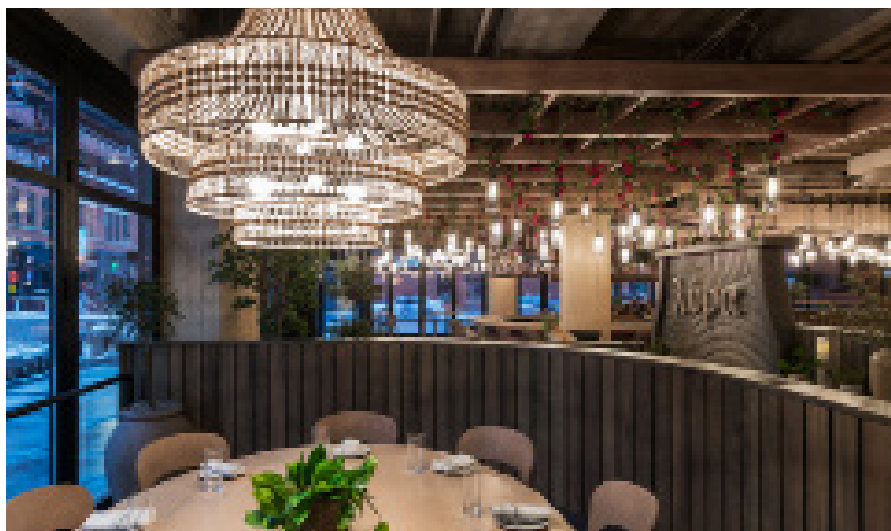


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LÝRA

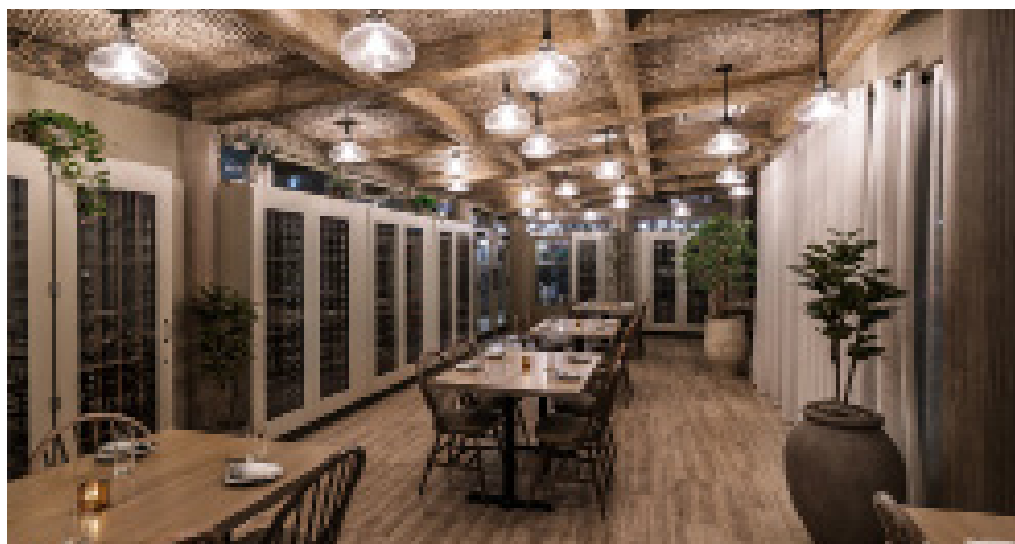
PRIVATE DINING



CONTACT

events@lyrarestaurant.com

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EVENT SPACES

KAVA

With a private entrance, floor to ceiling windows and upscale décor, our Kava Room is sure to be a crowd favorite. This stunning space is decorated with greenery and surrounded by wine bottles giving the atmosphere of being in a Greek cellar. A built in TV gives you options for business meetings or a photo slideshow.

