

Thank you for considering Club Lucky for your special event. Enclosed you will find our Family Style menus. Our complementary personalized event planning staff can help you choose from our extensive main menu.

There are many options available to suit your palate as well as your budget. We suggest a meal consisting of an Appetizer, Salad, Pasta Entrée, House Specialty Entree and Dessert. However we will make every effort to honor any request you may have or customize a menu for your special event.

Club Lucky is Bucktown/Wicker Park's most popular restaurant specializing in Traditional Italian food served family style. The design is that of a 1940's supper club, a unique cocktail lounge, three outdoor patios, and a private dining room on the verge of the 1950's. From the antique martini shaker collection to the oversized tables and booths and the warm lighting you and your guests will feel right at home.

The atmosphere is casual, portions are generous and the prices are reasonable.

We can accommodate parties up to 35 in our private room (The Club Room), from 130-250 in our main dining room, and access to our unique cocktail lounge. If you are planning your next event at your home or business office, let us cater your special occasion with party sized pans that can accommodate any amount of guests.

If you are planning a social or corporate lunch or dinner event in the Chicago area, Club Lucky is the perfect place for a worry free event booking. Our easy access off the Kennedy Expressway (only 5 blocks west on North Ave.) is just minutes from the Loop & Downtown Hotels.

Please do not hesitate to contact us at (773) 227-2300 or Email us at <u>office@clubluckychicago.com</u> with any questions. We look forward to helping you in creating that unique party for you and your guests.

••• Good Food & Fun! •••

Sincerely,

Jim Higgins - Owner

Thomas Kleiner - Executive General Manager Thomas & Kleiner 7/24



2- Appetizer 1-Salad

1- Dessert

1- Pasta Entrée,

40.95 per person

21.95 ages 5-11

1- House Specialty Entrée

FAMILY STYLE MENU CHOOSE



- 2-Salads Club Lucky 2- Pasta Entrées 1- House Specialty Entrée
  - 1- Dessert

47.95 per person 24.95 ages 5-11

#### Customized menus available. Ask party planner

*tarters* Our Famous Freshly Baked Homemade Italian Bread Served With Whipped Butter

### <mark>b petizers</mark> First Course

Bruschetta Fried Calamari +\$2 Grilled Calamari +\$2 Calabrese Calamari +\$2 Seafood Salad

Fried Ravioli Pizza Bread Sausage & Peppers

Mozzarella Friti Meat & Cheese Antipasti Board +\$5 Club Lucky **Melrose Pepper** Caesar String Bean Lettuce & Tomato Caprese

# Pasta Entrees Third Course

**Rigatoni Mushrooms** Linguine Aglio e Olio Fettuccine Alfredo Spaghetti Marinara w/ Sausage Spaghetti Marinara w/ Meatballs **Rigatoni with Veal Meatballs** Linguine Primavera 8 Finger Cavatelli

Penne Arrabbiata Linguine Aglio e Olio w/ Broccoli Penne Marinara Rigatoni w/ Three Cheese Fusilli Bolognese

Lasagna Marinara +\$5 Lasagna Bolognese +\$6 Cheese Ravioli +\$5 Chicken Tortellini + \$5 Fettuccine De Campo +\$6 Linguine w/ Clams (red or white) +\$6 Fettuccine Alfredo w/ Chicken +\$6 Linguine Aglioe Olio w/ Broccoli & Shrimp + \$9

Second Course Salads

Whole Wheat Pasta Available for Substitution at No Charge.

### House Specialty Entrees

**Chicken Vesuvio with Roasted Potatoes Chicken Oreganato with Roasted Potatoes** Chicken Parmigiana, Francese, Marsala, or Piccata Giambotta (Sausage & Peppers w/ Roasted Potatoes)

Eggplant Parmigiana +\$6 Baby Back Ribs (BBQ or Calabrese) +\$10 Veal Francese, Marsala, or Piccata +\$12 Filet Oreganato\*\* +\$17 Salmon Vesuvio or Oreganato + \$14

Gluten Free Pasta Available + \$1Per Person

### Sides

Choose any Vegetable side for an additional \$2.00 or a Meat Side for \$3.00

Sautéed Spinach **Roasted Peppers in Olive Oil Italian Potato Salad** Parmesan Whipped Potatoes Steamed Broccoli **Roasted Garlic** Roasted Vesuvio Potatoes

