

CARNIVALE

RECEPTION
Guide

702 W. Fulton Market / Chicago, IL 60661

www.carnivalechicago.com

GENERAL INFORMATION



GUARANTEE

A final confirmation of the guaranteed number of guests is required three business days prior to the function. This number will be considered final and charges will be made accordingly. If guarantee is not received from client, the number of guests listed on contract will be considered the final guarantee. Carnivale will prepare for 5% over your guarantee. Menu prices will be guaranteed 30 days in advance of your event.

DEPOSIT & PAYMENT

A deposit of 50% of the Food & Beverage Minimum is due at signing of the contract. The second deposit is full pre-payment of the F&B Minimum including service charge and tax and is due 3 business days prior to event. Any amount over and above the paid deposits will be collected the night of the event.

A credit card is required to be on file for all events. All checks must be received 10 business days prior to event or credit card on file will be charged.

Carnivale does not allow for post-event billing. Full payment must be received on event date.

SERVICE CHARGE & TAX

All prices are subject to a 22% service charge (taxed at 10.25%) and 11.75% Illinois State Sales tax.

START/END TIMES

Groups must have an agreed upon start and end time based upon the booking needs of the room. If group wishes to extend timing of event, group must be consuming food and/or beverage for duration of event.

FOOD & BEVERAGE MINIMUMS

Food & Beverage Minimums are subject to availability. The minimum is determined according to several factors, such as day of week, date, and demand. This Minimum will be specified in the agreement. All Minimums are not inclusive of tax and service charge.

FOOD & BEVERAGE PRICING

Carnivale menu items and pricing are subject to change. Final menu and pricing are guaranteed on signed Event Order.

DÉCOR, ENTERTAINMENT & VENDORS

Carnivale will recommend vendors for any décor or entertainment needs (floral, DJ, band, dancers, photo booth, casino). Carnivale can contract on client's behalf any services or equipment from outside vendors. All vendors must schedule their delivery, set-up and breakdown with the Event Manager 3 days prior to event.


AUDIO VISUAL

Carnivale has audio visual equipment available for rent. Event Staff will assist with audio-visual support as needed. If requested items are not available, group is able to contract own AV company as desired. Advance notification is required.

FOOD & BEVERAGE POLICIES


Due to Federal, State and Local laws concerning food and beverage sales, no food or beverage prepared by Carnivale, which remains uneaten during the event, may be removed from the premises.

MENU INSIGNIA

Gluten Free 

Vegetarian 

Vegan 

Contains Nuts 

HORS D'OEUVRES



Minimum of 25 pieces each. Butler Passed or Displayed Tapas Style. Priced per piece.

\$4.50/piece

- Albondigas Anticucho
- Arancini
- Bacon Wrapped Date
- Buffalo Cauliflower
- Caprese Skewer
- Chicken Flauta
- Chicken Tinga
- Carnitas Sope
- Chifa Chicken Anticucho
- Corn Fritter
- Crab-stuffed Cherry Tomato
- Dungeness Crab Salad
- Empanada (Choice of filling)
- Green Pea Mousse Crostini
- Hummus Crostini
- Mushroom Croquette

\$4.50/piece

- Papas Bravas
- Pork Adobo Tostone
- Pork Tinga
- Quesadilla (Choice of filling)
- Roasted Squash Coca
- Roasted Vegetable Crostini
- Ropa Vieja Taco
- Samosa
- Seasonal Fruit Skewer
- Shrimp Ceviche Spoon
- Short Rib Coca
- Smoked Trout Tostada
- Spanish Grilled Cheese
- Spicy Sweet Potato Empanada
- Tomato Confit
- Vegetable Flauta
- Vegan Pâté

\$5.50/piece

- Arrachera Anticucho
- Coconut Shrimp
- Crab Cake
- Spicy Shrimp Anticucho
- Spicy Tuna Taco

\$7.75/piece

- Lollipop Lamb Rack

DiSPAYS



Displayed for maximum of 45 minutes. Priced per person.

