

ταβέρνα

# VIOLÍ

# PRIVATE DINING 2023



## CONTACT

[events@tavernavioli.com](mailto:events@tavernavioli.com)

powered by  
**dine|amic**<sup>®</sup>  
*catering & events*





# EVENT SPACES

## VILLA

Our Villa Mykonian Sunset Room will transport you to the golden hour sunsets of the Greek islands. The sand-colored accents, desert plants, and mood lighting surrounding the Villa provides an intimate but exciting dining atmosphere. A plasma TV hidden by a two-way mirror can be used for digital branding and presentation needs.

**CAPACITY: 40 SEATED • 50 RECEPTION**



## OVAL BAR

This high-energy bar commands your attention the moment you step into Violi. 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: 60 RECEPTION**

## LOUNGE

Our Oval Bar Lounge is the perfect setting for your next happy hour or cocktail reception. This space is next to our Oval Bar and overlooks the main dining room with direct access to our Teratsa Patio. It has high top tables that can be used for seating or as standing cocktail tables, making it the ideal location to enjoy drinks after work while being away from the hustle of other guests.

**CAPACITY: 16 SEATED | 30 RECEPTION**



# EVENT SPACES

## MAIN DINING ROOM

Our Main Dining Room provides a more exclusive feel while still being close to the overall vibe of Violi. The area splits into two semi-private dining spaces, Lefkada and Evia. Each allows your guests to see and be seen while sitting amidst the rustic elements of rural Greek landscapes underneath our custom yarn and beaded lamp arrangements.

### CAPACITY:

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



## TERATSA PATIO

Our four seasons Teratsa Patio provides the perfect space for all types of events. The space is covered in pink florals, great lighting, and a stunning greenery wall that is perfect for photo ops. Both the North and South end of the patio can be used separately or combined to create the perfect environment for any group. Each space is semi-private, as guests will walk past your event to enter the main dining room.

### CAPACITY:

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



# BITES

*served displayed*

*priced per piece • 24 piece minimum*

TUNA TARTARE	6	LAMB CHOPS	7
GRILLED MEATBALLS	5	FETA CHERRY TOMATOES	4
SPANAKOPITA	5	HUMMUS & PITA BITES	4
GRILLED OCTOPUS	7	CHEESE CROQUETTES	4
CRISPY ZUCCHINI	4		

# DISPLAYS

*priced per person • 20 person minimum*

<b>BREADS &amp; SPREADS</b> tzatziki, spicy feta, charred eggplant with toasted pine nuts, tarama with black caviarlocal vegetable crudité, 60 second pita, lavash crisps	10	SEAFOOD TOWER	55
		SEASONAL FRUIT DISPLAY	10
		SEASONAL VEGETABLE DISPLAY	8

# SWEETS

*priced per piece • 24 piece minimum*

MINI DECONSTRUCTED BAKLAVA	4	MINI BOUGATSA	4
MINI PORTOKALOPITA	4	MINI WALNUT & BANANA CAKE	4

## ASSORTED GREEK COOKIES

*\$10 per person • available to-go*

melomakarona, koulourakia, butter cookies, baklava



# STATIONS

*served displayed*

*priced per person • 20 person minimum*

## SALAD

HORIATIKI

ROASTED BEET SALAD

## SIDES

BOUZOUKIA POTATOES

CHARRED CAULIFLOWER

CRISPY BRUSSELS SPROUTS

## ENTRÉE

12 SLOW ROASTED LAMB GYRO 20

10 WHOLE ROASTED BRANZINO 20

CAST IRON MOUSSAKA 16

DECONSTRUCTED PASTITSIO 18

VEGETABLE PASTA 12

9 SOUVLAKI 18

selection of 1 • chicken thigh, beef tenderloin, salmon





# FAMILY STYLE DINNER

80. per person • 12 person minimum

## INCLUDED COMPLIMENTARY TO START

### BREADS & SPREADS

tzatziki, spicy feta, charred eggplant with toasted pine nuts, tarama with black caviar, local vegetable crudité, 60 second pita, lavash crisps

## SALATA & MEZZE

selection of two

### HORIATIKI

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

ROASTED BEET SALAD  
yogurt, sesame, orange, dill GF VG

SPANAKOPITAKIA  
spinach, feta, crispy phyllo VG

CHEESE CROQUETTES  
balsamic-fig chutney VG

GRILLED MEATBALLS  
smoked yogurt, tomato, mint

CRISPY ZUCCHINI  
& EGGPLANT  
tzatziki, smoked paprika VG

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

### ROCK SHRIMP & FETA

additional 5. per person  
tomato, ouzo, oregano GF

### GRILLED OCTOPUS

additional 10. per person  
charred cipollini onion, fresno chili,  
kalamata olive relish GF

