

BERNIE'S

Private Parties & Special Events



660 N Orleans St · Chicago, IL 60654 · 312-624-9892
www.bernies-chicago.com



Located on the corner of Erie and Orleans Streets, Bernie's is set in an inviting and casual, yet refined, space that includes family-style seating with luxurious banquettes, coffered ceilings and an eclectic collection of textiles. Our wood fire oven, spacious bars and rooftop provide an ideal setting for everyday dining, as well as special occasions.



We take pride in offering our guests a unique and memorable experience. Our seasonal and progressive menus are sure to delight all your senses. Inquire about customizing your catering menu for your upcoming event – the menus included can be used as a guide.



BRUNCH

Stations · Family Style

SMALL BITES

Caramelized French Toast

caramelized brioches, seasonal fruit, sweet cream

Ricotta Doughnuts

cinnamon & sugar

Breads, Bagels & Muffins

Chef assortment served with house made jams & butter

Bacon

slab bacon

Sausage

house grind, maple, fennel

Handcut Fries

sea salt, rosemary, garlic

Blueberry Acai

Granola, seasonal fruit, coconut

Deviled Eggs

kewpi mayo, urfa biber

Hummus

with lamb (+\$2 per person)

pita or crudité

BERNIE'S FAVORITES

BOARDS

Lox & Pita

caper schmear, red onion, cucumber, parsley sumac salad

Avocado Toast

goat cheese, chili oil, radish

Steak & Eggs (+\$4 per person)

soft scrambled eggs, crispy potatoes, bearnaise

BREAKFAST PIZZAS

Chorizo

tomato sauce, monterey jack, chorizo, roasted peppers, egg

Bacon

mornay, monterey jack, bacon caramelized onions, eggs

Burrata

pesto, monterey jack, burrata avocado, eggs

SLIDERS

Turkey Burger Sliders

parsley sumac salad, sriracha

Bernie's Cheeseburger Sliders

house grind, dill pickles, aioli, onion

Falafel Sliders

dill yogurt, harissa, fuji apples, arugula

Bernie's McMuffin

kewpi mayo, sausage, egg

PACKAGES

pricing based per person

\$24

3 – Small Bites
2 – Bernie's Favorites

\$29

3 – Small Bites
4 – Bernie's Favorites

\$27

3 – Small Bites
3 – Bernie's Favorites

\$32

4 – Small Bites
4 – Bernie's Favorites

RECEPTION

Strolling · Stations · Family Style

SMALL BITES

Falafel Crispies
dill yogurt, house pickles

Meatballs
spicy tomato sauce, burrata, torn basil

Avocado Toast
goat cheese, chili oil, radish

Handcut Fries
sea salt, garlic, rosemary

Deviled Eggs
kewpie mayo, chives, urfa biber

Hummus
with lamb (+\$2 per person)
pita or crudité

Brussels Sprouts
capers, garlic, almonds, sea salt, red wine vinaigrette

Patatas Bravas
fingerling, bravas sauce, garlic aioli

BERNIE'S FAVORITES

SALAD

Loaded Caesar
*grana padano, avocado, romaine, radish
cucumber, chickpea, ciabatta croutons*

Greens & Grains
*kale, spinach, shaved apples, quinoa,
manchego, almonds, cider vinaigrette*

Market Salad
seasonal

FLATBREADS

Sausage
bell peppers, spicy tomato sauce

Burrata
monterey jack, tomato, pesto

Mushroom
spinach, bacon, garlic, monterey jack

SLIDERS

Turkey Burger Sliders
parsley sumac salad, sriracha

Bernie's Cheeseburger Sliders
house grind, dill pickles, aioli, onion

Falafel Sliders
dill yogurt, harissa, fuji apples, arugula

SEAFOOD & SKEWERS

Lox
dill caper schmear, red onion, cucumber

Shrimp Cocktail
gulf prawns, cocktail sauce, lemon

Tuna Poké(+3 per person)
ahi tuna, spicy mayo, yuzu vinaigrette, jalapeno, shallots, sesame seeds

House Marinated Skewers
choice of: chicken or beef

PACKAGES

pricing based per person

\$18
4 – Small Bites

\$30
2 – Small Bites
3 – Bernie's Favorites

\$35
2 – Small Bites
3 – Bernie's Favorites
1 – Seafood & Skewers

\$42
3 – Small Bites
4 – Bernie's Favorites
2 – Seafood & Skewers

DINNER

Family Style · Set Course Menu

START

Bread & Butter & More

butter, olive oil, tomato

Meatballs

burrata, spicy tomato, basil, pancito

Hummus

pita or crudité

Tuna Poké (+\$3 per person)

