

Thank you for considering Club Lucky for your special event. Enclosed you will find our Family Style menus. Our complimentary 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 Appetizers, a Salad, a Pasta Entrée, a House Specialty Entrée, and Dessert. However, we will make every effort to honor any request you may have or to 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 reflects that of a 1940's supper club with a unique cocktail lounge, three outdoor patios, and a private dining room evoking 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 of up to 35 in our private room (the Club Room), 130-250 in our main dining room, and offer 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 in the Chicago area, Club Lucky is the perfect place for a worry-free event. Our easy access off the Kennedy Expressway (only 5 blocks west on North Ave.) is just minutes from the and 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 create a unique event for you and your guests.



Sincerely,

Jim Higgins - Owner Jim Higgins

Thomas Kleiner
Thomas Kleiner 8/2

# BUCKTOWN Club Lucky EST. 1990

# FAMILY-STYLE MENUS

Classic

2 - Appetizers

1 - Salad

1 - Pasta

1 - House Specialty Entrée

1 - Dessert

\$42.95 per person \$22.95 ages 5-11

Chef's Choice

2 - Appetizers

1 - Salad

2 - Pastas

1 - House Specialty Entrée

1 - Dessert

\$49.95 per person \$26.95 ages 5-11

The Big Night

2 - Appetizers

1 - Salad

2 - Pastas

2 - House Specialty Entrées

1 - Dessert

\$59.95 per person \$36.95 ages 5-11

#### PERSONALIZED MENUS AVAILABLE. ASK YOUR PARTY PLANNER.

~ premium selections notated with additional pricing per person

Starter Our famous freshly baked homemade Italian bread served with whipped butter

Appetizers First Course

Bruschetta Fried Ravioli Pizza Bread Sausage & Peppers Mozzarella Fritti **Beef Meatballs** 

Fried Calamari +\$2 Grilled Calamari +\$2 Calabrese Calamari +\$2

Seafood Salad +\$5 Meat & Cheese Board\* +\$5

Salads

Second Course

Club Lucky Salad Caesar Salad\*\*

**Melrose Pepper Salad** String Bean Salad

Caprese Lettuce & Tomato

Pastas

Third Course

Linguine Aglio e Olio Linguine Aglio e Olio with Broccoli

Linguine Primavera Penne Arrabbiata Penne Marinara

Spaghetti Marinara with Sausage Spaghetti Marinara with Meatballs Fusilli Boloanese **Fettuccine Alfredo** 

Rigatoni Marinara with Mushrooms **Baked Rigatoni with Veal Meatballs** Rigatoni alla Vodka +\$1 8 Finger Cavatelli +\$1 **Gnocchi Pesto Cream +\$2** 

Lasagna Marinara +\$5 Lasagna Bolognese +\$6 Cheese Ravioli +\$5 Chicken Tortellini +\$5 Fettuccine de Campo +\$6 Linguine White Clams +\$8 Linguine Aglio Shrimp +\$9

Whole wheat pasta available for substitution at no charge

♦ Gluten-free pasta available + \$1 per person

# House Specialty Entrees

Chicken Vesuvio (Bone-in) w/ Potatoes and Peas Chicken Oreganato (Bone-in) w/ Roasted Potatoes

Chicken Parmigiana

Chicken Marsala with Mushrooms

Chicken Piccata **Chicken Francese** 

Sausage Giambotta with Roasted Potatoes 8 Layered Eggplant Parmigiana +\$4

4oz Salmon Vesuvio +\$10\*\* 4oz Salmon Oreganato +\$10\*\* Sliced Filet Oreganato +\$17\*

Choose any vegetable side for an additional \$2, or a meat side for \$3.00/pp

Sides

**Roasted Potato Wedges** 

Parmesan Whipped Mashed Potatoes **Vesuvio Potatoes with Peas** 

Sautéed Spinach Steamed Broccoli Sautéed Asparagus +\$1

**Italian Sausge Beef Meatballs Veal Meatballs** 

Desserts

Fourth Course

Choose one or substitute our Signature Special Dessert Assortment Trays consisting of our house made cheesecake, chocolate cake, tiramisu, ginger carrot cake, and cannolis +\$4.95/pp