### TUNA TARTARE

additional 5. per person  
fresno chili, kalamata olive, crispy kataifi GF

## MAIN

selection of two • additional main \$16 per person

### ROASTED HALIBUT

skordalia, lemon-caper butter GF

### SLOW ROASTED LAMB GYROS

60 second pita, Athenian accoutrements GF

### CAST IRON MOUSSAKA

beef ragu, grilled eggplant, potato, béchamel

### VEGETABLE PASTA

broccolini, tomato, ouzo, feta

### WHOLE BRANZINO

additional 20. per person

### CHARRED NY STRIP

additional 15. per person  
grilled sweet peppers, oregano gremolata GF

### GRILLED LAMB CHOPS

additional 10. per person  
charred eggplant salata, sumac, smoked salt

### MAINE LOBSTER LINGUINI

additional 10. per person  
tomato, mizithra cheese, saffron, garlic oil

### DECONSTRUCTED PASTITSIO

additional 5. per person  
short rib ragu, black truffle béchamel

### SOUVLAKIA

select one  
chicken thigh • beef tenderloin • pork

## SIDES

selection of two

### CHARRED CAULIFLOWER

spiced tomato,  
oregano gremolata GF VG

### BOUZOUKIA POTATOES

sheep butter yogurt, mizithra cheese,  
charred onions, oregano GF

### CRISPY BRUSSELS SPROUTS

smoked yogurt, confit onion,  
lemon, garlic VG

## DESSERT

selection of one • additional dessert \$3 per person

### BOUGATSA

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

### DECONSTRUCTED BAKLAVA

caramelized filo, pistachio praline, pistachio ice cream

### PORTOKALOPITA

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

### WALNUT & BANANA CAKE

milk chocolate ice cream, metaxa chocolate drizzle, coffee sauce

---

# INDIVIDUALLY PLATED

---

## 3-COURSE MENU

95. per person • 40 person maximum • Sunday-Friday

---

### SALATA & MEZZE

host to pre select two • served family style

#### HORIATIKI

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

#### ROASTED BEET SALAD

yogurt, sesame, orange, dill GF VG

#### SPANAKOPITAKIA

spinach, feta, crispy phyllo VG

#### CHEESE CROQUETTES

balsamic-fig chutney VG

#### GRILLED MEATBALLS

smoked yogurt, tomato, mint

#### CRISPY ZUCCHINI & EGGPLANT

tzatziki, smoked paprika VG

#### HUMMUS & CHARRED BEETS

60 second pita, pomegranate, toasted pine nuts GF V

#### ROCK SHRIMP & FETA

additional 5. per person

tomato, ouzo, oregano GF

#### GRILLED OCTOPUS

additional 10. per person

charred cipollini onion, fresno chili,

kalamata olive relish GF

#### TUNA TARTARE

additional 5. per person

fresno chili, kalamata olive, crispy kataifi GF

---

### MAIN

host to pre select 4 • guests will select 1 on site

#### ROASTED HALIBUT

skordalia, lemon-caper butter GF

#### SLOW ROASTED LAMB GYROS

60 second pita, Athenian accoutrements GF

#### CAST IRON MOUSSAKA

beef ragu, grilled eggplant, potato, béchamel

#### VEGETABLE PASTA

broccolini, tomato, ouzo, feta

#### WHOLE BRANZINO

additional 20. per person

#### CHARRED NY STRIP

additional 15. per person

grilled sweet peppers, oregano gremolata GF

#### GRILLED LAMB CHOPS

additional 10. per person

charred eggplant salata, sumac, smoked salt

#### MAINE LOBSTER LINGUINI

additional 10. per person

tomato, mizithra cheese, saffron, garlic oil

#### DECONSTRUCTED PASTITSIO

additional 5. per person

short rib ragu, black truffle béchamel

#### SOUVLAKIA

select one

chicken thigh • beef tenderloin • pork

---

### DESSERT

host to pre select one • served family style

#### BOUGATSA

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

#### DECONSTRUCTED BAKLAVA

caramelized filo, pistachio praline, pistachio ice cream

#### PORTOKALOPITA

orange syrup cake, white chocolate mousse,

greek yogurt ice cream, crispy filo

#### WALNUT & BANANA CAKE

milk chocolate ice cream, metaxa chocolate drizzle, coffee sauce

# INDIVIDUALLY PLATED

## 4-COURSE MENU

105. per person • 40 person maximum • Sunday-Friday

### INCLUDED COMPLIMENTARY TO START

#### BREADS & SPREADS

tzatziki, spicy feta, charred eggplant with toasted pine nuts, tarama with black caviar, local vegetable crudité, 60 second pita, lavash crisps

