

A photograph of a restaurant interior with wooden tables and colorful chairs. The text is overlaid on the image.

**TUCO<sup>A
D</sup> & BLONDIE**

PRIVATE EVENTS

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3358 N SOUTHPORT AVE, CHICAGO, ILLINOIS

BRUNCHERO

\$28 per person
Available weekends before 2:00 pm.
Includes coffee, tea, and soft drinks.

to share

CHILAQUILES

roasted chicken, over easy eggs, salsa verde, sour cream, pico de gallo, chihuahua cheese

FRENCH TOAST STICKS

fres leches batter, dulce de leche & chocolate dipping sauces

BUTTERMILK PANCAKES

powdered sugar, dulce de leche

SCRAMBLED EGGS

poblano crema

FIESTA POTATOES

FRESH SEASONAL FRUIT

TACO LOCO

\$29 per person
Includes coffee, tea, and soft drinks.

to start

HOMEMADE CHIPS & SALSA

GUACAMOLE

avocado, lime, pico de gallo

CHILE CON QUESO

creamy melted cheese, ground beef, guacamole, sour cream

to share

GROUND BEEF, CHICKEN & AL PASTOR TACOS

substitute shrimp or short rib for +\$2.00 per person

ELOTES

off-the-cob corn, cotija cheese, lime, cilantro, mayonnaise, red chili

RICE & BEANS

cilantro and green chili rice, seasoned black beans

BLONDIE SALAD

grilled fajita chicken, romaine, tomato, onion, cilantro, corn, cotija & cheddar cheese, black beans, avocado, chipotle ranch

BANDIT BITES

\$20 per person
Includes coffee, tea, and soft drinks.

to start

HOMEMADE CHIPS & SALSA

GUACAMOLE

avocado, lime, pico de gallo

CHILE CON QUESO

creamy melted cheese, ground beef, guacamole, sour cream

to share

host choice of 2

TNT TAQUITOS

chicken tinga, candied jalapeños, chipotle ranch

GRILLED WINGS

chamoy-honey glaze, jicama slaw

HOLY GRAIL NACHO BITES

choice of chicken or ground beef on bean and cheese nachos, jalapeño, guacamole, sour cream

QUESADILLA

choice of cheese, chicken, or steak

MINI TACOS

mini hard-shell chicken, beef, and al pastor tacos

ADD DESSERT TO ANY PACKAGE

+\$4 per person per dessert

CHOCO TACOS

vanilla ice cream, dark chocolate dipped

CHURROS

crispy fried, vanilla cream, chocolate sauce

TUCO BROWNIE (SERVED FAMILY STYLE)

mexican chocolate, cinnamon, vanilla ice cream

FAJITAS FUN

\$36 per person
Includes coffee, tea, and soft drinks.

to start

HOMEMADE CHIPS & SALSA

GUACAMOLE

avocado, lime, pico de gallo

HOLY GRAIL NACHOS

choice of chicken or ground beef on bean and cheese nachos, jalapeño, guacamole, sour cream

TNT TAQUITOS

chicken tinga, candied jalapeños, chipotle ranch

to share

CHICKEN & STEAK FAJITAS

roasted onions & peppers, guacamole, housemade flour tortillas. substitute shrimp for +\$3.00 per person

CHICKEN OR BEEF ENCHILADA

red sauce, sour cream

ELOTES

off-the-cob corn, cotija cheese, lime, cilantro, mayonnaise, red chili

RICE & BEANS

cilantro and green chili rice, seasoned black beans

THE BLONDIE SALAD

romaine lettuce, tomato, onion, corn, cotija and cheddar cheese, black beans, avocado, chipotle ranch

WHOLE ENCHILADA

\$45 per person
Includes coffee, tea, and soft drinks.

to start

HOMEMADE CHIPS & SALSA

GUACAMOLE

avocado, lime, pico de gallo

CHILE CON QUESO

creamy melted cheese, ground beef, guacamole, sour cream

to share

GROUND BEEF, CHICKEN & AL PASTOR TACOS

substitute fish or short rib for +\$2.00 per person

CHICKEN OR BEEF ENCHILADA

red sauce, sour cream

STEAK FAJITAS

roasted onions & peppers, guacamole, housemade flour tortillas. substitute shrimp for +\$3.00 per person

