

QUALITY ★ STYLE

# BAR SIENA

CIBO E LIQUORI

• SINCE 2015 •

## WEST LOOP PRIVATE DINING



## CONTACT

[events@barsiena.com](mailto:events@barsiena.com)

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*catering & events*



# EVENT SPACES



## APEROL CORNER

A semi-private nook near our 1st floor main bar features a pair of high-top tables arranged to create an intimate space within a lively atmosphere. Guests can enjoy a clear view into the open kitchen, watching chefs at work and taking in the energy of the space. A portion of the Bar can be added on for groups above 18 guests.

SEATED: 10 • RECEPTION: 18

## TREE HOUSE WEST

Ideal for group dinners, the west side of our second floor provides a dedicated space without losing the energy and ambiance of the dining room. Guests can relax in tufted leather booths and formal dining tables in one central area for up to 30 people.

SEATED: 30



## CAMPARI

See and be seen in this main attraction space located directly upon entry onto the second floor. A vintage Campari soda sign distinguishes the area and is comprised of outward-facing booths and high tops that provide a full view of the dining room's landscape. Enjoy bar access while mingling amongst your guests and transform the space by rearranging or removing cocktail tables to expand your floor space and make it more intimate.

SEATED: 45 • RECEPTION: 60  
ONE LONG TABLE: 20

**TREE HOUSE WEST + CAMPARI** SEATED: 75 • RECEPTION: 100

# EVENT SPACES



## RANDOLPH STREET WINDOWS

Ideal for cocktail receptions, this space includes several high top tables along floor to ceiling windows, overlooking Randolph Street.

RECEPTION: 35

## FULL SECOND FLOOR DINING ROOM

The second floor dining room gives the energy of Bar Siena, combined with a more private setting for corporate or social gatherings. Illuminated by hundreds of LED lights, our iconic metal tree fills the center of the space. Sleek booths alternate with large windows overlooking Randolph Street and the Chicago skyline, while a private bar and multiple TVs ensure your guests have everything that they need. Our second floor boasts the perfect canvas for a stationed style event while the organic flow will have your guests moving around the whole space.

SEATED: 120 • RECEPTION: 150



**FULL VENUE** SEATED: 180 • RECEPTION: 250

## RANDOLPH & GREEN STREET PATIO

Experience Chicago's vibrant summer on our inviting patio—ideal for both intimate dinners and lively receptions. This dedicated outdoor space combines comfort, style, and flexibility to suit any type of gathering.

SEATED: 20 | RECEPTION: 20-60

# RECEPTION STYLE

## DISPLAYS

*displayed or served family style  
small platter serves 12 • large platter serves 45*

|                                                                                |                                |
|--------------------------------------------------------------------------------|--------------------------------|
| <b>CHEESE &amp; CHARCUTERIE</b> (GF)                                           | <b>SMALL 90 • LARGE 250</b>    |
| <b>CRUDITÉ</b> (VEG, GF)                                                       | <b>SMALL 90 • LARGE 250</b>    |
| <b>SEAFOOD TOWER</b><br>west coast oysters, shrimp (GF)                        | <b>SMALL 300 • LARGE 750</b>   |
| <b>PREMIUM SEAFOOD TOWER</b><br>west coast oysters, shrimp, crab, lobster (GF) | <b>SMALL 600 • LARGE 1,500</b> |
| <b>SEASONAL FRUIT PLATTER</b> (V,GF)                                           | <b>SMALL 75 • LARGE 150</b>    |

