



DINNER/SHOW RESTAURANTS

Contact **Tiffany Smith**, for more info
and to make your reservation.

1616 N. Wells Street, Chicago IL 60614

312-664-4032 • tsmith@secondcity.com

Adobo Grill

1610 North Wells Street

Authentic Mexican

For over a decade Adobo Grill has gladly served the Old Town community. We offer table side guacamole, margaritas and a collection of fine tequilas. We pride ourselves on being able to take each guest on an authentic sensational journey through Mexico when sampling one of our spirits or indulging in a culinary specialty. We wish we could take sole credit for our accomplishments but know it is because of the support we receive, from people like you, we are able to strive.

Bistrot Margot

1437 N Wells Street

French

Thank you for considering Bistrot Margot for your private event needs. We guarantee the highest standard of service, delicious cuisine, and a unique space for your special event. Our private dining rooms accommodate groups of 10-100, and our staff will be delighted to create the perfect event for your special occasion. Please do not hesitate to contact us with any questions you may have regarding our private event offerings. We look forward to being of service.

Dinotto

215 W North Ave

Italian

Since 1989, Chicago's Old Town neighborhood has been home to Dinotto Ristorante, a popular Italian dining destination. Dinotto has a cozy, intimate ambiance that combines European warmth with a New World feel. The Ristorante features two dining rooms, a small bar and an Alfresco Piazza for outdoor dining. Family owned by Chef Dino, George & JC. We take great pride in welcoming their guests and offering the best in beautifully prepared dishes from various regions around Italy. Each meal is lovingly cooked to order and accommodations for special dietary requests ranging from Low-Fat and Vegetarian to Low-Carb and Gluten-Free are honored.

The Fireplace Inn

1448 N Wells Street

Steaks, Ribs

This Chicago style Bar-B-Q restaurant featuring ribs, steaks, and seafood has a casual dining atmosphere. At this same location since 1969, it is family owned and operated which lends itself to a very relaxing and friendly dining experience. The Fireplace Inn is well known throughout Chicagoland, and will have you coming back for more...and more...and still more! The semi-private dining area seats up to 40 people, the restaurant seats up to 110. This restaurant is not wheelchair accessible.

Marcello's

645 W North Avenue

Pizza

This restaurant is a Father and Son Pizza Restaurant, a Chicago tradition since 1947, and recently voted one of the top three pizzas in the Windy City. Among the three northside locations, they deliver over 10,000 pizzas per week. Marcello's also offers an entrée menu featuring amazing ribs, chicken, and pasta. Beautiful party rooms can accommodate groups of 40 to 200. Smaller groups are booked in the dining room. Marcello's offers free parking and is fully accessible.

O'Brien's

1528 N Wells Street

Continental

The O'Brien Family welcomes you to an atmosphere of casual dining with a Continental cuisine specializing in prime steak & fresh seafood. Complimentary valet parking and bus parking available. Arraignments may be made for the duration of your dinner and show! Private and semi-private rooms are available. Live piano music nightly.

Old Town Pour House

1419 N Wells Street

American Contemporary

In the great people's tradition of beer, we give you the Old Town Pour House. We are proud to offer the largest draft beer selection in the city of Chicago! 90 beers await you, and we even offer wine on tap. We ask that you grab a glass and fully embrace this libation's full flavor and rich history. The menu reinvents American fare with a signature approach to the classics. With something for everyone, Chef Paul Katz has flavor profiles off the charts with dishes such as Pecan Crusted Chicken Breast, Guinness Braised Short Ribs, Fresh Horseradish Crusted Scottish Salmon, Slow Roasted Pork Belly, & Blackened Red Snapper Tacos, to name a few. We implore you to sit, relax and replenish your soul with good beer, great friends, and a toast to living life to the fullest.

Orso's

1401 N Wells Street

Italian

Orso's Restaurant is one of the oldest restaurants in Chicago's historic Old Town area. An authentic Italian legend full of charm and Old World atmosphere. The extensive menu covers all food tastes. You and your guests will enjoy authentic, pasta, chicken, veal and fresh fish entrees. Our attentive staff and delicious cuisine is sure to provide you with a memorable experience. Facilities can accommodate everything from a simple cocktail party to an elegant reception on our lush patio.

Topo Gigio

1516 N Wells Street

Italian

Recipient of the "IFMA" Culinary Excellence Award 12 years running, Three Star Award *Chicago Sun-Times*. This fantastic Italian Restaurant was recently named the "Best Italian Restaurant in Chicago" by James Ward, Chicago Food Critic. With a wonderful variety of entrees to choose from, we are sure that you and your guests will be fully satisfied. The upstairs private dining room is beautifully appointed with floor to ceiling velvet curtains and wrought iron tie backs and hold up to 100 guests. The downstairs dining room is fully accessible, the upstairs is not. Private dining available for parties of 50 or more. Parties of 30 or more must preorder the entrée.

Chicago Dine-Around

(Transportation Included)

Various Cuisines

Ideal for all types of corporate events, Chicago Dine-Around offers a convenient and hassle-free dinner and a show experience at a great value. Chicago Dine-Around conveniently picks you up from the hotel, office, or a preferred location downtown or in the suburbs. Guests travel in a stylish coach bus to enjoy dinner at a Chicago Dine-Around participating restaurant and a show at The Second City. We handle all the logistics and simplify the planning for the event.

**Chicago Dine-Around participating restaurants differ from the restaurants listed above.*

The Second City

1616 N. Wells Street
Chicago IL 60614
312-664-4032

Adobo Grill

Pre-Theater Dinner Packages
1610 North Wells Street
312-266-7999



Since opening in millennium year 2000, Adobo Grill has created mucho buzz and a muy loyal following. From tableside guacamole to unique margaritas, traditional en Adobo entrees to delicioso desserts, this festive, authentic Mexican experience is unmatched.

