

PRIVATE EVENTS GUIDE

CELEBRATE WITH AUTHENTIC MEXICAN CUISINE, HAND CRAFTED COCKTAILS, AND WARM HOSPITALTY IN ONE OF CHICAGO'S MOST BEAUTIFUL EVENT

MANCHAMANTELES
RESTAURANT

2009 N. WESTERN, CHICAGO, ILLINOIS, 60647

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OUR EVENT SPACES

WHETHER YOU'RE PLANNING AN INTIMATE DINNER, REHEARSAL DINNER, CORPORATE GATHERING, BIRTHDAY CELEBRATION, WEDDING RECEPTION, OR COCKTAIL PARTY, MANCHAMANTELES OFFERS FLEXIBLE EVENT SPACES PAIRED WITH EXCEPTIONAL MEXICAN CUISINE AND ATTENTIVE SERVICE.

MAIN DINING ROOM

EXPERIENCE THE HIGHLIGHTS OF AUTHENTIC MEXICAN CUISINE WITH OUR FAMILY-STYLE, BUFFET-STYLE, AND GROUP DINING MENUS IN OUR SPACIOUS MAIN DINING ROOM.

EVERY MEAL IS PRESENTED ON BEAUTIFUL PLATTERS DESIGNED FOR GUESTS TO SHARE, SAMPLE, AND ENJOY TOGETHER.

CAPACITY
- UP TO 150 SEATED GUESTS
- UP TO 180 GUESTS RECEPTION-STYLE

PERFECT FOR
CORPORATE EVENTS
WEDDING RECEPTIONS
HOLIDAY PARTIES
LARGE FAMILY CELEBRATIONS



PRIVATE ROOM

OUR PRIVATE DINING ROOM PROVIDES AN INTIMATE SETTING WHILE STILL OFFERING PLENTY OF SPACE FOR DINING AND MINGLING.

PERFECT FOR REHEARSAL DINNERS, BIRTHDAYS, BABY SHOWERS, BRIDAL SHOWERS, BUSINESS MEETINGS, AND ANNIVERSARY CELEBRATIONS.

CAPACITY
- UP TO 70 SEATED GUESTS
- UP TO 90 GUESTS RECEPTION-STYLE

PERFECT FOR
BABY & BRIDAL SHOWERS
REHEARSAL DINNERS
MILESTONE BIRTHDAYS
BUSINESS MEETINGS



PATIO

OUR BEAUTIFUL PATIO OFFERS AN OPEN-AIR ATMOSPHERE PERFECT FOR COCKTAILS, CELEBRATIONS, AND SUMMER GATHERINGS.

GUESTS CAN COMFORTABLY MINGLE BEFORE ENJOYING A SEATED DINNER.

CAPACITY
- UP TO 150 SEATED GUESTS
- UP TO 200 GUESTS RECEPTION-STYLE

PERFECT FOR
COCKTAIL RECEPTIONS
SUMMER CELEBRATIONS
COMPANY HAPPY HOURS
NETWORKING EVENTS



EVENT MENU OFFERINGS

SIGNATURE DINNER MENUS
SIGNATURE DINNER MENUS (VEGETARIAN/VEGAN)
BUFFET MENUS
HOSTED BAR BY CONSUMPTION
FULL BAR SERVICE (CHARGED BY CONSUMPTION)
CUSTOM BAR EXPERIENCE







SIGNATURE DINNER MENU

GUESTS MAY SELECT THREE APPETIZER OPTIONS, THREE MAIN COURSE SELECTIONS, & TWO DESSERT OPTIONS FROM THE MENU BELOW TO CREATE THEIR PERSONALIZED DINING EXPERIENCE. SHOULD YOU WISH TO INCLUDE ADDITIONAL ITEMS FROM OUR MENU, PLEASE LET US KNOW AND WE WOULD BE HAPPY TO PROVIDE A CUSTOMIZED QUOTE.

