

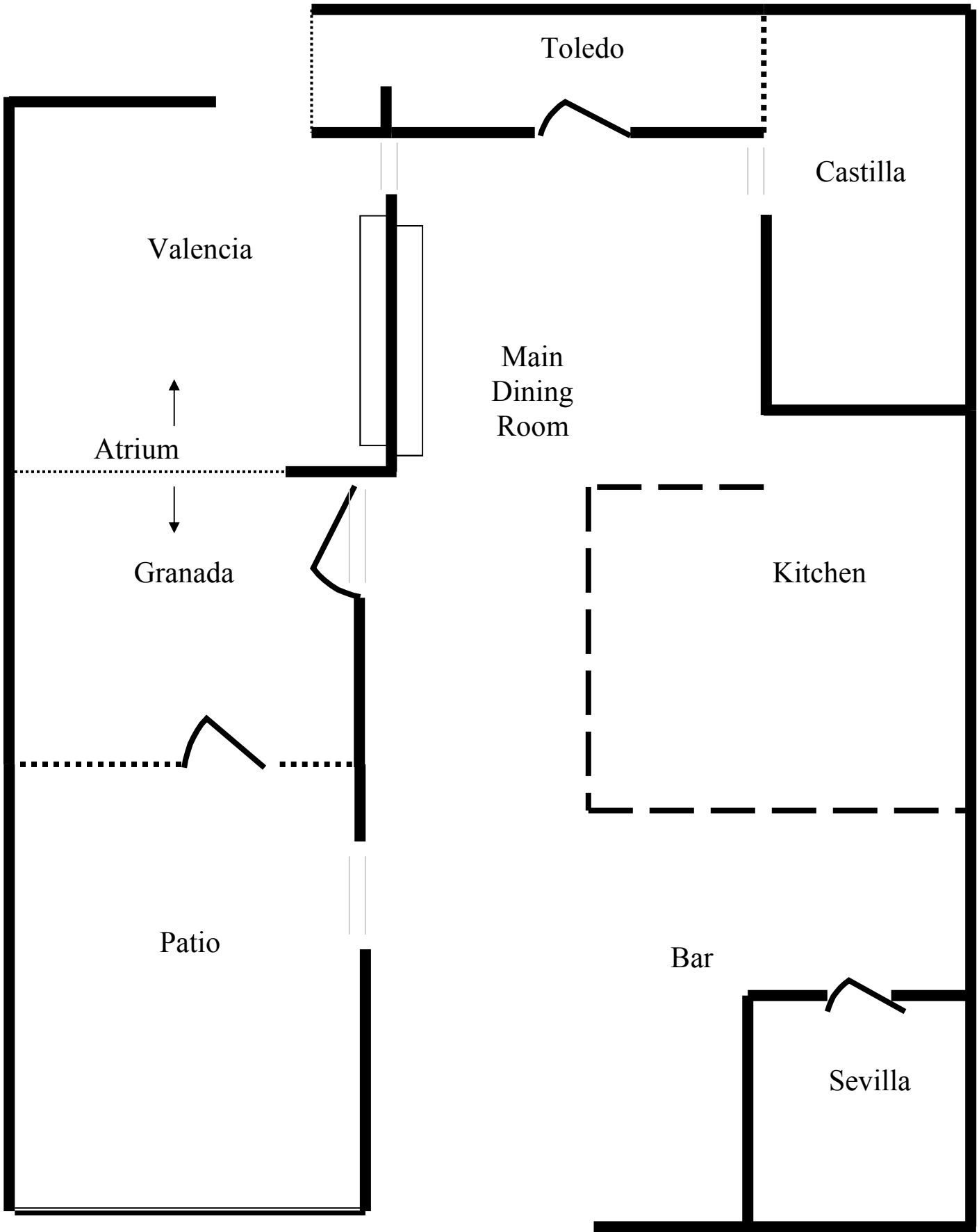


Café Ba Ba Reeba! Chicago's premiere tapas and paella restaurant opened its doors in 1985 as the brainchild of Chef-Owner Gabino Sotelino; making him the first to bring the traditional cuisine of Spain to The City.

Tapas are the famous hot and cold small dishes of Spain.

Paella is the traditional rice dish prepared with savory and colorful combinations of meats, seafood or vegetables.

The style of tapas dining is reflected in our atmosphere and family style service. Each of these menus provides your guest a chance to enjoy this unique experience...Salud!





