

VOLO RESTAURANT LO WINE BAR

Volo Private Event Planner

Ensnore yourself in Volo's 100+ yr old patina'd barn and award winning alfresco cabana patio (#1 Hidden City Patio according to Chicago Magazine). Combining urban vintage charm and cozy/chic elements make this tucked-away oasis ideal for any special occasion. The space is ornamented with tastefully decorated gardens, custom cabanas, a decorative fountain, wrought iron, distressed metal, and wood accents. As the sun goes down, the patio and barn are illuminated with twinkle lights and candles, making this venue an intimate experience for any memorable event. The patio also has the ability to remain uncovered for those warmer nights, but in case of inclement weather the patio can be enclosed, which makes this indoor/outdoor experience excellent year-round (heated during fall/winter). Volo provides a unique venue with gourmet food, exceptional wines, and friendly sincere service for those looking for a more customized experience to share with friends, family, and loved ones.

Cuisine: Seasonal New American Small Plates, Mains, Charcuterie, Artisan Cheeses, and Desserts

Hours of Restaurant Operations: Open Tuesday Through Saturday and Mondays (Seasonally)

**Volo is able to accommodate events anytime, even when the restaurant is not open for normal service. Please contact us for further details.*



Thank you for considering Volo for your private event and celebration!

Attached are Private Event Menus complete with mix and match food packages by Chef/Partner Stephen Dunne and a variety of beverage packages with hand-picked wines to suit your taste and style.

Volo utilizes shutdown fees based on a private or “garden only” use of the restaurant, and our food and beverage minimums are based on the time and date of the event (this is a minimum amount needed to be spent in food and beverage before 10.5% tax and a 22% service charge).

Once again, we know Volo can help to create a memorable and unique celebration for you to enjoy with family and friends. We’re proud to offer competitive price points while providing a gourmet food experience, exceptional wines, friendly sincere service, and a singular 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,

Kathleen McGrath – Director of Operations
Phone: 312.206.7052
Email: kleenmcgrath@gmail.com

Jon Young – Managing Partner
Phone: 773.895.5790
Email: jon.dineanddrink@gmail.com



Private Event Menu

Mix and match options to create a custom menu with exactly what you have in mind!

Cocktail Hour (Pre-Dinner)

Crudité

An assortment of Raw and Al Dente Vegetables
skillfully displayed and served with Chef's Choice of Seasonal Dip
\$5.95 per guest

Trio of Seasonal Spreads

Chef's Seasonal Selection with House-made Toasts
\$4.95 per guest

Cheese & Assorted Garni

A selection of our favorite imported and domestic cheeses
served with Dried Fruit, Nuts, and House-made Toasts
\$8.95 per guest
**Upgrade your cheese selection – market price*

Antipasto Platters

A selection of Prosciutto, Salumi, Soppressata, and/or House-made Pâté, garnished
with
Roasted Red Peppers, Marinated Olives, and Artichoke Hearts; served with Crostini
\$ 12.95 per guest

**Ask about options to add a la carte Hors d'Oeuvres
to your pre-dinner cocktail hour!*



Light Hors d'oeuvres

Trio of Seasonal Spreads served with Housemade Toasts
Choose four items from Canapes / Skewers
\$18.95 per guest

Heavy Hors d'oeuvres

Trio of Seasonal Spreads served with Housemade Toasts
Choose five items from Canapes / Skewers and two flatbreads
\$28.95 per guest

Hors d'Oeuvres Dinner Buffet

Trio of Seasonal Spreads with House-made Toasts served with selections from the
categories below
\$39.95 per guest

Canapes

Choose three of the following:

House Cured Salmon on Daikon
Duck Confit Canapes
Prosciutto with Asparagus
Rare Sliced Beef with Arugula
Gazpacho Shots (seasonal)
Wild Mushroom Tarts
Roasted Beet Tarts with Goat Cheese
Shrimp & Octopus Ceviche
Ahi Tuna on Daikon
Polenta with Herb Goat Cheese
Bay Scallop with Cauliflower Puree
Peaky Toe Crab Cakes with Saffron Aioli



Skewers

Choose three of the following:

