

QUALITY  STYLE

BAR SIENA

CIBO E LIQUORI

• SINCE 2015 •

NORTH SHORE PRIVATE DINING



CONTACT

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EVENT SPACES



TUSCANY

Tuscany: change copy to: Tuscany provides the intimacy that will elevate any of your large formal affairs. This space has the flexibility to create a unique layout for all event types. This fully private room is ideal for corporate and networking events or any gather on a large scale. This versatile space has an air wall which makes it divisible into two smaller rooms, Florence and Siena.

SEATED: 100 • RECEPTION: 125

SIENA

Siena is the ideal atmosphere for larger social gatherings. 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 or 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. Damask wallpaper combined with the floral light fixture provides an intimate, family-style dining atmosphere. Grab your family and 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



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 Wine Bar 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: 30 • Reception: 45



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



SEATED EVENTS

DINNER

PRIMO

\$46 per person
includes coffee, soft drinks & tea
available family style or buffet

ANTIPASTI

HOST PRE-SELECTS 2

bruschetta • truffle potato skins
garlic rolls

SALAD

HOST PRE-SELECTS 1

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

PASTA

HOST PRE-SELECTS 2

creamy angel hair limone • cacio e pepe
truffle cream pancetta gnocchi
rigatoni alla vodka • penne bolognese

DESSERT

bomboloni

tiramisu • gelato • seasonal dessert
(+\$2 per person)

SECONDO

\$66 per person
includes coffee, soft drinks & tea
available family style or buffet

ANTIPASTI

HOST PRE-SELECTS 2

bruschetta • truffle potato skins
garlic rolls • roasted meatballs

SALAD

HOST PRE-SELECTS 1

caesar • house
siena chop (+\$2 per person)

ENTRÉE

HOST PRE-SELECTS 3

seasonal pasta
truffle cream pancetta gnocchi
rigatoni alla vodka • cacio e pepe
penne bolognese • creamy angel hair limone
eggplant parmesan • chicken parmesan
chicken marsala • pan seared salmon

DESSERT

bomboloni

tiramisu • gelato • seasonal dessert
(+\$2 per person)

*choice of individual entrée
available for groups up to 30



SEATED EVENTS

DINNER

TERZO

\$86 per person

*includes coffee, soft drinks & tea
available family style or buffet*

ANTIPASTI

HOST PRE-SELECTS 2

bruschetta • truffle potato skins • garlic rolls • burrata
roasted meatballs • crispy calamari

ADD ANTIPASTI \$5 per person

SALAD

HOST PRE-SELECTS 1

caesar • siena chop

PASTA

HOST PRE-SELECTS 2

seasonal pasta • truffle cream pancetta gnocchi • rigatoni alla vodka • cacio e pepe
penne bolognese • creamy angel hair limone

ENTRÉE

HOST PRE-SELECTS 2

chicken vesuvio • hanger steak • eggplant parmesan
chicken parmesan • chicken marsala • roasted salmon
halibut milanese (+\$5 per person) • new york strip (+\$8 per person)

SIDE

HOST PRE-SELECTS 2

parmesan fries • balsamic glazed brussels sprouts • sticky parmesan potatoes
seasonal vegetable

DESSERT

HOST PRE-SELECTS 2

bomboloni • tiramisu • gelato • seasonal dessert

**choice of entrée available for groups up to 30*



SEATED EVENTS

LUNCH & BRUNCH

LUNCH

\$36 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
pizza alla vodka

ENTRÉE

HOST PRE-SELECTS 2

bar siena burger • grilled chicken sandwich
caprese sandwich • spicy chicken sandwich
cacio e pepe • creamy angel hair limone
rigatoni alla vodka • penne bolognese

DESSERT

bomboloni

tiramisu • gelato • seasonal dessert
(+\$2 per person)

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

BRUNCH

available saturday & sunday

\$42 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

bombo breakfast sandwich • french toast
avocado toast • cheddar scrambled egg

SIDES

HOST PRE-SELECTS 2

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



RECEPTION STYLE

DISPLAYS

small platter serves 12 • large platter serves 45

FRUIT PLATTER (veg, GF)	SMALL 75 • LARGE 150
CHARCUTERIE & CHEESE (veg, GF)	SMALL 90 • LARGE 225
CRUDITE & HUMMUS (veg, GF)	SMALL 90 • LARGE 225
SEAFOOD TOWER west coast oysters, shrimp	SMALL 300 • LARGE 750
PREMIUM SEAFOOD TOWER west coast oysters, shrimp, crab, lobster (GF)	SMALL 600 • LARGE 1500

