εστιατόριο

LÝRA

PRIVATE DINING

CONTACT

events@lyrarestaurant.com

312.779.1749

powered by

dine amic®

catering & events

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

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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: 20-80 RECEPTION

LOUNGE

Ideal for intimate seated dinners, this slightly elevated lounge offers a semi-private setting with views of both the main dining room and bar. The space provides a sense of exclusivity while remaining connected to the energy and ambiance of the restaurant, making it perfect for guests seeking a warm, lively dining experience in a more intimate environment.

CAPACITY: 20 RECEPTION • 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: 12 SEATED

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BITES

***served passed or displayed** • priced per piece • 24 piece minimum*

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

DISPLAYS

priced per person • 20 person minimum

BREADS & SPREADS — 14
tzatziki, spicy feta, charred eggplant, hummus
local vegetables, pita & sourdough crisps

SEAFOOD TOWER — 45
lobster, oysters, crab & avocado salata, shrimp

SEASONAL FRUIT DISPLAY	14
SEASONAL GRILLED VEGETABLE DISPLAY	12
MEDITERRANEAN CHARCUTERIE & CHEESE BOARD	22

STATIONS

***served displayed** • priced per person • 20 person minimum*

SALAD

HORIATIKI	16
LITTLE GEM	12

SIDES

BOUZOUKIA POTATOES	12
CHARRED CAULIFLOWER	10
COAL ROASTED GREEN BEANS	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
GRILLED LAMB SOUVLAKI	24

ACTION STATIONS

$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

ASSORTED GREEK COOKIES

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

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FAMILY STYLE DINNER

100 per person

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

TUNA TARTARE
fresno chili, kalamata olive, crispy kataifi

CRISPY ZUCCHINI & EGGPLANT
avocado tzatziki, smoked paprika, lemon

CHARCOAL GRILLED MEATBALLS
smoked yogurt, tomato, mint

SPANAKOPITAKIA
spinach, feta, crispy phyllo

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

CRISPY CALAMARI
fresno chiles, lemon, spring garlic aioli

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

VEGETABLE PASTA
ditalini pasta, fresh tomato, barrel aged feta, oregano

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

16oz DELMONICO 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

COAL ROASTED GREEN BEANS
grated tomato, barrel aged feta, dill

CHARRED CAULIFLOWER
lemon vinaigrette, garlic oil, oregano

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

εστιατόριο LÝRA

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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

CRISPY ZUCCHINI & EGGPLANT
avocado tzatziki, smoked paprika, lemon

FETA STUFFED SAUSAGE
roasted tomato, sweet peppers, garlic, warm pita

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

MUSHROOM SCRAMBLE
graviera, tzatziki, potatoes

SHAKSHUKA
poached egg, bread

IBERICO PORK SOUVLAKI
grilled broccolini, tahini yogurt, harissa, oregano gremolata

TYROPITA
crispy phyllo, graviera, honey, sesame

SPINACH & FETA FRITTATA
salad

FRENCH TOAST

BRANZINO
horta, feta frittata, salad

additional 10. per person

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

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BEVERAGE PACKAGES

PREMIUM

TOP-SHELF LIQUOR • SPECIALTY COCKTAILS • MARTINIS • NEAT POURS
SOMMELIER SELECT RED & WHITE WINES • ALL IMPORTED & DOMESTIC BEERS

THREE HOUR • $90
FOUR HOUR • $108

STANDARD

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

THREE HOUR • $75
FOUR HOUR • $90

BEER & WINE

HOUSE RED & WHITE WINES • LIMITED IMPORTED & DOMESTIC BEERS

THREE HOUR • $60
FOUR HOUR • $70

NON-ALCOHOLIC

JUICES • SODAS • COFFEE • TEA

THREE Hour • $12
FOUR Hour • $20

ON CONSUMPTION

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

SHOTS ARE NOT OFFERED IN ANY BEVERAGE PACKAGE PER STATE LIQUOR LAWS
BEVERAGE PACKAGES OFFERED FOR CONTRACTED PRIVATE EVENTS ONLY
20 GUESTS MINIMUM REQUIRED FOR ALL BEVERAGE PACKAGES
TWO-HOUR MINIMUM REQUIRED FOR ALL BEVERAGE PACKAGES
BAR MINIMUMS & STAFFING FEES MAY APPLY
BEVERAGE PACKAGES SUBJECT TO LOCAL TAX, GRATUITY & ADMINISTRATIVE CHARGES

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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 is due 10 business days prior to your event date. 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

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).

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.

SCAN FOR A VIRTUAL TOUR

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OUR AFFILIATE VENUES

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naia

KAFE MERA

EST. 1927 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

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