ELOTES

off-the-cob corn, cotija cheese, lime, cilantro, mayonnaise, red chili

RICE & BEANS

cilantro and green chili rice, seasoned black beans

THE BLONDIE SALAD

romaine lettuce, tomato, onion, corn, cotija and cheddar cheese, black beans, avocado, chipotle ranch

SIP SWIG

beer and wine

2 hours \$30 / 3 hours \$40

SELECT DRAFT BEER

HOUSE RED & WHITE WINE

margarita bar

2 hours \$35 / 3 hours \$45

CLASSIC & FLAVORED MARGARITAS

classic lime, avocado, black cherry, mango, passionfruit, strawberry, prickly pear

SELECT BEER & WINE

premium bar

2 hours \$50 / 3 hours \$60

CLASSIC & FLAVORED MARGARITAS

classic lime, avocado, black cherry, mango, passionfruit, strawberry, prickly pear

PREMIUM LIQUOR

TUCO & BLONDIE COCKTAILS

BEER AND WINE

brunch bar

2 hours \$35 / 3 hours \$45

MIMOSAS

BLOODY MARYS

BLOODY MARIAS

SANGRIA

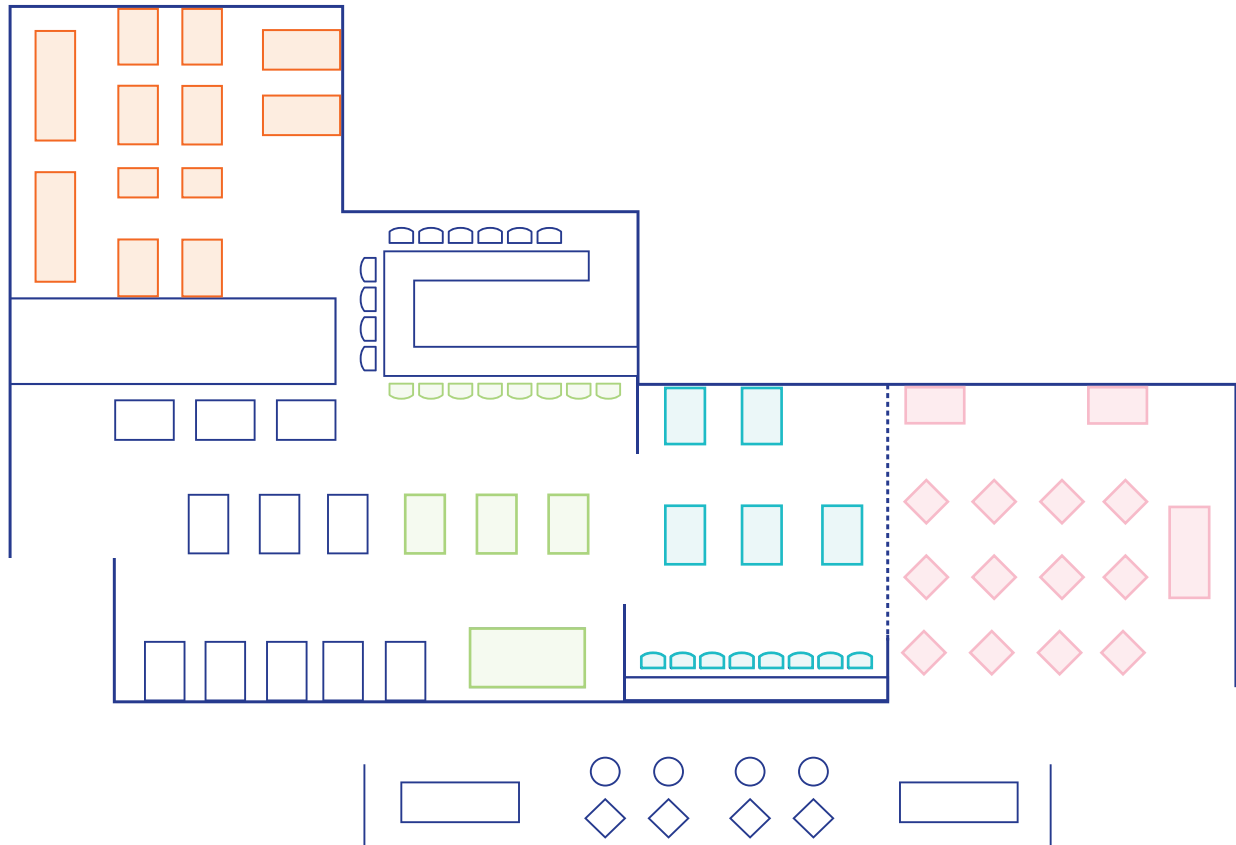
hosted bar

HOSTED BARS ARE CHARGED ON CONSUMPTION AND CAN BE CUSTOMIZED BASED ON YOUR PREFERENCES. WE WELCOME YOU TO PRESELECT A BEVERAGE MENU FOR YOUR EVENT.

DOUBLES, SHOTS, ROCKS, AND MARTINI-STYLE COCKTAILS ARE NOT INCLUDED IN BEVERAGE PACKAGES, BUT MAY BE CHARGED ON CONSUMPTION.

HOUSE AND SELECT BEER & WINE WILL BE SELECTED BY TUCO & BLONDIE. ALL GUESTS MUST PARTICIPATE IN THE SELECTED DRINK PACKAGE. EXCEPTIONS CAN BE MADE FOR PERSONS NOT OF LEGAL DRINKING AGE AND PREGNANT OR NURSING GUESTS. PLEASE DISCUSS WITH THE SALES MANAGER BEFORE YOUR EVENT DATE.

SEATING LAYOUT



The Frida Room
50 seated
40 cocktail

The Cantina
20 seated
25 cocktail

The Gato Room
26 seated
30 cocktail

The Patio
40 seated
75 cocktail

Full Buyout
175 cocktail

FAQ

Minimum Costs

Tuco & Blondie does not charge a space rental fee. A minimum food and beverage cost is required, depending on time and day of week. If the minimum is not met, the remaining balance will be charged as an unmet minimum fee.

Reservation Guarantees & Deposits

We reserve event space on a first-come, first-serve basis. A signed contract and 25% deposit of the food and beverage minimum are required to reserve your date. Your reservation is guaranteed upon receipt of the signed contract and deposit.

