

VOLO RESTAURANT LO WINE BAR

Volo Events

Thank you for your interest in hosting an event with Volo Restaurant Wine Bar. Volo's acclaimed outdoor cabana patio (#1 Hidden City Patio – Chicago Magazine) and 100+ year old coach house make an ideal setting for weddings, birthdays, anniversaries, graduations, holiday events, reunions, corporate cocktail parties, showers and more. Volo's urban vintage charm and cozy/chic design elements combine to make this tucked-away oasis the perfect spot for almost any special occasion.

The patio is ornamented with raised gardens, custom cedar wood cabanas, a decorative fountain, and wrought iron and distressed metal and wood accents. As the sun goes down, the patio and coach house are illuminated with twinkle lights and candles, making this venue an intimate experience for any memorable event. The patio can be open-air weather permitting, and in case of inclement weather can be enclosed quickly with our retractable awning. It can also be heated during colder months, which makes this indoor/outdoor space comfortable year-round. Volo is delighted to provide a unique venue with gourmet food, exceptional wines, and friendly sincere service for those looking for a more customized experience to share with colleagues, friends, and family.

Cuisine: Seasonal New American Small Plates

Hours of Restaurant Operations: Open Tuesday Through Saturday

**Volo is able to host private events outside of normal business hours. 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 wines hand picked by Managing Partner Jon Young.

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% banquet fee which includes staffing and gratuity).

Once again, we know Volo can help to create a memorable and unique celebration for you and your guests. 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,

Jon Young - Managing Partner
Cell: 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 11 total selections from the categories below (item availability subject to change)
\$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 Sriracha Aioli

(list continued on following page)



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

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



Custom Seated Dinners

Let Volo create a proposal based on exactly what you have in mind. Seated dinners available on select dates and times for 20 to 40 guests. Chef Stephen Dunne focuses on internationally inspired seasonal cuisine paired with an eclectic list of boutique wines from around the world. Three (luncheon only), Four, and Five course dinners available starting at \$44.95 per guest for food. Custom wine pairings available based on your preferences for an additional cost. Based on availability. Shutdown events only. Food & beverage minimums and shutdown fees apply.

Volo Private Event Dessert Menu **Bittersweet Bakery**

Ala Carte Dessert Hors d'oeuvres

(available by the dozen - one dozen minimum per item)

\$24 per dozen

- 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
- Mini Chocolate Ganache Macarons

\$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

Custom options also available.



Beverage Packages

Volo offers 2 to 5 hour beverage packages with wines hand picked by Volo Wine Director and Managing Partner Jon Young (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 alongside while you sniff, swirl, sip and savor (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 6 select wines - 2 whites, 2 reds, 1 rose, and 1 sparkling – plus select beer, call, and premium liquor for your guests to enjoy throughout. Includes soft drinks, fresh 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



Brunch

Brunch Menu

Fresh Bagel & Breakfast Breads with house-made spreads and Assorted Fresh Fruit Platters included as well as Regular/Decaf Coffee & Tea.

Select up to 3 items from the list below:

Salmon Gravlax, assorted garni
Seasonal Quiche
Seasonal Breakfast Strada
Brioche French Toast

\$26.95 per person

Optional Add-On Brunch Menu Sides:

Applewood Smoked Bacon
Grilled Asparagus
Seasonal Vegetable Hash
Roasted Potatoes

\$3.95 per person / per side

Deluxe Brunch Menu:

Fresh Bagel & Breakfast Breads with house-made spreads and Assorted Fresh Fruit Platters included as well as Regular/Decaf Coffee & Tea.

Select up to 3 items from the lists below or above:

Traditional Finger Sandwiches
Eggs Benedict
Enoteca-style Sandwich Meats Platter with Rustic French Rolls
Shrimp Cocktail*

\$36.95 per person



Additional Brunch Options:

Available in combination with Brunch Menu or Deluxe Brunch Menu only; with minimum 20 guests

Poached Salmon* (add \$5.00 pp)

Fresh Oysters on the half-shell* (add \$6.00 pp)

Lobster Tails* (Market price)

*Indicates platters and/or limited quantities based on guest count.

Brunch Bar Packages:

Your guests will enjoy a custom mimosas bar and bloody marys, sparkling wine, and rose, with fresh juices, beer and other favorites. Coffee, juice, and soft drinks are available (shots not included).

2 Hour Brunch Bar \$23.95 per person

3 Hour Brunch Bar \$32.95 per person



Private Event Spaces

Option #1: The Coach House and Partial Garden

This option can accommodate up to 40 guests for a buffet style event with seating inside the coach house and on the back edge of the patio including one cabana. With this option, please note that the restaurant will still be open for business adjacent to the garden; however, the garden area adjacent to the coach house would be exclusively private for your group.

Room Fee: \$100

Option #2: Private Garden & Coach House

This option can accommodate up to 60 guests for a buffet style event with an open layout and mixed seating throughout the garden and coach house. With this option, the entire garden and the coach house would be exclusively private for your event.

Room Fee: \$300-500

Option #3: Full Restaurant Shutdown

This option can accommodate up to 120 guests for a buffet style event with an open layout and mixed seating throughout the dining room, garden and coach house (sidewalk cafe available weather permitting). With this option, the entire restaurant would be exclusively private for your event.

Room Fee: \$500-1000

The Room Fee includes:

- Set-up and break-down of the space using Volo décor
- Ivory table linens
- The use of the house sound system for your personal playlist, including a microphone for speeches or toasts (Private Garden & Coach House only)
- House votive candles
- Floating orchids on select tables throughout
- Heated tenting in case of inclement weather
- Seating and additional room to mingle and socialize
- Exclusive use of the designated rooms or areas

Room Fees are based prime and off prime dates, days, and times. Food & beverage minimums may apply.



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