



siena tavern

est. MMXIII

Private Dining



CONTACT

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TRY SIENA TAVERN AT MOSAIC:
DINEAMIC'S SPEAKEASY EVENT VENUE

EVENT SPACES

OVAL BAR

The Oval Bar is the centerpiece of Siena Tavern. The space invites guests to mingle, connect, and enjoy an energetic ambiance. Accommodating up to 150 guests, the Oval Bar can be sectioned off to meet the needs of any sized group and is ideal for corporate happy hours, networking events, and social gatherings alike.

RECEPTION: 150



PRIVATE DINING LOUNGE

Our premier Private Dining Lounge is a versatile fully private space, perfect for both corporate and social groups. With the ability to accommodate fully seated meals, reception style events, or a combination of the two - the flexibility of this space is endless! Complete with a TV that can be used for AV, as well as an optional private bar in the room, the Lounge is the perfect space for your next event.

SEATED: 45 RECEPTION: 50



PRIVATE CELLAR

Picture yourself dining in a wine cellar at a 100-year old Italian Winery in Siena; that was the vision when we designed this space. This private unique room has reclaimed wood accents, adjustable mood lighting and sound, as well as a TV available for AV needs. This space is perfect for impressing friends, family or colleagues!

SEATED: 16



ELEVATED DINING

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 3 posh, oversized booths. 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



FULL VENUE

For larger groups wanting more customization and privacy, a Full Venue Buyout is an absolute must. With access to our TVs for displaying logos, photos, or presentations paired with our AV capabilities makes this space perfect and customizable for larger events. Offering family style or buffet stations for up to 200 guests seated, or full reception style for 450, a buyout provides plenty of flexibility to meet your event needs!"

SEATED: 200 RECEPTION: 450



COCKTAIL EVENTS

ANTIPASTI

priced per piece • minimum: 24 pieces

MINI COCCOLI	7
crispy dough, stracchino cheese, prosciutto di parma, truffle honey	
MINI WAGYU BEEF MEATBALLS	6
roasted tomato sauce, bellwether ricotta, shaved basil	
MINI TAVERN BURGERS	7
truffle aioli, balsamic caramelized onions, arugula, fontina	
TRUFFLE GNOCCHI BITES	6
truffle cream, fried sage, crispy pancetta	
BURRATA BITES	6
tomato jam, sea salt, basil oil, mini polenta bread (veg)	
OCTOPUS SKEWERS	9
braised octopus, heirloom potato, celery, red chili, balsamic (gf)	
TRUFFLE RISOTTO ARANCINI	7
parmesan cream (veg)	
BRUSCHETTA BITES	5
crostini, tomato, basil, balsamic (veg)	
FRIED MUSHROOMS	6
herb romesco (vegan, gf)	
TUNA CRUDO	9
citrus marinade, orange, pickled fresno chiles, cucumber, chili breadcrumbs	
SHRIMP COCKTAIL	5
cocktail sauce, roasted lemon wedge (gf)	

DISPLAYS

small platter serves 20-30 • large platter serves 30-50

CHARCUTERIE & CHEESE (gf)	150 275
CRUDITE & HUMMUS (vegan, gf)	100 150
SEAFOOD TOWER	300 650
west coast oysters, shrimp (gf)	
PREMIUM SEAFOOD TOWER	600 1150
west coast oysters, shrimp, king crab, lobster (gf)	



COCKTAIL EVENTS

SALAD

priced per guest • minimum: 20 guests

TUSCAN KALE CAESAR oven-dried tomato, parmesan breadcrumbs, lemon caesar vinaigrette	10
SIENA CHOPPED salami, provolone, pickled cherry pepper, cherry tomato, cucumber, radish, pepperoncini, artichoke, crouton, shaved parmesan, red wine vinaigrette	12
BEET & GOAT CHEESE assorted citrus braised beets, arugula, candied walnuts, champagne vinaigrette (veg, gf)	10

PIZZA

priced per pizza • 12 inch

TRUFFLE MUSHROOM roasted wild mushrooms, garlic cream, mozzarella, white truffle oil (veg)	25
BURNT PEPPERONI spicy tomato sauce, red chiles, mozzarella	25
MARGHERITA mozzarella, tomato, fresh basil (veg)	22

PASTA

priced per guest • minimum: 20 guests

TRUFFLE GNOCCHI fried sage, crispy pancetta	14
BOLOGNESE housemade pasta, beef & pork bolognese, brown butter, sage, calabrian chili	17
TRUFFLE MUSHROOM RISOTTO (veg, gf)	16
ORECCHIETTE prosciutto sausage, watercress, chili flake, pecorino	17
RIGATONI ALLA VODKA parmesan, bread crumbs (veg)	15



COCKTAIL EVENTS

ENTRÉES

priced per guest • minimum: 20 guests

BEEF TENDERLOIN red wine demi-glace (gf)	35
ROASTED SALMON sweet corn, charred pearl onion, marinated tomato, fresno chili agrodolce (gf)	30
BRICK CHICKEN roasted garlic lemon jus (gf)	25

SIDES

priced per guest • minimum: 20 guests

SEASONAL VEGETABLES (gf)	9
PARMESAN FRIES (veg)	9
CARAMELIZED BRUSSELS SPROUTS (gf)	9
CRISPY GARLIC POTATOES (veg)	9

DOLCI

priced per piece • minimum: 24 pieces

TIRAMISU ladyfingers, espresso, coffee liquor, mascarpone cream, chocolate shortbread	5
MINI BOMBOLONI chocolate hazelnut, vanilla creme anglaise, salted caramel, strawberry	5
SEASONAL CHEESECAKE	5
ASSORTED GELATO & SORBET	5
SEASONAL FRUIT served with chantilly (gf)	5
CHOCOLATE GIANDUJA BAR brownie, hazelnut ganache, milk chocolate mousse, hazelnut praline	6



