



RIZZO'S BAR & INN since 1946

Private Events

HAPPY HOURS • BIRTHDAYS • GRADUATIONS • REUNIONS • GAME DAY GATHERINGS • GALAS
WEDDINGS • BAR & BAT MITZVAHS • CORPORATE & COCKTAIL PARTIES • CATERING

The Rizzo family has a long history in Chicago dating back to 1946 when Wrigleyville was unrecognizable from what we all know and love today. Our family has worked from the ground up to open Rizzo's Bar & Inn, which pays homage to the history of Wrigleyville through the eyes of the family. We invite you to follow our journey through featured photographic memoirs, classic ballpark fare and Rizzo family recipes, as well as an old-fashioned standard of service that will stand apart as a neighborhood institution.

OUR SPACE



FRONT BAR

12 x 65-inch TVs | 40ft bar | private entry/exit | space specific AV capabilities
CAPACITY: 100 STANDING • 55 SEATED



BACK BAR

5 x 65-inch TVs | 20ft bar | space specific AV capabilities
CAPACITY: 50 STANDING • 30 SEATED



PATIO

2 private bars | open air retractable roof | 16 x 75-inch TVs + 13ft LED screen | 6 VIP cabanas | private entry/exit
CAPACITY: 250 STANDING • 135 SEATED

BAR PACKAGES

Beer and Wine

DOMESTIC & CRAFT BEER

FULL WINE SELECTION:

josh cabernet • meiom pinot noir • josh chardonnay
kim crawford sauvignon blanc • côte de roses rosé
santa margherita sparkling rosé

2 hours • \$30 / person 3 hours • \$35 /person

Call

DOMESTIC & CRAFT BEER

FULL WINE SELECTION

CALL LEVEL LIQUOR:

absolut • tanqueray • bacardi • hornito's • jim beam •
dewar's *rocks/neat pours, shots, craft cocktails &
red bull not included*

2 hours • \$35 / person 3 hours • \$45 /person

Premium

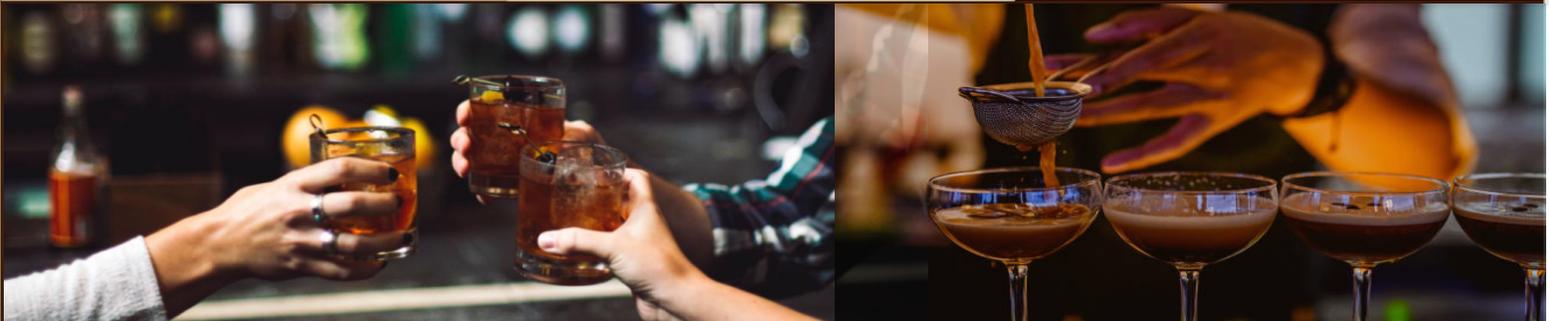
DOMESTIC & CRAFT BEER

FULL WINE SELECTION

PREMIUM LIQUOR SELECTION:

grey goose • hendrick's • bacardi • casamigos • maker's
mark *rocks/neat pours, shots, craft cocktails & red bull
not included*

2 hours • \$45 / person 3 hours • \$55 /person



CRAFT COCKTAIL ADD ON:

select two craft cocktails from our current cocktail list to add to your package

2 hours • \$15 / person 3 hours • \$20 / person

BASED ON CONSUMPTION:

Beverage charges will be calculated based on consumption depending on what guests order during the event. Drinks will be placed on one bill and presented to the host at the conclusion of the event. Event hosts are welcome to customize the beverage options offered to guests at the event by setting limitations (monetary limit and/or liquor exclusions)

