BOQUERIA

BAR DE TAPAS | RESTAURANTE

EVENTS MENU

CHICAGO

ChicagoEvents@boqueriarestaurant.com
boqueriarestaurant.com

FULTON MARKET

807 W FULTON MARKET

FULL BUYOUT
Seated 135, Standing 200

SEMI-PRIVATE
Seated 50, Standing 65

PASSED TAPAS

Choose your favorite tapas to be served in hors d'oeuvre form, passed by our servers during a standing reception.

- **30 min, 4 selections $20 per person**
- **1 hour, 6 selections $30 per person**
- **1 hour, 7 selections $36 per person**
- **1 hour, 8 selections $42 per person**

-additional hours $20 per person -

VEGETABLES

PIMIENTOS DE PADRÓN (GF, VGN)
Blistered Shishito peppers, coarse sea salt

TORTILLA ESPAÑOLA (GF)
Traditional Spanish frittata; eggs, confit potatoes, onions, garlic allioli

MONTADO DE ESCALIVADA (V)
Fire-roasted eggplant, red pepper, onion, labne yogurt, fresh herbs, olive oil

CROQUETAS DE SETAS (V)
Creamy mushroom croquettes, truffle allioli

PINTXO DE BRAVAS (V)
Crispy potato, spicy tomato sauce, garlic aioli

SEAFOOD

GILDA PINTXO (GF)
Salted cured anchovies, manzanilla olive, piparra

PINTXO DE PULPO A LA GALLEGA (GF)
Spanish octopus skewer, potato, paprika, Arbequina olive oil

PINTXO DE GAMBAS
Shrimp skewers, garlic, lobster reduction

MEAT

MONTADO DE JAMÓN
Serrano ham, membrillo, Aged Manchego cheese

BACON-WRAPPED DATES (GF)
Stuffed with almonds and Valdeón blue cheese

PINTXOS MORUNOS
Seared and marinated lamb skewers, pickled shallots, salsa verde, crusty bread

CROQUETAS DE JAMÓN
Creamy Serrano ham croquettes, quince purée

ANGUS BEEF SLIDERS (+$8 pp)
Sliders, sobrasada-bacon jam, crispy Manchego cheese, garlic allioli

SERRANO HAM GRILLED CHEESE
Burrata cheese, truffle allioli

SUMAC CHICKEN SKEWERS (GF)
Nyora and roasted red pepper sauce, onion, fresh herbs, Aleppo pepper

DESSERT

CLASSIC CHURROS (V)
Traditional fried dough dusted with cinnamon sugar, choice of: dulce de leche, hot chocolate, or nutella

CREMA CATALANA (GF, V)
Creamy custard, lemon zest, caramelized sugar

SORBET (GF, VGN)
Seasonal sorbet selection

Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees.

TAPAS BAR DISPLAY

Stationary displays of tapas that evoke the style of traditional tapas bars in Spain; set up for guests to serve themselves during a **reception-style event.**

Selection of 5: 4 Choices from Vegetable, Seafood, Meat and Dessert sections and 1 Main ~ $38 per person
Selection of 6: 5 Choices from Vegetable, Seafood, Meat and Dessert sections and 1 Main ~ $45 per person
Selection of 7: 5 Choices from Vegetable, Seafood, Meat and Dessert sections and 2 Mains ~ $52 per person

SELECT MAIN

PAELLA DE MARISCOS (GF) Bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, salsa verde

PAELLA DE VERDURAS (GF, VGN) Bomba rice, eggplant, broccoli, peas, grape tomato, piquillo peppers, saffron, salsa verde

PARRILLADA (GF) (+12PP) Seared shrimp, chorizo, top sirloin, oven roasted chicken, served with salsa verde, mojo verde

CHICKEN & CHORIZO PAELLA Bomba rice, marinated chicken, Bilbao chorizo, confit piquillo peppers, sofrito, picada, truffle allioli

