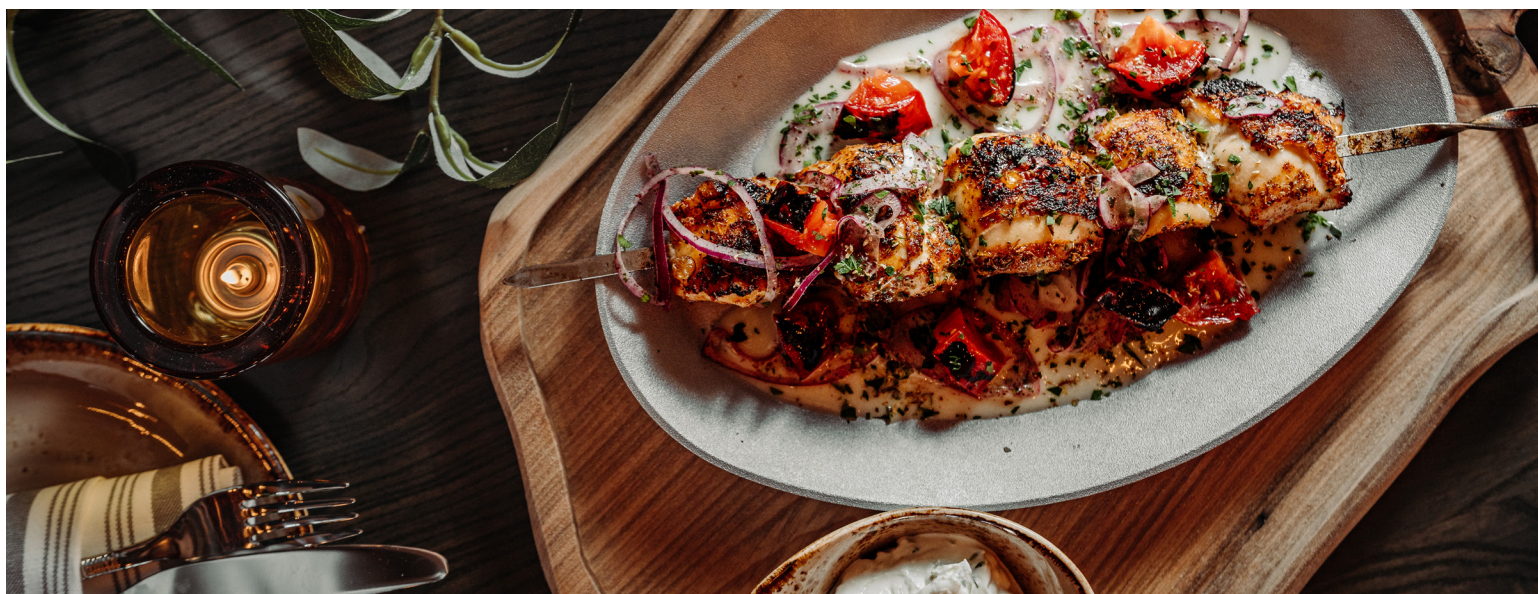


ταβέρνα

VIOLÍ

PRIVATE DINING



CONTACT

events@tavernavioli.com

312.779.6208

powered by
dine|am|c
catering & events



EVENT SPACES

VILLA

Our Villa Mykonian Sunset Room will transport you to the golden hour sunsets of the Greek islands. The sand-colored accents, desert plants, and mood lighting surrounding the Villa provides an intimate but exciting dining atmosphere. A plasma TV hidden by a two-way mirror can be used for digital branding and presentation needs.

CAPACITY: 40 SEATED • 50 RECEPTION



OVAL BAR

This high-energy bar commands your attention the moment you step into Violi. 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: 60 RECEPTION

LOUNGE

Our Oval Bar Lounge is the perfect setting for your next happy hour or cocktail reception. This space is next to our Oval Bar and overlooks the main dining room with direct access to our Teratsa Patio. It has high top tables that can be used for seating or as standing cocktail tables, making it the ideal location to enjoy drinks after work while being away from the hustle of other guests.

CAPACITY: 16 SEATED | 30 RECEPTION



EVENT SPACES

MAIN DINING ROOM

Our Main Dining Room provides a more exclusive feel while still being close to the overall vibe of Violi. The area splits into two semi-private dining spaces, Lefkada and Evia. Each allows your guests to see and be seen while sitting amidst the rustic elements of rural Greek landscapes underneath our custom yarn and beaded lamp arrangements.

