BAR SIENA
CIBO E LIQUORI
SINCE 2015

PRIVATE DINING
2020

CONTACT
events@barsiena.com

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EVENT SPACES

**TREE HOUSE**
The second floor dining room gives the energy of Bar Siena, combined with a more private setting for corporate or social gatherings. Dominating the center of the space is a sweeping iconic metal tree sculpture, illuminated by hundreds of LED lights. Sleek booths alternate with large windows overlooking Randolph Street and the Chicago skyline, while a private bar and multiple TVs ensure your guests have everything that they need. The Tree House boasts the perfect canvas for a stationed style event while the organic flow will have your guests moving around the whole space. Accommodations seat up to 150 and provide comfortable movement for up to 200 for reception style events.

**TREE HOUSE WEST**
Ideal for intimate receptions or group dinners, the west side of the dining room provides a dedicated space without losing the energy & ambiance while in a reserved area. Relax in tufted leather booths and take in the scene. Great for large group dinners and provides one central area to be surrounded by all of your guests. The flexibility of this dining area allows for it to be condensed or extended, accommodating groups ranging in size from 30-60 for a seated meal.

**CAMPARI COLLECTION**
See and be seen in this main attraction space located directly upon entry onto the second level. A vintage Campari soda sign distinguishes the area and is comprised of outward-facing booths and high tops that provide a full view of the dining room's landscape. Enjoy bar access while mingling amongst your guests and transform the space by rearranging or removing cocktail tables to expand your floor space and make it more intimate. The Campari has the ability to be divided, creating several event options within this single space. Perfect for groups of 15-60 for a reception or up to 42 for a seated meal, this location offers the versatility to be separated accordingly; customizing the configuration of the space to best fit your event.

**FULL VENUE**
For the ultimate event, only a restaurant buyout will do. Recommended for groups of 200 or more, a buyout offers 8,000 square feet of rustic space to fully customize your event. The ground floor features a large u-shaped bar, perfect for guests to mingle and enjoy the finest craft cocktails. Venture upstairs past the DJ booth, and discover a secondary bar as well as ample space for food stations or dining tables. Antique mirrors reflect light from the restaurant’s focal point: an illuminated custom metal tree sculpture. Accommodates up to 350 reception-style.

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832 W Randolph Street | 312.527.1065 | events@barsiena.com | @BarSiena
COCKTAIL EVENTS

ANTIPASTI

Format: Passed or Displayed  Priced Per Piece  Minimum: 24 pieces

TALEGGIO FOCACCIA (VEG) $4
stracchino cheese, arugula, truffle honey, sea salt

ROASTED MEATBALLS $4
pomodoro, hand dipped ricotta

PARMESAN POTATO SKINS (VEG) $4
truffle garlic aioli

SWEET CORN RAVIOLI BITES (VEG) $4
chiodini mushrooms, truffle butter

GNOCCHI BITES $4
prosciutto sausage, rapini, parmesan, chili flakes

BURRATA (VEG) $4
spicy apricot mostarda, candied pistachio, seat salt, mini polenta bread

SMOKED MOZZARELLA CROQUETTE $4
spicy pork amatriciana, pecorino, fresh basil

SEASONAL BRUSCHETTA (VEG) $4
descriptions vary · please inquire

HAMACHI CRUDO (GF) $4
preserved meyer lemon, calabrian chilies, castelvetrano olive, fennel pollen sea salt

SHRIMP COCKTAIL (GF) $5
charred lemon, citrus cocktail sauce

KALE & GRANNY SMITH APPLE SALAD CUP (VEG, GF) $4
radish, grapes, dried cherries, candied marcona almonds, eagle cave cheddar, spiced apple vinaigrette

SHRIMP & ARTICHOKE CAPONATA (GF) $5
spinach, blistered tomato, chili flake

HUMMUS & VEGETABLE CUP (VEG, GF) $4
choice of kale & roasted garlic hummus or smoked artichoke hummus

