



BARTON G.
THE RESTAURANT CHICAGO

CHICAGO
GROUP RESERVATIONS
BRUNCH



P: 312 260 5050 • chicago@bartong.com

415 N. Dearborn St., Chicago, IL 60654 •   BartonG • www.BartonG.com

THE BARTON G. THE RESTAURANT LARGE PARTY CHECKLIST

Barton G. The Restaurant Chicago requires pre-set menus for groups of 12 or more in the main dining room.

HOW TO REQUEST A RESERVATION

To secure your reservation please:

COMPLETE THE CREDIT CARD AUTHORIZATION FORM AND BE SURE TO:

- Confirm your reservation date, time, and size of your party
- Select the pre-set menu of your choice from the three attached
- A photo copy of both sides of the credit card listed
- A photo copy of the photo I.D. of the cardholder
- Fax all required documents to **305 751 0040**
- Or e-mail all to chicago@BartonG.com

PLEASE NOTE:

All prices listed are per person; beverages, gratuities and taxes are not included. Group reservations are not confirmed until all paperwork is completed and received by either fax or e-mail. All group reservations are subject to availability at the time the paperwork is received. Per company policy, we do not allow outside cakes, alcohol, decorations or flowers to be brought into the restaurant.

If you have any additional questions, please call us at **312 260 5050** or e-mail us at chicago@BartonG.com

We look forward to having you dine with us.
Barton G. The Restaurant Chicago

ALL CANCELLATIONS AND CHANGES MUST BE RECEIVED AT LEAST 24 HOURS PRIOR TO THE RESERVATION VIA E-MAIL TO CHICAGO@BARTONG.COM OR FAX 305 751 0040



PRESET MENU

RISE N' SHINE

\$40.00 per person*

APPETIZER

Served family style

MOUSE MAC

Everyone's cheesy favorite

SALAD

Served family style

BLACK VITO'S CAESAR SALAD

Crisp romaine hearts, brioche croutons,
Parmigiano Reggiano, lemony Caesar dressing

ENTREES

Choice of:

SCOTTISH EGGS*

63° C eggs covered with pork chicken sausage,
bock choy coleslaw, au jus aioli

CURED SALMON*

White scrambled eggs, sunny yolk, cured salmon,
grits foam, brioche crouton.

AVOCADO TOAST*

Farmer bread, spread avocado, lime zest, radish,
pickle shallots, quail eggs, avocado hollandaise

ASSORTED DESSERTS

Chef's choice, assorted desserts

Desserts are meant to be shared
and are served family style

*Consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

*Current state sales tax 10.25% and 20% gratuity not included. Menu items are subject to change; restaurant reserves the right to substitute menu items. Pricing valid until December 31, 2019.



PRESET MENU

DELIGHTFULLY DIFFERENT

\$50.00 per person*

APPETIZERS

MOUSE MAC

Everyone's cheesy favorite

AVOCADO TOAST*

Farmer bread, spread avocado, lime zest, radish, pickle shallots, quail eggs, avocado hollandaise

SALAD

Served family style

BLACK VITO'S CAESAR SALAD

Crisp romaine hearts, brioche croutons, Parmigiano Reggiano, lemony Caesar dressing

ENTREES

Choice of:

SCOTTISH EGGS*

63° C eggs covered with pork chicken sausage, bock choy coleslaw, au jus aioli

CURED SALMON*

White scrambled eggs, sunny yolk, cured salmon, grits foam, brioche crouton.

MEURETTE SHORT RIBS*

Baked eggs in Bourguignon sauce short ribs, buttered brioche, heirloom vegetables

ASSORTED DESSERTS

Chef's choice, assorted desserts

Desserts are meant to be shared
and are served family style

*Consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

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PRESET MENU

HUNGRY FOR HOOPLA

\$65.00 per person*

APPETIZERS

MOUSE MAC

Everyone's cheesy favorite

AVOCADO TOAST*

Farmer bread, spread avocado, lime zest, radish, pickle shallots, quail eggs, avocado hollandaise

HANGING SAUSAGE

House made Berkshire pork and chicken breakfast sausage, smoking salmon sausage, beet and pistachio sausage, fried egg roll, brioche toast, aioli

SALAD

Served family style

BLACK VITO'S CAESAR SALAD

Crisp romaine hearts, brioche croutons, Parmigiano Reggiano, lemony Caesar dressing

ENTREES

Choice of:

SCOTTISH EGGS*

63° C eggs covered with pork chicken sausage, bok choy coleslaw, au jus aioli

CURED SALMON*

White scrambled eggs, sunny yolk, cured salmon, grits foam, brioche crouton

MEURETTE SHORT RIBS*

Baked eggs in Bourguignon sauce short ribs, buttered brioche, heirloom vegetables

24/7 RAMEN*

7-hour mushroom consommé, 24 vegetables from Nichols farm, noodles, 63° C egg

ASSORTED DESSERTS

Chef's choice, assorted desserts

Desserts are meant to be shared and are served family style

*Consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

*Current state sales tax 10.25% and 20% gratuity not included. Menu items are subject to change; restaurant reserves the right to substitute menu items. Pricing valid until December 31, 2019.



BARTON G. THE RESTAURANT CHICAGO BRUNCH GROUP RESERVATION GUARANTEE AND CREDIT CARD AUTHORIZATION FORM.

Cancellation and Changes Policy: Large parties must be guaranteed by a credit card. Customer's credit card will be charged for the guaranteed number of guests at the pre-set menu price unless customer cancels or changes the guarantee. All cancellations and changes must be received at least 24 hours prior to the time of reservation, must be put in writing and be sent by fax to 305 751 0040 or by e-mail to chicago@BartonG.com

Today's date: _____
Reservation name: _____
Reservation day & date: _____ Reservation time: _____
Menu Price: \$40 _____ \$50 _____ \$65 _____ Guaranteed number of guests: _____
E-mail Address: _____
Credit card #: _____ Expiration date: _____
Card holder name: _____ Security code: _____
Billing address: _____
Phone: _____ Picture State I.D.: _____

I HAVE READ THE ABOVE CANCELLATION AND CHANGES POLICY. I HEREBY AUTHORIZE BARTON G. THE RESTAURANT TO CHARGE MY CREDIT CARD FOR THE GUARANTEED NUMBER OF GUESTS AT THE FOOD AND BEVERAGE MINIMUM UNLESS I CANCEL OR CHANGE THE GUARANTEE ACCORDING TO THE POLICY.

ALL CANCELLATIONS AND CHANGES MUST BE RECEIVED AT LEAST 24 HOURS PRIOR TO THE RESERVATION VIA E-MAIL TO CHICAGO@BARTONG.COM OR FAX 305 751 0040

Cardholder's Signature: _____
Visa, MasterCard, American Express, Diners & Discover accepted

IMPORTANT: A CLEAR COPY OF THE CREDIT CARD, BOTH FRONT AND BACK MUST BE ATTACHED, ALONG WITH A COPY OF PHOTO I.D.

PLEASE SEND THIS COMPLETED FORM BACK TO BARTON G. THE RESTAURANT CHICAGO E-MAIL TO CHICAGO@BARTONG.COM OR FAX TO 305 751 0040