siena tavern

est. MMXIII

private dining
2020

CONTACT
events@sienatavern.com

POWERED BY
dine amc HOSPITALITY

Event Spaces

SEATED: NA · RECEPTION: 150

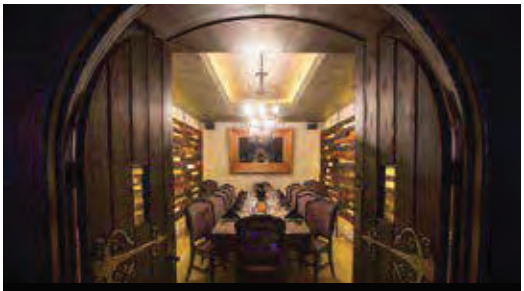
Oval Bar

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 stool 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.

Private Dining 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 may be closed completely for an intimate private dining affair. Ideal for crowd perusing, the private dining room can transform from a seated dining room accommodating up to 45 guests, to a fully furnished lounge equipped with cocktail tables and vintage leather sofas to host up to 50. An elevated DJ booth, TV, and full-service bar provides the essentials needed to any event space.

SEATED: 45 · RECEPTION: 50



SEATED: 16 · RECEPTION: NA

Private Cellar

Picture yourself dining in the 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 Cellar provides an intimate, family-style dining atmosphere. Gather your friends or colleagues and travel to Siena 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. Seats up to 16 guests.

Elevated Dining

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. Elevated steps above the rest of the restaurant, this is definitely the space to see and be seen. Accommodating between 18 to 25 guests for seated luncheons or dinners, this space is ideal for small yet social settings.

SEATED: 18-25 · RECEPTION: NA

**Capacities may be lowered due to government mandates depending on phase guidelines.*

Cocktail Events

ANTIPASTI

Format: Passed or Displayed | Priced: Per Piece | Minimum: 24 Pieces

Coccoli
crispy dough, stracchino cheese, prosciutto di parma, truffle honey 5

Wagyu Beef Meatballs
roasted tomato sauce, bellwether ricotta, shaved basil 5

Tavern Burger
hook's cheddar, grilled onion, smoked grain mustard, crispy kale, oven dried tomato 5

Truffle Gnocchi
truffle cream, fried sage, crispy pancetta (VEG)* 4

Burrata
tomato jam, sea salt, basil oil, mini polenta bread (VEG, GF)* 4

Smoked Prosciutto Piadina
stracchino, tallegio, nduja, arugula, lemon, parmesan 4

Ahi Tuna Crudo
preserved meyer lemon, avocado, caperberry, chili oil (GF)* 5

Shrimp Cocktail (GF) 5

Caprese Sliders
burrata cheese, oven-dried tomato, basil, balsamic (VEG) 5

Shaved Ribeye Sliders
caramelized onion, peppadew peppers, fontina, garlic aioli, au jus 6

*dish can be modified to accommodate dietary restriction upon request

Cocktail Events

PIZZAS

Format: Passed or Displayed | Priced: Per Order – 16 Pieces Per Order

Truffle Mushroom
roasted wild mushrooms, garlic cream, mozzarella, white truffle oil (VEG) 22

Burnt Pepperoni
spicy tomato sauce, red chilies, mozzarella 21

Margherita
mozzarella, tomato, fresh basil (VEG) 19

Carne
housemade fennel sausage, pancetta cured bacon, prosciutto sausage, sopressata, mozzarella, tomato, fresh basil 22

Prosciutto Sausage & Brussels Sprouts
roasted garlic, charred corn, shaved fingerling potato, white truffle oil 21

DOLCI

Format: Passed or Displayed | Priced: Per Piece | Minimum: 24 Pieces

Tiramisu Cup
roasted white chocolate, espresso meringue (VEG) 5

Bomboloni
whiskey caramel, chocolate nutella, raspberry chianti 5

Cannoli
dark chocolate, hand dipped ricotta, candied orange (VEG) 5
*Can be made Gluten-Free without cookies for $.50 additional per cup

Monkeybread Bites
hazelnut cream, caramel, candied hazelnuts 5

Assorted Gelato Cups
variety of flavors (VEG, GF)* 5

Seasonal Fruit Cups
served with sabayon (GF) 5

Mini Gelato Cookie Sandwich
double chocolate chip cookie, salted caramel gelato 5

*dish can be modified to accommodate dietary restriction upon request

Seated Events

DINNER

Format: Family Style | Priced: Per Guest

PRIMO • $65pp

FIRST
choice of 1 antipasti & 1 salad

Antipasti
Wagyu Beef Meatball • Burrata • Roasted Vegetables • Coccoli • Seasonal Bruschetta

