



BARTON G.
THE RESTAURANT CHICAGO

CHICAGO
GROUP RESERVATIONS
LUNCH



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

JUMPING FOR JOY

\$45.00 per person*

APPETIZERS

Served family style

ASSORTED 4" WINDYDOGS

Smoking Salmon: Black bun, salmon and smoked salmon sausage, mustard caviar, ketchup

Turkey: Turkey sausage, pickled mustard seed, smoked BBQ romaine, mayo

Hotstrami: Pastrami 'sausage', grilled lettuce, confit tomato coulis, grain Dijon mustard

Hot Madame*: Pulled braised Berkshire pork, Mornay, Gruyere cheese, Quail egg

SALAD

Served family style

BLACK VITO'S CAESAR SALAD

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

ENTREES

Choice of:

GRILLED CHEESE PALMIER

Puff pastry palmier grilled 3-cheese, Gruyere, aged Cheddar and Mozzarella, tomato soup, honeycomb

CLUB BARTON SANDWICH

Pretzel bun, roasted chicken breast, heirloom tomatoes, butter lettuce, crisp bacon, mustard aioli, French fries

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.



PRESET MENU

HAPPY & HUNGRY

\$55.00 per person*

APPETIZERS

ASSORTED 4" WINDYDOGS

Smoking Salmon: Black bun, salmon and smoked salmon sausage, mustard caviar, ketchup

Turkey: Turkey sausage, pickled mustard seed, smoked BBQ romaine, mayo

Hotstrami: Pastrami 'sausage', grilled lettuce, confit tomato coulis, grain Dijon mustard

Hot Madame*: Pulled braised Berkshire pork, Mornay, Gruyere cheese, Quail egg

BARTON MACARONI SALAD

Gratin macaroni pasta with Gruyere Mornay sauce, baby kale salad, sherry dressing

BLACK VITO'S CAESAR SALAD

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

ENTREES

Choice of:

GRILLED CHEESE PALMEIR

Puff pastry palmier grilled 3-cheese, Gruyere, aged Cheddar and Mozzarella, tomato soup, honeycomb

CLUB BARTON SANDWICH

Pretzel bun, roasted chicken breast, heirloom tomatoes, butter lettuce, crisp bacon, mustard aioli, French fries

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.

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PRESET MENU

THRILL SEEKER

\$65.00 per person*

APPETIZERS

Served family style

ASSORTED 4" WINDYDOGS

Smoking Salmon: Black bun, salmon and smoked salmon sausage, mustard caviar, ketchup

Turkey: Turkey sausage, pickled mustard seed, smoked BBQ romaine, mayo

Hotstrami: Pastrami 'sausage', grilled lettuce, confit tomato coulis, grain Dijon mustard

Hot Madame*: Pulled braised Berkshire pork, Mornay, Gruyere cheese, Quail egg

BLACK VITO'S CAESAR SALAD

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

MOUSE MAC

Everyone's cheesy favorite

BARTON G. SEASONAL CHOPPED SALAD

Iceberg, baby kale, carrots, baby spinach, hearts of palm, feta cheese, endives, caramelized pecans, green beans, romaine, chick peas, crisp bacon, black olives, cranberries and our savory honey vinaigrette.

ENTREES

Choice of:

ORANGE SALMON

Pan seared salmon loin, root Ratatouille, saffron paint

CHICKEN-CHICKEN

Chicken breast and chicken thigh, roasted with seasonal vegetables

VEGGIE GREEN

Arborio rice, fresh vegetables from Nichols farm, mushroom broth

ASSORTED DESSERTS

Chef's choice, assorted desserts

Desserts are meant to be shared and are served family style

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*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 LUNCH 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: \$45 _____ \$55 _____ \$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