

QUALITY  STYLE

BAR SIENA

CIBO E LIQUORI

SINCE 2015

NORTH SHORE PRIVATE DINING



CONTACT

northshoreevents@barsiena.com

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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



WINE BAR

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 semi-private, 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 • caesar • 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

west coast oysters, shrimp

SMALL 300 • LARGE 750

PREMIUM SEAFOOD TOWER

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

SMALL 600 • LARGE 1,500

PIZZA

priced per pizza • cut into 16 pieces

TRUFFLE 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	7
romaine, garlic breadcrumbs, parmesan cheese	
BAR SIENA CHOP	9
salami, provolone, roasted red peppers, cherry tomatoes, cucumber, radish, pepperoncini, artichokes, parmesan bread crumbs, mustard vinaigrette (GF)	
SEASONAL SALAD	MP

PASTA

GNOCCHI	15
prosciutto sausage, rapini, parmesan, chili flakes	
RIGATONI ALLA VODKA	12
garlic breadcrumbs	
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	9
fresno chili, lemon, pecorino	
STICKY PARMESAN POTATOES	9
lemon, garlic	

DOLCE

price per piece • 24 piece minimum

BOMBOLONI	3
caramel, chocolate hazelnut & raspberry dipping sauces	
TIRAMISU CUP	4
mascarpone crema, cocoa powder, coffee meringue	
GELATO CUP	4
assorted flavors (GF)	
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 x Paris312
CIBO E LIQUORI



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

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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

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



CONTACT

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