



**Lizzie  
mcNEILL'S**  
Irish Pub  
**CHICAGO**

***EVENT MENU***





# LIZZIE MCNEILL'S IRISH PUB

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Lizzie McNeill's is a cozy Irish pub located on the Riverwalk of downtown Chicago. With beautiful city & river views, Lizzie McNeill's offers Irish-style pub food & an extensive whiskey list. Step into the lively atmosphere of our charming Irish pub where up to 163 guests can enjoy our authentic Irish inspired menu, full bar & entertaining games. Experience the ultimate summer soir e on our large patio with seating for 140 guests & standing room for 250. Our patio, overlooking the Chicago River, is conveniently located between downtown Chicago & Navy Pier. An ideal location to host your next unforgettable party, Lizzie's is the perfect destination for a night out with friends, or a festive gathering.

# LIZZIE MCNEILL'S

## Main Pub Area



### MAIN PUB AREA

Lizzie McNeill's gives all who visit a genuine taste of the Emerald Isle. Lizzie's offers 22 beers on draft & over 30 Irish whiskeys. With a full bar of spirits, wines, bottled & canned cocktails Lizzie can quench virtually any thirst. Our spacious interior can accommodate up to 163 guests. To keep you entertained, we offer 7 HD TVs, a dart board, Golden Tee golf machine, & for those looking for a snack, our kettle caldron popcorn machine is the perfect touch.

For pricing options, please connect with our event manager.

#### CAPACITY:

Seated: 90

Standing: 163

#### FOOD & BEVERAGE MINIMUM:

Minimum varies based on day & time,  
& ranges from \$2,000 - \$8,000.

# LIZZIE MCNEILL'S

## Patio Area

### RIVERSIDE PATIO

Lizzie's McNeill's offers both a riverside patio & sidewalk cafe. Our riverside patio is located just steps away from the banks of the Chicago River & has a stunning view of the Chicago skyline. The seating capacity on the riverside patio space is 140 & the standing capacity is 250. Our sidewalk cafe is adjacent to the Pub & allows anyone seated there, quick access to the interior. The sidewalk cafe has a seating capacity of 28 people.

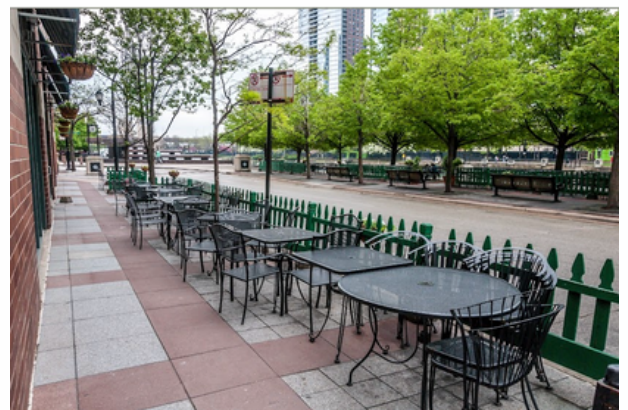
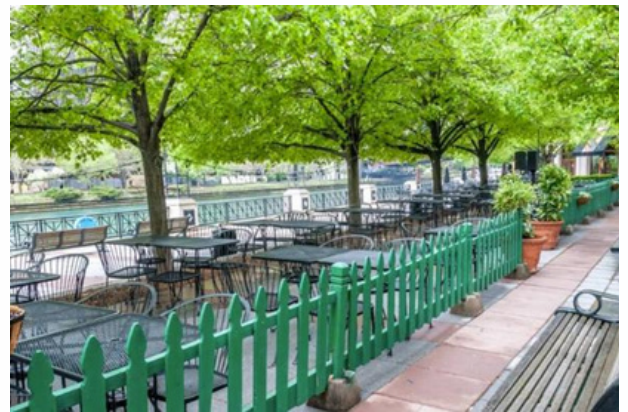
#### CAPACITY:

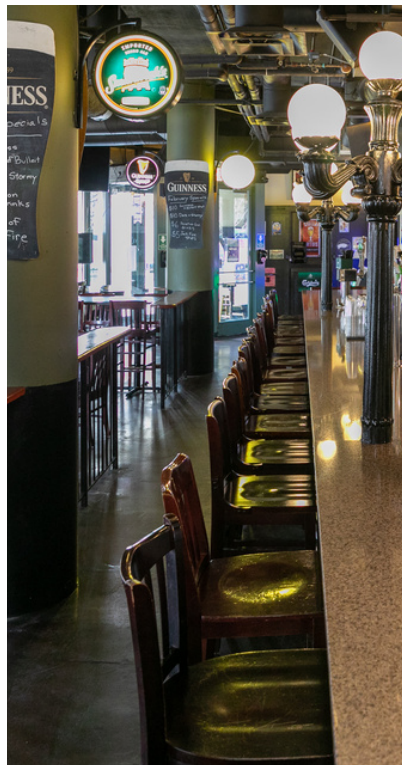
Seated: 140  
Standing: 250

#### FOOD & BEVERAGE MINIMUM:

Minimum varies based on day & time,  
& ranges from \$2,000 - \$8,000.

For pricing options, please connect with our event manager.







# PRIVATE EVENTS MENU

## CATERING MENU

Served buffet style

### STARTERS

**Hummus .....\$75**

Served with pita bread & assorted veggies  
(Serves 25 - 35 people - 16" Tray)

**Dill Dip..... \$100**

Dill, sour cream, mayo, onion, & garlic, served with assorted veggies  
(Serves 25 - 35 people - 16" Tray)

**Pico De Gallo & Guacamole..... \$100**

Served with tortilla chips  
(Serves 20 - 25 people)

**Jumbo Chicken Wings**

Choice of buffalo, bbq, or lemon pepper, served with choice of ranch or bleu cheese, carrots, & celery

**Half Tray .....\$100**  
(Approx. 50 wings)

**Full Tray .....\$200**  
(Approx. 100 wings)

**Cheeseburger Sliders**

Mini beef sliders served with American cheese

**Half Tray .....\$100**  
(Approx. 25 sliders)

**Full Tray .....\$200**  
(Approx. 50 sliders)

**Grilled Chicken Sliders**

Mini chicken sliders served with American Cheese

**Half Tray..... \$100**  
(Aprox. 25 sliders)

**Full Tray..... \$200**  
(Aprox. 50 sliders)

**Taco Dip Platter..... \$100**

Topped with onion, tomato, black olive, shredded cheese, & lettuce  
(Serves 25 - 35 people - 16" Tray)

**Ruben Rolls**

Corned beef, sauerkraut, & swiss cheese, served with thousand island dressing

**Half Tray ..... \$75**  
(Serves 15 - 20 people)

**Full Tray ..... \$150**  
(Serves 25 - 35 people)

**Caprese Skewers..... \$150**

Tomato, mozzarella, basil, balsamic glaze  
(Approx. 125 skewers - 16" Tray)

**Starters continued on next page**



# PRIVATE EVENTS MENU

## CATERING MENU

*Served buffet style*

### STARTERS

#### **Chicken Tenders..... \$100**

Served with choice of 2 side sauces: ranch, bleu cheese, honey mustard, bbq, or bullafo  
(Approx 50 tenders, 5lb portions)

#### **Meatballs**

Choice of BBQ, Sweedish, or Marinara

#### **Full Tray ..... \$100** (5lb portions)

#### **Full Tray ..... \$200** (10lb portions)

### SALADS

#### **Classic Caesar ..... \$75**

Romaine, shaved parmesan, & croutons, served with house Caesar dressing  
(Serves 15- 25 people)

#### **House Salad..... \$75**

Romaine, blistered tomato, cucumber, red onion, & croutons, served with house ranch  
(Serves 15 - 25 people)

### ENTREES

#### **Italian Beef Station**

Italian beef served with giardiniera

#### **Half Tray ..... \$200** (6 lbs of beef)

#### **Full Tray ..... \$400** (12 lbs of beef)

#### **Guinness Beer Brat Tray**

Served with onions

#### **Half Tray ..... \$150** (Approx. 25 brats)

#### **Full Tray ..... \$300** (Approx. 50 brats)

#### **Submarine Sandwich Party**

#### **Platter..... \$175**

Choice of Italian or ham & turkey, served with lettuce tomato, cheese & dressing  
(Serves 25 people)

***Entrees continued on next page***



# PRIVATE EVENTS MENU

## CATERING MENU

Served buffet style

### ENTREES

#### Jumbo Vienna Beef Hot Dog Station

Served with Chicago dog fixins'

**Half Tray** ..... **\$150**  
(Aprox. 25 hot dogs)

**Full Tray** ..... **\$300**  
.....  
(Aprox. 50 hot dogs)

#### Taco Bar

Choice of chicken or beef, served with tortillas, sour cream, shredded cheese, lettuce, & pico de gallo

