

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 office@clubluckychicago.com with any questions. We look forward to helping you in creating that unique party for you and your guests.



Sincerely,

Jim Higgins - Owner

Thomas & Kleiner

Thomas Kleiner - Executive General Manager 7/24

Plassic

CHOOSE:

2- Appetizer

- 1-Salad
- 1- Pasta Entrée,
- 1- House Specialty Entrée

40.95 per person

1- Dessert



FAMILY STYLE MENU Chef's Choice

2-Salads

2- Pasta Entrées

1- House Specialty Entrée

1- Dessert

47.95 per person 24.95 ages 5-11

21.95 ages 5-11 Customized menus available. Ask party planner

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

ppetizers 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

Lasagna Marinara +\$5

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 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 Aglio e Olio w/ Broccoli & Shrimp + \$9

Second Course Salads

- ♦ Whole Wheat Pasta Available for Substitution at No Charge.
- ◆ Gluten Free Pasta Available + \$1Per Person

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

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

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

Cannoli*

Ginger Carrot Cake Buttermilk Chocolate Layer Cake Tiramisu Homemade Ice Cream & Gelatos

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

7/24

BAR OPTIONS & WINE LIST

Club Lucky

TRADITIONAL Italian FOOD + COCKTAIL LOUNGE

EST. 1990

Club Lucky requires all guests consuming alcohol to provide valid identification. Packages are priced per person.

CHOOSE YOUR PARTY S BAR PACKAGE(S):

Host Bar

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 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

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

Club Lucky

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 will not be accepted 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 attendance.. 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

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

Appetizers

Bruschetta Fresh Tomato, Basil Ricotta, Roasted Garlic and Olive Oil.

Fried Calamari: Served with our own Spicy Cocktail Sauce and Fresh Lemon.

Grilled Calamari: Served with a Lemon-Vegetable Vinaigrette.

Fried Calamari Calabrese: Fried and Sautéed in Calabrese Cherry Peppers, Roasted Garlic, White Wine & Herbs

Seafood Salad: Shrimp, Calamari and Scungilli with Olives, Celery and Lemon Oil Dressing.

Pizza Bread Topped with Marinara, Romano, Mozzarella and Oregano.

Mozzarella Fritti: Breaded Golden Fried Buffalo Mozzarella over Marinara with Fresh Basil Handmade

Fried Ravioli: Ravioli Filled with Ricotta & Spinach served with Special Marinara

Sausage and Peppers:

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

Salads

Club Lucky Salad: Carrots, Celery, Tomato, Genoa Salami, Bermuda Onion, Fontinella Cheese, Sicilian

Olives, Roasted Peppers, Pepperoncini, Romaine Lettuce & Italian Dressing

Melrose Pepper Salad: Roasted Peppers, Tomato, Bermuda Onion, Fontinella Cheese, Sicilian Olives

and Romaine Lettuce with Club Lucky Dressing.

Caesar Salad: Romaine Lettuce, Homemade Croutóns and Parmesan Cheese.

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

Pasta Entrees

Rigatoni Mushrooms: Fresh Sautéed Mushrooms and our own Marinara. **Penne Arrabbiata:** With a spicy Tomato Sauce and lots of fresh Basil.

Fettuccine Alfredo: Traditional with Cream and Parmesan. (Also available with Grilled Chicken)
Fusilli Bolognese: with a rich veal and beef tomato ragu served with a creamy ricotta dolce.

Rigatoni with Veal Meatballs: Baked with Escarole, fresh Mozzarella Cheese and Marinara.

Rigatoni with Three Cheese: With Ricotta, Parmesan, Romano and fresh Basil.

8 Finger Cavatelli: Served with our Special Marinara Sauce.

Fettuccine De Campo: Grilled Chicken, Asparagus, Roasted Tomato, Garlic and Olive Oil.

Lasagna Marinara Noodles layered with Ricotta, Spinach, Mozzarella and Tomato Sauce.

Noodles layered with Ricotta, Spinach, Mozzarella and Tomato Meat Sauce.

Chicken Tortellini: Handmade Tortellini with Chicken Filling in a Light Tomato Basil Cream Sauce.

With Broccoli, Mushrooms, & Roasted Tomatoes in Garlic & Herb EVOO or Marinara

Cheese Ravioli: Homemade with Ricotta, Cheese in a Tomato Basil Cream Sauce.

Cheese Ravioli:Homemade with Ricotta Cheese in a Tomato Basil Cream Sauce.Linguine Aglio e Olio:In Olive Oile and Garlic. (Also available with Broccoli and/or Shrimp).

Spaghetti or Penne Marinara: Choice of pasta with our own Marinara. (Also available with sausage or meatballs). Linguine w/Clams: Fresh Manila clams tossed in garlic, herbs, and choice of red or white clam sauce.

House Specialty Entrees

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)

Piccata (Veal or Chicken)
Salmon Vesuvio**

Salmon Oreganato**

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, Peas, & Potato Wedges.

