SEATED EVENTS

DINNER

Family Style • Priced Per Guest

THREE-COURSE 50.99

FIRST

choice of 2 appetizers

QUESO FUNDIDO • GUACAMOLE & SALSA TRIO
MINI CHICKEN EMPANADA
CHEESE OR CHICKEN QUESADILLA • CORNBREAD

SECOND

choice of 3 tacos

SKIRT STEAK • TRUFFLE MUSHROOM
CHICKEN AL PASTOR • BLACKENED SHRIMP

or choice of 2 enchiladas

CHICKEN AL PASTOR • SEASONAL VEGETABLE

THIRD

choice of 1 dessert

CHURRO BITES • MINI TRES LECHES CUPS
CHEESECAKE BITES (vanilla or chocolate)

PREMIUM THREE-COURSE 80.99

FIRST

choice of 2 appetizers

TACO SALAD • CHIPOTLE CAESAR
QUESO FUNDIDO • GUACAMOLE & SALSA TRIO
MINI CHICKEN EMPANADA • CORNBREAD

SECOND

choice of 2 entrées

BONE-IN CHICKEN BREAST • HAND-CUT FILET
CARNITAS FRIED RICE • SEASONAL VEGETABLE ENCHILADA
SEASONAL FISH

and choice of 2 sides

SPANISH RICE • EQUITES STYLE CORN
REFRIED CHIPOTLE BLACK BEANS • BRUSSELS SPROUTS

THIRD

choice of 2 dessert

CHURRO BITES • MINI TRES LECHES CUPS
CHEESECAKE BITES (vanilla or chocolate)

FOUR-COURSE 60.99

FIRST

choice of 2 appetizers

QUESO FUNDIDO • GUACAMOLE & SALSA TRIO
MINI CHICKEN EMPANADA
CHEESE OR CHICKEN QUESADILLA • CORNBREAD

SECOND

choice of 1 salad

TACO SALAD • CHIPOTLE CAESAR

THIRD

choice of 3 tacos

SKIRT STEAK • TRUFFLE MUSHROOM
CHICKEN AL PASTOR • BLACKENED SHRIMP

or choice of 2 enchiladas

CHICKEN AL PASTOR • SEASONAL VEGETABLE

FOURTH

choice of 1 dessert

CHURRO BITES • MINI TRES LECHES CUPS
CHEESECAKE BITES (vanilla or chocolate)

ADD-ON SIDES

served family style • priced per person

REFRIED CHIPOTLE BLACK BEANS 6.99 • BRUSSELS SPROUTS 7.99
SPANISH RICE 6.99 • ESQUITES STYLE CORN 7.99

ADD-ON SEAFOOD COURSE

served family style • priced per person

SHRIMP COCKTAIL CEVICHE 10.99 • AHI TUNA TACOS 10.99
MINI LOBSTER QUESADILLAS 14.99



SEATED EVENTS

BRUNCH

Family Style • Priced Per Guest

THREE-COURSE 27.99

FIRST

choice of 1

QUESO FUNDIDO • GUACAMOLE & SALSA TRIO • MINI CHICKEN EMPANADA
CHEESE OR CHICKEN QUESADILLA • BLUEBERRY CORNBREAD MUFFINS • SEASONAL FRUIT

SECOND

choice of 3

CHILAQUILES • BREAKFAST TACOS
CARNITAS FRIED RICE • FRIED CHICKEN & CHURROS

ADD STEAK & EGGS (+10pp)

THIRD

choice of 1

CHURRO BITES • MINI TRES LECHES CUPS
CHEESECAKE BITES (vanilla or chocolate)

BOTTOMLESS BRUNCH 34.99

available 10:30am - 3:00pm; *2 hour time limit

BLOODY MARY

vodka, housemade mix,
black cayenne pepper, celery, lime

MIMOSA

prosecco, orange juice

BLOODY MARIA

jose cuervo, housemade mix,
black cayenne pepper, celery, lime

CLASSICO MARGARITAS

jose cuervo tradicional plata, triple sec,
lime, himalayan lime sea salt



TURN UP THE FLAVOR

GUACAMOLE MAKING CLASS

50.99 per person • minimum 10 guests • maximum 30 guests

30 MINUTE EXPERIENCE WITH A GUACAMOLE ATTENDANT
MOLCAJETE INGREDIENTS PER TABLE
BRANDED RECIPE CARDS PER PERSON
CHIPS & SALSA
1 MARGARITA PITCHER TO ENJOY DURING CLASS

