



siena tavern

est. MMXIII

Private Dining



CONTACT

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EVENT SPACES

OVAL BAR

This high-energy space commands your attention the second you step foot into Siena Tavern. The round shaped main bar takes center stage creating a synergistic event space with 360-degree views of the entire venue. Easily removable high-top tables and bar stools fill the space providing flexibility to create the perfect flow for your event. Accommodating up to 150 guests for reception style events, the Oval Bar is ideal for corporate happy hours, networking events, and informal affairs.

RECEPTION: 150



PRIVATE LOUNGE

Our premier Private Dining Lounge boasts a massive private cellar door entrance which may remain open to overlook the main bar's energy or can be closed completely for an intimate private dining. The Lounge can transform into a cocktail style event equipped with bistro tables, highboys and displayed menu items. A TV, plus an optional full-service bar, makes this space the perfect backdrop for your next event.

SEATED: 45 RECEPTION: 50

PRIVATE CELLAR

Picture yourself dining in the Private Cellar at a 100-year-old Italian winery. That was our vision for this room. By far one of the most unique & private rooms in the city, the reclaimed wood accents and mood lighting surrounding the Private Cellar provides an intimate, family-style dining atmosphere. Gather your friends or colleagues and travel to Siena, Italy in this rustic private dining escape. A separate sound system can be modified to meet guests' volume level preferences while a 42" plasma TV can be fully customized for digital branding and presentation needs.

SEATED: 14-16



ELEVATED DINING SPACE

The Elevated Dining space combines the intimacy of a private dining room with what we deem as the best people watching in River North. Overlooking our main dining room, guests can relax in posh, oversized booths facing out into the entire venue. This space is ideal for small yet social settings, with elevated steps above the rest of the restaurant, it is definitely the place to see and be seen.

SEATED: 20



COCKTAIL EVENTS

ANTIPASTI

priced per piece • minimum 24

MINI COCCOLI	7.99
crispy dough, stracchino cheese, prosciutto di parma, truffle honey	
MINI WAGYU BEEF MEATBALLS	9.99
roasted tomato sauce, bellwether ricotta, shaved basil	
MINI TAVERN BURGERS	9.99
truffle aioli, balsamic caramelized onions, arugula, fontina	
TRUFFLE GNOCCHI BITES	7.99
truffle cream, fried sage, crispy pancetta	
BURRATA BITES	7.99
tomato jam, sea salt, basil oil, mini polenta bread (veg)	
HUMMUS CRUDITE	7.99
assorted vegetables (vegan, gf)	
OCTOPUS SKEWERS	9.99
braised octopus, heirloom potato, celery, red chili, balsamic (gf)	
ARANCINI	7.99
parmesan (veg)	
BRUSCHETTA BITES	5.99
crostini, tomato, basil, balsamic (veg)	
FRIED MUSHROOMS	6.99
herb romesco (vegan, gf)	
TUNA CRUDO	9.99
citrus marinade, orange, pickled fresno chiles, cucumber, chili breadcrumbs	

DISPLAYS

small platter serves 20-30 • large platter serves 40-60

CHARCUTERIE & CHEESE (gf)	100.99 225.99
CRUDITE & HUMMUS (vegan, gf)	60.99 120.99
SEAFOOD TOWER	300.99 650.99
west coast oysters, shrimp (gf)	
PREMIUM SEAFOOD TOWER	600.99 1300.99
west coast oysters, shrimp, king crab, lobster (gf)	
SHRIMP COCKTAIL	
2 pieces per person • minimum of 12 guests • \$6.99	
cocktail sauce, roasted lemon wedge (gf)	



COCKTAIL EVENTS

PIZZAS

priced per pizza • 16 pieces per

TRUFFLE MUSHROOM roasted wild mushrooms, garlic cream, mozzarella, white truffle oil (veg)	24.99
BURNT PEPPERONI spicy tomato sauce, red chiles, mozzarella	24.99
MARGHERITA mozzarella, tomato, fresh basil (veg)	21.99
PROSCIUTTO DI PARMA fontina, balsamic onions, arugula	24.99

