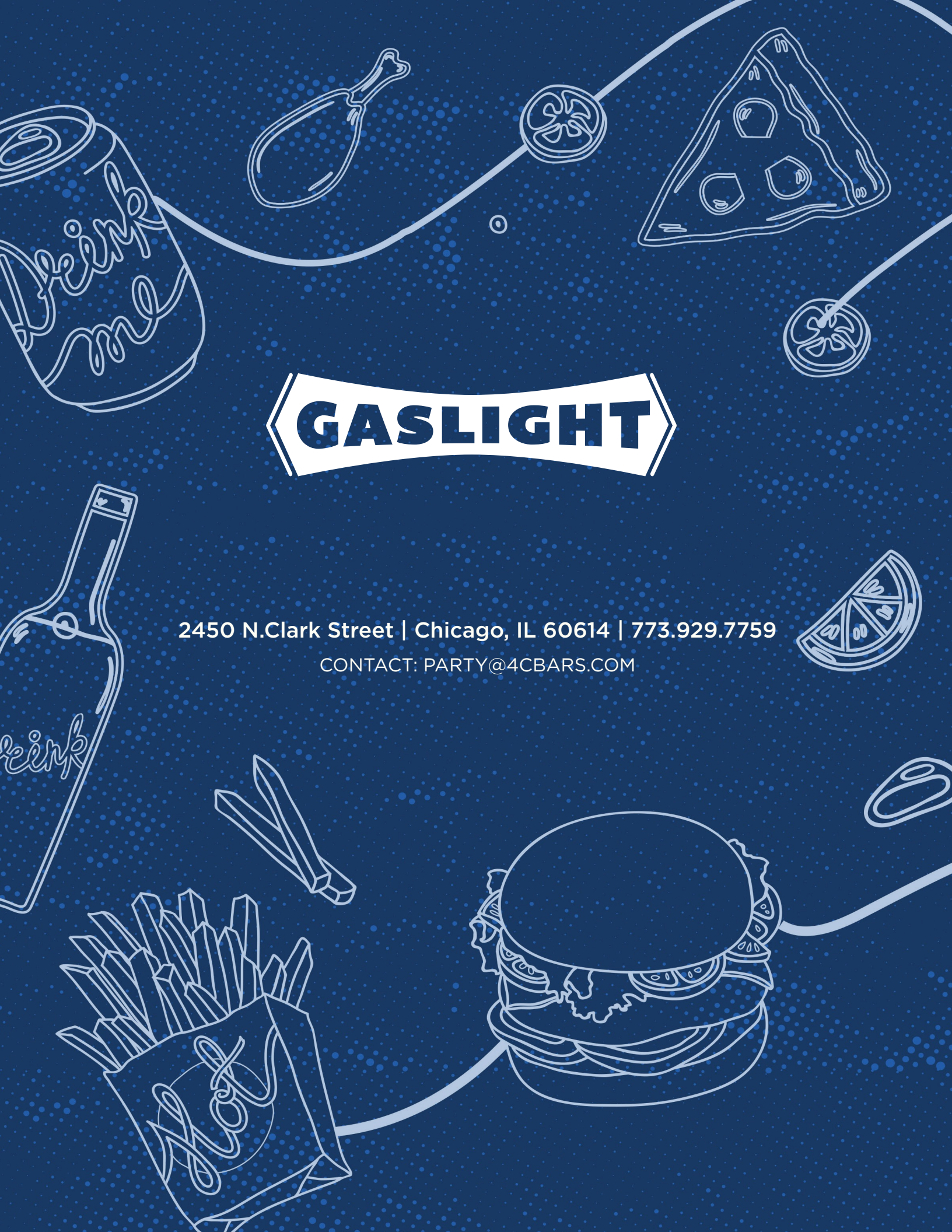

Drink me
GASLIGHT
2450 N.Clark Street | Chicago, IL 60614 | 773.929.7759
CONTACT: PARTY@4CBARS.COM

GASLIGHT

SPACES & CAPACITIES

Buyout: 250

Patio: 125

Upper Deck: 75

Main Bar: 30

FEATURES

Groups of 15-250

Year-round Patio

3 Full Bars

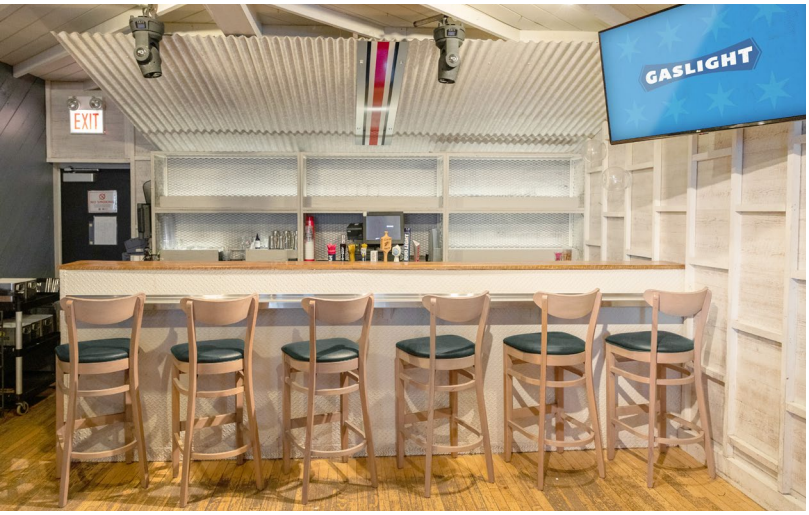
A/V Capability

23 TVs

3 Event Spaces

Located in the heart of Lincoln Park

Straight outta
Perú


GASLIGHT
EXIT

DRINKS

BEVERAGE PACKAGES

- Per person beverage packages are available for private parties when minimum food requirement is met
- Beverage package is pre-selected by the host of the event and final guaranteed guest count determines the number of guests for the package
- Packages will be placed on one bill and presented to the host at the conclusion of the event
- Shots, neats, doubles, and shareables not included in beverage packages; can be purchased separately
- Illinois state tax & applicable service charge will be added to the total bill