THREE COURSE MENU

(Group Minimum of 12)

ANTOJITOS (FAMILY STYLE)

- CHIPS Y SALSA Corn tortilla chips with homemade salsa
- GUACAMOLE Adobo's famous guacamole, prepared table side
- SALBUTES "Little tostadas" topped with achiote marinated chicken, pickled onions & sour cream
- ENSALADA Jicama & mango salad with pumpkin seed dressing, fresco cheese

PLATILLOS (Please select one)

- ENCHILADAS Chicken enchiladas basted with mole coloradito, sour cream, cheese, black beans
- TILAPIA AL MOJO DE AJO Guajillo marinated pan-seared tilapia with sautéed spinach, potato machuca and chipotle-garlic salsa
- ARRACHERA Grilled flank steak with morita adobo salsa, beans, onions, peppers and poblano rajas

POSTRES (FAMILY STYLE)

- TAMAL DE CHOCOLATE Chocolate tamal with vanilla ice cream, dried cherries, chocolate sauce
- PASTEL DE TRES LEECHES Three milk pecan sponge cake in a phyllo cup with strawberries & caramel mousse

TO DRINK

This menu includes one cocktail: Adobo's Margarita, Mexican beers, red/white wine

PRICES

\$37

INFORMATION

- Prices do not reflect sales tax and 20% gratuity
- Several spacious private dining rooms available for 12-125 guests
- Valet parking
- Wheelchair accessible

The Second City

1616 N. Wells Street
Chicago IL 60614
312-664-4032

Adobo Grill

Pre-Theater Dinner Packages

1610 North Wells Street
312-266-7999



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FAMILY STYLE MENU

(Group Minimum of 12)

ANTOJITOS

- **CHIPS Y SALSA** Corn tortilla chips with homemade salsa
- **GUACAMOLE** Adobo's famous guacamole, prepared table side
- **TAMALES** Chicken tamales steamed in a corn husk, tomato-morita salsa & sour cream
- **ENSALADA** Jicama & mango salad with pumpkin seed dressing, fresco cheese

PLATOS PRINCIPALES

- **PECHUGA** Adobo marinated roast chicken breast with ancho salsa
- **ARRACHERA ADOBADA** Grilled flank steak in morita quemado adobo
- **COCHINITA PIBIL ACHIOTE** Marinated roast pork in a banana leaf; molcajete salsa, mexican rice & charro beans

POSTRES

- **PASTEL DE TRES LECHES** Three milk pecan sponge cake with canela strawberries & caramel mousse

TO DRINK

This menu includes one cocktail: Adobo's Margarita, Mexican beers, red/white wine

PRICES

\$34

INFORMATION

- Prices do not reflect sales tax and 20% gratuity
- Several spacious private dining rooms available for 12-125 guests
- Valet parking
- Wheelchair accessible

The Second City

Adobo Grill



1616 N. Wells Street
Chicago IL 60614
312-664-4032

Pre-Theater Cocktail Reception Package
1610 North Wells Street
312-266-7999

Since opening in millennium year 2000, Adobo Grill has created mucho buzz and a muy loyal following. From tableside guacamole to unique margaritas, traditional en Adobo entrees to delicioso desserts, this festive, authentic Mexican experience is unmatched.

COCKTAIL RECEPTION MENU

(Group Minimum of 12)

- **CHIPS Y SALSA** Corn tortilla chips with homemade salsa
- **GUACAMOLE** Adobo's famous guacamole, prepared table side
- **EMPANADAS POTOSINAS** Corn masa turnovers stuffed with 3 cheeses, corn, poblano rajas and tomatillo salsa
- **TOSTADITAS DE CEVICHE** "Little Tostadas" topped with marinated tilapia, olives and avocado
- **SKEWERS** Marinated flank steak skewers basted with morita quemado salsa
- **TAMALES** Chicken tamales steamed in a corn husk, basted in tomato morita salsa, sour cream
- **SALBUTES** "Little tostadas" topped with achiote marinated chicken, pickled onions, black beans & sour cream

POSTRES *(Additional \$2.99 per person)*

- Mini Mexican chocolate cake, layered with chocolate mousse
- Mini Pastél de Tres Leches, pecan sponge cake, caramel mousse

TO DRINK

This menu includes one cocktail: Adobo's Margarita, Mexican beers, red/white wine

PRICES

\$29

INFORMATION

- Prices do not reflect sales tax and 20% gratuity
- Several spacious private dining rooms available for 12-125 guests
- Valet parking
- Wheelchair accessible
- Several bar packages available

The Second City

1616 N. Wells Street
Chicago IL 60614
312-664-4032

Bistrot Margot

Pre-Theater Dinner Package

1437-39 N. Wells Street



Step out of time and into this authentic French Bistrot in the heart of Chicago's Old Town

FAMILY-STYLE, 3 Courses
\$36 per person
(for parties of 9 or more)

Choose Two Salads
Choose Three Entreeés
Dessert Selection

FAMILY-STYLE, 4 Courses
\$40 per person
(for parties of 9 or more)

Choose Two Appetizers
Choose Two Salads
Choose Three Entreeés
Dessert Selection

PLATED, 3 Courses
\$40 per person

45 People or Less:
Choice of Two Salads
Choice of Three Entreeés
Choice of 2 Desserts

46 People or More:
One Salad
Choice of Two Entreeés
One Dessert

Menu Selections

Appetizers

- Crab Cake À La Jean Banchet Lump Crab Meat Folded into Seafood Mousse, Mustard Sauce
- Risotto Du Chef Arborio Rice with Seasonal Ingredients
- Moules Marinières PEI Mussels, White Wine Broth
- Pâtés Maison Country Style Pâté, Chicken Liver Mousse, Accompaniments (*\$1 extra per person*)
- Grilled Vegetables Grilled Vegetables, Bleu Cheese, Balsamic Reduction

