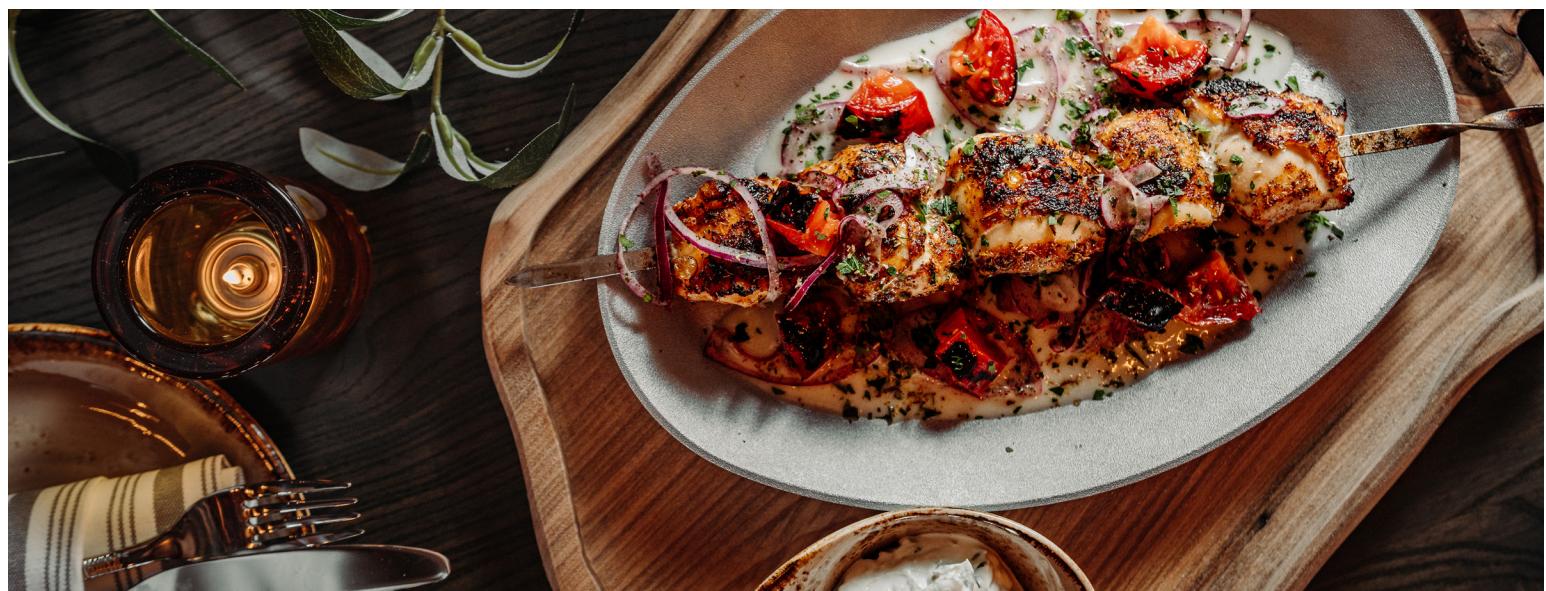


ταβέρνα

VIOLÍ

PRIVATE DINING



CONTACT

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312.779.6208

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EVENT SPACES

VILLA

Our Villa Mykonian Sunset Room transports guests to the golden-hour glow of the Greek islands. Sand-colored accents, desert plants, and warm mood lighting create an intimate yet energetic dining atmosphere. A plasma TV discreetly concealed behind a two-way mirror is available for digital branding and presentation needs.

CAPACITY: 40 SEATED • 50 RECEPTION



LOUNGE

Our Oval Bar Lounge offers an inviting setting for happy hours and cocktail receptions. Located adjacent to the Oval Bar, the space overlooks the main dining room and provides direct access to our Teratsa Patio. High-top tables can be used for seated gatherings or standing cocktail receptions, creating a flexible environment that's ideal for enjoying drinks after work while feeling comfortably removed from the energy of the main venue.

CAPACITY: 16 SEATED | 30 RECEPTION

oval bar

This vibrant space is perfectly suited for reception-style events and offers expansive views of the entire venue. High cocktail tables and bar stools may be arranged or removed based on your event vision, making it an ideal setting for a sophisticated and social happy hour.