CHARCUTERIE & CHEESE

TABLA DE QUESOS (+ $5pp)
Manchego, Caña de Cabra, Aged Mahón, Truffle Goat cheese served with olives, and pan con tomate

TABLA DE QUESOS Y EMBUTIDOS (+ $7pp)
Manchego, Caña de Cabra, Truffle Goat Cheese, Salchichon Iberico, Jamón Serrano, and Chorizo Ibérico, served with olives, and pan con tomate

MEAT

BACON-WRAPPED DATES (GF)
Stuffed with almonds and Valdeón blue cheese

PINTXOS MORUNOS
Seared and marinated lamb skewers, pickled shallots, salsa verde, crusty bread

CROQUETAS DE JAMÓN
Creamy Serrano ham croquettes, quince purée

ALBÓNDIGAS
Beef and pork meatballs, tomato sauce, sheep's milk cheese, chives

ANGUS BEEF SLIDERS (+$8 pp)
Sliders, sobrasada-bacon jam, crispy Manchego cheese, garlic allioli

SUMAC CHICKEN SKEWERS (GF)
Nyora and roasted red pepper sauce, onion, fresh herbs, Aleppo pepper

HUMMUS AND SOBRASADA
Classic chickpea and sesame dip, soft-cured Mallorcan pork sausage, quince purée. Served with flatbread and vegetables

VEGETABLES

MARKET SALAD (GF, V)
Market lettuces, spring herbs, citrus vinaigrette

TORTILLA ESPAÑOLA (GF)
Traditional Spanish frittata; eggs, confit potatoes, onions, garlic allioli

PATATAS BRAVAS (GF, V)
Crispy potatoes, salsa brava, pimentón, garlic allioli

ESCALIVADA (GF, V)
Fire-roasted eggplant, red pepper, onion, labne yogurt, fresh herbs, and olive oil. Served with choice of crudités or warm flatbread

FENNEL AND APPLE SALAD (GF, V)
Mahón cheese, walnuts, basil, citrus dressing

GRILLED BROCCOLINI (GF, VGN)
"Ajo Blanco," sumac, golden raisins, Marcona almonds

AJO BLANCO HUMMUS
Creamy almond and garlic dip, tomatoes, cucumber. Served with choice of crudités or warm flatbread

SEAFOOD

GAMBAS AL AJILLO (GF)
Shrimp, garlic, brandy, lobster reduction, Guindilla pepper in olive oil

PINTXO DE PULPO A LA GALLEGA (GF)
Spanish octopus skewer, potato, paprika, Arbequina olive oil

DESSERT

CLASSIC CHURROS (V)
Traditional fried dough dusted with cinnamon sugar, choice of: dulce de leche, hot chocolate, or nutella

CREMA CATALANA (GF, V)
Creamy custard, lemon zest, caramelized sugar

SORBET (GF, VGN)
Seasonal sorbet selection

Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees.

SEATED TAPAS DINNER MENU

SERVED FAMILY STYLE $60 PP

SELECT 2

AGED MANCHEGO (GF, V)	Nutty, caramel sheep's milk
AGED MAHÓN (GF, V)	Tangy, citrusy cow's milk
JAMÓN SERRANO (GF)	Aged 16 months, savory, slightly sweet and nutty
CHORIZO IBÉRICO (GF)	Smoked pimentón, mild spice
PAN CON TOMATE (VGN)	Catalan-style toasted bread rubbed with tomato, garlic, and olive oil

SELECT 3

PATATAS BRAVAS (GF, V)	Crispy potatoes, salsa brava, pimentón, garlic allioli
PIMIENTOS DE PADRÓN (GF, VGN)	Blistered shishito peppers, coarse sea salt
ESCALIVADA (GF, V)	Fire-roasted eggplant, red pepper, onion, labne yogurt, fresh herbs, and olive oil. Served with choice of crudités or warm flatbread
MARKET SALAD (GF, V)	Market lettuces, spring herbs, citrus vinaigrette
BACON-WRAPPED DATES (GF)	Stuffed with almonds and Valdeón blue cheese
CROQUETAS CREMOSAS	Choice of Mushroom (V) or Serrano ham
FENNEL AND APPLE SALAD (GF, V)	Mahón cheese, walnuts, basil, citrus dressing
HUMMUS AND SOBRASADA	Classic chickpea and sesame dip, soft-cured Mallorcan pork sausage, quince purée. Served with flatbread and vegetables
AJO BLANCO HUMMUS	Creamy almond and garlic dip, tomatoes, cucumber. Served with choice of crudités or warm flatbread

