

VO RESTAURANT LO WINE BAR

Weddings & Shutdown Event Planner





Thank you for considering Volo for your wedding ceremony and reception.

Volo's acclaimed outdoor cabana patio (#1 Hidden City Patio - Chicago Magazine) and 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 comes complete with tables, chairs, and decorative linens (no rentals are necessary if desired), and features beautiful gardens, a fountain, custom cabanas, as well as wrought iron and distressed metal and wood accents, creating many intimate areas 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.

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.

Depending on what you have in mind, a reception at Volo can include artisan cheeses, a la carte food stations on arrival followed by heavy or deluxe heavy hors d'oeuvres throughout the space, a satellite bar in the garden, optional deluxe chaffing stations, a la carte menu items or special bottles with toasts, dancing and more... as well as wonderful dessert hors d'oeuvres or a sweets table with your favorite items.

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). For an additional fee, our beautiful rustic garden can be the ideal spot to hold your wedding ceremony (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 as well as metered parking available).

Once again, we know Volo can help to create a memorable and unique wedding celebration for you to treasure 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

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773-895-5790 cell



Volo Wedding / Shutdown Event Menu - Savory

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!*



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

Kabobs & Satays

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

...continued with Flatbread and Tea Sandwich selections on following page.



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



Entrée Dinner Buffets

(available for groups of up to 80 guests)

\$29.95 per guest

(offered as an option with pre-dinner hors d'oeuvres only)

Entrees

(served with dinner rolls)

Choose two of the following:

Roasted Beef Tenderloin
Herb Roasted Salmon
Spice Rubbed Pork Tenderloin

Rosemary Chicken
Chicken with Lemon, Capers, and Garlic
Chicken Marsala

Eggplant Parmesan
Duck Confit (add \$6)
Lamb Chops (add \$4)

Vegetables & Sides

Choose two of the following:

Potato Gratin
Roasted Beets
Roasted Baby Potatoes with Rosemary
Asparagus with Lemon

Creamed Spinach
Wild Mushrooms and Barley
Bacon, Potato, and Sweet Corn Succotash (seasonal)
Green Bean Almondine



Wedding 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). Want to offer a signature wedding couple cocktail for the evening? Design your own, or let us create one for you (starting at \$2 per person when you choose a package below).

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



Volo Private Event Dessert Menu **Bittersweet Bakery**

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

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

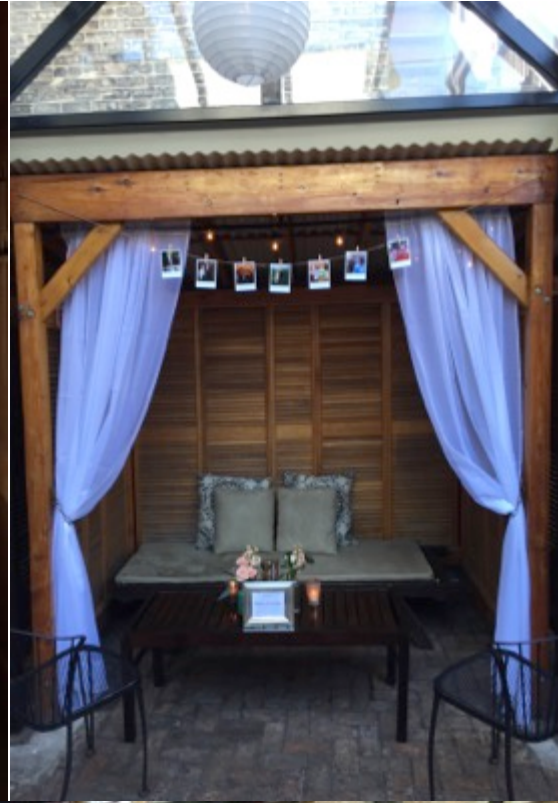
Custom Cakes:

Based on request



Volo Event Photos





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