

# 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 45 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	45 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

**BURRATA TOAST BOURBON CHERRY JAM** \$35

**CRAB TOAST AVOCADO, CALABRIAN CHILIES** \$40

**SHRIMP COCKTAIL** \$45

**MINI LOX & BAGELS PASTRAMI SALMON, DILL CRÉME FRAÎCHE, EVERYTHING BAGEL** \$45

## Hot Passed or Displayed Hors d'oeuvres

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

**FRIED RAVIOLI MARINARA SAUCE** \$35

**WILD MUSHROOM & TRUFFLE ARANCINI TRUFFLE AIOLI** \$35

**CHEESEBURGER SLIDERS CLUBHOUSE SAUCE** \$40

**BEEF WELLINGTON PUFF PASTRY, MUSHROOM DUXELLES, SMOKED TOMATO SAUCE** \$40

**MEATBALLS IN POMODORO** \$40

**MEATBALL SLIDERS MARINARA SAUCE, WHIPPED RICOTTA** \$42

**SPANAKOPITA** \$40

**SHRIMP SCAMPI HERB BUTTER, GARLIC, CROUTON** \$45

**MUSHROOM TOAST MASCARPONE CHEESE, WILD MUSHROOMS, OLIVE TAPENADE** \$45

**MEDITERRANEAN CRAB CAKES** \$45

**CRAB CAKE SLIDERS HERBED TARTAR SAUCE** \$48

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



## 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

### ITALIAN SALUMI BOARD

Chef's Selection of Italian Salumi, Condiments, House-Made Pickles & 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 (priced per piece) \$4

### ITALIAN COOKIE PLATE

Assorted Selection of Cookies (PRICED PER PIECE) \$2

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# THREE COURSE FAMILY STYLE LUNCH

## \$28 PER GUEST

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

*\*There is a minimum of 20 guests for buffet style. Please note there may also be a maximum for buffet style depending on the size of the room you reserve.*

*Includes coffee and tea*

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

### BREAD SERVICE + \$3 PER GUEST

ciabatta, olive oil, parmesan cheese

### SALAD

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

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

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

**ITALIAN CHOPPED SALAD** pepperonata, green olives, ricotta salata, lambrusco vinaigrette

**SEASONAL SALAD** chef's preparation

### ENTREE

*select two*

**ROASTED CHICKEN** citrus jus

**PASTA ROMERO** spinach, roasted peppers, shallots, tomato cream sauce

**BUCATINI BOLOGNESE** spinach, garam masala, whipped ricotta cheese

**PAN SEARED SALMON** onion and pea puree

**MARKET FISH** beurre blanc sauce

### SIDES

*select two (served family style)*

**BROCCOLINI** calabrian chilies

**ROASTED CARROTS** herb butter

**ROASTED CAULIFLOWER** goat cheese

**SQUASH** pecorino cheese

**ROASTED POTATOES** rosemary, parmesan

**POTATO HASH** onion, crispy bacon

**GARLIC MASH**

**CREAMY POLENTA** parmesan cheese

**RISOTTO** seasonal preparation

### DESSERT

*Terra & Vine Dessert Platter*

**ASSORTMENT OF MINI DESSERTS**

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# THREE COURSE PLATED LUNCH

## \$32 PER GUEST

*Includes coffee and tea*

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

### BREAD SERVICE + \$3 PER GUEST

ciabatta, olive oil, parmesan cheese

### FIRST COURSE

*select one (dressing served on the side)*

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

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

**ITALIAN CHOPPED SALAD** pepperonata, green olives, ricotta salata, lambrusco vinaigrette

**SEASONAL SALAD** chef's preparation

### ENTREE

*select three*

**ROASTED CHICKEN** citrus jus

**PASTA ROMERO** spinach, roasted peppers, shallots, tomato cream sauce

**BUCATINI BOLOGNESE** spinach, garam masala, whipped ricotta cheese

**PAN SEARED SALMON** onion and pea puree

**MARKET FISH** beurre blanc sauce

**PETITE FILET** (supplement per person \$5) red wine sauce

### SIDES

*select two (served family style)*

**BROCCOLINI** calabrian chilies

**ROASTED CARROTS** herb butter

**ROASTED CAULIFLOWER** goat cheese

**SQUASH** pecorino cheese

**ROASTED POTATOES** rosemary, parmesan

**POTATO HASH** onion, crispy bacon

**GARLIC MASH**

**CREAMY POLENTA** parmesan cheese

**RISOTTO** seasonal preparation

### DESSERT

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

### ASSORTMENT OF MINI DESSERTS

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# THREE COURSE FAMILY STYLE DINNER

