



siena tavern

est. MMXIII

Private Dining 2023



CONTACT

events@sienatavern.com

powered by
dine|amlc[®]
catering & events



EVENT SPACES

OVAL BAR

This high-energy space commands your attention the second you step foot into Siena Tavern. The round shaped main bar takes center stage creating a synergistic event space with 360-degree views of the entire venue. Easily removable high-top tables and bar stools fill the space providing flexibility to create the perfect flow for your event. Accommodating up to 150 guests for reception style events, the Oval Bar is ideal for corporate happy hours, networking events, and informal affairs.

RECEPTION: 150



PRIVATE ELEVATED LOUNGE

Our premier Private Dining Lounge boasts a massive private cellar door entrance which may remain open to overlook the main bar's energy or can be closed completely for an intimate private dining affair for up to 40. The Lounge can transform into a cocktail style event equipped with bistro tables, highboys and displayed menu items for up to 50 guests. A TV, plus an optional full-service bar, makes this space the perfect backdrop for your next event.

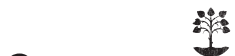
SEATED: 40 RECEPTION: 50



PRIVATE CELLAR

Picture yourself dining in the Private Cellar at a 100-year-old Italian winery. That was our vision for this room. By far one of the most unique & private rooms in the city, the reclaimed wood accents and mood lighting surrounding the Private Cellar provides an intimate, family-style dining atmosphere. Gather your friends or colleagues and travel to Siena, Italy in this rustic private dining escape. A separate sound system can be modified to meet guests' volume level preferences while a 42" plasma TV can be fully customized for digital branding and presentation needs.

SEATED: 14-16



EVENT SPACES

ELEVATED DINING ROOM

The Elevated Dining space combines the intimacy of a private dining room with what we deem as the best people watching in River North. Overlooking our main dining room, guests can relax at posh, oversized booths facing out into the entire venue. This space is ideal for small yet social settings, with elevated steps above the rest of the restaurant, it is definitely the place to see and be seen.

SEATED: 20



BODEGA

Tucked away for the ultimate privacy, Siena Tavern's largest private dining room, Bodega, creates a one of kind backdrop for every special occasion. Equipped with elegant chandeliers, modern furniture, a built-in bar and full AV capabilities; Bodega is sure to impress. Ideal for corporate events and social gatherings, the room accommodates up to 100 guests (seated) and 150 guests (reception). For more intimate events, Bodega Italian can be split into two separate private rooms, each accommodating up to 40 guests for a standing reception.

SEATED: 100 RECEPTION: 150

COCKTAIL EVENTS

ANTIPASTI

priced per piece • minimum 24

MINI COCCOLI	7
crispy dough, stracchino cheese, prosciutto di parma, truffle honey	
MINI WAGYU BEEF MEATBALLS	9
roasted tomato sauce, bellwether ricotta, shaved basil	
MINI TAVERN BURGERS	9
hook's cheddar, grilled onion, oven-dried tomato, dijonnaise	
TRUFFLE GNOCCHI BITES	7
truffle cream, fried sage, crispy pancetta	
BURRATA BITES	7
tomato jam, sea salt, basil oil, mini polenta bread (VEG, GF)	
CAPRESE SKEWER	6
burrata cheese, oven-dried tomato, basil, balsamic (VEG)	
SHAVED RIBEYE SLIDERS	10
caramelized onion, peppadew peppers, fontina, garlic aioli, au jus	
HUMMUS CRUDITE	7
assorted vegetables	

DISPLAYS

priced per person • minimum 24

MEAT & CHEESE	12
chef's selection	
ROASTED VEGETABLE	6
balsamic drizzle	
SEAFOOD TOWER	15
west coast oysters, shrimp	
PREMIUM SEAFOOD TOWER	25
west coast oysters, shrimp, king crab, lobster (GF)	
SHRIMP COCKTAIL	12
cocktail sauce, roasted lemon wedge • 2 per person	



COCKTAIL EVENTS

PIZZAS

priced per pizza • 16 pieces per

TRUFFLE MUSHROOM roasted wild mushrooms, garlic cream, mozzarella, white truffle oil	24
BURNT PEPPERONI spicy tomato sauce, red chiles, mozzarella	22
MARGHERITA mozzarella, tomato, fresh basil	21
SAUSAGE & GIARDINIERA tomato sauce, mozzarella	23

DOLCI

priced per piece • minimum 24

TIRAMISU PROFITEROLES mascarpone cream, mocha semifreddo, hot fudge	9
MINI BOMBOLONI chocolate hazelnut, vanilla creme anglaise, salted caramel, strawberry	7
SEASONAL CHEESECAKE	9
ASSORTED GELATO & SORBET (GF) seasonal flavors	7
SEASONAL FRUIT (GF) served with chantilly	7
CHOCOLATE GIANDUJA BAR brownie, hazelnut ganache, milk chocolate mousse, hazelnut praline	9



STATIONS

priced per guest • minimum 20 guests

SALAD

TUSCAN KALE CAESAR	10
SIENA CHOPPED	10
SHAVED BRUSSELS SPROUTS	10
SEASONAL SALAD	10

PASTA

TRUFFLE GNOCCHI	14
BAKED LASAGNA	16
SEASONAL RAVIOLI	14
<i>*35 guest minimum</i>	
TRUFFLE MUSHROOM RISOTTO	16
ORECCHIETTE	16
RIGATONI ALLA VODKA	16