CAPACITY: 45 RECEPTION • 36 SEATED



VILLA

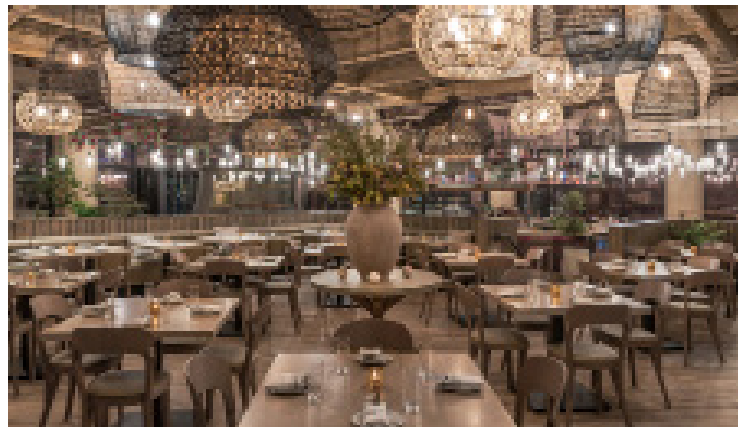
This room will transform you into a sunset feeling of being in Greece. The sand-colored tone accents and mood lighting surrounding the Villa provides an intimate dining atmosphere. A plasma TV can be used for digital branding and presentation needs.

CAPACITY: 60 RECEPTION • 52 SEATED

MAIN DINING ROOM

Picture yourself dining in our open main dining room sitting on the bustling corner of Peoria and Fulton Market. The dining room offers your guests the opportunity to see and be seen while sitting amidst the rustic elements of rural Greek landscapes. Let your guests be in on the action as your large open-kitchen is perched above this dining layout.

CAPACITY: 200 RECEPTION • 100 SEATED

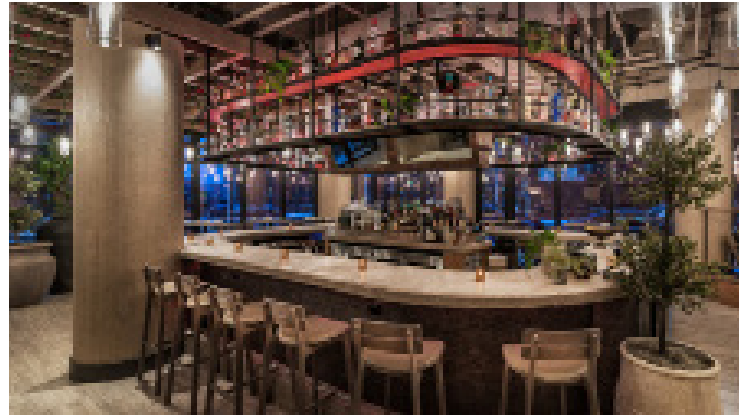


EVENT SPACES

OVAL BAR

This high-energy bar commands your attention the moment you step into LÝRA. The main bar takes center stage, creating the perfect reception style event space with views of the entire venue. Filled with high cocktail tables and bar stools, either removed or kept depending on your preference, and you have the ideal happy hour spot.

CAPACITY: 30-80 RECEPTION



LOUNGE

The perfect setting for your next happy hour. The lounge oversees the main dining room and main bar with lounge furniture making it the ideal location to enjoy drinks after work while being away from the hustle of other guests.

CAPACITY: 14 SEATED

THE TRAPÉZI

This semi-private table provides the intimacy of a private room while being off of our main dining room. Floor to ceiling windows let you people watch the up-and-coming Fulton Market neighborhood while enjoying the intimacy of dining away from other guests.

CAPACITY: 10 SEATED



BITES

served displayed • priced per piece • 24 piece minimum

TUNA TARTARE	7	SHORT RIB PASTITSIO	7
SPANAKOPITAKIA	6	CHICKEN SOUVLAKI SKEWER	8
CHARCOAL GRILLED MEATBALLS	6	LOBSTER ORZO	10
GRILLED OCTOPUS	8	ROASTED BAY SCALLOPS	9
ZUCCHINI FRITES	5	GRILLED HALLOUMI	7
LAMB CHOPS	12	SHRIMP COCKTAIL	7
HUMMUS & BEETS	6	COAL ROASTED MUSHROOM SKEWER	8
MUSHROOM PASTITSIO	6	HORIATIKI SALAD CUP	6
KALE TABBOULEH SALAD CUP	6	CRISPY TEMPURA OYSTER	7

