

εστιατόριο

LÝRA

PRIVATE DINING
2023



CONTACT

events@lyrarestaurant.com

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EVENT SPACES

KAVA

With a private entrance, floor to ceiling windows and upscale décor, our Kava Room is sure to be a crowd favorite. This stunning space is decorated with greenery and surrounded by wine bottles giving the atmosphere of being in a Greek cellar. A built in TV gives you options for business meetings or a photo slideshow.

CAPACITY: 36



VILLA

This room will transform you into a sunset feeling of being in Greece. The sand-colored tone accents and mood lighting surrounding the Villa provides an intimate dining atmosphere. A plasma TV can be used for digital branding and presentation needs.

CAPACITY: 52

MAIN DINING ROOM

Picture yourself dining in our open main dining room sitting on the bustling corner of Peoria and Fulton Market. The dining room offers your guests the opportunity to see and be seen while sitting amidst the rustic elements of rural Greek landscapes. Let your guests be in on the action as your large open-kitchen is perched above this dining layout.

CAPACITY: 150



EVENT SPACES

OVAL BAR

This high-energy bar commands your attention the moment you step into LYRA. The main bar takes center stage, creating the perfect reception style event space with views of the entire venue. Filled with high cocktail tables and bar stools, either removed or kept depending on your preference, and you have the ideal happy hour spot.

CAPACITY: 30-100



LOUNGE

The perfect setting for your next happy hour. The lounge oversees the main dining room and main bar with lounge furniture making it the ideal location to enjoy drinks after work while being away from the hustle of other guests.

CAPACITY: 20

FRONT DINING TABLE

This semi-private table provides the intimacy of a private room while being off of our main dining room. Floor to ceiling windows let you people watch the up-and-coming Fulton Market neighborhood while enjoying the intimacy of dining away from other guests.

CAPACITY: 10



BITES

served displayed

priced per piece • 24 piece minimum

TUNA TARTARE	7	CRISPY ZUCCHINI & EGGPLANT	5
CRAB CEVICHE	7	LAMB CHOPS	8
SPANAKOPITA	6	FETA CHERRY TOMATOES	5
FETA STUFFED SAUSAGE	6	HUMMUS & PITA BITES	5
CHARCOAL GRILLED MEATBALLS	6	PASTITSIO	7
GRILLED OCTOPUS	8		

DISPLAYS

priced per person • 20 person minimum

BREADS & SPREADS tzatziki, spicy feta, charred eggplant & toasted pine nut with local vegetables pita & lavosh	14	SEASONAL FRUIT DISPLAY	12
SEAFOOD TOWER	70	SEASONAL VEGETABLE DISPLAY	10

SWEETS

priced per piece • 24 piece minimum

BAKLAVA	5	MINI BOUGATSA	4
LOUKOUMADES	4	MINI TIRAMISU	4

ASSORTED GREEK COOKIES

\$10 per person

melomakarona, koulourakia, butter cookies, baklava



STATIONS

served displayed

priced per person • 20 person minimum

SALAD

SUNDAY SALAD	14
HORIATIKI	14
BLACK EYE PEA & SHAVED BROCCOLI	12

ENTRÉE

SLOW ROASTED LAMB GYRO	24
GARLIC LEMON CHICKEN	18
LAVRAKI	20
MOUSSAKA	16
PASTITSIO	16
CHICKEN SOUVLAKI	18
VEGETABLE PASTA	14

ditalini pasta, broccolini, tomato, ouzo, feta

SIDES

HORTA	10
BOUZOUKIA POTATOES	12
BLACK EYED PEA & SHAVED BROCCOLI	12
FLORINA PEPPERS	10
ROASTED CAULIFLOWER	10
CHARRED MUSHROOMS	12



FAMILY STYLE DINING

priced per person • 12 person minimum

THREE COURSE 150.

mezze or salata, mains with sides, dessert

FOUR COURSE 175.

mezze, salata, mains with sides, dessert

included complimentary to start

BREADS & SPREADS

tzatziki, spicy feta, charred eggplant & toasted pine nut
with local vegetables, pita & lavash

