

BOOKING A PRIVATE EVENT AT BAR SOL



For all event inquiries please visit
our website at
[https://barsolnavypier.com/private-
events/](https://barsolnavypier.com/private-events/)

We look forward to building a
fabulous event for you!

PRIVATE PARTY ROOM

Looking to host an intimate gathering for up to 30 guests? Our private party rooms provide spectacular views of Lake Michigan & Chicago's skyline that is perfect for small, intimate dinners or small scale business meetings.

RENTAL :

\$250 flat room rental fee for events of 3 hours or less. Pre tax & gratuity minimum food & beverage spend of \$1,750.00 for a total minimum spend of \$2,000.00

WHAT'S INCLUDED :

Tables & chairs, black or white table linens, AV equipment (75 inch flat screen, microphones, speakers), glassware, flatware



VIP ROOM

For larger parties of up to 50 guests. Floor to ceiling windows overlooking Lake Michigan with exposed brick walls & art deco accents. Perfect for large seated dinners & larger scale business meetings.

RENTAL :

\$250 flat room rental fee for events of 3 hours or less. Pre tax & gratuity minimum food & beverage spend of \$1,750.00 for a total minimum spend of \$2,000.00

WHAT'S INCLUDED :

Tables & chairs, black or white table linens, AV equipment (75 inch flat screen, microphones, speakers), glassware, flatware, private restroom



MAIN BALLROOM

For large scale gatherings of up to 300 standing, 175 seated. Great for corporate holiday parties, weddings, concerts, fundraisers, and more

RENTAL :

\$250 - \$500 per hour room rental fee, room rental is waived at a minimum spend of \$110 per guest, pre tax & gratuity (100 guests min).

WHAT'S INCLUDED :

Tables & chairs, black or white table linens, AV equipment (75 inch flat screen, microphones, speakers), glassware, flatware, private restrooms, coat check room



CATERING MENU

Items priced per 35 guests

ENTREES

Skewers | \$250

Chicken | \$+60 , Steak | \$+100

Mini Sliders | \$varies

Cheeseburger | \$165,
Blackened Chicken | \$200
BBQ Pork | \$200

Fajitas | \$250

Chicken | \$+60, Steak | \$+100

Creamy Chicken Ranchero | \$325

Grilled Chicken in a
chipotle cream sauce

Chicken Pesto Pasta | \$375

Roasted Chicken, zucchini,
yellow squash, broccoli, red pepper

Lasagna | \$275

Lasagna pasta, bechamel
mozzarella, ground beef OR
vegetarian with spinach and
mushrooms

Chicken Marsala | \$375

Grilled chicken breast, marsala
wine sauce, mushroom, spinach

Fish Piccata | \$375

Whitefish finished in a
lemon butter sauce, capers

Camarones al Mojo de Ajo | \$375

Tail-on shrimp in a garlic
butter sauce

Seafood Risotto | \$475

Shrimp, octopus and calamari
risotto topped with wonton crisps

Pulpo Al Pastor | \$475

Chargrilled al pastor octopus
tentacles, fingerling potatoes,
caramelized onion and pineapple jam,
morrita pepper romesco, mango
chimichurri

SPECIALTY STATIONS

Taco Bar | \$varies

Choice of: Carne Asada, Chicken Fajita,
BBQ Pork, Jerk Pork, Shrimp, Cauliflower

Side-builds: Mango Pico de Gallo, Queso
Fresco, Salsa Verde, Salsa Roja, Cilantro

Seafood Tower | \$MP

Choice of: East Coast Oysters,
Tail-On Shrimp, Crab Legs, Lobster Tails

Includes sides of clarified butter,
cocktail sauce and lemons

Charcuterie Station | \$varies

Chef's inspiration of fromage, charcuterie
& seasonal accouterment

SALADS

Caprese Salad | \$175

Plum tomato, fresh mozzarella, basil,
extra virgin olive oil, balsamic glaze

Navy Pier Salad | \$225

Spring mix, pear, blue cheese, avocado,
almonds, red onion, red pepper, bacon,
egg, honey mustard

Caesar Salad | \$225

Romaine lettuce, parmesan,
croutons, Caesar dressing

SIDES

House-Cut Fries, Tater Tots, | \$225
or Mashed Potatoes

Traditional or Garlic

Roasted Poblano Peppers | \$275

Pepper Strips in a cream sauce
with flour tortillas

Asparagus Almondine | \$275

roasted asparagus tossed in a lemon
butter sauce, toasted almond garnish

Mustard Rice | \$195

Grilled Veggies | \$175

Green Pea Risotto | \$250

Chimichurri Potatoes | \$225

HORS D'OEUVRES

Items priced per 35 guests

AVAILABLE PASSED, BUFFET STYLE, OR FAMILY STYLE

Mediterranean Hummus | \$325

Smoky Chipotle hummus, garlic pita, mediterranean salad

Empanadas | \$300

Options: Chipotle Chicken, Chorizo, Ground Beef, or Veggie

Quesadillas (24 pcs) | \$165

Chicken | \$+10, Steak | \$+25

Spinach Pesto Crostini | \$275

Spinach pesto, fresh mozzarella, cherry tomato, balsamic reduction, olive oil, basil