SEATED EVENTS

Dinner

FAMILY STYLE

add bread service • \$3 per guest

PRIMO

three-course • \$80 per guest

FIRST

ANTIPASTI

choose 1

wagyu beef meatball, burrata, coccoli,
bruschetta

ADDITIONAL \$6 PER GUEST:

octopus

SALAD

choose 1

tuscan kale caesar, siena chopped,
beet & goat cheese

SECOND

PIZZA

choose 1

truffle mushroom, burnt pepperoni,
margherita

PASTA

choose 2

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

THIRD

DESSERT

choose 2

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

SECONDI

four-course • \$100 per guest

FIRST

ANTIPASTI

choose 1

wagyu beef meatball, burrata, coccoli,
bruschetta

ADDITIONAL \$6 PER GUEST:

octopus

SALAD

choose 1

tuscan kale caesar, siena chopped,
beet & goat cheese

SECOND

PASTA

choose 2

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

ADDITIONAL \$9 PER GUEST:

squid ink linguini, spaghetti

THIRD

ENTRÉE

* choice of entrée available for groups up to 20

choose 2

beef tenderloin, roasted salmon, brick chicken

ADDITIONAL \$17 PER GUEST:

short rib with truffle risotto

ADDITIONAL \$5 PER GUEST:

chicken parmesan

FOURTH

DESSERT

choose 2

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



SEATED EVENTS

Lunch

FAMILY STYLE

add bread service • \$3 per guest

PRIMO

\$45 per guest

FIRST

ANTIPASTI

choose 1

wagyu beef meatball, burrata, coccoli,
bruschetta

ADDITIONAL \$6 PER GUEST:
octopus

SALAD

choose 1

tuscan kale caesar, siena chopped,
beet & goat cheese

SECOND

PIZZA

choose 1

truffle mushroom, burnt pepperoni,
margherita

PASTA

choose 1

truffle gnocchi, bolognese, orecchiette,
cacio e pepe, rigatoni alla vodka

DESSERT

*ADDITIONAL • PRICED PER GUEST

bomboloni 4 • tiramisu 7
seasonal cheesecake 8
assorted gelato 5
chocolate gianduja 8

SECONDI

\$55 per guest • maximum: 20 guests

FIRST

ANTIPASTI

choose 1

wagyu beef meatball, burrata,
coccoli, bruschetta

ADDITIONAL \$6 PER PERSON:
octopus

SALAD

choose 1

tuscan kale caesar, siena chopped,
beet & goat cheese

SECOND

*INDIVIDUALLY PLATED:

HOST TO PRE-SELECT THREE, GUESTS TO
SELECT ONE ON SITE

ENTRÉE

chicken sandwich, tavern burger,
margherita pizza, truffle gnocchi,
rigatoni alla vodka, caprese sandwich

ADDITIONAL \$10 PER GUEST

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



SEATED EVENTS

Brunch

*\$45 per guest
family style or stationed*

FIRST

choose 2

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

SECOND

choose 2

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

SIDES

choose 2

crispy garlic 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

Ketel One \$70

Grey Goose \$80

MIMOSA KITS

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

La Gioiosa Prosecco \$65

Veuve Clicquot Champagne \$160

Dom Perignon Champagne \$535



BEVERAGE PACKAGES

Priced Per Guest

PREMIUM

premium liquor • specialty cocktails • martinis • neat pours
sommelier select red & white wines • all imported & domestic beers

TWO HOUR: \$65

THREE HOUR: \$85

FOUR HOUR: \$100

STANDARD

call liquor • house red & white wines • limited imported & domestic beers

TWO HOUR: \$50

THREE HOUR: \$65

FOUR HOUR: \$75

BEER & WINE

house red & white wines • limited imported & domestic beers

TWO HOUR: \$40

THREE HOUR: \$50

FOUR HOUR: \$60

ON CONSUMPTION

HOSTED OPEN BAR • BEVERAGES PAID FOR Á LA CARTE BY EVENT HOST

SHOTS ARE NOT OFFERED IN ANY BEVERAGE PACKAGE PER STATE LIQUOR LAWS

BEVERAGE PACKAGES OFFERED FOR CONTRACTED PRIVATE EVENTS ONLY

20 GUESTS MINIMUM REQUIRED FOR ALL BEVERAGE PACKAGES

TWO-HOUR MINIMUM REQUIRED FOR ALL BEVERAGE PACKAGES

BAR MINIMUMS & STAFFING FEES MAY APPLY

BEVERAGE PACKAGES SUBJECT TO LOCAL TAX, GRATUITY & ADMINISTRATIVE CHARGES



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

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.

TAXES

Client is subject to all applicable State, County, City and other relevant local taxes, which will be added to the final bill, exclusive of the Service Charge 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.

PROCESSING FEE

A 3.95% processing fee applies to all credit or debit card transactions. Clients are welcome to submit payment via ACH transfer or check to avoid this fee. Please note all checks must be received 10 days prior to the event date.



OUR AFFILIATE VENUES

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KAFE
MERA

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B
BUILDERS
— BLDG —
EVENT VENUE

BAR LA RUE

LA SERRE


BARRIO


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★
BAR SIENA
— CIBO E LIQUORI —

BANDIT
ON TWO

THE
BANDIT


FIORETTA
ITALIAN STEAKHOUSE

ταβέρνα
VIOLÍ

εστιατόριο
LÝRA

THE PENTHOUSE

MOSAIC

PRIME  PROVISIONS