SELECT 4

PINTXOS MORUNOS	Seared and marinated lamb skewers, pickled shallots, salsa verde, crusty bread
GAMBAS AL AJILLO (GF)	Shrimp, garlic, brandy, lobster reduction, Guindilla pepper in olive oil
ALBÓNDIGAS	Beef and pork meatballs, tomato sauce, sheep's milk cheese, basil
SEARED OCTOPUS (GF)	Seared octopus, Manzanilla olivada, olive oil crushed potatoes
SUMAC CHICKEN SKEWERS (GF)	Nyora and roasted red pepper sauce, onion, fresh herbs, Aleppo pepper
GRILLED BROCCOLINI (GF, VGN)	"Ajo Blanco," sumac, golden raisins, Marcona almonds
DUKKAH-SPICED SWEET POTATO (GF)	Whole-roasted, Sriracha labneh, molasses, honey, lemon
ROASTED CARROTS (V)	Confit and spiced carrots, agridulce, orange-honey yogurt, lime crema, mojo verde, Marcona almonds

SELECT 2

BASQUE CHOCOLATE CHEESECAKE (GF)	Macerated strawberries, Chantilly cream
CLASSIC CHURROS (V)	Traditional fried dough dusted with cinnamon sugar, choice of: dulce de leche, hot chocolate, or nutella
ORANGE OLIVE OIL CAKE (V)	Orange olive oil cake, citrus -honey yogurt
SORBET (GF,VGN)	Seasonal sorbet selection

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PREMIER SEATED TAPAS DINNER MENU

SERVED FAMILY STYLE $85 PP

SELECT 3

AGED MANCHEGO (GF, V) Nutty, caramel sheep's milk

AGED MAHÓN (GF, V) Tangy, citrusy cow's milk

TRUFFLE GOAT CHEESE (GF, V) Earthy and sweet, goat's milk

JAMÓN SERRANO (GF) Aged 16 months, savory, slightly sweet and nutty

JAMÓN IBÉRICO DE BELLOTA (GF) Aged 48 months, deep marbling, rich and nutty

CHORIZO IBÉRICO (GF) Smoked pimentón, mild spice

PAN CON TOMATE (VGN) Catalan-style toasted bread rubbed with tomato, garlic, and olive oil

SELECT 3

PATATAS BRAVAS (GF, V) Crispy potatoes, salsa brava, pimentón, garlic allioli

PIMIENTOS DE PADRÓN (GF, VGN) Blistered shishito peppers, coarse sea salt

ESCALIVADA (GF, V) Fire-roasted eggplant, red pepper, onion, labne yogurt, fresh herbs, and olive oil. Served with choice of crudités or warm flatbread

ALBÓNDIGAS Beef and pork meatballs, tomato sauce, sheep's milk cheese, basil

MARKET SALAD (GF, V) Market lettuces, spring herbs, citrus vinaigrette

CROQUETAS CREMOSAS Choice of Mushroom (V) or Serrano ham

FENNEL AND APPLE SALAD (GF, V) Mahón cheese, walnuts, basil, citrus dressing

MAITAKE & OYSTER MUSHROOM SKEWERS Hazelnut romesco, harissa vinaigrette, chives, grilled lemon

HUMMUS AND SOBRASADA Classic chickpea and sesame dip, soft-cured Mallorcan pork sausage, quince purée. Served with flatbread and vegetables

AJO BLANCO HUMMUS Creamy almond and garlic dip, tomatoes, cucumber. Served with choice of crudités or warm flatbread