Guacamole & Chips \$4

Chunky Avocados, Cilantro, Chiles, Onion, Garlic, Lime, Fresh Corn Tortilla Chips

Corn Chips & Salsa \$3

Fresh Corn Tortilla Chips, Pico de Gallo, Salsa

Crudité & Hummus \$5

Sliced Raw Vegetables (celery sticks, carrot sticks, cucumber sticks, bell pepper)

Cocktail Shrimp \$7

Shrimp Cocktail, Chipotle Cocktail Sauce, Lemon, Lime (2 pieces per guest)

Coconut Shrimp \$9

Aji Panca Glaze, Frisee, Pineapple Chutney (2 pieces per guest)

Artisanal Cheeses \$10

Hook's 3 Year Cheddar, Iberico Semi-Cured, Dunbarton Blue Cheese, Marinated Olives, Candied Nuts, Fresh Grapes, Crostini

Charcuterie \$12

Serrano Ham, House Chorizo, Cured Salami, Marinated Olives, Candied Nuts, Fresh Grapes, Crostini

Fresh Fruit & Berries \$8

Fresh Sliced Fruit, Berries, Candied Nuts

STATIONS



Displayed for maximum of 90 minutes. Priced per person.
A minimum of 25 guests is required. Counts must match guaranteed guest count.

RAW BAR

Attendant Required \$100

Shrimp (2 per person), Oysters (2 per person), King Crab (1 per person), Snow Crab Claws (1 per person), Cocktail Sauce, Drawn Butter, Lemon, House-made Hot Sauce \$35

CEVICHE BAR

Attendant Required \$100

Mixto Ceviche Poached Shrimp, Calamari, Octopus, Glass Noodles, Poblano Citrus Sauce, Peanuts \$9

Shrimp Ceviche Acapulco Style, Onion, Tomato, Citrus, Avocado \$9

Tuna Ceviche Cucumber, Red Onion, Cilantro, Beech Mushrooms, Coconut, Fish Sauce, Ginger \$9

Salmon Ceviche Carrot Ginger Sauce, Pickled Ginger, Green Papaya, Black Garlic Aioli \$9

SALAD BAR

Carnivale Salad Mixed Greens, Iberico Cheese, Pickled Onions, Candied Almonds, Sun Dried Tomatoes, Sherry Vinaigrette \$7

Red Romaine Pickled Jicama, Pineapple, Toasted Peanuts, Queso Fresco, Chipotle Lime Dressing \$7

Beet Salad Mixed Greens, Manchego Cheese, Spiced Pecans, Arugula, Sherry Vinaigrette \$7

Caesar Salad Romaine Lettuce, House-Made Caesar Dressing, Sourdough Croutons, Shaved Parmesan \$7

All items subject to 22% service charge (taxed at 10.25%) and 11.75% Illinois sales tax.

STATIONS



PASTA BAR

Pre-Baked dishes are displayed in individual chaffers. Sides of Chili Peppers, Basil, Parsley, Parmesan Cheese.

Shrimp Pesto Cavatappi Pasta, Seasonal Vegetables, Pesto Sauce \$8

Macaroni & Cheese Cavatappi Pasta, Pure Prairie Cheddar  \$8


Chicken Pasta Cavatappi Pasta, Chicken, Mushroom, Spinach, Cream Sauce \$8

TAQUERIA BAR

Pico de Gallo, Queso Fresco, Crema, House-made Hot Sauce, Corn & Flour Tortillas

(3 pieces per person of each chosen)

Arrachera Steak Skirt Steak, Chimichurri  \$12

Ropa Vieja Slow Roasted Braised Beef, Onions, Peppers, Red Wine, Roasted Plantains  \$11

Grilled Vegetables   \$4

Chicken Tinga Pulled Chicken, Chipotle  \$9

Braised Beef Au Jus  \$9

Adobo Pork  \$9

Grilled Cod Pickled Cabbage  \$9

AREPA BAR

Colombian Style Cheese and Corn Cake

Sour Cream, Salsa Vigorón, Cilantro, Chipotle Aioli

(2 pieces per person of each chosen)

Chicken Tinga Pulled Chicken, Chipotle  \$8

Dungeness Crab Salad  \$8

Mushroom Salsa Blanca   \$8

Pork Tinga Pulled Pork, Chipotle  \$8

EMPANADA BAR

Chimichurri, Salsa Vigorón, Chipotle Aioli, Sour Cream

(2 pieces per person of each chosen)