CAPACITY: 60 RECEPTION



EVENT SPACES

MAIN DINING ROOM

Our Main Dining Room offers an elevated sense of exclusivity while remaining connected to the vibrant energy of Violi. The space is divided into two semi-private dining areas, Lefkada and Evia, each providing an immersive dining experience surrounded by rustic elements inspired by rural Greek landscapes. Custom yarn and beaded light installations add warmth and texture, creating a visually striking setting for your guests.

CAPACITY:

- LEFKADA: 40 SEATED • 50 RECEPTION
- EVIA: 60 SEATED • 75 RECEPTION



TERATSA PATIO

Our four-season Teratsa Patio offers a versatile and visually striking setting for a wide range of events. Covered in soft pink florals, complemented by warm lighting and a lush greenery wall ideal for photo moments, the space creates an inviting outdoor-inspired atmosphere year-round. The patio's North and South sections may be reserved individually or combined to accommodate groups of varying sizes. Each area is semi-private, with guest traffic passing by en route to the main dining room, adding a sense of energy while maintaining separation for your event.

CAPACITY:

- EACH SIDE IS 40 SEATED OR 60 RECEPTION
- GREENERY WALL: 1 LONG TABLE OF 20

DINNER

65.99 per person

BREADS & SPREADS

tzatziki, spicy feta, hummus, tarama, local vegetable crudité, warm pita, lavash crisps
additional \$3.99 per person

SALATA & MEZZE

selection of 2 for the table

HORIATIKI

heirloom tomatoes, cucumber, barrel aged feta, red onion, fresh oregano, capers **GF VG**

SPANAKOPITAKIA

spinach, feta, crispy phyllo **VG**

GRILLED MEATBALLS

smoked yogurt, tomato, mint

CRISPY ZUCCHINI

& EGGPLANT

tzatziki, smoked paprika **VG**

ROCK SHRIMP & FETA

tomato, ouzo, oregano **GF**
additional 5.99 per person

CHARRED OCTOPUS

charred cipollini onion, fresno chili, kalamata olive relish **GF**
additional 5.99 per person

SAGANAKI

kasseri cheese, ouzo, lemon, oregano **VG**

CHOPPED SALAD

little gem lettuce, cherry tomatoes, barrel aged feta, cucumber, roasted red pepper, crispy chickpeas

AVGOLEMONO SOUP

roasted chicken broth, dill, rice, lemon egg sauce

CRISPY CALAMARI

caper tartar sauce, lemon, smoked paprika

MAIN

selection of 3 for the table

ROASTED HALIBUT

skordalia, marinated spinach, ladolemono **GF**

SLOW ROASTED LAMB GYROS

60 second pita, Athenian accoutrements **GF**

CAST IRON MOUSSAKA

beef ragu, grilled eggplant, potato, béchamel
**can be prepared vegetarian upon request*

DECONSTRUCTED PASTITSIO

short rib ragu, black truffle béchamel
**can be prepared vegetarian upon request*

SEAFOOD LINGUINE

prawns, calamari, bay scallop, lobster bisque

MUSHROOM LINGUINE

maitake mushroom, mizithra cheese, garlic oil

ROASTED HALF CHICKEN

confit garlic, ladolemono

WHOLE BRANZINO

additional 5.99 per person

CHARRED BEEF FILET

oregano gremolata **GF**

additional 5.99 per person

GRILLED LAMB CHOPS

sumac, smoked salt

additional 5.99 per person

SOUVLAKIA

select one

chicken thigh • grilled shrimp

lamb • roasted vegetable

wagyu beef* *additional 5.99 per person*

SIDES

selection of 1 for the table

GREEK FRIES

garlic oil, feta yogurt **VG**

CHARRED BROCCOLINI

garlic oil, lemon, oregano **VG**

DILL BASMATI RICE

VG

ROASTED MUSHROOMS

crispy halloumi, lemon, oregano, garlic oil **VG**

DESSERT

selection of 1 for the table

PORTOKALOPITA

orange syrup cake, white chocolate mousse, greek yogurt ice cream, crispy filo

LOUKOUMADES

warm donuts, salted caramel, orange anglaise, honey, chocolate coffee custard

SOKOLATOPITA

dark chocolate cake, hazelnut praline, chocolate coffee custard, brown butter ice cream

