

QUALITY  STYLE

BAR SIENA

CIBO E LIQUORI

• SINCE 2015 •

NORTH SHORE PRIVATE DINING



CONTACT

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EVENT SPACES

SIENA

Our private space, Siena, is the ideal atmosphere for larger social gatherings. This space can accommodate up to 60 guests for a seated dinner or 70 for a cocktail reception. Located directly next to windows facing the mall, the natural lighting provides an alluring ambiance. This large space gives hosts the flexibility to create their own layout for the event of their choosing. Fully closable doors and curtains including AV access which can be fully customizable for digital branding and presentation needs. Perfect for smaller gatherings that need extra space for gift/dessert tables.

SEATED: 50 • RECEPTION: 60



FLORENCE

The Florence private dining room offers one of the most unique experiences while dining at Bar Siena North Shore. The Chandelier/Damask wallpaper combined with the floral light fixtures provides an intimate, family-style dining atmosphere. Your privacy is guaranteed with doors and curtains including AV access for up to 40 guests. Grab your family/friends and travel to Florence with our Chef Fabio Viviani as it is the perfect escape for business dinners, showers and more!

SEATED: 36 • RECEPTION: 45

TUSCANY

The private dining room provides the intimacy that will elevate any of your large formal affairs. Whether you are looking for a fully seated dinner for up to 100 guests or a cocktail reception for 125 guests, this space has the flexibility to create a unique layout for all event types. Tuscany is ideal for corporate and networking events or any gather on a large scale. This versatile space has an airwall which makes it divisible into two smaller rooms, Florence and Siena. Our Full Wine Bar can be added to create extra space for groups up to 200.

SEATED: 100 • RECEPTION: 125



EVENT SPACES



TREEHOUSE CORNER

This high-energy space overlooks the entire main bar with the best views of our infamous pizza oven, Bella Due, and our open kitchen concept. With a combination of booths and high-top seating with direct access to the bar, this space is perfect for mingling, drinks and sharing antipasti.

SEATED: 20 • RECEPTION: 30

APEROL CORNER

Aperol Corner is our most talked about area, with the famous Aperol Bottle mural on the wall. Your group will have a semi-private area with direct access to the bar and multiple different seating options available overlooking the entire wine bar. The space was designed for a night of mingling, drinks and antipasti for 20-25 guests, but if you are interested in an intimate family gathering for 20, this is the perfect spot within the restaurant.

SEATED: 20 • RECEPTION: 25



WINE BAR

Our modern and lively ambiance gives guests the perfect escape to sip wine and mingle with friends while eating Fabio's Favorites Cicchetti Style. Amongst our wide variety of American and Italian wines, our specialty cocktails hit the spot while dining in this area.

SEATED: 40 • RECEPTION: 75

TERRAZZA PATIO

Our four seasons Terrazza Patio provides the perfect space for all types of events. The space has great lighting, large windows and a stunning greenery wall that is perfect for photo ops! This space is semi-private, as guests will walk past your event to enter the main dining room.

SEATED: 55 • RECEPTION: 65



DINNER

PRIMO

\$45.99 per person
includes coffee, soft drinks & tea
available family style or buffet

ANTIPASTI

HOST PRE-SELECTS 2
bruschetta • truffle potato skins
garlic parmesan bread

SALAD

HOST PRE-SELECTS 1
caesar • house
siena chop (+\$5 per person)

PASTA

HOST PRE-SELECTS 2
creamy angel hair limone • gnocchi
rigatoni • cacio e pepe
pappardelle bolognese • pomodoro

DESSERT

bomboloni

SECONDO

\$65.99 per person
includes coffee, soft drinks & tea
available family style or buffet

ANTIPASTI

HOST PRE-SELECTS 2
bruschetta • truffle potato skins
garlic parmesan bread • fried mozzarella
roasted meatballs

SALAD

HOST PRE-SELECTS 1
caesar • house • siena chop (+\$5 per person)

ENTRÉE

HOST PRE-SELECTS 3
seasonal pasta • gnocchi • rigatoni
cacio e pepe • pappardelle bolognese
creamy angel hair limone
eggplant parmesan • chicken parmesan
chicken marsala • pan seared salmon