SELECT 4

PINTXOS MORUNOS Seared and marinated lamb skewers, pickled shallots, salsa verde, crusty bread

GAMBAS AL AJILLO (GF) Shrimp, garlic, brandy, lobster reduction, Guindilla pepper in olive oil

SEARED OCTOPUS (GF) Seared octopus, Manzanilla olivada, olive oil crushed potatoes

BRANDT RANCH NY STRIP (GF) Seared a la plancha, mojo verde, blistered shishito pepper

PAELLA DE MARISCOS (GF) Bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, salsa verde

PAELLA DE VERDURAS (GF, VGN) Bomba rice, eggplant, broccoli, peas, grape tomato, piquillo peppers, saffron, salsa verde

GRILLED BROCCOLINI (GF, VGN) "Ajo Blanco," sumac, golden raisins, Marcona almonds

SUMAC CHICKEN SKEWERS (GF) Nyora and roasted red pepper sauce, onion, fresh herbs, Aleppo pepper

DUKKAH-SPICED SWEET POTATO (GF) Whole-roasted, Sriracha labneh, molasses, honey, lemon

ROASTED CARROTS (V) Confit and spiced carrots, agridulce, orange-honey yogurt, lime crema, mojo verde, Marcona almonds

SELECT 2

CLASSIC CHURROS (V) Traditional fried dough dusted with cinnamon sugar, choice of: dulce de leche, hot chocolate, or nutella

ORANGE OLIVE OIL CAKE (V) Orange olive oil cake, citrus -honey yogurt

SORBET (GF, VGN) Seasonal sorbet selection

BASQUE CHOCOLATE CHEESECAKE (GF) Macerated strawberries, Chantilly cream

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PRIX FIXE MENUS

BOTH SERVED FAMILY STYLE

CHEF'S TASTING MENU $55

A culinary journey through the classics and beyond with a selection of seasonal market menu dishes.

AGED MANCHEGO (GF, V)
Hard sheep's milk cheese, Castilla La Mancha, notes of caramel and nuts

PAN CON TOMATE (VGN)
Grilled Stirato bread rubbed with tomato, garlic and olive oil

JAMÓN SERRANO (GF)
"Jamónes de Segovia" Serrano ham, aged 16 months

ESCALIVADA (V)
Fire-roasted eggplant, red pepper, onion, labne yogurt, fresh herbs, and olive oil. Served with warm flatbread

CROQUETAS DE SETAS (V)
Creamy mushroom croquettes

MARKET SALAD (GF, V)
Market lettuces, spring herbs, citrus vinaigrette

PATATAS BRAVAS (GF, V)
Crispy potatoes, salsa brava, roasted garlic allioli

ROASTED CARROTS (V)
Confit and spiced carrots, agridulce, orange-honey yogurt, lime crema, mojo verde, Marcona almonds

GAMBAS AL AJILLO (GF)
Shrimp, garlic, brandy, and Guindilla pepper in olive oil

ALBÓNDIGAS
Beef and pork meatballs, tomato sauce, sheep's milk cheese, basil

CLASSIC CHURROS (V)
Traditional fried dough dusted with cinnamon sugar, choice of: dulce de leche, hot chocolate, or nutella

THE BOQUERIA EXPERIENCE $69

Travel through the classics and beyond with a selection of seasonal market menu dishes and a taste of our most prized ingredient: 48-month-aged, hand-carved Jamón Ibérico.

