



BARRIO

PRIVATE DINING



CONTACT

events@barriochicago.com

powered by
dine|am|c
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



BLANK'S BAR

Blank's Bar offers a private bar experience for up to 16 guests. Select cocktails, food, and party the night away in a fully private event room, complete with a separate hidden entrance. Our all-inclusive food, beverage & space package starts at \$1,000, serving 16, and additional guests can be added for an extra charge.

RECEPTION: 16

BODEGA

Tucked away for the ultimate privacy, Barrio's largest private dining room creates a one of a kind backdrop for every special occasion. Equipped with elegant chandeliers, modern furniture, a built-in bar and full AV capabilities; Bodega is sure to impress. Ideal for corporate events and social gatherings, the room accommodates up to 100 guests (seated) and 150 guests (reception). For more intimate events, Bodega can be divided into two separate private spaces, each accommodating up to 40 guests for a standing reception.

SEATED: 100 • RECEPTION: 150



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

EVENT SPACES

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: 120



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

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: 194 • RECEPTION: 250



[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

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

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

ESQUITES CORN CUPS (VEG) 4

cotija cheese, chili piquin

CHIPOTLE DEVILED EGGS (GF) 3

chipotle aioli, chive, crumbled chicharron

ADD CHORIZO (+1)

CORNBREAD BITES (VEG) 3

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

SWEET CORN CROQUETTES (VEG) 5

garlic crema, serrano aioli, cotija cheese, lime

CHEESE QUESADILLA BITES (VEG) 3

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

MINI AHI TUNA TACOS 5

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

CHORIZO & BLACK BEAN TOSTADAS 4

mini tostada, black bean purée, queso fresco, chorizo

CHICKEN AL PASTOR TAQUITOS 5

garlic crema, cotija cheese, charred tomato salsa

CHORIZO & POTATO TAQUITOS 5

roasted poblano crema, aged jack cheese, pickled red onion, fire roasted salsa

CHICKEN AL PASTOR TACOS (GF) 6

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

PORK CARNITAS TACOS (GF) 6

avocado salsa verde, asian slaw, sambal crema

TRUFFLE MUSHROOM TACOS (GF) 6

queso fresco, roasted corn, fresno peppers

STEAK TACOS 7

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

WALKING TACOS (GF) 5

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

GRINGO TACOS (GF) 5

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

MINI BARRIO BURGERS 6

spicy remoulade, shredded lettuce, gringo cheese, charred onion

MINI MASA FRIED CHICKEN SLIDERS 6

cilantro, ranch, spicky pickles, jicama slaw

MINI LOBSTER QUESADILLAS 9

cilantro lime aioli, shaved celery slaw

SHRIMP COCKTAIL CEVICHE (GF) 6

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

DESSERTS

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

CHURRO BITES 4

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

MINI CHEESECAKE BITES 4

vanilla or chocolate cheesecake, tequila marinated strawberries

MINI TRES LECHES CUPS 4

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



STATIONED EVENTS

Reception Style • Priced Per Guest • Minimum: 20 guests

APPETIZERS

CORNBREAD MUFFINS (VEG) 5

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

SALSA TRIO (VEG, GF) 6

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

GUACAMOLE DE LA CASA (VEG, GF) 8

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) 8

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

TACO SALAD (VEG, GF) 12

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

sliced, seasonal sauce

ordered in 25 person increments

BEEF TENDERLOIN 20

chimichurri, horseradish crema

ordered in 20 person increments

SEASONAL FISH MP

SIDES

REFRIED CHIPOTLE BLACK BEANS (GF) 6

charred onion, cotija cheese, chipotle

BRUSSELS SPROUTS (GF) 7

applewood bacon, salsa macha, lime

SPANISH RICE (VEG, GF) 6

toasted garlic, tomato, onion, cilantro

CARNITAS FRIED RICE (GF) 9

crispy pork carnitas, fried egg

ESQUITES STYLE CORN (VEG) 7

cotija cheese, chile piquin

ACTION STATIONS

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

BYO TACO BAR (GF) 20

choice of 2 tacos

CARNITAS • CHICKEN AL PASTOR

SKIRT STEAK • ANCHO MARINATED SHRIMP

TRUFFLE MUSHROOM

BYO CHURRO BAR 8

OLD FASHIONED CHURRO BITES
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 45

FIRST

choice of 2 appetizers

QUESO FUNDIDO • GUACAMOLE & SALSA TRIO
POTATO & CHORIZO TAQUITOS
CHEESE OR CHICKEN QUESADILLA • CORNBREAD

SECOND

choice of 3 tacos

SKIRT STEAK • PORK CARNITAS • TRUFFLE MUSHROOM
CHICKEN AL PASTOR • ANCHO MARINATED SHRIMP

or choice of 2 enchiladas

CHICKEN AL PASTOR • SEASONAL VEGETABLE
PORK CARNITAS

THIRD

choice of 1 dessert

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

FOUR-COURSE 55

FIRST

choice of 2 appetizers

QUESO FUNDIDO • GUACAMOLE & SALSA TRIO
POTATO & CHORIZO TAQUITOS
CHEESE OR CHICKEN QUESADILLA • CORNBREAD

SECOND

choice of 1 salad

TACO SALAD • CHIPOTLE CAESAR

THIRD

choice of 3 tacos

SKIRT STEAK • PORK CARNITAS • TRUFFLE MUSHROOM
CHICKEN AL PASTOR • ANCHO MARINATED SHRIMP

or choice of 2 enchiladas

CHICKEN AL PASTOR • SEASONAL VEGETABLE
PORK CARNITAS

FOURTH

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
POTATO & CHORIZO TAQUITOS • 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 1 dessert

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

SIDES

served family style • priced per person

REFRIED CHIPOTLE BLACK BEANS 6 • BRUSSELS SPROUTS 7
SPANISH RICE 6 • ESQUITES STYLE CORN 7

SEAFOOD COURSE

served family style • priced per person

SHRIMP COCKTAIL CEVICHE 10 • AHI TUNA TACOS 10
MINI LOBSTER QUESADILLAS 14



SEATED EVENTS

BRUNCH

Family Style • Priced Per Guest

THREE-COURSE 30

FIRST

choice of 1

QUESO FUNDIDO • GUACAMOLE & SALSA TRIO • POTATO & CHORIZO TAQUITOS
CHEESE OR CHICKEN QUESADILLA • BLUEBERRY CORNBREAD MUFFINS • SEASONAL FRUIT

SECOND

choice of 3

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

ADD STEAK & EGGS OR LOBSTER BENEDICT (+10pp)

THIRD

choice of 1

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



TEQUILA TASTING

Add-on to your Beverage Package • Priced Per Guest • Pour: 1oz.

CLASE AZUL

65

CLASE AZUL AÑEJO
CLASE AZUL REPOSADO
CLASE AZUL PLATA

ROCA PATRON

45

ROCA PATRON AÑEJO
ROCA PATRON REPOSADO
ROCA PATRON SILVER

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

MIMOSA & BLOODY MARYS

available until 3pm on Saturday & Sunday only

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

Two Hour • \$35 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 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. Final payment for your event must take place the day of your event by either cash or credit card. 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.



OUR AFFILIATE VENUES



CONTACT

events@barrioichicago.com