### SALATA & MEZZE

host to pre select two • served family style

#### HORIATIKI

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

#### ROASTED BEET SALAD

yogurt, sesame, orange, dill GF VG

#### SPANAKOPITAKIA

spinach, feta, crispy phyllo VG

#### CHEESE CROQUETTES

balsamic-fig chutney VG

#### GRILLED MEATBALLS

smoked yogurt, tomato, mint

#### CRISPY ZUCCHINI & EGGPLANT

tzatziki, smoked paprika VG

#### HUMMUS & CHARRED BEETS

60 second pita, pomegranate, toasted pine nuts GF V

#### ROCK SHRIMP & FETA

additional 5. per person

tomato, ouzo, oregano GF

#### GRILLED OCTOPUS

additional 10. per person

charred cipollini onion, fresno chili, kalamata olive relish GF

#### TUNA TARTARE

additional 5. per person

fresno chili, kalamata olive, crispy kataifi GF

### MAIN

host to pre select 4 • guests will select 1 on site

#### ROASTED HALIBUT

skordalia, lemon-caper butter GF

#### SLOW ROASTED LAMB GYROS

60 second pita, Athenian accoutrements GF

#### CAST IRON MOUSSAKA

beef ragu, grilled eggplant, potato, béchamel

#### VEGETABLE PASTA

broccolini, tomato, ouzo, feta

#### WHOLE BRANZINO

additional 20. per person

#### CHARRED NY STRIP

additional 15. per person

grilled sweet peppers, oregano gremolata GF

#### GRILLED LAMB CHOPS

additional 10. per person

charred eggplant salata, sumac, smoked salt

#### MAINE LOBSTER LINGUINI

additional 10. per person

tomato, mizithra cheese, saffron, garlic oil

#### DECONSTRUCTED PASTITSIO

additional 5. per person

short rib ragu, black truffle béchamel

#### SOUVLAKIA

select one

chicken thigh • beef tenderloin • pork

### SIDES

host to pre select one • served family style

#### CHARRED CAULIFLOWER

spiced tomato, oregano gremolata GF VG

#### BOUZOUKIA POTATOES

sheep butter yogurt, mizithra cheese, charred onions, oregano GF

#### CRISPY BRUSSELS SPROUTS

smoked yogurt, confit onion, lemon, garlic VG

### DESSERT

host to pre select one • served family style

#### BOUGATSA

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

#### PORTOKALOPITA

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

#### DECONSTRUCTED BAKLAVA

caramelized filo, pistachio praline, pistachio ice cream

#### WALNUT & BANANA CAKE

milk chocolate ice cream, metaxa chocolate drizzle, coffee sauce



---

# FAMILY STYLE LUNCH

---

39. per person • 12 person minimum

## INCLUDED COMPLIMENTARY TO START

### BREADS & SPREADS

tzatziki, spicy feta, charred eggplant with toasted pine nuts, tarama with black caviar, local vegetable crudité, 60 second pita, lavash crisps

---

## SALATA & MEZZE

---

selection of two

### HORIATIKI

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

### ROASTED BEET SALAD

yogurt, sesame, orange, dill GF VG

### SPANAKOPITAKIA

spinach, feta, crispy phyllo VG

### CHEESE CROQUETTES

balsamic-fig chutney VG

### GRILLED MEATBALLS

smoked yogurt, tomato, mint

### CRISPY ZUCCHINI & EGGPLANT

tzatziki, smoked paprika VG

### HUMMUS & CHARRED BEETS

60 second pita, pomegranate,  
toasted pine nuts GF V

---

## MAIN

---

selection of two

### HORIATIKI

vine-ripened tomatoes, cucumber, barrel-aged feta,  
red onion, fresh oregano, capers  
*add a protein: chicken 8. • steak 10. • shrimp 11.*

### ROASTED BEET SALAD

tahini yogurt, dill, pistachio  
*add a protein: chicken 8. • steak 10. • shrimp 11.*

### SOUVLAKIA

*select one*

chicken thigh • beef tenderloin • salmon

### VEGETABLE PASTA

ROASTED HALIBUT  
skordalia, lemon-caper butter

---

## SIDES

---

selection of two

### CHARRED CAULIFLOWER

spiced tomato, oregano gremolata GF VG

### GREEK FRIES

### CRISPY BRUSSELS SPROUTS

smoked yogurt, confit onion,  
lemon, garlic VG

---

## DESSERT

---

selection of one

### BOUGATSA

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

### DECONSTRUCTED BAKLAVA

caramelized filo, pistachio praline, pistachio ice cream

### PORTOKALOPITA

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

### WALNUT & BANANA CAKE

milk chocolate ice cream, metaxa chocolate drizzle, coffee sauce

# 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 48 business hours prior to the event 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

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 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.

## SURCHARGE

A 3% surcharge will be added to each event in order to support rising operations costs affecting the restaurant industry. We are happy to remove this charge upon request.



# OUR AFFILIATE VENUES

PRIME  PROVISIONS



## FIORETTA

ITALIAN STEAKHOUSE

QUALITY  STYLE  
**BAR SIENA**  
— CIBO E LIQUORI —  
\* SINCE 2015 \*



siena tavern  
est. MMXIII

## BOMBOBAR

εστιατόριο

## LÝRA

ταβέρνα

## VIOLÍ



## BARRIO



## BAR LA RUE

## RADIO ROOM

Nº 400 N STATE CHI, IL. USA

  
*Bodega*

THE BANDIT

## BLANK'S BAR

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

dine|amlc®  
*catering & events*

## CONTACT

EVENTS@TAVERNAVIOLI.COM

11  **VIOLÍ**

260 Oakbrook Center | [events@tavernavioli.com](mailto:events@tavernavioli.com) | [@tavernavioli](https://www.instagram.com/tavernavioli)