$76 PER GUEST(PLUS TAX AND GRATUITY)

ENTRADAS

FLAUTAS DE POLLO *(D,GF)*
crispy tortillas,chicken, crema,
cheese, salsa

SOPES SURTIDO *(D,P)*
handmade masa boats, filled with chicken in
mole, plantain with sour cream,queso,
beans with chorizo, guacamole

QUESO FUNDIDO *(D,P,GF)*
melted chihuahua cheese,chorizo,
served with tortillas

MOLE TRIO *(N,GF)*
verde, negro, rojo moles with tortilla chips

MAIN

TACOS AL CARBON *(D)*
mesquite-grilled, choice of protein, served with roasted
creamy poblanos,salsa, beans, guacamole, corn tortillas
skirt steak - shrimp - al pastor
pescado - vegetarian - chicken breast

MOLE MANCHAMANTELES* *(P, N)*
abf chicken breast, mole rojo, pineapple,
plantains, chorizo, mashed potatoes

PEDROS QUESADILLAS *(D,G)*
flour tortillas with chihuahua cheese, guacamole, beans with
queso choice of: **skirt steak -shrimp - chicken breast**

POLLO EN MOLE VERDE* *(N)*
abf chicken breast, green mole,
grilled cauliflower,white rice

POLLO EN MOLE NEGRO* *(N)*
abf chicken breast, black mole, sope de frijol negro
con queso fresco mexican rice

SERVED FAMILY STYLE/+$20 IF INDIVIDUALLY PLATED
VEGETARIAN/VEGAN

$76 PER GUEST(PLUS TAX AND GRATUITY)

ENTRADAS

SOPES SURTIDO VEGGIE *(D,P)*
handmade masa boats with plantain, sour
cream,queso &, guacamole

TAMAL DE HUITLACOCHE *(D,GF)*
corn masa,huitlacoche, jocoque, queso fresco,
oaxacan yellow mole

GUACAMOLE
avocado, serrano, pico,queso fresco

SALSA ROJA O SALSA VERDE *(GF)*
house red salsa or green salsa, tortilla chips

QUESO CON CHILE *(D,GF)*
spicy cheese dip with tortilla chips

MAIN

ENCHILADAS VEGETARIANAS *(D)*
corn tortillas, wild,woodland mushrooms, mixed vegetables, tomatillo cream
salsa ,cheese, white rice

ENCHILADAS VERDES O ROJAS *(D)*
corn tortillas, shredded chicken , choice of green tomatillo salsa or tomato
salsa, cheese, mexican rice

CHEESE DOBLADAS DE MOLE NEGRO *(D,N)*
heirloom corn tortillas doused with black mole,
chihuahua cheese, crema,mexican rice

DESSERT

FLAN
TRES LECHES
CHURROS DE CAJETA

SIGNATURE DINNER MENU

GUESTS MAY SELECT THREE APPETIZER OPTIONS, THREE MAIN COURSE SELECTIONS, & TWO DESSERT OPTIONS FROM THE MENU BELOW TO CREATE THEIR PERSONALIZED DINING EXPERIENCE. SHOULD YOU WISH TO INCLUDE ADDITIONAL ITEMS FROM OUR MENU, PLEASE LET US KNOW AND WE WOULD BE HAPPY TO PROVIDE A CUSTOMIZED QUOTE.

SERVED FAMILY STYLE/+$20 IF INDIVIDUALLY PLATED

$86 PER GUEST(PLUS TAX AND GRATUITY)

ENTRADAS

FLAUTAS DE POLLO *(D,GF)*

crispy tortillas,chicken, crema,
cheese, salsa

SOPES SURTIDO *(D,P)*

handmade masa boats, filled with chicken in
mole, plantain with sour cream,queso,
beans with chorizo, guacamole

FRESH TUNA TOSTADAS CEVICHE CRUDO

unassembled tostadas with sushi-grade tuna, light soy,
ginger,avocado, tamazula salsa, black sesame

SOPES DE TRES MOLES

three corn masa boats: filled with chicken in
mole, mole negro, mole rojo, mole verde

MAIN

FAJITAS *(D)*

mesquite grilled, choice of protein, bell peppers, onions, cheese,
pico, crema, rice, beans, flour tortillas
skirt steak - **camarones** - **vegetarian - chicken breast**

MOLE MANCHAMANTELES* *(P, N)*

abf chicken breast, mole rojo, pineapple, plantains, chorizo,
mashed potatoes

POLLO EN MOLE VERDE* *(N)*

abf chicken breast, green mole, grilled cauliflower,white rice

POLLO EN MOLE NEGRO* *(N)*

abf chicken breast, black mole, sope de frijol negro con
queso fresco mexican rice