COCKTAIL MAKING CLASS

35.99 per person • minimum 10 guests • maximum 30 guests

1 BARTENDER
COCKTAIL MAKING SUPPLIES
2 COCKTAIL DEMONSTRATIONS
BRANDED COCKTAIL RECIPE CARDS
CHIPS & SALSA

TEQUILA TASTING

priced per guest • 1 oz pours

CLASE AZUL 65.99

CLASE AZUL AÑEJO
CLASE AZUL REPOSADO
CLASE AZUL PLATA

ROCA PATRON 45.99

ROCA PATRON AÑEJO
ROCA PATRON REPOSADO
ROCA PATRON SILVER

CASAMIGOS 45.99

CASAMIGOS AÑEJO
CASAMIGOS REPOSADO
CASAMIGOS BLANCO

CINCORO 60.99

CINCORO AÑEJO
CINCORO REPOSADO
CINCORO BLANCO

BEVERAGE PACKAGES

PREMIUM

PREMIUM SPIRITS • SPECIALTY COCKTAILS • MARTINIS • NEAT POURS • UPGRADED WINES
ALL IMPORTED & DOMESTIC BEERS

Two Hour • \$63.99 | Three Hour • \$83.99

STANDARD

WELL SPIRITS • HOUSE RED & WHITE WINES • LIMITED IMPORTED & DOMESTIC BEERS
does not include specialty cocktails, shots, neat/rock pours, or martinis

Two Hour • \$48.99 | Three Hour • \$63.99

BEER & WINE

HOUSE RED & WHITE WINES • LIMITED IMPORTED & DOMESTIC BEERS

Two Hour • \$38.99 | Three Hour • \$48.99

BOTTOMLESS BRUNCH

available until 3pm on Saturday & Sunday only

UNLIMITED BLOODY MARYS, MIMOSAS, & MARGARITAS • COFFEE • ICED/HOT TEA • SODA

Two Hour • \$38.99 | Three Hour • \$48.99

ON CONSUMPTION

HOSTED OPEN BAR • BEVERAGES PAID FOR A LA CARTE BY EVENT HOST

SHOTS ARE NOT OFFERED IN ANY BEVERAGE PACKAGE PER STATE LIQUOR LAWS

BEVERAGE PACKAGES OFFERED FOR CONTRACTED PRIVATE EVENTS ONLY

20 GUESTS MINIMUM REQUIRED FOR ALL BEVERAGE PACKAGES

TWO-HOUR MINIMUM REQUIRED FOR ALL BEVERAGE PACKAGES

BAR MINIMUMS & STAFFING FEES MAY APPLY

BEVERAGE PACKAGES SUBJECT TO LOCAL TAX, GRATUITY & ADMINISTRATIVE CHARGES

THE PLANNING PROCESS

EVENT SPACE CONFIRMATION

Our dedicated events team is awaiting your event details and is thrilled to provide you with information on packages, menus and available spaces for your desired date. Please note, a contract and deposit is required to secure any space and email correspondence does not guarantee your space. A 50% non-refundable deposit is required at the time of the event reservation in order to secure space. A 2nd deposit in the amount of the contracted remaining balance is due 10 business days prior to your event date. Final payment for your event must take place the day of your event by either cash, credit card or ACH. Any payments made by check must be received 10 days prior to the event date and a credit card on file is still required to hold the space.

FOOD & BEVERAGE MINIMUMS

Barrio has established food and beverage minimums that may vary based upon time, day, demand and space utilized. Should these minimums not be met, the difference will be charged at the conclusion of the event as an event contract minimum fee.

TAXES

Client is subject to all applicable State, County and City and other relevant local taxes, which will be added to the final bill, exclusive of the Service Charge (as described below) and the Administrative Charge (as described below).

SERVICE CHARGE

An 18% minimum Service Charge will be added to the final bill. Additional event staff gratuities are to be determined at the sole discretion of our event clients at the close of their event. In the case an event client will not be present to voluntarily provide an additional gratuity for the event staff, only the 18% Service Charge will be applied. The Service charge will be remitted in its entirety to the service staff.

ADMINISTRATIVE FEE

An Administrative Fee in an amount equal to 5% of all event charges plus any applicable state and/or local taxes will be added to the final bill. The Administrative Fee is to cover the expenses for planning and hosting your function. The Administrative Fee will be remitted in its entirety to the private event planning staff and is not a tip, gratuity or service charge for the wait staff, service employees or bartenders.

PROCESSING FEE

A 3.95% processing fee applies to all credit or debit card transactions. Clients are welcome to submit payment via ACH transfer or check to avoid this fee. Please note all checks must be received 10 days prior to the event date.



OUR AFFILIATE VENUES

PRIME  PROVISIONS

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siena tavern
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QUALITY ★ STYLE
BAR SIENA
CIBO E LIQUORI
* SINCE 2015 *

BOMBOBAR

εστιατόριο
LÝRA

ταβέρνα
VIOLÍ


BARRIO


LA SERRE

BAR LA RUE


FIORETTA
ITALIAN STEAKHOUSE

MOSAIC

EST.  1927
BUILDERS
— BLDG —
EVENT VENUE


THE PENTHOUSE

**BANDIT
ON TWO**

**THE
BANDIT**

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HOSPITALITY

CONTACT

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