★ **JAMÓN IBÉRICO DE BELLOTA (GF)**
Hand-carved, acorn-fed Ibérico ham, aged for 48 months

AGED MANCHEGO (GF, V)
Hard sheep's milk cheese, Castilla La Mancha, notes of caramel and nuts

PAN CON TOMATE (VGN)
Grilled Stirato bread rubbed with tomato, garlic and olive oil

ESCALIVADA (V)
Fire-roasted eggplant, red pepper, onion, labne yogurt, fresh herbs, and olive oil. Served with crudités and warm flatbread

CROQUETAS DE JAMÓN
Creamy Jamón croquettes with quince purée

PATATAS BRAVAS (GF, V)
Crispy potatoes, salsa brava, roasted garlic allioli

GRILLED BROCCOLINI (GF, VGN)
"Ajo Blanco," sumac, golden raisins, Marcona almonds

FENNEL AND APPLE SALAD (GF, V)
Mahón cheese, walnuts, basil, citrus dressing

PINTXOS MORUNOS
Seared and marinated lamb skewers, pickled shallots, salsa verde, crusty bread

PAELLA DE MARISCOS (GF)
Bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, salsa verde. May be swapped for Paella de Verduras for the table

CLASSIC CHURROS (V)
Traditional fried dough dusted with cinnamon sugar, choice of: dulce de leche, hot chocolate, or nutella

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SEATED TAPAS LUNCH MENU

SERVED FAMILY STYLE $30-40

Selection of 5 for $30 per person: Choose 2 TO START, 2 MAIN TAPAS and 1 DESSERT
Selection of 8 for $40 per person: Choose 3 TO START, 4 MAIN TAPAS and 1 DESSERT

TO START

AGED MANCHEGO (GF, V)	Nutty, caramel sheep's milk
JAMÓN SERRANO (GF)	Aged 16 months, savory, slightly sweet and nutty
CHORIZO IBÉRICO (GF)	Smoked pimentón, mild spice
PAN CON TOMATE (VGN)	Catalan-style toasted bread rubbed with tomato, garlic, and olive oil
BOQUERONES CON NARANJA (GF)	Pickled white anchovies, orange, olive oil, black pepper, house-made potato chips
ESCALIVADA (GF, V)	Fire-roasted eggplant, red pepper, onion, labne yogurt, fresh herbs, and olive oil. Served with choice of crudités or warm flatbread
PIMIENTOS DE PADRÓN (GF, VGN)	Blistered shishito peppers, coarse sea salt
FENNEL AND APPLE SALAD (GF, V)	Mahón cheese, walnuts, basil, citrus dressing

MAIN TAPAS

PATATAS BRAVAS (GF, V)	Crispy potatoes, salsa brava, pimentón, garlic allioli
MARKET SALAD (GF, V)	Market lettuces, spring herbs, citrus vinaigrette
BACON-WRAPPED DATES (GF)	Stuffed with almonds and Valdeón blue cheese
CROQUETAS CREMOSAS	Choice of Mushroom (V) or Serrano ham
PINTXOS MORUNOS	Seared and marinated lamb skewers, pickled shallots, salsa verde, crusty bread
GAMBAS AL AJILLO (GF)	Shrimp, garlic, brandy, lobster reduction, Guindilla pepper in olive oil
ALBÓNDIGAS	Beef and pork meatballs, tomato sauce, sheep's milk cheese, chives
SUMAC CHICKEN SKEWERS (GF)	Nyora and roasted red pepper sauce, onion, fresh herbs, Aleppo pepper

DESSERT

CLASSIC CHURROS (V)	Traditional fried dough dusted with cinnamon sugar, choice of: dulce de leche, hot chocolate, or nutella
ORANGE OLIVE OIL CAKE (V)	Orange olive oil cake, citrus -honey yogurt
SORBET (GF, VGN)	Seasonal sorbet selection

OPTIONAL ADD ONS

POLLO RUSTIDO (GF) +$10 pp	Catalan-style roasted chicken with lemon, herbs, and salsa verde
PAELLA DE MARISCOS (GF) +$15 pp	Bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, salsa verde
PAELLA DE VERDURAS (GF, VGN) +$12 pp	Bomba rice, eggplant, broccoli, peas, grape tomato, piquillo peppers, saffron, salsa verde
CHICKEN & CHORIZO PAELLA +$15 pp	Bomba rice, marinated chicken, Bilbao chorizo, confit piquillo peppers, sofrito, picada, truffle allioli
PARRILLADA (GF) +$15 pp	Seared Gulf shrimp, smokey Blibao chorizo, Outside Skirt Steak, oven roasted chicken, served with salsa verde, and mojo verde

Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees.

