

QUALITY ★ STYLE

BAR SIENA

CIBO E LIQUORI

• SINCE 2015 •

WEST LOOP PRIVATE DINING



CONTACT

events@barsiena.com

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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*

CHEESE & CHARCUTERIE (GF)	SMALL 90 • LARGE 250
CRUDITÉ (VEG, GF)	SMALL 90 • LARGE 250
SEAFOOD TOWER west coast oysters, shrimp (GF)	SMALL 300 • LARGE 750
PREMIUM SEAFOOD TOWER west coast oysters, shrimp, crab, lobster (GF)	SMALL 600 • LARGE 1,500
SEASONAL FRUIT PLATTER (V,GF)	SMALL 75 • LARGE 150

ANTIPASTI

priced per piece • 24 piece minimum

MINI CAPRESE SKEWERS (VEG, GF) mozzarella, tomato, basil	5
TALEGGIO FOCACCIA BITES stracchino, arugula, truffle honey, sea salt (VEG)	5
TRUFFLE RISOTTO ARANCINI parmesan (VEG)	7
RIGATONI ALLA VODKA CUPS whipped burrata, parmesan bread crumbs (VEG)	6
BRUSCHETTA BITES seasonal (VEG)	5
CRUDITÉ & HUMMUS CUPS (V,GF)	6
PARMESAN POTATO SKINS truffle garlic aioli (VEG)	5
FRIED MUSHROOM truffle garlic aioli (VEG)	5
MINI BURRATA BITES spicy apricot mostarda, sea salt, mini polenta bread (VEG)	6
MINI CHICKEN PARMESAN SANDWICH <i>*Can be made as a bite without the bun</i> housemade mozzarella, parmesan, roasted tomato sauce	7
MINI GRILLED CHICKEN SLIDERS marinated bufala mozzarella, arugula, shaved red onion, herb mayo, brioche	7
SEASONAL FRESH FISH SLIDERS lemon fennel slaw, old bay aioli	8
MINI CHEESEBURGERS shaved red onion, dijonaize, pickle, bomboloni bun	7
MINI ROASTED MEATBALLS ricotta	6

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

RECEPTION STYLE

PIZZA

priced per pizza • cut into 16 pieces

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

SALAD

priced per person • 20 guest minimum

**gluten free & vegan options available upon request*

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

PASTA

priced per person • 20 guest minimum

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

CARNE

priced per person • 20 guest minimum

CHICKEN PARMESAN	20
ROASTED CHICKEN (GF)	22
BROILED KING SALMON (GF)	24
NEW YORK STRIP STEAK (GF)	33
BEEF TENDERLOIN (GF)	35

RECEPTION STYLE

SIDES

priced per person • 20 guest minimum

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

DOLCE

priced per piece • 24 piece minimum

ASSORTED COOKIES*	4
MINI BOMBOLONI* assorted dipping sauces	4
MINI CHEESECAKE	5
GELATO CUP assorted flavors (GF)	5
TIRAMISU CUP	6

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

available for bombos & cookies

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

PRIMO

\$70 per person

ANTIPASTI

HOST PRE-SELECTS 2

roasted meatballs • parmesan potato skins
burrata • taleggio focaccia

SALAD

HOST PRE-SELECTS 1

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

PASTA

HOST PRE-SELECTS 2

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 • taleggio focaccia
seasonal antipasti

SALAD

HOST PRE-SELECTS 1

caesar • bar siena chop

PIZZA

HOST PRE-SELECTS 1

truffle mushroom • burnt pepperoni
bufala margherita

PASTA

HOST PRE-SELECTS 2

pomodoro • prosciutto gnocchi
alla vodka • cacio e pepe

DESSERT

HOST PRE-SELECTS 1

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

TERZO

\$95 per person

ANTIPASTI

HOST PRE-SELECTS 2

bruschetta • parmesan potato skins
arancini • focaccia • 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 AND UNDER MAY SELECT AN ENTRÉE
ONSITE. INDIVIDUALLY PLATED ENTREES AVAILABLE
FOR GROUPS OF 20 OR LESS



★
BAR SIENA
CIBO E LIQUORI

832 W Randolph | 312.598.2828 | events@barsiena.com | @BarSiena

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

bomboburger

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

THE PLANNING PROCESS

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).

GRATUITY

Gratuity is determined at the sole discretion of our event clients. For your convenience, standard recommended options (18%, 20%, or 22%) are provided at the time of contracting, or a custom amount can be specified. At the conclusion of the event, clients have the complete flexibility to adjust or modify this amount based on the level of service received. In cases where an event client will not be present to voluntarily adjust the amount, the selection chosen on the contract will be applied. Gratuities are remitted in their 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®
catering & events

naia

KAFE

NERA

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