Tiramisu Amaretto Ricotta Cheesecake\* Cannoli\*

**Ginger Carrot Cake Dark Chocolate Layered Cake** Homemade Ice Cream & Gelato Lemon Italian Ice Spumoni\*

Select 1 flavor: Vanilla, Chocolate, Pistachio\*, Strawberry Chip

Beverages

Freshly brewed coffee, decaffeinated coffee, hot and iced teas included on all food packages

# **BAR OPTIONS & WINE LIST**

# Club Lucky

Club Lucky requires all guests consuming alcohol to provide valid identification.

Packages are priced per person.

#### **CHOOSE YOUR BAR PACKAGE:**

## Host Bar

All beverages are charged on a per consumption basis and paid by the event host. A \$95 Host Bar fee applies.

Well, premium, & top shelf spirits, domestic, import and craft beers, along with all of our house wines by the glass are available with a Host Bar.

Pricing varies

# Premium Bar Package

Premium spirits, domestic and imported beers, house wines, sodas, juice & bottled waters included

2 Hours\$41	.00
3 Hours	7.00

Premium Bar Package does not include martinis, shots, single malt scotch, specialty bourbons, ports, cognac, grappa, or super premium spirits unless prior approval received from Host, and then added to bill on consumption basis. Charges apply to all guests 21 years of age and older in attendance at event.
Available for events with 30 guests or more.

# Martini Package

♦ Add our famous Killer Martini list to the Premium Bar Package for an additional **\$7.00 per martini**. Based on consumption ♦

## ······

# Beer & Wine Package

Imported and domestic beers, select house wines, sodas, juice, and bottled waters included. Available for events with 30 or more guests.

2 Hours	••••••	330.00
3 Hours		\$45.00

# Upgraded Wine Package

♦ Upgrade ANY Bar Package to include our premium multi-varietal wine selection for an additional \$6.00 per person ♦

## Prosecco Toast

- ♦ Start your event with a 4oz Prosecco Toast ♦
  - **♦♦** \$7.00 per person **♦♦**

# Limoncello Service

- ♦ 3oz pour of Club Lucky's signature housemade limoncello ♦
  - ♦♦ \$7.00 per person ♦♦

# Our Wine List

♦ Please refer to our wine list for wines by the glass, as well as bottle selection and pricing ♦

# Cash Bar

- ♦ Please note that cash bars (or individual "tabs") are not available on any reserved and/or private event bookings ◆
- ♦ Above prices do not include tax or gratuity. ♦ Prices are subject to change. ♦ Club Lucky reserves 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 are required to provide valid identification.

  8/25

# GENERAL BANQUET INFORMATION

# Club Lucky

# \*\*\*\*\*\*\*\*\*\*\*\*\*

#### **GUARANTEE**

A final confirmation or guaranteed number of guests is required three (3) business days prior to the event. The guaranteed number of guests is considered final, not eligible for reduction, and charges will be made accordingly. All charges will be based upon the guaranteed minimums or the actual number of guests in attendance, 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 three (3) weeks after booking, whichever comes first.

#### SUGGESTED GRATUITY

For your convenience, a 20% gratuity is sugested but 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 cash. The final payment is due upon presentation of the 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 the event. If a cancellation occurs within these 60 days, the deposit(s) will be forfeited. If Club Lucky is able to rebook the space, all or portion of the deposit may be refunded.

#### **CLUB ROOM MINIMUMS**

Club Lucky does not automatically levy a "room charge, sales minimum, or event fee(s)," 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 Club Lucky resrves the right to seat other guests in the Club Room, relocate your event within the restaurant, or charge an additional room rental fee of \$85.00 per person **not** in attendance

#### 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 service fee will apply. We do not allow BYOB (Bring your own bottle) including wines at group events. Please refer to our complete wine list with over 50 selections to compliment your event!