## ANTIPASTI

*priced per piece • 24 piece minimum*

|                                                                                                                                                |           |                                                                                                                   |           |
|------------------------------------------------------------------------------------------------------------------------------------------------|-----------|-------------------------------------------------------------------------------------------------------------------|-----------|
| <b>MINI CAPRESE SKEWERS</b><br>mozzarella, tomato, basil (VEG, GF)                                                                             | <b>5</b>  | <b>TRUFFLE RISOTTO ARANCINI</b><br>parmesan (VEG)                                                                 | <b>7</b>  |
| <b>RIGATONI ALLA VODKA CUPS</b><br>whipped burrata, parmesan bread crumbs (VEG)                                                                | <b>6</b>  | <b>BRUSCHETTA BITES</b><br>seasonal (VEG)                                                                         | <b>5</b>  |
| <b>CRUDITÉ &amp; HUMMUS CUPS</b> (V,GF)                                                                                                        | <b>6</b>  | <b>PARMESAN POTATO SKINS</b><br>truffle garlic aioli (VEG)                                                        | <b>5</b>  |
| <b>FRIED MUSHROOM</b><br>truffle garlic aioli (VEG)                                                                                            | <b>5</b>  | <b>MINI BURRATA BITES</b><br>spicy apricot mostarda, sea salt, mini polenta bread (VEG)                           | <b>6</b>  |
| <b>MINI CHICKEN PARMESAN SANDWICH</b><br><i>*Can be made as a bite without the bun</i><br>housemade mozzarella, parmesan, roasted tomato sauce | <b>7</b>  | <b>MINI GRILLED CHICKEN SLIDERS</b><br>marinated bufala mozzarella, arugula, shaved red onion, herb mayo, brioche | <b>7</b>  |
| <b>SEASONAL FRESH FISH SLIDERS</b><br>lemon fennel slaw, old bay aioli                                                                         | <b>8</b>  | <b>MINI CHEESEBURGERS</b><br>pickles, charred red onion, dijonnaise                                               | <b>7</b>  |
| <b>MINI ROASTED MEATBALLS</b><br>ricotta                                                                                                       | <b>6</b>  |                                                                                                                   |           |
| <b>CRAB CAKES</b><br>fried mini crab cake, citrus aioli                                                                                        | <b>9</b>  | <b>MINI MAIN LOBSTER ROLL</b><br>old bay aioli, fennel, celery, lemon                                             | <b>12</b> |
| <b>SHRIMP COCKTAIL SHOOTER</b><br>chilled shrimp, cocktail sauce (GF,DF)                                                                       | <b>9</b>  | <b>TENDERLOIN CROSTINI</b><br>beef tenderloin, salsa verde, ricotta, crostini                                     | <b>12</b> |
| <b>SHRIMP SKEWERS</b><br>lemon garlic aioli (GF)<br><i>make it panchetta wrapped +2</i>                                                        | <b>9</b>  | <b>TENDERLOIN SLIDERS</b><br>beef tenderloin, romesco sauce<br><i>*can be made GF/DF</i>                          | <b>14</b> |
| <b>LOBSTER RISOTTO ARANCINI</b><br>lemon garlic aioli                                                                                          | <b>10</b> |                                                                                                                   |           |

V: Vegan • VEG: Vegetarian • GF: Gluten Free

# RECEPTION STYLE

## PIZZA

*priced per pizza • cut into 16 pieces*

|                                                                           |           |
|---------------------------------------------------------------------------|-----------|
| <b>BUFALA MARGHERITA</b>                                                  | <b>20</b> |
| tomato sauce, mozzarella (VEG)                                            |           |
| <b>TRUFFLE MUSHROOM</b>                                                   | <b>25</b> |
| garlic cream, roasted wild mushrooms, mozzarella, white truffle oil (VEG) |           |
| <b>BURNT PEPPERONI*</b>                                                   | <b>25</b> |
| spicy tomato sauce, mozzarella, red chiles                                |           |
| <b>SEASONAL PIZZA</b>                                                     | <b>MP</b> |
| ask your event manager for details                                        |           |

