


mercadito 
chicago



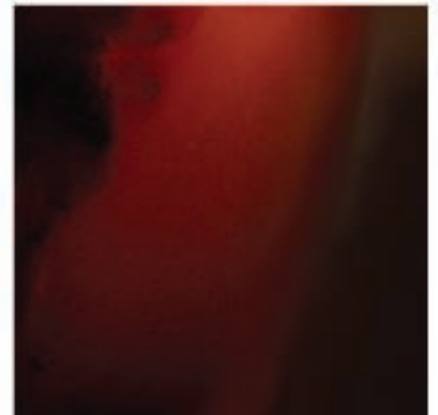
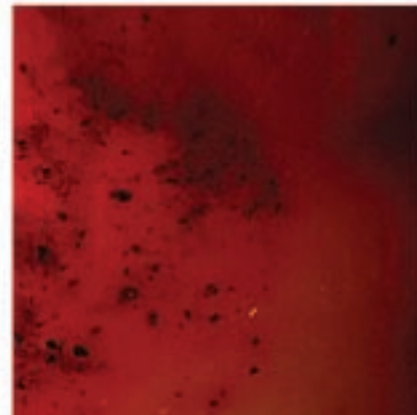
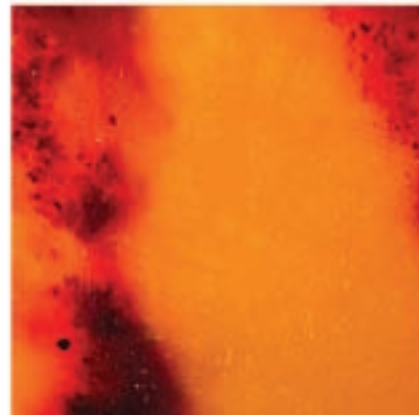
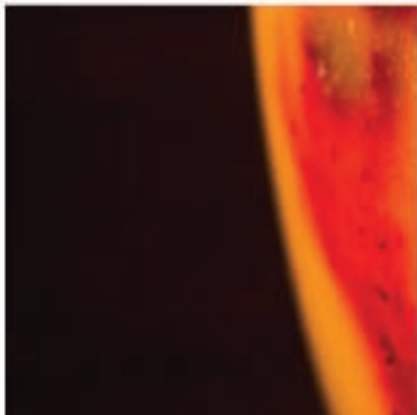
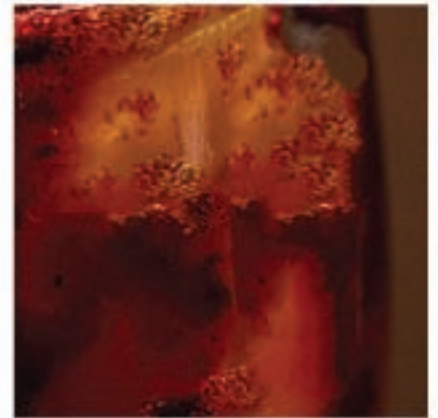
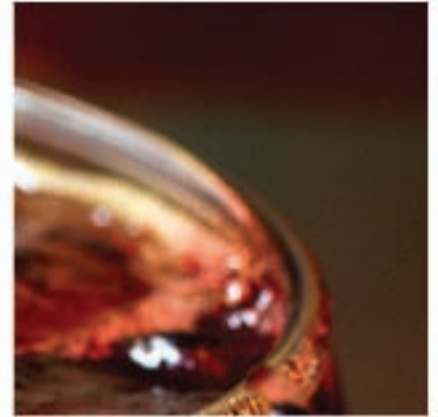
private
parties



welcome to mercadito

Expertly blending traditional Mexico with creative interpretations of local and seasonal ingredients is the inspiration behind Mercadito restaurants. Spanish for "little market," Mercadito is modeled after the markets chef Patricio Sandoval shopped at while growing up in his native Mexico. His muse is the cuisine of the southern region but when mixed with his own style he creates authentic dishes with an added flair.

