



siena tavern

est. MMXIII

Private Dining



CONTACT
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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 crispy dough, stracchino cheese, prosciutto di parma, truffle honey	7.99
MINI WAGYU BEEF MEATBALLS roasted tomato sauce, bellwether ricotta, shaved basil	9.99
MINI TAVERN BURGERS truffle aioli, balsamic caramelized onions, arugula, fontina	9.99
TRUFFLE GNOCCHI BITES truffle cream, fried sage, crispy pancetta	7.99
BURRATA BITES tomato jam, sea salt, basil oil, mini polenta bread (veg)	7.99
OCTOPUS SKEWERS braised octopus, heirloom potato, celery, red chili, balsamic (gf)	9.99
TRUFFLE RISOTTO ARANCINI parmesan cream (veg)	7.99
BRUSCHETTA BITES crostini, tomato, basil, balsamic (veg)	5.99
FRIED MUSHROOMS herb romesco (vegan, gf)	6.99
TUNA CRUDO citrus marinade, orange, pickled fresno chiles, cucumber, chili breadcrumbs	9.99
SHRIMP COCKTAIL cocktail sauce, roasted lemon wedge (gf)	3.99

DISPLAYS

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

CHARCUTERIE & CHEESE (gf)	100.99 225.99
CRUDITE & HUMMUS (vegan, gf)	60.99 110.99
SEAFOOD TOWER west coast oysters, shrimp (gf)	300.99 650.99
PREMIUM SEAFOOD TOWER west coast oysters, shrimp, king crab, lobster (gf)	600.99 1150.99



COCKTAIL EVENTS

SALAD

priced per guest • minimum: 20 guests

TUSCAN KALE CAESAR oven-dried tomato, parmesan breadcrumbs, lemon caesar vinaigrette	10.99
SIENA CHOPPED salami, provolone, roasted red peppers, cherry tomatoes, cucumber, radish, pepperoncini, artichokes, parmesan breadcrumbs, mustard vinaigrette	10.99
CITRUS BRAISED BEETS citrus braised beets, goat cheese, arugula, candied walnuts, champagne vinaigrette (veg, gf)	10.99

PIZZA

priced per pizza • 12 inch

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
PIZZA ALLA VODKA charred red onion, mozzarella, basil (veg)	21.99

PASTA

priced per guest • minimum: 20 guests

TRUFFLE GNOCCHI fried sage, crispy pancetta	14.99
BOLOGNESE housemade pasta, beef & pork bolognese, brown butter, sage, calabrian chili	16.99
TRUFFLE MUSHROOM RISOTTO (veg, gf)	16.99
ORECCHIETTE prosciutto sausage, watercress, chili flake, pecorino	16.99
RIGATONI ALLA VODKA parmesan, bread crumbs (veg)	16.99



COCKTAIL EVENTS

ENTRÉES

priced per guest • minimum: 20 guests

BEEF TENDERLOIN red wine demi-glace (gf)	33.99
ROASTED SALMON seasonal (gf)	20.99
BRICK CHICKEN roasted garlic lemon jus (gf)	23.99

SIDES

priced per guest • minimum: 20 guests

SEASONAL VEGETABLES (gf)	9.99
PARMESAN FRIES (veg)	9.99
CARAMELIZED BRUSSELS SPROUTS (gf)	9.99
CRISPY GARLIC POTATOES (veg)	9.99

DOLCI

priced per piece • minimum 24 pieces

TIRAMISU ladyfingers, espresso, coffee liquor, mascarpone cream, 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



SEATED EVENTS

Dinner

FAMILY STYLE

add bread service • 3.99 per guest

PRIMO

three-course • \$80.99 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,
citrus braised beets

SECOND

PIZZA

choose 1

truffle mushroom, burnt pepperoni,
margherita, vodka

PASTA

choose 2

truffle gnocchi, fettuccini 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 • \$100.99 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,
citrus braised beets

SECOND

PASTA

choose 1

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

ADDITIONAL \$9 PER GUEST:

squid ink linguini, spaghetti

THIRD

ENTRÉE

choose 2

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

beef tenderloin, roasted salmon, brick chicken

ADDITIONAL \$10 PER GUEST:

seasonal seafood milanese

ADDITIONAL \$17 PER GUEST:

short rib with truffle risotto

FOURTH

DESSERT

choose 2

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



SEATED EVENTS

Lunch

FAMILY STYLE

add bread service • 3.99 per guest

PRIMO

\$45.99 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,
citrus braised beets

SECOND

PIZZA

choose 1

truffle mushroom, burnt pepperoni,
margherita, vodka

PASTA

choose 1

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

DESSERT

*ADDITIONAL • PRICED 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 • 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,
citrus braised beets

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
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

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



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 is due 10 business days prior to your event date. 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).

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.

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.





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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BAR SIENA
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**BANDIT
ON TWO**

THE
BANDIT


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ITALIAN STEAKHOUSE

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