**Half Tray** ..... **\$125**  
(5lbs of chicken or beef)

**Full Tray** ..... **\$250**  
(10lbs of chicken or beef)

**Combo Tray** ..... **\$250**  
(5lbs of chicken, 5lbs of beef)

#### Shepherd's Pie

Mixture of lamb, beef, & veggies, topped with mashed potatoes & cheese

**Half Tray** ..... **\$175**  
(Serves 15 - 20 people)

**Full Tray** ..... **\$350**  
(Serves 25 - 35 people)

#### Lamb Stew

Homemade lamb stew

**Half Tray** ..... **\$175**  
(Serves 15 - 20 people)

**Full Tray** ..... **\$350**  
(Serves 25 - 35 people)

#### Mac & Cheese

Homemade macaroni & cheese

**Half Tray** ..... **\$75**  
(Serves 15 - 20 people)

**Full Tray** ..... **\$150**  
(Serves 25 - 35 people)





# PRIVATE EVENTS MENU

## CATERING MENU

*Served buffet style*

### SIDES

*All Sides serve 15-20 people*

- Herb Roasted Potato Wedges.....\$60**
- Coleslaw.....\$60**
- Veggie Medley.....\$60**
- Potato Salad.....\$60**
- Pasta Salad.....\$60**

### DESSERT

- Bailey's Cheesecake.....\$75**  
*(12 slices)*
- Bailey's Cheesecake Bites.....\$200**  
*(50 pieces)*



# PRIVATE EVENTS MENU

## SUMMER PICNIC PACKAGE

*Served buffet style for 25+ people  
\$1000*

### SIDES

*Pick 2*

**Herb Roasted Potato Wedges**

**Coleslaw**

**Veggie Medley**

**Potato Salad**

**Pasta Salad**

### ENTREES

**50 Burgers**

**50 Hot Dogs**

**50 Brats**

*All guests will receive the above items, condiments  
provided, available for take-out*

# PRIVATE EVENTS

## DRINK PACKAGES

FOR GUESTS 20+  
PRICED PER PERSON

### CLASSIC PACKAGE

*Premium Beer, Select Canned Seltzers,  
& Wine Open Bar*

2 Hours: \$27 // 3 Hours: \$33 // 4 Hours: \$39

### SELECT PACKAGE

*Premium Beer, Select Canned Seltzers,  
Wine, & Well Drinks*

2 Hours: \$30 // 3 Hours: \$36 // 4 Hours: \$42

### PREMIUM PACKAGE

*Premium Beer, Select Canned Seltzers,  
Wine, Specialty Cocktails, & Call  
Spirits*

2 Hours: \$33 // 3 Hours: \$39 // 4 Hours: \$45

### ULTIMATE PACKAGE

*Premium Beer, Select Canned Seltzers,  
Wine, Specialty Cocktails, & Premium  
Spirits*

2 Hours: \$35 // 3 Hours: \$42 // 4 Hours: \$48

*Charges apply to all guests 21 and  
older in attendance at event. We require all  
guests consuming alcohol to provide  
valid identification.*

*All packages include select craft beers on draft,  
soft drinks, iced tea, & juices*





# PRIVATE EVENTS

## SPIRITS LIST

### DRAFT BEERS

- DCBC - Lizzie's Red Ale, Rotating
- Guinness
- Smithwick's
- Magner's Irish Cider
- Harp
- Sullivan's Marble Stout
- Stella Artois
- Carlsberg
- Leinenkugel's Juicy Peach
- Revolution Anti-Hero IPA
- Zombie Dust
- Goose Island - 312, Rotating
- Bud Light
- Miller Lite
- Blue Moon
- Maplewood Son of Juice
- Maplewood Pulaski Pils
- Sam Adam's - Boston Lager, Rotating
- Seasonal Rotating Handle

### WINES

- Terlato Pinot Grigio
- Sonoma Cutrer Chardonnay
- Kim Crawford Sauvignon Blanc
- Kung Fu Girl Reisling

### WINES CONTINUED

- Hampton Water Rosé
- Just Enjoy Rosé
- Meiomi Pinot Noir
- Santa Julia Malbec
- Boom Boom Syrah
- Unshackled Cabernet Sauvignon
- Vandalay Pinot Grigio
- Vandalay Cabernet Sauvignon