Mercadito boasts an equally charming ambience. Natural wood and earth tones gives way to a veritable explosion of colors inherent not only in the food but also in the decor. The unique ambience and the outstanding food, makes Mercadito an ideal place to hold your next event.



locations



chicago

108 w kinzie st
chicago, il 60654
t- 312.329.9555
f- 312.329.0454
wendy@mercaditorestaurants.com



avenue b

179 ave b
new york, ny 10009
t- 212.529.6490
f- 212.529.3617
events@mercaditorestaurants.com



grove

100 7th ave south
new york, ny 10014
t- 212.647.0830
f- 212.647.0910
events@mercaditorestaurants.com



cantina

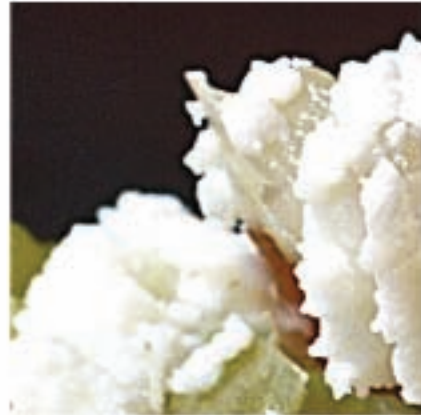
172 ave b
new york, ny 10009
t- 212.388.1750
f- 212.388.0219
events@mercaditorestaurants.com



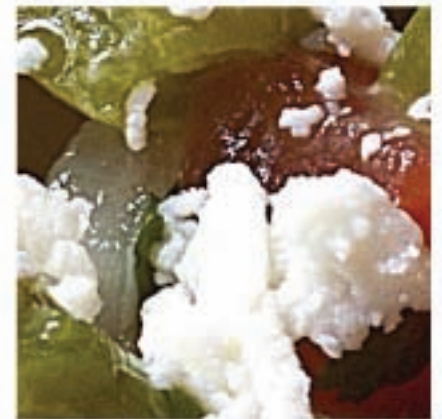
midtown

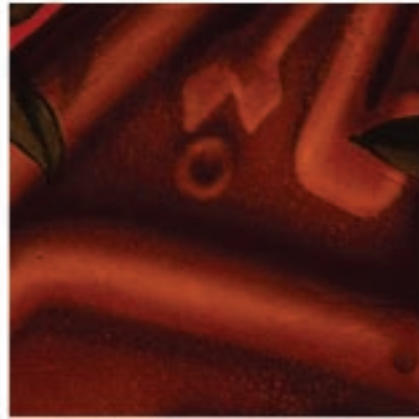
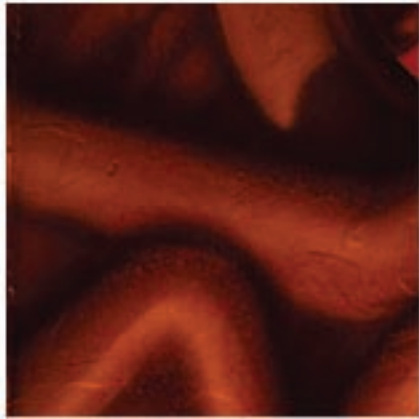
3252 ne first ave
miami, fl 33137
t- 786.369.0430
events@mercaditorestaurants.com

the food



With years of experience under his belt, Chef Patricio Sandoval brings his creativity to Mercadito restaurants. Fresh, local and seasonal is the mantra for this chef, using only the freshest ingredients possible in every aspect of the menu while also taking advantage of the local and seasonal produce from the surrounding area. Each expertly crafted dish is packed with flavor, only to be enhanced by the quality of ingredients.