OYSTER SHOOTER (GF) $6
tomato, horseradish, lemon

TOMATO SOUP SHOOTER WITH MINI GRILLED CHEESE $4
focaccia, gruyere, fontina
COCKTAIL EVENTS

ANTIPASTI

Format: Passed or Displayed  Priced Per Piece  Minimum: 24 pieces

MINIATURE SANDWICHES

CHICKEN PARMESAN  $6
house made mozzarella, parmesan, roasted tomato sauce

MEATBALL  $6
burrata, roasted tomato sauce, charred pepperoncini, fried basil

LOBSTER ROLL  $7
crispy pancetta bacon, mustard greens, tomato, green goddess

SMOKED TURKEY CLUB  $6
cherry smoked bacon, avocado, pickled radicchio, grain mustard

BOMBO BURGER  $5
sharp American cheese, shaved red onion, dijonaise, bomboloni bun

PORTOBELLO PARMESAN (VEG)  $6
house made mozzarella, parmesan, roasted tomato sauce
DISPLAYS

**Format:** Reception Style  
**Priced Per Guest**  
**Minimum:** 20 guests

**CHARCUTERIE & CHEESE (VEG, GF)**  
Chef’s selection  
$10

**ROASTED VEGETABLES & HUMMUS (VEG, GF)**  
Kale & roasted garlic hummus, smoked artichoke hummus, fresno chili relish, sea salt focaccia  
$5

**PREMIUM SEAFOOD TOWER (GF)**  
West coast oysters, shrimp, king crab legs, Maine lobster  
$30

PIZZA

**Format:** Displayed  
**Priced Per Pizza**  
**Double Cut to 16 Slices Each**

**WILD MUSHROOM (VEG)**  
White truffle oil, fontina, shaved parmesan  
$19

**FIREBALL PEPPERONI**  
House made mozzarella, roasted tomato sauce  
$19

**CARNE**  
Italian sausage, pancetta cured bacon, prosciutto cotto, sopresatta, roasted tomato sauce, house made mozzarella  
$21

**TOMATO & BUFALA MOZZARELLA (VEG)**  
Basil, extra virgin olive oil  
$18

**PROSCIUTTO FIG**  
Spiced pistachio, taleggio, truffle honey  
$22

**SAUSAGE & BRUSSELS SPROUT**  
Braised onion, pecorino  
$19

**BURRATA (VEG)**  
Cider braised onions, candied fresno chiles, fennel sea salt  
$21

*Ask your event planner about customized displays*
STATIONED EVENTS

**Format:** Reception Style  **Priced Per Guest**  **Minimum:** 20 guests

**SALAD**

KALE & GRANNY SMITH APPLE (VEG, GF)  $7
radish, grapes, dried cherries, candied marcona almonds, eagle cave cheddar, spiced apple vinaigrette

CAESAR  $7
romaine, garlic croutons, parmesan cheese

BURRATA WEDGE  $8
heirloom cherry tomatoes, cherry smoked bacon, pickled red onion

BAR SIENA CHOP (GF)  $9
salami, pepperoncini, egg, shaved radish, artichoke, red onion, cucumber, avocado, cherry tomato, blue cheese, mustard vinaigrette

HARVEST SALAD  $8
crispy brussels sprouts, fingerling potatoes, prosciutto, apple cider vinaigrette

**PASTA**

SWEET CORN RAVIOLI (VEG)  $9
chioldini mushrooms, truffle butter

SHORT RIB LASAGNA  $10
taleggio, roasted garlic béchamel, Bellwether ricotta

DUCK MAC N' CHEESE  $11
roasted garlic cream, swiss chard, wild mushroom, montamore