### SPECIALTY COCKTAILS

- Raspberry Lemon-Drop Martini
- County Mayo Manhattan
- Irish Maid
- Irish Mule
- Knickerbocker
- Dutch Mule
- Tennessee Old Fashioned
- Irish Old Fashioned
- Negroni
- Mezcal Margarita
- Paloma
- Tommy's Fizz

Ask your event coordinator about Seasonal Cocktails

*Menu items are subject to change. Please ask Event Manager for any updates. Full wine & spirit list available upon request.*

*Draft beers are available based on seasonality. Please ask our Event Manager to provide what is available for your event.*



# PRIVATE EVENTS

## SPIRITS LIST

### LIQUOR

#### VODKA

- Ketel One - Classic, Citroen, Oranje, Peach & Orange, Cucumber & Mint, Grapefruit & Rose
- Smirnoff - Cherry, Blue Raspberry Lemonade, Pink Lemonade, Spicy Tamarind, Orange
- Tito's Handmade Vodka
- Effen Cucumber
- Belvedere
- Chopin Vodka
- Grey Goose
- Deep Eddy - Grapefruit, Lemon

#### GIN

- Aviation
- Tanqueray - Classic, Sevilla Orange
- Nolet's
- Hendrick's
- Glendalough - Wild Botanical, Pink

#### TEQUILA

- 21 Seeds Cucumber Jalapeño
- Don Julio - Blanco, Reposado, Añejo, 1942, Rosado
- Casamigos - Blanco, Reposado, Añejo, Cristalino
- Patrón Silver

#### MEZCAL

- Unión Uno

#### RUM

- Captain Morgan - White, Original Spiced
- Zacapa 23 yr
- Malibu
- Bacardi Superior White

*Menu items are subject to change. Please ask Event Manager for any updates. Full wine & spirit list available upon request.*



# PRIVATE EVENTS

## SPIRITS LIST

### LIQUOR

#### BOURBON/RYES/ AMERICAN WHISKIES

- George Dickel 8 yr Bourbon
- Bulleit - Bourbon, Rye
- Seagram's 7
- Woodford
- Jack Daniel's Tennessee Whiskey
- Maker's Mark
- Jim Beam
- Angel's Envy
- Blade & Bow
- Basil Hayden
- Skrewball Peanut Butter Whiskey
- Blanton's Bourbon
- Balcones - Baby Blue, Lineage Single Malt
- Wolf Point Bourbon
- Old Forester

#### CANADIAN WHISKEY

- Bearface 7 YR
- Crown Royal - Blended, Regal Apple, Peach, Vanilla

#### JAPANESE WHISKY

- Kikori Whisky

#### CORDIALS

- Fernet-Branca
- Romana Sambuca
- Aperol
- Grand Marnier
- Campari
- Frangelico
- Kahlúa
- Bailey's - Irish Cream, Chocolate, S'mores
- Chambord
- Mr. Black Coffee Liqueur
- Drambuie
- Cointreau
- Shanky's Whip

#### BRANDY/COGNAC

- Rémy Martin
- Christian Brothers
- B&B

#### LOCALLY MADE SPIRITS

- Few Gin
- Jeppson's - Bourbon, Malört

*Menu items are subject to change. Please ask Event Manager for any updates. Full wine & spirit list available upon request.*



# PRIVATE EVENTS

## SPIRITS LIST

### LIQUOR

#### IRISH WHISKEY

- Roe & Co. Blended
- Tullamore - D.E.W., 12 yr, 14 yr, 18 yr, Pheonix, Cider Cask
- Paddy's
- Writer's Tears Copper Pot
- The Irishman
- Glendalough - Classic, Double Barrel, Single Malt 7 yr
- Jameson - Classic, Black Barrel, Caskmates, 18 yr, Orange
- Tyrconnell
- Power's - John's Lane, Three Swallow, Gold Label
- Midleton
- Connemara
- Red Breast - 12 yr, 15 yr, 21 yr
- Bushmill's - Classic, 10 yr, 16 yr, 21 yr
- Red Bush
- Black Bush
- Kilbeggan
- Knappouge
- Teeling
- Irish Mist
- Green Spot
- Yellow Spot
- West Cork - 8 yr, Black Reserve, Bourbon Cask
- Hinch Small Batch 5 yr

#### SCOTCH

- Johnnie Walker - Black Label, Gold Label, 18 yr, Blue Label, High Rye
- Buchanan's - 12 yr, Pineapple
- The Macallan - 12 yr, 15 yr, 18 yr
- Glenfiddich - 12 yr, 15 yr, 18 yr
- Oban 14 yr
- Lagavulin 16 yr
- Glenlivet 12 yr
- Dewar's White Label
- Glenmorangie 10 yr
- Ardbeg

*Menu items are subject to change. Please ask Event Manager for any updates. Full wine & spirit list available upon request.*



# PRIVATE EVENTS

## EXCLUSIVE VENDORS

We offer a comprehensive range of exceptional vendors that cater to all your event requirements, including but not limited to florists, mechanical bulls, and much more.