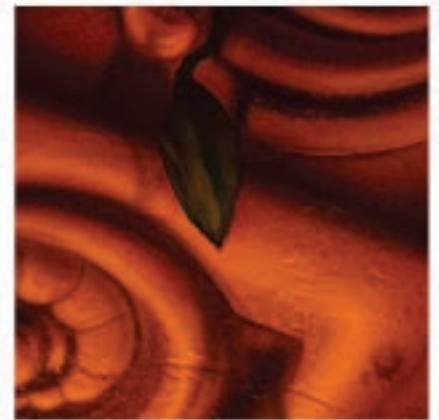


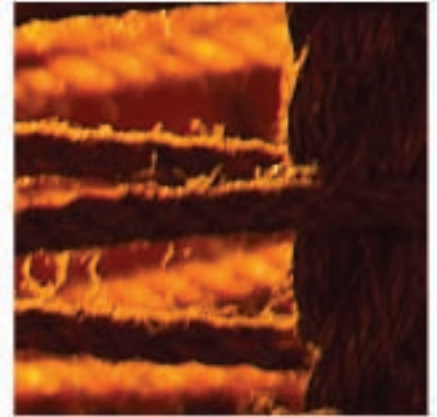
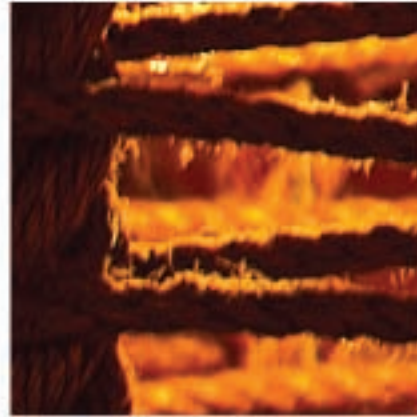
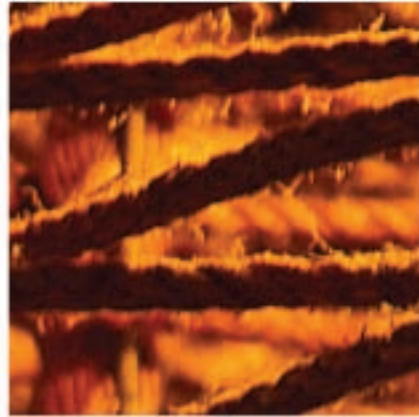


the art

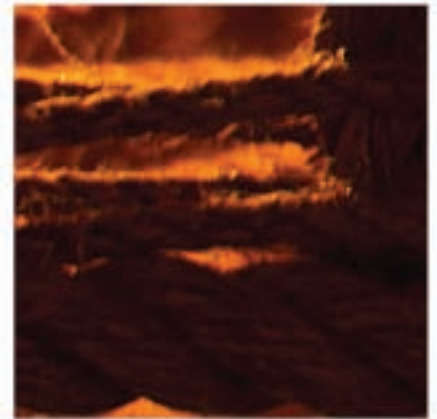


Mercadito's art is hand painted by Erni Vales, who is best known for the development of 3D graffiti, which has influenced thousands of followers worldwide. Erni Vales recently became a creative powerhouse with many successful projects from large scale murals, to art directing films and videos, fashion, photography to restaurant and nightclub interior design.

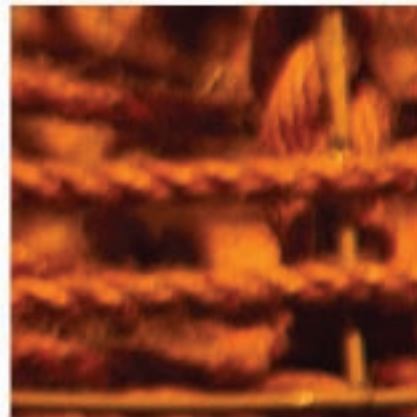




The design of Mercadito Restaurants is in hands of the highly creative design firm, Seed Design Studio. Their specialization is creating innovative environments for the hospitality industry. Seed Design Studio mixes contemporary art elements to create fresh and bold brands. The designers set off to elaborate on different approachable spaces to create the overall experience; going from a comfortable dining room to a modern lounge, which includes custom designed communal tables, banquettes and bars. Seed Design Studio creates multiple experiences in one space to meet every guests' needs.



