



# BODEGA STEAK PRIVATE DINING



## CONTACT

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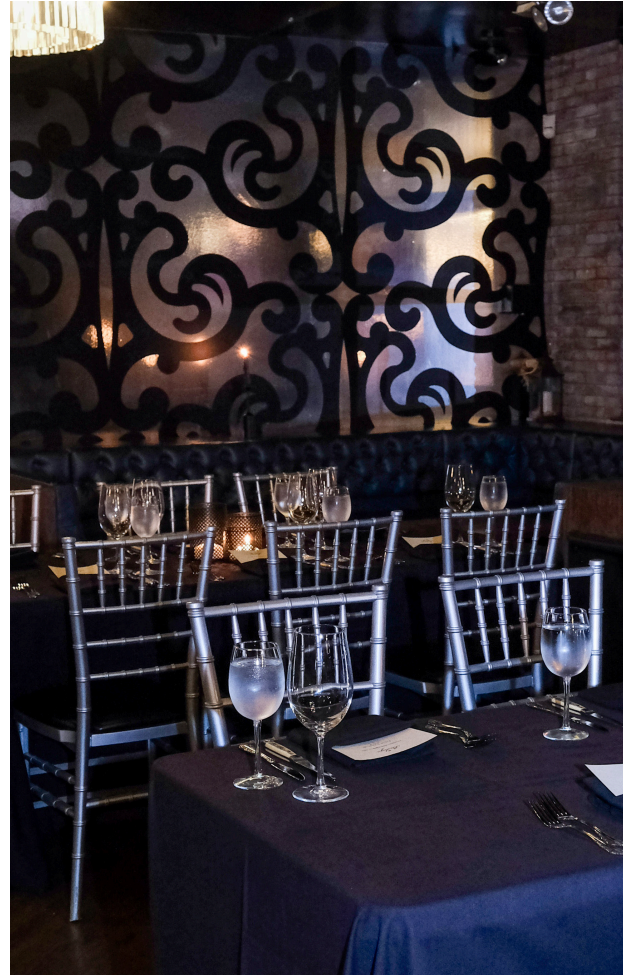
# EVENT SPACE

## BODEGA

A swanky departure from traditional Mexican fare, Bodega Steak embraces an upscale steakhouse experience without the formality. Our menu puts quality first by sourcing market cuts from the best Midwest farms highlighting seasonal ingredients. Blending fine dining with modern fun, Bodega Steak is offered exclusively in Barrio's largest private dining room. Black candelabras and melting candlesticks set the mood for 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.

**SEATED: 100 • RECEPTION: 150**





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# APPETIZERS

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*passed or displayed*

**DEVILED EGGS** 4

**FIRE ROASTED PEPPER BRUSCHETTA** 4

**DECADENT MAC N CHEESE CUPS** 4

**CAPRESE SKEWERS** 4

**GOAT CHEESE STUFFED FIGS** 4

prosciutto wrapped (+1)

**SHRIMP COCKTAIL** 6

**LOBSTER ROLLS** 7

**KING CRAB BITES** MP

**BLACK TRUFFLE FILET SLIDERS** 8

**PRIME RIB SLIDERS** 6

atomic horseradish sauce



# THREE COURSE PREMIER

*\$95 per person*

## FIRST

*choice of 1 salad • plated individually, ordered on-site*

**CAESAR • WEDGE**

## SECOND

*choice of 2 entrées • plated individually, on-site selection*

**PETITE FILET • AMISH CHICKEN • WILD SALMON • EGGPLANT PARMESAN**

## ACCOMPANIMENTS

*choice of 2 sides • for the table*

**ROASTED MUSHROOMS • SAUTÉED BROCCOLINI • LIGHTLY CREAMED SPINACH  
GRILLED ASPARAGUS • BUTTERY MASHED POTATOES • TRUFFLE MAC & CHEESE**

