



siena tavern

est. MMXIII

*Private Dining*



## CONTACT

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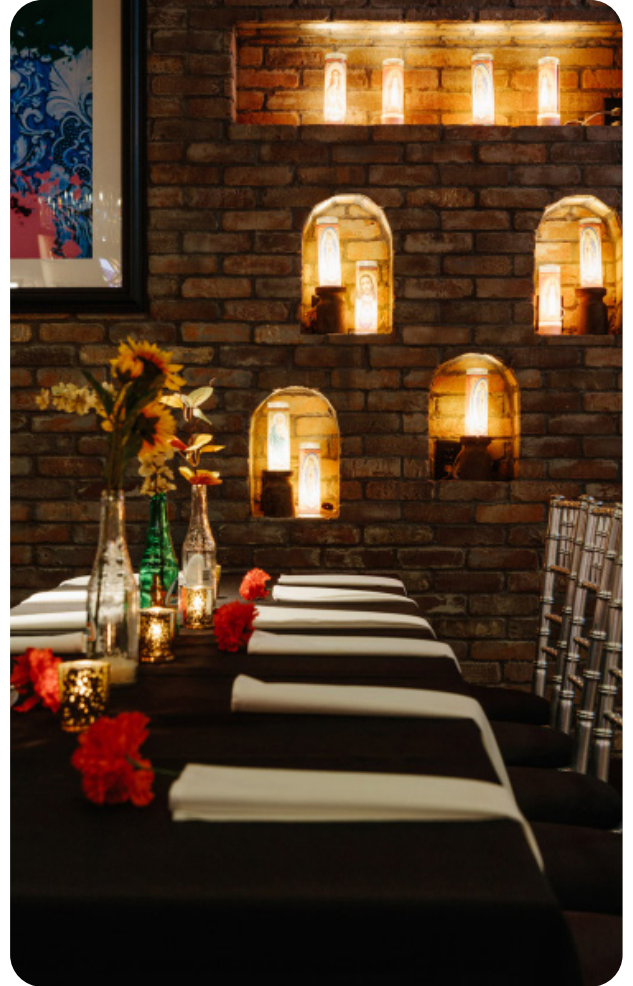


# EVENT SPACE

## BODEGA

Tucked away for the ultimate privacy, Barrio's largest dining room creates a one of a 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 can be divided into two separate private spaces, each accommodating up to 40 guests for a standing reception.

**SEATED: 100 • RECEPTION: 150**



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# COCKTAIL EVENTS

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## ANTIPASTI

*priced per piece • minimum 24*

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

## DISPLAYS

*priced per person • minimum 24*

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

# COCKTAIL EVENTS

## DOLCI

*priced per piece • minimum 24*

### 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

## PASTA

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

## ENTRÉES

BEEF TENDERLOIN	33
BROILED SALMON	20
BRICK CHICKEN	23

## SIDES

SEASONAL VEGETABLES	9
PARMESAN FRIES	9

VEG: VEGETARIAN

GF: GLUTEN FREE



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# SEATED EVENTS

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## *Dinner*

FAMILY STYLE

### PRIMO

*three-course • \$80 per guest*

#### FIRST

CHOICE OF 1 ANTIPASTI & 1 SALAD

##### ANTIPASTI

wagyu beef meatball, burrata,  
seasonal bruschetta

##### SALAD

tuscan kale caesar, siena chopped,  
shaved brussels sprouts

#### SECOND

CHOICE OF 3 PASTAS

##### PASTA

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

#### THIRD

##### DESSERT

CHOICE OF 1

bomboloni, seasonal cheesecake,  
assorted gelato, chocolate gianduja

### SECONDI

*four-course • \$100 per guest*

#### FIRST

CHOICE OF 1 ANTIPASTI & 1 SALAD

##### ANTIPASTI

wagyu beef meatball, burrata,  
seasonal bruschetta

##### SALAD

tuscan kale caesar, siena chopped,  
shaved brussels sprouts

#### SECOND

CHOICE OF 2

##### PASTA

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

#### 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, seasonal cheesecake,  
assorted gelato, chocolate gianduja



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# THE PLANNING PROCESS

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## 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

Barrio 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 contract minimum 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).

## SERVICE CHARGE

An 18% minimum service charge will be added to the final bill. Additional 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 an additional gratuity for the event staff, only the 18% service charge will be applied. The service charge will be remitted in its entirety to the service staff.

## 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.

## OUR AFFILIATE VENUES



CONTACT

events@barriochicago.com