COCHINITA PIBIL

achiote roasted pork, citrus, pickled onions, beans, queso
fresco, spicy habanero salsa

VEGETARIAN/VEGAN

$86 PER GUEST(PLUS TAX AND GRATUITY)

ENTRADAS

ENCHILADAS POTOSINAS *(D,GF)*

red chile turnovers, cheese, crema,
avocado, salsa roja

TAMAL DE HUITLACOCHE *(D,GF)*

corn masa,huitlacoche, jocoque, queso fresco,
oaxacan yellow mole

GUACAMOLE

avocado, serrano, pico,queso fresco

TAMAL UCHEPOS *(D)*

corn masa, poblano cream, queso fresco

QUESO CON CHILE *(D,GF)*

spicy cheese dip with tortilla chips

MAIN

ENCHILADAS VEGETARIANAS *(D)*

corn tortillas, wild,woodland mushrooms, mixed vegetables, tomatillo cream
salsa ,cheese, white rice

ENCHILADAS VERDES O ROJAS *(D)*

corn tortillas, shredded chicken , choice of green tomatillo salsa or tomato
salsa, cheese, mexican rice

CHEESE DOBLADAS DE MOLE NEGRO *(D,N)*

heirloom corn tortillas doused with black mole, chihuahua cheese,
crema,mexican rice

DESSERT

FLAN

TRES LECHES

CHUROS DE CAJETA

SIGNATURE DINNER MENU

GUESTS MAY SELECT THREE APPETIZER OPTIONS, THREE MAIN COURSE SELECTIONS, & TWO DESSERT OPTIONS FROM THE MENU BELOW TO CREATE THEIR PERSONALIZED DINING EXPERIENCE. SHOULD YOU WISH TO INCLUDE ADDITIONAL ITEMS FROM OUR MENU, PLEASE LET US KNOW AND WE WOULD BE HAPPY TO PROVIDE A CUSTOMIZED QUOTE.

$96 PER GUEST(PLUS TAX AND GRATUITY)

ENTRADAS

FLAUTAS DE POLLO *(D,GF)*
crispy tortillas,chicken, crema,
cheese, salsa

PULPO AL MOJO DE AJO *(S)*
grilled spanish octopus, red chile infused,
garlic, olive oil, avocado

CEVICHE* *(S)*
kampachi, citrus, tomato, olives,
avocado, serrano

SOPES DE TRES MOLES
three corn masa boats: filled with chicken in
mole, mole negro, mole rojo, mole verde

MAIN

MOLE MANCHAMANTELES* *(P, N)*
abf chicken breast, mole rojo, pineapple, plantains, chorizo,
mashed potatoes

POLLO EN MOLE VERDE* *(N)*
abf chicken breast, green mole, grilled cauliflower,white rice

CAMARON EN MOLE AMARILLO *(NF)*
shrimp in yellow mole, chocoyotes, crispy onions, carrots,
zucchini, mushroom

PATO AHUMADO EN MOLE NEGRO *(N)*
culver smoked duck breast, mole negro

CHILE EN NOGADA *(D,N)*
stuffed poblano chile with pork, fruits, spices, walnut sauce

DESSERT

CHEFS SELECTION
(TRIO OF DESSERTS)

VEGETARIAN/VEGAN

$96 PER GUEST(PLUS TAX AND GRATUITY)

ENTRADAS

ENCHILADAS POTOSINAS *(D,GF)*
red chile turnovers, cheese, crema,
avocado, salsa roja

TAMAL DE HUITLACOCHE *(D,GF)*
corn masa,huitlacoche, jocoque, queso fresco,
oaxacan yellow mole

GUACAMOLE
avocado, serrano, pico,queso fresco

TAMAL UCHEPOS *(D)*
corn masa, poblano cream, queso fresco

QUESO CON CHILE *(D,GF)*
spicy cheese dip with tortilla chips

MAIN

ENCHILADAS VEGETARIANAS *(D)*
corn tortillas, wild,woodland mushrooms, mixed vegetables, tomatillo cream salsa ,cheese, white rice

ENCHILADAS VERDES O ROJAS *(D)*
corn tortillas, shredded chicken , choice of green tomatillo salsa or tomato salsa, cheese, mexican rice

