



NIC+JUNIOR'S

405 TAVERN WABASH

# EVENTS GUIDE

AN ELEVATED APPROACH TO PRIVATE DINING

312-546-4449

[NICANDJUNIORS.COM/EVENTS](http://NICANDJUNIORS.COM/EVENTS)

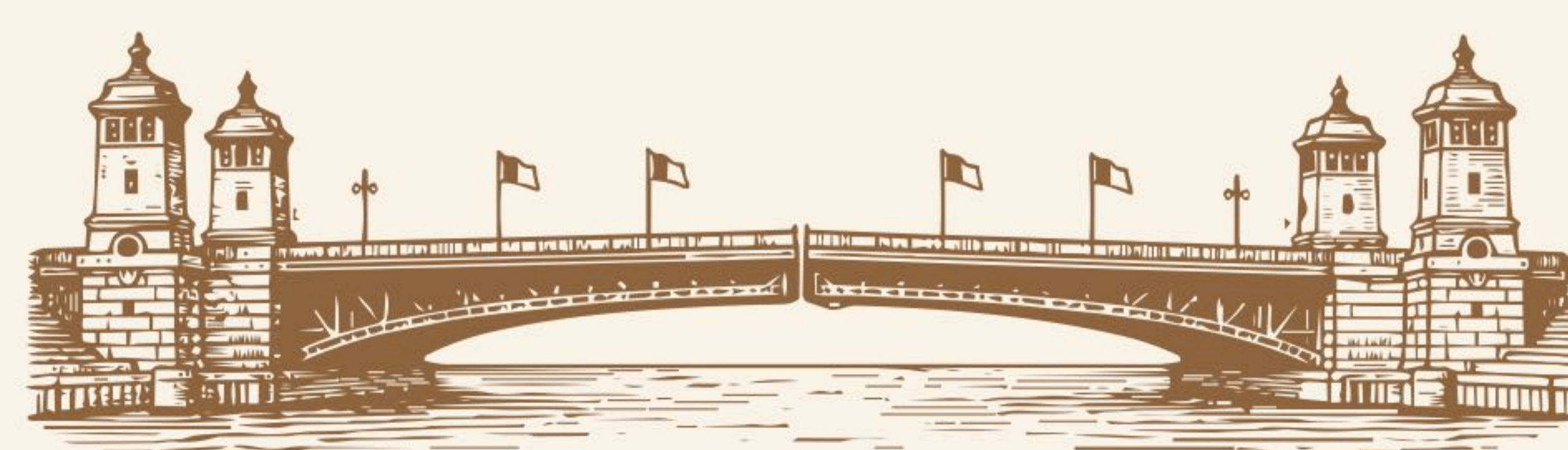
## CURATED. SEASONAL. UNFORGETTABLE

Nic & Junior's is a neighborhood tavern with a white tablecloth approach. Junior Borges — a Brazilian-born James Beard recognized chef who has cooked alongside some of the world's finest — brings that same level of craft to your corner table. Expect classic tavern fare, elevated. And woven throughout, the Brazilian flavors Junior grew up on.

Whether it's a celebratory dinner, cocktail reception, or multi-course tasting, we approach every event with the same commitment to quality, hospitality, and style - ensuring it's as seamless as it is memorable.

## BUYOUT OPTIONS

Pricing is based on F&B minimums for 3 hours of dining time and does not include taxes, fees or gratuity. Listed pricing may have flexibility based on specific event details; please inquire for more details.



# PRIVATE DINING ROOM

A private dining space for every occasion, with thoughtful personalized touches to make it yours.

## SEATED DINNER

Up to 20 guests  
Plated or family-style

## COCKTAIL RECEPTION

Up to 45 guests  
Passed hors d'oeuvres

## F&B MINIMUMS:

Sun–Wed | \$2,000  
Thurs–Sat | \$3,500

# DINING ROOM

A semi-private space with the restaurant's full ambiance, showcasing our beautiful open kitchen – perfect for social gatherings.