ANTIPASTI

priced per piece • 24 piece minimum

TALEGGIO FOCACCIA BITES (veg) stracchino, arugula, truffle honey, sea salt	4
BRUSCHETTA (veg) seasonal	4
MINI CAPRESE SKEWERS (veg, GF)	5
PARMESAN POTATO SKINS (veg) truffle garlic aioili	5
MINI BURRATA BITES (veg) spicy apricot mostarda, crostini	5
RIGATONI ALLA VODKA CUPS (veg) whipped burrata, parmesan bread crumbs	6
MINI CHICKEN PARMESAN SANDWICH mozzarella, parmesan, roasted tomato sauce <i>*can be made as a bite with out the bun</i>	6
MINI MEATBALLS roasted tomato sauce, basil, ricotta	6
MINI GRILLED CHICKEN SLIDERS mozzarella, arugula, shaved red onion, herb mayo, brioche	7
MINI CHEESE BURGERS sharp american cheese, shaved red onion, dijonnaise, pickle, bomboloni bun	7
SEASONAL FRESH FISH SLIDERS	8

V = VEGETARIAN | GF = GLUTEN FREE



RECEPTION STYLE

PIZZA

priced per pizza • cut into 16 pieces

BUFALA MARGHERITA (veg) tomato sauce, mozzarella	20
VEGAN PIZZA tomato sauce, roasted seasonal vegetables	21
PROSCIUTTO FIG garlic cream, arugula, mozzarella, truffle honey	23
TRUFFLE MUSHROOM (veg) garlic cream, roasted wild mushrooms, mozzarella, white truffle oil	24
BURNT PEPPERONI* spicy tomato sauce, mozzarella, red chiles	24

SALAD

priced per person • minimum 20 guests

CAESAR romaine, garlic breadcrumbs, parmesan cheese	7
BAR SIENA CHOP salami, provolone, roasted red peppers, cherry tomatoes, cucumber, radish, pepperoncini, artichokes, parmesan bread crumbs, mustard vinaigrette (GF)	9
SEASONAL SALAD	MP

PASTA

priced per person • minimum 20 guests

RIGATONI ALLA VODKA garlic breadcrumbs	12
PENNE BOLOGNESE	12
ORECCHIETTE POMODORO	12
TRUFFLE CREAM GNOCCHI fried sage, crispy pancetta	15

CARNE

priced per person • minimum 20 guests

ROASTED CHICKEN (gf)	12
HANGER STEAK (gf)	17
ROASTED SALMON (gf)	17
NEW YORK STRIP STEAK (gf)	21

STATIONED EVENTS

SIDES

priced per person • minimum 20 guests

BRUSSELS SPROUTS parmesan	9
PARMESAN STICKY POTATOES	9
PARMESAN FRIES	9
SEASONAL VEGETABLE	9

DOLCE

priced per piece • 24 piece minimum

MINI BOMBOLONI caramel, chocolate hazelnut & raspberry dipping sauces	3
GELATO CUP (GF) assorted flavors	3
ASSORTED COOKIES	3
TIRAMISU CUP mascarpone crema, cocoa powder, coffee meringue	4

SWEET ENHANCEMENTS

priced per person • minimum 20 guests

GELATO SUNDAE STATION \$7

2 flavors + 1 topping (sprinkles or mini chocolate chips)
extra toppings \$1 per person per topping
add waffle bowls \$2 per person

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 \$2 per person consumed

BAR SIENA

— NORTH SHORE —

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 PACKAGE

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

Two Hour \$50

Three Hour \$60

Four Hour \$70

PREMIUM PACKAGE

TOP-SHELF LIQUOR • 2 SPECIALTY COCKTAILS

RED WINE, WHITE WINES & SPARKLING

IMPORTED & DOMESTIC BEERS

Two Hour \$60

Three Hour \$70

Four Hour \$80

BRUNCH PACKAGE

*AVAILABLE SATURDAYS & SUNDAYS UNTIL 3PM

COFFEE • ICED/HOT TEA • SODA • MIMOSAS

WHITE WINE • LIMONCELLO SPRITZ

Two Hour \$35

Three Hour \$50

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 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).

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.



OUR AFFILIATE VENUES

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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