

# TERRA & VINE



ITALIAN MEDITERRANEAN

## PRIVATE DINING MENU

### TERRA & VINE

1701 MAPLE AVENUE, EVANSTON, IL 60201

EVENTS MANAGER 312.588.5014 OR MDALBATV@GMAIL.COM

# INSPIRED EVENTS

Thank you for your interest in hosting your next event at Terra & Vine. We feature casual, rustic Mediterranean fare with an Italian emphasis, showcasing the region's bright, bold flavors and seasonal ingredients – complete with a custom wood-fired grill. Private events are available for breakfast, lunch, brunch, dinner and cocktail receptions for groups of all sizes. Your meetings and special events will be truly momentous occasions when you reserve one of our beautifully appointed private and semiprivate rooms. Our dedicated Special Events team will gladly assist you with any additional special needs including floral arrangements, entertainment, specialty cakes and more to ensure your event is truly inspired and memorable.

## **ALPANA SINGH | RESTAURATEUR AND MASTER SOMMELIER**

Born and raised in Monterey, California, it was only natural that Alpana Singh would develop an interest in wine. Her family owned an ethnic grocery store where she worked at an early age; a life experience that she credits for her present day work ethic. While waiting tables in college, she discovered her love for wine and found that it combined her varied interests of traveling, history and food. At the age of 19, Alpana landed her first job in the wine business as a sales clerk at Nielsen Bros. Market in Carmel, California. In 2000, at the age of 23, she became the sommelier for the highly acclaimed Everest Restaurant in Chicago and three years later, passed the final level of the Master Sommelier exam. For ten seasons, Alpana served as the host of the Emmy Award-winning Chicago restaurant review television show, "Check, Please!" Nationally, Alpana was a star judge on the Food Network show "Food Truck Face Off" and has appeared on The Today Show and Iron Chef America. In 2013, she received the Sommelier of the Year Wine Star award from Wine Enthusiast and was named one of Food & Wine's Sommeliers of the Year.



## EVENT SPACES

Terra & Vine features four distinct private dining rooms that can accommodate groups from 10-130 or more. Nestled in a private nook within the main dining room at Terra & Vine, the **Capri Room** is an intimate private dining area that can seat up to 12 guests. Terra & Vine's three additional private dining spaces – Portofino Room, Naples Room and Palermo Room - can be left separate, or combined into one large space to accommodate up to 130 seated guests. Each room is divided by an air wall and has a separate entrance. The **Portofino Room**, located closest to Bar Terra, seats up to 28 guests and features a faux fireplace for a cozy and homey feel; the **Naples Room** is located in the middle of Terra & Vine's private event spaces and seats up to 63 guests; and the **Palermo Room** seats up to 50 guests. For events in need of additional cocktail space, Bar Terra can be reserved in addition to all three rooms.

ROOM	CAPACITY
CAPRI ROOM	12 SEATED
PORTOFINO ROOM	28 SEATED 40 RECEPTION
NAPLES ROOM	63 SEATED 75 RECEPTION
PALERMO ROOM	50 SEATED 55 RECEPTION
PORTOFINO + NAPLES	90 SEATED 100 RECEPTION
NAPLES + PALERMO	100 SEATED 110 RECEPTION
PORTOFINO + NAPLES + PALERMO	130 SEATED 180 RECEPTION
BAR TERRA	40 RECEPTION
TERRA & VINE	150 SEATED 180 RECEPTION
FULL RESTAURANT	350 SEATED 500 RECEPTION



# TERRA & VINE EVENTS MENU

## CHEF'S RECEPTION PACKAGE \$50 PER GUEST

*Choice of 5 passed Hors d'oeuvres and 2 platters for 2 hours.  
Seafood Tower available for a supplemental charge.  
Does not include dessert*

## COLD PASSED OR DISPLAYED HORS D'OEUVRES

*Minimum two dozen per item. Items priced per dozen.*

**DEVILED EGGS** \$30

**HUMMUS CUPS MARKET VEGETABLES** \$30

**BRUSCHETTA BASIL, TOMATOES, MOZZARELLA** \$35

**CAPRESE SKEWER CHERRY TOMATO, MINI MOZZARELLA** \$35

**ROASTED BRUSSELS SPROUT & BURRATA TOAST** \$35

**PROSCIUTTO AND MELON SKEWERS** \$40

**SHRIMP COCKTAIL** \$45

**TUNA POKE CUPS AVOCADO, SOY SAUCE, WONTON** \$45

## Hot Passed or Displayed Hors d'oeuvres

*Minimum two dozen per item. Items priced per dozen.*

**PROSCUITTO & MOZZARELLA CROQUETTES BASIL AIOLI** \$35

**WILD MUSHROOM ARANCINI** \$35

**CHEESEBURGER SLIDERS CLUBHOUSE SAUCE** \$40

**MEATBALLS IN POMODORO** \$40

**CAVOLFIORI FRITO BEER BATTERED CAULIFLOWER, SAFFRON AIOLI** \$40

**TALEGGIO TARTS WITH MOSTARDA** \$45

**CHICKEN LIVER MOUSSE ON CROSTINI WILD CHERRY PRESERVES** \$45

**MEDITERRANEAN CRAB CAKES** \$45

*Menu items subject to change due to seasonality to ensure a quality product. | All pricing subject to change.*