DISPLAYS

priced per person • 20 person minimum

BREADS & SPREADS	14	SEASONAL FRUIT DISPLAY	14
tzatziki, spicy feta, charred eggplant & toasted pine nut, hummus		SEASONAL GRILLED VEGETABLE DISPLAY	12
local vegetables, pita & sourdough crisps		MEDITERRANEAN CHARCUTERIE	
SEAFOOD TOWER	45	& CHEESE BOARD	22
lobster, oysters, crab & avocado salata, shrimp			

STATIONS

served displayed • priced per person • 20 person minimum

SALAD

HORIATIKI	16
LITTLE GEM	12
KALE TABBOULEH	14

SIDES

BOUZOUKIA POTATOES	12
CHARRED CAULIFLOWER	10
COAL ROASTED MUSHROOMS	12
CHARRED BABY CARROTS	12

ENTRÉE

SLOW ROASTED LAMB GYRO	26
CAST IRON MUSHROOM MOUSSAKA	18
SHORT RIB PASTITSIO	20
CHICKEN SOUVLAKI	22
VEGETABLE PASTA	14
GRILLED WILD ALASKAN HALIBUT	24
LAMP CHOPS	26
WAGYU BEEF SOUVLAKI	28
KING SALMON SOUVLAKI	23
GRILLED LAMB SOUVLAKI	24
MUSHROOM PASTITSIO	18

ACTION STATION

\$150 chef attendant | 24 person minimum

LAMB SHOULDER 35 • WHOLE SALMON 26 • WHOLE BRANZINO 28 • PRIME RIB 37

SWEETS

priced per piece • 24 piece minimum

LOUKOUMADES	5	MINI BOUGATSA	5	SOKOLATOPITA	5	PORTOKALOPITA	5
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ASSORTED GREEK COOKIES

\$10 per person • 3 cookies per person: 2 kourabiedes & 1 baklava • available to-go

FAMILY STYLE DINNER

100 per person • 12 person minimum

BREADS & SPREADS

additional 5. per person

tzatziki, spicy feta, charred eggplant, tarama with black caviar, served with local vegetable, sourdough crisps, warm pita

add hummus • 3.