ENTRÉES

BEEF TENDERLOIN	33
BROILED SALMON	20
BRICK CHICKEN	23

SIDES

SEASONAL VEGETABLES	9
PARMESAN FRIES	9



SEATED EVENTS

Dinner

FAMILY STYLE

PRIMO

three-course • \$80 per guest

FIRST

CHOICE OF 1 ANTIPASTI & 1 SALAD

ANTIPASTI

wagyu beef meatball, burrata, coccoli,
seasonal bruschetta

SALAD

tuscan kale caesar, siena chopped,
shaved brussels sprouts, seasonal salad

SECOND

CHOICE OF 1 PIZZA & 2 PASTAS

PIZZA

truffle mushroom, burnt pepperoni,
margherita, sausage & giardiniera

PASTA

truffle gnocchi, baked lasagna,
carbonara, cacio e pepe,
rigatoni alla vodka, orecchiette,
truffle mushroom risotto

THIRD

DESSERT

CHOICE OF 1

bomboloni, tiramisu profiteroles,
seasonal cheesecake, assorted gelato,
chocolate gianduja

SECONDI

four-course • \$100 per guest

FIRST

CHOICE OF 1 ANTIPASTI & 1 SALAD

ANTIPASTI

wagyu beef meatball, burrata, coccoli,
seasonal bruschetta

SALAD

tuscan kale caesar, siena chopped,
shaved brussels sprouts, seasonal salad

SECOND

CHOICE OF 2

PASTA

truffle gnocchi, baked lasagna,
cacio e pepe, rigatoni alla vodka,
orecchiette, truffle mushroom risotto

ADDITIONAL 9 PER PERSON:

squid ink linguini, spaghetti

THIRD

ENTRÉE

CHOICE OF 2

beef tenderloin, broiled salmon, brick chicken

ADDITIONAL 10 PER PERSON:

seasonal seafood milanese

ADDITIONAL 15 PER PERSON:

rack of lamb

FOURTH

DESSERT

CHOICE OF 1

bomboloni, tiramisu profiteroles,
seasonal cheesecake, assorted gelato,
chocolate gianduja



SEATED EVENTS

Lunch

FAMILY STYLE

PRIMO

\$45 per guest

FIRST

CHOICE OF 1 ANTIPASTI & 1 SALAD

ANTIPASTI

wagyu beef meatball, burrata, coccoli

SALAD

tuscan kale caesar, siena chopped,
shaved brussels sprouts, seasonal salad

SECOND

CHOICE OF 1 PIZZA & 1 PASTA

PIZZA

truffle mushroom, burnt pepperoni,
margherita, sausage & giardiniera

PASTA

truffle gnocchi, baked lasagna, orecchiette,
cacio e pepe, rigatoni alla vodka

DESSERT

ADDITIONAL PRICE PER GUEST

bomboloni 4 • tiramisu profiteroles 7
seasonal cheesecake 8 • assorted gelato 5
chocolate gianduja 8

SECONDI

\$55 per guest • 20 guest maximum

FIRST

CHOICE OF 1 ANTIPASTI & 1 SALAD

ANTIPASTI

wagyu beef meatball, burrata, coccoli,
seasonal bruschetta

SALAD

tuscan kale caesar, siena chopped,
shaved brussels sprouts, seasonal salad

SECOND

INDIVIDUALLY PLATED: HOST TO PRE-SELECT
THREE, GUESTS TO SELECT ONE ON SITE

ENTRÉE

chicken sandwich, tavern burger,
margherita pizza, truffle gnocchi,
caprese sandwich

ADDITIONAL 10 PER GUEST • CHOICE OF:
broiled salmon, brick chicken, lobster roll,
shaved ribeye sandwich

DESSERT

ADDITIONAL PRICE PER GUEST

bomboloni 4 • tiramisu profiteroles 7
seasonal cheesecake 8 • assorted gelato 5
chocolate gianduja 8



SEATED EVENTS

Brunch

\$45 per guest • served family style

FIRST

CHOICE OF 2 STARTERS

coccoli, bomoboloni, breakfast pizza, monkey bread, burrata,
tuscan kale caesar, siena chopped

SECOND

CHOICE OF 2

egg sandwich, truffle scrambled eggs, avocado toast,
ricotta pancakes, shakshuka

SIDES

CHOICE OF 2

sticky parmesan potatoes, pancetta bacon, fresh seasonal fruit

BRUNCH ENHANCEMENTS

wagyu beef meatball • *\$24 per order*

beef tenderloin served with scrambled eggs and potatoes

\$15 per person • served family style

BRUNCH COCKTAILS

serves 5

BLOODY MARY CARAFES

choice of: vodka, housemade bloody mix,
cornichon, basil, mozzarella, cherry tomato,
dill pickle salt

Belvedere \$75

Ketel One \$70 • Grey Goose \$80

MIMOSA KITS

bottle of bubbles, fresh squeezed OJ,
seasonal purées & fruit

La Luca Prosecco \$66

Veuve Clicquot Champagne \$160

Dom Perignon Champagne \$535



OUR AFFILIATE VENUES



CONTACT

events@sienatavern.com