BEVERAGE SELECTIONS

(all beverage packages include sangria, house wine & beer)

CHARGES PER PERSON

	2 Hour	3 Hour	4 Hour
House Brand Liquor	\$20	\$26	\$30
Call Brand Liquor	\$21	\$27	\$33
Premium Brand Liquor	\$25	\$31	\$35
Sangria, Beer & Wine	\$19	\$25	\$29

House Brand Liquors: Fleishmanns Vodka, Fleishmanns Gin, Castillo Rum, Early Times Bourbon, Montezuma Blue Tequila & Clan McGregor Scotch

Call Brand Liquors: Absolut Vodkas, Stolichnaya Vodkas, Beefeater Gin, Bacardi Rums, Captain Morgan Spiced Rum, Dewars Scotch, J & B Scotch, Cutty Sark Scotch, 1800 Reposado Tequila, Sauza Gold Tequila, Seagrams Whiskies, Crown Royale & Jack Daniels

Premium Brand Liquors: Belvedere Vodka, Grey Goose Vodka, Bombay Sapphire Gin, Tanqueray 10 Gin, Mount Gay Rum, Chivas Regal Scotch, Johnny Walker Black, Patron Silver Tequila & Myers Rum

Sangria, Wine & Beer Package: House Red & White Wines, Red & White Sangria, Budweiser, Bud Light, Miller Lite, Heineken, Amstel Light, Coke, Diet Coke & Sprite

an additional service fee applies to functions with a cash bar

(11% sales tax & 20% not included)



HOST BAR

host will determine what is to be offered
all drinks will be charged on a per-drink basis
coffee, decaf & tea service included in all menu prices

SOFT DRINKS, ICED TEAS & JUICES

\$2.50-\$3.00

SPECIALTY TEAS & ESPRESSO DRINKS

\$2.50-\$5.25

PITCHERS OF SANGRIA

7 glasses per pitcher

\$19-\$22

NON-ALCOHOLIC PITCHERS OF SANGRIA

7 glasses per pitcher

\$10

SPECIALTY COCKTAILS & MARTINIS

\$9-\$11

BEER & MIXED DRINKS

\$5-\$8

CAVA

Mimosas, Bellinis & Kir Royales

\$7-\$8 per glass

SPANISH WINES

select from our award-winning wine list

(11% tax & 20% gratuity not included)

Passed Tapas

(Hors D'oeuvres sized Tapas Great for Mingling)

Cold

- shrimp cocktail skewers - \$16
- serrano wrapped melon - \$13
- asparagus wrapped in serrano, aged sherry vinegar - \$14
- black olive sticks - \$10
- egg salad with toast - \$9
- spanish omelette with egg, potato and onion - \$10
- spanish omelette with manchego cheese, spinach & piquillo pepper - \$12
- endive leaves topped with blue cheese and quince - \$13
- ibores goat cheese and grape skewer with marcona almonds - \$13
- ahi tuna poached in olive oil on avocado toast - \$18

Hot

- mini crab cakes with piquillo mustard - \$16
- bay scallops wrapped in serrano ham - \$15
- mini spanish meatballs - \$12
- mini serrano and chicken croquettes - \$12
- dates wrapped in bacon with an apple reduction - \$12
- chistora sausage in a crispy shell with puree of dates - \$14
- manchego & serrano sandwiches - \$13
- manchego cheese croquettes - \$11
- blue cheese madelines - \$12
- garlic shrimp with olive oil - \$18
- mushroom & rice croquette - \$18
- chorizo wrapped medjool date & manchego cheese - \$18
- artisanal spanish cheese & quince - \$18

**minimum of 2 dozen per item required
(price per dozen)**

SOLAMENTE TAPAS

(soft drinks, coffee & tea included)

COLD TAPAS : pre-select three

garlic potato salad
roasted eggplant salad with goat cheese
chicken salad with curry
serrano ham, salchichon, chorizo & manchego cheese
spanish caesar salad with manchego cheese & crispy serrano ham
mixed greens salad with goat cheese, beets & oranges
endive salad with blue cheese, membrillo & walnut
spanish artisanal cheeses

HOT TAPAS : pre-select six

goat cheese baked in tomato sauce
potato & onion omelette (tortilla espanola)
mushrooms stuffed with spinach & manchego cheese
spicy potatoes with tomato alioli
shrimp with garlic, olive oil & red pepper flakes
skewered chicken & chorizo sausage
roasted dates with bacon in apple vinaigrette
beef skewer with horseradish cream & red onion relish
meatballs in sherry tomato sauce
pork kabob with roasted potatoes, onions & dijon
spanish seared sausages with sherry alioli
wood-oven roasted market vegetables
rioja short ribs & manchego mashed potatoes
chicken & ham croquetas
crab & shrimp dip with piquillo peppers
braised lamb, spinach, couscous & almonds

DESSERTS : all included

marcona almond tart
chocolate truffle cake
coconut flan

\$28 per person
(11% sales tax and 20% gratuity not included)



TAPAS & PAELLA

(soft drinks, coffee & tea included)

COLD TAPAS : pre-select two

garlic potato salad
roasted eggplant salad with goat cheese
chicken salad with curry
serrano ham, salchichon, chorizo & manchego cheese
spanish caesar salad with manchego cheese & crispy serrano ham
mixed greens salad with goat cheese, beets & oranges
endive salad with blue cheese, membrillo & walnut
spanish artisanal cheeses

