



PRIVATE EVENTS

Bar Poca Madre is an independently owned Mexican kitchen and tequila bar bringing a fusion of classic and contemporary latin flavors to Burr Ridge, IL. Every dish is rooted in tradition and crafted to bring people together - just like family. With a passion for sharing authentic cuisine and a commitment to warm Mexican hospitality, BPM is the perfect destination to host your next private event.

CONTACT

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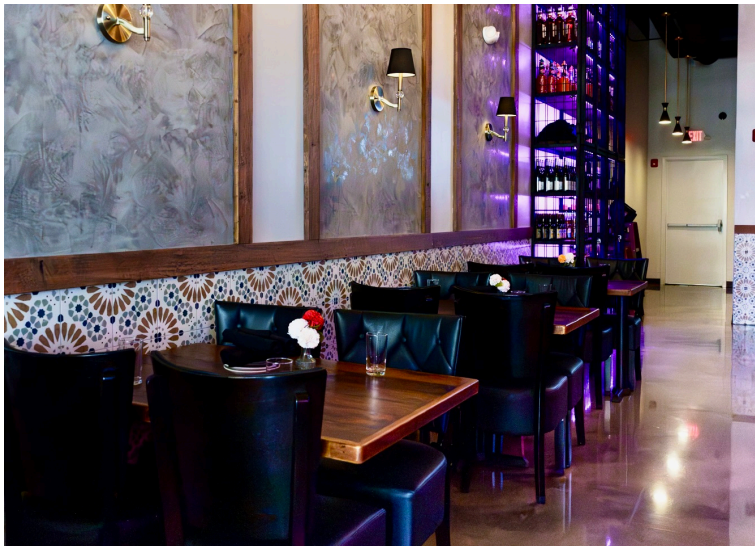
630-828-0228

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THE VENUE

SEMI PRIVATE EVENT SPACE

Tucked just off the main dining room behind the bar, our semi-private back room offers an intimate setting ideal for smaller gatherings. Perfect for family celebrations and corporate meetings alike, the space comfortably seats up to 20 guests and features AV capabilities, added privacy, and flexible setup options.



DINING ROOM

Situated around our vibrant tequila bar, the main dining room offers flexible layout options to accommodate groups of many sizes. Whether you're planning a corporate mixer or celebratory gathering, this space provides versatile arrangements and can host up to 50 guests.

Planning for more than 50 guests? Enjoy exclusive access to BPM with a full buyout option. Customizations are available and can be tailored in detail with our event coordinator.

PATIO

Colorful and full of energy, our patio sits in the heart of Burr Ridge Village Center. Featuring designated, gated seating, the space delivers a lively atmosphere while still offering a sense of intimacy. Guests can relax and unwind or take in the vibrant surroundings - either way, this beautiful setting accommodates up to 60 guests and is perfect for any occasion.



BOTANAS

30 per person

Displayed or Buffet

APPETIZERS

Choose 5

GUACAMOLE

Avocado, tomato, onion, cilantro, hint of garlic, and salt

MINI CHIMICHANGAS

Mini-burritos stuffed with rice, beans, chihuahua cheese, deep fried and served with guacamole, queso fresco, & sour cream

CHANITO SALAD

Spring mix, cherry tomatoes, jicama, avocado, carrots, goat cheese, red onion

FLAUTAS

Corn tortillas filled with pulled chicken or panela cheese, rolled & deep-fried, served with queso fresco, sour cream, & avocado

MINI QUESADILLAS

Quesadillas made with flour tortilla and chihuahua cheese

ESQUITES

Grilled corn, mayonnaise, cotija cheese, chili powder

TAMALES OAXAQUEÑOS

Homemade chicken & mole or poblano & cheese tamales, steamed in banana leaves, served with salsa verde

CEVICHE CHILANGO

Whitefish marinated in fresh lime juice, red onion, carrots, garlic, cilantro, sea salt, chile habanero, and avocado

EMPANADAS

Traditional savory handheld made from corn masa, stuffed with ground beef or poblano & cheese, deep fried and served with queso fresco and sour cream

ADD A TACO PLATTER

INCLUDES 10 TACOS *Chicken, Ground Beef, or Pastor* +35

Served with corn or flour tortillas and choice of toppings

- cilantro, onion, lettuce, tomato, cheese

Add Steak (+10)