GNOCCHI  $9
prosciutto sausage, rapini, parmesan, chili flakes

BAKED ZITI  $10
bolognese, fontina, garlic bread crumbs

CACIO E PEPE (VEG)  $9
peppered pecorino romano, grains of paradise, fettuccine

SEASONAL RISOTTO (VEG, GF)  $9

**ENTREES**

ROASTED CHICKEN (GF)  $12

BROILED KING SALMON (GF)  $14

NEW YORK STRIP STEAK (GF)  $18

**SIDES**

TALEGGIO WHIPPED POTATOES (VEG, GF)  $6
truffle oil, chive

BALSAamic GLAZED BRUSSELS SPROUTS  $6
pancetta, sea salt

PARMESAN ROASTED CAULIFLOWER (VEG)  $6
fresno chili, herb bread crumbs

ROASTED GARLIC BROCOLLINI (VEG, GF)  $6
lemon, fresno chili

ROASTED CARROTS (VEG)  $6
spicy whipped mascarpone, garlic breadcrumbs
DOLCE

Format: Reception Style  Priced Per Piece  Minimum: 24 Pieces

DOLCE

MINI BOMBOLONI  $4
assorted dipping sauces

TIRAMISU CUP  $4

GELATO CUP (GF)  $4
assorted flavors

CANNOLI  $4

FRESH BAKED COOKIES  $4

SWEET ENHANCEMENTS

GELATO SUNDAE STATION  $12
HOTTER CHOCOLATE BAR  $12
ITALIAN ICE STAND  $10
COFFEE DISPLAY  $5

Staffing & Minimums may apply. Alcoholic spiked options available for all Sweet Enhancement selections.
*Ask your event planner about custom branding, gifts and takeaways

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SEATED EVENTS

LUNCH

TWO-COURSE • $30pp

FIRST
salad – choice of one, served family style
Caesar · Bar Siena Chop

SECOND
Please select four sandwiches, guest to order one on-site
Chicken Parmesan · Bombo Burger · Grilled Chicken · Portobello Parmesan · Smoked Turkey Club · Lobster Roll *Add $7/pp

THREE-COURSE • $40pp

FIRST
choice of 2 salads
Kale & Granny Smith Apple · Burrata Wedge · Caesar Bar Siena Chop

SECOND
choice of 1 pizza
Wild Mushroom & Garlic · Fireball Pepperoni · Carne · Tomato & Bufala Mozzarella Sausage & Brussels Sprout · Prosciutto Fig · Burrata

DESSERT (Add +$5pp)
*Groups of 20 or more to pre-order sandwich selections

THIRD
choice of 2 pastas
Sweet Corn Ravioli · Short Rib Lasagna · Gnocchi Seasonal Risotto · Baked Ziti · Cacio e Pepe

DESSERT (Add +$5pp)

*Groups of 20 or more to pre-order sandwich selections
SEATED EVENTS

DINNER

Format: Family Style  Priced Per Guest  Minimum: 10 guests

PRIMO • $60pp
FIRST
choice of 2 antipasti
Roasted Meatballs • Parmesan Potato Skins • Burrata • Taleggio Focaccia • Smoked Mozzarella Croquettes

SECOND
choice of 1 salad & 1 pizza
Salad: Kale & Granny Smith Apple • Caesar • Bar Siena Chop
Pizza: Wild Mushroom & Garlic • Fireball Pepperoni • Carne • Tomato & Bufala Mozzarella • Sausage & Brussels Sprout • Prosciutto Fig • Burrata

THIRD
choice of 2 pastas
Sweet Corn Ravioli • Gnocchi • Baked Ziti • Cacio e Pepe

FOURTH
choice of 2 desserts
Assorted Bomboloni • Cannoli • Tiramisu • Assorted Gelato • Cookie Jar

SECONDI • $80pp
FIRST
choice of 2 antipasti
Roasted Meatballs • Hamachi Crudo • Grilled Octopus & Shishito Peppers • Parmesan Potato Skins Grilled Shrimp & Artichoke • Burrata • Taleggio Focaccia • Smoked Mozzarella Croquettes

SECOND
choice of 2 salads
Kale & Granny Smith Apple • Burrata Wedge • Caesar • Bar Siena Chop