Click below for the full list of exclusive Napolita vendors to make your event special!

[EXPLORE OUR VENDORS HERE](#)





# PRIVATE EVENTS

## CONTRACT & TERMS

### DEPOSIT

All events require a 25% deposit in order to be considered fully booked and confirmed. A credit card authorization form is required regardless of the minimum. All events are subject to cancellation charges outlined on this page.

### FOOD AND BEVERAGE MINIMUM

All private events are subject to a food & beverage minimum, which will be noted in the contract. In specific cases, a "Venue Rental" fee will be added - this fee is tax exclusive. If the minimum is not met, the remaining balance will be charged as a "Room Rental" fee. The food & beverage minimum does not include 11.75% sales tax & 25% service charge. Any additional rentals/services do not contribute towards the food & beverage minimum.

### TAX RATE

There is a 11.75% tax on all food & beverages. Tax-exempt organizations must provide a 501(c)3 prior to booking - exemption will be reflected on the final banquet event order.

### SERVICE CHARGES

There is a 25% service charge (20% gratuity + 5% administrative fee) added to the final subtotal of all private events. This service charge will not be taxed.

### PAYMENT

Initial deposits will be deducted from the client's final bill. Once the event concludes, the client will be responsible for the remaining balance & shall complete payment on-site prior to leaving. Any additional items ordered during the time of event will be added to the proposed total amount. Tax & service charge will be reflective of any additional items. Final payment will NOT be divided into separate checks, however, the client may use a maximum of four credit cards to settle the single bill.

### CANCELLATIONS

A "cancellation fee" of 2% of the subtotal of the event shall be charged to the client to the credit card on file in the event an event booking is canceled, for any reason.

- If the event is canceled 30 days or more prior to the scheduled event date, you will receive your initial deposit minus the 2% cancellation fee.
- If the event is canceled 29-15 days prior to the scheduled event date, you will receive 50% of your deposit back minus the 2% cancellation
- In the event of a cancellation occurring 14 days or less prior to the event date, deposits will not be refundable, but are transferable & can be applied to an event scheduled within 30-days of the original event date (date availability permitting).
- Client shall be held liable for the full contracted amount if cancellation occurs less than 72 hours from scheduled time of event.
- Client is responsible for all permitting fees & non-refundable deposits paid to third parties (tents, rentals, etc.) regardless of cancellation timeframe.

### GUARANTEE OF GUESTS

All guaranteed guest count numbers are due seven days prior to your event. All drink or meal packages will be charged per guaranteed guest count. If attendance is greater than the guest count (space permitting), the overage will be charged at the time of event. If the client does not confirm the guest count, the original number of guests, as specified on the event contract, will be utilized as the guaranteed number. Reductions in guest count will not be accepted within one week of the event.

### MENU SELECTIONS

Menu selections are due 10 days prior to the event date - selections are not required upon signing the private event agreement. Changes made less than 10 days before the event date cannot be guaranteed & are based upon availability. If selections are not made by this date, the Event Sales Manager will select a menu for you, choosing our most popular items. Happy hour & daily specials will not be available for any event.

# PRIVATE EVENTS

## CONTRACT & TERMS

### DIETARY RESTRICTIONS

Our culinary team is happy to accommodate any serious dietary restrictions members of your party may have. Please be sure to make us aware of all restrictions when submitting your menu selections.

### OUTSIDE FOOD & DESSERT

Client is prohibited from bringing any food (other than cake/dessert) or beverage prepared outside of Lizzie McNeill's onto the premises. It is our policy that no food or beverage of any kind can be taken out of the restaurant by the client or attendees. Any cake or dessert brought in will result in a \$2 per person charge.

### BEVERAGES PACKAGES

Spirits included in beverage packages are for mixed drinks only. This is defined by the combination of 1.5 oz of spirit & one non-alcoholic mixture. Shot, rocks, neat, & martini pours are not included in beverage packages.