BOUGATSA

crispy pillows, cinnamon ice cream, semolina custard, honey caramel

BAKLAVA

filo, nuts, honey syrup

INDIVIDUALLY PLATED

3-COURSE MENU

75.⁹⁹ per person

BREADS & SPREADS

tzatziki, spicy feta, hummus, tarama, local vegetable crudité, warm pita, lavash crisps
additional \$3.⁹⁹ per person

SALATA & MEZZE

selection of 2 for the table

HORIATIKI

heirloom tomatoes, cucumber, barrel aged feta, red onion, fresh oregano, capers **GF** **VG**

SPANAKOPITAKIA

spinach, feta, crispy phyllo **VG**

GRILLED MEATBALLS

smoked yogurt, tomato, mint

CRISPY ZUCCHINI & EGGPLANT

tzatziki, smoked paprika **VG**

ROCK SHRIMP & FETA

tomato, ouzo, oregano **GF**

additional 5.⁹⁹ per person

CHARRED OCTOPUS

charred cioppolini onion, fresno chili, kalamata olive relish **GF**

additional 5.⁹⁹ per person

SAGANAKI

kasseri cheese, ouzo, lemon, oregano **VG**

CHOPPED SALAD

little gem lettuce, cherry tomatoes, barrel aged feta, cucumber, roasted red pepper, crispy chickpeas

AVGOLEMONO SOUP

roasted chicken broth, dill, rice, lemon egg sauce

CRISPY CALAMARI

caper tartar sauce, lemon, smoked paprika

MAIN

host to pre-select 3 • guests will select 1 on site

ROASTED HALIBUT

skordalia, marinated spinach, ladolemono **GF**

SLOW ROASTED LAMB GYROS

60 second pita, Athenian accoutrements **GF**

CAST IRON MOUSSAKA

beef ragu, grilled eggplant, potato, béchamel

**can be prepared vegetarian upon request*

DECONSTRUCTED PASTITSIO

short rib ragu, black truffle béchamel

**can be prepared vegetarian upon request*

CHARRED BEEF FILET

crispy fries, oregano gremolata **GF**

additional 10.⁹⁹ per person

GRILLED LAMB CHOPS

charred eggplant salata, sumac, smoked salt

additional 10.⁹⁹ per person

SOUVLAKIA

select one

chicken thigh • grilled shrimp

lamb • roasted vegetable

wagyu beef* *additional 5.⁹⁹ per person*

DESSERT

selection of 1 for the table

PORTOKALOPITA

orange syrup cake, white chocolate mousse, greek yogurt ice cream, crispy filo

LOUKOUMADES

warm donuts, salted caramel, orange anglaise, honey, chocolate coffee custard

SOKOLATOPITA

dark chocolate cake, hazelnut praline, chocolate coffee custard, brown butter ice cream

BOUGATSA

crispy pillows, cinnamon ice cream, semolina custard, honey caramel

BAKLAVA

filo, nuts, honey syrup

LUNCH

34.99 per person • 12 person minimum
individually plated main course - additional 7.99 per person

BREADS & SPREADS

tzatziki, spicy feta, hummus, tarama, local vegetable crudité, warm pita, lavash crisps
additional \$3.99 per person

SALATA & MEZZE

selection of 2 for the table

SPANAKOPITAKIA
spinach, feta, crispy phyllo **VG**

GRILLED MEATBALLS
smoked yogurt, tomato, mint

CRISPY ZUCCHINI & EGGPLANT
tzatziki, smoked paprika **VG**

AVGOLEMONO SOUP
roasted chicken broth, dill, rice, lemon egg sauce
a cup served individually

HORIATIKI
vine-ripened tomatoes, cucumber, barrel aged feta, red onion, fresh oregano, capers

SAGANAKI
kasseri cheese, ouzo, lemon, oregano **VG**

ROCK SHRIMP & FETA*
tomato, ouzo, garlic, oregano, 60 second pita

HUMMUS & CHARRED BEETS
60 second pita, pomegranate, toasted pine nuts

CRISPY CALAMARI
caper tartar sauce, lemon, smoked paprika

GRILLED CALAMARI
santorini fava, capers, lemon, oregano

MAIN

selection of 2 for the table

SALAD
add a protein: chicken 7.99 • shrimp 9.99

HORIATIKI
heirloom tomatoes, cucumber, barrel aged feta, red onion, fresh oregano, capers **GF VG**