BEER AND WINE BAR

Includes draft beers, house red, white & sparkling wine

2 Hours $25/person 3 Hours $35/person

CALL BAR

Includes draft beers, hard seltzers, house red, white & sparkling wine, and call level liquor basic mixed drinks

Examples of Call Level Liquors*:

Fireball, Jameson, Benchmark Bourbon, Bombay Dry, Captain Morgan, Bacardí Superior, Pueblo Viejo Blanco, Svedka, Tito's

2 Hours $30/person 3 Hours $40/person

PREMIUM BAR

Includes all beers, hard seltzers, red, white & sparkling wine, call & premium level liquor basic mixed drinks, specialty cocktails and select rocks pours

Examples of Premium Level Liquors*:

Maker's Mark, Jack Daniel's, Bulleit Bourbon, Johnnie Walker Black, Woodford Reserve, Basil Hayden, Hendrick's, Tanqueray, Grey Goose, Don Julio Silver, Casamigos (Blanco, Reposado & Añejo), Patrón Silver, Banhez Mezcal

2 Hours $45/person 3 Hours $55/person

*Listed brands & flavors may vary based on season and availability

BASED ON CONSUMPTION

- Beverage charges will be calculated based on consumption depending on what guests order at 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)

Ask your Events Manager about cash bar party options and wristband packages!

WHITE

FOOD

APPETIZER PLATTERS

SERVES 24 PER ORDER

Mini Burgers with Merkt's Cheddar Cheese	100
Mini Turkey Burgers with Aioli & Avocado	100
Boneless Wings (Buffalo or BBQ)	65
Chicken Tenders	85
Pretzel Bites with Dipping Cheese	50
BBQ Chicken Quesadillas	65
Hummus, Veggie, & Pitas	50
Chips & Guacamole	50
Mini Grilled Cheese	55
Spinach & Artichoke Dip	60
Crispy Cheese Curds	50

SIGNATURE SALADS

SERVES 12 PER ORDER

add chicken +10

Southwest Salad	50
Chef's Choice Seasonal Salad	50

DESSERTS

PRICED PER DOZEN

Mini Skillet Cookies	48
Assorted Cookie Tray	36

EVENT FOOD STATIONS

AVAILABLE FOR GROUPS OF 25 OR MORE; STATIONED FOR 90 MINUTES

NACHO BAR 12/pp
Includes: corn tortillas chips with nacho cheese served warm on an induction burner, chihuahua cheese, shredded lettuce, tomatoes, onions, black beans, jalapeños, sour cream, guacamole

Upgrade to a Tot-Cho Bar additional 2/pp
Includes all of the above + house tater tots

Add Protein to One of the Above additional 4/pp
Choice of chicken or pulled pork

TACO BAR 18/pp
Includes: chicken, carnitas, fajita veggies, corn & flour tortillas, chihuahua cheese, queso fresco & cheddar cheeses, lettuce, napa cabbage, pico de gallo, tomatoes, onions, black beans, jalapeños, sour cream guacamole, spicy ranch, salsa & bbq sauce

Upgraded Protein Choice additional $4/pp
add blackened shrimp or mahi mahi

PIZZA STATION 15/pp
Includes choice of three assorted 12” pizzas (Cheese, Buffalo Chicken, The Big Show, & The Margie) and a family style house salad

PIZZA MENU

12″ HAND TOSSED • GLUTEN FREE OPTION AVAILABLE

Italian Meat Lover's 17
pepperoni, hot capicola, bacon, prosciutto, pickled jalapeño and fresno peppers, garlic whipped ricotta, parmesan

The Big Show 15
silver dollar sized pepperoni, provolone-mozzarella blend, red sauce

The Margie 14
olive oil, provolone-mozzarella blend, fresh mozzarella, sun-dried tomato,torn basil, chili flakes

Prosciutto 16
olive oil, mozzarella, prosciutto, arugula, citrus vinaigrette, shaved parmesan, truffled honey drizzle

Buffalo Chicken 15
fried or grilled buffalo chicken, ranch, provolone-mozzarella blend, mild giardiniera

Breakfast Pizza (Brunch Only) 14
smoked bacon, caramelized onion, over easy eggs, mozzarella-cheddar blend, olive oil, chives

BRUNCH PARTY MENU

Bottomless Mimosa Package **$25/pp**
(3 hours; includes fresh fruit & 3 juices)

Brunch Taco Bar **$14/pp**
STATIONED FOR 90 MINUTES

Includes: corn or flour tortillas, scrambled eggs, bacon, chihuahua cheese, cheddar cheese, lettuce, tomato, onion, sour cream, and salsa

Protein Upgrade additional 4/pp
Choose one: chorizo or breakfast sausage

Brunch Platters

Avocado Toast (24 pieces)	65
Deviled Eggs & Bacon (24 pieces)	60
Breakfast Sliders (24 pieces)	60
Fruit Skewers (24 pieces)	35
Assorted Mini Cake Donuts (12 pieces)	36