CAPACITY:

- LEFKADA: 40 SEATED • 50 RECEPTION
- EVIA: 60 SEATED • 75 RECEPTION



TERATSA PATIO

Our four seasons Teratsa Patio provides the perfect space for all types of events. The space is covered in pink florals, great lighting, and a stunning greenery wall that is perfect for photo ops. Both the North and South end of the patio can be used separately or combined to create the perfect environment for any group. Each space is semi-private, as guests will walk past your event to enter the main dining room.

CAPACITY:

- EACH SIDE IS 40 SEATED OR 60 RECEPTION
- GREENERY WALL: 1 LONG TABLE OF 20

DINNER

65.⁹⁹ per person

BREADS & SPREADS

tzatziki, spicy feta, hummus, tarama with black caviar, local vegetable crudité, warm pita, lavash crisps

additional \$3.⁹⁹ per person

SALATA & MEZZE

choose 2 to be shared at the table

HORIATIKI

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

SPANAKOPITAKIA

spinach, feta, crispy phyllo VG

GRILLED MEATBALLS

smoked yogurt, tomato, mint

CRISPY ZUCCHINI & EGGPLANT

tzatziki, smoked paprika VG

ROCK SHRIMP & FETA

tomato, ouzo, oregano GF

additional 5.⁹⁹ per person

GRILLED OCTOPUS

charred cipollini onion, fresno chili,
kalamata olive relish GF

additional 5.⁹⁹ per person

SAGANAKI

kasseri cheese, ouzo, lemon, oregano VG

CHOPPED SALAD

little gem lettuce, cherry tomatoes,
barrel aged feta, cucumber, roasted red pepper,
crispy chickpeas

GRILLED CALAMARI

santorini fava, capers, lemon, oregano

AVGOLEMONO SOUP

roasted chicken broth, dill, rice, lemon egg sauce

CRISPY CALAMARI

caper tartar sauce, lemon, smoked paprika

MAIN

choose 3 to be shared at the table

ROASTED HALIBUT

skordalia, marinated spinach, ladolemono GF

SLOW ROASTED LAMB GYROS

60 second pita, Athenian accoutrements GF

CAST IRON MOUSSAKA

beef ragu, grilled eggplant, potato, béchamel

DECONSTRUCTED PASTITSIO

short rib ragu, black truffle béchamel

*can be prepared vegetarian upon request

SEAFOOD LINGUINE

prawns, calamari, bay scallop, lobster bisque

GREEK ROASTED HALF CHICKEN

lemon potatoes, confit garlic, oregano

MUSHROOM MAKARONIA

wild mushroom ragu, roasted tomato,
mizithra cheese

WHOLE BRANZINO

additional 5.⁹⁹ per person

CHARRED BEEF FILET

oregano gremolata GF

additional 5.⁹⁹ per person

GRILLED LAMB CHOPS

sumac, smoked salt

additional 5.⁹⁹ per person

SOUVLAKIA

select one

chicken thigh • grilled prawn

lamb • halloumi

wagyu beef* additional 5.⁹⁹ per person

SIDES

choose 1 to be shared at the table

GREEK FRIES

garlic oil, feta yogurt VG

CHARRED BROCCOLINI

garlic oil, lemon, oregano VG

DILL BASMATI RICE VG

ROASTED MUSHROOMS

crispy halloumi, lemon, oregano, garlic oil VG

DESSERT

choose 1 to be shared at the table

PORTOKALOPITA

orange syrup cake, white chocolate mousse,
greek yogurt ice cream, crispy filo

LOUKOUMADES

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

SOKOLATOPITA

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

BOUGATSA

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

BAKLAVA

filo, nuts, honey syrup

INDIVIDUALLY PLATED

3-COURSE MENU

75.⁹⁹ per person

BREADS & SPREADS

tzatziki, spicy feta, hummus, tarama with black caviar, local vegetable crudit , warm pita, lavash crisps
additional \$3.⁹⁹ per person

