BARRIO

PRIVATE DINING

CONTACT

events@barriochicago.com

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EVENT SPACES

PRIVATE CASITA

Located just off the main dining room and overlooking Kinzie Street, the private Casita offers an intimate setting for both corporate dinners and social events. The space accommodates up to 12 guests and has a TV for any presentation needs. Sliding cabana doors allow guests to take in the energy of Barrio or enjoy a more secluded experience, depending on the occasion.

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-feet 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) 5

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) 5
avocado mousse, pickled red onion, radish, cotija cheese, cilantro, tomato, fresno chile

ESQUITES CORN CUPS (VEG) 5
cotija cheese, chili piquin

CHIPOTLE DEVILED EGGS (GF) 4
chipotle aioli, chive, crumbled chicharron
ADD CHORIZO (+1)

CORNBREAD BITES (VEG) 4
roasted poblano chili, charred corn, cilantro, agave sea salt butter

SWEET CORN CROQUETTES (VEG) 6
garlic crema, serrano aioli, cotija cheese, lime

CHEESE QUESADILLA BITES (VEG) 4
charred vidalia onions, poblano peppers, jack & manchego cheeses, garlic crema, charred tomato & jalapeño salsa
ADD CHICKEN (+1) • ADD STEAK (+2) • ADD SHRIMP (+3)

MINI FAJITA SKEWERS (GF) 3
banana pepper, onion, roasted tomato, bell pepper
ADD CHICKEN (+1) • ADD STEAK (+2) • ADD SHRIMP (+3)

CHICKEN & CHURRO BITES 6
fried chicken, chipotle maple syrup glaze, cinnamon sugar

CHORIZO & BLACK BEAN TOSTADAS 5
mini tostada, black bean purée, queso fresco, chorizo

CHICKEN EMPANADAS 6
red mole, garlic crema, roasted tomato salsa

MINI BARRIO BURGERS 7
spicy remoulade, shredded lettuce, gringo cheese, charred onion

MINI MASA FRIED CHICKEN SLIDERS 7
cilantro, ranch, spicky pickles, jicama slaw

MINI LOBSTER QUESADILLAS 10
cilantro lime aioli, shaved celery slaw

SHRIMP COCKTAIL CEVICHE (GF) 7
cucumber, red onion, avocado, blistered tomato, fermented habanero, citrus

TACOS

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

PAPAS (VEG) 5
cajun seasoned potatoes, chimichurri, cotija cheese, charred tomato salsa, chipotle aioli, onion, cilantro

CHICKEN AL PASTOR (GF) 7
pickled red onion, avocado salsa verde, charred pineapple, charred tomato & jalapeño salsa

SHORT RIB QUESABIRRA 7
oaxaca & chihuahua cheeses, consommé

STEAK 8
avocado, shaved radish, charred onion, cilantro, cotija cheese, jalapeño crisps, salsa picante

WALKING TACOS (GF) 6
ground beef, refried black beans, onion, cilantro, cotija cheese, valentina, *served in a fritos bag*

GRINGO (GF) 6
braised beef, shredded lettuce, aged cheddar cheese, garlic crema, pico de gallo, charred tomato & jalapeño salsa, crispy taco shell

BLACKENED SHRIMP 6
citrus habanero slaw, pickled red onion

MINI AHI TUNA 6
crispy wonton shell, pineapple, avocado, red onion, serrano, agave soy, lime

DESSERTS

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

CHURRO BITES 5
includes dipping sauces; abuelita chocolate, dulce de leche, vanilla crema

MINI CHEESECAKE BITES 5
vanilla or chocolate cheesecake, tequila marinated strawberries

MINI TRES LECHES CUPS 5
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) 7
pico de gallo, avocado salsa verde, charred tomato & jalapeño

GUACAMOLE DE LA CASA (VEG, GF) 7
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
shrimp, oysters, snow crab claws

TWO TIER 50
shrimp, oysters, snow crab claws, king crab legs

THREE TIER 65
shrimp, oysters, snow crab claws, king crab legs, maine lobster

SALADS

CHIPOTLE CAESAR (VEG) 9
romaine, grape tomato, blue corn tortilla strips,
chipotle caesar dressing

TACO SALAD (VEG, GF) 13
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 13
sliced, seasonal sauce