Italian Sausage Meatballs Veal Meatballs

### Desserts Fourth Course

Choose one or substitute Our Signature Special Dessert Assortment Tray consisting of Cheesecake, Tiramisu, Cannoli, Chocolate Cake, & Ginger Carrot Cake +\$4.50

Amaretto Ricotta Cheesecake Spumoni\*

Lemon Italian Ice Buttermilk Chocolate Layer Cake Homemade Ice Cream & Gelatos

Cannoli\* Ginger Carrot Cake Tiramisu

Beverages Freshly Brewed Coffee, Freshly Brewed Decaffeinated Coffee, Iced Tea, and Hot Tea

7/24

♦♦ Above Prices Does Not Include Tax or Gratuity ♦♦ Prices Are Subject To Change ♦♦ \* Dish Contains Nuts \*\*These items are served raw or cooked to order - Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of food borne illness.

# BAR OPTIONS & WINE LIST



Club Lucky requires all gueses conc Packages are priced per person.

### CHOOSE YOUR PARTY S BAR PACKAGE(S):

# Host Bar Package

All Beverages charged on a per consumption basis and is paid by the event Host. \$95 Bartender Service Fee to apply for Host Bar Well Spirits
Premium Spirits
Wines by the glass\$10.00 - \$15.00
BottledWaters\$3.50
Bottled Domestic & Craft Beer\$5.00 - \$7.00
Imported Beer

# Premium Package

Premium Liquors, Imported and Domestic Bottled Beers, House Wines, Sodas, Juices, & Bottled Waters
Two Hours\$39.00 pp
Three Hours\$45.00 pp

Premium Bar Package does not include martinis, shots, single malts, special bourbons, ports, cognac, grappa, or super premium alcohol (unless prior approval received from Host). Available only on a consumption basis and added to bill. Charges apply to all guests 21 years of age and older in attendance of event. Available for 30 guests or more

# Martini Package

♦♦ Add our famous Killer Martini List to the Premium Bar Package for an additional \$6.00 per martini ♦♦

### Beer & Wine Package

Imported and Domestic Bottled Beers, House Wines, Sodas, Juices, Bottled Waters

Available for 30 guests or more

Two Hours	2
Three Hours\$ 40.00pp	)

## Upgraded Wine Package

◆ Upgrade any Bar Package to include our Premium Multi-Varietal Wine Selection for an additional \$6.00 pp ◆

## Proscecco Toast or Lemoncllo Service

♦♦ \$6.00/person ♦♦

Wine List

Please see our Wine List for Wine by the Glass, Bottle and Carafe Pricing

### Cash Bar

 Not avbailable Friday, Saturday, or Sunday.
 \$95 Bartender Service Fee to apply for Cash Bars.

 Cash Bar Prices Available Upon Request. Above prices are approximations. Actual prices are subject to specific alcohol content.
 7/24

♦ ♦ Above Prices Does Not Include Tax or Gratuity ♦ ♦

♦ ♦ Prices Are Subject To Change ♦ ♦

◆ Club Lucky reserved the right to discontinue beverage service to event attendees at any point in time if over consumption is suspected. Determination is at the sole discretion of the restaurant operator and no credit for purchase will be issued. All guests consuming alcohol to provide valid identification ◆◆

# GENERAL BANQUET INFORMATION



#### GUARANTEE

A final confirmation or guaranteed number of guests is required three business days prior to the function. The guaranteed number of guests is considered final, not available for reduction and charges will be made accordingly. All charges will be based upon the guaranteed minimums or the actual number of guest whichever is greater. Gift Certificates may not be purchased to reach minimums. Menu selections are required no later than 30 days prior to your event or 3 weeks after booking, whichever comes first.

#### SUGGESTED GRATUITY

For your convenience, a 20% gratuity is suggested but it is not mandatory. It is restaurant policy that guests have the unrestricted right to determine the final amount of gratuity free from compulsion or negotiation.

#### DEPOSITS & FINAL PAYMENTS

A Modest deposit of the estimated function cost is due at the time of reservation payable by credit card or check. The final payment is due upon presentation of bill at the end of the event. Personal or company checks <u>will not be accepted</u> for final payment. All Deposits will be deducted from your final guest check.

#### CANCELLATIONS

Deposits are refundable up to 60 days prior to function. If a cancellation occurs within these 60 days, the deposits will be forfeited. If Club Lucky is able to rebook the space, all or a portion of the deposit may be refunded.