VIOLI CHOPPED
little gem lettuce, cherry tomatoes, barrel aged feta, cucumber, roasted red pepper, crispy chickpeas

SOUVLAKIA

select one

chicken thigh • grilled shrimp
lamb • roasted vegetable
wagyu beef* *additional 5.99 per person*

SANDWICH

VIOLI BURGER

florina pepper sauce, barrel aged feta, house pickles

CHICKEN GYRO

tzatziki, vine ripened tomato, cucumber, red onion, house pita

LAMB GYRO

tzatziki, vine ripened tomato, cucumber, red onion, house pita

SIDES

selection of 1 for the table

GREEK FRIES
garlic oil, feta yogurt **VG**

CHARRED BROCCOLINI
garlic oil, lemon, oregano **VG**

ROASTED MUSHROOMS
crispy halloumi, lemon, oregano, garlic oil **VG**

DILL BASMATI RICE **VG**

PORTOKALOPITA
orange syrup cake, white chocolate mousse, greek yogurt ice cream, crispy filo

LOUKOUMADES
warm donuts, salted caramel, orange anglaise, honey, chocolate coffee custard

DESSERT

a la carte • 4.99 per person, per dessert

SOKOLATOPITA
dark chocolate cake, hazelnut praline, chocolate coffee custard, brown butter ice cream

BOUGATSA
crispy pillows, cinnamon ice cream, semolina custard, honey caramel

BAKLAVA
filo, nuts, honey syrup

BITES

passed or displayed | priced per piece • 1 dozen minimum

GRILLED MEATBALLS

SPANAKOPITA

GRILLED OCTOPUS

CRISPY ZUCCHINI

LAMB CHOPS

SHORT RIB PASTITSIO

MUSHROOM PASTITSIO

CHICKEN SOUVLAKI SKEWER

ROASTED MUSHROOM SKEWER

5.99	HORIATIKI SALAD CUP	5.99
5.99	VIOLI CHOPPED SALAD CUP	5.99
7.99	GREEK FRY CUP	4.99
4.99	CRISPY CALAMARI	5.99
7.99	ROCK SHRIMP & FETA	5.99
6.99	HUMMUS AND BEETS	6.99
5.99	CRISPY TEMPURA OYSTER	7.99
5.99	SHRIMP ORZO	9.99
5.99	SAGNAKI BITE	7.99

EVENT ADDITIONS

ask your event manager for more details

BREADS & SPREADS

\$10.99 per person | tzatziki, spicy feta, hummus, and tarama served with local vegetable crudité, warm pita, lavash crisps

ROASTED SEASONAL VEGETABLES

\$8.99 per person | chef selection | balsamic reduction

SEASONAL FRUIT

\$9.99 per person | chef selection

CHEESE & CHARCUTERIE

\$14.99 per person | available for groups of 20 or more | chef selection

SEAFOOD TOWER

\$39.99 per person | chef selection

DESSERT STATION

\$10.99 per person | Baklava Bites, Mini Portokalopita, Mini Bougsta, Sokolotopia Bites

ASSORTED GREEK COOKIES

*\$10.99 per person | 3 cookies per person (2 kourabiedes & 1 baklava) | *displayed or packaged as gifts | 12 person minimum*

CANDY STATION

\$16.99 per person | available for groups of 20 or more | host to pre-select 6 options

M&Ms, Peanut M&Ms, Skittles, Sour Patch Kids, Starburst, Hershey Kisses, Snickers, Reeses, Gummy Bears, Gummy Worms, Chocolate Covered Pretzels, Yogurt Covered Pretzels, Saltwater Taffy, AirHeads, Twizzlers Bites, Milk Duds, Junior Mints

**all candy stations come with clear bags and ribbon | *want to add your company logo to your bags - connect with your event manager!
Don't see your favorite candy, let us know!*

GREEK WINE TASTING

*Tasting includes: 1 Sparkling, 2 White Wines, 2 Red Wines | *can be added to any seated family style dinner menu*

MIMOSA STATION

\$36.99 per person, 2 hours | \$48.99 per person, 3 hours | available Saturday & Sunday

Prosecco with assorted garnishes

Host to preselect 3: Orange Juice, Grapefruit Juice, Pineapple Juice, Cranberry Juice, Peach Puree, Raspberry Puree

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

Violí 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 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.

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.

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VIOLÍ x Paris312



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