the
design

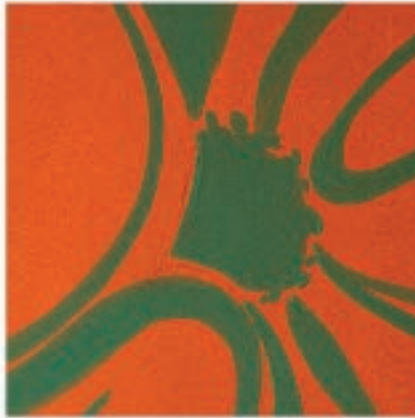




the menu



Plan your next birthday, office party, or event at Mercadito Chicago. For parties of seven or more we offer a range of menus and options to fit any budget and palate. In the following pages you will find food menus for seated and cocktail receptions; and beverage open bar options. We encourage you to decide on the format of your party (seated or cocktail) and then chose from the open bar options. Please contact us if you need assistance with the choices, we are happy to help you plan a memorable event that will exceed your expectations.



seated party

Mercadito's menus are designed to be shared with your choices being served family style in the center of the table. We have four menu options explained below for your consideration.

(Parties of seven or are required to choose from the following menu options. Parties of 15 or more must email your choice 24 hours prior to the party.)

Canastita

\$30 per guest

Start with a guacamole tasting of three followed by a salsa tasting of two, then your choice of four types of tacos, two sides, and a dessert tasting*

Canasta

\$35 per guest

Start with a guacamole tasting of three followed by a salsa tasting of two, then your choice of two types of ceviches, your choice of four types of tacos, two sides, and a dessert tasting*

Canastota

\$40 per guest

Start with a guacamole tasting of three followed by a salsa tasting of two, then your choice of two types of botanas, your choice of four types of tacos, two sides, and a dessert tasting*

Super Canasta

\$45 per guest

Start with a guacamole tasting of three followed by a salsa tasting of two, two types of ceviche, 2 botanas, then your choice of four types of tacos, two sides, and a dessert tasting*

add 1 side for \$2 per guest

add 1 extra type of taco for \$3.5 per guest



cocktail party

Below are different cocktail party options of passed botanas (hors d'oeuvres) based on the duration of your party and the quantity of food served. Minimums will apply

Light Botanas

1 hour, \$15 per guest

Choice of two different guacamoles, two different salsas, one mini botana, and two different types of mini tacos

2 hours, \$22 per guest

Three different guacamoles, three different salsas, two different mini botanas, and four different types of mini tacos

3 hours, \$28 per guest

Three different guacamoles, three different salsas, three different mini botanas, and five different types of mini tacos, and one dessert

Medium Botanas

1 hour, \$20 per guest

Two different guacamoles, two different salsas, one mini botana, one ceviche, and three different types of mini tacos

2 hours, \$30 per guest

Three different guacamoles, three different salsas, two different mini botanas, two different ceviches, and four different types of mini tacos

3 hours, \$42 per guest

Three different guacamoles, three different salsas, three different mini botanas, two ceviches, and six types of mini tacos, and one dessert



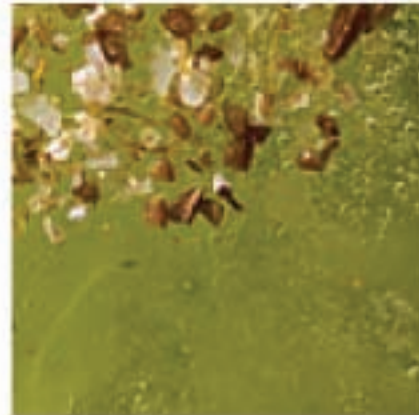
beverage options

Mercadito's open bar options include our specialty cocktails & our margaritas made with our house tequila, Mexican beers, house white and red wines and all tequilas depending on your package of choice. Spirits shots are not included.