#### **CLUB ROOM MINIMUMS**

Club Lucky does not automatically levy a "room charge, sales minimum or event fee," instead; during regular business hours we have established a minimum final guest count of 30 adults. If the 30 adult guest minimum is not met on Friday & Saturday evenings, Club Lucky reserves the right to seat other guests in the Club Room, relocate your event within the restaurant, or charge an additional room rental charge of \$80.00 per person not in attendnce.. Sunday through Thursday minimums (if any) differ depending on start time, day of event, and time of year.

#### MISCELLANEOUS CHARGES

We ask that guests get management approval before bringing in any outside food and/or beverage. If you choose to bring in your own special event cake, a \$5.00 per person cake cutting/serving fee will apply. For wine there is a \$25.00 (750ml - 2 bottle maximum) or \$45.00 (Magnum - only one bottle maximum) per bottle corkage fee.

#### VALET & STREET PARKING

Valet parking is available at standard rates on a per car basis during evening business hours. If valet service is required during other hours a \$100.00 per valet attendant service charge plus standard rates and minimum per car will apply. Please also note that **much of the immediate area does not have Permit Parking** so your guests are welcome to use street parking.

#### MENU SELECTION & CUSTOMIZED MENU CARDS

Menu selections must be confirmed no later than 30 days prior to the event. Our sales staff can present your menu and a personalized message on a customized printed menu card at each place setting for \$1.00 per card

#### DECORATIONS

You are welcome to bring your own decorations for your special event. We do ask that you do not use scotch tape on any surface. If tape is needed you may use blue painters tape only. No confetti, glitter, or anything similar.

#### ADDITONAL INFORMATION

#### www.clubluckychicago.com

Visit our website to find out about special events, promotional parties, join our mailing list, or receive more information about our restaurant. Contact our sales staff via email at office@clubluckychicago.com or call 773.227.2300

Notice - These items are cooked to order. Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of food borne illness. If you use a credit card, we will charge an additional 2.89% to help offset credit card processing costs. This amount is not more than what we pay in fees. We do not surcharge debit cards.

Club Lucky

MENU DESCRIPTIONS

Our Chefs have provided a list of descriptions to facilitate your selections from our family style menu.

Bruschetta Fried Calamari: Grilled Calamari: Fried Calamari Calabrese: Seafood Salad: Pizza Bread

Mozzarella Fritti: Fried Ravioli:

Sausage and Peppers: Meat & Cheese Board: Appetizers

Fresh Tomato, Basil Ricottá, Roasted Garlic and Olive Oil. Served with our own Spicy Cocktail Sauce and Fresh Lemon. Served with a Lemon-Vegetable Vinaigrette. Fried and Sautéed in Calabrese Cherry Peppers, Roasted Garlic, White Wine & Herbs Shrimp, Calamari and Scungilli with Olives, Celery and Lemon Oil Dressing.

Topped with Marinara, Romano, Mozzarella and Oregano.

Breaded Golden Fried Buffalo Mozzarella over Marinara with Fresh Basil Handmade Ravioli Filled with Ricotta & Spinach served with Special Marinara

Sweet and Spicy Italian Sausage With Marinated Peppers, Garlic & White Wine A Selection of Artisan Cheeses, Meats & Vegetables: Grana Padano, Fontinella, Prosciutto di Parma, Genoa Salami, Salami Calabrese, Mortadella w/ Pistachios, Roasted Bell Peppers, Mixed Olives, Artichoke Hearts and Ricotta Dolce Stuffed Mushrooms

### <u>Salads</u>

Club Lucky Salad:

Melrose Pepper Salad:

Caesar Salad: String Bean Salad: Caprese:

Rigatoni Mushrooms: Penne Arrabbiata: Fettuccine Alfredo: Fusilli Bolognese: Rigatoni with Veal Meatballs: Rigatoni with Three Cheese: 8 Finger Cavatelli: Fettuccine De Campo: Lasagna Marinara Lasagna Bolognese:

Chicken Tortellini: Linguine Primavera Cheese Ravioli: Linguine Aglio e Olio: Spaghetti or Penne Marinara: Linguine w/Clams:

Chicken Vesuvio\*\*: Baked Chicken Oreganato\*\*: Giambotta: Eggplant Parmigiana: Chicken Parmigiana: Filet Oreganato\*\*: Baby Back Ribs BBQ: Baby Back Ribs Calabrese Marsala (Veal or Chicken) Francese (Veal or Chicken) Piccata (Veal or Chicken) Salmon Vesuvio\*\* Salmon Oreganato\*\* Carrots, Celery, Tomato, Genoa Salami, Bermuda Onion, Fontinella Cheese, Sicilian Olives, Roasted Peppers, Pepperoncini, Romaine Lettuce & Italian Dressing Roasted Peppers, Tomato, Bermuda Onion, Fontinella Cheese, Sicilian Olives and Romaine Lettuce with Club Lucky Dressing. Romaine Lettuce, Homemade Croutons and Parmesan Cheese.