## SEATED DINNER

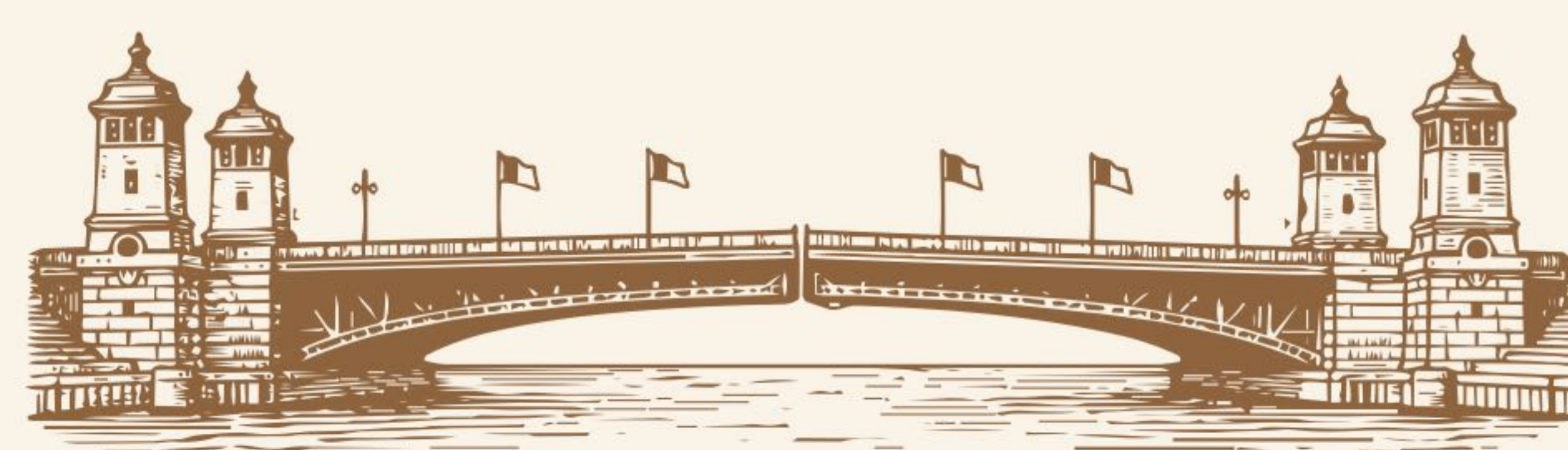
Up to 35 guests  
Plated or family-style

## COCKTAIL RECEPTION

Up to 60 guests  
Passed hors d'oeuvres

## F&B MINIMUMS:

Sun–Wed | \$3,000  
Thurs–Sat | \$6,000



# FULL RESTAURANT

Dream big—share your vision, and we'll bring it to life, from start to finish.

## PRIVATE EVENT

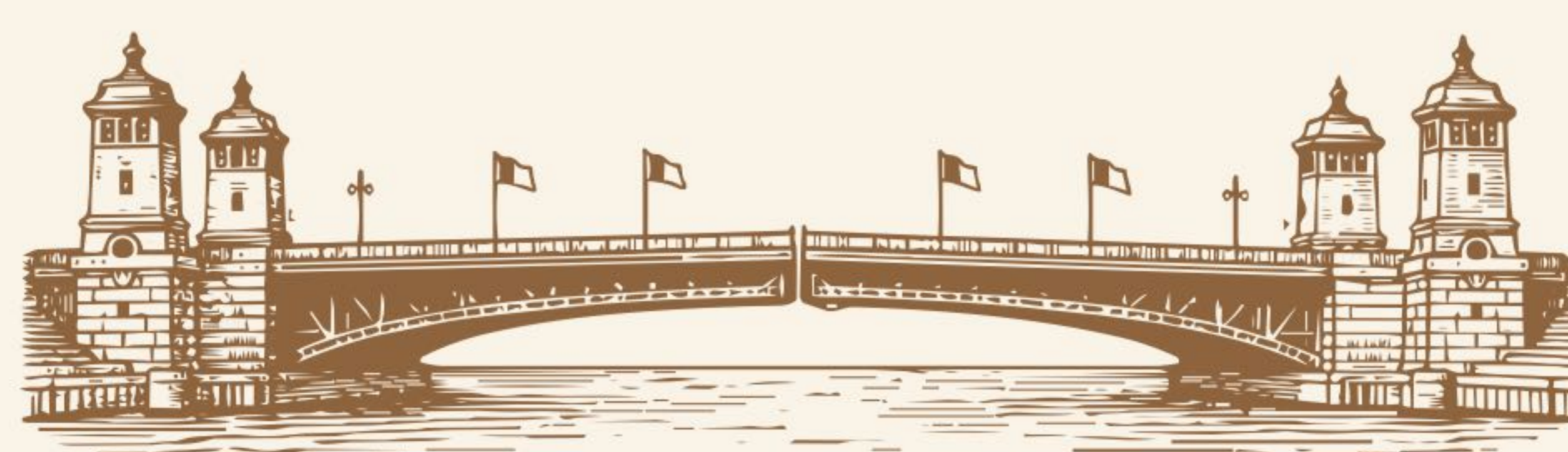
Up to 85 guests  
Passed Food, Chef Stations,  
Curated buffet