Salades et Soupes

- César Romaine Lettuce, Garlic Croutons, Parmesan
- Bistrot Boston Lettuce, Spinach, Bacon, Egg, Walnut Vinaigrette
- Épinards Spinach, Red Peppers, Goat Cheese, Warm Bacon Dressing
- Endives et Noix Endive, Walnuts, Apples, Bleu Cheese, Red Wine Vinaigrette
- Soupe du Jour Homemade Soup of the Day
- Soupe à l'Oignon Traditional Onion Soup

Entreeés

- Poulet Rôti Roasted Lemon Garlic Chicken, Pommes Frites
- Steak Frites Sirloin Steak, Garlic Butter, Pommes Frites (*\$5 additional for plated*)
- Saumon Grillé Grilled Salmon, Tomato Confit, Leeks, Potatoes, Herbed Olive Oil

PRICES

\$36-\$40

INFORMATION

- Subject to 10.75% sales tax on Food and Beverage and 20% Gratuity
- Several party Rooms will seat from 10-100 people
- Private dining available, bar package required
- Wheelchair Accessible
- Please ask for additional event package menus



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Chicago IL 60614
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Bistrot Margot

Pre-Theater Dinner Package
1437-39 N. Wells Street



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Entreés cont.

- **Tilapia aux Noix** Roasted Tilapia, Vegetable Medley, Balsamic Brown Butter, Walnuts
- **Entrecôte au Poivre** Peppercorn NY Strip, Peppercorn Cream Sauce, Pommes Frites (\$7 additional per person)
- **Carreé d'Agneau** Rack of Lamb, Ratatouille, Mashed Potatoes (\$7 additional per person)
- **Filet de Porc Rôti** Pork Tenderloin, Pasta Gratin, Asparagus, Wild Mushroom Sauce
- **Filet Mignon** Grilled Filet Mignon, Mashed Potatoes, Grilled Asparagus, Bordelaise (\$7 additional per person, only available for plated events)
- **Linguine aux Légumes** Linguine, Grilled Seasonal Vegetables, Light Tomato Sauce
- **Éscalope de Veau** Parmesan Crusted Veal, Pâte à Choux Gnocchi, Asparagus, Capered Citrus Butter (\$7 additional per person)
- **Poulet à l'Estragon** Roasted Chicken Breast, Yukon Gold Potatoes, Red Peppers, Spinach, Tarragon Vinaigrette

Désserts

Note: For Family Style Events, Chef's Selection will be served for dessert

- **Tarte aux Pommes** Warm Apple Tart, Vanilla Ice Cream, Caramel Sauce, Crème Anglaise
- **Mousse au Chocolat** Chocolate Mousse, Raspberry Sauce
- **Profiteroles** Éclair Shells, Vanilla Bean Ice Cream, Dark Chocolate Sauce
- **Terrine au Chocolat** Dark Chocolate Terrine infused with Raspberries and Espresso, Raspberry Sauce
- **Tarte aux Citron** Fresh Lemon Tart, Raspberry Coulis

Beverage Options

All food packages include non-alcoholic fountain beverages, American Coffee, and tea.

Host Bar: All Drinks Rung on Consumption

Cash Bar: \$50 per hour bartender fee

Premium Package

Call Liquors, House Wines,
Bottled Beers, Sodas, Iced Tea

3 Hours: \$25 per person
4 Hours: \$32 per person

Ultra Premium Package

Premium Liquors, House Wines including
Champagne, Bottled Beers, Sodas, Iced Tea

3 Hours: \$30 per person
4 Hours: \$37 per person

PRICES

\$36-\$40

INFORMATION

- Subject to 10.75% sales tax on Food and Beverage and 20% Gratuity
- Several party Rooms will seat from 10-100 people
- Private dining available, bar package required
- Wheelchair Accessible
- Please ask for additional event package menus

The Second City

1616 N. Wells Street
Chicago IL 60614
312-664-4032

Dinotto

Pre-Theater Dinner Package
215 W North Ave



We take great pride in welcoming their guests and offering the best in beautifully prepared dishes from various regions around Italy. Each meal is lovingly cooked to order and accommodations for special dietary requests ranging from Low-Fat and Vegetarian to Low-Carb and Gluten-Free are honored.

Packages include 3 Course Meal with Non-Alcoholic Beverages

ANTIPASTI • STARTERS

- Bruschetta con Pomodoro Tomatoes, Garlic & Basil
- Fritto Misto Breaded Zucchini, Artichoke Hearts, Mushrooms & Marinara
- Salsiccia con Scarola Sausage, Escarole & Cannellini beans
- Polenta Con Funghi Grilled Polenta, Button Mushrooms, Fontina cheese

PIATTI FORTE • MAIN COURSE

**Dinotto Signature Dishes*

INSALATA

- Pomodoro con Cipolla Tomatoes, Red Onions, Gorgonzola
- Arrugula con Prosciutto Arrugula, Crispy Prosciutto, Grana Padano; Lemon Vinaigrette
- Insalata Caprese Fresh Mozzarella, Tomatoes, Basil & Pesto
- Mela con Formaggio Mesculyn, Apples, Walnuts, Goat Cheese
- Fantasia Dinotto* Mesculyn, Gorgonzola, Nuts, Tomatoes, Pancetta & Balsamic
- Insalata Caesar Romaine, White Anchovy, Croutons
- Mista Romaine, Tomatoes, Onions, Olives & Italian Vinaigrette dressing