#### **VALET & STREET PARKING**

Valet parking is available at standard rates on a per car basis (Wednesday - Saturday evenings). If valet is required during other hours a \$100.00 per valet attendant service charge, plus standard rates and minimums per car will apply. Please also note that much of the immediate area does not have CHICAGO PERMIT PARKING, your guests are welcome to use street parking.

#### MENU SELECTION & PERSONALIZED 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 painter's tape only. No confetti, glitter, or anything similar is allowed.

# ADDITIONAL INFORMATION www.clubluckychicago.com

Visit our website to find out about special events, proomotional 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



#### Our Chef has provided a list of descriptions from our family style menu to help guide your selections

#### Appetizers

**Bruschetta** Pizza Bread Mozzarella Fritti Fried Ravioli Sausage & Peppers **Beef Meatballs** Fried Calamari **Grilled Calamari** Calabrese Calamari Seafood Salad Meat and Cheese Board\*

Fresh tomato, ricotta, garlic, parmesan cheese, olive oil and balsamic reduction Italian long bread topped with marinara, mozzarella and parmesan, and oregano Golden fried breaded fresh mozzarella served over marinara and topped with fresh basil Ricotta and spinach filled ravioli fried to a crispy golden brown and served over our rich marinara Sweet Italian sausage topped with sweet peppers, garlic and white wine herb broth 2oz Homemade beef and veal blended meatballs served in our house marinara. 1 per person Hand dreged tube and tentacle served with our house cocktail sauce and lemon Char-grilled and topped with a lemon-vegetable vinaigrette and balsamic reduction Fried and then sauteed with spicy Calabrian peppers, garlic, scallions, wine and parmesan Poached shrimp, calamari, and scungelli tossed with celery, scallions and lemon vinaigrette A selection of assorted meats, cheeses, vegetables, olive salad, and crostini

#### Salads

**Club Lucky Salad** Caesar Salad\* **Melrose Pepper Salad** String Bean Salad Caprese Salad Lettuce & Tomato Salad

Romaine, carrots, tomatoes, onion, celery, olives, fontinella, salami, peppers, red wine vinaigrette Romaine, homemade croutons, white anchovy, parmesan Romaine, sliced tomatoes, red onion, fontinella cheese, olives, whole roasted peppers, vinaigrette Blanched green beans, red onion, crumbled gorgonzola, cucumbers, red wine vinaigrette Fresh tomatoes, fresh mozzarella, Basil, olive oil and balsamic Romaine, tomatoes, garnished with olives and red peppers with red wine vinaigrette

#### Pasta Entress

Linguine Aglio e Olio Thin string noodles liberally tossed in olive oil and garlic, add brocolli or shrimp as an add on \$ Linguine Primavera Thin noodle tossed in aglio e olio, carrots, mushrooms, peas, peppers, brocolli, parmesan & basil Penne Arrabbiata Small tube noodle tossed in our house made spice marinara, garnished with fresh basil Pasta Marinara Noodles tossed in our classic home made marinara, add mushrooms, meatballs or sausage Corkscrew pasta tossed in our rich beef and veal tomato ragu, topped with ricotta dolce and basil Fusilli Bolognese **Fettuccine Alfredo** Flat noodles tossed in our traditional cream and parmesan sauce Rigatoni with Veal Meatballs Baked tube noodles with escarole, rich marinara and fresh mozzarella Rigatoni alla Vodka Tube noodles tossed in our delicious tomato cream vodka sauce 8 Finger Cavatelli Long doughy hand rolled noodles tossed in our rich special marinara, parmesan & fresh basil **Gnocchi Pesto Cream**\* Gnocchi tossed in a creamy pesto sauce, finished with shaved grana padano Lasagna Marinara Sheet noodles layered with spinach dotted ricotta, mozzarella, and parmesan Lasagna Bolognese Sheet noodles layered with spinach dotted ricotta, mozzarella, parmesan & covered in meat sauce Cheese Ravioli Homemade stuffed ravioli with ricotta in our house marinara Chicken Tortellini\* Homemade chicken and herb stuffed tortellini tossed in vodka sauce with pine nuts and peas Fettuccine de Campo Flat noodles, grilled chicken, aspargus, hand-crushed roasted tomatoes and garlic **Linguine White Clams** Pasta tossed in clam broth, white wine, butter, fresh manila clams, garlic, scallions and herbs

