

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 27 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	27 SEATED 35 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

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.



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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

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

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 white bean puree

MARKET FISH beurre blanc sauce

DESSERT

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

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

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 white bean 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

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 white bean 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

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 white bean 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 PASTRIES

ENTREES

select two

EGGS BENEDICT Canadian bacon, soft boiled egg, hollandaise sauce

FRENCH TOAST maple syrup, berry compote

BLUEBERRY PANCAKES

BUTTERMILK PANCAKES

VEGETABLE FRITTATA

BACON & VEGETABLE FRITTATA

COUNTRY FRIED CHICKEN sausage gravy

SMOKED SALMON BENEDICT soft boiled egg, hollandaise sauce (+ \$3 per person)

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

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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.

A LA CARTE BAR

PRICED PER DRINK

BAR PACKAGES

PRICED PER PERSON

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

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

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.*

BRUNCH PACKAGE

AVAILABLE ONLY ON SATURDAY AND SUNDAY FROM 10:00AM-3:00PM

Package Includes: orange juice, pineapple juice, cranberry juice, coffee, tea, soda, mimosas and bellinis

\$15 FOR ONE HOUR

\$20 FOR TWO HOURS

\$25 FOR THREE 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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