CHEESE DOBLADAS DE MOLE NEGRO *(D,N)*
heirloom corn tortillas doused with black mole, chihuahua cheese,
crema,mexican rice

FAJITAS *(D)*
mesquite grilled, choice of protein, bell peppers, onions, cheese, pico, crema,
rice, beans, flour tortillas
skirt steak - camarones - vegetarian - chicken breast

DESSERT

CHEFS SELECTION
(TRIO OF DESSERTS)















BUFFET MENU

OUR BUFFET SERVICE FEATURES A BEAUTIFULLY PRESENTED SELECTION OF APPETIZERS, MAIN COURSES, SIDES, AND DESSERTS FOR GUESTS TO ENJOY AT THEIR LEISURE. ALL SIDE DISHES CORRESPONDING TO THE SELECTED ENTRÉES ARE INCLUDED AND SERVED ALONGSIDE THE BUFFET. LOOKING FOR SOMETHING NOT LISTED? WE'D BE HAPPY TO PREPARE ADDITIONAL DISHES FROM OUR MENU AND INCLUDE THEM AS PART OF YOUR BUFFET. SIMPLY LET US KNOW WHAT YOU HAVE IN MIND, AND WE'LL BE HAPPY TO PROVIDE A CUSTOMIZED QUOTE.

BUFFET MENU ONE

$82 PER GUEST(PLUS TAX AND GRATUITY)

CHOICE OF 2 APPETIZERS, 3 MAINS & DESSERT PLATTER(2)

ENTRADAS

FLAUTAS DE POLLO *(D,GF)*

crispy tortillas,chicken, crema,
cheese, salsa

CEVICHE* *(S)*

kampachi, citrus, tomato, olives,
avocado, serrano

SOPES SURTIDO *(D,P)*

handmade masa boats, filled with chicken in
mole, plantain with sour cream,queso,
beans with chorizo, guacamole

FRESH TUNA TOSTADAS CEVICHE CRUDO

unassembled tostadas with sushi-grade tuna, light soy,
ginger,avocado, tamazula salsa, black sesame

MAIN

MOLE MANCHAMANTELES* *(P, N)*

abf chicken breast, mole rojo, pineapple, plantains, chorizo,
mashed potatoes

POLLO EN MOLE VERDE* *(N)*

abf chicken breast, green mole, grilled cauliflower,white rice

POLLO EN MOLE NEGRO* *(N)*

abf chicken breast, black mole, sope de frijol negro con
queso fresco mexican rice

COCHINITA PIBIL

achiote roasted pork, citrus, pickled onions, beans, queso
fresco, spicy habanero salsa

TACOS AL CARBON *(D)*

mesquite-grilled, choice of protein, served with roasted
creamy poblanos,salsa, beans, guacamole, corn tortillas
skirt steak - shrimp - al pastor
pescado - vegetarian - chicken breast

BUFFET MENU TWO

$92 PER GUEST(PLUS TAX AND GRATUITY)

CHOICE OF 3 APPETIZERS, 4 MAINS & DESSERT PLATTER (3)

ENTRADAS(VEGGETARIAN)

ENCHILADAS POTOSINAS *(D,GF)*

red chile turnovers, cheese, crema,
avocado, salsa roja

TAMAL DE HUITLACOCHE *(D,GF)*

corn masa,huitlacoche, jocoque, queso fresco,
oaxacan yellow mole

GUACAMOLE

avocado, serrano, pico,queso fresco

TAMAL UCHEPOS *(D)*

corn masa, poblano cream, queso fresco

QUESO CON CHILE *(D,GF)*

spicy cheese dip with tortilla chips

MAIN

ENCHILADAS VEGETARIANAS *(D)*

corn tortillas, wild,woodland mushrooms, mixed vegetables, tomatillo cream
salsa ,cheese, white rice

ENCHILADAS VERDES O ROJAS *(D)*

corn tortillas, shredded chicken , choice of green tomatillo salsa or tomato
salsa, cheese, mexican rice

CHEESE DOBLADAS DE MOLE NEGRO *(D,N)*

heirloom corn tortillas doused with black mole, chihuahua cheese,
crema,mexican rice

FAJITAS *(D)*

mesquite grilled, choice of protein, bell peppers, onions, cheese, pico, crema,
rice, beans, flour tortillas
skirt steak - camarones - vegetarian - chicken breast

