

Isador
BASTIAN
EVENTS



214 W. ERIE CHICAGO, IL 60654

WELCOME

THIS IS A CULMINATION OF YEARS OF DREAMS,
TRAVELS, AND LESSONS LEARNED.

EVERY DETAIL AND PRODUCT HAS BEEN
THOUGHTFULLY CHOSEN AND WE ARE PROUD
TO SHOW OFF THE WORK
OF NUMEROUS ARTISANS
WHO MADE THIS ALL POSSIBLE.



THE BAR ROOM

SEATED / COCKTAIL / PRIVATE



Our Bar Room below is where diners and drinkers alike can enjoy a classic cocktail or contemporary creation. We offer a list of world's finest and rare vintage spirits. Surrounded by wine lockers, the Bar Room offers seating at the leathered granite bar or at four private booths. This is a perfect room to start off your event with cocktails before heading upstairs to the Dining Room.



GUEST SEATED
CAPACITY: 30 GUESTS
WITH BAR COUNTER

GUEST STANDING
CAPACITY: 30-45 GUESTS
WITH BAR STOOLS REMOVED

THE DINING ROOM

SEATED / COCKTAIL / PRIVATE



Upstairs in the Dining Room guests will find a refined, intimate space with the scent of what's cooking in the kitchen. Hand-carved wooden tables set alongside leathered banquettes are beautifully lit underneath vintage Murano glass chandeliers.

Our tables can be arranged to suit the needs and size of your party. The Dining Room is a very private space where no detail is overlooked. Attentive but informal, simple yet sophisticated.

SEATED DINNER
CAPACITY: 45 GUESTS
WITHOUT CHEF'S TABLE



FULL SEATED DINNER
CAPACITY: 55 GUESTS
WITH CHEF'S TABLE

FULL STANDING
CAPACITY: 75 GUESTS
ALL CHAIRS & TABLES REMOVED

THE CHEF'S TABLE

SEATED / COCKTAIL / PRIVATE



**Enjoy a unique culinary experience at the Chef's Table
directly across from the bustling kitchen.**

**Located on the second floor, it is separate from the Dining Room
and is the most private table in the restaurant.**

**We can seat up to ten guests and this is a wonderful addition
when arranging a full buyout upstairs.**



FULL SEATED DINNER
CAPACITY: 10 GUESTS

THE CHANDELIER TABLE

SEATED IN MAIN DINING ROOM

A semi private area located on the south end of our Main Dining Room under our vintage Murano glass chandeliers and windows.

FULL SEATED DINNER
CAPACITY: 10- 12 GUESTS



THE FINER DETAILS

AMENITIES

Coat Check

State of the Art Sound System

State of the Art HVAC Ventilation

Event Coordinator

Dining Tables & Dining Chairs

Designer Silverware and Glassware

Custom Menu Cards

Votive Candles

High Speed Internet & Wi-Fi

In-House Flower Arrangments

DUE TO THE NATURE OF OUR INTIMATE SPACE:
BALLOONS, CONFETTI & BANNERS ARE NOT ALLOWED

CELEBRATION PLANNING

**Our team is here to provide
additional information on room and layout options,
customized menus & beverage selections.**

**It is our pleasure to host a site tour to help you envision
your event and see the myriad of options available to
bring your event to life!**

Looking for a bespoke touch for your event?

Allow us to introduce our friends!

(floral, decor, music, videography & photography)

**We aim to make your planning process as seamless as
possible to allow you to enjoy your special event.**

WEDDINGS



Asador Bastian is the perfect location to host a private, intimate wedding reception. Begin the celebration in the Bar Room with pintxos and cocktails followed by a seated dinner upstairs in The Dining Room and our Chef's Table. Our team will work with you to customize a unique menu, wine pairings, and organize details for a celebration to remember.



THE BEST OF BASQUE

\$175 PER PERSON

P!NTXOS

5J IBÉRICO DE BELLOTA
TORTILLA ESPANOLA
OSETRA CAVIAR CHURROS
ANCHOVY "MATRIMONIO"
GARLIC PRAWNS
ANCHOVY & MANCHEGO SALAD



FROM OUR GRILL

TURBOT AL PIL-PIL
LEMON AND PARSLEY

A DEGUSTATION OF TXULETON STEAKS

18 DAY DRY AGED HOLSTEIN
TENDER, ROBUST, POPCORN

100% TRUE GALICIANA
SILKY, REFINED, BEEFY



ACCOMPANIMENTS

BONE MARROW POTATO PURÉE
NICO'S PIQUILLOS

DESSERT

BURNT BASQUE CHEESECAKE

LUXURY BEST OF BASQUE

\$225 PER PERSON

PINTXOS

5J IBERICO JAMON DE BELLOTA
BEEF JAMON Y QUESO AZUL
OSETRA CAVIAR CHURROS
ANCHOVY "MATRIMONIO"
LOBSTER TALO & CORN FOIE GRAS
ANCHOVY & MANCHEGO SALAD



CARABINEROS - SCARLET PRAWNS
ARROZ CREMOSO



FROM OUR GRILL

TURBOT AL PIL-PIL

LEMON AND PARSLEY
SERVED WITH MELODY OF VERDURAS

A DEGUSTATION OF BOUTIQUE TXULETON STEAKS

ACCOMPANIMENTS

BONE MARROW POTATO PURÉE
NICO'S PIQUILLOS
SPANISH ARTICHOKE



DESSERT

BURNT BASQUE CHEESECAKE

PINTXO EXPERIENCE

PRICED BY THE DOZEN

ENJOY A TRUE BASQUE EXPERIENCE
WITH A VARIETY OF PINTXOS

PASSED

***CAVIAR CHURROS**
BIKINI MAHON & GRILLED CHEESE
ANCHOVY MATRIMONIO
TORTILLA ESPANOLA
TUNA GILDA
***LOBSTER FOIE GRAS TALO**
***TXULETON BURGER**
BEEF JAMON Y QUESO AZUL
***5J JAMON CROQUETTES**
***SMOKED MUSSEL CONSERVAS**
SHORTRIB STUFFED PIQUILLO PEPPERS
TXISTORRA SAUSAGES
HONGOS FRITOS
GAMBAS AL AJILLO

***MP**

SEAFOOD

RAW OYSTERS
LOBSTER TAILS
GARLIC PRAWNS
SCARLET PRAWNS
SHELLFISH COOKED A LA PLANCHA
GALICIAN OCTOPUS

THE SAN MIGUEL

\$125 AVAILABLE FOR LUNCH
& EARLY SUPPER 4PM-6PM

PINTXOS

ANCHOVY "MATRIMONIO"
HOUSE CURED CHORIZO
GARLIC PRAWNS

SALAD

SEASONAL SALAD

TXULETON

THE SAN MIGUEL STEAK

ACCOMPANIMENTS

NICO'S PIQUILLOS

DESSERT

BURNT BASQUE CHEESECAKE





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