THIRD
choice of 2 pastas
Sweet Corn Ravioli • Short Rib Lasagna • Duck Mac N' Cheese • Gnocchi • Seasonal Risotto • Baked Ziti • Cacio e Pepe

FOURTH
choice of 2 entrées
Roasted Chicken • Seared King Salmon • New York Strip
choice of 2 sides
Taleggio Whipped Potato • Balsamic Glazed Brussels Sprouts Parmesan Roasted Cauliflower

FIFTH
choice of 2 desserts
Assorted Bomboloni • Cannoli • Tiramisu • Assorted Gelato • Cookie Jar

TABELESIDE SHAVED TRUFFLES
Market Price
applied to entire group
BRUNCH

AVAILABLE SATURDAY & SUNDAY

STARTER :: CHOICE OF TWO

Oysters  Roasted Vegetable Hummus  Salmon Lox  Breakfast Pizza
Chef’s Selection  Local Salumi & Artisan Cheese  Cherry Almond Granola

MAIN ::

Cheddar Scrambled Eggs with Toast
and

CHOICE OF TWO

Breakfast Calzone  Biscuits & Gravy  Short Rib Hash
Avocado Toast  Bombo Breakfast Sandwich
Lobster Benedict *Add $7/pp

SIDES :: CHOICE OF TWO

Waffle Hashbrown  Cherry Smoked Bacon
Pork or Chicken Sausage  Fresh Seasonal Fruit

SWEETEN YOUR BRUNCH

Bombo French Toast & Caramelized Waffle
Available a la carte, pre-ordered for group

Seated Brunch :: Served Family Style - $32/person
Reception Brunch :: Served Buffet Style - $40/person
BEVERAGE PACKAGES

Format: Individually Served  Priced Per Guest  Minimum: 10 guests

PREMIUM
$40 for 2 hrs
- $14pp for each additional hour -

TOP SHELF LIQUOR • SPECIALTY COCKTAILS
MARTINIS • NEAT POURS • ON THE ROCKS
SOMMELIER SELECT RED & WHITE WINES
ALL IMPORTED & DOMESTIC BEERS
ALL SOFT DRINKS & NON-ALCOHOLIC BEVERAGES

STANDARD
$33 for 2hrs
-$12pp for each additional hour -

STANDARD LIQUOR • HOUSE RED & WHITE WINES
LIMITED IMPORTED & DOMESTIC BEERS
ALL SOFT DRINKS & NON-ALCOHOLIC BEVERAGES

BEER & WINE
$25 for 2hrs
- $11pp for each additional hour -

HOUSE RED & WHITE WINES
LIMITED IMPORTED & DOMESTIC BEERS
ALL SOFT DRINKS & NON-ALCOHOLIC BEVERAGES

MIMOSA & BLOODY MARYS
$30 for 2 hrs
- $12pp for each additional hour -

UNLIMITED BLOODY MARYS & MIMOSAS
COFFEE & TEA
ALL SOFT DRINKS & NON-ALCOHOLIC BEVERAGES

ON CONSUMPTION
Beverages charged a la carte

MINIMUMS & BARTENDER STAFFING FEES MAY APPLY
BEVERAGE PACKAGES ARE ONLY OFFERED FOR CONTRACTED PRIVATE EVENTS
SHOTS NOT INCLUDED WITH ANY BEVERAGE PACKAGE, PER ILLINOIS STATE LAW
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 be made on the day of the function by cash or credit card only.

FOOD & BEVERAGE MINIMUMS
Bar Siena 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 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 Gratuity (as described below) and the Administrative Fee (as described below).

GRATUITY
Gratuities for Your servers, buspersons and bartenders are to be determined at the sole discretion of the Client. This may be determined in advance on the credit card authorization form and can be revised at the time of the Event.

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.

MENUS
Prices and menu offerings subject to change due to availability and seasonal price changes.