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 carlic)

garlic).

^{**}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

◆ APPETIZERS & FINGER FOOD ◆◆◆

◆◆◆ APPEIIZERS & FINGER FOOD ◆◆◆	
<u>Cold</u>	Per Person
 ♦♦ ICED JUMBO SHRIMP – cocktail sauce (2 dozen minimum) ♦♦ TOMATO-BASIL BRUSCHETTAS – ricotta, roasted garlic, olive oil ♦♦ MINI TOOTHPICKED ITALIAN SANDWICH - genoa salami, fontinella cheese, marinated 	33.00/Dz 2.50
eggplant, lettuce, tomato, Club Lucky dressing ♦♦ MINI EGGPLANT ROLLS — grilled eggplant stuffed with Ricotta Cheese ♦♦ STRING BEAN SALAD — green beans, tomato, Bermuda onion, cucumber,	4.00 3.75
 bleu cheese, and Club Lucky dressing CAPRESE - mozzarella, tomato, basil, olive oil, balsamic vinegar 	4.50 4.00
♦ CAPRESE SKEWERS - mozzarella balls, cherry tomatoes, basil and olive oil	2.75
 FISH SALAD – shrimp, calamari, scungilli with olives, celery, lemon oil dressing MEAT & CHEESE BOARD – 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, 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 5.75
SHRIMP SKEWERS – shrimp, onions, mushrooms, sweet peppers AMINITOOTHRICKED VEAL MEATRALL SANDWICH, Halian borbs & spices, marinara squee	4.00
 ♦ MINI TOOTHPICKED VEAL MEATBALL SANDWICH - Italian herbs & spices, marinara sauce ♦ MINI TOOTHPICKED VEAL PARMIGIANA SANDWICH - mozzarella, marinara 	5.00
♦ MINI TOOTHPICKED FILET STEAK SANDWICH** - tender cooked to order, lettuce, tomato	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
BABY BACK RIBS – BBQ or Calabrese Style	6.00
MINI CRESPELLI ROLLS- crepes with ricotta, zucchini, special marinara	5.00
CHICKEN TORTELLINI – handmade in a light tomato basil cream sauce CHICKEN TORTELLINI – handmade in a light tomato basil cream sauce	5.00
 ◆ FRIED RAVIOLI – handmade filled with ricotta & spinach in special marinara ◆ CHEESE RAVIOLI - handmade, rich red sauce 	5.00
◆ PENNE ARRABBIATA or MARINARA – With a spicy Tomato Sauce and lots of fresh Basil	5.00
GRILLED CALAMARI - lemon-vegetable vinaigrette	4.50 6.00
♦ FRIED CALAMARI - Served with our own Spicy Cocktail Sauce and Fresh Lemon	6.50
FRIED CALAMARI CALABRÉSE - Fried and Sautéed in Calabrése Cherry Peppers,	6.50
Roasted Garlic, White Wine & Fresh Herbs	6.00
♦ BAKED CLAMS - garlic breadcrumbs, rich red sauce	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
 PIZZA BREAD - marinara, romano, mozzarella, oregano MOZZARELLA FRITTI – Homemade Breaded Golden Fried Buffalo Mozzarella over Marinara w/ Fresh Ba 	3.50 sil 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 GRATUITY

**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. 7/24

MAP & DIRECTIONS

Club Lucky

TRADITIONAL Talian FOOD • COCKTAIL LOUNGE

EST.1990

CONVENIENTLY LOCATED NEAR THE KENNEDY EXPRESSWAY AND NORTH AVENUE

Directions

- ♦ Club Lucky is located at 1824 W. Wabansia (1 block north of North Ave. between Ashland Ave. and Damen Ave. in the Bucktown/Wicker Park neighborhood of Chicago.
- ◆ Easy access from the Kennedy Expressway (I 90/94 exit North Ave. west, go 5 blocks to Honore St. and turn right/north 1 block)
- ◆ Club Lucky is just minutes from downtown hotels, Magnificent Mile and the United Center.
- ◆ Club Lucky is located 1 block north (on Damen) and 3 blocks east (on Wabansia) of the CTA Blue Line station at Damen & North Ave.
- ♦ Club Lucky is located 5 blocks west (on Cortland) and 1 block South (on Honore) of the Metra UP-N line at Cortland and Ashland Ave.
- ♦ Club Lucky is located 1 block south of the 606 trail.



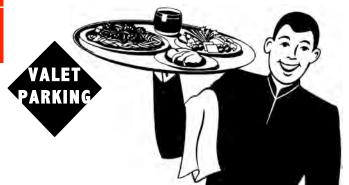
Private Parties Delivery & Carryouts

Catering

FOR MORE INFORMATION VISIT:

clubluckychicago.com

OR CALL 773.227.2300



1824 WEST WABANSIA ♦ BUCKTOWN ♦ 773.227.2300 ♦ OPEN SEVEN DAYS