## SALAD

*priced per person • 20 guest minimum*

*\*gluten free & vegan options available upon request*

|                                                                                                                                                 |           |
|-------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>CAESAR</b>                                                                                                                                   | <b>8</b>  |
| baby gem, garlic breadcrumbs, parmesan cheese                                                                                                   |           |
| <b>BAR SIENA CHOP</b>                                                                                                                           | <b>10</b> |
| salami, provolone, roasted red peppers, cherry tomatoes, cucumber, radish, pepperoncini, artichokes, parmesan bread crumbs, mustard vinaigrette |           |
| <b>SEASONAL SALAD</b>                                                                                                                           | <b>MP</b> |
| ask your event manager for details                                                                                                              |           |

## PASTA

*priced per person • 20 guest minimum*

|                                                    |           |
|----------------------------------------------------|-----------|
| <b>RIGATONI ALLA VODKA</b>                         | <b>12</b> |
| whipped burrata, garlic bread crumbs (VEG)         |           |
| <b>POMODORO</b>                                    | <b>12</b> |
| tomato, basil, garlic (VEG)                        |           |
| <b>GNOCCHI</b>                                     | <b>14</b> |
| prosciutto sausage, rapini, parmesan, chili flakes |           |
| <b>CACIO E PEPE</b>                                | <b>14</b> |
| pecorino, black pepper, belpor knolle cheese (VEG) |           |

## CARNE

*priced per person • 20 guest minimum*

|                                  |           |
|----------------------------------|-----------|
| <b>CHICKEN PARMESAN</b>          | <b>20</b> |
| <b>ROASTED CHICKEN</b> (GF)      | <b>22</b> |
| <b>BROILED KING SALMON</b> (GF)  | <b>24</b> |
| <b>NEW YORK STRIP STEAK</b> (GF) | <b>33</b> |
| <b>BEEF TENDERLOIN</b> (GF)      | <b>35</b> |

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# RECEPTION STYLE

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## SIDES

*priced per person • 20 guest minimum*

|                                                                              |   |
|------------------------------------------------------------------------------|---|
| <b>CRISPY GARLIC POTATOES</b><br>lemon garlic aioli (VEG)                    | 7 |
| <b>PARMESAN FRIES</b> (VEG,GF)                                               | 7 |
| <b>BRUSSELS SPROUTS</b><br>pancetta vinaigrette, parmesan, aleppo chili (GF) | 8 |
| <b>CHEF'S CHOICE OF SEASONAL VEGETABLE</b>                                   | 8 |

## DOLCE

*priced per piece • 24 piece minimum*

|                                                   |   |
|---------------------------------------------------|---|
| <b>ASSORTED COOKIES*</b>                          | 4 |
| <b>MINI BOMBOLONI*</b><br>assorted dipping sauces | 4 |
| <b>MINI CHEESECAKE</b>                            | 5 |
| <b>GELATO CUP</b><br>assorted flavors (GF)        | 5 |
| <b>TIRAMISU CUP</b>                               | 6 |

**\*Packaged To-Go \$1 Each**

available for bombos & cookies

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## SWEET ENHANCEMENTS

*priced per person • minimum 20 guests*

### GELATO SUNDAE STATION \$9

2 flavors + 3 toppings (SPRINKLES, MINI CHOCOLATE CHIPS & WHIPPED CREAM)  
extra toppings \$1 per person per topping

### CLASSIC HOT CHOCOLATE BAR \$8

whipped cream & mini chocolate chips  
make it HOTTER additional toppings \$1 per person per topping  
add waffle bowls \$2 per person

### COFFEE DISPLAY \$5

almond or oat milk add \$1 per person

# SEATED EVENTS DINNER

*served family style*  
add bread service • \$5 per person

## PRIMO

*\$70 per person*

### ANTIPASTI

HOST PRE-SELECTS 2

roasted meatballs • parmesan potato skins  
burrata • bruschetta

### SALAD

HOST PRE-SELECTS 1

caesar • bar siena chop (+\$2 PER PERSON)