Mini Lobster Rolls | \$450

Claw & knuckle lobster meat tossed with lemon mayonnaise on buttered brioche rolls
ADD CAVIAR : \$150.00

Shrimp Cocktail | \$350

Tail on shrimp with cocktail sauce

Mexican Shrimp Cocktail | \$350

Tortilla chips, crackers, watermelon radish garnish

Crab Croquettes | \$350

lump crab meat, panko crust, chipotle aioli

Chicken Croquettes | \$350

creamy chicken filling, panko crust, arrabbiata sauce

Tuna Ceviche Tostadas | \$375

Mango pico de gallo, avocado, chipotle aioli, sesame seeds, and fresh garnish

*PASSED ONLY

Tiradito de Atún | \$375

Ahi tuna, kaluga caviar, passion fruit leche de tigre, aji amarillo, salsa macha, crispy sweet potato

*PASSED APPETIZER ONLY

Antipasto Board | \$225

Cherry tomato, fresh mozzarella, marinated artichoke, salami, fennel salami, olives, basil, pepperoncini

Bacon Wrapped Dates | \$275

Topped with sun-dried tomato pesto, goat cheese crumbles

Mango Chimichurri | \$225

Stuffed Cucumbers

Chimichurri: sauce made with mango, parsley, garlic, oregano, and red wine vinegar

CEVICHE BAR

Traditional Ceviche | \$375

fresh catch, leche de tigre, red onion, cilantro, aji limo, sweet potato, choclo, cancha

CHOICE OF : Traditional, Aji Amarillo, Rocoto

Ceviche Sin Frontera | \$425

Traditional ceviche (above) with an avocado leche de tigre & aji amarillo

Ceviche Frito | \$375

Calamari, sea bass, octopus, mussels, leche de tigre & tomato sauce

DIPS

Mushroom Spinach Dip | \$275

mushrooms, spinach, cherry tomatoes, cheese, pita chips
ADD SHRIMP : \$100.00

Buffalo Chicken Dip | \$275

Shredded chicken tossed in buffalo sauce, baked with blue & cheddar cheese, served with pita chips

Spinach Dip | \$250

Served with garlic pita chips

Chips, Guacamole & Salsa | \$165

Fresh guacamole, salsa roja, blue corn tortilla chips

BRUNCH & DESSERT

Items priced per 35 guests

MAINS

French Toast 25 pcs | \$275

With strawberry jam and drizzled in tres leches sauce, fresh berries

Spinach Pesto Omelette | \$300

Omelette stuffed with spinach pesto and fresh buffalo mozzarella

Chilaquiles 25 pcs | \$275

Tortilla chips with scrambled eggs, ranchero sauce, black beans, sour cream, and queso fresco
*Add chicken or chorizo

Chorizo Hash | \$350

Chorizo & potato hash scrambled with red pepper, red onion, roasted corn, spinach, zucchini, yellow squash, and portobello mushrooms Topped with fried eggs and hollandaise on flour tortillas
*Can be made vegetarian

Pancakes 25 pcs | \$175

Fluffy house-made pancakes

Eggs Benedict | \$325

English muffin with Canadian bacon, poached eggs, and hollandaise sauce

Spinach Mushroom Benedict | \$275

English muffin with sautéed spinach, portobello mushrooms, poached eggs, and hollandaise sauce

Mini Quiches 24 pcs | \$300

Bacon and Cheese, topped with chives
Sundried tomato spinach and goat cheese

Yogurt Parfaits 24 pcs | \$225

Vanilla yogurt layered with mixed berries

SIDES

Bacon or Sausage | \$150

Breakfast Potatoes | \$125

Eggs (Scrambled or Fried) | \$150

Assorted Fruit | \$125

DESSERTS

Churros | \$175

fried to perfection & tossed in cinnamon sugar, drizzled with chocolate, caramel, strawberry & vanilla with berries & whipped cream

Chocolate Fountain | \$375

Choice of : White, Milk, Dark
Comes with Strawberries & Marshmallows

Brownies | \$175

Rich house made chocolate brownies topped with powdered sugar, berries & whipped cream

Caprtiotada | \$250

Mexican bread pudding