Green Beans, Tomato, Bermuda Onion, Cucumber, Blue Cheese & Italian dressing Mozzarella, Tomato, Black Pepper & Basil with Extra Virgin Olive Oil & Balsamic Syrup.

#### <u>Pasta Entrees</u>

Fresh Sautéed Mushrooms and our own Marinara.

With a spicy Tomato Sauce and lots of fresh Basil.

Traditional with Cream and Parmesan. (Also available with Grilled Chicken) with a rich veal and beef tomato ragu served with a creamy ricotta dolce. Baked with Escarole, fresh Mozzarella Cheese and Marinara. With Ricotta, Parmesan, Romano and fresh Basil.

Served with our Special Marinara Sauce.

Grilled Chicken, Asparagus, Roasted Tomato, Garlic and Olive Oil. Noodles layered with Ricotta, Spinach, Mozzarella and Tomato Sauce.

Noodles layered with Ricotta, Spinach, Mozzarella and Tomato Meat Sauce. Handmade Tortellini with Chicken Filling in a Light Tomato Basil Cream Sauce. With Broccoli, Mushrooms, & Roasted Tomatoes in Garlic & Herb EVOO or Marinara Homemade with Ricotta Cheese in a Tomato Basil Cream Sauce. In Olive Oile and Garlic. (Also available with Broccoli and/or Shrimp). Choice of pasta with our own Marinara. (Also available with sausage or meatballs). Fresh Manila clams tossed in garlic, herbs, and choice of red or white clam sauce.

### <u>House Specialty Entrees</u>

Our Chicago Specialty with White Wine, Roasted Garlic, Peas, & Potato Wedges. With White Wine, Oregano, Italian Parsley, Fresh Lemon Juice, and Potato Wedges Italian Sausage with Sautéed Onions, Mushrooms, red & green peppers & scallions. Layers of thinly sliced Eggplant baked with Provolone and Tomato Sauce. Lightly Breaded and Baked with Mozzarella, Parmesan, and Marinara Beef Tenderloin broiled with Garlic, Tomato, Roasted Red Pepper and Scallions. Italian style with our spicy BBQ Sauce and Italian Potato Salad or Roasted Potatoes Cherry Peppers, Roasted Garlic, White Wine & Fresh Herbs. Potato Salad or Potatoes Veal Medallion or Boneless Breast of Chicken with Mushrooms, Spinach, and Marsala Lightly breaded and sautéed with White Wine, Lemon, Mushrooms and Herb Butter. Veal Medallion or Boneless Breast of Chicken with White Wine, Capers, Tomatoes Our Chicago Specialty with White Wine, Roasted Garlic, Sweet Peas & Potato Wedges. With White Wine, Oregano Italian Parsely, Fresh Lemon Juice and Roasted Potatoes. (No aarlic).

\*\*These items are cooked to order. Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of food borne illness. 
I fyou use a credit card, we will charge an additional 2.89% to help offset credit card processing costs. This amount is not more than what we pay in fees. We do not surcharge debit cards. 7/24