PASTA

- Spaghetti Bolognese Veal-Tomato sauce, Herbs & Spices; Grilled Fennel Sausage
- Penne Porcini Porcini Mushrooms, Pancetta, Marsala cream sauce
- Melanzane Parmigiano* Eggplant, Béchamel & Marinara, Walnuts
- Penne al Pesto Fresh Basil Pesto with Garlic, Pinenuts, Parmigiano cheese & Penne

PRICES

\$35

INFORMATION

- Prices do not include Taxes of 10.75% or Gratuities
- Wheelchair Accessible, all on one level
- Complete Selection of Appetizers & Wines available upon request
- Valet Parking Available before and during Show upon Request
- Prices subject to change

The Second City

1616 N. Wells Street
Chicago IL 60614
312-664-4032

Dinotto

Pre-Theater Dinner Package

215 W North Ave



We take great pride in welcoming their guests and offering the best in beautifully prepared dishes from various regions around Italy. Each meal is lovingly cooked to order and accommodations for special dietary requests ranging from Low-Fat and Vegetarian to Low-Carb and Gluten-Free are honored.

PIATTI FORTE • PASTA *(CONT.)*

- Fettuccine Burina Button Mushrooms, Pancetta, Green Peas & cream sauce
- Lasagne di Vitell Baked Lasagne, Veal Ragu, Mozzarella & Parmigiano cheese
- Risotto con Gamberi* Crispy Arborio Rice, Shrimp, Tomatoes, Onions & Basil Pesto
- Farfalle con Pollo Chicken breast, Sundried Tomatoes, Mushrooms, Garlic-cream sauce
- Penne al Russo Salmon, Capers, Vodka-Tomato sauce

POLLO

- Pollo Martino Chicken breast, Artichokes, Olives, Shallots & Roasted Tomatoes; Potatoes
- Pollo Rosmarino Grilled Rosemary-Garlic Chicken breast, Sautéed Spinach; Potatoes
- Pollo Balsamico Chicken breast, Shallots, Herbs, Balsamic Vinegar; Potatoes

VITELLO E PESCE

- Vitello Marsala (Add \$3.00) Veal cutlets, Mushrooms, Marsala; Vegetables
- Vitello Milanese (Add \$3.00)* Breaded Veal cutlets; Arrugula, Tomato & Mozzarella salad
- Salmone Siciliano (Add \$3.00) Salmon, Capers, Artichokes, Olives, Garlic; White wine & Vegetables
- Salmone Gorgonzola (Add \$3.00) Salmon, Gorgonzola, Roasted Tomatoes, Toasted Walnuts; Vegetables

DOLCI • DESSERTS

- Panna Cotta Homemade Sweetened Custard with Caramel Sauce
- Bomba di Cioccolatte Chocolate Lava Cake with Vanilla Gelato (add \$3)
- Tiramisu Signature "Award-Winning" Tiramisu (add \$3)

Soda Beverages included in all Packages

PRICES

\$35

INFORMATION

- Prices do not include Taxes of 10.75% or Gratuities
- Wheelchair Accessible, all on one level
- Complete Selection of Appetizers & Wines available upon request
- Valet Parking Available before and during Show upon Request
- Prices subject to change

The Second City

1616 N. Wells Street
Chicago IL 60614
312-664-4032

The Fireplace Inn

Pre-Theater Dinner Package

1448 North Wells Street



The Fireplace Inn was established in 1969. We are a family operated restaurant serving our famous BBQ baby back ribs with steak, seafood, chicken & pork chops amongst other mouth-watering options. We are sure you will enjoy our hospitality.

ENTREES

BBQ Baby Back Ribs

Ribs & Chicken Combination

Chicken (Broiled, BBQ'd, Fried or BBQ'd fried) **allow 30 minutes for fried chicken*

Tilapia Filet served w/a spicy marinara

14 oz Prime Rib of Beef **served Friday and Saturday ONLY*

Center Cut Pork Chops (2-9oz) served either broiled or BBQ'd

10 oz Filet Mignon

All Entrees Include:

- Cup of Soup du Jour
- Tossed Salad or Homemade Coleslaw
- Baked Potato, Steak Fries, or Mashed Potatoes
- Choice of Plain Cheesecake, Turtle Cheesecake, or Carrot Cake
- Coffee, Tea or Soft Drink

PRICES

\$36

INFORMATION

- Dinner prices subject to 10.75% sales tax & 18% gratuity
- Show ticket price not included

The Second City

1616 N. Wells Street
Chicago IL 60614
312-664-4032

Marcello's Restaurant

Pre-Theater Dinner Package

645 W. North Avenue



It is a Father & Son Restaurant, a Chicago tradition since 1947 and recently voted one of the top three pizzas in the Windy City.

PIZZA MENU

\$19.95 PER GUEST

Served Buffet-Style in our Private Rooms, Family Style in the Dining Room

Homemade Italian Bread and Focaccia Chips with Garlic Herb Butter • Italian Mozzarella Salad with Italian Vinaigrette • Assorted Thin & Crispy and Chicago-Style Pizzas or Assorted "Deep Dish" Pan Pizzas (add \$1/guest for Deep Dish) • Assorted Gourmet Brownie Wedges & Cookies
• Unlimited Coffee and Soft Drinks

WEEKNIGHT DINNER MENU

\$26 PER GUEST • ONLY AVAILABLE SUNDAY-THURSDAY

Served Family Style in both the Private Rooms and the Dining Room

Includes: Homemade Italian Bread and Focaccia Chips with Garlic Herb Butter • Italian Mozzarella Salad with Homemade Italian Vinaigrette • Assorted Gourmet Brownie Wedges, Cookies and Pastries
• Unlimited Coffee and Soft Drinks