SEATED TAPAS BRUNCH MENU

SERVED FAMILY STYLE $42 PP

TO START – SELECT 2

ACEITUNAS (GF, V, VGN) Selection of marinated olives from Spain

PAN CON TOMATE (VGN) Catalan-style toasted bread rubbed with tomato, garlic, and olive oil

AGED MANCHEGO (GF, V) Nutty, caramel sheep's milk

JAMÓN SERRANO (GF) Aged 16 months, savory, slightly sweet and nutty

JAMÓN IBERICO DE BELLOTA (GF) + $11pp Aged 48 months, deep marbling, rich and nutty

FENNEL AND APPLE SALAD (GF, V) Mahón cheese, walnuts, basil, citrus dressing

TAPAS – SELECT 3

PIMIENTOS DE PADRÓN (GF, VGN) Blistered shishito peppers, coarse sea salt

ESCALIVADA (V) Fire-roasted eggplant, red pepper, onion, labne yogurt, fresh herbs, and olive oil. Served with choice of crudités or warm flatbread

DÁTILES CON BEICON (GF) Dates stuffed with almonds and Valdeón blue cheese, wrapped in bacon

CROQUETAS DE SETAS (V) Creamy mushroom croquettes, black truffle allioli

CROQUETAS DE JAMÓN Creamy Serrano ham croquettes, membrillo purée

PATATAS BRAVAS (GF, V) Crispy potatoes, salsa brava, roasted garlic allioli

TORTILLA ESPAÑOLA (GF) Traditional Spanish omelet of organic eggs, confit potatoes, and Spanish onions

MAIN – SELECT 2

HUEVOS HORNEADOS (V) Eggs simmered in tomato sauce, roasted eggplant, red bell pepper, and onion with miti crema cheese and salsa verde

TORRIJAS (V) Crispy French toast, citrus honey, blackberry compote

ALBÓNDIGAS Beef and pork meatballs, tomato sauce, sheep's milk cheese, basil

BOQUERIA B.E.C Mini scrambled egg sandwiches with bacon, Jamón Serrano, Mahón cheese, salsa verde, garlic allioli

SUMAC CHICKEN SKEWERS (GF) Nyora and roasted red pepper sauce, onion, fresh herbs, Aleppo pepper

DESSERT – SELECT 1

CLASSIC CHURROS (V) Traditional fried dough dusted with cinnamon sugar, choice of: dulce de leche, hot chocolate, or nutella

ORANGE OLIVE OIL CAKE (V) Orange olive oil cake, citrus -honey yogurt

SORBET (GF, VGN) Seasonal sorbet selection

OPTIONAL ADD ONS

POLLO RUSTIDO (GF) +$10 pp Catalan-style roasted chicken with lemon, herbs, and salsa verde

CHICKEN & CHORIZO PAELLA +$15 pp Bomba rice, marinated chicken, Bilbao chorizo, confit piquillo peppers, sofrito, picada, truffle allioli

PARRILLADA (GF) +$15 pp Seared Gulf shrimp, smokey Blibao chorizo, Outside Skirt Steak, oven roasted chicken, served with salsa verde, and mojo verde

CLASSIC BOTTOMLESS +$29 PP **90 Minutes-** choice of red, white, rose sangria, mimosa

DELUXE BOTTOMLESS +$35 PP **90 Minutes-** choice or red, white, rose sangria, cava, mimosa with juices, bloody mary, shishito margarita, estrella galicia

Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees. Non-alcoholic beverages are not included. All other beverages will be charged on consumption.

