

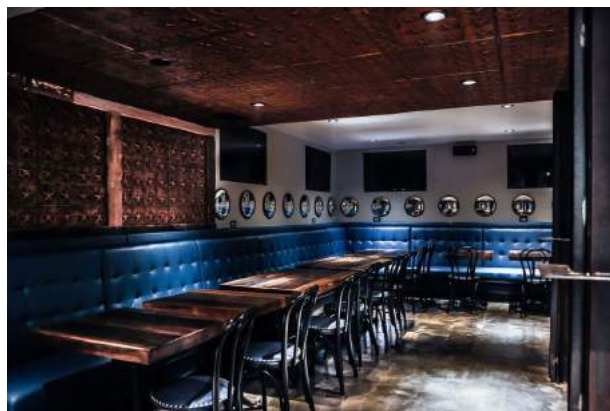


PRIVATE PARTY PACKAGES & FOOD CATERING



IRONSIDE

BAR & GALLEY
546 N WELLS ST
RIVER NORTH
CHICAGO



CONTACT:
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PRIVATE PARTY SPACES



CAPTAIN'S QUARTERS

Seated Capacity: 12

Standing Capacity: 17

TV's: 2

AV: Private Audio Available

BELOW DECK

Seated Capacity: 35

Standing Capacity: 99

TV's: 8

AV: Private Audio Available

Full Bar Available

Two Private Bathrooms Available



MAIN FLOOR

Seated Capacity: 65

Standing Capacity: 130

TV's: 13

AV: Private Audio Available

Full Bar Available

Two Private Bathrooms Available

(Includes Captains Quarters)



FULL VENUE

Seated Capacity: 90

Standing Capacity: 250

TV's: 25

AV: Private Audio Available

Full Bars Available

Four Private Bathrooms Available

(Includes Main Floor & Below Deck)



CATERING

Each menu item listed feeds approximately 20 to 25 people. Tax and gratuity not included in pricing. To-go boxes not allowed.

CHICKEN WINGS - \$80

Spice-Rubbed, Roasted, and Deep Fried Chicken Wings.
* Your choice of House Buffalo Sauce or House Chipotle-Root Beer BBQ Sauce.
* Served with Bleu Cheese and Ranch on the side.

CHICKEN QUESADILLAS - \$80

Flour Tortillas stuffed with Chicken, Fontina Cheese, and Chihuahua Cheese. Topped with Sour Cream, Guacamole, Pico De Gallo, and Cilantro.

CHEESE QUESADILLAS - \$60

Flour Tortillas stuffed with Fontina Cheese and Chihuahua Cheese. Topped with Sour Cream, Guacamole, Pico De Gallo, and Cilantro.

LOBSTER TATER TOTS - \$105

Crunchy Maine Lobster Potato Puffs with Lobster-Sriracha Dipping Sauce.

TJ's MAC N' CHEESE - \$65

Cavatappi Pasta Baked In a Creamy Cheese Sauce.

- * Add Bacon & Bleu Cheese + \$20
- * Add Buffalo Chicken + \$25
- * Add Maine Lobster + \$50

SLIDERS - \$105

(20 sliders to an order. You can mix + match different sliders for each order.)

* WAGYU BEEF

Wagyu Beef Patties, Aged White Cheddar, Bourbon-Bacon Jam, Lettuce, and Tomato.

* CRAB CAKE

Maryland-Style Jumbo Lump Crab Cakes, Lettuce, Tomato, and Spicy Remoulade.

* PORK BELLY

Confit Pork Belly, Aged White Cheddar, House Chipotle-Root Beer BBQ Sauce, Pickled Red Onions, Lettuce, and Tomato.

POPCORN SHRIMP - \$125

Seasoned-Flour Dusted & Fried Bite-Sized Shrimp. Served with Spicy Remoulade + House Buffalo Sauce on the side.

CHOPPED SALAD - \$65

Applewood Smoked Bacon, Hard-Cooked Egg, Chopped Mixed Greens, Chopped Romaine, Tomato, Ditalini Pasta, Red Peppers, Red Cabbage, Gorgonzola Cheese, and Creamy Italian Vinaigrette.