Chicken \$5

Pisto Manchego  \$5

Chorizo \$5

Short Rib \$5

Elote  \$5

Spicy Sweet Potato  \$5

QUESADILLA BAR

Sour Cream, Salsa Vigorón, Cilantro, Chipotle Aioli

(2 pieces per person of each chosen)

Arrachera \$7

Chorizo \$5

Cheese  \$5

Short Rib \$5

Chicken \$5

Shrimp \$7

Roasted Vegetable  \$5

ACTION STATIONS



Displayed for maximum of 90 minutes. Priced per person.
A minimum of 25 guests is required. Counts must match guaranteed guest count.
Attendant Fee Required \$100. 1 attendant per 75 guests.

CHURRASCO CARVING STATION

Attendant Required \$100

\$28 / person

Grilled Tenderloin of Beef

Argentinian Chimichurri, Garlic Mojo Sauce, Habanero Chimichurri Sauce, Warm Rolls & Tortillas
(6 oz. portion per guest)

ARRACHERA CARVING STATION

Attendant Required \$100

\$24 / person

Wood-grilled Skirt Steak

Argentinian Chimichurri, Garlic Mojo Sauce, Habanero Chimichurri Sauce, Warm Rolls & Tortillas
(6 oz. portion per guest)

TRADITIONAL PAELLA

Attendant Required \$100

Paella de Mariscos Saffron Bomba Rice, Shrimp, Mussels, Clams, Octopus, Tomato Sofrito  \$24 / person

Vegetales Paella Sofrito Rice, Saffron Vegetables Stock, Pisto Manchego, Arugula    \$12 / person

PASTA ACTION STATION

Attendant Required \$100

Cavatappi Pasta tossed with your choice of sauces.

Toppings: Chili Peppers, Mushrooms, Spinach, Basil, Parsley, Parmesan Cheese

Sauce options: Arrabbiata, Pesto, Carbonara, Alfredo

Amish Chicken  \$10 / person

Grilled Shrimp  \$12 / person

Chorizo  \$10 / person

ROASTED SUCKLING PIG

Attendant Required \$100

\$26 / person

Roasted Pig

Maple Creek Farms Suckling Pig brined for 24 hours, then slow roasted for 6 hours in La Caja China. Argentinian Chimichurri, Garlic Mojo Sauce, Habanero Chimichurri Sauce, Warm Rolls & Tortillas
(6 oz. portion per guest)

PORK LOIN CARVING STATION

Attendant Required \$100

\$22 / person

Marinated Pork Roast with Garlic, Rosemary and White Wine

Argentinian Chimichurri, Garlic Mojo Sauce, Habanero Chimichurri Sauce, Warm Rolls & Tortillas
(6 oz. portion per guest)

STATION ENHANCEMENTS



Displayed for maximum of 90 minutes. Priced per person.
A minimum of 25 guests is required. Counts must match guaranteed guest count.

Catalan Spinach 🍆 🥑 🥒 🥔 \$4

Sun Dried Tomatoes, Pine Nuts, Raisins, Garlic, Lemon

Charred Corn 🍆 🥑 \$4

Chipotle Butter, Lime, Queso Fresco

Creamed Spinach 🍆 🥑 \$4

Iberico Cheese, Sun-Dried Tomato, Garlic

Crispy Yucca 🍆 🥑 \$4

Chipotle Aioli

Forest Mushrooms 🍆 🥑 🥒 🥔 \$4

Sherry, Shallot, Thyme

Maduros 🍆 🥑 \$4

Fried Ripe Sweet Plantains, Queso Fresco, Cilantro

Papas Bravas 🍆 🥑 \$4

Spiced Potato, Manchego Cheese, Smoked Paprika Aioli

Rice & Beans 🍆 \$4

Bacon Sofrito

Roasted Garlic Mashed Potatoes 🍆 🥑 \$4

Roasted Potatoes Citrus Butter 🍆 🥑 \$4

Roasted Seasonal Vegetables 🍆 🥑 \$4

Sofrito Rice 🍆 🥑 \$4

BUFFETS



Minimum of 25 guests. Displayed for maximum of 90 minutes. Priced per person.