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## PLATTERS & DISPLAYS

*Prices are listed per person  
Minimum 10 guests*

### SEAFOOD TOWER

**Four Selections** mussels, clams, oysters, shrimp \$18

**Six Selections** lobster tails, crab legs, mussels, clams, oysters, shrimp \$28

### CHARCUTERIE BOARD

Chef's Selection of Italian Salumi, Assorted Relishes & Bread \$9

### CHEESE BOARD

Chef's Selection of Italian Cheese, Assorted Condiments & Bread \$9

### ANTIPASTO PLATTER

Marinated Olives, Wood Roasted Vegetables & Marinated Vegetables \$9

### CRUDITE

Chef's Selection Market Vegetables, House-made Dressings & Dip \$5

### FRUIT PLATTER

Selection of Seasonal Fresh Fruit \$6

### DESSERTS

Assorted Mini Desserts \$6

### ITALIAN COOKIE PLATE

Assorted Selection of House-made Cookies \$6

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# THREE COURSE FAMILY STYLE LUNCH

## \$28 PER GUEST

*Can also be served buffet style for \$26 per person*

*Includes salad, entree, dessert, coffee and tea  
Other beverages and additional options may be added for a supplemental charge.*

### **BREAD SERVICE + \$3 PER GUEST**

ciabatta, butter

### **SALAD**

*please select one (dressing served on the side)*

**MIXED GREEN SALAD** cucumber, tomato, carrot, Italian herb vinaigrette

**CAESAR SALAD** house-made croutons, grated parmesan, creamy caesar dressing

**SEASONAL SALAD** chef's preparation

### **ENTREE**

*select three*

**WOOD ROASTED CHICKEN** chef's seasonal preparation

**PASTA** chef's seasonal preparation

**SPAGHETTI BOLOGNESE** shaved parmesan, garlic toast

**WOOD FIRED SALMON** chef's seasonal preparation

**MARKET FISH** chef's seasonal preparation

### **DESSERT**

*Terra & Vine Dessert Platter*

**ASSORTMENT OF BECCA'S MINI DESSERTS**

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# THREE COURSE PLATED LUNCH

## \$32 PER GUEST

*Three course plated luncheon includes first course, entree, dessert, coffee and tea  
Other beverages and additional options may be added for a supplemental charge.*

### **BREAD SERVICE + \$3 PER GUEST**

ciabatta, butter

### **FIRST COURSE**

*select one (dressing served on the side)*

**MIXED GREEN SALAD** cucumber, tomato, carrot, Italian herb vinaigrette

**CAESAR SALAD** house-made croutons, grated parmesan, creamy caesar dressing

**SEASONAL SALAD** chef's preparation

### **ENTREE**

*select three*

**WOOD ROASTED CHICKEN** chef's seasonal preparation

**PASTA** chef's seasonal preparation

**SPAGHETTI BOLOGNESE** shaved parmesan, garlic toast

**WOOD FIRED SALMON** chef's seasonal preparation

**MARKET FISH** chef's seasonal preparation

**PETITE FILET** (supplement per person \$5) chef's seasonal preparation

### **DESSERT**

*Terra & Vine Dessert Platter (served family style)*

**ASSORTMENT OF BECCA'S MINI DESSERTS**

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# THREE COURSE FAMILY STYLE DINNER