SALATA

selection of 1

SUNDAY SALAD

little gem lettuce, scallion, dill, creamy lemon dressing

HORIATIKI

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

SHAVED BROCCOLI & BLACK EYED PEAS

grapes, toasted almonds, honey lemon vinaigrette

MEZZE

selection of 1

SEA BASS CEVICHE

honey, lemon vinaigrette, shaved fennel, citrus, caviar

TUNA TARTARE

fresno chili, kalamata olive, crispy kataifi

SPANAKOPITAKIA

spinach, feta, crispy phyllo

CHARCOAL GRILLED MEATBALLS

smoked yogurt, tomato, mint

MAIN

selection of 2

GREEK ROASTED CRISPY HALF CHICKEN

gremolata, garlic confit, charred lemon

SLOW ROASTED LAMB SHOULDER GYROS

60 second pita, athenian accoutrements

DECONSTRUCTED PASTITSIO

short rib ragu, black truffle bechamel

SIDES

selection of 2

BOUZOUKIA POTATOES

sheep butter yogurt, mizithra, charred onions, oregano

ROASTED CAULIFLOWER

lemon vinaigrette, garlic oil, oregano

HORTA

braised swiss chard & dandelion greens,
lemon, cold pressed olive oil

CHARRED HEIRLOOM CARROTS

chili oil, herb-tahini yogurt, dill

DESSERT

selection of 1

BOUGATSA

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

LOUKOUMADES

warm donuts, caramel, local honey, vanilla anglaise,
cranberry curd, nutella

KATAIFI NAPOLEON

crispy filo, fig ice cream, caramelized white chocolate cream,
red wine roasted figs, poached pear

PREMIUM UPGRADES

20 PER PERSON

MAINE LOBSTER LINGUINI

tomato, mizithra cheese, saffron, ouzo

WHOLE BRANZINO

FAMILY STYLE BRUNCH

95 per person • 15 person minimum

included complimentary to start

BREADS & SPREADS

tzatziki, spicy feta, charred eggplant & toasted pine nut with local vegetable, pita and sourdough crisps

SAVORY

selection of one

TYROPITA

crispy farmer's cheese pie VG

GREEK SCRAMBLE

feta, wilted spinach, dill, red onion

AVOCADO HORTA TOAST

braised swiss chard & dandelion greens, goat cheese spread, dill, lemon, toasted sourdough VG

GREEK SHAKSHUKA

60 second pita, poached egg, eggplant, feta, sweet peppers

SHORT RIB HASH

crispy potatoes, eggplant, graviera, black truffle bechamel

LÝRA OMELET

marinated sweet peppers, caramelized onions, goats milk ricotta, carob rusks

SWEET

selection of one

BREAKFAST BOUGATSA

semolina custard, salted caramel, cinnamon sugar

GREEK YOGURT

fresh berries, greek honey, crunchy granola

LOUKOUMADES

warm donuts, local honey, vanilla anglaise, cranberry curd, nutella

LUNCH

selection of one

TUNA TARTARE*

fresno chili, kalamata olive, crispy kataifi

HORIATIKI

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

SPANAKOPITAKIA

spinach, feta, crispy phyllo VG

SLOW ROASTED LAMB GYROS

60 second pita, athenian accoutrements

HUMMUS & CHARRED BEETS

60 second pita, pomegranate, toasted pine nuts GF VG

WHOLE MEDITERRANEAN BRANZINO

20 per person upgrade

CHICKEN THIGH SOUVLAKI

60-second pita, tzatziki, roasted tomatoes, red onion, crispy potato

saffron ladolemono & charred lemon

SIDES

selection of one

POTATOES

BACON

SAUSAGE

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

LÝRA 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 a room 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).

GRATUITY

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 a gratuity for the event staff, a revised credit card authorization form is required. We are happy to apply this authorized gratuity percentage to the sub-total of your bill at the end of your event.

ADMINISTRATIVE FEE

An Administrative Fee in an amount equal to 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.

SANITIZATION FEE

A 3% fee will be added to all checks in order to ensure a safe and sanitized work environment for our valued team members. This charge may be removed upon request.

OUR AFFILIATE VENUES

BOMBOBAR

PRIME  PROVISIONS

QUALITY ★ STYLE
BAR SIENA
— CIBO E LIQUORI —
• SINCE 2015 •


siena tavern
est. MMXIII

**RADIO
ROOM**
Nº 400 N STATE CHI, IL, USA


BARRIO

BLANK'S
— BAR —


Bodega

THE
BANDIT

εστιατόριο
LÝRA

ταβέρνα
VIOLÍ

EST. **B** 1927
BUILDERS
— BLDG —
EVENT VENUE

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CONTACT

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