



Wedding & Shutdown Event Planner

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

Volo's acclaimed outdoor cabana patio (#1 Hidden City Patio - Chicago Magazine) and hundred-year-old patina'd coach house make an ideal setting for a wedding ceremony/reception, or other event, and can create a truly unique atmosphere. The space comes complete with tables, chairs, and decorative ivory 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 live acoustic music, a cake table, gift table, guest book... even a DJ.

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 / Wine Director Jon Young.



Depending on what you have in mind, a reception at Volo can include artisan cheeses, deluxe hors d'oeuvres, a seated dinner, our satellite cabana bar in the garden, a la carte "foodie" menu items, special wine bottles with toasts, and more... as well as wonderful dessert hors d'oeuvres and a wedding cake by Chicago's own Bittersweet Pastry.

Volo utilizes shutdown fees based on private shutdown or garden private 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 10.75% city & state tax and a 22% banquet fee which includes staffing & gratuity). 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 wine cellar as a pre-ceremony staging area for the bride, and retractable awning if needed).

As current rules, regulations, and CDC recommendations are updated frequently, please note that Volo will stay fluid and flexible in order to keep our customers, staff, and community safe, while at the same time creating the best possible plan to help you celebrate your wedding day with family and friends. In addition to adhering to current regulations for event size, table spacing, social distancing, and signage, Volo is continuously sanitizing our facility, and committed to using safe practices when food handling and serving your guests.

Once again, we know Volo can help to create a unique and memorable wedding celebration for you to treasure with your 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 venue and create a custom proposal based on exactly what you have in mind. Thank you.

Sincerely,

Jon Young
773-895-5790
jon.dineanddrink@gmail.com



Volo Wedding / Shutdown Event Menu

Create a custom menu with exactly what you have in mind!

Entree Dinner Package

Includes Light Hors d'Oeuvres (select 4) and Flatbreads (select 2) served during the Cocktail Hour, and then a seated dinner with a chef's salad, seasonal appetizer selection by our chef, and guest choice of Entree*

\$67.95 per guest

**Pre-selection requested.*

Light Hors d'Oeuvres Selections

Choose four total items from Canapes, Kabobs & Satays, or Finger Sandwiches Menus.

Canapes

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
Polenta with Herb Goat Cheese
Bay Scallop with Cauliflower Puree
Peak Toe Crab Cakes with Sriracha Aioli

Kabobs & Satays

Bacon Wrapped Dates
Parmesan & Roasted Garlic Meatballs
Lamb Meatballs
Curry Chicken & Coconut Rice Fritters
Fried Chicken with Spicy Gochujang Chili Sauce
Oregano & Black Pepper Chicken
Roasted Pork Belly
Sesame Ponzu Steak
Teriyaki Beef & Pineapple
Shrimp with Radish and Horseradish Cocktail (add \$2 per guest)

Flatbreads



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

Tea Sandwiches

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
Fennel and Cucumber with Cream Cheese
Grilled Zucchini and Pimento Cheese
Herb Roasted Chicken Salad
Prosciutto and Mozzarella
Truffled Egg Salad
Brie and Fig

Entree Choices

Seasonal based on current menu selections. Includes chicken, fish, and vegetarian options.

Lemon-Caper Chicken with Parmesan Orzo

Fresh Fish of The Day; Ginger stir fry, bok choy & Shiitake mushrooms, chap chai noodles

Cauliflower & Spinach Chickpea Curry; Roasted cauliflower, ginger curried peas

Beef Tenderloin; filet mignon, haricots vert, garlic crushed potato, red wine sauce
(add \$6 per guest*)

**Applies to entire event.*



Wedding Beverage Packages

Volo offers 2 to 5 hour beverage packages with wines hand picked by Volo Wine Managing Partner / Wine Director 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 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 4 wines, based on your preferences, plus beer and call liquor for your guests to enjoy. Includes soft drinks, juice, lemonade, 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, including one sparkling – plus select beer, call, and premium liquor for your guests to enjoy throughout. Includes soft drinks, juice, lemonade, 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

For some, the night is not over until their sweet tooth is satisfied. We're proud to serve an array of decadent bites made in-house and via local partner, Bittersweet Pastry.

Wedding Cakes

Let Volo get you in touch with the talented team at Bittersweet Pastry to create your ideal custom cake to celebrate with guests on your wedding day. Pricing starts at \$7.95 per person based on final design/selection and is billed through Volo. Delivery included.

Ala Carte Dessert Hors d'Oeuvres

\$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
Chocolate Ganache Macaroons

Homemade Ice Cream Shots (served in a square glass shot glass with a demitasse spoon. Up to 2 flavors. Note: limit 4 dozen shots per event)

\$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 3 items above (at least one from each category), served with Assorted Cookies and Ice Cream Shots!
\$12.95 per person (minimum 24 guests)



Deluxe Dessert & Sweets Package

Includes: Choice of 8 items above (four items from \$24 category, four items from \$30 category)
\$16.95 per person



Volo Premium Wedding Food & Drink Packages

While every wedding at Volo comes with excellent food & drink, 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" Food & Wine Wedding Menu

4 Hour Premium Bar
Cocktail Hour Light Hors d'Oeuvres
Seated Dinner with Salad, Appetizer, and Guest Choice of Entree
Wedding Cake by Bittersweet Bakery*
Dessert Hors D'Oeuvres
\$140 per guest

"Cuvee" Wedding Menu

4 Hour Premium Bar
Cocktail Hour Light Hors d'Oeuvres
Seated Dinner with Salad, Appetizer, and Guest Choice of Entree
Premium Wedding Cake by Bittersweet Bakery*
Dessert Hors D'Oeuvres
Light Artisan Cheeses with Dessert
\$150 per guest

"Gran Cru" Wedding Menu

5 Hour Premium Bar
Cocktail Hour Light Hors d'Oeuvres
Seated Dinner with Salad, Appetizer, and Guest Choice of Entree
Premium Wedding Cake by Bittersweet Bakery*
Dessert Hors D'Oeuvres
"Late Night" Gourmet Snacks
Light Artisan Cheeses with Dessert
\$160 per guest

*Cuvée Champagne and special bottles available by pre-order a la carte.

We thank you and look forward to the opportunity

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



to help make your wedding day amazing!