**\$52 PER GUEST**

*Can also be served buffet style for \$48 per person*

*Includes first course, entree, dessert, coffee and tea*

*Other beverages and additional options may be added for a supplemental charge.*

## **BREAD SERVICE + \$3 PER GUEST**

ciabatta, butter

## **FIRST COURSE**

*select two (dressing served on the side)*

**MIXED GREEN SALAD** cucumber, tomato, carrot, Italian herb vinaigrette

**CAESAR SALAD** house-made croutons, grated parmesan, creamy caesar dressing

**SEASONAL SALAD** chef's preparation

## **ENTREE**

*select three*

**WOOD ROASTED CHICKEN** chef's seasonal preparation

**PASTA** chef's seasonal preparation

**SPAGHETTI BOLOGNESE** shaved parmesan, garlic toast

**ROASTED PORK LOIN** chef's seasonal preparation

**MARKET FISH** chef's seasonal preparation

**WOOD FIRED SALMON** chef's seasonal preparation

## **SIDES \$6 PER GUEST**

*select two (served family style)*

**WOOD FIRED SEASONAL VEGETABLE** chef's seasonal preparation

**ROASTED POTATO** chef's seasonal preparation

**WILD MUSHROOMS** chef's seasonal preparation

**CREAMY POLENTA** parmesan cheese

## **DESSERT**

*Terra & Vine Dessert Platter*

**ASSORTMENT OF BECCA'S MINI DESSERTS**

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# FOUR COURSE PLATED DINNER

## \$64 PER GUEST

*Includes bread service & antipasti, first course, entree, dessert, coffee and tea.  
Other beverages and additional options may be added for a supplemental charge.*

### BREAD SERVICE & ANTIPASTI

*served family style*

**HOUSE MARINATED OLIVES**

**CIABATTA BREAD** butter

**BRUSCHETTA** tomato, mozzarella, fresh basil (+ \$3 per person)

**GRILLED MARINATED SHRIMP** (+ \$6 per person)

**SALUMI PLATTER** (+ \$6 per person)

### FIRST COURSE

*select one (dressing served on the side)*

**MIXED GREEN SALAD** cucumber, tomato, carrot, Italian herb vinaigrette

**CAESAR SALAD** house-made croutons, grated parmesan, creamy caesar dressing

**SEASONAL SALAD** chef's preparation

### ENTREE

*select three*

**WOOD ROASTED CHICKEN** chef's seasonal preparation

**PASTA** chef's seasonal preparation

**SPAGHETTI BOLOGNESE** shaved parmesan, garlic toast

**ROASTED PORK LOIN** chef's seasonal preparation

**MARKET FISH** chef's seasonal preparation

**WOOD FIRED SALMON** chef's seasonal preparation

**PETITE FILET** (supplement per person \$10) chef's seasonal preparation

### SIDES \$6 PER GUEST

*served family style, select two*

**WOOD FIRED SEASONAL VEGETABLE** chef's seasonal preparation

**ROASTED POTATO** chef's seasonal preparation

**WILD MUSHROOMS** chef's seasonal preparation

**CREAMY POLENTA** parmesan cheese

### DESSERT

*Terra & Vine Dessert Platter (served family style)*

**ASSORTMENT OF BECCA'S MINI DESSERTS**

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# THE VINEYARD TABLE

**\$18 PER PERSON**

*Our customizable large format meat and cheese board will definitely add that “WOW” factor to any reception style gathering. Your guests will enjoy a variety of artisan meats, cheese, crudite, bread and house pickled accouterments artfully presented on a giant wood board.*

## WHOLE ROASTED MEATS

**PLEASE INQUIRE**

*We source our meat from a number of local farmers. Our selection of whole roasted and large format meats such as lamb, pork, beef and chicken are an ideal way to add a festive flair to larger gatherings.*

*Add one of our bar packages and a celebration evoking wine country is well on the way... A \$100 Chef fee applies to all packages. Prices are listed per guest. Minimum of 25 guests.*

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# LIBATIONS

We offer a variety of ways to add a festive buzz to your celebration. In addition to the brands listed, we offer a selection of boutique spirits. Please ask our Director of Special Events for a complete list of offerings and prices. A bartender fee of \$150 will apply for groups of 20 persons or fewer.

*Bar Packages: Includes sommelier selected wines\*, craft and domestic beers, soft drinks, coffee, and tea. Please add an additional \$8 per guest for custom cocktails and martinis.*

## A LA CARTE BAR

PRICED PER DRINK (PRICES MAY VARY DEPENDING ON SELECTION)

Premium Cocktails \$12

Super Premium Cocktails \$14

Custom Cocktails \$12

House Red & White Wine, to be determined based on selection

Domestic Beer \$6

Imported Beer, to be determined based on selection

Mineral Water \$6

Soft Drinks \$3

Coffee, Hot & Iced Tea \$3

## Premium Brands

Absolut, Beefeater, Bacardi, Pierdra Azul Blanco, Dewars, Jim Beam, Jameson

## Super Premium Brands

Ketel One, Grey Goose, Captain Morgan, Don Julio Blanco, Don Julio Anejo, Hendrick's, Bombay Sapphire, Maker's Mark, Bulleit, Bulleit Rye, Macallan 12, Johnny Walker Black

### PREMIUM BAR

\$38 FOR TWO HOURS

\$48 FOR THREE HOURS

\$58 FOR FOUR HOURS

### SUPER PREMIUM

\$40 FOR TWO HOURS

\$50 FOR THREE HOURS

\$60 FOR FOUR HOURS

### BEER, WINE, SODA

\$30 FOR TWO HOURS

\$40 FOR THREE HOURS

\$50 FOR FOUR HOURS

*All pricing subject to change.*



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# INTERACTIVE WINE AND SPIRITS PACKAGES

