

SIDEBAR

GRILLE

221 N. LaSalle – Chicago
Phone: (312) 739-3900
Private Parties: (312) 933-1618
sidebargrille.com

At Sidebar Grille,
we customize
our venue
and packages
to suit
your needs
not ours.



ENTIRE VENUE BUYOUT

Seated: 150 people, Reception: 225 people



UPPER DECK

Seated: 60 people, Reception: 100 people



PRIVATE DINING ROOM

Seated: 15 people, Reception: 22 people

EAST SIDE ROOM

Seated: 45 people, Reception: 65 people

SIDEBAR

BAR PACKAGES

We would love to host your happy hour or cocktail party. Bar packages can be added to any of our food menus. Cheers!

PREMIUM BAR:

Our premium bar package includes top shelf mixed drinks, 12 of our select wines, and a premium beer selection.
2 hours = \$35.00 per person
3 hours = \$45.00 per person

CALL BAR:

Our call bar package includes call liquor mixed drinks, house wines, and our domestic beers.
2 hours = \$28.00 per person
3 hours = \$36.00 per person

OPEN HOST BAR:

With this bar package, all beverages will be added to the host tab. Charges are accrued based on actual consumption.

LIMITED HOST BAR:

Like the open host bar, beverages will be added to the host tab and charges are accrued based on actual consumption. However, with the limited host bar, the host may choose to limit what types of alcohol are put on the host tab or set a limit. These options are:

Call Beer only
Call Beer and wine only
Call Beer, wine, and liquor drinks only
Or, any of these with a dollar amount limit.

CASH BAR:

With this option, guests are responsible for purchasing their own drinks and gratuity.

*TAX AND 20% GRATUITY WILL BE ADDED TO ALL FOOD AND BEVERAGE PACKAGES. PRICES AND MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT NOTICE.
PREMIUM AND CALL BAR PACKAGES DO NOT INCLUDE SHOTS*

Premium Bar Liquor:

Effen Vodkas, Ketel One Vodkas, Grey Goose Vodkas, Skyy, Stoli Vodkas, and Three Olives Vodkas
Captain Morgan, Myers Dark, Bacardi Rums, and Meyers Rum
Tanqueray, Bombay Sapphire Gin
Jose Cuervo and Patron Tequila
Bushmills and Jameson Irish Whiskey
Crown Royal, Seagrams 7, Seagrams VO, Canadian Club, Southern Comfort, Jack Daniels, Jim Beam, Makers Mark, and 1792 Whiskey
J&B, Johnnie Walker Red, Dewars, Johnnie Walker Black, Glenfiddich, Macclan 12 year Scotch Whiskey

Premium Beers:

Bottles:
Amstel Light, Blue Moon, Coors Light, Corona, Corona Light, Heineken, Heineken Light, Goose Island Honker, Michelob Ultra, MGD, MGD Lite, Miller Lite, Bud Light, and Budweiser
Drafts:
Hacker Pschor, Fat Tire, Guinness, Harp, Pilsner Urquell, Smithwicks, Stella Artois, Goose 312 Wheat, and Miller Lite

Premium Wines:

Hawk Crest, Jekel, and Catena Chardonnay
Dynamite, Petit Bistro, and Estancia Cabernet Sauvignon
Cousino and Sterling Vintners Merlot
Beckman, Villa Maria, and Mauritson Sauvignon Blanc
A to Z Pinot Noir

Call Bar Liquor:

Skyy, Stoli, and Three Olives Vodkas
Bacardi Rum
Beefeater Gin
Jose Cuervo Tequila
Bushmills Irish Whiskey
Seagrams 7, Seagrams VO, Canadian Club, and Jim Beam Whiskey
J&B, Johnnie Walker Red, and Dewars Scotch Whiskey

Call Beer:

Bottles:
Amstel Light, Coors Light, Corona, Corona Light, Calibur, MGD, MGD Light, Miller Lite, Bud Light, Budweiser, and Michelob Ultra
Draft:
Miller Lite, Goose Island 312 Wheat

Call Wine:

Seasonal Selection of one red and one white wine

SIDEBAR

APPETIZERS

APPETIZERS CAN BE PASSED OR SERVED BUFFET STYLE. The perfect compliment to any cocktail party!

Choose a bottomless appetizer package or mix and match selections individually to create your own appetizer menu.

