



# Lizzie mcneill's Irish Pub

## EVENT MENU

400 N McClurg Ct, Chicago, IL 60611  
(312) 467-1992



## LIZZIE MCNEILL'S IRISH PUB

Lizzie McNeill's is a cozy Irish pub located on the Riverwalk of downtown Chicago. With beautiful city & river views, LizzieMcNeill'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 soirée 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.

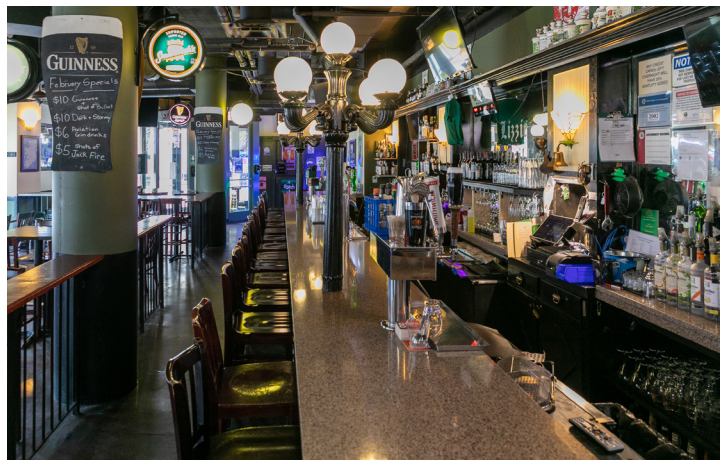


# Lizzie McNeill's Irish Pub

## 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 and time, and ranges from \$2000-\$8000



## 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.

For pricing options, please connect with our event manager.

### CAPACITY

Seated: 140

Standing: 250

### FOOD & BEVERAGE MINIMUM

Minimum varies based on day and time, and ranges from \$2000-\$8000



Entire catering menu served buffet style

### STARTERS

#### **Hummus | \$100**

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

#### **Dill Dip | \$110**

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

#### **Pico de Gallo & Guacamole | \$125**

Served with tortilla chips  
(Serves 20–25 people)

#### **Jumbo Chicken Wings | \$125 / \$250**

Choice of buffalo, bbq, or lemon  
pepper, served with choice of ranch  
or bleu cheese, carrots, & celery  
(Half Tray: approx 50 wings | \$125  
Full Tray: approx 100 wings | \$250)

#### **Cheeseburger Sliders | \$125 / \$250**

Mini beef sliders served  
with American cheese  
(Half Tray: approx 25 sliders | \$125  
Full Tray: approx 50 sliders | \$250)

#### **Grilled Chicken Sliders | \$125 / \$250**

Mini chicken sliders served  
with American cheese  
(Half Tray: approx 25 sliders | \$125  
Full Tray: approx 50 sliders | \$250)

#### **Taco Dip Platter | \$110**

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

#### **Rueben Rolls | \$110 / \$200**

Corned beef, sauerkraut, & swiss cheese,  
served with thousand island dressing  
(Half Tray: serves 15–20 people | \$110  
Full Tray: serves 25–35 people | \$200)

#### **Caprese Skewers | \$150**

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

#### **Chicken Tenders | \$125**

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

#### **Meatballs | \$110 / \$200**

Choice of BBQ, Swedish, or Marinara  
(Full Tray: 5 lb portions | \$110  
Full Tray: 10 lb portions | \$200)

### SALADS

#### Classic Caesar | \$100

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

#### House Salad | \$100

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

### ENTREES

#### Italian Beef Station | \$220 / \$400

Italian beef served with giardiniera  
(Half Tray: 6 lbs of beef | \$220  
Full Tray: 12 lbs of beef | \$400)

#### Guinness Beer Brat Tray | \$160 / \$300

Served with onions  
(Half Tray: approx 25 brats | \$160  
Full Tray: approx 50 brats | \$300)

#### Submarine Sandwich Party Platter | \$225

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

#### Jumbo Vienna Beef

#### Hot Dog Station | \$175 / \$350

Served with Chicago dog fixins'  
(Half Tray: approx 25 hot dogs | \$175  
Full Tray: approx 50 hot dogs | \$350)

#### Lamb Stew | \$180 / \$350

Homemade lamb stew  
(Half Tray: serves 15–20 people | \$180  
Full Tray: approx 25–35 people | \$350)

#### Taco Bar | \$135 / \$250

Choice of chicken or beef, served with  
tortillas, sour cream, shredded cheese,  
lettuce, & pico de gallo  
(Half Tray: 5 lbs of chicken or beef | \$135  
Full Tray: 10 lbs of chicken or beef | \$250  
Combo Tray: 5 lbs chicken, 5 lbs beef | \$250)