### PIZZA

HOST PRE-SELECTS 1

truffle mushroom • burnt pepperoni  
bufala margherita

### PASTA

HOST PRE-SELECTS 1

pomodoro • prosciutto gnocchi  
alla vodka • cacio e pepe

### DESSERT

HOST PRE-SELECTS 1

bomboloni • tiramisu  
assorted gelato (+\$3 PER PERSON)

## SECONDO

*\$80 per person*

### ANTIPASTI

HOST PRE-SELECTS 2

roasted meatballs • parmesan potato skins  
burrata • bruschetta • arancini

### SALAD

HOST PRE-SELECTS 1

caesar • bar siena chop

### ENTRÉE

HOST PRE-SELECTS 2

alla vodka • tagliatelle bolognese  
chicken parmesan • roasted salmon

### DESSERT

HOST PRE-SELECTS 1

bomboloni • tiramisu  
assorted gelato (+\$3 PER PERSON)

GROUPS OF 20 OR FEWER MAY ORDER INDIVIDUALLY  
PLATED ENTRÉES ONSITE.

## TERZO

*\$95 per person*

### ANTIPASTI

HOST PRE-SELECTS 2

bruschetta • parmesan potato skins  
arancini • burrata  
roasted meatballs • crispy calamari

### SALAD

HOST PRE-SELECTS 1

caesar • siena chop

### PASTA

HOST PRE-SELECTS 1

pomodoro • prosciutto gnocchi  
alla vodka • cacio e pepe

### ENTRÉE

HOST PRE-SELECTS 2

roasted chicken diavolo • roasted salmon  
flat iron steak • chicken parmesan  
ribeye (+\$20 PER PERSON)

### SIDE

HOST PRE-SELECTS 2

parmesan fries • brussels sprouts  
crispy garlic potatoes • chef's choice

### DESSERT

HOST PRE-SELECTS 2

bomboloni • tiramisu • cheesecake  
assorted gelato

GROUPS OF 20 OR FEWER MAY ORDER INDIVIDUALLY  
PLATED ENTRÉES ONSITE.



# LUNCH & BRUNCH

## LUNCH

*\$35 per person*

### SALAD

HOST PRE-SELECTS 1

caesar

bar siena chop

### ENTRÉE

HOST PRE-SELECTS 3

\*CHOICE OF ENTRÉE AVAILABLE FOR  
GROUPS UP TO 20

prosciutto gnocchi

bar siena burger

chicken caesar wrap

spicy chicken sandwich

rigitoni alla vodka

chicken parmesan & linguine  
(+\$5 per person)

### ENHANCEMENTS

arancini amuse (+\$3 per person)

pizza course (+\$10 per person)

bomboloni or cookies (+\$3 per person)

LUNCH MENU ONLY AVAILABLE  
11:30 AM - 2:30 PM

## BRUNCH

*available saturday & sunday*

*\$40 per person*

*additional \$5 per person to include juice*

### STARTER

HOST PRE-SELECTS 2

fresh fruit

cinnamon roll

bomboloni

breakfast pizza

### MAIN

HOST PRE-SELECTS 2

lemon ricotta pancakes

bombo breakfast sandwich

waffles

cheddar scrambled eggs

### SIDES

HOST PRE-SELECTS 2

cherry smoked bacon

fresh fruit

parmesan sticky potatoes

pork sausage

chicken sausage

# BAR SIENA

CIBO E LIQUORI

• SINCE 2015 •

## BEVERAGE PACKAGES

ALL PACKAGES INCLUDE SELECT IMPORTED AND DOMESTIC BEERS,  
SELECT WINES, FRESH-BREWED COFFEE, SOFT DRINKS AND ICED/  
HOT TEA. EXCLUDES SHOTS, ROCKS, NEATS, MARTINIS & RED BULL

