

## **BAR SIENA**

. SINCE 2015

# NORTH SHORE PRIVATE DINING







## CONTACT

northshoreevents@barsiena.com

dine amic catering & events



## EVENT SPACES

#### **TUSCANY**

The private dining room provides the intimacy that will elevate any of your large formal affairs. Whether you are looking for a fully seated dinner for up to 100 guests or a cocktail reception for 125 guests, this space has the flexibility to create a unique layout for all event types. Tuscany is ideal for corporate and networking events or any gather on a large scale. This versatile space has an airwall which makes it divisible into two smaller rooms, Florence and Siena. Our Full Wine Bar can be added to create extra space for groups up to 200.

SEATED: 100 • RECEPTION: 125





#### **FLORENCE**

The Florence private dining room offers one of the most unique experiences while dining at Bar Siena North Shore. The Chandelier/Damask wallpaper combined with the floral light fixtures provides an intimate, family-style dining atmosphere. Your privacy is guaranteed with doors and curtains including AV access for up to 40 guests. Grab your family/friends and travel to Florence with our Chef Fabio Viviani as it is the perfect escape for business dinners, showers and more!

SEATED: 36 • RECEPTION: 45

#### SIENA

Our private space, Siena, is the ideal atmosphere for larger social gatherings. This space can accommodate up to 60 guests for a seated dinner or 70 for a cocktail reception. Located directly next to windows facing the mall, the natural lighting provides an alluring ambiance. This large space gives hosts the flexibility to create their own layout for the event of their choosing. Fully closable doors and curtains including AV access which can be fully customizable for digital branding and presentation needs. Perfect for smaller gatherings that need extra space for gift/ dessert tables.

SEATED: 50 • RECEPTION: 60



## EVENT SPACES



### TREEHOUSE CORNER

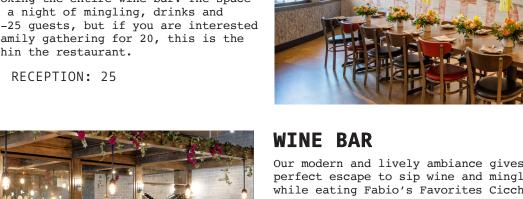
This high-energy space overlooks the entire main bar with the best views of our infamous pizza oven, Bella Due, and our open kitchen concept. With a combination of booths and high-top seating with direct access to the bar, this space is perfect for mingling, drinks and sharing antipasti.

SEATED: 20 • RECEPTION: 30

#### APEROL CORNER

Aperol Corner is our most talked about area, with the famous Aperol Bottle mural on the wall. Your group will have a semi-private area with direct access to the bar and multiple different seating options available overlooking the entire wine bar. The space was designed for a night of mingling, drinks and antipasti for 20-25 guests, but if you are interested in an intimate family gathering for 20, this is the perfect spot within the restaurant.

SEATED: 20 • RECEPTION: 25



#### Our modern and lively ambiance gives guests the perfect escape to sip wine and mingle with friends while eating Fabio's Favorites Cicchetti Style. Amongst our wide variety of American and Italian wines, our specialty cocktails hit the spot while dining in this area.

SEATED: 40 • RECEPTION: 75

#### TERRAZZA PATIO

Our four seasons Terrazza Patio provides the perfect space for all types of events. The space has great lighting, large windows and a stunning greenery wall that is perfect for photo ops! This space is semiprivate, as guests will walk past your event to enter the main dining room.

SEATED: 55 • RECEPTION: 65



## SEATED EVENTS DINNER

#### **PRIMO**

\$45 per person • served family style

#### **ANTIPASTI**

HOST PRE-SELECTS 2

roasted meatballs • parmesan potato skins garlic parmesan bread

#### SALAD

HOST PRE-SELECTS 1

caesar • bar siena chop • seasonal

#### PASTA

HOST PRE-SELECTS 2

seasonal pasta • gnocchi rigatoni • cacio e pepe

#### **DESSERT**

CHOICE OF 1

bomboloni

tiramisu — ADD \$5 PER PERSON cheesecake - ADD \$5 PER PERSON assorted gelato - ADD \$5 PER PERSON

#### **SECONDO**

\$65 per person • served family style coffee, soft drinks & tea included

#### **ANTIPASTI**

HOST PRE-SELECTS 2

roasted meatballs • garlic parmesan bread parmesan potato skins • burrata crispy calamari

#### **SALAD**

HOST PRE-SELECTS 1

bar siena chop • caeser • seasonal

#### ENTRÉE

HOST PRE-SELECTS 3

seasonal pasta • gnocchi rigatoni • cacio e pepe eggplant parmesean • chicken parmesan butcher's cut - ADD \$5 PER PERSON