BEVERAGES

WINE, BEER AND SANGRIA OPEN BAR 2 hours $40pp
3rd and subsequent hours $18pp
Add Premium Cava Toast $10pp

BEER: all selections
SANGRÍA: signature red and white
WINE: one red, one white, and one sparkling selection
NON-ALCOHOLIC: zero proof wine and beer, juice, soda and tea

CLASSIC OPEN BAR 2 hours $45pp
3rd and subsequent hours $20pp
Add Premium Cava Toast $10pp

BEER: all selections
SANGRÍA: signature red and white
WINE: one red, one white, and one sparkling selection
MIXED DRINKS: mixed drinks using well level spirits
ONE SPECIALTY COCKTAIL: select one from our menu
ONE ZERO PROOF COCKTAIL
NON-ALCOHOLIC: zero proof wine and beer, juice, soda and tea

PREMIUM OPEN BAR 2 hours $65pp
3rd and subsequent hours $25pp
Add Premium Cava Toast $10pp

BEER: all selections
SANGRÍA: signature red and white and one seasonal selection
WINE: one red, one white, and one sparkling selection
COCKTAILS & MIXED DRINKS: cocktails and mixed drinks using premium-level spirits
TWO SPECIALTY COCKTAILS: select two from our menu
ONE ZERO PROOF COCKTAIL: select one from our menu
NON-ALCOHOLIC: zero proof wine and beer, juice, soda, tea and coffee

NON-ALCOHOLIC PACKAGE 2 hours $12pp
3rd and subsequent hours $5pp

Drip Coffee, Tea, Juice, Soda

NO SHOTS. Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees.

JAMON CARVING ADD-ON - $1,800

Elevate your event experience with our exquisite Jamón Ibérico de Bellota Carving add-on! Delight your guests with the rich flavors of authentic Spanish Jamón, expertly carved by our skilled professionals.

PACKAGE INCLUDES:

- A beautifully presented whole Jamón
- Expert carving service
- Tasting portions for your guests

EVENT DETAILS

GRATUITY, TAX & SERVICE

• An automatic Gratuity of 20% is included for all events and large party groups. An additional gratuity percentage may either be predetermined or added to the final bill the day of the event. If additional gratuity is not predetermined, a credit card must be presented for payment on day of event.
• All food & beverage items are subject to a 12% Chicago, IL Sales Tax.
• All food & beverage items are subject to a 4% administrative fee.
• A valid IL Sales and Use Tax Exempt Certificate is required for tax exemption.

DEPOSIT, PAYMENT, & CANCELLATION

• A deposit equal to 50% of the food and beverage minimum is due at the time of booking. Deposits are non-refundable and nontransferable. Events are not confirmed until the signed contract and deposit are received. Deposits will be credited towards the total cost of your event.
• Final payment will be handled by the sales manager with the card on file following the event. If you would like to pay on-site on the day of the event, please let your event sales manager know prior to the event.
• Cancellation of any event is subject to a cancellation fee as outlined in your contract. Force Majeure clause included.

GUARANTEED GUEST COUNT

• A final guest count is due three business days prior to the event date and is not subject to reduction. Special circumstances may apply.
• If no guaranteed guest count is provided by the host, the most recently submitted count will serve as the guaranteed guest count.

MENU SELECTION

• Final food and beverage selections are due one week in advance. Menu selections are due two weeks in advance for 60+ guests.
• Food pricing is subject to change until menu selections and guest count are confirmed.
• Food Allergies and Dietary Restrictions – We pride ourselves on accommodating guests with food allergies and dietary restrictions. Please discuss any known food allergies and/or dietary restrictions with your event sales manager. Please use this link to access our full online allergy chart.

SPECIAL SERVICES

• Florals and small table decor are allowed for all events.
• Outside entertainment is only allowed for full restaurant buyout events.
• Ask your event sales manager about A/V capabilities.

SPACE RESERVATION & TIMELINE

• All spaces are priced for an event up to 2 hours of service. If you wish to increase the length of time for your event, please contact the event sales manager for pricing information.
• The guest is guaranteed access to the space at least 30 minutes prior to the event for set up.
• The guest will confirm any set up requests and timeline for the event in advance with the Event Sales Manager to facilitate a successful event.