Salad
Tuscan Kale Caesar • Siena Chopped • Harvest

SECOND
choice of 1 pizza & 1 pasta

Pizza
Truffle Mushroom • Carne • Burnt Pepperoni • Margherita • Prosciutto Pear

Pasta
Truffle Gnocchi • Baked Lasagna • Butternut Squash Tortellacci • Vegetable Risotto • Orecchiette

THIRD
choice of 2 desserts
Bomboloni • Tiramisu • Mini Cannolis • Assorted Gelato

SECONDI • $80pp

FIRST
choice of 1 antipasti & 1 salad

Antipasti
Coccoli • Wagyu Beef Meatball • Burrata • Roasted Vegetables • Seasonal Bruschetta

Salad
Tuscan Kale Caesar • Siena Chopped • Shaved Brussels Sprouts • Harvest

SECOND
choice of 2 pasta
Truffle Gnocchi • Baked Lasagna • Butternut Squash Tortellacci • Vegetable Risotto • Orecchiette
Chitarra "Cacio e Pepe"
($5 additional pp): Squid Ink Linguini • Spaghetti

THIRD
choice of 2 entree
Beef Tenderloin • Broiled Salmon • Brick Chicken • Grilled Polenta with Wild Mushrooms

FOURTH
choice of 2 desserts
Bomboloni • Tiramisu • Mini Cannolis • Assorted Gelato • Caramel Cookie Jar • Seasonal Cheesecake

Seated Events

LUNCH

Format: Family Style | Priced: Per Guest

PRIMO • $35pp

FIRST
choice of 1 antipasti & 1 salad

Antipasti
Coccoli • Wagyu Beef Meatball • Burrata • Roasted Vegetables

Salad
Tuscan Kale Caesar • Siena Chopped • Shaved Brussels Sprouts • Harvest

SECOND
choice of 1 pizza & 1 pasta

Pizza
Truffle Mushroom • Carne • Burnt Pepperoni • Margherita

Pasta
Truffle Gnocchi • Baked Lasagna • Vegetable Risotto • Orecchiette

DESSERT (Add +$5pp)
chef's selection

SECONDI • $45pp maximum of 16 guests

FIRST
choice of 1 antipasti & 1 salad, served family style

Antipasti
Coccoli • Wagyu Beef Meatball • Burrata • Roasted Vegetables

Salad
Tuscan Kale Caesar • Siena Chopped • Shaved Brussels Sprouts • Harvest

SECOND
Individually plated, please choose three. Guests to select 1 onsite

Entree
Chicken Sandwich • Tavern Burger • Truffle Gnocchi • Avocado Toast
($5 additional pp): Brick Chicken • Broiled Salmon • Lobster Roll • Shaved Ribeye Sandwich

DESSERT (Add +$5pp) – served family style
chef's selection

Brunch

FOR THE TABLE

Format: Family-Style | Priced: Per Person

TWO-COURSE • $26pp

FIRST
choice of 2 starters
Coccoli • Bomboloni • Monkeybread • Breakfast Pizza

SECOND
choice of 1 savory, 1 sweet, 2 sides

Savory: Egg Sandwich • Traditional Eggs Benedict • Truffle Scrambled Eggs • Avocado Toast
Sweet: Ricotta Pancakes • Caramel Banana French Toast • Acai Bowl
Sides: Sticky Parmesan Potatoes • Chicken Sausage • Fresh Seasonal Fruit • Pancetta Bacon

Beverage Packages

Format: Individually Served | Priced: Per Guest

MIMOSA & BLOODY MARYS
$40 for 2hrs
$20 pp for each additional hour

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

PREMIUM
$55 for 2 hrs
$27 pp 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
$45 for 2hrs
$22 pp for each additional hour

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

BEER & WINE
$40 for 2hrs
$20 pp for each additional hour

HOUSE RED & WHITE WINES
LIMITED IMPORTED & DOMESTIC BEERS
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 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. Final payment via check can be made payable to Siena Tavern but must be received 10 business days prior to event date.

FOOD & BEVERAGE MINIMUMS

Siena Tavern 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 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 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.

Explore Our Affiliate Venues

siena tavern

BARRIO

BAR SIENA
CIBO E LIQUORI

PRIME & PROVISIONS

BLANK'S BAR

dine amic
catering & events

THE BANDIT

ZHOU B ART CENTER

Bodega

BOMBOBAR

BUILDERS BLDG
EVENT VENUE

PUBLIC HOUSE
GASTROPUB & DINING HALL

CONTACT

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