ADD A DESSERT TRAY

Each dessert includes 10 pieces

CHURRO BITES +20

Deep-fried churros rolled in cinnamon and sugar served with chocolate syrup

FLAN +35

Traditional flan topped with sweet Mexican liqueur

PASTEL TRES LECHES +40

Traditional sponge cake soaked in three milks, topped with lightly whipped cream

THE BLANCO

30 per person

Family Style or Buffet

APPETIZERS

Choose 2

GUACAMOLE

Avocado, tomato, onion, cilantro, hint of garlic, and salt

ESQUITES

Grilled corn, mayonnaise, cotija cheese, chili powder

MINI CHIMICHANGAS

Mini-burritos stuffed with rice, beans, chihuahua cheese, deep fried and served with guacamole, queso fresco, & sour cream

ENTREES

Choose 2

ENCHILADAS

Corn tortillas rolled and stuffed with chicken, cheese, or ground beef, served with queso fresco, sour cream, & choice of sauce

FLAUTAS

Corn tortillas filled with pulled chicken or panela cheese, rolled & deep-fried, served with queso fresco, sour cream, & avocado

TACOS

Chicken, Pastor, or Ground Beef
Served with corn or flour tortillas & choice of toppings - cilantro, onion, lettuce, tomato, & cheese

DESSERTS

Choose 1

CHURRO BITES

Deep-fried churros rolled in cinnamon and sugar served with chocolate syrup

PASTEL TRES LECHES

Traditional sponge cake soaked in three milks, topped with lightly whipped cream

FLAN

Traditional flan topped with sweet Mexican liqueur

THE REPOSADO

38 per person

Family Style or Buffet

APPETIZERS

Choose 2

GUACAMOLE

Avocado, tomato, onion, cilantro, hint of garlic, and salt

EMPANADAS

Traditional savory handheld made from corn masa, stuffed with ground beef or poblano & cheese, deep fried and served with queso fresco and sour cream

ESQUITES

Grilled corn, mayonnaise, cotija cheese, chili powder

TAMALES OAXAQUENOS

Homemade chicken & mole or poblano & cheese tamales, steamed in banana leaves, served with salsa verde or mole

ENTREES

Choose 2

ENCHILADAS

Corn tortillas rolled and stuffed with chicken, cheese, or ground beef, served with queso fresco, sour cream, & choice of sauce

CHICKEN FAJITAS

Grilled chicken with bell peppers, cherry tomatoes, zucchini, & onion

TACOS

Chicken, Pastor, or Ground Beef
Served with corn or flour tortillas & choice of toppings - cilantro, onion, lettuce, tomato, & cheese

FLAUTAS

Corn tortillas filled with pulled chicken or panela cheese, rolled & deep-fried, served with queso fresco, sour cream, & avocado

POLLO EN MOLE ROJA OR SALSA VERDE

Boneless chicken breast simmered in our mole poblano or homemade spicy tomatillo salsa

DESSERTS

Choose 2

CHURRO BITES

Deep-fried churros rolled in cinnamon and sugar served with chocolate syrup

FLAN

Traditional flan topped with sweet Mexican liqueur

PASTEL TRES LECHES

Traditional sponge cake soaked in three milks, topped with lightly whipped cream

THE AÑEJO

45 per person

Family Style or Buffet

APPETIZERS

Choose 2

TAMALES OAXAQUENOS

Homemade chicken & mole or poblano & cheese tamales, steamed in banana leaves, served with salsa verde or mole

CEVICHE CHILANGO

Mahi Mahi marinated in fresh lime juice, red onion, carrots, garlic, cilantro, sea salt, chile habanero, and avocado

EMPANADAS

Traditional savory handheld made from corn masa, stuffed with ground beef or poblano & cheese, deep fried and served with queso fresco and sour cream

GUACAMOLE

Avocado, tomato, onion, cilantro, hint of garlic, and salt

ENTREES

Choose 3

BISTEC A LA MEXICANA

Sautéed skirt steak strips, onions, tomatoes, salsa suiza, jalapeños, & cilantro

POLLO EN MOLE ROJA OR SALSA VERDE

Boneless chicken breast simmered in our mole poblano or homemade spicy tomatillo salsa

TACOS

Steak or Fish
Served with corn or flour tortillas & choice of toppings - cilantro, onion, lettuce, tomato, & cheese

SALMON POCA MADRE

Grilled salmon filet sautéed in olive oil and topped with pico de gallo, mango, homemade avocado salsa & mango habanero salsa

CHICKEN FAJITAS

Grilled chicken with bell peppers, cherry tomatoes, zucchini, & onion

DESSERTS

Choose 2

CHURRO BITES

Deep-fried churros rolled in cinnamon and sugar served with chocolate syrup

PASTEL TRES LECHES

Traditional sponge cake soaked in three milks, topped with lightly whipped cream

FLAN

Traditional flan topped with sweet Mexican liqueur

BRUNCH

28 per person

Family Style or Buffet

APPETIZERS

Choose 2

GUACAMOLE

Avocado, tomato, onion, cilantro, hint of garlic, and salt

MINI DONUTS

Homemade donuts tossed in sugar, served with chocolate dipping sauce

ESQUITES

Grilled corn, mayonnaise, cotija cheese, chili powder

TAMALES OAXAQUENOS

Homemade chicken & mole or poblano & cheese tamales, steamed in banana leaves, served with salsa verde or mole