SALATA & MEZZE

choose 2 to be shared at the table

HORIATIKI

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

SPANAKOPITAKIA

spinach, feta, crispy phyllo VG

GRILLED MEATBALLS

smoked yogurt, tomato, mint

CRISPY ZUCCHINI & EGGPLANT

tzatziki, smoked paprika VG

ROCK SHRIMP & FETA

tomato, ouzo, oregano GF
additional 5.⁹⁹ per person

GRILLED OCTOPUS

charred cipollini onion, fresno chili,
kalamata olive relish GF
additional 5.⁹⁹ per person

SAGANAKI

kasseri cheese, ouzo, lemon, oregano VG

CHOPPED SALAD

little gem lettuce, cherry tomatoes,
barrel aged feta, cucumber, roasted red pepper,
crispy chickpeas

GRILLED CALAMARI

santorini fava, capers, lemon, oregano

AVGOLEMONO SOUP

roasted chicken broth, dill, rice, lemon egg sauce

CRISPY CALAMARI

caper tartar sauce, lemon, smoked paprika

MAIN

host to pre-select 3 • guests will select 1 on site

ROASTED HALIBUT

skordalia, marinated spinach, ladolemono GF

SLOW ROASTED LAMB GYROS

60 second pita, Athenian accoutrements GF

CAST IRON MOUSSAKA

beef ragu, grilled eggplant, potato, b chamel

DECONSTRUCTED PASTITSIO

short rib ragu, black truffle b chamel
*can be prepared vegetarian upon request

SEAFOOD LINGUINE

prawns, calamari, bay scallop,
lobster bisque

GREEK ROASTED HALF CHICKEN

lemon potatoes, confit garlic, oregano

MUSHROOM MAKARONIA

wild mushroom ragu, roasted tomato,
mizithra cheese

CHARRED BEEF FILET

crispy fries, oregano gremolata GF
additional 10.⁹⁹ per person

GRILLED LAMB CHOPS

charred eggplant salata, sumac, smoked salt
additional 10.⁹⁹ per person

SOUVLAKIA

select one

chicken thigh • grilled prawn

lamb • halloumi

wagyu beef* additional 5.⁹⁹ per person

DESSERT

choose 1 to be shared at the table

PORTOKALOPITA

orange syrup cake, white chocolate mousse,
greek yogurt ice cream, crispy filo

LOUKOUMADES

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

SOKOLATOPITA

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

BOUGATSA

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

BAKLAVA

filo, nuts, honey syrup

LUNCH

30.⁹⁹ per person • 12 person minimum
individually plated main course - additional 7.⁹⁹ per person

BREADS & SPREADS

tzatziki, spicy feta, hummus, tarama with black caviar, local vegetable crudité, warm pita, lavash crisps
additional \$3.⁹⁹ per person

SALATA & MEZZE

choose 2 to be shared at the table

SPANAKOPITAKIA
spinach, feta, crispy phyllo VG

GRILLED MEATBALLS
smoked yogurt, tomato, mint

**CRISPY ZUCCHINI
& EGGPLANT**
tzatziki, smoked paprika VG

AVGOLEMONO SOUP
roasted chicken broth, dill, rice, lemon egg sauce
a cup served individually

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

SAGANAKI
kasseri cheese, ouzo, lemon, oregano VG

ROCK SHRIMP & FETA*
tomato, ouzo, garlic, oregano, 60 second pita

HUMMUS & CHARRED BEETS
60 second pita, pomegranate, toasted pine nuts

CRISPY CALAMARI
caper tartar sauce, lemon, smoked paprika

GRILLED CALAMARI
santorini fava, capers, lemon, oregano

MAIN

choose 2 to be shared at the table

SALAD
add a protein: chicken 7.⁹⁹ • shrimp 9.⁹⁹

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

VIOLI CHOPPED
little gem lettuce, cherry tomatoes,
barrel aged feta, cucumber, roasted red
pepper, crispy chickpeas

SOUVLAKIA
select one

chicken thigh • grilled prawn
lamb • halloumi
wagyu beef* additional 5.⁹⁹ per person