#### House Specialty Entress

Chicken Vesuvio (Bone-in) Chicken Oreganato (Bone-in) Chicken Parmigiana Chicken Marsala **Chicken Piccata Chicken Francese** Sausage Giambotta **Eggplant Parmigiana** Salmon Vesuvio\* Salmon Oreganato\*\* Sliced Filet Oreganato\*\*

Our Chicago Specialty with white wine, roasted garlic, rosemary, peas and potato wedges Seared golden brown with oregano, white wine, lemon, parsley, and served with potato wedges Breaded cutlets smothered in marinara, parmesan and mozzarela cheese

Boneless skinless breast simmered with mushrooms in a rich marsala wine reduction

Boneless skinless breast slow cooked in white wine, chicken stock, lemon, capers, and butter

Breaded cutlets simmered with garlic, white wine, lemon, and butter

Sauteed sausage, sweet peppers, onions, mushroom and potato wedges in a light herb jus

8 layers of baked eggplant, parmesan and mozzarella smothered in marinara

4oz Salmon morsels baked and finished with our classic vesuvio sauce, peas and roasted potatoes 4oz Salmon baked with oregano, wine, lemon, parsley and served with roasted potato wedges Broiled medallions in an oreganato pan sauce, roasted peppers, sliced tomatoes, and scallions

\*Dish contains nuts. \*\*These items are served raw or cooked to order - Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may 8/25 increase your risk of food borne illness. ~ Some dishes may be made gluten free ask your planner.