MEXICO BUFFET MENU

\$54.00++/person. Beverages not included.

Guacamole & Chips

Chunky Avocados, Cilantro, Chiles, Onion, Garlic, Lime, Fresh Corn Tortilla Chips

Chipotle Lime Salad

Organic Mixed Greens, Jicama, Mango, Cucumber, Chipotle Lime Vinaigrette

Pollo en Pipian

Roasted Chicken, Pumpkin Seed & Guajillo Chile Sauce

Carnitas

Pan-roasted Maple Creek Farm Pork Shoulder, Caramelized Onion

Arroz Verde

Jasmine Rice, Chihuahua Cheese

Corn & Flour Tortillas

Tres Leches Cake

Sauces: Chimichurri, Creamy Horseradish, Carnivale House-made Hot Sauce

PUERTO RICO BUFFET MENU

\$59.00++/person. Beverages not included.

Guacamole & Chips

Chunky Avocados, Cilantro, Chiles, Onion, Garlic, Lime, Fresh Corn Tortilla Chips

Bistec Encebollado

Adobo Rubbed Strip Loin, Grilled Onions

Pernil

Sofrito Pork

Pollo Guisado

Roasted Chicken, Potato Stew

Mashed Potatoes

Roasted Seasonal Vegetables

Flan de Vanilla

Tembleque

Cinnamon Custard Tart, Berries

Sauces: Chimichurri, Creamy Horseradish, Carnivale House-made Hot Sauce

TASTE OF SPAIN BUFFET MENU

\$64.00++/person. Beverages not included.

Guacamole & Chips

Chunky Avocados, Cilantro, Chiles, Onion, Garlic, Lime, Fresh Corn Tortilla Chips

Carnivale Salad

Mixed Greens, Iberico Cheese, Pickled Onions, Candied Almonds, Sun Dried Tomatoes, Sherry Vinaigrette

Solomillo a la Pimienta

Grilled Black Pepper-rubbed Sirloin, Sweet Onion

Paella de Mariscos

Saffron Bomba Rice, Shrimp, Mussels, Scallop, Clams, Octopus, Tomato Sofrito

Pollo a las Brazas

Wood-grilled Chicken, Roasted Peppers

Papas Bravas

Spiced Potato, Manchego Cheese, Smoked Paprika Aioli

Escalivada

Roasted Peppers, Corn, Eggplant, Sherry Vinaigrette Gastriq

Flan de Caramelo

Pistachio Cheesecake Bites

Profiteroles Pastry Cream, Chocolate

Sauces: Chimichurri, Creamy Horseradish, Carnivale House-made Hot Sauce

All items subject to 22% service charge (taxed at 10.25%) and 11.75% Illinois sales tax.

SWEETS



MINI SWEETS TABLE

\$4.00/piece. 25 piece minimum. Priced per piece.

- Chocolate Dulce de Leche Cake Bites
- Pistachio Cheesecake Bites
- Passion Fruit Cheesecake Bites
- Chocolate Mini Flan
- Coconut Mini Flan
- Tequila Lime Tarts
- Passion Fruit & Berry Tarts
- Strawberry Shortcake Bites
- Dulce de Leche Cookies
- Mini Cherry Pie Empanadas
- Mini Apple Pie Empanadas
- Red Velvet Cake Pops
- Chocolate Cake Pops

- Chocolate Amaretto Mini Milkshakes
- Vanilla Frangelico Mini Milkshake
- Chocolate Cannoli
- Chocolate Mousse Mini Cones
- Passion Fruit Mini Cones
- Peanut Butter Brownie Squares
- Rocky Road Tarts
- Espresso Cream Puffs
- Peanut Butter & Jelly Cream Puffs
- Vanilla Cannoli
- Chocolate Cannoli
- Vanilla Flan

COTTON CANDY STATION

Attendant Required \$100

\$7 / person

Made to order Carnivale Cotton Candy Spindles

COTTON CANDY PARADE

\$12 / person

Carnivale staff to simultaneously deliver Carnivale Cotton Candy Spindle to each table. Just add music for fun! Individual bags of cotton candy set up for guests to enjoy.