*ahi tuna, spicy mayo, yuzu vinaigrette
jalapeno, shallots, sesame seeds*

SOUP or SALAD

Loaded Caesar

grana padano, avocado, romaine, radish, cucumber, chickpea, ciabatta croutons

Greens & Grains

*kale, spinach, shaved apple, quinoa
manchego, almonds, cider vinaigrette*

ENTREE

Brick Chicken

risotto, English peas, baby carrots, mushroom

Filet Au Poivre

pattypan squash, charred cherry tomato, Romanesco, globe radish

Salmon

horseradish crust, wilted pea shoots, baby carrots, dill cream sauce

Ratatouille

Eggplant, tomato, zucchini, yellow squash, mozzarella & tomato puree

PACKAGES

pricing based per person

Erie & Orleans

\$48

Choice of one starter
Choice of salad
Choice of one entree

State & Madison

\$58

Choice of two starters
Choice of soup or salad
Choice of two entrees

Michigan Ave.

\$68

Choice of three starters
Choice of soup or salad
Choice of three entrees
Choice of dessert

Don't Forget...

DESSERT

Strolling · Stations · Family Style

MINI DESSERTS

Wood Fired Cookies

assorted flavors

Brownies

White Chocolate Cheesecake

graham cracker, caramel, whipped cream

S'mores

butterscotch pudding, chocolate ganache, toasted marshmallows, graham crumble

Ricotta Doughnuts

cinnamon & sugar

Seasonal Fruit

PACKAGES

pricing based per person

2 items for \$8

3 items for \$11

4 desserts for \$14

DRINK

Beer, Wine & Liquor Packages

STANDARD BRANDS

Standard Brand Beer

Miller High Life

Standard Brand Wine

house red & white pour

Standard Brand Liquor

Breckenridge Vodka, Plantation Rum, Old Forester Bourbon Whisky, The Botanist Gin, Tromba Tequila

TIMEFRAME	BEER, WINE & LIQUOR	BEER & WINE
Two Hours	\$28 /guest	\$24 /guest
Three Hours	\$34 /guest	\$30 /guest
Four Hours	\$38 /guest	\$34 /guest

PREMIUM BRANDS

Premium Brand Beer

Select Craft Draft, Bottles & Cans

Premium Brand Wine

Off the menu – Wines by the Glass

Premium Brand Liquor

Ketel One Vodka, Hendricks Gin, Don Q Rum, Bulliet Bourbon, Don Julio Tequila

TIMEFRAME	BEER, WINE & LIQUOR	BEER & WINE
Two Hours	\$35 /guest	\$32 /guest
Three Hours	\$40 /guest	\$37 /guest
Four Hours	\$45 /guest	\$41 /guest

Build your own Mimosa Bar

Pick your juice, add your bubbly, garnish with fruit

includes unlimited bottles of our Sparkling Cava or Prosecco, seasonal juice and fresh fruit

TIMEFRAME	Segura Viudas Cava	Zonin Prosecco
Two Hours	\$17 /guest	\$15 /guest
Three Hours	\$24 /guest	\$22 /guest
Four Hours	\$27 /guest	\$25 /guest

THE NEED TO KNOW...

What is the food & beverage minimum?

Our food & beverage minimums varies by season and day of the week. All minimums are exclusive of 11.5% tax and gratuity. The minimum cannot be reached by gift cards or gift certificates. Outsourcing for A/V, floral and linen will not be applied towards to the minimum.

Menu Selections & Customizations:

Any revisions to the menu must be made at least 7 days prior to the event. Some menu items are seasonal and subject to change. Reasonable menu substitutions will be made by the Chef if necessary. We would be happy to offer menu substitutions or customizations based on dietary restrictions or special requests. Please let us know during the booking process so we can make any necessary menu adjustments or set up a consultation for further discussion.

Capacity:

Bernie's Chicago can accommodate and cater to a wide variety of special events. We are able to host private events anymore from groups of 20 to as large as 150 guest. Additionally, if you would like to reserve space on our rooftop, we would be more than happy to accommodate your request, but please keep in mind that in the case of inclement weather we would need to move your event indoors, as our rooftop is not completely enclosed.

Are there any additional fees?

We allow our guest to bring in outside pastry's with a service fee of \$4 per person. Tax, gratuity and an admin fee will be added onto the final bill's subtotal at the conclusion of your event. Gratuity options are listed on the contract and will be left to the guest's discretion.

Outside Pastry's	\$4 per person
Tax	11.5%
Gratuity	20%
Admin Fee	3%