naia

PRIVATE DINING









CONTACT

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naia



EVENT SPACES



SEMI-PRIVATE TABLE

Seated: 8-12

Located in a secluded corner of the dining room, this semi-private round table offers a sense of exclusivity without sacrificing the lively atmosphere that defines NAIA. Perfect for intimate dinners and special occasions, it provides a refined setting for guests to connect over exceptional food, cocktails, and waterfront hospitality.

PRIVATE DINING ROOM

Seated: 40 • Reception: 50

Framed by the restaurant's Mediterranean-inspired design and warm ambiance, our private dining room is ideal for executive dinners, family celebrations, and special occasions. The room is situated in the back of the restaurant and still offers a view of the river. Guests will enjoy a seamless dining experience featuring a delivery window close to the kitchen.





MAIN DINING ROOM

ELEVATED DINING- SEATING: 80 • STANDING: 100

LOWER LEVEL DINING- SEATING: 50 • STANDING: 60

The Main Dining Room offers an elevated dining experience, overlooking the Chicago River. Surrounded by warm Mediterranean-inspired design and an open, lively atmosphere, this space allows your guests to experience the energy of Naia while enjoying Greek-Levantine cuisine. Natural textures, thoughtful details, and stunning riverfront views create an inviting setting!

THE LOUNGE *at Naia*

The Lounge at NAIA is Chicago's newest riverfront event venue, offering panoramic skyline views through floor-to-ceiling windows at river level. Featuring contemporary lounge seating, an expansive marble bar, and a sophisticated design aesthetic, the space provides an elegant setting for both corporate gatherings and social celebrations. Accordion-style doors open to a spacious outdoor terrace, creating a seamless indoor-outdoor experience along the Chicago River.

Seated: 100 • Reception: 200



CLICK HERE TO VIEW A VIRTUAL WALK THROUGH OF OUR SPACES!

COCKTAIL EVENTS

priced by the piece • *minimum 1 dozen per item*

SPREADS

host to select three • served with pita and crudité • $12 per person

PUMPKIN SKORDALIA

BEET TZATZIKI

TRUFFLE HONEY LABNEH

CLASSIC HUMMUS

SPICY FETA

MEZZE

• HOT •

FALAFEL $8

HALLOUMI SOUVLAKI $8

CRISPY POTATO FRITTER $8
add caviar $8

LAMB CHOPS $9

WAGYU PASTRAMI LETTUCE WRAP $10

CHARRED OCTOPUS SKEWER $9

TURKISH DUMPLING "CACIO E PEPE" $8

SANTORINI LEMONI $7

MINI NAIA SLIDERS $8

MINI FALAFEL SLIDERS $7

MINI CHICKEN SLIDERS $8

CHICKEN SCHNITZEL BITES $7

FRY CUPS $6

• COLD •

BLUEFIN TUNA CRUDO $8

CHILI CRAB CRISPY RICE $8

SPICY TUNA CRISPY RICE $9

WAGYU BEEF CRISPY RICE $9

YELLOWTAIL CRUDO $9

TAHINI CAESAR $6

LEVANTINE SALAD $6

VEGGIE CRISPY RICE $8

SKEWERS

WAGYU BEEF $12

LAMB KEFTA $8

CHICKEN KEFTA $8

KING OYSTER MUSHROOM $8

HALIBUT $9

SALMON $9

DESSERT

ASSORTED COOKIES $5

BAKLAVA $5

BANANA DATE CAKE $5
contains almonds

RICOTTA DONUTS $5

STRAWBERRY MILLE-FEUILLE $5

ENHANCEMENTS

OYSTER BAR $3 *per piece*

SEASONAL FRESH FRUIT $14

RAW BAR $52
shrimp, oysters, yellowtail crudo, bluefin tuna crudo, crab salad

CHEESE & CHARCUTERIE $22

BEEF TENDERLOIN CARVING STATION $33
** $150 chef attendant required*

SEATED EVENTS

DINNER

served family style or stationed • $125 per person

SPREADS

select two • served with pita & crudité

PUMPKIN SKORDALIA

BEET TZATZIKI

SPICY FETA

TRUFFLE HONEY LABNEH

ADD:

NAIA HUMMUS
classic hummus, marinated chickpeas, crispy chickpeas, red & green zhoug • $7 per person

STARTERS

select three

FALAFEL

HALLOUMI SOUVLAKI

CRISPY POTATO FRITTER
add caviar $8

TAHINI CAESAR SALAD

SPICY TUNA CRISPY RICE

WAGYU BEEF CRISPY RICE + $4

BLUEFIN TUNA CRUDO

CHILI CRAB CRISPY RICE

LEVANTINE SALAD

OYSTERS

CRISPY CALAMARI

CHARRED OCTOPUS + $6

WAGYU LETTUCE WRAPS + $8

MAINS

select two • Additional Main +$12 per person

KING OYSTER MUSHROOM SKEWER

LAMB CHOPS + $8

SHAWARMA HALF CHICKEN

SANTORINI LEMONI

WAGYU BEEF SKEWER + $10

LAMB KEFTA SKEWER

CHICKEN KEFTA SKEWER

HALIBUT SKEWER

LAMB SHOULDER YIOUVETSI $10

WHOLE BRANZINO + $12

22oz PRIME RIBEYE + $20

TURKISH DUMPLINGS 'CACIO E PEPE'

