

The image shows the interior of a restaurant with a rustic, industrial aesthetic. The ceiling is made of exposed wooden beams and is covered with numerous strings of warm white string lights. A large pig is suspended from the ceiling in the center of the room. In the background, a bar is visible with several people seated at the counter. A menu board is mounted on the wall behind the bar, featuring the text 'GREEN STREET SMOKED MEATS' and 'PRIVATE DINING PACKAGES'. The overall atmosphere is warm and inviting.

**GREEN STREET
SMOKED MEATS**

PRIVATE DINING PACKAGES

GREEN STREET SMOKED MEATS

ABOUT:

Located down a brick paved alley in Chicago's West Loop neighborhood, the nationally acclaimed Green Street Smoked Meats beckons guests with rock music and house-smoked Texas-inspired BBQ in a warehouse-style restaurant. The curated menu focuses on staples of backyard BBQ, including brisket, beef ribs and chicken legs, along with rich pork belly, smoked salmon and an array of classic vegetable-centric side dishes.

Private events are hosted in a semi-private space located in back of the restaurant.

CAPACITY & MINIMUMS:

The semi-private space seats 20 comfortably and up to 40 standing. Our event space is available for use starting at 6:30PM daily. The menus are served buffet style, allowing guests the opportunity to mix and mingle.

Please inquire about parties over 40 guests.

A \$2,000 minimum [+ Tax & 20% Service Fee] is required to book an event at Green Street Smoked Meats.

*Other Service Fees May Apply

LOCATION:

112 North Green Street

Chicago, IL 60607

[312] 754-0431

PICNIC TABLE SANDWICHES

SANDWICHES

CHOPPED BRISKET

PULLED PORK

SIDES

COLESLAW

POTATO SALAD

BAKED BEANS

SPICY PICKLES

SWEET PICKLES

\$30 per Guest

Dessert offerings are available a la carte

Menu is subject to seasonal changes

GREEN STREET BBQ FEAST

MEAT

CHOPPED BRISKET

PORK RIBS

CHICKEN LEGS

HOT LINK

SIDES

COLESLAW

SWEET PICKLES

POTATO SALAD

ELOTE STYLE CORN

BAKED BEANS

BROCCOLI SALAD

SPICY PICKLES

MACARONI SALAD

\$40 per Guest

Dessert offerings are available a la carte

Menu is subject to seasonal changes

EXTRAS

OYLER SANDWICH

chopped brisket with half a hotlink

[S3 per guest]

SMOKED SALMON

[S10 per person]

THUNDERBIRD SANDWICH

pork rib with spicy pickles

[S3 per guest]

DESSERT

The following offerings are available a la carte

CHOCOLATE BROWNIES
CHOCOLATE CHIP COOKIES
\$5 per Guest

DOUGHNUT VAULT OLD FASHIONED
Assorted flavors \$2.75 per Guest

BEVERAGE PACKAGES

INTRO BEVERAGE:

WINE & BEER
\$15 per Guest per Hour

INTERMEDIATE BEVERAGE:

WINE, BEER, SELECTED COCKTAILS & SPIRITS
\$30 per Guest per Hour

ADVANCED BEVERAGE:

**WINE, BEER, ALL COCKTAILS & ENHANCED
SPIRITS**
\$50 per Guest per Hour

included in all packages
COFFEE, TEA & SOFT DRINKS