## **HOW TO TASTE WINES & WINE 101**

*This is an instructional seminar on how to taste wine like a professional sommelier utilizing the deductive tasting format to identify the grape, country, origin and vintage of a selection of wines. Learn how to describe the attributes of sight, smell and taste and how to put all the elements together when pairing wines with food or selecting wines with confidence. This seminar is designed for both the novice and advanced enthusiast.*

## **TEAM BUILDING BLIND TASTING**

*Here's a team building no one will dread! Your team will learn how to blind taste, identify and rate wines, then you'll split into teams to taste, make decisions and compete for wine. Like in so many business situations, winning ideas can come from anywhere, but no boardroom work tastes this good or creates this much fun. We can easily customize this program to fit your needs as a spouse program, client entertainment, a reward for staff or company social events.*

## **PAIRING WINE WITH FOOD**

*One of our Certified Sommeliers will lead a tasting and discussion of the essentials of pairing wine with food. Your guests will learn why certain matches work and what to look for when selecting wines for everyday enjoyment or entertaining. This seminar can be tailored to a seated and coursed menu or paired with food stations for a mix and mingle reception style event.*

## **THEMED WINE TASTINGS**

*A customized wine tasting can be created based on a wide variety of themes including Hidden Gems, Best Value Wines and Entertaining With Wine. Our Certified Sommeliers will lead a tasting and discussion and offer your guests fun-to-learn takeaway tips that will increase their wine knowledge and enjoyment.*

*Spirits Tasting and Custom Cocktails Enhance your event with a tasting of specialty spirits such as Bourbon, Tequila or Single Malt Scotch. Our bartending team is also available to create a custom cocktail for your event.*

*A Sommelier Fee will be applied to Interactive Wine Tastings led by Alpana Singh or one of our Certified Sommeliers. For information and pricing, please contact our Director of Special Events. Wines will be charged on per consumption basis.*



# GENERAL INFORMATION

## DÉCOR & AMENITIES

*Terra & vine would be pleased to provide a choice of decor for your special occasion. We will coordinate details for florals, lighting, props, themed linens, specialty equipment. Furthermore, we provide professional calligraphers, photographers, musicians, disc jockeys and entertainers. The Director of Special Events will provide a quote on any decor needs.*

## PARKING

*Valet Parking is available in front of the restaurant at current rates. You may elect to bill the valet parking expense to your master bill so your guests do not incur an out-of-pocket expense.*

## LIABILITY

*Terra & vine assumes no responsibility for personal property and equipment brought into the restaurant.*

## GRATUITY & TAXES

*A gratuity of 20% (of food and beverage expenditure) will be assessed to your special event. Applicable state and local taxes of 10% will also be added as well as a 6% Evanston liquor tax. Tax-exempt organizations must provide an official letter of exemption.*

## MISCELLANEOUS FEES

*We request that guests obtain management approval before bringing in any outside food or beverage. There is a corkage fee of \$30.00 per bottles for all wines brought into the restaurant. There is a \$3.00 per person cake cutting fee for cakes brought into the restaurant.*

## TASTINGS

*Please inquire for pricing.*

*All pricing subject to change.*



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# TERMS AND CONDITIONS

## GUARANTEE

*A final confirmation of the number of guests is required by 12 pm., three business days prior to the function. The number given at this time will become the minimum guarantee. In the event that fewer guests are served on the day of your function, you will be charged based on this guaranteed number. In the event that more guests are served, the actual number of guests served will determine the amount you are charged.*

## CANCELLATIONS

*Deposits are fully refundable up to 60 days prior to the function. Cancellations within 59 days, may apply the deposit to a future event to be scheduled within 6 months. Cancellations made Within 7 days of the event, the deposit will be forfeited. Cancellations made within 48 hours of the event will result in loss of full estimated cost of the event.*

## ROOM MINIMUM

*Terra & Vine does not automatically assess a room fee. Instead, we have established a minimum of food and beverage dollars that must be spent. Should these minimums not be met, the food and beverage minimum will be added to your final bill. Taxes and gratuities do not count towards the food and beverage minimum. Food and beverage minimums cannot be reached by gift certificates, carryout food or bottles of wine and only pertain to food and beverage consumed during the time of the event.*

## DEPOSITS

*In order for a contract to be binding, a deposit is required prior to the contract signing. Deposits may be submitted in person or by filling out the credit card authorization form and returning it via email. The deposit amount is 25% of the stated food and beverage minimum for the specified room. Rooms will not be held or confirmed until a deposit is received.*

## FINAL PAYMENT

*Final payment is due at the conclusion of the event. Cash or major credit cards are accepted.*

*All pricing subject to change.*



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