Entrée (choose one): Boneless Chicken Piccata Breasts • BBQ Baby Back Ribs (slab per guest) • Garlic Oregano or Plain Broasted Chicken

Pasta (choose one): Penne Pasta with Roasted Garlic, Tomato and Basil • Cheese Tortellini with Tomato Cream • Spinach Lasagna

Add a Side Dish at an additional \$3/guest (choose one): Grilled Vegetables • Steamed Broccoli • Garlic Spinach • Grilled Asparagus Spears with Melted Butter

WEEKEND DINNER MENU

\$49 PER GUEST • ONLY AVAILABLE FRIDAY AND SATURDAY

Only available in our Private Rooms for groups of 40 or more • Served Family Style

Hors d'Oeuvres (choose two): Roasted Pepper & Goat Cheese Bruschetta • Teriyaki Chicken Skewers with Thai Peanut Sauce • Louisiana Crabcakes with Chipotle Pepper Sauce • Garlic Oregano Breaded Shrimp

Includes: Full Package Bar (for description, see below) • Homemade Italian Bread and Focaccia Chips with Garlic Herb Butter • Italian Mozzarella Salad with Homemade Italian Vinaigrette • Assorted Chicago Style or "Deep Dish" Pan Pizzas • Penne Pasta with Tomato Cream (and Eggplant or Italian Sausage) • Assorted Gourmet Brownie Wedges and Cookies
• Unlimited Coffee and Soft Drinks

The Second City

1616 N. Wells Street
Chicago IL 60614
312-664-4032

Marcello's Restaurant

Bar Package & Information

645 W. North Avenue



It is a Father & Son Restaurant, a Chicago tradition since 1947 and recently voted one of the top three pizzas in the Windy City.

PACKAGE BARS *(only available for groups of 40 or more)*

Booked in our private rooms for up to two hours • Add \$2/guest per hour for additional time • Groups booked in our public dining area can order alcoholic drinks through their server • Please consult a Marcello's Salesperson with additional questions

FULL PACKAGE BAR • \$16 PER GUEST • ONLY AVAILABLE FOR GROUPS OF 16 OR MORE

Includes Bartender, Soft Drinks, Bottled Water, House Wines, Domestic & Imported Bottled Beer, and a variety of Super Premium, Premium and Call Liquors (Vodka, Scotch, Gin, Whiskey, Tequila, Cordials, Cognac and Rum) and Mixers for mixed drinks ü add Top Shelf Liquors at \$3/guest

BEER & WINE BAR • \$12 PER GUEST • ONLY AVAILABLE FOR GROUPS OF 16 OR MORE

Includes Bartender, Soft Drinks, Bottled Water, House Wines, and Domestic & Imported Bottled Beer

INFORMATION

- Complete Dinner of the package should be paid directly to Marcello's via cash, company check or credit card. Price does not include theatre ticket; call Second City to confirm pricing and availability.
- Prices do not include sales tax, or service charge. Prices are subject to change.
- Menu choices must be determined in advance and presented to your Marcello's Salesperson.
- \$26 per person minimum for the Private Rooms on Friday & Saturday.
- Our beautiful party rooms can accommodate groups of 35 to 200 guests.
- Marcello's offers FREE PARKING and is fully accessible.
- Parties of 35 or more will be booked in our Private Party Rooms (unless otherwise noted), smaller groups will be booked in our public dining area.
- Marcello's is located four blocks west of The Second City at 645 W. North Ave.
- Among the three northside locations, they deliver over 10,000 pizzas per week.

The Second City

1616 N. Wells Street
Chicago IL 60614
312-664-4032

O'Brien's

Pre-Theater Dinner Package

1528 N. Wells St.



The O'Brien Family welcomes you to an atmosphere of casual dining with a Continental cuisine specializing in prime steak & fresh seafood.

Complimentary Valet Parking and Bus Parking Available

Arrangements may be made for the duration of your dinner and show!

Private and Semi-private Rooms are available:

**Additional Room Reservation fees may apply*

- **OAK ROOM:** (*private*) Sit-down dinners for up to 100 people, cocktails for up to 250 people. With large picture-windows and a view of the horse-drawn-carriage stand on Wells Street.
- **BOARD ROOM:** (*private*) Sit-down dinners for up to 30 people, cocktails for up to 50 people.
- **CARRIAGE ROOM:** (*semi-private*) Sit-down dinners for up to 20 people, cocktails for up to 35 people.
- **GARDEN CAFÉ:** (*private*) Sit-down dinners for up to 85 people, cocktails for up to 150 people.

GROUP MENU *Group minimum of 10*

DINNER ENTRÉES – \$42

- 6 oz Filet Mignon with Sautéed Mushrooms
- Roasted Prime Rib or Beef with Yorkshire Pudding and Au Jus Sautéed Chicken Breast in a White Wine Sauce with Bell Peppers and Mushrooms
- Linguini Primavera tossed with Fresh Vegetables, Spices, and a Light Olive Oil
- Fresh Lake Superior Whitefish, with Almandine Butter

COMPLIMENT YOUR ENTRÉE

- Caesar Salad with Garlic Croutons and Fresh Parmesan
- Twice Baked Potato, Piped Back into the Skin with Butter and Chives
- Homeade Chocolate Cake or Break Pudding
- Coffee, Iced Tea, or Soda

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INFORMATION

- **DEPOSITS:** A 20% deposit is required to confirm a reservation. This can be in the form of a check or credit card. Cancellation fee applies up to one month prior to the event.
- **GUARANTEES:** A final head count is required 7 days prior to the event date.
- **GRATUITIES & TAXES:** A gratuity of 18% and sales tax of 10.75% will be added to all food and beverage.
- Prices are Per Person; Tax and Gratuity are not Included. All prices are subject to change.
- All dinner entrees are available during lunch and can accommodate to be served as a luncheon portion, please inquire about pricing.

