



RANALLI'S

1326 W. MADISON | CHICAGO, IL 60607 | 312.981.7100

CONTACT: PARTY@4CBARS.COM

WEST LOOP



SPACES AND CAPACITIES

Buyout: 300

Private Dining Room: 35

Main Bar: 200

1/2 of Main Bar: 100

Upper Lounge: 50

FEATURES

- Parties of 20-300
- 3 Party Spaces
- Private Room
- Private Room with Bar
- Shuttle Service Available
- 33 TV's
- DJ Booth
- A/V Capability
- 5 Blocks from United Center





DRINKS

BASED ON CONSUMPTION

- Beverage charges will be calculated based on consumption depending on what guests order at the event
- Drinks will be placed on one bill and presented to the host at the conclusion of the event
- Event hosts are welcome to customize the beverage options offered to guests at the event by setting limitations (monetary limit and/or liquor exclusions)

BEVERAGE PACKAGES

- Per person beverage packages are available for private parties when minimum food requirement is met
- Beverage package is pre-selected by the host of the event and final guaranteed guest count determines the number of guests for the package
- Shots not included in beverage packages; can be purchased separately
- Illinois state tax & applicable service charge will be added to the total bill

*Ask your event salesperson about Cash Bar and Wristband Party options

BEER AND WINE BAR

Includes draft beers, house red, white & sparkling wine

2 Hours	25/pp
3 Hours	35/pp

CALL BAR

Includes draft beers, hard seltzers, house red, white & sparkling wine, and call level liquor basic mixed drinks

EXAMPLES OF CALL LEVEL LIQUORS*:

Fireball, Jameson, Benchmark Bourbon, Bombay Dry, Captain Morgan, Bacardí Superior, Pueblo Viejo Blanco, Svedka, Tito's

2 Hours	30/pp
3 Hours	40/pp

PREMIUM BAR

Includes all beers, hard seltzers, red, white & sparkling wine, call & premium level liquor basic mixed drinks, specialty cocktails and select rocks pours

EXAMPLES OF PREMIUM LEVEL LIQUORS*:

Maker's Mark, Jack Daniel's, Bulleit Bourbon, Johnnie Walker Black, Woodford Reserve, Basil Hayden, Hendrick's, Tanqueray, Grey Goose, Don Julio Silver, Casamigos (Blanco, Reposado & Añejo), Patrón Silver, Banhez Mezcal

2 Hours	45/pp
3 Hours	55/pp

*Listed brands & flavors may vary based on season and availability



FOOD

SPECIALTY THIN CRUST

12" MEDIUM 21.95 (serves 2-3)

16" LARGE 29.95 (serves 4-5)

RANALLI'S SPECIAL

italian sausage, mushrooms, onions, green peppers

MEAT LOVER

italian sausage, pepperoni, bacon, meatball

PROSCIUTTO & ARUGULA

olive oil, mozzarella, prosciutto, arugula, shaved parmesan

HAWAIIAN

habanero BBQ, honey baked ham, smoked gouda cheese, thai basil, grilled pineapple

BBQ CHICKEN

grilled chicken, red onions, cilantro, BBQ sauce

SPICY

spicy soppressata, habanero chicken, jalapeño, garlic, pickled hungarian peppers, mozzarella, pepper jack cheese

VEGGIE

Mushrooms, onions, green pepper and spinach

BUFFALO CHICKEN

buffalo chicken, ranch, carrots, celery

MARGHERITA PIZZA

mighty vine tomatoes, fresh mozzarella, basil, garlic

HOT HONEY SOPRESSATA

whipped ricotta, roasted tomato, hot honey, soppressata

BUILD YOUR OWN PIZZA

12" MEDIUM CHEESE 17.95 (serves 2-3)

16" LARGE CHEESE 23.95 (serves 4-5)

Medium Toppings \$2.25 each

Large Pizza Toppings \$2.95 each

Toppings: Bacon, Ground Beef, Ham, Meatball, Big Pepperoni, Italian Sausage, Chicken, Habanero Chicken, Soppressata, Anchovies, Giardiniera, Spinach, Black Olives, Tomatoes, Mushrooms, Banana Peppers, Pineapple, Onions, Green Peppers, Jalapeños, Basil, Garlic

APPETIZERS

SERVES 24 PER ORDER

Antipasto Crudite 100

Ranalli's Chicken Tenders 85

Prosciutto Wrapped Asparagus 75

Stuffed Shells with Bolognese 65

Tomato Bruschetta 50

Toasted Ravioli 50

Meatballs 85

Fried Calamari with Marinara Sauce 60

Merkts Cheddar Mini Burgers 75

Ricotta & Roasted Tomato Hot Honey Crostini 50

Caprese Crostini 50

Fried Cheese Curds 50

Garlic Knots with Marinara Sauce 40

SIGNATURE SALADS

SERVES 12 PER ORDER

add chicken (+10)

Garden 50

Greek 50

Caesar 50

Kale 50

Italian 50

DESSERTS

PRICED PER DOZEN

Mini Skillet Cookies 48

Assorted Cookie Tray 36



FREQUENTLY ASKED QUESTIONS

FOOD & BEVERAGE MINIMUM

A food & beverage minimum spend will apply for all contracted events. This is the amount you must spend on food & beverage during the time of the event. Minimum spend requirements may vary based on a number of factors including the event date, time, space and any special set-up needs. The minimum spend is based on the subtotal for food & beverage only and exclusive of applicable sales tax, gratuity and service charge (administrative fee).

CONTRACT

To officially book an event, we will need a signed contract and a credit card on file (both completed digitally). An Event Manager will provide booking confirmation in writing once the signed contract and credit card form have both been received.

PAYMENT

Payment is due in full at the conclusion of your event, by cash or credit card. Event deposits by credit card, check or ACH can be arranged in advance with the Event Manager (and must be received before the event).

PARKING

We do not have private or dedicated parking; nearby parking options include paid street parking, self-pay lots/garages, and app-based parking options.

AV

A static image or looping slideshow, without sound, can be displayed on TV screens within your event space (files must be shared with the events manager at least 48 hours in advance). Additional audio visual capabilities may be available, based on the space being booked.

DECOR

Any decor provided by the event host or a 3rd party vendor must be pre-approved in writing by the event manager and removed at the conclusion of the event. We do not allow any glitter/confetti and our contract includes a clause related to approved decor.

TIMING

Please do not arrive more than 30 minutes prior to your event, unless arranged in advance with the Events Manager.