



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 ELEVATED 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 affair for up to 40. The Lounge can transform into a cocktail style event equipped with bistro tables, highboys and displayed menu items for up to 50 guests. A TV, plus an optional full-service bar, makes this space the perfect backdrop for your next event.

**SEATED: 40    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**



# EVENT SPACES

## ELEVATED DINING ROOM

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 at 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**



## BODEGA

Tucked away for the ultimate privacy, Siena Tavern's largest private dining room, Bodega, creates a one of kind backdrop for every special occasion. Equipped with elegant chandeliers, modern furniture, a built-in bar and full AV capabilities; Bodega is sure to impress. Ideal for corporate events and social gatherings, the room accommodates up to 100 guests (seated) and 150 guests (reception). For more intimate events, Bodega Italian can be split into two separate private rooms, each accommodating up to 40 guests for a standing reception.

**SEATED: 100    RECEPTION: 150**

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# COCKTAIL EVENTS

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## ANTIPASTI

*priced per piece • minimum 24*

<b>MINI COCCOLI</b>	7
crispy dough, stracchino cheese, prosciutto di parma, truffle honey	
<b>MINI WAGYU BEEF MEATBALLS</b>	9
roasted tomato sauce, bellwether ricotta, shaved basil	
<b>MINI TAVERN BURGERS</b>	9
truffle aioli, balsamic caramelized onions, arugula, fontina	
<b>TRUFFLE GNOCCHI BITES</b>	7
truffle cream, fried sage, crispy pancetta	
<b>BURRATA BITES</b>	7
tomato jam, sea salt, basil oil, mini polenta bread (VEG, GF)	
<b>HUMMUS CRUDITE</b>	7
assorted vegetables	
<b>OCTOPUS SKEWERS</b>	9
braised octopus, heirloom potato, celery, red chili, balsamic	
<b>TRUFFLE RISOTTO ARANCINI</b>	7
parmesan	
<b>BRUSCHETTA BITES</b>	5
crostini, tomato, basil, balsamic	
<b>FRIED MUSHROOMS</b>	6
herb romesco	

## DISPLAYS

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

<b>CHARCUTERIE &amp; CHEESE</b>	100   225
<b>CRUDITE &amp; HUMMUS</b>	60   120
<b>SEAFOOD TOWER</b>	300   650
west coast oysters, shrimp	
<b>PREMIUM SEAFOOD TOWER</b>	600   1300
west coast oysters, shrimp, king crab, lobster (GF)	
<b>SHRIMP COCKTAIL</b>	
2 pieces per person • minimum of 12 guests • \$6	
cocktail sauce, roasted lemon wedge	



# COCKTAIL EVENTS

## PIZZAS

*priced per pizza • 16 pieces per*

<b>TRUFFLE MUSHROOM</b> roasted wild mushrooms, garlic cream, mozzarella, white truffle oil	24
<b>BURNT PEPPERONI</b> spicy tomato sauce, red chiles, mozzarella	22
<b>MARGHERITA</b> mozzarella, tomato, fresh basil	21
<b>PROSCIUTTO DI PARMA</b> fontina, balsamic onions, arugula	24

## DOLCI

*priced per piece • minimum 24*

<b>TIRAMISU</b> lady fingers, coffee syrup, cocoa, chocolate shortbread	9
<b>MINI BOMBOLONI</b> chocolate hazelnut, vanilla creme anglaise, salted caramel, strawberry	7
<b>SEASONAL CHEESECAKE</b>	9
<b>ASSORTED GELATO &amp; SORBET (GF)</b> seasonal flavors	7
<b>SEASONAL FRUIT (GF)</b> served with chantilly	7
<b>CHOCOLATE GIANDUJA BAR</b> brownie, hazelnut ganache, milk chocolate mousse, hazelnut praline	9



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# STATIONS

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*priced per guest • minimum 20 guests*

## SALAD

TUSCAN KALE CAESAR	10
SIENA CHOPPED	10
SHAVED BRUSSELS SPROUTS	10

## PASTA

TRUFFLE GNOCCHI	14
BAKED LASAGNA	16
TRUFFLE MUSHROOM RISOTTO	16
ORECCHIETTE	16
RIGATONI ALLA VODKA	16

## ENTRÉES

BEEF TENDERLOIN	33
ROASTED SALMON	20
BRICK CHICKEN	23

## SIDES

SEASONAL VEGETABLES	9
PARMESAN FRIES	9



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# SEATED EVENTS

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## *Dinner*

FAMILY STYLE

### PRIMO

*three-course • \$80 per guest*

#### FIRST

CHOOSE 2 TO BE SHARED AT THE TABLE

##### ANTIPASTI

wagyu beef meatball, burrata, coccoli,  
bruschetta

##### 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 per guest*

#### FIRST

CHOOSE 2 TO BE SHARED AT THE TABLE

##### ANTIPASTI

wagyu beef meatball, burrata, coccoli,  
bruschetta

##### 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

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



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# SEATED EVENTS

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## Lunch

FAMILY STYLE

### PRIMO

*\$45 per guest*

#### FIRST

CHOOSE 2 TO BE SHARED AT THE TABLE

#### ANTIPASTI

wagyu beef meatball, burrata, coccoli

#### 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 • tiramisu 7  
seasonal cheesecake 8 • assorted gelato 5  
chocolate gianduja 8

### SECONDI

*\$55 per guest • 20 guest maximum*

#### FIRST

CHOOSE 2 TO BE SHARED AT THE TABLE

#### ANTIPASTI

wagyu beef meatball, burrata,  
coccoli, bruschetta

#### 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 • tiramisu 7  
seasonal cheesecake 8 • assorted gelato 5  
chocolate gianduja 8





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# SEATED EVENTS

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## Brunch

*\$45 per guest • served family style*

### FIRST

CHOOSE 2 TO BE SHARED AT THE TABLE

coccoli, bomoboloni, breakfast pizza, bomboloni bread pudding,  
burrata, tuscan kale caesar, siena chopped

### SECOND

CHOOSE 2 TO BE SHARED AT THE TABLE

egg sandwich, truffle scrambled eggs,  
ricotta pancakes, uovo al forno

### SIDES

CHOOSE 2 TO BE SHARED AT THE TABLE

sticky parmesan potatoes, pancetta bacon, fresh seasonal fruit

### BRUNCH ENHANCEMENTS

wagyu beef meatball • *\$24 per order*

beef tenderloin served with scrambled eggs and potatoes

*\$15 per person • served family style*

### BRUNCH COCKTAILS

*serves 5*

#### BLOODY MARY CARAFES

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

Belvedere \$75

Ketel One \$70 • Grey Goose \$80

#### MIMOSA KITS

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

La Luca Prosecco \$66

Veuve Clicquot Champagne \$160

Dom Perignon Champagne \$535



  
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# THE PLANNING PROCESS

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## 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



**FIORETTA**

ITALIAN STEAKHOUSE

PRIME  PROVISIONS

EST. **B** 1927

**BUILDERS**

— BLDG —

EVENT VENUE



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QUALITY ★ STYLE

**BAR SIENA**

— CIBO E LIQUORI —

° SINCE 2015 °

**BOMBOBAR**

εστιατόριο

**LÝRA**

ταβέρνα

**VIOLÍ**



**BARRIO**



**BAR LA RUE**

THE **BANDIT**

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**BLANK'S**  
— BAR —

**CONTACT**

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