The Second City

Old Town Pour House

Pre-Theater Dinner Package

1616 N. Wells Street
Chicago IL 60614
312-664-4032

1419 N. Wells Street



In the great people's tradition of beer, we give you the Old Town Pour House. We are proud to offer the largest draft beer selection in the city of Chicago! 90 beers await you, and we even offer wine on tap. We ask that you grab a glass and fully embrace this libation's full flavor and rich history. The menu reinvents American fare with a signature approach to the classics. With something for everyone, Chef Paul Katz has flavor profiles off the charts with dishes such as Pecan Crusted Chicken Breast, Guinness Braised Short Ribs, Fresh Horseradish Crusted Scottish Salmon, Slow Roasted Pork Belly, & Blackened Red Snapper Tacos, to name a few. We implore you to sit, relax and replenish your soul with good beer, great friends, and a toast to living life to the fullest.

PACKAGE INCLUDES A 3-COURSE MEAL WITH NON-ALCOHOLIC BEVERAGES

DINNER ENTREES *(CHOOSE ONE OF THE FOLLOWING):*

- Bone-In Pork Chop Chipotle maple glaze, potato puree, cinnamon spiced apples, crispy buttermilk onion strings
- Fresh Horseradish Crusted Scottish Salmon Wilted baby greens, lemon chive butter
- Pecan Crusted Chicken Breast Parmesan grits, braised swiss chard, lemon maple bourbon butter
- Yankee Pot Roast Tri-colored baby carrots, baby turnips, Peruvian purple potatoes, pearl onions, pan jus
- Red Snapper Tacos Mango cucumber salsa, cilantro lime cream, chipotle black beans, corn tortillas
- Wagyu Burger Guinness braised short ribs, bacon onion jam, sunny side up egg, onion roll, fries

SIDES *(CHOOSE ONE OF THE FOLLOWING):*

- Side Salad Mixed greens with grape tomatoes and cucumbers
- Sweet Corn Bisque with truffle microgreens
- Soup of the Day

DESSERTS *(CHOOSE ONE OF THE FOLLOWING):*

- Peanut Butter Snickers Pie Chocolate and caramel sauce, whipped cream
- NY Style Cheesecake with mixed berry compote

PRICES

\$41

INFORMATION

- Signed contract required to reserve space 10 days prior to event date
- Guarantees: A final head count is required 48 hours prior to event date
- Taxes & Gratuities: Sales tax and a gratuity of 18% will be added to all food and beverage
- Private Dining Room available for groups of 20-50 (seated dinners up to 30)
- Valet Parking Available
- Reservations based on availability; currently not accepting reservations later than 5:30pm on Fridays and Saturdays

The Second City

1616 N. Wells Street
Chicago IL 60614
312-664-4032

Old Town Pour House

Pre-Theater Reception Package

1419 N. Wells Street



RECEPTION STYLE APPETIZER PLATTERS

2 HOUR RECEPTION

CHOOSE 6 FROM THE FOLLOWING OPTIONS

- **Buffalo Shrimp** Bleu cheese crumbles, bleu cheese dressing, pickled carrots
- **Fried Cheese Curds** Cornmeal beer batter, smoked tomato coulis
- **Fried Pickle Chips** Beer battered, buttermilk herb sauce
- **Pork Shank Wings** BBQ sauce, crispy buttermilk onion strings
- **Niman Ranch Mini Smokehouse Burgers** BBQ bacon onion relish, smoked mozzarella, crispy buttermilk onion strings, brioche bun
- **Filet Minon Sliders** Caramelized onions, horseradish cream, pretzel roll
- **Blackened Chicken Caesar Wrap** Roasted corn salsa, lime caesar dressing, fries
- **Chef's Artisanal Cheese Board** Grapes, cornichons, red onion jam, warm baguette
- **Bruschetta** Shaved parmesan cheese
- **Ahi Tuna** Togarashi crusted, seared RARE, red apple fennel slaw & avocado cream on crispy wonton
- **Baked Truffle Mac 'N' Cheese**

PRICES
\$38

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The Second City

Orso's Restaurant

1616 N. Wells Street
Chicago IL 60614
312-664-4032

Pre-Theater Dinner Package
1401 N Wells St

"For the past 35 years, Orso's has provided Chicagoans the ideal escape from the stresses and pressures that the city far too often imposes upon them. Indeed, there is an Old World charm to be found within Orso's romantic space, which works hand-in-hand with the bevy of Italian specialities to virtually take you on a Roman holiday without leaving town."

-Dining Out Magazine

DINNER PACKAGES:

All packages are served individual for groups of 12 or less, individual, family style, or buffet style for parties of 12 or more only. Soda, coffee, and tea included in dinner packages and pizza party. Add a bar package to any of our dinner packages and receive 5% discount on the bar package.

*** For an optimal dining experience, we recommend that you make your reservation no later than 5:30 for 8pm show times and 8:30 for 11pm show times.**

PREMIUM DINNER PACKAGE

\$32 per person

Your choice of one appetizer (per person), soup or salad, an entrée, and a dessert.

CHOICE DINNER PACKAGE

\$25 per person

Your choice of one appetizer (per two people), house salad or cup of soup (\$1 to add Caesar or mixed greens salad), an entrée, and a dessert.

ROOFTOP APPETIZER PACKAGE*

MINIMUM OF 12 GUESTS REQUIRED.

Party takes place on our rooftop deck!

Choose at least two appetizers (priced per person).

A bar package must be purchased to be eligible for this package.