CASH BAR:

available when a specific food minimum has been met

Our Menu Selections

BUFFET STYLE MENU

ITEMS: \$35 • 6 ITEMS: \$40 • 7 ITEMS: \$45

GIANT PRETZEL – \$25 EACH

served with beer cheese, whole grain mustard & cinnamon butter

Vegetarian

MINI CHEESE PIZZAS mozzarella, parmesan, pizza sauce

QUESADILLA CONES corn, black beans, cheddar cheese, southwest spices in flour tortilla

THREE CHEESE ARANCINI slow cooked risotto, asiago, mozzarella, herbed cream cheese, panko parmesan crust

POTATO AU GRATIN DAUPHINOISE thinly sliced potatoes, gruyere, cheddar, butter, cream. layered and baked

FALAFEL BITES chickpeas, onion, garlic, herbs & spices hand rolled into a 1 oz fritter

MUSHROOM PHYLLO BITES sauteed portabella, shiitake, oyster and white mushrooms

SPINACH & CHEESE STUFFED MUSHROOMS spinach, cream cheese, feta, breadcrumbs

BRIE EN CROUTE french brie, raspberry OR apricot jam, puff pastry dough

VEGETABLE SAMOSAS potatoes, peas, onions, carrots & spices tucked inside a puff pastry

ANTIPASTO SKEWERS marinated artichoke, sun-dried tomato, mozzarella & olive

JACKFRUIT CAKE jackfruit, red & green peppers, celery, dijon mustard, vegan mayo, chickpea flour

SPANAKOPITA delicate phyllo dough encases a savory mix of feta, onions & spinach

VEGETABLE POTSTICKERS peas, carrots, onions in a hand-pleated dumpling

VEGETABLE SPRING ROLLS glass noodles, carrots, peas, onion, ginger, sesame seeds



Our Menu Selections

CHICKEN

WINGS hand breaded jumbo party wings with choice of sauce

CHICKEN TENDERS served with choice of (2) sauces

EMPANADAS chicken, olives, raisins, spices, flaky pastry dough

CHICKEN SKEWER chicken satay skewers marinated in a blend of lemongrass, chilies & sesame seeds

QUESADILLA CONES chicken, cheddar cheese, cilantro, southwest spice in flour tortilla

BUFFALO CHICKEN SPRING ROLLS ground chicken, buffalo sauce, carrots, celery

CHICKEN & WAFFLE BITES southern-style buttermilk fried chicken & waffles, chipotle honey cream

NASHVILLE HOT CHICKEN buttermilk fried chicken, spicy cayenne chili oil, dill pickle crema, bread

SESAME CHICKEN TENDERS chicken enrobed in sesame batter, sesame seeds & japanese breadcrumbs

CHICKEN PINEAPPLE KABOBS chicken, green pepper & pineapple kabobs

HONEY SRIRACHA CHICKEN MEATBALLS bite-sized meatballs tossed in honey & sriracha glaze

BEEF

RBI BURGER SLIDERS american cheese, world series sauce

EMPANADAS beef, olives, raisins, spices, flaky pastry dough

FRANK 'N BLANKET tasty all-beef franks wrapped in flaky puff pastry

BEEF WELLINGTON BITES tenderloin, red wine reduction & mushroom duxelle in all-butter puff pastry

BEEF KABOBS marinated choice tenderloin beef with mushrooms & green peppers

BRAZILIAN STEAKHOUSE SKEWER marinated beef, sweet onion, smoky poblano, red bell pepper

KOREAN STEAK TACOS marinated steak, cabbage slaw & pickled jalapeño rolled into a tortilla flute

REUBEN SPRING ROLL premium corned beef, tangy sauerkraut

PORK

BACON WRAPPED DATES premium dates wrapped in bacon

THREE CHEESE MACARONI CROQUETTE mac & cheese bites with bacon and scallions

CUBAN CIGAR SPRING ROLLS ham, swiss, mustard & tangy dill pickles

CANDIED APPLE PORK BELLY applewood smoked pork belly and roasted fuji apples, brown sugar glaze

BACON BRUSSELS SPROUTS honey, balsamic vinegar, black pepper & brown sugar crusted bacon

FIERY PEACH BBQ BRISKET peach bbq beef brisket wrapped in bacon & topped with fiery pickled jalapeno

PEKING DUCK ROLLS marinated roasted duck breast, napa cabbage, green onions

SEAFOOD

BACON WRAPPED SCALLOPS scallops wrapped in bacon & topped with parmesan cheese

COCONUT SHRIMP lightly battered butterfly tiger shrimp in panko breadcrumbs and coconut flakes