## F&B MINIMUMS

Sun–Wed | \$8,000  
Thurs–Sat | \$12,000

## FOR SMALLER PARTIES (FEWER THAN 20 GUESTS)

We specialize in creating intimate, memorable experiences. Partner with our events concierge to craft a custom menu and setting that reflects your vision.



# SEASONAL MENU FAMILY STYLE

**\$85/PERSON**

Includes Coffee and Tea Service

**FOR THE TABLE**

Pao De Queijo

**STARTER**

River North Caesar

Brazilian Cheese Fritters

Shrimp Cocktail +\$5

**PASTA**

Rigatoni alla Vodka

Crab Spaghetti +\$8

**MAINS** CHOICE OF

Ora King Salmon

Hokkaido Scallop Risotto

Chicken Paillard

Grilled 6oz Wagyu Picanha +\$15

**DESSERT**

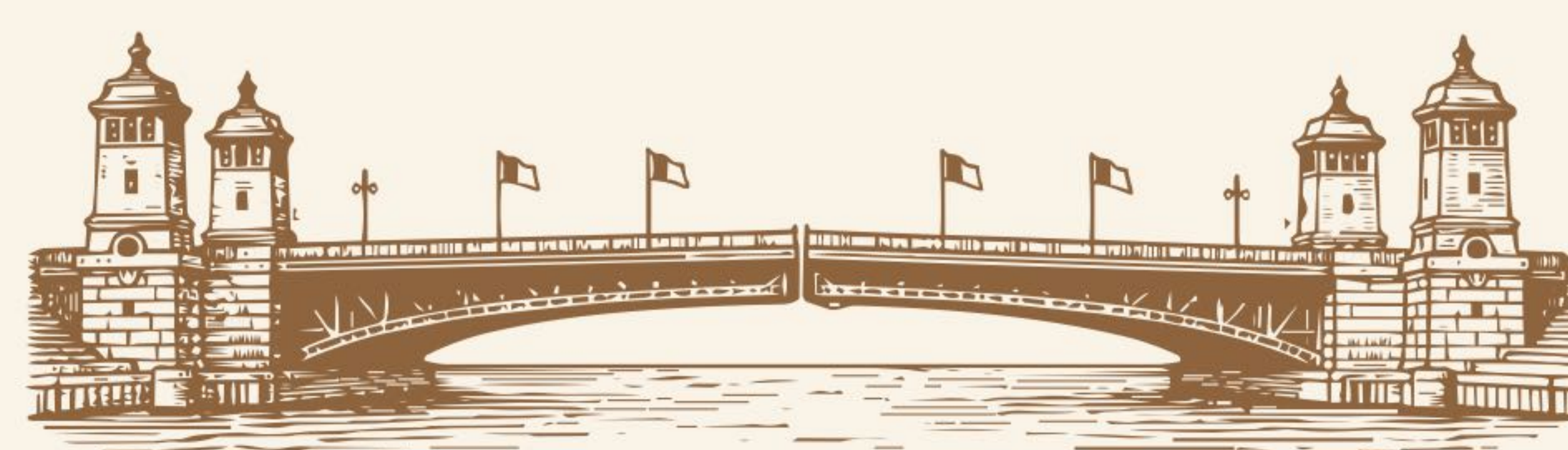
Brigadeiro Tiramisu

Soft Serve

Seasonal Sorbet



OUR MENUS CHANGE WITH THE SEASONS, GUIDED BY  
INGREDIENT AVAILABILITY AND THE CHEF'S INSPIRATION.



