



# BARRIO

## PRIVATE DINING



### CONTACT

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# 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. Each is equipped with private curtains if a more intimate dining experience is desired. Leaving the curtains up, you can add an additional 20 seats within arms reach, 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. Boasting open beams that mimic the rays of the sun, the Main Bar includes plenty of TVs, high tables, and bar stools. In warmer months, Barrio's beautiful patio can be added to create extra space for guests to mingle, cocktail in hand. The space is fully customizable by removing unwanted bar furniture to best host happy hours and cocktail events for up to 100 guests.

**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 200 guests, in our Main Dining Room.

**SEATED: 200 - 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, cotija cheese, 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, pickled red onion

### MINI AHI TUNA 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

## ENTRÉES

### CHICKEN AL PASTOR 12.99

sliced, seasonal sauce

### BEEF TENDERLOIN 20.99

chimichurri, horseradish crema

### 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

SERVED WITH

**toppings**

crumbled oreo, chocolate shavings,  
rainbow sprinkles

*choice of 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*

CHICKEN AL PASTOR • SEASONAL VEGETABLE

#### THIRD

*choice of 1 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*

CHICKEN AL PASTOR • SEASONAL VEGETABLE

#### FOURTH

*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*

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

#### THIRD

*choice of 2 desserts*

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 30.99

#### FIRST

choice of 2

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 35.99

available until 3pm on Saturday & Sunday only; \*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

### 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 are 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.

## TAXES

Client is subject to all applicable State, County, City and other relevant local taxes, which will be added to the final bill, exclusive of the Service Charge 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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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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