PIZZA PARTY PACKAGE

\$19 per person

Includes: House Salad, Assorted pizza (3 kinds), and Tiramisu

**Only available for parties of 8 or more, all guests must choose this package*

INFORMATION

- Menu choices for parties of 12 or more must be submitted in advance to Orso's
- Prices do not include taxes of 10.75% and gratuities
- Please give us 24 hours notice on all cancellations, an \$8 charge will be applied for each no-show
- Private dining available for parties of 2-100 guests
- Wheelchair accessible
- Valet parking available
- Prices subject to change

The Second City

Orso's Restaurant

1616 N. Wells Street
Chicago IL 60614
312-664-4032

Pre-Theater Dinner Package
1401 N Wells St

DINNER PACKAGE CUISINE SELECTIONS

Please choose from the following:

APPETIZERS

Bruschetta
Fried Calamari
Caprese Salad
Sausage and Peppers

SALADS OR SOUP

House Salad
Caesar Salad
Mixed Greens Salad
Soup of the Day or Minestrone

ENTRÉES

- Ravioli A Piacere Meat, cheese, or spinach ravioli served with your choice of sauce
- Jalapeno Gnocchi Ricotta cheese and Jalapeno stuffed gnocchi served with your choice of sauce
- Lasagna Bolognese Our homemade classic lasagna layered with lean ground beef, fresh ricotta, and mozzarella cheese
- Tortellaci Al Prosciutto A larger version of tortellini stuffed with veal and served with a creamy prosciutto sauce
- Eggplant Parmigiana Eggplant lightly breaded and baked with marinara sauce
- Fumigato Rigatoni pasta with fresh mushrooms and grilled chicken breast in a rich tomato cream sauce
- Risotto Tre Funghi A delicious blend of portobello, porcini, and cap mushrooms
- Pollo Vesuvio Chicken breast seasoned with fresh garlic, olive oil, and white wine, served with vesuvio style potatoes
- Pollo Rosmarino Chicken breast sautéed with potatoes and rosemary in a white wine sauce
- Pollo Marsala Chicken breast sautéed in a Marsala wine with cap, porcini, and portobello mushrooms
- Pollo Parmigiana Chicken breast topped with marinara and mozzarella cheese, served with spaghetti
- Pollo Alla Orso Chicken Breast sautéed in a white wine sauce with artichokes, fresh mushrooms, and a touch of fresh tomato
- Pesce Bianco Whitefish sautéed in a lemon caper sauce served on a bed of garlic spinach
- Salmon Vesuvio Fresh salmon steak served with fresh garlic, olive oil, and white wine, served with vesuvio style potatoes
- Veal Parmigiana Breaded veal topped with marinara and mozzarella cheese served with spaghetti (*extra charge*)
- New York Alla Griglia A 14oz grilled steak served with a double baked potato and sautéed spinach (*extra charge*)

DESSERTS

Tiramisu
Chocolate Chip Cannoli
Assorted Mini Desserts (*extra charge*)

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Orso's Restaurant

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Pre-Theater Dinner Package
1401 N Wells St

DINNER PACKAGE CUISINE SELECTIONS *cont.*

ADDITIONS AND ADD-ONS

- \$4 per person for steak or veal dishes
- \$4 per person for additional entrée (*for parties of 12 or more*)
- \$2 per person for additional appetizer
- \$2 per person for daily specials
- \$1 to upgrade to Caesar or mixed greens salad (*Choice & Pizza Packages only*)

HORS D' OEUVRES FOR APPETIZER PACKAGE ONLY (*priced per person*)

- Mini Caprese (\$2)
- Eggplant Rolls Stuffed With Goat Cheese and Sundried Tomatoes (\$3)
- Meat and Cheese Antipasto (\$4)
- Chilled Asparagus Wrapped In Prosciutto (\$4)
- Bruschetta (\$2)
- Shrimp Cocktail (\$4)
- Sausage and Peppers (\$4)
- Mini Meat Balls (\$2)
- Fried Calamari (\$3)
- Assorted Pizzas (\$3)
- Baked Clams Casino (\$3)
- Steamed Mussels (\$3)
- Scampi Prosciutto (\$4)
- Grilled Vegetables (\$2)
- Stuffed Mushroom Caps (\$2)

BAR PACKAGE INFORMATION

CALL BRAND PACKAGE

\$15 per person

Includes: Bartender, soda, coffee, tea, domestic and imported bottled and draft beer, house wine, champagne, a variety of premium and call liquors (vodka, scotch, gin, whisky, tequila, cordials, cognac, and rum), and mixers for mixed drinks.

Top Shelf Liquor add \$5 per person

BEER & WINE PACKAGE

\$12 per person

Includes: Bartender, soda, coffee, tea, house wine, and domestic and imported bottled and draft beer.

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The Second City

1616 N. Wells Street
Chicago IL 60614
312-664-4032

Topo Gigio

Pre-Theater Dinner Package

1516 N Wells Street



James Ward, Chicago Food Critic, named this Restaurant the "Best Italian Restaurant in Chicago". With a wonderful variety of entrees to choose from, we are sure that you and your guests will be fully satisfied.