EVERY DAY IS LIKE SUNDAE BAR

Attendant Required \$100

\$10 / person

Made to order. Chocolate & Vanilla Ice Cream, Sprinkles, M&Ms, Mini Peanut Butter Cups , Fresh Berries, Bananas, Candied Pecans , Roasted Peanuts , Chocolate Sauce

HOT DRINK STATIONS



HOT CHOCOLATE BAR

\$8 / person

Hot Chocolate, Whipped Cream, Sprinkles, Cinnamon, Chili Powder, Mini Marshmallows, Peppermint Sticks

COFFEE BAR

\$5 / person

Big Shoulders Coffee, Mighty Leaf Selection of Hot Teas. Milk, Cream, Sugar

All items subject to 22% service charge (taxed at 10.25%) and 11.75% Illinois sales tax.

BAR OPTIONS



- CONSUMPTION BAR** Beverages charged per drink to the master bill. Signature required.
\$100 Bartender Fee if utilizing private bar.
- BAR PACKAGE** Priced per guest based on the predetermined beverage package,
price and duration of event.
- CASH BAR** Guests pay for drinks on own. Bar spend does not apply to Food & Beverage Minimum.
\$200 Bartender Fee if utilizing private bar.



BEER

Negra Modelo | Modelo Especial | Pacifico | MillerLite | Hopewell Brewing First Lager | Bell's Two-Hearted Ale IPA

SIGNATURES

Red Sangria | White Sangria | Margarita | Mojito | Cotton Candy Martini | Caipirinha

PREMIUM SPIRITS

Ketel One | Cruzan | Captain Morgan | Beefeater | Campo Azul Blanco | Buffalo Trace Bourbon | Sazerac Rye | Jack Daniel's | Seagram's 7 | Dewar's White Label

PREMIUM WINE

Guenoc Chardonnay, California | Casillero del Diablo Sauvignon Blanc, Chile | Casillero del Diablo Pinot Noir, Chile | Guenoc Cabernet Sauvignon, California

TOP SHELF SPIRITS

Grey Goose | Tito's Vodka | Ketel One | Buffalo Trace Bourbon | Plantation 5 Year | Bombay Sapphire | Tanqueray | Campo Azul Blanco | Campo Azul Reposado | Captain Morgan | Glenfiddich | Jameson | Sazerac Rye | Cruzan | Beefeater | Crown Royal | Jack Daniel's | Jim Beam | Dewar's White Label | Seagram's 7 | Maker's Mark | Johnnie Walker Black | Pierre Ferrand 1840 Cognac | Bailey's | Kahlua

TOP SHELF WINE

Ponga Sauvignon Blanc Marlborough, New Zealand | Catena Chardonnay Medoza, Argentina | Pike Road Pinot Noir Willamette, Oregon | Martin Ray Cabernet Sauvignon Napa Valley, California | Juve & Camps Brut Nature Cava, Catalonia, Spain, NV

MOCKTAILS

Cucumber Lime Soda | No-Jito | Raspberry Lemonade | Mango Agua Fresca | Strawberry Agua Fresca

ALCOHOLIC PACKAGES (includes soft drinks)	1 hour	2 hour	3 hour	4 hour	5 hour	6 hour
BEER & PREMIUM WINE PACKAGE	\$20	\$27	\$33	\$37	\$42	\$46
BEER, WINE & SIGNATURES	\$23	\$31	\$38	\$43	\$48	\$53
PREMIUM PACKAGE	\$27	\$36	\$44	\$55	\$61	\$67
TOP SHELF PACKAGE	\$33	\$45	\$54	\$61	\$69	\$76
NON-ALCOHOLIC PACKAGES	1 hour	2 hour	3 hour	4 hour	5 hour	6 hour
MOCKTAILS	\$10	\$15	\$20	\$25	\$27	\$29
SOFT DRINKS	\$6	\$9	\$12	\$15	\$17	\$19

- \$25/bottle corkage fee for any wines brought into venue not purchased with Carnivale.
- If package chosen, all guaranteed guests are subject to package (alcoholic or non-alcoholic).
- Carnivale does not permit 'shots' of any type for any private event, regardless of bar package purchased.

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