SHRIMP & GRITS andouille sausage, tomato bbq sauce, cajun grit cake

MINI CRAB CAKES crab meat, breadcrumbs and spices shaped into quarter-sized cakes

CRAB RANGOON crab meat, cream cheese, spices & scallions wrapped in wonton wrappers

Our Menu Selections

FAMILY STYLE MENU

select one salad, one pasta, one entrée, one side, and one dessert
includes soda, juice & iced tea
\$35 - \$55

SALAD

house • caesar

PASTA

rigatoni vodka • fettuccine alfredo • penne marinara

ENTRÉE

chicken vesuvio • chicken marsala • chicken limon
roasted sirloin (wild mushroom sauce) • beef tenderloin (sliced)
braised short rib • filet mignon (6 oz)

SIDES

roasted vegetables • grilled asparagus • garlic mashed potatoes • rice pilaf

Dessert

MINI PASTRIES

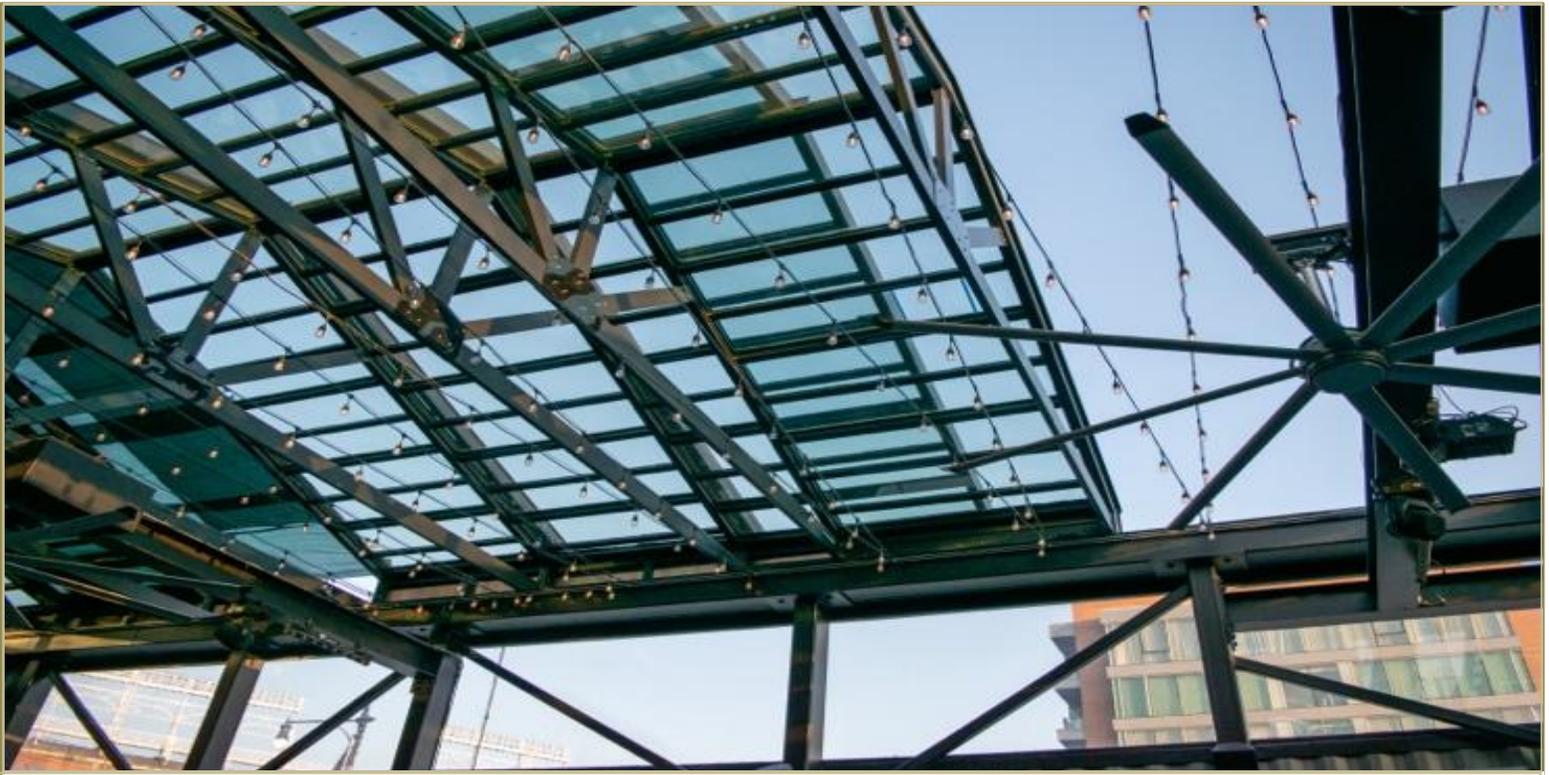
lemon tartlet • tiramisu • pistachio cream puff • raspberry mousse cake
apple tarte tatin • croissant bread pudding • exotic cake