ENTREES

Choose 3

CHILAQUILES

Corn tortilla chips fried in salsa verde and topped with sour cream, cheese, & your choice of eggs

Add Chicken or Chorizo (+1) • Add Steak (+2)

EGG BOWL

Scrambled eggs, rice, beans, avocado, cilantro, pickled red onions, served with corn tortillas

Add Chicken or Chorizo (+1) • Add Steak (+2)

TRES LECHES FRENCH TOAST

Our tres leches cake dipped in egg batter with cinnamon and fried, topped with whipped cream

CHURRO PANCAKES

Homemade churro pancakes topped with cinnamon sugar and whipped cream

ENCHILADAS

Corn tortillas rolled and stuffed with chicken, cheese, or ground beef, served with queso fresco sour cream, & choice of sauce

DESSERTS

Choose 1

CHURRO BITES

Deep-fried churros rolled in cinnamon and sugar served with chocolate syrup

PASTEL TRES LECHES

Traditional sponge cake soaked in three milks, topped with lightly whipped cream

FLAN

Traditional flan topped with sweet Mexican liqueur

BOTTOMLESS BRUNCH

30 per person

2 hour limit

MIMOSA

Sparkling wine, orange juice

RED SANGRIA

Burgundy, brandy, triple sec

WHITE SANGRIA

Chablis, brandy, peach schnapps



BAR SERVICE

Priced per hour, per person

PREMIUM 30

**PREMIUM SPIRITS • SPECIALTY COCKTAILS • PREMIUM MARGARITAS • HOUSE WINES •
ALL IMPORTED, DOMESTIC, & CRAFT BEERS**

STANDARD 24

**WELL SPIRITS • HOUSE COCKTAILS • HOUSE MARGARITAS • HOUSE WINES •
ALL IMPORTED, DOMESTIC, & CRAFT BEERS**

BEER & MARGS 20

HOUSE MARGARITAS • ALL IMPORTED, DOMESTIC, & CRAFT BEERS

ON CONSUMPTION

HOSTED OPEN BAR • BEVERAGES PAID FOR A LA CARTE BY EVENT HOST

15 guest minimum required for all beverage packages

Two-hour minimum required for all beverage packages

All adults 21+ will be charged if a beverage package is selected

Shots are not offered in any beverage package per state liquor laws

Beverage packages offered for contracted private events only

Bar minimums and staffing fees may apply

Beverage packages subject to local tax, gratuity, and administrative charges



EVENT POLICIES

EVENT SPACE CONFIRMATION

To reserve your date and space, a signed contract and 20% deposit are required based on the estimated total of your event. Events with a food and beverage minimum over \$4000 require payment in full ten days prior to the event date.

Events estimated at \$2500 or more: deposits are fully refundable if canceled 60 days before the event.

Events estimated less than \$2500: deposits are fully refundable if canceled 30 days before the event.

Cancellations outside of these timeframes may result in forfeiture of the deposit.

FOOD & BEVERAGE MINIMUM

Bar Poca Madre (BPM) offers food and beverage minimums that vary based on day, time, demand, and the space reserved. If the minimum is not met, the remaining balance will be charged at the conclusion of the event as an event minimum fee.

Only food and beverage purchases apply toward the minimum

EVENT AVAILABILITY

Private events are available for lunch on any day the restaurant is open. Events booked on Thursday, Friday, or Saturday must conclude by 5:00pm.

Brunch events are only available on Saturday and Sunday

GUEST COUNT

A final guest count is required one week prior to your event. This number will be used as the minimum guest count for billing purposes, regardless if actual attendance is less than stated.

EVENT TIMELINE

All private events are scheduled for three (3) hours. Access to the space begins 30 minutes prior to your event start time. We kindly ask that all guests and décor are cleared from the space within 30 minutes of the event's conclusion. Any additional time must be approved in advance and may be subject to additional fees.

OUTSIDE FOOD & BEVERAGE POLICY

No outside food or beverages are permitted without prior approval.

A cake-cutting fee of \$1 per guest will apply.

SERVICE CHARGE

A 20% Service Charge will be added to the final bill for all private events. The amount of staff allocated is based on the nature and intensity of the event, and at the sole discretion of management.

TAXES & FEES

All applicable state, county, city, and local taxes will be applied to the final bill and are separate from the service charge. A 3% processing fee applies to all credit and debit card transactions.