# SEASONAL MENU FAMILY STYLE

**\$105/PERSON**

Includes Coffee and Tea Service

## FOR THE TABLE

Pao De Queijo

Oysters on the half shell

Seafood tower +\$45 per person

## STARTER

River North Caesar

Brazilian Cheese Fritters

Shrimp Cocktail

## PASTA

Rigatoni alla Vodka

Crab Spaghetti

## MAINS CHOICE OF

Hokkaido Scallop Risotto

10oz Wagyu Picanha

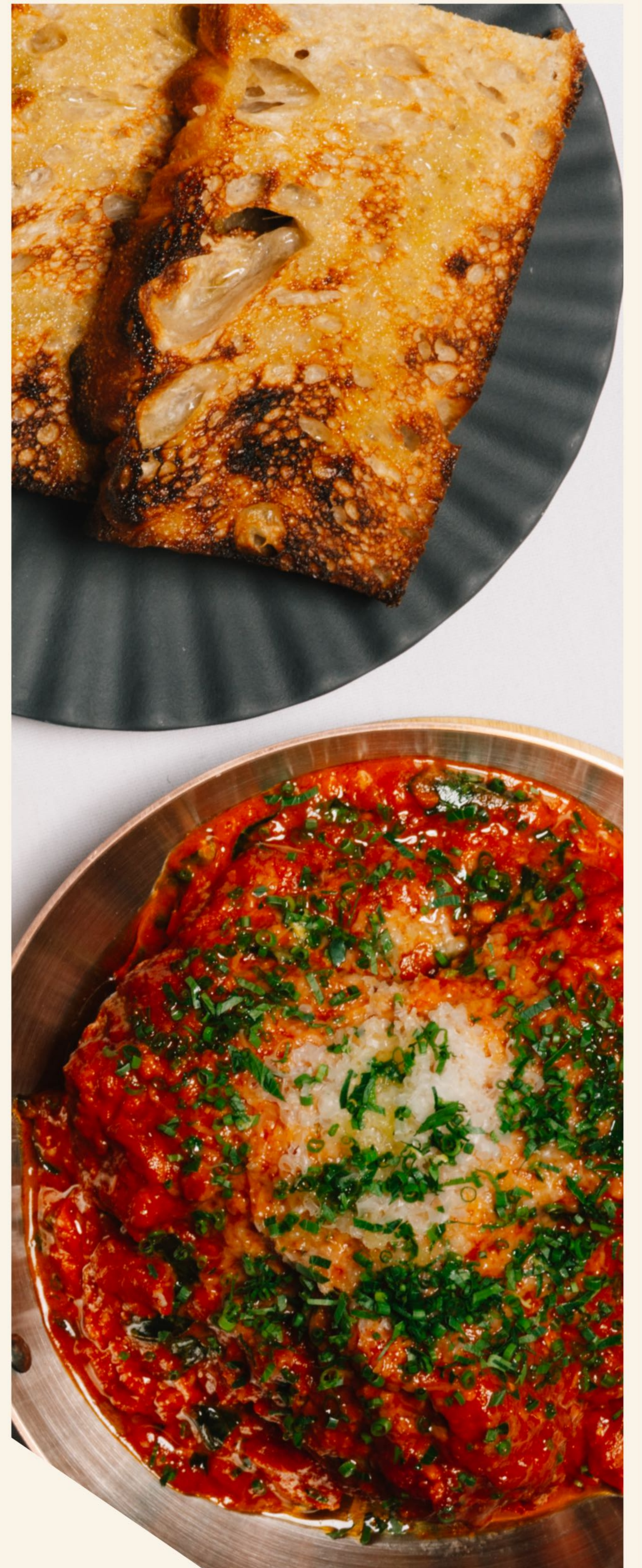
20oz Boneless Prime Rib-eye +\$15 per person