SALAD

**gluten free options available upon request*

TUSCAN KALE CAESAR oven-dried tomato, parmesan bread crumbs, lemon caesar dressin	10.99
SIENA CHOPPED salami, provolone, roasted red peppers, cherry tomatoes, cucumber, radish, pepperoncini, artichokes, parmesan bread crumbs, mustard vinaigrette	10.99
SHAVED BRUSSELS SPROUTS grana padano, toasted marcona almonds, cabernet vinaigrette (veg, gf)	10.99

PASTA

TRUFFLE GNOCCHI fried sage, crispy pancetta	14.99
BAKED LASAGNA bellwether ricotta, meat ragu, parmesan	16.99
TRUFFLE MUSHROOM RISOTTO (veg, gf)	16.99
ORECCHIETTE prosciutto sausage, watercress, chili flake, pecorino	16.99
RIGATONI ALLA VODKA parmesan, burrata, bread crumbs (veg)	16.99



COCKTAIL EVENTS

priced per guest • minimum 20 guests

ENTRÉES

BEEF TENDERLOIN (gf)	33.99
ROASTED SALMON (gf)	20.99
BRICK CHICKEN (gf)	23.99

SIDES

SEASONAL VEGETABLES (gf)	9.99
PARMESAN FRIES (veg)	9.99

DOLCI

priced per piece • minimum 24

TIRAMISU lady fingers, coffee syrup, cocoa, chocolate shortbread	4.99
MINI BOMBOLONI chocolate hazelnut, vanilla creme anglaise, salted caramel, strawberry	3.99
SEASONAL CHEESECAKE	4.99
ASSORTED GELATO & SORBET seasonal flavors (gf)	3.99
SEASONAL FRUIT served with chantilly (gf)	3.99
CHOCOLATE GIANDUJA BAR brownie, hazelnut ganache, milk chocolate mousse, hazelnut praline	5.99



COCKTAIL EVENTS

Dinner

FAMILY STYLE

PRIMO

three-course • \$80.99 per guest

FIRST

CHOOSE 2 TO BE SHARED AT THE TABLE

ANTIPASTI

wagyu beef meatball, burrata, coccoli,
bruschetta

ADDITIONAL 6 PER PERSON:
octopus

SALAD

tuscan kale caesar, siena chopped,
shaved brussels sprouts

SECOND

CHOOSE 1 PIZZA & 2 PASTAS TO BE
SHARED AT THE TABLE

PIZZA

truffle mushroom, burnt pepperoni,
margherita, prosciutto di parma

PASTA

truffle gnocchi, baked lasagna, cacio e pepe,
rigatoni alla vodka, orecchiette,
truffle mushroom risotto

THIRD

DESSERT

CHOOSE 2 TO BE SHARED AT THE TABLE

bomboloni, tiramisu, seasonal cheesecake,
assorted gelato, chocolate gianduja

SECONDI

four-course • \$100.99 per guest

FIRST

CHOOSE 2 TO BE SHARED AT THE TABLE

ANTIPASTI

wagyu beef meatball, burrata, coccoli,
bruschetta

ADDITIONAL 6 PER PERSON:
octopus

SALAD

tuscan kale caesar, siena chopped,
shaved brussels sprouts

SECOND

CHOOSE 2 TO BE SHARED AT THE TABLE

PASTA

truffle gnocchi, baked lasagna,
cacio e pepe, rigatoni alla vodka,
orecchiette, truffle mushroom risotto