# COCKTAIL PARTY & BUFFET TABLE

# Cold Appetizers, Small Bites & Salads

	PRICE PER PERSON
♦ ICED JUMBO SHRIMP COCKTAIL - served with house-made cocktail sauce (2 dozen minimum)	\$42.00/dz
♦ TOMATO BRUSCHETTA - crostini, tomatoes, garlic, ricotta, parmesan, basil, balsamic reduction	\$2.50
◆ MELANZANE ROTOLO - thin sliced eggplant rolled with ricotta cheese	\$4.00
♦ MINI ITALIAN SANDWICH* - salamai, mortadella, proscuitto, provolone, lettuce, tomato, vinaigrette	\$3.75
♦ CAPRESE SKEWERS - small skewers of alternating grape tomatoes, fresh mozzarella, basil, & olive oil	\$2.75
♦ CAPRESE SALAD - traditional service of sliced tomatoes, fresh mozzarella, basil leaf, olive oil & vinegar	\$4.00
♦ STRING BEAN SALAD - blanched green beans, cucumbers, tomatoes, red onion and gogonzola, vinaigrette	\$4.50
♦ SEAFOOD SALAD - poached shrimp, calamari, and scungelli, celery & scallions, lemon vinaigrette	\$4.75
♦ MEAT AND CHEESE BOARD* - a selection of assorted meats, cheeses, vegetables, olive salad, and crostini	\$6.00
Hot Appetizers, Small Botes & Mains	
♦ GIAMBOTTA SKEWERS - small skewers of sweet sausage, mushrooms, onions & sweet peppers	\$4.75
♦ CHICKEN SKEWERS - small skewers of alternating chicken morsels, mushrooms, onions & sweet peppers	\$4.75
♦ SHRIMP SKEWERS - small skewers of alternating shrimp, mushrooms, onions & sweet peppers	\$5.75
♦ SAUSAGE AND PEPPERS - Italian sausage, red & green peppers in a garlic herb wine broth	\$4.75
♦ MINI VEAL MEATBALLS - slow simmered veal meatballs in marinara	\$4.00
♦ MINI MEATBALL SANDWICH - beef meatballs, marinara, mozzarella cheese	\$4.00
♦ MINI PARMIGIANA SANDWICH - breaded chicken cutlet, marinara, parmesan and mozzarella	\$5.00
♦ MINI SAUSAGE SANDWICH - sweet Italian sausage , marinara, and sweet peppers	\$4.00
♦ MINI FILET STEAK SANDWICH** - broiled medallions, lettuce, tomato, herb oil	\$7.00
♦ MINI CHICKEN SANDWICH - grilled chicken, pesto maynnaise, lettuce and tomato	\$4.00
♦ MINI EGGPLANT PARMIGIANA SANDWICH - smothered in marinara and mozzarella	\$4.00
♦ GRILLED CALAMARI - topped with vegetable vinaigrette and balssamic reduction	\$6.00
♦ FRIED CALAMARI - served with our house made cocktail sauce and lemon	\$6.50
♦ CALAMARI CALABRESE - lightly fried, then sauteed with calabrian cherry peppers, scalions, and white wine	\$6.50
♦ BAKED CLAMS - topped with garlic and herb breadcrumbs and butter	\$6.00
♦ STEAMED CLAMS - manila clams in white or red herbed clam broth	\$6.00
♦ CRESPELLI - spinach crepes stuffed with julienne vegetables and ricotta served over our homemade marinara	\$5.00
♦ PIZZA BREAD - Italian long loaf topped with marinara, mozzarella, parmesan and oregano	\$3.50
♦ MOZZARELLA FRITTI - breaded fresh mozzarella fried golden brown amd served over marinara	\$4.50
♦ ARANCINI - arborio rice rolled into balls, stuffed with cheese and peas, fried golden & served over marinara	\$5.00
♦ RISOTTO - arborio rice slow cooked in our florentine (spinach) or primavera (mixed veg) preparations	\$4.75
♦ PENNE MARINARA or ARRABBIATA - tube pasta tossed in your choice of marinara or spicy arrabbiata	\$6.00
♦ CLASSIC FRIED RAVIOLI - fried golden brown stuffed ravioli with spinach and ricotta cheese seerved over ma	\$5.00
♦ CHICKEN TORTELLINI* - hand-stuffed chicken & herb tortellini tossed in vodka sauce with pine nuts	\$5.00

All cocktail parties and buffet events require a bar package selection and a minimum \$20.00 per person food purchase

\$6.00

♦ BABY BACK RIBS - slow braised fall-off-the-bone pork ribs in your choice of BBQ or spicy calabrese sauce

♦♦ OTHER ITEMS AND CUSTOM MENUS AVAILABLE UPON REQUEST ♦♦
♦♦ PLEASE REFER TO OUR BAR PACKAGE PAGE FOR AVAILABLE SELECTIONS ♦♦

\*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. ~ Some dishes may be made gluten free ask your planner.

TRADITIONAL Talian FOOD • COCKTAIL LOUNGE



#### **CONVENIENTLY LOCATED NEAR THE KENNEDY EXPRESSWAY AND NORTH AVENUE**

#### Directions

- ♦ Club Lucky is located at 1824 W. Wabansia Ave 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, proceed 1 block north to Wabansia Ave.
- ♦ Club Lucky is just minutes from downtown hotels, the Magnificent Mile, and the United Center. Join us for dinner before all Bulls and Blackhawks games, or your favorite concerts.
- ♦ Club Lucky is located 2 blocks north and 3 blocks east of the CTA Blue Line station (Damen stop) at Damen & North Ave.
- ♦ Club Lucky is located 5 blocks west and 1 block south of the Metra UP-N line at Cortland and Ashland Ave.
- ♦ Club Lucky is located 1 block south of the 606 trail with easy on/off ramp access for pedestrians.
- ♦ Check our website for our regular business hours

# Private Parties Delivery & Carryouts Catering

FOR MORE INFORMATION VISIT: clubluckychicago.com OR CALL 773.227.2300