## DESSERT

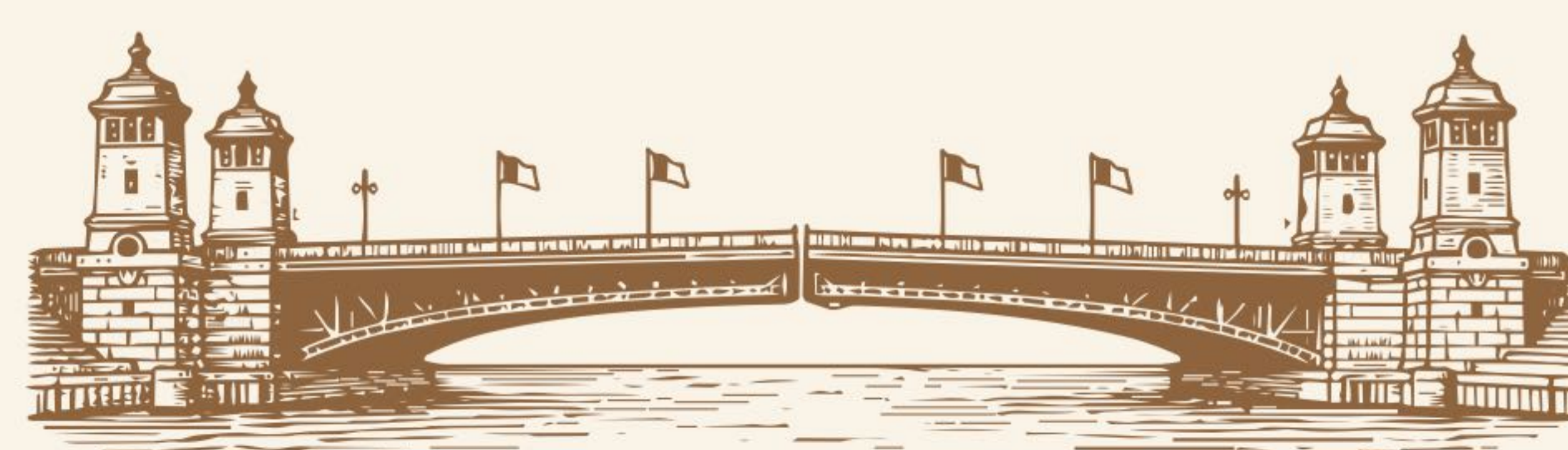
Brigadeiro Tiramisu

Soft Serve

Seasonal Sorbet



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## SEASONAL MENU

# THREE COURSE PLATED

**\$85/PERSON**

ONE SELECTION FROM EACH CATEGORY

Includes Coffee and Tea Service

## FOR THE TABLE

Pao De Queijo

## SALAD

Butter Lettuce

River North Caesar

Roasted Beet Salad

## MAINS

Rigatoni Vodka

Ora King Salmon

6oz Wagyu Picanha +15

## DESSERT

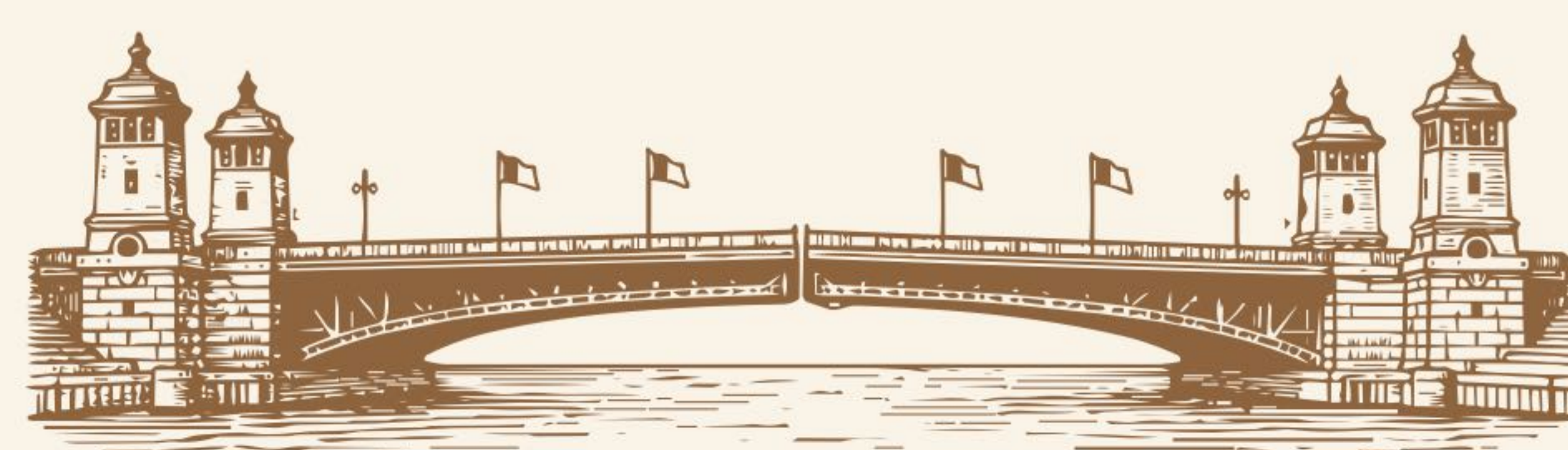
Brigadeiro Tiramisu

Soft Serve

Seasonal Sorbet



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## SEASONAL MENU

# FOUR COURSE PLATED

**\$105/PERSON**

ONE SELECTION FROM EACH CATEGORY

Includes Coffee and Tea Service

### FOR THE TABLE

Pao De Queijo

Shrimp Cocktail

### SALAD

Butter Lettuce

River North Caesar

Roasted Beet Salad

### MAINS

Rigatoni Vodka

Ora King Salmon

6oz Wagyu Picanha

### DESSERT

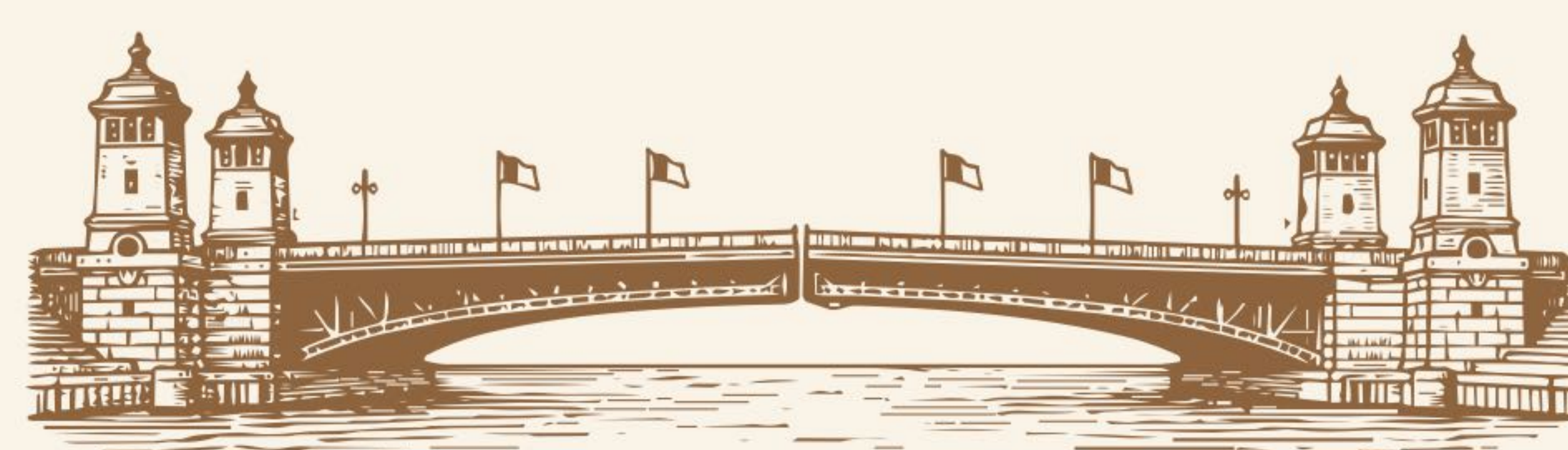
Brigadeiro Tiramisu

Soft Serve

Seasonal Sorbet



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# BEVERAGE PACKAGES

## CONSUMPTION BAR PACKAGE

Allows your guests to order from the full array of our bar offerings. The final bar bill is based on consumption and is paid at the conclusion of the event.

Wine is priced by the bottle, cocktails and beer are priced per drink.

## CONSUMPTION BAR PACKAGE

Allows your guests to order from the full array of our bar offerings. The final bar bill is based on consumption and is paid at the conclusion of the event.

### **Beer, Wine + Soda | \$50 per person**

All bottled beers, featured red wine, featured white wine, sparkling wine, sodas, iced tea.

### **House Package | \$65 per person**

House spirits, all bottled beer, featured red wine, featured white wine, sparkling wine, sodas, iced tea

### **Premium Package | \$75 per person**

Premium brand liquors, all bottled beer, featured red wine, featured white wine, sparkling wine, sodas, iced tea

FOR ADDITIONAL OFFERINGS OR SPECIAL REQUESTS, PLEASE CONTACT US, AND OUR BEVERAGE DIRECTOR WOULD BE PLEASED TO ASSIST YOU WITH YOUR SELECTIONS.



# LET'S PLAN SOMETHING MEMORABLE

We believe every gathering deserves intention, creativity, and care. When you host with Nic + Junior's, you're choosing a culinary partnership—where every detail is considered, and every event is approached with the same creative care we bring to our nightly service.

EVENTS@NICANDJUNIORS.COM  
312-546-4449

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CHICAGO, IL 60622