HOT TAPAS : pre-select four

goat cheese baked in tomato sauce
potato & onion omelette (tortilla espanola)
mushrooms stuffed with spinach & manchego cheese
spicy potatoes with tomato alioli
shrimp with garlic, olive oil & red pepper flakes
skewered chicken & chorizo sausage
roasted dates with bacon in apple vinaigrette
beef skewer with horseradish cream & red onion relish
meatballs in sherry tomato sauce
pork kabob with roasted potatoes, onions & dijon
spanish seared sausages with sherry alioli
wood-oven roasted market vegetables
rioja short ribs & manchego mashed potatoes
chicken & ham croquetas
crab & shrimp dip with piquillo peppers
braised lamb, spinach, couscous & almonds

PAELLA : pre-select two

vegetable - rice with mushrooms & fresh seasonal vegetables
chicken - rice with chicken, artichokes & thyme
valenciana - rice with chicken, pork & green beans
seafood - rice with gulf shrimp, scallops & green beans

DESSERTS : all included

marcona almond tart
chocolate truffle cake
coconut flan

\$34 per person
(11% sales tax and 20% gratuity not included)



TAPAS TORO PAELLA

(soft drinks, coffee & tea included)

COLD TAPAS : pre-select two

garlic potato salad
roasted eggplant salad with goat cheese
chicken salad with curry
serrano ham, salchichon, chorizo & manchego cheese
spanish caesar salad with manchego cheese & crispy serrano ham
mixed greens salad with goat cheese, beets & oranges
endive salad with blue cheese, membrillo & walnut
spanish artisanal cheeses

HOT TAPAS : pre-select three

goat cheese baked in tomato sauce
potato & onion omelette (tortilla espanola)
mushrooms stuffed with spinach & manchego cheese
spicy potatoes with tomato alioli
shrimp with garlic, olive oil & red pepper flakes
skewered chicken & chorizo sausage
roasted dates with bacon in apple vinaigrette
beef skewer with horseradish cream & red onion relish
meatballs in sherry tomato sauce
pork kabob with roasted potatoes, onions & dijon
spanish seared sausages with sherry alioli
wood-oven roasted market vegetables
rioja short ribs & manchego mashed potatoes
chicken & ham croquetas
crab & shrimp dip with piquillo peppers
braised lamb, spinach, couscous & almonds

PAELLA : pre-select two

vegetable - rice with mushrooms & fresh seasonal vegetables
chicken - rice with chicken, artichokes & thyme
valenciana - rice with chicken, pork & green beans
seafood - rice with gulf shrimp, scallops & green beans

TORO BROCHETAS:

pre-select one:

chicken with sherry alioli
pork tenderloin with spicy mayo

pre-select one:

shrimp with parsley sauce
beef tenderloin with parsley-garlic oil

DESSERTS : all included

marcona almond tart
chocolate truffle cake
coconut flan

\$39 per person

(11% sales tax and 20% gratuity not included)



ADDITIONAL SERVICES

Table Linens

Enhance the look of your room with bright colors.
Prices available upon request.

Floral Decor / Centerpieces

Cafe Ba Ba Reeba! can provide votive candles. We work with professional florists in the area to provide elegant & fun floral arrangements and centerpieces prices vary and are available upon request.

Special Occasion Cakes

We are happy to provide service via our pastry vendors for cakes celebrating all occasions. Prices vary per request, 48 hours notice usually required. You may also arrange to bring your own cake- a fee will apply.

Additional Beverages

Add an elegant touch by having us hand-select specialty wines to offer with dinner! Spanish wine list with Sherries & Brandies always available. Want something different? Let us create a cocktail just for your event!

Entertainment

Paella Cooking Demonstration
Spanish Guitarist
Spanish Dance Instruction, Flamenco
Palm & Tarot Card Readers
Sangria Making Demonstration
Belly Dancing

Confirmation

We operate on a "1st come, 1st served" basis- upon inquiry, we will hold the space and notify you should someone else inquire. A signed contract with a 25% (of your total event cost) reservation fee are necessary to confirm an event. An additional 50% will be charged 60 days prior to the event- these reservation fees will be deducted from the final bill.



Guarantee

We require a guarantee on the number of guests attending 3 business days prior to your event. This is the number you will be charged on the day of the event, unless additional guests attend. We can accommodate up to 5% over the guaranteed number.

Corkage Fees

If you choose to bring in your own wine, a \$10.00 corkage fee per bottle will apply. Please discuss with your party coordinator prior to your event. These wines must not appear on the Café Ba Ba Reeba! Wine List.

Valet Parking

Valet is available either as a host option or as a nominal fee to your guests, at \$11.00 per car.

Audio Visual- additional AV services provided- prices vary

Screen \$25

LCD Projector \$125

Podium \$25

Microphone & Sound System \$150

Minimums

Food & beverage minimums are required for Friday and Saturday evenings & holidays, depending on the room(s) needed for your event. A set up fee applies when there is no food & beverage minimum.

Cancellation

If an event cancels 60 days prior to the scheduled date, a refund of the reservation fee will be made. The 25% reservation fee is non-refundable if canceled within 60 days of the function date, but can be held for a future event within 6 months of the original event date.