- * Add Grilled Chicken + \$20
- * Add Grilled Skirt Steak + \$35
- * Add Maine Lobster + \$50

ROASTED VEGETABLE SALAD - \$65

Pan-Roasted Beets, Fennel, Carrots, Asparagus, Parsnips, Brussels Sprouts, Burrata Cheese, Quinoa, Baby Kale, Baby Greens, and Brown Butter Vinaigrette.

- * Add Grilled Chicken + \$20
- * Add Grilled Skirt Steak + \$35
- * Add Maine Lobster + \$50

KALE SALAD - \$65

Applewood Smoked Bacon, Poached Egg, Goat Cheese, Shaved Parmesan, Baby Kale, Blistered Cherry Tomatoes, Farro, and Mustard Vinaigrette.

- * Add Grilled Chicken + \$20
- * Add Grilled Skirt Steak + \$35
- * Add Maine Lobster + \$50

CAESAR SALAD - \$50

Chopped Romaine, Shaved Parmesan, House Croutons, and Classic Caesar Dressing.

- * Add Grilled Chicken + \$20
- * Add Grilled Skirt Steak + \$35
- * Add Maine Lobster + \$50

PAN-ROASTED BRUSSELS SPROUTS - \$55

With Bacon Jus and Whole-Grain Mustard.

OVEN-ROASTED CAULIFLOWER - \$55

With Parmesan and Garlic.

SALSAS + CHIPS - \$35

Salsa Roja and Salsa Verde.

GUACAMOLE + CHIPS - \$50

GUACAMOLE, SALSAS, + CHIPS - \$60

HAND-CUT KENNEBEC FRIES - \$55

* Add Truffle Aioli + \$15

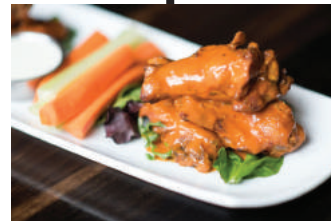
CINNAMON-SUGAR SWEET POTATO FRIES - \$55

SEASONED WAFFLE FRIES - \$60

TURTLE STOUT BROWNIE BITES - \$65

Caramel Sauce, Toasted Walnuts, and Vanilla Bean Ice Cream

NUTELLA CHEESECAKE BITES - \$65



Want something else to feed your group?
Our chef can do pretty much anything for you!
Just ask and we'll do our best to accommodate!

PRIVATE BEVERAGE PACKAGES

Shots, doubles, bombs, Long Island Ice Teas, Red Bull & ginger beer are not included in any package. Upgrade your package to include Red Bull & ginger beer for an additional \$5 per person. Tax & gratuity not included in pricing. Cash bar & hosted bar also available pending minimums. See liquor list on the following pages for each package below. Offerings subject to change.

STANDARD

3 Hour bar package - \$40 per person

- Well cocktails
- House sparkling wine
- Miller High Life, Miller Lite, Coors Light, Budweiser, Bud Light, Pabst Blue Ribbon, and Busch Light beers.
- Soda



PREMIUM

3 Hour bar package - \$50 per person

Includes everything in the Standard package

- Premium brand cocktails
- All wines priced at \$10 per glass
- All craft draft, bottled, and canned beer priced at \$6 and under (about 25 offerings)
- Soda



LUXURY

3 Hour bar package - \$60 per person

Includes everything in the Standard & Premium Packages

- All Ironside specialty cocktails
- Luxury brand cocktails
- All wines priced at \$14 per glass
- All craft draft, bottled, and canned beer (about 50 offerings)
- Soda

LIQUOR LIST

STANDARD 3 Hour bar package - \$40 per person

PREMIUM 3 Hour bar package - \$50 per person *Includes everything in the Standard Package*

LUXURY 3 Hour bar package - \$60 per person *Includes everything in the Premium & Standard Package*

Vodka

New Amsterdam
New Amsterdam Lemon
New Amsterdam Orange
Firefly Sweet Tea
Stoli
Stoli Blueberry
Soli Raspberry
Soli Vanilla
Wheatley
Smirnoff
Effen Black Cherry
Effen Cucumber
Cutwater Fugu Horchata
Tito's Handmade
Grey Goose
Ketel One
Ketel One Peach & Orange Blossom
Ciroc
Select Ciroc Flavors