BEEF TENDERLOIN 22
chimichurri, horseradish crema

SEASONAL FISH MP

SIDES

REFRIED CHIPOTLE BLACK BEANS (GF) 7
charred onion, cotija cheese, chipotle

BRUSSELS SPROUTS (GF) 8
applewood bacon, salsa macha, lime

SPANISH RICE (VEG, GF) 7
toasted garlic, tomato, onion, cilantro

CARNITAS FRIED RICE (GF) 10
crispy pork carnitas, fried egg

ESQUITES STYLE CORN (VEG) 8
cotija cheese, chile piquin

ACTION STATIONS

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

BYO TACO BAR (GF) 22

choice of 2 tacos

CHICKEN AL PASTOR • SKIRT STEAK
SHORT RIB QUESABIRRA
PAPAS • BLACKENED SHRIMP

BYO FAJITA BAR (GF) 26

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 9

staff attendant required +$100

BYO CHURRO BAR 9

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

BARRIO 65 W Kinzie | 312.598.2836 | events@barriochicago.com | @barriochicago

SEATED EVENTS

DINNER

Family Style • Priced Per Guest

THREE-COURSE 50

FIRST
choice of 2 appetizers
QUESO FUNDIDO • GUACAMOLE & SALSA TRIO
MINI CHICKEN EMPANADA
CHEESE OR CHICKEN QUESADILLA • CORNBREAD

SECOND
choice of either 3 tacos or two enchiladas

TACOS
SKIRT STEAK • PAPAS
CHICKEN AL PASTOR • BLACKENED SHRIMP

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

FIRST
choice of 2 appetizers
TACO SALAD • CHIPOTLE CAESAR
QUESO FUNDIDO • GUACAMOLE & SALSA TRIO
MINI CHICKEN EMPANADA • CORNBREAD

SECOND
choice of 2 entrees and 2 sides
BONE-IN CHICKEN BREAST • HAND-CUT FILET
CARNITAS FRIED RICE • SEASONAL VEGETABLE ENCHILADA
SEASONAL FISH

SIDES
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)*

FOUR-COURSE 60

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 either 3 tacos or two enchiladas

TACOS
SKIRT STEAK • PAPAS
CHICKEN AL PASTOR • BLACKENED SHRIMP

ENCHILADAS
CHICKEN AL PASTOR • SEASONAL VEGETABLE

FOURTH
choice of 1 dessert
CHURRO BITES • MINI TRES LECHES CUPS
CHEESECAKE BITES *(vanilla or chocolate)*

ENHANCEMENTS

served family style • priced per person

SEAFOOD COURSE
SHRIMP COCKTAIL CEVICHE 11 • AHI TUNA TACOS 11
MINI LOBSTER QUESADILLAS 15

SIDES
REFRIED CHIPOTLE BLACK BEANS 7 • BRUSSELS SPROUTS 8
SPANISH RICE 7 • ESQUITES STYLE CORN 8

SEATED EVENTS

BRUNCH

Family Style • Priced Per Guest

THREE-COURSE 30

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

*available until 3pm on Saturday & Sunday only; *2 hour time limit*

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

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

MIMOSA
prosecco, orange juice

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

TURN UP THE FLAVOR

GUACAMOLE MAKING CLASS

50 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 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

CLASE AZUL AÑEJO
CLASE AZUL REPOSADO
CLASE AZUL PLATA

PATRON 45

PATRON REPOSADO
PATRON SILVER
PATRON AÑEJO

CASAMIGOS 45

CASAMIGOS AÑEJO
CASAMIGOS REPOSADO
CASAMIGOS BLANCO

CINCORO 60

CINCORO AÑEJO
CINCORO REPOSADO
CINCORO BLANCO

BEVERAGE PACKAGES

PREMIUM

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

Two Hour • $65 | Three Hour • $85

STANDARD

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

Two Hour • $50 | Three Hour • $65

BEER & WINE

HOUSE RED & WHITE WINES • LIMITED IMPORTED & DOMESTIC BEERS

Two Hour • $40 | Three Hour • $50

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 may be required based on your contracted Food and Beverage spend amount. 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 fo 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

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LÝRA

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VIOLÍ

BARRIO

LA SERRE

BAR LA RUE

FIORETTA
ITALIAN STEAKHOUSE

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EST. 1927
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BLDG
EVENT VENUE

THE PENTHOUSE

BANDIT ON TWO

THE BANDIT

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