



Thank you for considering Volo for your wedding ceremony and reception. We've been fortunate to have been a part of many ceremonies, receptions, and other wedding related celebrations, that have truly been very special - and we would love to help to create a unique and memorable wedding day 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 Wedding Cake options.

Depending on what you have in mind, a reception 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 wedding ceremony and reception, 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 with family and friends. You can also feel free to create your own unique decoration plan incorporating fresh flowers, candles, photos and more, and design the evening's layout with space for an optional DJ, live acoustic music, cake table, gift table, guest book... 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. If you are considering hosting a ceremony in our beautiful rustic garden patio, there is a \$750.00 fee (this includes an extended event charge for use of the space, ceremony decoration and set-up, break-down, additional staffing, as well as use of our retractable awning if needed). Other optional costs to consider may include custom linens, and limited hosted parking (free residential on-street parking available).

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. Below are also some photo and video links from recent weddings we have hosted for you to peruse. 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.

Wedding Photo Link 1

[Wedding Photo Link 2](#) (Olivia Leigh Photographie)

[Volo Wedding Video](#) (by Adams Family Photography)

Volo in HD Video

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 Wedding Cakes and Custom Cakes

(more Custom Wedding Cakes and Cakes options continued on next page)



### **Custom Wedding Cakes and Custom Cakes:**

Two-Tiered Wedding Cake serves 50-60 \$295 (additional sheet cakes are suggested for extra servings). Cake choices: chocolate, vanilla, coconut, red velvet, zucchini/apple, hazelnut sponge  
Frosting choices: chocolate, vanilla, cream cheese, chocolate cream cheese, peanut-butter, chocolate-hazelnut.

Let us inscribe your cake with a custom quote!

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





## *Premium Wedding Sample Food & Beverage Packages*

A memorable wedding with exceptional food and drink at Volo can be as simple as pairing one of our beverage packages, with wine selections by Wine Director Shad Martin, together alongside favorite selections from our heavy hors d'oeuvres menu by Chef Stephen Dunne, and then choosing a decadent custom wedding cake and/or desserts by Pastry Chef Suzi Beu. If you're thinking of designing a one-of-a-kind event with extras that your guests are not soon to forget, why not also consider the optional premium menu packages below:

### *"Gourmet" Wedding Menu*

4 Hour Full Bar

On Arrival: Cheese & Assorted Garni

Gourmet Heavy Hors D'Oeuvres

Custom Wedding Cake by Volo Pastry Chef Suzi Beu

Dessert Light Hors D'Oeuvres

\$104.95 per guest

### *"Cuvee" Wedding Menu*

4 Hour Premium Bar

On Arrival: Chilled Seafood Station

Gourmet Heavy Hors D'Oeuvres

Custom Wedding Cake by Volo Pastry Chef Suzi Beu

Dessert Light Hors D'Oeuvres

Seasonal Artisan Cheese & Assorted Garni

\$132.95 per guest

### *"Vintage" Wedding Menu*

4 Hour Premium Bar

On Arrival: Chilled Seafood Station

Gourmet Heavy Hors D'Oeuvres

Custom Wedding Cake by Volo Pastry Chef Suzi Beu

Dessert Light Hors D'Oeuvres

Seasonal Artisan Cheese & Assorted Garni

Late Night Gourmet Snack Station

\$145.95 per guest

### *"Gran Cru" Wedding Menu*

5 Hour Premium Bar

On Arrival: Chilled Seafood Station

Gourmet Heavy Hors D'Oeuvres

Premier A La Carte Selections

Custom Wedding Cake by Volo Pastry Chef Suzi Beu

Dessert Light Hors Oeuvres

Seasonal Artisan Cheese & Assorted Garni

Late Night Gourmet Snack Station

\$169.95 per guest

Cuvee Champagne and special reserve and vintage wine bottles, as well as super premium spirits available by pre-order a la carte.