Gin

New Amsterdam
Tanqueray
Hendricks
Bombay Sapphire
Bulldog
Cutwater Old Grove Barrel Rested
Martin Millers Westbourne Strength

Rum

Captain Morgan White
Captain Morgan Original Spiced
Rum Haven Coconut
Flor De Cana Anejo Gold 4 Year
Zaya Gran Reserva
Cutwater Three Sheets Spiced
Bacardi Silver
Bacardi Dragonberry
Bacardi Tangerine
Parce 8 Year

Bourbon, Whiskey & Rye

Benchmark Bourbon
Dr. McGillicuddy's Blackberry Whiskey
Dr. McGillicuddy's Peach Whiskey
1792 Small Batch Bourbon
Southern Comfort Black Whiskey
Fireball Cinnamon Whiskey
FEW Bourbon
Tullamore Dew Irish Whiskey
Jim Beam White Label Bourbon
Old Forester Bourbon
Templeton Rye
Jameson Irish Whiskey
Jameson Caskmates Irish Whiskey
Jameson Black Barrel Irish Whiskey
Jack Daniels Tennessee Whiskey
Stolen Whiskey
Old Granddad Bourbon
Crown Royal Whisky
Crown Royal Regal Apple Whisky
Very Old Barton Bourbon
Buffalo Trace Bourbon
Bulleit Bourbon
Maker's Mark Bourbon
Russell's Reserve 10 Year Bourbon
Russell's Reserve 6 Year Rye
Bulleit Rye
Old Forester Statesman Bourbon
Jim Beam Black Barrel Bourbon
Maker's 46 Bourbon
Knob Creek Bourbon
Elijah Craig Bourbon
Gentleman Jack Whiskey
Woodford Reserve Bourbon
Basil Hayden Bourbon
Sazerac Rye

Scotch

(No Standard Package Scotch Offerings)

Johnnie Walker Black Label
Monkey Shoulder
Laphroig 10 Year
Glenlivet 12 Year
Highland Park Single Malt Magnus
Benriach Curiositas 10 Year Peated
Glendorach 12 Year
The Balvenie Doublewood 12 Year

Tequila & Mezcal

Piedra Azul Blanco
Tijuana Sweet Heat
Hornitos Silver
Milagro Silver
Milagro Reposado
Corralejo Silver
Corralejo Reposado
Olmeca Altos Silver
Olmeca Altos Reposado
Montelobos Mezcal
Casamigas Silver
Tres Generaciones Blanco
Herradura Blanco
Don Julio Blanco
Don Julio Reposado

Cordials

E&J XO Brandy
Rumchata
Rumplemintz
Bigallet China-China Amer Amaro
Gancia Americano Appertivo
Vecchio Del Capo Amaro
Angostora Amaro
Fernet-Branca
Malort
Aperol
Cherry Heering
Campari
Godiva Chocolate
Bailey's
Kahlua
Jagermeister
Sambucca
DiSaronno Amaretto
Cointreau
North Shore Aquavit
North Shore Absinthe
Yellow Chartreuse
Green Chartreuse

SPECIALTY COCKTAILS

BROSE ROSÉ / FROSE BROSE

Regular of Frozen: White Girl Rose, Gancia Americano, Lemon Juice, Tropical Red Bull

BOO THANG

Smirnoff Vodka, St-Germain, Honey Syrup, Mint Syrup, Lemon Juice, Club Soda

BLACK CHERRY LIMEADE

Tito's Vodka, Black Cherry Syrup, Bittermens Lime Cordial, Club Soda

HORCHATA COLDADA

Cutwater Three Sheets Spiced Rum, Cutwater Fugu Horchata Vodka, Coconut Syrup, Pineapple Juice, Cinnamon

GRAB RAILS

Templeton Rye Whiskey, Cocchi Americano, Vecchio Amaro Del Capo, Bigallet China-China Amer

MOSCOW BULL

New Amsterdam Orange Vodka, Barrow's Intense Ginger Liqueur, Lime Juice, Orange Red Bull, Bittermens Orange Cream Citrate Bitters