SALATA & MEZZE

selection of two • additional salata & mezze \$6 per person per item

LITTLE GEM

avocado, shaved summer squash, dill,
barrel aged feta

HORIATIKI

heirloom tomatoes, cucumber, barrel aged
feta, red onion, fresh oregano, capers

KALE TABBOULEH

english peas, avocado, asparagus, preserved
lemon, sunflower tahini

TUNA TARTARE

fresno chili, kalamata olive, crispy kataifi

SPANAKOPITAKIA

spinach, feta, crispy phyllo

HALLOUMI SOUVLAKI

chili honey glaze, za'atar, red onion, mint

GRILLED CALAMARI

cippolini onion, caper, lemon, santorini fava

CRISPY CALAMARI

fresno chiles, lemon, spring garlic aioli

CRISPY

ZUCCHINI FRITES

avocado tzatziki, smoked paprika, lemon

CHARCOAL GRILLED

MEATBALLS

smoked yogurt, tomato, mint

MAIN

selection of two • additional main available upon request

GREEK ROASTED CRISPY HALF CHICKEN

garlic confit, charred lemon, oregano

SLOW ROASTED LAMB SHOULDER GYROS

60 second pita, athenian accoutrements

CAST IRON MOUSSAKA

mushroom ragu, grilled eggplant,
potato, béchamel

DECONSTRUCTED PASTITSIO

short rib ragu, black truffle bechamel

*can be made vegetarian upon request

VEGETABLE PASTA

ditalini pasta, fresh tomato,
barrel aged feta, oregano

KING SALMON SOUVLAKI

grilled asparagus, english peas, cipollini onion,
lobster avgolemono

GRILLED LAMB SOUVLAKI

avocado tzatziki, crispy potatoes, charred lemon

GRILLED WILD

ALASKAN HALIBUT

marinated swiss chard, tomato vinaigrette, dill

additional 10. per person

WAGYU BEEF SOUVLAKI

mini sweet peppers, tzatziki, charred lemon

additional 10. per person

22oz USDA PRIME RIBEYE

linz heritage angus, garlic confit, herb butter

additional 20. per person

MAINE LOBSTER LINGUINE

tomato, mizithra cheese, saffron, garlic oil

additional 12. per person

WHOLE BRANZINO

additional 20. per person

SIDES

selection of two

BOUZOUKIA POTATOES

sheep butter yogurt, mizithra,
charred onions, oregano

CHARRED BABY CARROTS

harissa feta, preserved lemon,
sumac

CHARRED CAULIFLOWER

lemon vinaigrette, garlic oil,
oregano

COAL ROASTED MUSHROOMS

crispy halloumi,
spring onion, aleppo pepper

DESSERT

selection of one • additional dessert \$4 per person per item

BOUGATSA

crispy pillows, cinnamon ice cream,
semolina custard, honey caramel

LOUKOUMADES

warm donuts, salted caramel, orange
anglaise, honey, chocolate coffee custard

SOKOLATOPITA

dark chocolate cake, hazelnut praline, chocolate
coffee custard, brown butter ice cream

PORTOKALOPITA

orange syrup cake, white chocolate mousse,
greek yogurt ice cream, kataifi

SEASONAL SORBET ICE CREAM

fior di latte
cinnamon
brown butter

FAMILY STYLE BRUNCH

60 per person • 12 person minimum

BREADS & SPREADS

choice of 3

hummus • tzatziki • spicy feta • charred eggplant • tarama with black caviar

SALATA & MEZZE

selection of two

TUNA TARTARE

fresno chili, kalamata olive, crispy kataifi

SPANAKOPITAKIA

spinach, feta, crispy phyllo

GRILLED OCTOPUS

charred cipollini onion, fresno chili, kalamata olive relish

HORIATIKI

vine-ripened tomatoes, cucumber, barrel aged feta, red onion, fresh oregano, capers

MARINATED OLIVES & FETA

CRISPY CALAMARI

fresno chiles, lemon, spring garlic aioli

HALLOUMI SOUVLAKI

chili honey glaze, za'atar, red onion, mint

GRILLED CALAMARI

cippolini onion, caper, lemon, santorini fava

CRISPY CALAMARI

fresno chiles, lemon, spring garlic aioli

CRISPY ZUCCHINI FRITES

avocado tzatziki, smoked paprika, lemon

HUMMUS & CHARRED BEETS

warm pita, pomegranate, toasted pine nuts

CHARCOAL GRILLED MEATBALLS

smoked yogurt, tomato, mint

GREEK YOGURT

fresh berries, greek honey, crunchy granola

MAIN

selection of two

AVOCADO TOAST

goat cheese spread, dill, lemon

CHICKEN SOUVLAKI

tzatziki, potatoes

GRILLED LAMB SOUVLAKI

tzatziki, potatoes

KING SALMON SOUVLAKI

tzatziki, potatoes

MUSHROOM SCRAMBLE

graviera

TYROPITA

crispy phyllo, graviera, honey, sesame

SHAKSHUKA

poached egg, bread

BRANZINO

horta, feta frittata, salad

FRENCH TOAST

SPINACH & FETA FRITTATA

salad

SHORT RIB HASH

add fried egg • 3.

STEAK & EGGS

potatoes

additional 6. per person

SIDES

selection of two

POTATOES

BACON

SAUSAGE

SEASONAL FRUIT

DESSERT

selection of one

LOUKOUMADES

warm donuts, salted caramel, orange anglaise, honey, chocolate coffee custard

PORTOKALOPITA

orange syrup cake, white chocolate mousse, greek yogurt ice cream, kataifi

ICE CREAM & SORBET

SOKOLATOPITA

dark chocolate cake, hazelnut praline, chocolate coffee custard, brown butter ice cream

BREAKFAST BOUGATSA

semolina custard, salted caramel, cinnamon sugar

εστιατόριο

6 LÝRA

905 W Fulton | 312.660.7722 | events@lyrarestaurant.com | @lyragreek

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 is 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. Final payment for your event must take place the day of your event by either cash or credit card. 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

LÝRA 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 a room fee.

TAXES

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

GRATUITY

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 a gratuity for the event staff, a revised credit card authorization form is required.

We are happy to apply this authorized gratuity percentage to the sub-total of your bill at the end of your event.

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.

SURCHARGE FEE

A 3.5% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.



SCAN FOR A VIRTUAL TOUR

OUR AFFILIATE VENUES



CONTACT

EVENTS@LYRARESTAURANT.COM