



Thank you for considering Volo to host your private event. We've been fortunate to have hosted events for many different types of occasions that have been truly special - and we would love to help to create a unique and memorable event for you as well.

Attached are our Private Event Menus complete with mix and match food packages by Chef/Partner Stephen Dunne, a variety of beverage packages with wines selected by Volo Wine Director Shad Martin, as well as beautiful desserts created by our Pastry Chef Suzi Beu, and even custom cake options. Depending on what you have in mind, an event at Volo can include artisan cheeses and/or a la carte food stations on arrival, followed by heavy or deluxe heavy hors d'oeuvres throughout the space, with a satellite bar in the garden, optional deluxe chaffing stations, a la carte menu items or special bottles, toasts, dancing and more... as well as wonderful dessert hors d'oeuvres or a sweets table.

Volo's acclaimed outdoor cabana patio (#1 Hidden City Patio - Chicago Magazine) and one-hundred-year-old patina'd barn make an ideal setting for a birthday, anniversary, graduation, holiday event, corporate cocktail party, and more - and can create a truly unique atmosphere. The space is already tastefully decorated with gardens, a beautiful fountain, custom cabanas, as well as wrought iron and distressed metal and wood accents, creating many intimate areas for guests to visit and enjoy. You can also feel free to create your own unique decoration plan incorporating fresh flowers, linens, candles, photos and more, and design the evening's layout with space for an optional DJ, live acoustic music, cake table, gift table... even a photo booth.

Volo utilizes food and beverage minimums based on the time and date of the event (this is a minimum amount needed to be spent in food and beverage before 10.25% tax and a 20% service charge), and a shut-down fee may apply based on private use of the garden or the entire restaurant.

Once again, I know Volo can help to create a wonderful and memorable event for you. We are proud of offering very competitive price points while providing a gourmet food experience, exceptional wines, friendly sincere service, and a unique and intimate space. We would love the opportunity to show you the space and create a custom proposal based on exactly what you have in mind. Thank you.

Sincerely,

April Thornley - Private Events Manager 773.263.6808 (direct)
Kathleen McGrath – Director of Operations
Jon Young – Managing Partner



Private Event Menus

Cheese & Assorted Garni

A selection of our favorite imported and domestic cheeses that changes regularly (such as):

Grana Padana, Vintage Cheddar, Baby Swiss, Manchego, Gorgonzola
served with dried fruit, nuts, and house-made toasts
\$8.95 per person

Seasonal Artisan Cheese Selection

Includes a selection of the above cheeses with your choice of 3 seasonally offered artisanal options (such as):

Iberico, Montchevre, Covadonga, Humbolt Fog, Cabrales Blue
\$12.95 per person

Light Hors D'Oeuvres (such as):

Start with a Trio of Seasonal Spreads w/ Housemade Toasts (such as: Tomato Bruschetta, Cod Brandade, Hummus, Sweet Pea, Roasted Red Pepper, Spinach Dip) plus select up to 4 more items from the list below:

Smoked Salmon & Cucumber
Prosciutto Rockets w/ Spicy Arugula
Blue Cheese Mousse with Crostini
Duck Confit Canapes
Grilled Asparagus and Lemon Platter
Gazpacho Shots
Bacon Wrapped Dates on a Stick
Pineapple and Applewood Smoke Bacon on a Stick
Wild Mushroom Tarts

\$18.95 per person

Heavy Hors D'Oeuvres (such as):

Start with a Trio of Seasonal Spreads w/ Housemade Toasts (such as: Tomato Bruschetta, Cod Brandade, Hummus, Sweet Pea, Roasted Red Pepper, Spinach Dip) plus select up to 7 more items including any of the above and include up to 4 items from the list below:

Shrimp & Octopus Ceviche Shots
Rare Sliced Beef, Micro Greens
Crostini with Fresh Mozzarella & Basil
Prosciutto-Wrapped Melon
Vegetable Spring Rolls
Trio of Assorted Gourmet Artisan Tea Sandwiches (such as):
Truffled Egg Salad, Vegetable Brioche, French Ham and Gruyere, Pesto Chicken, Mini-Ruben,
Shrimp and Arugula, Wagyu "American Kobe" Burgers

(Additional Heavy Hors D'Oeuvres options continued on next page)



Heavy Hors D'Oeuvres (continued from previous page):

Steamed Mussels
Sweet Corn and Shrimp Fritters
Seasonal Rustic Flatbreads* (such as): Goat Cheese, Mushroom & Bacon Flatbread
Sweet Pea Flatbread, Fresh Mozzarella, Tomato & Basil Flatbread
*item available for patio shut-down or venue shut down events only
Spring/Summer Gazpacho with Octopus and Basil
Crisp Polenta with Herb Goat Cheese
Marinated Chicken with Hoisin and Miso on a Stick
Shrimp and Radish with Horseradish Cocktail Sauce on a Stick
Creamed Spring Spinach or Pearl Onion and Brussels Sprout Hash
Roast Fingerling Potato and Spring Vegetable Ragout
Wild Rice and Vegetable Rice Pilaf