BUCKTOW

Club Lucky

COCKTAIL PARTY & BUFFET TABLE

$\blacklozenge \blacklozenge \blacklozenge APPETIZERS \& FINGER FOOD \blacklozenge \blacklozenge \blacklozenge$	
Cold Pe	er Person
♦♦ ICED JUMBO SHRIMP – cocktail sauce (2 dozen minimum)	33.00/Dz
♦♦ TOMATO-BASIL BRUSCHETTAS – ricotta, roasted garlic, olive oil	2.50
♦♦ MINI TOOTHPICKED ITALIAN SANDWICH - genoa salami, fontinella cheese, marinated	
eggplant, lettuce, tomato, Club Lucky dressing	4.00
♦♦ MINI EGGPLANT ROLLS – grilled eggplant stuffed with Ricotta Cheese	3.75
STRING BEAN SALAD – green beans, tomato, Bermuda onion, cucumber, bleu cheese, and Club Lucky dressing	4.50
<ul> <li>CAPRESE - mozzarella, tomato, basil, olive oil, balsamic vinegar</li> </ul>	4.00
-	2.75
CAPRESE SKEWERS - mozzarella balls, cherry tomatoes, basil and olive oil	
<ul> <li>FISH SALAD – shrimp, calamari, scungilli with olives, celery, lemon oil dressing</li> <li>MEAT &amp; CHEESE BOARD – A Selection of Artisan Cheeses, Meats &amp; Vegetables: Grana Padano,</li> </ul>	4.75 6.00
Fontinella, Prosciutto di Parma, Genoa Salami, Salami Calabrese, Mortadella w/ Pistachios,	0.00
Roasted Bell Peppers, Mixed Olives, Artichokes Hearts & Ricotta Dolce Stuffed Mushrooms	
Hot	
GIAMBOTTA ON SKEWERS – Italian sausage, onions, mushrooms, sweet peppers	4.75
SAUSAGE AND PEPPERS – Italian sausage and green & red peppers with garlic and white wine	4.75
CHICKEN SKEWERS – chicken, onions, mushrooms, sweet peppers	4.75
SHRIMP SKEWERS – shrimp, onions, mushrooms, sweet peppers	5.75
MINI TOOTHPICKED VEAL MEATBALL SANDWICH - Italian herbs & spices, marinara sauce     MINI TOOTHPICKED VEAL PARMICIANA SANDWICH - margarelle - marinare	4.00 5.00
<ul> <li>MINI TOOTHPICKED VEAL PARMIGIANA SANDWICH - mozzarella, marinara</li> <li>MINI TOOTHPICKED FILET STEAK SANDWICH** - tender cooked to order, lettuce, tomato</li> </ul>	7.00
♦ MINI TOOTHPICKED SAUSAGE SANDWICH - our own marinara	4.00
MINI TOOTHPICKED CHICKEN SANDWICH - herbed mayonnaise, lettuce, tomato	4.00
MINI TOOTHPICKED EGGPLANT PARMIGANA SANDWICH	4.00
MINI TOOTHPICKED VEAL MEATBALLS - Italian herbs & spices, marinara sauce	4.00
<ul> <li>BABY BACK RIBS – BBQ or Calabrese Style</li> <li>MINI CRESPELLI ROLLS- crepes with ricotta, zucchini, special marinara</li> </ul>	6.00
<ul> <li>CHICKEN TORTELLINI – handmade in a light tomato basil cream sauce</li> </ul>	5.00 5.00
♦ FRIED RAVIOLI – handmade filled with ricotta & spinach in special marinara	5.00
CHEESE RAVIOLI - handmade, rich red sauce	5.00
PENNE ARRABBIATA or MARINARA – With a spicy Tomato Sauce and lots of fresh Basil	4.50
GRILLED CALAMARI - lemon-vegetable vinaigrette     GRILLED CALAMARI - lemon-vegetable vinaigrette	6.00
<ul> <li>FRIED CALAMARI - Served with our own Spicy Cocktail Sauce and Fresh Lemon</li> <li>FRIED CALAMARI CALABRÉSE - Fried and Sautéed in Calabrése Cherry Peppers,</li> </ul>	6.50
Roasted Garlic, White Wine & Fresh Herbs	6.50 4.00
BAKED CLAMS - garlic breadcrumbs, rich red sauce	6.00 6.00
♦ STEAMED CLAMS - red or white sauce	6.00
♦ ARANCINI - rice balls with mozzarella cheese, special marinara	4.75
RISOTTO - florentine or primavera	4.75
<ul> <li>PIZZA BREAD - marinara, romano, mozzarella, oregano</li> <li>MOZZARELLA FRITTI – Homemade Breaded Golden Fried Buffalo Mozzarella over Marinara w/ Fresh Basil</li> </ul>	3.50 4.50
	4.50
All cocktail parties and buffet events require a bar package	
and a minimum \$20.00 per person food purchase.	
♦ ♦ OTHER ITEMS AND CUSTOM MENUS AVAILABLE UPON REQUEST ◆	· 🔶
♦ COCKTAIL PARTY BAR PACKAGES AVAILABLE ABOVE PRICES DO NOT INCLUDE TAX AND GRATU	
**These items are cooked to order. Consuming raw or undercooked meats, poultry, shellfish, seafood, or eguincrease your risk of food borne illness.	gs may p offset <b>7/24</b>
<u> </u>	

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BUCKTOWN

OPEN SEVEN

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