### PRIVATE SPACE

Lizzie McNeill's does not have private rooms. The event will be placed in a secluded area where only client and guests are allowed. For non-buyout events, it is possible for another event to take place at the same time as your event.

### BUYOUTS

Buyouts will grant client complete private access to the venue. Buyout pricing varies, ask Event Manager for details.

### PATIO

Our patio access is dependent on the weather. We currently do not have outside tents, so if the event is scheduled outdoors please be advised that we cannot guarantee indoor seating.

### PARKING

Parking is \$12 for customers and the garage is located in the same building as the restaurant. It is called City Front Place Self Park. Ask the bar to validate parking. Advance notice is required if more than 10 parking validations will be needed. Parking is not managed by Lizzie's & is on a first come, first served basis. Lizzie McNeill's assumes no responsibility for lost, stolen, or damaged vehicles or its contents while parked in City Front Garage.

### DECORATIONS

Event guests are welcome to bring in outside décor for their event. All decorations must be discussed with the Event Sales Manager prior to the event. Free-flowing decorations such as confetti, poppers, sparkles, etc. are not permitted. Pyrotechnics & open flames are not permitted - (votive lights & enclosed candles on tables are permitted).

### DAMAGE WAIVER

Lizzie McNeill's Irish Pub does not assume any liability for the damage to or loss of any articles left on the premises before, during, or after your event. Examples of this include but are not limited to: event décor, floral, & desserts.

### EVENT SET-UP TIME

The event space will be ready 30-minutes prior to your event start time. If you need additional time, please contact the Event Sales Manager - additional fees may be added.

### SECURITY

Armed Security is required for all events of more than 100 people & is an additional \$80 per guard per hour, this will be reflected in your contract. There will be one(1) additional guard per each additional 150 people. Armed security is optional for parties of less than 100 guests.

### AV CAPABILITIES

We have many TV's where we can play most sports channels, as well as a wireless microphone. Notify the Event Manager of your needs and we will do our best to accommodate them. Additional charges may apply for certain A/V requirements.

### KARAOKE

Karaoke is available upon request/availability for an additional \$250 for 4-hours. Only available for a full buyout.



# PRIVATE EVENTS

## FREQUENTLY ASKED QUESTIONS

### WHAT ARE THE PRICES FOR AN EVENT?

Each event is subject to a food and beverage minimum, which will be noted in the contract, & is listed on the specific space profiles within this document. The food & beverage minimum does not include 11.75% sales tax & 25% service charge. If the food & beverage minimum is not met in food & beverage charges, the remaining amount will be charged as a "room rental" fee.

### HOW CAN I HOLD A SPACE FOR AN EVENT?

We do not provide an option to place a "hold" on an event space. In order to be considered fully booked we require a signed contract, the provided CC authorization form completed, & a 25% deposit on the proposal/contract.

### WILL I BE REQUIRED TO SIGN A CONTRACT?

Yes, you will be required to sign a contract to book the space(s).

### IS SECURITY AVAILABLE?

Armed Security is required for all events of more than 100 people and is an additional \$80 per guard per hour - this will be reflected in your contract.

There will be one (1) Guard per 100 people, & one (1) additional guard per each additional 150 People. Armed security is optional for parties of less than 100 guests.

Example 100 People- 1 guard, 250 people- 2 guards, 400 people- 3 guards, etc.

### CAN I USE MY OWN VENDORS?

We have established great connections with a variety of vendors in the area. These are our vendors that you are able to use for any of your event needs. Vendors are only subject to our preferred vendors - please see "preferred vendors" page for a complete list. Additional vendors are subject to approval on a case-by-case basis for more specialized needs.

### IS A DEPOSIT REQUIRED? IS MY DEPOSIT REFUNDABLE?

Yes, a 25% deposit is required on the "event room" fee, or the proposal total-dependent on if the total number of guests exceeds our food & beverage limits. Please see the cancellation policy in regards to cancellations/refunds.

### CAN OTHER EVENTS TAKE PLACE IN THE BUILDING AT THE SAME TIME AS MY EVENT?

If you do not elect to rent a full-venue buyout, then we cannot guarantee that other events/the public will not be in different areas of the restaurant/venue.

### DECORATIONS

Events are allowed to bring any decorations that are pre-approved by the event coordinator. Items that are not acceptable are decorations that are flammable, glittery, sticky, & leaves any residue.