Group minimum of 10

FIRST COURSE

- **Insalata Mista** Romaine & Curly Endive, Tomatoes, Cucumbers in a Balsamic Vinaigrette Dressing
- **Rigatoni al Filo di Fumo** Rigatoni in Pomodoro Sauce with Pancetta, Fresh Mozzarella, Fresh Basil & Grated Pecorino Romano Cheese

MAIN COURSE

- **Pollo Arrosto Al Rosmarino** Roasted Chicken Baked with Garlic and Rosemary Served with Vesuvio Style Roasted Potatoes
- **Petti di Pollo alla Fiorentina** Breast of Chicken Sauteed with Pancetta, Spinach, Baked with Mozzarella. Served with Roasted Potatoes and Asparagus
- **White Fish Al Limone e Capperi** Fresh Lake Superior White Fish baked in Lemon, White Wine and Caper Sauce with Fresh Broccoli and Carrots
- **Vitella ai Funghi di Bosco** Veal Scaloppini Sautéed with Porcini and Portobello Mushrooms, Marsala Sauce with Roasted Garlic Mashed Potatoes
- **Eggplant Alla Parmigiana** Roasted Eggplant baked with Tomato Sauce, Fresh Mozzarella & Parmigiana Cheese
- **Napoleone di Vegetali** Portobello Mushroom, Roasted Peppers, Zucchini and Eggplant Baked with Fresh Mozzarella
- **Filetto di Manzo al Barolo** Prime Filet Mignon, Butterflied, Grilled & Sautéed with a Barolo-Mushroom Sauce Sauteed Spinach & Potatoes *(ADD \$8 FOR THIS ENTRÉE)*

SURF & TURF (COMBINATION PLATES FOR PARTIES OF 40 OR MORE)

- **White Fish & Veal Scaloppini alla Marsala** Served with Spinach in Garlic & Oil
- **White Fish & Petti di Pollo alla Vesuvio** Served with Spinach in Garlic & Oil
- **Jumbo Shrimps & Fillet Mignon** Grilled Jumbo Shrimp and Beef Fillet Tenderloin with Barolo Reduction and Mushrooms. Served with Roasted Garlic Mashed Potatoes & Asparagus. *(ADD \$8 FOR THIS ENTRÉE)*

DESSERT

Cannoli Siciliani or Ice Cream of the Day

- Parties can choose either two entrees or one combination plate for entire party
- Parties of 30 or more must pre-select entrée
- Selected items to be confirmed 3 days prior to your party

PRICES

\$36

INFORMATION

- Dinner is subject to 10.75% sales tax & 18% gratuity
- Price includes 4 course dinner.
- For ticket prices consult with The Second City
- Prices subject to change
- The upstairs private dining room is beautifully appointed and holds up to 100 guests.
- Private Room Rental fee is \$150
- Drinks not included in price
- Currently not accepting reservations on Saturday evenings



1616 N. Wells Street
 Chicago IL 60614
 312-664-4032

Topo Gigio

Private Event Beverage Package

1516 N Wells Street



PRIVATE EVENT BEVERAGE PACKAGE

(Bar Service Only)

BRANDS	ONE HOUR Per Person	TWO HOURS Per Person	THREE HOURS Per Person
CALL BRANDS	\$ 15	\$ 21	\$ 27
PREMIUM	\$ 17	\$ 23	\$ 29

PLUS 10.75% Illinois Sales Tax

CALL BRANDS

Smirnoff Vodka, Beefeaters Gin, Gordon's Gin and Vodka, Bacardi Rum, Cuervo Tequila, Johnny Walker Red, Jim Beam, Sambuca, Grappa, Moretti Beer, Dewars, Early Times, Sauza Tequila, Miller Lite & Genuine Draft, and Bud Lite. Merlot & Pinot Grigio by the Glass.

PREMIUM BRANDS

Absolut Vodka, Ketel One Vodka, Chivas Regal, Tanqueray, Frangelico, Bailey's, Jack Daniels, Canadian Club, Seagram's VO, **House & Call Brands Included.**

The hours in the cocktail package have to be continuous.

SPECIAL WINE OFFERING

Imported Italian Merlot, Chianti, and Pinot Grigio, Chardonnay (House Choice) at \$26 per 750m Bottle. Other wines and Champagnes can be selected from our wine list.

SPECIAL NOTES

There is a cork-fee of \$15 per bottle if you wish to bring your own special wines.

You may bring your own flowers or have Topo Gigio make your centerpiece arrangements.

When supplying your own musicians or DJ, a hook-up charge of \$50 will be assessed.

Microphone and speaker rental available for \$50.00.

Dance Floor 12' x 12' Set Up And Rental \$200.00.

Available for parties of 90 or less guests.

Chicago Dine-Around

Chicago's Premier Dinner and a Show

312-437-3463 (DINE)



Ideal for all types of corporate events, Chicago Dine-Around offers a convenient and hassle-free dinner and a show experience at a great value. (Transportation Included)

HOW IT WORKS

Dinner and a Show: Chicago Dine-Around conveniently picks you up from the hotel, office, or a preferred location downtown or in the suburbs. Guests travel in a stylish coach bus to enjoy dinner at a Chicago Dine-Around participating restaurant and a show at The Second City. We handle all the logistics and simplify the planning for the event.

Dine-Around & Show: Enjoy Hors D'oeuvres & Wine served at the first restaurant, the Main Course and Dessert at a second restaurant, and a show at The Second City.

WHAT IS INCLUDED

The package is a great value and includes the following:

- Transportation
- Food and beverage
- Wine (available in select packages)
- Chicago Dine-Around guide(s)
- All taxes and restaurant gratuities

CONVENIENT

Chicago Dine-Around coordinates the dinner, transportation, and show tickets (upon request) to provide you with a seamless and hassle-free experience. Chicago Dine-Around guides accompany you to ensure that you arrive everywhere on time and that everybody is kept together. We streamline the event by combining all of the different components into one convenient package, resulting in one bill and point in contact for the entire event.

A GREAT VALUE

Our packages, by incorporating transportation and the inclusions above, result in cost savings than if you plan each component separately.

PRICES FOR PARTIES OF 15 OR MORE

- Packages start at \$50 per person
(\$65 per person; includes all taxes and gratuities)

INFORMATION

- Beverage packages are available
- Additional fee may apply for pickup outside of downtown Chicago
- Visit chicagodinearound.com/show for further details

TO RESERVE, CALL (312) 437-3463 (DINE)