## \$52 PER GUEST

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

*\*There is a minimum of 20 guests for buffet style. Please note there may also be a maximum for buffet style depending on the size of the room you reserve.*

*Includes coffee and tea*

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

### BREAD SERVICE + \$3 PER GUEST

ciabatta, olive oil, parmesan cheese

### FIRST COURSE

*select two (dressing served on the side)*

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

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

**ITALIAN CHOPPED SALAD** pepperonata, green olives, ricotta salata, lambrusco vinaigrette

**SEASONAL SALAD** chef's preparation

### ENTREE

*select three*

**ROASTED CHICKEN** citrus jus

**PASTA ROMERO** spinach, roasted peppers, shallots, tomato cream sauce

**BUCATINI BOLOGNESE** spinach, garam masala, whipped ricotta cheese

**PAN SEARED SALMON** onion and pea puree

**MARKET FISH** beurre blanc sauce

**PORK CHOP** smoked tomato sauce

### SIDES

*select two (served family style)*

**BROCCOLINI** calabrian chilies

**ROASTED CARROTS** herb butter

**ROASTED CAULIFLOWER** goat cheese

**SQUASH** pecorino cheese

**ROASTED POTATOES** rosemary, parmesan

**POTATO HASH** onion, crispy bacon

**GARLIC MASH**

**CREAMY POLENTA** parmesan cheese

**RISOTTO** seasonal preparation

### DESSERT

*Terra & Vine Dessert Platter*

**ASSORTMENT OF MINI DESSERTS**

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# FOUR COURSE PLATED DINNER

**\$68 PER GUEST**

*Includes 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** olive oil, parmesan cheese

## **FIRST COURSE**

*select one (dressing served on the side)*

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

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

**ITALIAN CHOPPED SALAD** pepperonata, green olives, ricotta salata, lambrusco vinaigrette

**SEASONAL SALAD** chef's preparation

## **ENTREE**

*select three*

**ROASTED CHICKEN** citrus jus

**PASTA ROMERO** spinach, roasted peppers, shallots, tomato cream sauce

**BUCATINI BOLOGNESE** spinach, garam masala, whipped ricotta cheese

**PAN SEARED SALMON** onion and pea puree

**MARKET FISH** beurre blanc sauce

**PORK CHOP** smoked tomato sauce

**PETITE FILET** (supplement per person \$10) red wine sauce

## **SIDES**

*select two (served family style)*

**BROCCOLINI** calabrian chilies

**ROASTED CARROTS** herb butter

**ROASTED CAULIFLOWER** goat cheese

**SQUASH** pecorino cheese

**ROASTED POTATOES** rosemary, parmesan

**POTATO HASH** onion, crispy bacon

**GARLIC MASH**

**CREAMY POLENTA** parmesan cheese

**RISOTTO** seasonal preparation

## **DESSERT**

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

**ASSORTMENT OF MINI DESSERTS**

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



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# BRUNCH MENU

**FAMILY STYLE \$28 PER GUEST**

**BUFFET STYLE \$26 PER GUEST**

*\*There is a minimum of 20 guests for buffet style. Please note there may also be a maximum for buffet style depending on the size of the room you reserve.*

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

## ASSORTMENT OF HOUSEMATE PASTRIES

### ENTREES

*select two*

**EGGS BENEDICT** soft boiled egg, old bay hollandaise sauce

**FRENCH TOAST** maple syrup, berry compote

**BLUEBERRY PANCAKES**

**BUTTERMILK PANCAKES**

**CHILAQUILES**

**VEGETABLE FRITTATA**

**BACON & VEGETABLE FRITTATA**

**COUNTRY FRIED CHICKEN** sausage gravy

**LOX & BAGEL TRAY** tomato, onion, cucumber, dill cream cheese (+ \$3 per person)

### SIDES

*select three*

**BACON**

**POTATO HASH**

**CHICKEN SAUSAGE**

**PORK SAUSAGE**

**FRESH FRUIT**

**SCRAMBLED EGGS**

**GREEK YOGURT PARFAITS**

*All pricing subject to change.*



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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 all cash bar events.

*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

Red & White Wine, to be determined based on selection

Domestic Beer \$6

Craft 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

\$44 FOR TWO HOURS

\$54 FOR THREE HOURS

\$64 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 \$25.00 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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