ASIAN CHICKEN SKEWERS

Vietnamese grilled chicken with a spicy Thai peanut and nuoc mam [nwök mäm] dipping sauce

WILD MUSHROOM & GOAT CHEESE BRUSCHETTA

Toasted baguettes, topped with (Chevre) goat cheese, wild mushroom ragout, and a balsamic reduction

REUBEN ROLLS

All the traditional contents of a Reuben bundled up in a crispy wonton roll, served with Thousand Island dressing for dipping

SPINACH DIP

Chopped spinach in a creamy Parmesan cheese sauce, served with tortilla chips & House salsa

ASPARAGUS & PROSCUITTO WRAPS

Thinly sliced proscuitto wrapped around grilled asparagus

QUESADILLA

Warm flour tortillas filled with Monterrey Jack cheese, onions, tomatoes and your choice of chicken or marinated vegetables - served with House salsa and sour cream

SEASONED FRENCH FRIES

A Sidebar specialty served with our own house-made seasoning

BBQ SALMON

Grilled salmon coated in sweet barbeque sauce served with Maytag blue cheese coleslaw

CHEESEBURGER SLIDERS

Mini cheeseburgers sliders with cheddar cheese

BONELESS CHICKEN WINGS

Large chicken wings served with Buffalo sauce

AVAILABLE PER PIECE

BEEF TENDERLOIN CROSTINI

Thinly sliced beef tenderloin topped with green apple slaw and horseradish cream sauce on a lightly toasted crostini

LAMB CHOPS

Grilled lamb chops served with Argentinean chimichurri

SHRIMP COCKTAIL

Chilled jumbo shrimp served with spicy house made cocktail sauce

MINI LUMP CRAB CAKES

Herb seasoned Joahna crab cakes

BEEF KABOBS

Marinated, seasoned, and grilled beef kabobs

Choose 3 bottomless appetizers for just \$9.00 per person/hour

Choose 5 bottomless appetizers for just \$13.00 per person/hour

-OR- make it 2 hours for just \$21.00 per person

TAX AND 20% GRATUITY WILL BE ADDED TO ALL FOOD AND BEVERAGE PACKAGES. PRICES AND MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT NOTICE

LOOKING FOR SOMETHING NOT ON OUR MENU? NO PROBLEM! OUR EVENT PLANNER IS HAPPY TO DESIGN A MENU TO ACCOMMODATE YOUR SPECIFIC NEEDS!

SIDEBAR

DINNER

For your staff party, anniversary, or rehearsal dinner, the Sidebar dinner is a great way to say "Congratulations"

Salads:

HOUSE SALAD

Mixed greens, tomatoes, shredded carrots, & cucumbers
- in your choice of dressing

CAESAR SALAD

Our Caesar salad includes chopped Romaine,
homemade croutons all tossed in our classic
Caesar Salad dressing

SOUTHWEST SALAD

Chopped Romaine, Monterrey Jack, diced tomatoes,
fresh avocado, black beans and corn tossed in our House Southwestern dressing,
& garnished with tortilla strips

SEASONAL FRUIT SALAD

A naturally sweet mix of seasonal fruits sliced fresh daily

Entrees:

FILET

An 8oz. Filet Mignon steak topped with a creamy wild mushroom sauce.

ROASTED CHICKEN

On the bone slow roasted chicken served in a bath of au jus.

GRILLED SALMON

A grilled salmon filet in herb butter sauce over a vegetable ragout.
(able to substitute seasonal fish for salmon)

CHICKEN PESTO PASTA

Rotini pasta and juicy roasted chicken in a creamy pesto sauce

Sides:

All dinner buffets are served with two sides
Seasonal Vegetable
Your choice of potato (fingerling, roasted, baked, or mashed)

Desserts:

ASSORTED CHEESECAKES, DESSERT BARS, SORBET,
Or our famous SKILLET COOKIE

One salad, one dessert, and ONE entrée dinner buffet is served for only \$34.00 per person

One salad, one dessert, TWO entrée dinner buffet is served for only \$39.00 per person

One salad, one dessert, THREE entrée dinner buffet is served for only \$44.00 per person

Plated dinner options are available upon request.

SIDEBAR

LUNCH & DINNER

Let us customize a package with these Sidebar menu favorites!