#### Shepherd's Pie | \$185 / \$350

Mixture of lamb, beef, & veggies,  
topped with mashed potatoes & cheese  
(Half Tray: serves 15–20 people | \$185  
Full Tray: approx 25–35 people | \$350)

#### Mac & Cheese | \$80 / \$150

Homemade macaroni & cheese  
(Half Tray: serves 15–20 people | \$80  
Full Tray: approx 25–35 people | \$150)

### SIDES

#### Herb Roasted Potato Wedges | \$75

#### Coleslaw | \$75

#### Veggie Medley | \$75

#### Potato Salad | \$75

#### Pasta Salad | \$75

### DESSERTS

#### Bailey's Cheesecake Bites | \$250

(50 pieces)





*Summer Picnic Package served buffet style for 25+ people | \$1100*

*All guests will receive the items listed below, condiments provided. Available for take out.*

## SIDES

*Choose 2*

Herb Roasted Potato Wedges

Coleslaw

Veggie Medley

Potato Salad

Pasta Salad

## ENTREES

50 Burgers

50 Hot Dogs

50 Brats

**SUMMER  
PICNIC  
PACKAGE**



# Lizzie mcNEILL's

## Irish Pub

For guests 21+ | Priced per person

### CLASSIC PACKAGE

Premium Beer, Select Canned Seltzers, & Wine Open Bar

2 Hours | **\$30**

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.

**DRINK  
PACKAGES**







## CONTRACT & TERMS

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 & 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

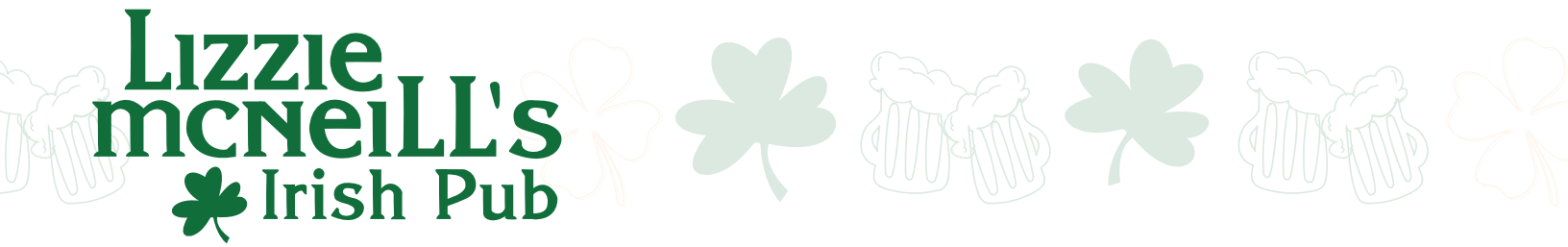
Initial deposits will be deducted from the client's final bill. Once the event concludes, the client will be responsible for the remaining balance & shall complete payment on-site prior to leaving. Any additional items ordered during the time of event will be added to the proposed total amount.

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 cancelled, 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 cancelled 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 7 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.

## 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.

## BEVERAGE 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

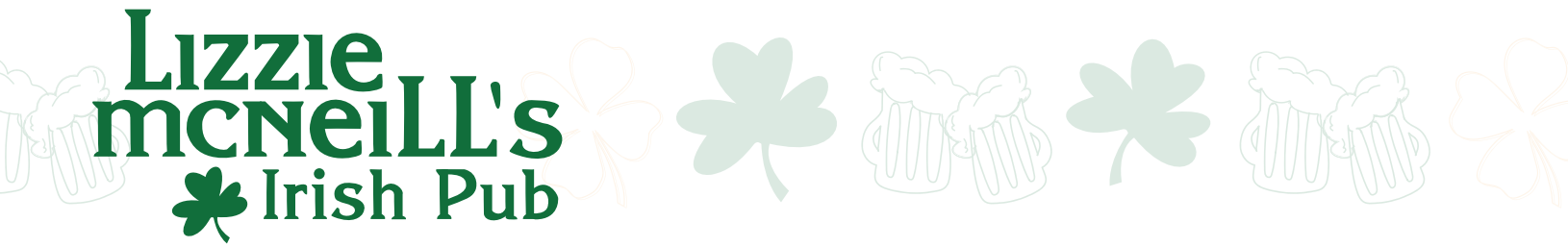
Buyouts will grant client complete private access to the venue. Buyout pricing varies, ask Event Manager for details.

## 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.

## A/V 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.







## 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

### **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.