Bacon Wrapped Dates
Parmesan & Roasted Garlic Meatballs
Lamb Meatballs
Curry Chicken & Coconut Rice Fritters
Fried Chicken with Gochujang Chili Sauce
Oregano & Black Pepper Chicken
Roasted Pork Belly
Sesame Ponzu Steak
Teriyaki Beef & Pineapple
Shrimp with Radish and Horseradish Cocktail

Flatbreads

Choose two of the following:

Bacon, Mushroom, Goat Cheese
Tomato, Basil, Mozzarella
Oven Cured Tomato, Pesto, Grana Padano
Asparagus, Tomato, Roasted Red Pepper
Sweet Pea, Mozzarella, Cippolini Onion (seasonal)
Sweet Potato, Sage, Pecorino (seasonal)

Tea Sandwiches

Choose three of the following:

Buffalo Mozzarella, Sun-dried Tomatoes, Rocket
Mozzarella and Parma Ham Pesto, Rocket
Milano Salami, Roasted Peppers, Artichoke Hearts
House made Ham with Gruyere, Cornichon, Dijon

Reuben with House Corned Beef and Sauerkraut
Seasonal Roasted Vegetables, Fresh Herb Aioli
Rare Roast Angus Beef, Oven cured Tomato, Horseradish Aioli
House Cured Salmon & Cream Cheese
Truffled Egg Salad
Brie and Fig
Fennel and Cucumber with Cream Cheese
Grilled Zucchini and Pimento Cheese
Herb Roasted Chicken Salad
Prosciutto and Mozzarella



Beverage Packages

Volo offers 2 to 5 hour beverage packages with hand-picked wines according to your preferences (let us know your personal favorite grape varietal or producer and we'll come up with selections that are sure to please), as well as beer and liquor selections available. 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).

Full Bar – We'll choose 2 white and 2 red wines, 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 wines - 2 full wine flights (one trio of whites and one of reds) and a sparkling – plus 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

***Food and Beverage Minimums apply



Volo Private Event Dessert Menu

Ala Carte Dessert Hors d'oeuvres

(available by the dozen)

\$24 per dozen

- Caramel Pecan Bites
- Brown Butter Custard Tart with Fresh Raspberries
- Raspberry Ganache Tarts
- Blueberry Almond Cream Tart
- Espresso Ganache Tart
- Chocolate Ganache Turtle Brownies
- Lemon Squares
- Assorted Cookies

\$30 per dozen

- Peanut Butter Chocolate Tortes
- Tiramisu Bites
- Mini Eclairs
- Flourless Chocolate Mousse Squares
- Cheesecake Squares with fresh fruit
- Mini Cupcakes
- Creme Brûlée Custard Tart
- Key Lime Tarts
- Lemon Meringue Tart

Assorted Dessert Hors d'oeuvres Package

Includes: Choice of 5 items above (two items from \$24 category, three items from \$30 category)

\$9.95 per person

Assorted Dessert & Sweets Package

Includes: Choice of 8 items above (four items from \$24 category, four items from \$30 category)

\$14.95 per person

Custom Cakes:

Based on request



Private Event Spaces

Option #1: The Coach House and Partial Garden

This option can accommodate up to 40 guests for a family buffet style reception with additional standing cocktail tables throughout the space.

With this option, please note that the restaurant will still be open for business adjacent to the garden; however, the garden area associated with the coach house would be exclusively private for your group.

Standard Shutdown Fee: \$100

Option #2: The Coach House and Full Private Garden Combined

This option can accommodate up to 60 guests for a family style reception with additional standing cocktail tables throughout the space.

With this option, the entire garden and the coach house would be exclusively private for your event.

Standard Shutdown Fee: \$500

The Shutdown Fee for both private event space options includes:

- Set-up and break-down of the space using Volo décor as well as décor you care to bring to personalize the space for your event
- Table linens
- The use of the house sound system, including a microphone for speeches or toasts (full garden shut-down only)
- House votive
- Floating orchids
- Heated tenting in case of inclement weather
- Seating and additional room to mingle and socialize

*These Shutdown Fees are exclusively for ***Private & Semi-Private Events***. Wedding Ceremony, Reception, and full restaurant shutdown fees vary.



Volo Restaurant Wine Bar | 2008 West Roscoe Street | Chicago | 773.348.4600
www.volorestaurant.com



Volo Restaurant Wine Bar | 2008 West Roscoe Street | Chicago | 773.348.4600
www.volorestaurant.com