### BEER & WINE PACKAGE

HOUSE RED, WHITE WINES & SPARKLING • IMPORTED & DOMESTIC BEERS

Two Hour \$40

Three Hour \$50

Four Hour \$60

### STANDARD WELL BEVERAGE PACKAGE

CALL LIQUOR • HOUSE RED & WHITE WINES • IMPORTED & DOMESTIC BEERS

Two Hour \$50

Three Hour \$65

Four Hour \$75

### PREMIUM BEVERAGE PACKAGE

TOP-SHELF LIQUOR • 2 SPECIALTY COCKTAILS

RED WINE, WHITE WINES & SPARKLING

IMPORTED & DOMESTIC BEERS

Two Hour \$65

Three Hour \$85

Four Hour \$100

### BRUNCH PACKAGE

\*AVAILABLE SATURDAYS & SUNDAYS UNTIL 3PM

COFFEE • ICED/HOT TEA • SODA

Mimosas

Bloody Mary's

Sparkling Wine

Two Hour \$35

Three Hour \$50

### ZERO PROOF BEVERAGE PACKAGE

COFFEE • ICED/HOT TEA • SODA

Non-alcoholic wine • Host pre-selects 2 zero-proof cocktails

Two Hour \$25

Three Hour \$35

### COFFEE, ICED/HOT TEA & SODA PACKAGE

\$8 PER PERSON

ADD JUICE FOR AN ADDITIONAL \$15 PER PERSON

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# THE PLANNING PROCESS

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## EVENT SPACE CONFIRMATION

*Our dedicated events team is awaiting your event details and is thrilled to provide you with information on packages, menus and available spaces for your desired date. Please note, a contract and deposit are required to secure any space and email correspondence does not guarantee your space. A 50% non-refundable deposit is required at the time of the event reservation in order to secure space. A 2nd deposit in the amount of the contracted remaining balance may be required based on your contracted Food and Beverage spend amount. Final payment for your event must take place the day of your event by either cash, credit card or ACH. Any payments made by check must be received 10 days prior to the event date and a credit card on file is still required to hold the space.*

## FOOD & BEVERAGE MINIMUMS

*Bar Siena has established food and beverage minimums that may vary based upon time, day, demand and space utilized. Should these minimums not be met, the difference will be charged at the conclusion of the event as an event contract minimum.*

## TAXES

*Client is subject to all applicable State, County, City and other relevant local taxes, which will be added to the final bill, exclusive of the Service Charge and the Administrative Charge (as described below).*

## SERVICE CHARGE

*An 18% minimum Service Charge will be added to the final bill. Additional event staff gratuities are to be determined at the sole discretion of our event clients at the close of their event. In the case an event client will not be present to voluntarily provide an additional gratuity for the event staff, only the 18% Service Charge will be applied. The Service Charge will be remitted in its entirety to the service staff.*

## ADMINISTRATIVE FEE

*An Administrative Fee in an amount equal to 5% of all event charges plus any applicable state and/or local taxes will be added to the final bill. The Administrative Fee is to cover the expenses for planning and hosting your function. The Administrative Fee will be remitted in its entirety to the private event planning staff and is not a tip, gratuity or service charge for the wait staff, service employees or bartenders.*

## PROCESSING FEE

*A 3.95% processing fee applies to all credit or debit card transactions. Clients are welcome to submit payment via ACH transfer or check to avoid this fee. Please note all checks must be received 10 days prior to the event date.*

## OUR AFFILIATE VENUES

QUALITY ★ STYLE

### BAR SIENA

— NORTH SHORE —

dine|am|c<sup>®</sup>  
*catering & events*

### naia

KAFE

### MERA

EST. 1927  
**B**  
BUILDERS  
— BLDG —  
EVENT VENUE

### BAR LA RUE

**LA SERRE**

  
BARRIO

  
siena tavern  
est. MMXIII

★  
**BAR SIENA**  
— CIBO E LIQUORI —

### BANDIT ON TWO

THE  
**BANDIT**

  
**FIORETTA**  
ITALIAN STEAKHOUSE

ταβέρνα  
**VIOLÍ**

εστιατόριο  
**LÝRA**

  
**THE PENTHOUSE**

### MOSAIC

PRIME



PROVISIONS