\$28.95 per person

Deluxe Heavy Hors D'Oeuvres (such as):

Select up to 10 items including any listed on the page above and include up to 4 items from the list below:

Blinis with Crème Fraiche & Salmon Roe*
Grilled Kobe Beef with Spicy Peanut Sauce on a Stick
Peaky Toe Crab Cakes with Saffron
American Sturgeon Caviar, Gaufrette Potato and Creme Fraiche*
Ahi Tuna, Crisp Potato, Soy Citrus Glaze*
Panko Breaded, House Made Italian Sausage Rolled Quail Eggs*
Mini Australian Lamb Chop "Popsicles", Red Wine Reduction*
Wagyu "American Kobe" Steak Tartare, Sesame Cracker*
Alaskan King & Peaky Toe Crab Salad, Preserved Lemon & Avocado*
Seared Scallop, Cauliflower Puree, Dehydrated Leeks*

*Indicates item may be passed and/or limited quantities based on expected attendance.

\$38.95 per person

Premier A La Carte Selections:

*Option available in combination with Heavy Hors D'Oeuvres or Deluxe Heavy Hors D'Oeuvres Menus only; with minimum 30 guests

Select up to 2 items from the list below; items served with dinner rolls and/or appropriate seasonal garnish:

Roast Garlic Rubbed Young Chicken, Springtime Ratatouille, and Natural Jus
Salmon Filet with Grilled Asparagus and Dill
Spinach and Manchego Cheese Stuffed Pork Loin, Cherry Tomato and Pearl Onion Ragout
Roast Beef Tenderloin, Sweet Peas and Fingerling Potato Hash

\$18.95 per person

(Other "A La Carte" Stations option on next page)



Other “A La Carte” Stations:

*Option available in combination with Heavy Hors D’Oeuvres or Deluxe Heavy Hors D’Oeuvres Menus only; with minimum 30 guests

Antipasti “On Arrival” Station | Chilled Seafood Station | Late Night Gourmet Snack Station
Artisan Cheese Station & Local Vegetable Crudite Station | Custom Designed Stations

Market Pricing per person

Dessert Light Hors D’Oeuvres

Menus change seasonally. Includes: Fresh Seasonal Fruit, Mini Cupcakes, Ice Cream Shots, Assorted Cookies, Turtle Brownies, and your choice of one of the following: Mini Seasonal Fruit Tarts, Strawberry Shortcake, Profiteroles, or suggest your own favorites (chefs approval).

\$9.95 per person

Assorted Dessert & Sweets Table

From rich handmade truffles, to ultra-light seasonal crisps and decadent custom creations... your guests will sample an assortment of heavenly desserts. For some the night is not done until the sweet tooth is satisfied.

\$14.95 per person



Brunch Menus

(Pre-ordered Champagne available a la carte)

Brunch Menu (such as):

Fresh Bagel & Breakfast Breads with house-made spreads and Assorted Fresh Fruit Platters included as well as Regular/Decaf Intelligentsia Coffee & Tea. Select up to 3 items from the list below:

Salmon Gravlox, assorted garni | Seasonal Quiche
Traditional Assorted Traditional Finger Sandwiches
Seasonal Breakfast Strada | Brioche French Toast

\$26.95 per person

Deluxe Brunch Menu (such as):

Fresh Bagel & Breakfast Breads with house-made spreads and Assorted Fresh Fruit Platters included as well as Fresh Squeezed Juices and Regular/Decaf Intelligentsia Coffee & Tea. Select up to 5 items including any of the above and include up to 3 items from the list below:

Belgian Waffles
Smoked Salmon Blinis, Crème Fraiche
Traditional Eggs Benedict
Enoteca-style Sandwich Meats Platter with Rustic French Rolls
Shrimp Cocktail*

\$36.95 per person

(Additional Brunch Menu Options continued on next page)

Additional Brunch Options:

*Option available in combination with Brunch Menu or Deluxe Brunch Menu only; with minimum 20 guests

Caviar Blinis* (Market price)
Poached Salmon* (add \$5.00 pp)
Fresh Oysters on the half-shell* (add \$6.00 pp)
Lobster Tails* (Market price)
Chef Manned Omelet Station (add \$8.00 pp)
*Indicates platters and/or limited quantities based on guest count.

Optional Add-On Brunch Menu Sides (such as):

Berkshire Bacon Grilled Asparagus Seasonal Vegetable Hash
\$3.95 per person / per side

Brunch Bar Packages:

Based on your preferences, we'll select a sparkling, one white, and one red (or rose), a sparkling, from our cellar for your guests enjoy, as well as offer sparkling, mimosas, bloody marys, cocktails with fresh juices, beer and other favorites. Coffee, juice, and soft drinks are included.