Soup/Salad

HOUSE SALAD

Mixed greens, tomatoes, shredded carrots, & cucumbers - all tossed in your choice of dressing

CAESAR SALAD

Chopped Romaine and homemade croutons all tossed in our classic Caesar Salad dressing

SOUTHWEST SALAD

Chopped Romaine, Monterrey Jack cheese, diced tomatoes, fresh avocado, black beans, and corn topped with your choice of grilled marinated beef, chicken, or Portabella. Tossed in our House Southwestern dressing, and garnished with tortilla strips

COBB SALAD

Honey-spice roasted chicken, avocado, tomato, crumbled blue cheese, eggs, and bacon with your choice of dressing

SALAD DRESSINGS:

Blue Cheese, Thousand Island, Ranch, Caesar, Honey Mustard, Red Wine Shallot Vinaigrette

Sandwiches

SIDEBAR CHEESEBURGER

Your choice of cheese: American, Cheddar, Swiss, Maytag Blú cheese, Merkt's Cheddar or Gruyère.

One half pound of fresh ground beef grilled to your specifications, accompanied by lettuce, tomato and onion on a toasted bun - served with French fries

GRILLED CHICKEN SANDWICH

Marinated chicken breast, Provolone cheese, lettuce, tomato and onion, topped with our own tangy honey mustard - served with French fries

TURKEY CLUB

Smoked turkey, lettuce, tomato, mayo and Nueske smoked bacon on 9-grain wheat bread - served with kettle chips

WILD MUSHROOM STUFFED PITA

Grilled wild mushrooms, feta cheese, cucumber, tomatoes, olives, Romaine lettuce, and shallot vinaigrette served with kettle chips

BLACKENED TILAPIA

A fresh Tilapia filet sautéed with the Chef's own Cajun seasoning, topped with chili-garlic aioli, lettuce, tomato, and onion on a warm bun - served with French fries

FISH TACOS

Two flour tortilla tacos with fresh sautéed Tilapia, dressed with a spicy ranch sauce, shredded cabbage and Monterrey Jack cheese - served with tortilla chips & house salsa

THE BEEF TENDERLOIN

Thick slices of grilled tender filet mignon topped with roasted tomatoes, caramelized onions, and lettuce on a toasted bun finished with our own horseradish cream sauce - served with French fries

FRENCH DIP

Sliced to order from our slow-roasted prime rib, prepared medium rare and served on a toasted baguette with au jus & French fries

SIDEBAR

ADDITIONAL SERVICES

TV/DVD:

Each event space has multiple 62", 50", or 40" flat screen televisions. We can arrange to have your favorite sports game or television show playing on your private TV during your event. You can also bring in a DVD that we can play during your event.

I-pods and personalized playlists:

At Sidebar Grille our surround sound is capable of reading i-pods. Arrange with our event planner to bring in your own i-pod and set the mood for your event with a personalized playlist!

Microphones:

We will gladly have a microphone system set up for your event. Let our event planner know so that we have a microphone available for your event.

Cakes and outside food:

We work closely with some of the best bakeries in Chicago and will order a cake for your group for any occasion. We also allow your group to bring in your own cake or outside food to celebrate your occasion. Discuss what types of outside food you are hoping to bring to your event with our event planner. We will cut and serve your cake to your guests at no additional cost.

Reception tables:

Have hand outs or party favors for your event? Need people to check in? How about a place for everyone to put the gifts they brought you? We are happy to set up a reception table and chairs at the entry of your event room for no additional cost.

Themed events:

Are you having a themed event with us? Some fundraisers, showers, and parties are themed. Let us know how we can help by arranging for themed center pieces and party favors for your guests.

Other Locations:

Please keep in mind the other Four Corners Tavern Group locations: Kirkwood Tavern, Gaslight Bar and Grill, Brownstone Tavern and Grill, and Schoolyard Tavern.

Other Ways to visit Sidebar Grille:

Sidebar Grille is proud to be a preferred vendor of Chicago Dine Around. Chicago Dine-Around, Inc. provides a progressive dine-around tour of Chicago's finest restaurants. Guests are taken around the city to enjoy a different course at a separate restaurant. Ask us about taking advantage of this service or visit www.chicagodinearound.com

Parking:

Sidebar Grille can arrange use of our parking garage for your event for just \$10.00 per car. Let us know if you would like to take advantage of this service.

Directions:

FROM I-94: Take the East Ohio Street Exit-50B and stay straight to go onto W. Ohio Street. Turn right onto N. LaSalle Street, and end at the LaSalle & Wacker Building.

FROM LAKE SHORE DRIVE: Go onto North Lake Shore Drive, which becomes East Wacker Drive. Keep right at the fork continue on East Wacker Drive. Turn Left onto North LaSalle Street. Travel on to 221 North LaSalle (the LaSalle & Wacker Building).

Thank you for choosing Sidebar Grille and Four Corners Tavern group, we look forward to hosting your event!