ADDITIONAL 9 PER PERSON:
squid ink linguini, spaghetti

THIRD

ENTRÉE

CHOOSE 2 TO BE SHARED AT THE TABLE

**choice of entrée available for groups up to 20*

beef tenderloin, roasted salmon, brick chicken

ADDITIONAL 10 PER PERSON:
seasonal seafood milanese

ADDITIONAL 20 PER PERSON:
short rib with truffle risotto

FOURTH

DESSERT

CHOOSE 2 TO BE SHARED AT THE TABLE

bomboloni, tiramisu, seasonal cheesecake,
assorted gelato, chocolate gianduja



SEATED EVENTS

Lunch

FAMILY STYLE

PRIMO

\$45.99 per guest

FIRST

CHOOSE 2 TO BE SHARED AT THE TABLE

ANTIPASTI

wagyu beef meatball, burrata, coccoli,
bruschetta

ADDITIONAL 6 PER PERSON:
octopus

SALAD

tuscan kale caesar, siena chopped,
shaved brussels sprouts

SECOND

CHOOSE 1 PIZZA & 1 PASTAS TO BE
SHARED AT THE TABLE

PIZZA

truffle mushroom, burnt pepperoni,
margherita, prosciutto di parma

PASTA

truffle gnocchi, baked lasagna, orecchiette,
cacio e pepe, rigatoni alla vodka

DESSERT

ADDITIONAL PRICE PER GUEST

bomboloni 4.99 • tiramisu 7.99
seasonal cheesecake 8.99
assorted gelato 5.99
chocolate gianduja 8.99

SECONDI

\$55.99 per guest • 20 guest maximum

FIRST

CHOOSE 2 TO BE SHARED AT THE TABLE

ANTIPASTI

wagyu beef meatball, burrata,
coccoli, bruschetta

ADDITIONAL 6 PER PERSON:
octopus

SALAD

tuscan kale caesar, siena chopped,
shaved brussels sprouts

SECOND

INDIVIDUALLY PLATED: HOST TO PRE-SELECT
THREE, GUESTS TO SELECT ONE ON SITE

ENTRÉE

chicken sandwich, tavern burger,
margherita pizza, truffle gnocchi,
caprese sandwich

ADDITIONAL 10 PER GUEST • CHOICE OF:
roasted salmon, brick chicken, lobster roll,
shaved ribeye sandwich

DESSERT

ADDITIONAL PRICE PER GUEST

bomboloni 4.99 • tiramisu 7.99
seasonal cheesecake 8.99 • assorted gelato 5.99
chocolate gianduja 8.99



SEATED EVENTS

Brunch

*\$45.99 per guest
available family style or buffet*

FIRST

CHOOSE 2 TO BE SHARED AT THE TABLE

coccoli, bomoboloni, breakfast pizza, giant sticky cinnamon roll,
burrata, tuscan kale caesar, siena chopped

SECOND

CHOOSE 2 TO BE SHARED AT THE TABLE

egg sandwich, truffle scrambled eggs,
ricotta pancakes, avocado toast

SIDES

CHOOSE 2 TO BE SHARED AT THE TABLE

sticky potatoes, applewood smoked bacon, fresh seasonal fruit

BRUNCH COCKTAILS

serves 5

BLOODY MARY CARAFES

choice of: vodka, housemade bloody mix,
cornichon, basil, mozzarella, cherry tomato,
dill pickle salt

Belvedere \$75.99

Ketel One \$70.99 • Grey Goose \$80.99

MIMOSA KITS

bottle of bubbles, fresh squeezed OJ,
seasonal purées & fruit

La Gioiosa Prosecco \$66.99

Veuve Clicquot Champagne \$160.99

Dom Perignon Champagne \$535.99





Celebrate Effortlessly

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

Enjoy a 10% discount with promo SIENATAVERN10

SCAN & SHOP



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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 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

Siena Tavern 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

PRIME  PROVISIONS

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siena tavern
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QUALITY  STYLE
BAR SIENA
— CIBO E LIQUORI —
• SINCE 2015 •

BOMBOBAR

εστιατόριο
LÝRA

ταβέρνα
VIOLÍ


BARRIO


LA SERRE

BAR LA RUE


FIORETTA
ITALIAN STEAKHOUSE

MOSAIC

EST.  1927
BUILDERS
— BLDG —
EVENT VENUE


THE PENTHOUSE

**BANDIT
ON TWO**

**THE
BANDIT**

CONTACT

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