DESSERT

bomboloni

*choice of individual entrée
available for groups up to 30

ENHANCEMENTS

ADD PROTEIN TO ANY SALAD OR PASTA

chicken \$4 per person
shrimp \$5 per person
avocado \$2 per person
tenderloin \$6 per person
salmon \$7 per person

ANTIPASTI

roasted meatballs \$3 per person
burrata \$3 per person
crispy calamari \$6 per person

PIZZA

bufala margherita 19.99 per pizza
truffle mushroom 23.99 per pizza
burnt pepperoni 23.99 per pizza

ENTREE

butchers cut \$5 per person
petit filet \$10 per person
new york strip \$15 per person
halibut milanese \$3 per person

DESSERTS

tiramisu \$4 per person
cheesecake \$5 per person
assorted gelato \$3 per person

DINNER

TERZO

\$85.99 per person

includes coffee, soft drinks & tea

available family style or buffet

ANTIPASTI

HOST PRE-SELECTS 2

bruschetta • truffle potato skins • garlic parmesan bread • burrata
roasted meatballs • crispy calamari

ADD ANTIPASTI \$5 per person

SALAD

HOST PRE-SELECTS 1

caesar • house • siena chop (+\$5 per person)

PASTA

HOST PRE-SELECTS 2

creamy angel hair limone • gnocchi • rigatoni • cacio e pepe
pappardelle bolognese

ENTRÉE

HOST PRE-SELECTS 2

brick chicken diavolo • roasted salmon • butcher's cut • eggplant parmesan
chicken parmesan • chicken marsala • pan seared salmon
new york strip (+\$8 per person) • halibut milanese (+\$5 per person)

SIDE

HOST PRE-SELECTS 2

parmesan fries • balsamic glazed brussels sprouts • sticky parmesan potatoes • broccolini

DESSERT

CHOICE OF 2

bomboloni • tiramisu • cheesecake • assorted gelato

*choice of entrée available for groups up to 30



SEATED EVENTS

LUNCH & BRUNCH

LUNCH

\$34.99 per person
includes coffee, soft drinks & tea
available family style or buffet

SALAD

HOST PRE-SELECTS 1

caesar • house
siena chop (+\$5 per person)

PIZZA

*served family style
HOST PRE-SELECTS 1

bufala margherita • burnt pepperoni

ENTRÉE

HOST PRE-SELECTS 2

bomboburger • grilled chicken sandwich
caprese sandwich • spicy chicken sandwich
cacio e pepe • creamy angel hair limone
rigatoni • pappardelle bolognese

DESSERT

bomboloni

*choice of individual salad & entrée
available for groups up to 30

BRUNCH

available saturday & sunday
\$39.99 per person
includes coffee, soft drinks & tea
*additional \$5 per person to include juice
available family style or buffet

STARTER

HOST PRE-SELECTS 2

fresh fruit • cinnamon roll
bomboloni • breakfast pizza

MAIN

HOST PRE-SELECTS 2

lemon ricotta pancakes • bombo breakfast
sandwich • french toast
avocado toast • cheddar scrambled eggs

SIDES

HOST PRE-SELECTS 2

cherry smoked bacon • fresh fruit
parmesan sticky potatoes
pork sausage • chicken sausage

ENHANCEMENTS

ADD PROTEIN TO ANY SALAD OR PASTA

chicken \$4 per person
shrimp \$5 per person
avocado \$2 per person
tenderloin \$6 per person
salmon \$7 per person

PIZZA

bufala margherita 19.99 per pizza
truffle mushroom 23.99 per pizza
burnt pepperoni 23.99 per pizza

ENTREE

lobster roll \$7 per person
lobster linguine \$10 per person
butcher's cut \$5 per person
pan seared salmon \$15 per person

DESSERTS

tiramisu \$4 per person
cheesecake \$5 per person
assorted gelato \$3 per person

RECEPTION STYLE

DISPLAYS

small platter serves 12 • large platter serves 45

FRUIT PLATTER (veg, GF)	SMALL 74.99 • LARGE 149.99
CHARCUTERIE & CHEESE (veg, GF)	SMALL 89.99 • LARGE 224.99
CRUDITE & HUMMUS (veg, GF)	SMALL 89.99 • LARGE 224.99
SEAFOOD TOWER west coast oysters, shrimp	SMALL 299.99 • LARGE 749.99
PREMIUM SEAFOOD TOWER	SMALL 599.99 • LARGE 1499.99