Menu Selections & Guest Count

Your estimated guest count is requested during booking to assist with planning. The guest count may be adjusted until 3 business days (Monday - Friday) prior to the event, when the final guest count is due. Menu selections and logistics are due two weeks prior to the event. Menu availability is subject to change until two weeks prior to the event.

The remaining event balance will be charged to the card on file when the final guest count is received. Any overages will be charged following the conclusion of the event.

Fees, Gratuity & Outside Food

Pricing does not include 10.75% tax, 5% admin fee, or 20% gratuity. Fees are non-negotiable and cannot be removed or altered.

Outside desserts are allowed with prior approval from the Sales Manager. A fee of \$3.00 per person will apply. Our team will handle slicing, plating, and serving your dessert using our plateware.

A/V Support

Independent audio and video control is available in the Frida Room, the Patio, and with a full buyout of the restaurant. Volume may be adjusted at the manager's discretion.

Decor, Special Amenities & Additional Services

Our team will gladly assist with any special requests, including florals, party games, specialty A/V equipment, and more. Special requests may incur an additional cost and do not count towards the food and beverage minimum.

Glitter, confetti, and open flames are not permitted (fully enclosed votives may be used with prior approval from the Sales Manager). No adhesive may be used on the walls or furniture. Use of these items will incur a \$250 cleaning fee and/or the cost of any required repairs.

Parking & Transportation

Tuco & Blondie is conveniently located directly south of the Southport Brown Line stop, and steps away from the #9 Ashland, #77 Belmont, and #152 Addison buses. Street parking is available on Southport Ave., Roscoe St., and throughout the surrounding neighborhood.