DESSERT (FOR 2 DESSERTS)

CHEFS SELECTION
(2 OE TRIO OF DESSERTS)







SIGNATURE MARGARITA CLASS

SHAKE. TASTE. LEARN. ENJOY
$55 PER GUEST+ TAX & GRATUITY

WELCOME & APPETIZERS

THE MARGARITA CLASS WILL GUIDE YOUR GUESTS THROUGH THE ART OF MAKING THE PERFECT MARGARITA, TRY 3 DIFFERENT TEQUILA EXPRESSIONS & WELCOME APPETIZERS & WELCOME MARGARITA:

- WELCOME MARGARITA FOR EACH GUEST
- FRESH GUACAMOLE
- CHICKEN FLAUTAS
- CHIPS & SALSA
- 3 TEQUILA TASTING-BLANCO, REPOSADO & AÑEJO

THE MARGARITA MAKING EXPERIENCE

OUR TEAM WILL GUIDE YOUR GUESTS THROUGH THE ART OF MAKING THE PERFECT MARGARITA, SHARING TIPS & TECHNIQUES ALONG THE WAY.

EACH GUEST WILL HAVE THE OPPORTUNITY TO:

- LEARN HOW TO MAKE OUR SIGNATURE MARGS
- MIX THEIR OWN MARGARITAS USING FRESH INGREDIENTS
- SHAKE, POUR & CREATE THEIR OWN COCKTAIL
- CHOOSE FROM **DIFFERENT MARGARITA FLAVORS**
- EXPLORE FUN **SALT & SPECIALTY RIMS**
- LEARN HOW EACH INGREDIENT AFFECTS THE FLAVOR & BALANCE OF A MARGARITA

MAKE IT A COMPLETE CELEBRATION

ENHANCE YOUR EXPERIENCE WITH:
FAMILY-STYLE DINING-ADD TACOS OR SELECTIONS FROM OUR MENU FOR EVERYONE TO SHARE.
DESSERT-FINISH THE CELEBRATION WITH SOMETHING SWEET.
HOSTED BAR-KEEP A BAR TAB OPEN SO GUESTS CAN ORDER FROM OUR REGULAR BAR MENU, WITH DRINKS CHARGED TO THE HOST BY CONSUMPTION.
A FUN, INTERACTIVE EXPERIENCE DESIGNED TO BRING EVERYONE TOGETHER OVER GREAT FOOD, TEQUILA & MARGARITAS







BEVERAGE SERVICE

NO CELEBRATION IS COMPLETE WITHOUT EXCEPTIONAL DRINKS. FROM HANDCRAFTED COCKTAILS AND OUR AWARD-WINNING MARGARITAS TO A THOUGHTFULLY CURATED SELECTION OF MEXICAN AND LOCAL CRAFT BEERS—INCLUDING OUR SIGNATURE COLLABORATION WITH MARZ COMMUNITY BREWING—WE HAVE SOMETHING FOR EVERYONE TO ENJOY.

WE ALSO OFFER A VARIETY OF REFRESHING NON-ALCOHOLIC BEVERAGES, AND NEARLY ALL OF OUR SIGNATURE COCKTAILS CAN BE PREPARED AS SPIRIT-FREE OPTIONS, ENSURING EVERY GUEST FEELS INCLUDED.

CHOOSE THE BEVERAGE SERVICE THAT BEST FITS YOUR EVENT:

HOSTED BAR – TREAT YOUR GUESTS TO AN OPEN BAR WITH BEVERAGES BILLED BY CONSUMPTION.
CUSTOMIZED DRINK MENU – SELECT A CURATED LIST OF COCKTAILS, BEER, WINE, AND NON-ALCOHOLIC BEVERAGES FOR YOUR GUESTS TO ENJOY.
CASH BAR – GUESTS PURCHASE THEIR OWN BEVERAGES THROUGHOUT THE EVENT.

ALL BEVERAGES ARE BILLED BASED ON CONSUMPTION USING OUR CURRENT BEVERAGE MENU PRICING. IF YOU'RE UNSURE WHICH OPTION IS RIGHT FOR YOUR CELEBRATION, WE'RE HAPPY TO HELP CREATE A BEVERAGE PACKAGE THAT PERFECTLY COMPLEMENTS YOUR EVENT.

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