2 Hour Brunch Sparkling Bar \$23.95 per person
3 Hour Brunch Sparkling Bar \$32.95 per person



Volo Party Dessert & Cheese Menu

Artisan Cheeses a la Carte

Enjoy your favorite cheeses served with dried fruit, grapes, and house made toasts a la carte (such as):

Artisan Cheddar, Baby Swiss, Farmstead Blue, Gruyere - \$3.00/ounce
Grana Padana, Manchego, Gorgonzola - \$4.00/ounce
Humbolt Fog, Valencay, Sourced Artisanal - \$5.00/ounce (and up)

Custom Cupcakes

Cake choices: chocolate, vanilla, carrot, red velvet; Frosting choices: chocolate, vanilla, cream cheese, chocolate cream cheeses. Fillings (regular size only): vanilla pudding, chocolate pudding, lemon curd.

\$3.75 per piece regular size; \$1.25

Ice Cream "Shots"

Shots of house made. Chef's choice of flavors, or request your favorites (3 dozen minimum)
\$1.50 each

Assorted Cookies

Chefs choice or request your favorites.
\$18.00/dozen

Mini-Turtle Brownies

Dark chocolate brownies with caramelized pecans and rich caramel.
\$2.50 per piece

Dessert Hors D'Oeuvres

Menus change seasonally. Includes: Fresh Seasonal Fruit, Mini Cupcakes, Ice Cream Shots, Assorted Cookies, Turtle Brownies, and your choice of one of the following: Mini Seasonal Fruit Tarts, Strawberry Shortcake, Profiteroles, or suggest your own favorites (chefs approval).

\$9.95 per person

\$2/person and up for dessert additions (actual pricing dependent on item)

Assorted Dessert & Sweets Table

From rich handmade truffles, to ultra-light seasonal crisps and decadent custom creations... your guests will sample an assortment of heavenly desserts. For some the night is not done until the sweet tooth is satisfied.

\$14.95 per person

Cakes (generally round 9"-10" serves approx. 15-20ppl)

- Chocolate Cheesecake with Chocolate Graham Crust \$45
- Turtle Cheesecake \$50
- Chocolate Hazelnut Raspberry Torte \$55
- Deep Dish Praline Apple Pie \$40
- Brown Butter Apple Upside-down Cake \$40
- German Plum Cake with Fresh Whipped Cream \$45 (seasonal)
- Rustic Fresh Fruit Crostada \$45
- Chocolate Mousse Cake with Fresh Berries \$65
- Tres Leches Cake with Fresh Strawberries and Mangos \$50

Custom Cake Pricing: 6" layer, serves 4-6 \$36; 9" layer, served 10-14 \$60; 12" layer, serves 12-16 \$70; 7" x 14" sheet cake, single layer (serves 15-20) \$65, double layer (serves 30-40) \$120



Party Beverage Packages

Volo offers 2 to 5 hour beverage packages with select wine, beer and liquor available (let us know your personal favorite grape or producer and we'll come up with selections that are sure to please). Have a guest or two with an aversion to wine or that gravitate toward beer? All of our packages include select beer for them to enjoy along-side while you sniff, swirl, and sip (available from 20 to 120 guests).

Bar & Tasting Packages

The perfect conversation starter - for the old and new enthusiast alike. We present three white wines and three red wines including some of our favorite varietals from around the world. Sample each, and find your favorites! All wines served in 2 ounce tasting portions. Limited quantities offered based on party size.

2 Hour Wine 101 \$23.95pp

3 Hour Wine 101 \$32.95pp

Premier Cru - Perfect for a return visit or for the thrill-seeker in all of us. This is the same format featuring some standout wines and varietals that are sure to create a lasting impression.

2 Hour 'Premier Cru' 32.95pp

3 Hour 'Premier Cru' 41.95pp

Reserve List Tastings - Looking to impress a very discriminating crowd or celebrate something special. Let us help you select a sampling off our reserve list. We'll decant and pour for the table, and whether you'd like to "brown bag it" with a blind tasting, or showcase the bottles with crystal stemware, we'll help make it a night to remember. Bottle availability may be subject to allocation. Wines charged per consumption.

Wine and Sparkling "Design A Flight" Packages - Based on your preferences, we'll choose 6 bottles from our cellar for your guests to "Design a Flight", or just taste and enjoy, throughout the event. Pricing based on selections.

2 Hour Wine & Sparkling A/Q

3 Hour Wine & Sparkling A/Q

2 Hour Wine & Sparkling 'Premier Cru' A/Q

3 Hour Wine & Sparkling 'Premier Cru' A/Q

Full Bar – We'll choose 2 popular white wines and 2 reds, based on your preferences, plus beer and call liquor for your guests to enjoy. Includes soft drinks, juice, coffee and tea (shots not included).

2 Hour Full Bar \$25.95pp

3 Hour Full Bar \$35.95pp

4 Hour Full Bar \$45.95pp

5 Hour Full Bar \$55.95pp

Premium Bar – We'll choose 7 select bottles, (2 full flights and a sparkling), select beer, call and premium liquor for your guests to enjoy throughout. Includes soft drinks, juice, coffee and tea (shots not included).

2 Hour Premium Bar \$34.95pp

3 Hour Premium Bar \$44.95pp

4 Hour Premium Bar \$54.95pp

5 Hour Premium Bar \$64.95pp