ANTIPASTI

priced per piece • 24 piece minimum

MINI CAPRESE SKEWERS (veg, GF)	4.99
TALEGGIO FOCACCIA BITES (veg) stracchino, arugula, truffle honey, sea salt	3.99
MINI ROASTED MEATBALLS ricotta	5.99
BRUSCHETTA (veg) seasonal	3.99
GNOCCHI BITES prosciutto sausage, rapini, parmesan, chili flakes	5.99
MINI BURRATA BITES (veg) spicy apricot mostarda, crostini	4.99
MINI GRILLED CHICKEN SLIDERS marinated bufala mozzarella, arugula, shaved red onion, herb mayo, brioche	6.99
MINI CHICKEN PARMESAN BITES housemade mozzarella, parmesan, roasted tomato sauce	5.99
SEASONAL FRESH FISH SLIDERS	7.99
MINI MEATBALL roasted tomato sauce, basil, ricotta	5.99
MINI BOMBOBURGER sharp american cheese, shaved red onion, dijonnaise, pickle, bomboloni bun	6.99
PARMESAN POTATO SKINS (veg) truffle garlic aioli	4.99

RECEPTION STYLE

PIZZAS

priced per pizza • cut into 16 pieces

TRUFFLE MUSHROOM garlic cream, roasted wild mushrooms, mozzarella, white truffle oil (veg)	23.99
BURNT PEPPERONI* spicy tomato sauce, mozzarella, red chiles	23.99
BUFALA MARGHERITA tomato sauce, mozzarella (veg)	19.99
PROSCIUTTO FIG garlic cream, arugula, mozzarella, truffle honey	22.99
VEGAN PIZZA tomato sauce, roasted seasonal vegetables	20.99

SALADS

price per person • minimum 20 guests

CAESAR romaine, garlic breadcrumbs, parmesan cheese	6.99
BAR SIENA CHOP salami, provolone, roasted red peppers, cherry tomatoes, cucumber, radish, pepperoncini, artichokes, parmesan bread crumbs, mustard vinaigrette (GF)	8.99
SEASONAL SALAD	MP

PASTAS

price per person • minimum 20 guests

GNOCCHI prosciutto sausage, rapini, parmesan, chili flakes	14.99
RIGATONI ALLA VODKA garlic breadcrumbs	11.99
POMODORO	10.99

CARNE

price per person • minimum 20 guests

ROASTED CHICKEN (GF)	14.99
ROASTED SALMON (GF)	16.99
NEW YORK STRIP STEAK (GF)	20.99
BUTCHER'S CUT (GF)	10.99

RECEPTION STYLE

SIDES

price per person • minimum 20 guests

BRUSSELS SPROUTS parmesan, aleppo chili	8.99
PARMESAN STICKY POTATOES (VEG)	8.99
PARMESAN FRIES	8.99
BROCCOLINI	8.99

DOLCE

price per pieces • 24 piece minimum

MINI BOMBOLONI caramel, chocolate hazelnut & raspberry dipping sauces	2.99
TIRAMISU CUP mascarpone crema, cocoa powder, coffee meringue	3.99
GELATO CUP assorted flavors (GF)	2.99
ASSORTED COOKIES	2.99

SWEET ENHANCEMENTS

minimum 20 guests

GELATO SUNDAE STATION

\$6.99 per person

Includes: 2 flavors, sprinkles, mini chocolate chips & whipped cream
extra toppings \$1 per person per topping
add waffle bowls \$2 per person

CLASSIC HOT CHOCOLATE BAR

\$7.99 per person

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

COFFEE DISPLAY \$4.99

almond or oat milk add \$2 per person consumed

★
BAR SIENA x Paris312
CIBO E LIQUORI



Celebrate Effortlessly

*Shop florals, balloons & backdrops beautifully curated for celebrations at Bar Siena.
Enjoy a 10% discount with promo **BARSIENANS10***

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paris312.com/pages/bar-siena-north-shore

CALL 312.242.1825

EMAIL support@paris312.com

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

Bar Siena North Shore 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 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.

OUR AFFILIATE VENUES



CONTACT

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