CRAB LINGUINE + $5

ADD:

CHICKEN SCHNITZEL *for the table • $9 per person*

SIDES

additional $4 per person per side

CRISPY POTATOES

CHARRED BROCCOLI

ROASTED BRUSSELS SPROUTS

GREEK RICE

DESSERT

select one

STRAWBERRY MILLE-FEUILLE

BANANA DATE CAKE
contains almonds

RICOTTA DONUTS

SEATED EVENTS

LUNCH

served family style or stationed • $60 • available Monday - Friday

ADD:

SPREADS

select 2 served with pita & crudite • $4 per person

SPICY FETA
BEET TZATZIKI
TRUFFLE HONEY LABNEH
PUMPKIN SKORDALIA

ADD:

NAIA HUMMUS

classic hummus, marinated chickpeas, crispy chickpeas, red & green zhoug • $7 per person

SALATA & MEZZE

select two

TAHINI CAESAR SALAD
HALLOUMI SOUVLAKI
CHILI CRAB CRISPY RICE
FALAFEL
SPICY TUNA CRISPY RICE
CRISPY POTATO FRITTER
LEVANTINE SALAD

MAINS

select two

• SKEWERS •

CHICKEN KEFTA
KING OYSTER MUSHROOM
HALIBUT

• HANDHELDS •

MINI NAIA BURGER
FALAFEL SLIDER
CRISPY HOT CHICKEN SLIDER
CHICKEN CAESAR SLIDER

ADD:

CHICKEN SCHNITZEL *for the table • $9 per person*

SIDES

select one

CRISPY POTATOES
CHARRED BROCCOLI
GREEK RICE
ROASTED BRUSSELS SPROUTS
THICK CUT FRIES

DESSERTS

additional $5 per person per dessert

STRAWBERRY MILLE-FEUILLE
BANANA DATE CAKE
contains almonds
RICOTTA DONUTS
MINI BAKLAVA SOFT SERVE
** (groups of 20 & under)*

300 N LASALLE DRIVE | 312.291.1563 | EVENTS@NAIARESTAURANT.COM | @NAIAONTHERIVER

SEATED EVENTS

BRUNCH

served family style or stationed • $72 • available Saturday & Sunday

ADD:

SPREADS

select 2 served with pita & crudite • $4 per person

SPICY FETA
BEET TZATZIKI
TRUFFLE HONEY LABNEH
PUMPKIN SKORDALIA

ADD:

NAIA HUMMUS

classic hummus, marinated chickpeas, crispy chickpeas, red & green zhoug • $7 per person

SALATA & MEZZE

select two

TAHINI CAESAR SALAD
FALAFEL
SPICY TUNA CRISPY RICE
CRAB CRISPY RICE
CRISPY POTATO FRITTERS
LEVANTINE SALAD
HALLOUMI SOUVLAKI
WAGYU CRISPY RICE + $4

MAINS

select two

• SKEWERS •

CHICKEN KEFTA
KING OYSTER MUSHROOM
HALIBUT

• HANDHELDS •

MINI NAIA BURGER
FALAFEL SLIDER
CHICKEN CAESAR SLIDER
CRISPY HOT CHICKEN SCHNITZLE SLIDER

• BREAKFAST •

NAIA BREAKFAST
GREEK SKILLET
BREAKFAST SLIDER
BRIOCHE FRENCH TOAST

ADD:

CHICKEN SCHNITZEL *for the table • $9 per person*

SIDES

select one

CRISPY POTATOES
CHARRED BROCCOLI
THICK-CUT FRIES
GREEK RICE

DESSERTS

select one

STRAWBERRY MILLE-FEUILLE
BANANA DATE CAKE
contains almonds
RICOTTA DONUTS

BEVERAGE PACKAGES

priced per person

PREMIUM

TOP-SHELF LIQUOR • SPECIALTY COCKTAILS • MARTINIS • NEAT POURS
SOMMELIER SELECT RED & WHITE WINES • ALL IMPORTED & DOMESTIC BEERS

THREE HOUR • $90
FOUR HOUR • $108

STANDARD

CALL LIQUOR • HOUSE RED & WHITE WINES • LIMITED IMPORTED & DOMESTIC BEERS

THREE HOUR • $75
FOUR HOUR • $90

BEER & WINE

HOUSE RED & WHITE WINES • LIMITED IMPORTED & DOMESTIC BEERS

THREE HOUR • $60
FOUR HOUR • $70

NON-ALCOHOLIC

JUICES • SODAS • COFFEE • TEA

THREE HOUR • $12
FOUR HOUR • $20

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

Naia 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

dine amic catering & events

naia

KAFE MERA

EST. 1927 BUILDERS BLDG EVENT VENUE

BAR LA RUE

LA SERRE

BARRIO

siena tavern est. MMXIII

BAR SIENA CIBO E LIQUORI

BANDIT ON TWO

THE BANDIT

FIORETTA ITALIAN STEAKHOUSE

ταβέρνα VIOLÍ

εστιατόριο LÝRA

THE PENTHOUSE

MOSAIC

PRIME & PROVISIONS