SANDWICH

VIOLI BURGER
florina pepper sauce, barrel aged feta,
house pickles

CHICKEN GYRO
tzatziki, vine ripened tomato, cucumber,
red onion, house pita

LAMB GYRO
tzatziki, vine ripened tomato, cucumber,
red onion, house pita

SIDES

a la carte • 8.⁹⁹ ea

GREEK FRIES
garlic oil, feta yogurt VG

CHARRED BROCCOLINI
garlic oil, lemon, oregano VG

ROASTED MUSHROOMS
crispy halloumi, lemon, oregano, garlic oil VG

DESSERT

a la carte • 4.⁹⁹ each

PORTOKALOPITA
orange syrup cake, white chocolate mousse,
greek yogurt ice cream, crispy filo

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

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

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

BAKLAVA
filo, nuts, honey syrup

BITES

passed or displayed | priced per piece • 1 dozen minimum

GRILLED MEATBALLS	5. ⁹⁹	HORIATIKI SALAD CUP	5. ⁹⁹
SPANAKOPITA	5. ⁹⁹	VIOLI CHOPPED SALAD CUP	5. ⁹⁹
GRILLED OCTOPUS	7. ⁹⁹	GREEK FRY CUP	4. ⁹⁹
CRISPY ZUCCHINI	4. ⁹⁹	CRISPY CALAMARI	5. ⁹⁹
LAMB CHOPS	7. ⁹⁹	ROCK SHRIMP & FETA	5. ⁹⁹
GRILLED HALLOUMI BITE	6. ⁹⁹	HUMMUS AND BEETS	6. ⁹⁹
SHORT RIB PASTITSIO	6. ⁹⁹	CRISPY TEMPURA OYSTER	7. ⁹⁹
MUSHROOM PASTITSIO	5. ⁹⁹	SHRIMP ORZO	9. ⁹⁹
CHICKEN SOUVLAKI SKEWER	5. ⁹⁹	SAGNAKI BITE	7. ⁹⁹
ROASTED MUSHROOM SKEWER	5. ⁹⁹		

EVENT ADDITIONS

ask your event manager for more details

BREADS & SPREADS

\$10.⁹⁹ per person | tzatziki, spicy feta, hummus, tarama with black caviar local vegetable crudité, warm pita, lavash crisps

ROASTED SEASONAL VEGETABLES

\$8.⁹⁹ per person | chef selection | balsamic reduction

SEASONAL FRUIT

\$9.⁹⁹ per person | chef selection

CHEESE & CHARCUTERIE

\$14.⁹⁹ per person | available for groups of 20 or more | chef selection

SEAFOOD TOWER

\$39.⁹⁹ per person

DESSERT STATION

\$10.⁹⁹ per person | Baklava Bites, Mini Portokalopita, Mini Bougsta, Sokolotopia Bites

ASSORTED GREEK COOKIES

*\$10.⁹⁹ per person | 3 cookies per person (2 kourabiedes & 1 baklava) | *displayed or packaged as gifts | 12 person minimum*

CANDY STATION

\$16.⁹⁹ per person | available for groups of 20 or more | host to pre-select 6 options

M&Ms, Peanut M&Ms, Skittles, Sour Patch Kids, Starburst, Hershey Kisses, Snickers, Reeses, Gummy Bears, Gummy Worms, Chocolate Covered Pretzels, Yogurt Covered Pretzels, Saltwater Taffy, AirHeads, Twizzlers Bites, Milk Duds, Junior Mints

**all candy stations come with clear bags and ribbon | *want to add your company logo to your bags - connect with your event manager!*

Don't see your favorite candy, let us know!

GREEK WINE TASTING

*Tasting includes: 1 Sparkling, 2 White Wines, 2 Red Wines | *can be added to any seated family style dinner menu*

MIMOSA STATION

\$36.⁹⁹ per person, 2 hours | \$48.⁹⁹ per person, 3 hours | available Saturday & Sunday

Prosecco with assorted garnishes

Host to preselect 3: Orange Juice, Grapefruit Juice, Pineapple Juice, Cranberry Juice, Peach Puree, Raspberry Puree

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

Violi 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 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.

SURCHARGE

A 3% 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.

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.

ταβέρνα

VIOLÍ x Paris312



Celebrate Effortlessly

Shop florals, balloons & backdrops
beautifully curated for celebrations at Violi.

Enjoy a 10% discount with promo VIOLI10

SCAN & SHOP



[https://paris312.com/
pages/violi](https://paris312.com/pages/violi)

OUR AFFILIATE VENUES



CONTACT

EVENTS@TAVERNAVIOLI.COM