#### **DESSERT**

CHOICE OF 1

bomboloni

tiramisu - ADD \$5 PER PERSON cheesecake - ADD \$5 PER PERSON assorted gelato - ADD \$5 PER PERSON



## SEATED EVENTS DINNER

#### **TERZO**

\$85 per person • served family style coffee, soft drinks & tea included

#### **ANTIPASTI**

HOST PRE-SELECTS 2

roasted meatballs • parmesan potato skins • grilled octopus garlic parmesan bread • crispy calamari

ADD ANTIPASTI \$5 per person

#### **SALAD**

HOST PRE-SELECTS 1

bar siena chop • caeser • seasonal

#### **PASTA**

HOST PRE-SELECTS 2

seasonal pasta • gnocchi • rigatoni • cacio e pepe

#### ENTRÉE

HOST PRE-SELECTS 2

brick chicken diavolo • roasted salmon • new york strip • eggplant parmesan chicken parmesan • seasonal fresh fish

#### **SIDE**

HOST PRE-SELECTS 2

parmesan fries • balsamic glazed brussels sprouts • sticky parmesan potatoes

#### **DESSERT**

CHOICE OF 1

bomboloni

tiramisu — ADD \$5 PER PERSON

cheesecake - ADD \$5 PER PERSON

assorted gelato - ADD \$5 PER PERSON



## SEATED EVENTS LUNCH & BRUNCH

#### LUNCH

\$35 per person • served family style

#### **SALAD**

HOST PRE-SELECTS 2

caesar • bar siena chop roasted meatballs • parmesan potato skins burrata • taleggio focaccia

#### ENTRÉE

HOST PRE-SELECTS 3

bomboburger • grilled chicken sandwich caprese sandwich • spicy chicken sandwich rigatoni • cacio e pepe • bufala margherita truffle mushroom

lobster roll - ADD \$7 PER PERSON

#### **DESSERT**

CHOICE OF 1

bomboloni

tiramisu - ADD \$5 PER PERSON cheesecake - ADD \$5 PER PERSON assorted gelato - ADD \$5 PER PERSON

#### BRUNCH

available saturday & sunday \$38 per person • served family style

#### STARTER

HOST PRE-SELECTS 2

fresh fruit • caesar • seasonal salad bombo monkey bread bomboloni • breakfast focaccia

#### MAIN

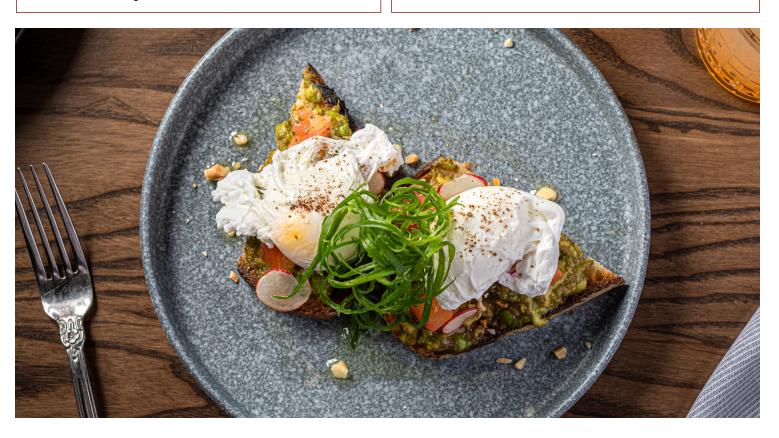
HOST PRE-SELECTS 2

breakfast pizza • lemon ricotta pancakes bombo breakfast sandwich avocado toast • cheddar scrambled eggs

#### SIDES

HOST PRE-SELECTS 2

cherry smoked bacon • fresh fruit parmesan sticky potatoes pork sausage • chicken sausage



## **COCKTAIL EVENTS**

## **ANTIPASTI**

priced per piece • 24 piece minimum

MINI CAPRESE SKEWERS	5
TALEGGIO FOCACCIA BITES stracchino, arugula, truffle honey, sea salt (veg)	4
MINI ROASTED MEATBALLS ricotta	5
TUNA CRUDO castlevetrano, herbs	7
GNOCCHI BITES prosciutto sausage, rapini, parmesan, chili flakes	5
MINI BURRATA BITES spicy apricot mostarda, crostini (veg)	5
MINI CHICKEN PARMESAN SANDWICH housemade mozzarella, parmesan, roasted tomato sauce	7
SEASONAL FRESH FISH SLIDERS	7
MINI MEATBALL SANDWICH roasted tomato sauce, basil, ricotta	7
MINI BOMBOBURGER sharp american cheese, shaved red onion, dijonnaise, pickle, bomboloni bun	7





## **DISPLAYS**

small platter serves 12 • large platter serves 45

CHARCUTERIE & CHEESE (veg, GF)

**SMALL 90 • LARGE 225** 

CRUDITE & HUMMUS (veg, GF)