## THIRD

*choice of 1 dessert • for the table*

**BANANA PUDDING • CHOCOLATE LAVA CAKE • KEY LIME PIE  
MARINATED BERRIES & SWEET CREAM • STRAWBERRY PRETZEL PIE**

COFFEE, TEA, ESPRESSO SERVICE MAY BE ORDERED A LA CARTE





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# FOUR-COURSE PREMIUM

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*\$115 per person*

## FIRST

*choice of 2 appetizers · for the table*

**IMPORTED BURRATA • CRAB CAKES • LIGHTLY SEARED TUNA  
STEAK TARTARE • TRUFFLE & FONTINA FONDUTA**

## SECOND

*choice of 2 · plated individually, on-site selection*

**CAESAR • WEDGE • KALE & BRUSSELS SPROUT  
KING CRAB BISQUE • POTATO & BLACK TRUFFLE CHOWDER**

## THIRD

*choice of 3 entrées · plated individually · on-site selection*

**PETITE FILET • CENTER CUT NY STRIP • AMISH CHICKEN • WILD SALMON  
SEARED JUMBO SCALLOPS • EGGPLANT PARMESAN**

## ACCOMPANIMENTS

*choice of 2 sides · for the table*

**ROASTED MUSHROOMS • SAUTÉED BROCCOLINI • LIGHTLY CREAMED SPINACH  
GRILLED ASPARAGUS • BUTTERY MASHED POTATOES • TRUFFLE MAC & CHEESE  
SWEET POTATO CASSEROLE • CREAMED CORN**

## FOURTH

*choice of 2 desserts · for the table*

**BANANA PUDDING • CHOCOLATE LAVA CAKE • KEY LIME PIE  
MARINATED BERRIES & SWEET CREAM • STRAWBERRY PRETZEL PIE**

COFFEE, TEA, ESPRESSO SERVICE MAY BE ORDERED A LA CARTE



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# FIVE-COURSE PRIME

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*\$145 per person*

## FIRST

*choice of 2 appetizers · for the table*

**IMPORTED BURRATA • CRAB CAKES • LIGHTLY SEARED TUNA • STEAK TARTARE  
PRAWN COCKTAIL • TOMAHAWK LAMB LOLLIPOPS • TRUFFLE & FONTINA FONDUTA**

## SECOND

*choice of 2 · plated individually, on-site selection*

**CAESAR • WEDGE • KALE & BRUSSELS SPROUT  
KING CRAB BISQUE • POTATO & BLACK TRUFFLE CHOWDER**

## THIRD

*choice of 1 pasta · for the table*

**AGED ACQUERELLO RISOTTO • SEASONAL TORTELLACCI • GNOCCHI CACIO E PEPE**

## FOURTH

*choice of 3 entrées · plated individually · on-site selection*

**PETITE FILET • CENTER CUT NY STRIP • CHICAGO CUT RIBEYE • AMISH CHICKEN • WILD SALMON  
SEARED JUMBO SCALLOPS • EGGPLANT PARMESAN • RACK OF LAMB**

## ACCOMPANIMENTS

*choice of 3 sides · for the table*

**ROASTED MUSHROOMS • SAUTÉED BROCCOLINI • LIGHTLY CREAMED SPINACH  
GRILLED ASPARAGUS • BUTTERY MASHED POTATOES • TRUFFLE MAC & CHEESE  
SWEET POTATO CASSEROLE • CREAMED CORN**

## FIFTH

*choice of 2 desserts · for the table*

**BANANA PUDDING • CHOCOLATE LAVA CAKE • KEY LIME PIE  
MARINATED BERRIES • STRAWBERRY PRETZEL PIE**

COFFEE, TEA, ESPRESSO SERVICE MAY BE ORDERED A LA CARTE



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# A LA CARTE

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*available to add on to dinner service or a cocktail hour*

## IMPORTED TRUFFLE SERVICE

market price

## SEAFOOD TOWER

*priced per person*

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

## CAVIAR SERVICE

market price

## CHEESE & CHARCUTERIE 15

## CRUDITE 8





# 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

Bodega Steak 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@bodegasteak.com