MINI CHURROS

served with chocolate sauce

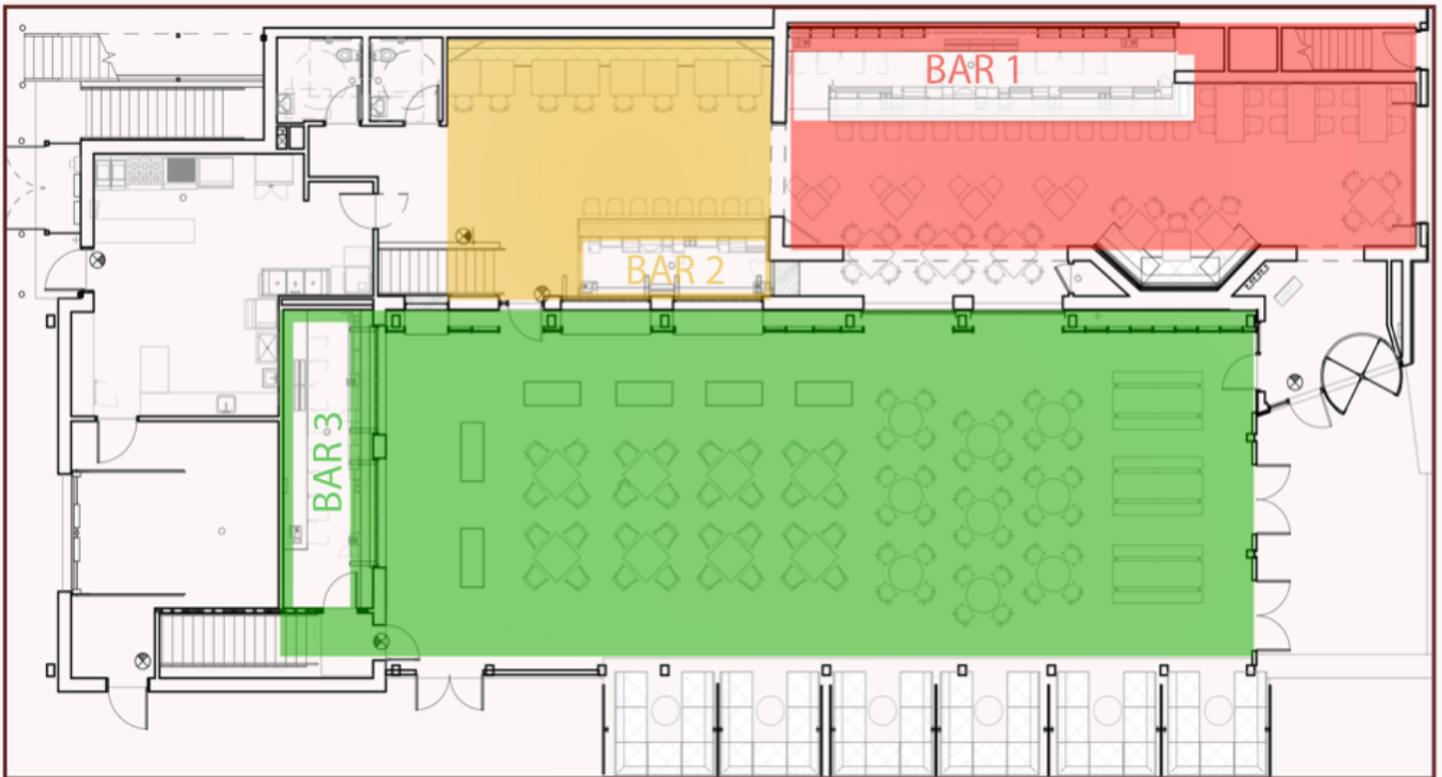
ICE CREAM BAR

MILKSHAKES AVAILABLE ON REQUEST!



BACK BAR

FRONT BAR



PATIO