**SMALL 90 • LARGE 225** 

**SEAFOOD TOWER** 

**SMALL 300 • LARGE 750** 

west coast oysters, shrimp

**SMALL 600 • LARGE 1,500** 

PREMIUM SEAFOOD TOWER

west coast oysters, shrimp, crab, lobster (GF)

## **PIZZA**

priced per pizza • cut into 16 pieces

IRUFFLE MUSHROOM garlic cream, roasted wild mushrooms, mozzarella, white truffle oil (veg)	23
BURNT PEPPERONI* spicy tomato sauce, mozzarella, red chiles	23
BUFALA MARGHERITA tomato sauce, mozzarella (veg)	19
PROSCIUTTO FIG garlic cream, arugula, mozzarella, truffle honey	22
VEGAN PIZZA tomato sauce, roasted seasonal vegetables	20





## STATIONED EVENTS

price per person • minimum 30 guests

#### **SALAD**

CAESAR romaine, garlic breadcrumbs, parmesan cheese	7
BAR SIENA CHOP salami, provolone, roasted red peppers, cherry tomatoes, cucumber, radish, pepperoncini, artichokes, parmesan bread crumbs, mustard vinaigrette (GF)	9
SEASONAL SALAD	MP
PASTA	
GNOCCHI prosciutto sausage, rapini, parmesan, chili flakes	15
RIGATONI ALLA VODKA garlic breadcrumbs	12
SEASONAL PASTA	MP
CARNE	
ROASTED CHICKEN (GF)	15
ROASTED SALMON (GF)	16
NEW YORK STRIP STEAK (GF)	20
BUTCHER'S CUT (GF)	10
SIDES	
BALSAMIC GLAZED BRUSSELS SPROUTS	9
CHARRED BROCCOLINI fresno chili, lemon, pecorino	9
STICKY PARMESAN POTATOES lemon, garlic	9

## **DOLCE**

price per piece • 24 piece minimum

BOMBOLONI caramel, chocolate hazelnut & raspberry dipping sauces	3
TIRAMISU CUP mascarpone crema, cocoa powder, coffee meringue	4
GELATO CUP assorted flavors (GF)	4
FRESH BAKED COOKIES	3

## SWEET ENHANCEMENTS

price per person • minimum 30 guests

#### **GELATO SUNDAE STATION**

2 flavors + 1 topping (sprinkles or mini chocolate chips) • \$6 extra toppings \$1 per person per topping add waffle bowls \$2 per person

#### CLASSIC HOT CHOCOLATE BAR

whipped cream & mini chocolate chips \$8 make it HOTTER additional toppings \$1 per person per topping add waffle bowls \$2 per person

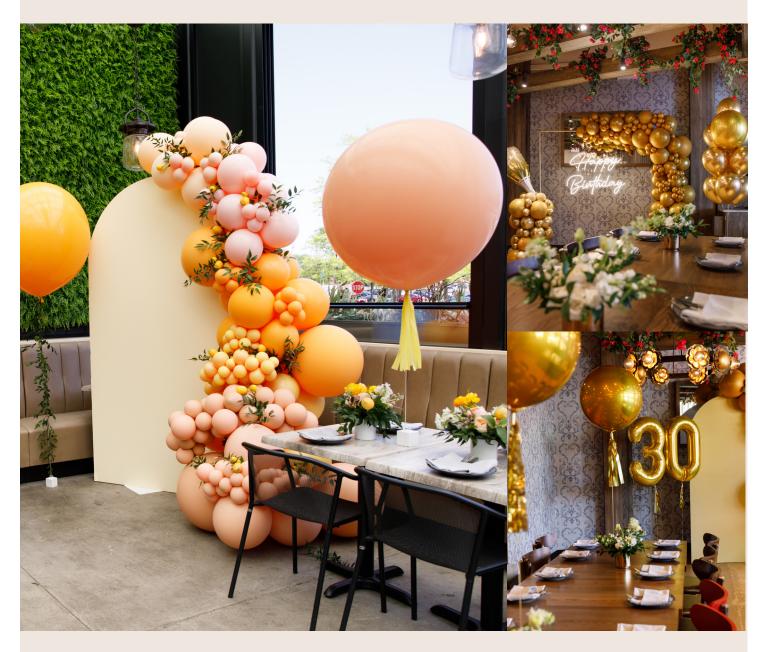
#### **COFFEE DISPLAY \$5**

almond or oat milk add \$2 per person consumed





# BAR SIENA × Paris312



## Celebrate Effortlessly

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Enjoy a 10% discount with promo BARSIENANS10

#### **SHOP ONLINE**

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312.242.1825

**EMAIL** 

support@paris312.com

## 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 quarantee your space. A 50% nonrefundable 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**

Bar Siena North Shore 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**































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