BEAM KNEES

Jim Beam Bourbon, Honey Syrup, Lemon Juice, Ginger Beer

MOSCOW MULE

New Amsterdam Vodka, Lime Juice, Ginger Beer, Angostura Bitters

MAXIMILIAN AFFAIR

Montelobos Mezcal, Green Chartreuse, Campari, Jalapeno, Lime Juice, Ginger Beer

PALOMA SUNRISE

Corralejo Blanco Tequila, Lime Juice, Jarritos Grapefruit Soda, Raspberry Syrup

CUCUMBER SOUTHSIDE

New Amsterdam Gin, Cucumber, Mint Syrup, Lemon Juice

CAPTAIN'S STRAWBERRY MOJITO

Captain Morgan White Rum, Lime Juice, Strawberry Syrup, Club Soda

SMASH & SPLASH

Old Forester Bourbon, Peach Syrup, Mint, Lemon Juice, Club Soda

CHERRY CHOCOLATE MANHATTAN

Woodford Reserve Bourbon, Cherry Heering Liqueur, Carpano Punt E Mes Sweet Vermouth, Chocolate Bitters

WINE LIST

PREMIUM PACKAGE

SPARKLING

Mionetto Prosecco Veneto, Italy

Mionetto Sparkling Rosé Veneto, Italy

ROSÉ

White Girl Rosé California

WHITE

Ruffino Lumina Pinot Grigio Veneto, Italy

Storypoint Chardonnay Sonoma County, California

Ferrari-Carano Fumé Blanc Sauvignon Blanc Sonoma County, California

The Seeker Riesling Mosel, Germany

RED

Hangtime Pinot Noir California

Troublemaker Red Blend Paso Robles, California

Kaiken Reserva Malbec Mendoza, Argentina

The Federalist Cabernet Sauvignon Lodi, California

LUXURY PACKAGE

(Premium Package Wines Also Included)

ROSÉ

Vie Vite Rosé Provence, France

WHITE

Sonoma-Cutrer Chardonnay Russian River Valley, California

Loveblock By Kim Crawford Sauvignon Blanc Marlborough, New Zealand

RED

Sonoma-Cutrer Pinot Noir Russian River Valley, California

Oberon Cabernet Sauvignon Napa Valley, California

BOTTLE SERVICE MENU

CHAMPAGNE

Piper-Heidsieck Cuvee 1785 - \$80
Veuve Clicquot Yellow Label - \$150
Veuve Clicquot Rose - \$200
Dom Perignon 2006 - \$450

GIN

Tanqueray - \$200
Hendricks - \$225
Bombay Sapphire - \$225

TEQUILA & MEZCAL

Piedra Azul Blanco - \$150
Corralejo Silver - \$175
Corralejo Reposado - \$200
Montelobos Mezcal - \$200
Don Julio Tequila Blanco - \$250
Don Julio Tequila Reposado - \$275
Don Julio Tequila Anejo - \$325
Don Julio 1942 Anejo - \$500
Avion Reserva 44 Extra Anejo - \$500

SCOTCH

Johnnie Walker Black Label - \$250
Monkey Shoulder - \$275
Laphroig 10 Year - \$275
Glenlivet 12 Year - \$300
Dalmore 15 Year - \$400
The Macallan 18 Year - \$500
Johnnie Walker Blue Label - \$575

VODKA

New Amsterdam - \$175
Tito's Handmade - \$225
Ketel One - \$225
Grey Goose - \$225
Ciroc - \$325

RUM

Captain Morgan White - \$200
Captain Morgan Original Spiced - \$200
Bacardi Silver - \$225

BOURBON, WHISKEY & RYE

Fireball Whiskey - \$150
Cold Spell Whiskey - \$150
Crown Royal Whiskey - \$175
Tullamore Dew Irish Whiskey - \$200
Jameson Irish Whiskey - \$200
Jack Daniel's Tennessee Whiskey - \$200
Maker's Mark Bourbon - \$225
Bulleit Bourbon - \$225
Bulleit Rye - \$250

CORDIALS

Yellow Chartreuse - \$225
Green Chartreuse - \$250
North Shore Sirene Absinthe Verte - \$250