If open bar is not your choice, a consumption based option is available.



	Tier 1 (Beverages \$11.5 & Under) Price Per Guest	Tier 2 (Beverages \$13 & Under) Price Per Guest	Tier 3 (Beverages \$15 & Under) Price Per Guest
Open bar 1st hour	\$25	\$30	\$35
Open bar Add 2nd hour	\$20	\$25	\$30
Open bar Add 3rd hour	\$15	\$20	\$25
Open bar Add 4th hour	\$10	\$15	\$20



our spaces



Bar
Seated: 12



Communal Table
Seated: 6-24



Main Level Lounge
Seated: 30
Cocktail Reception: 45



Dining Banquettes "El Mural"
Seated: 7-44
Cocktail Reception: Up To 65



Center Dining Tables
Seated: between 7 and 12

What style of party can I have?

We offer cocktail parties, sit-down dinners, or a combination of both. Please review the description of our spaces mentioned before to determine what your needs are. For both cocktail parties and sit-down dinners all of your food choices will be served family style. If you have a combination of both cocktail and sit-down the guacamole and salsa will be served during the cocktail hour with the remaining dishes served at the table.

Is there a minimum amount to spend?

Sometimes. Food and beverage minimums are determined based on day of the week, time of the night, and duration of the party.

What does food and beverage minimum mean?

Based on the day of the week, start time and duration, the party will be given a dollar amount that must be met in food and beverages. After you choose the menu and drink options, if less than the minimum, you will be charged the difference. If it is more than the minimum, the higher amount will be charged.

How long is my party?

Based on the package you secure, your party begins at the time of the reservation and ends at the end of the duration of the package. Therefore it is very important that all of your guests arrive on time. **Please note that we do not seat incomplete parties.** If after 10 minutes after your reservation your party is still incomplete, we have the right to use your table for other reservations. We will then do our best to accommodate your whole party after everyone has arrived.

What time can my party begin?

Your party can begin anytime between the hours of 5-7, 8-8:30 or 10pm or later any night of the week. If you wish for your party to start at another time, a minimum will be required.

What happens if we stay longer than the agreed time?

Based on the number of people, we will give you an estimate of length for your party. Staying longer has an extra charge of \$15 per person of food and beverage consumption for every 1/2 hour, plus tax and 20% gratuity. However, we plan our reservations based on large parties being 2 hours. It is extremely important that you let us know if you plan on staying longer.

What happens if my party increases?

Due to our limited space and demand, we strongly recommend that you let us know if there is an increase of number of people as soon as possible. While we will make every effort to accommodate your request, changes can only be guaranteed based on available space.

What happens if I bring less people?

Notify the host or manager before you are seated, otherwise you will be charged based on the original number of guests.

What happens if I arrive with more people than agreed upon?

We plan based on having the number of people guaranteed, the space assigned for your party will only fit the number of guests agreed on. While we can try to accommodate, if you arrive with more people, we cannot longer guarantee the original reservation specifications will apply.

Can we substitute menu items?

We are happy to make substitutions and customize a menu to your liking as long as it follows our restaurant policies and menu guidelines.

Is there a corkage fee or a fee if we bring a cake?

There is a corkage fee of \$25 per bottle. If you bring a cake, we will be glad to serve it for you at no extra charge.

How will I be charged?

If your party is 20 people, the credit card provided will be charged a 50% deposit 24 hrs prior to the event. Cancellations made after this will be refunded \$15 per person in the form of gift certificates. For buyouts, a non-refundable deposit of 50% of the minimum agreed will be charged five days prior to the event. The remaining 50% and any additional charges will be settled at the end of the event.

Is gratuity required?

A service charge of 20% is added to parties of 6 or more.

How do I reserve my private event?

Contact the restaurant's private event coordinator or go to our website www.mercaditorestaurants.com