mána

EVENTS

Fall / Winter
2026





(630) 601 3113

La Grange Road
La Grange, IL 60525

managrk.com



PRIVATE DINING

Planning a Special Occasion Private Event? Our team at Mana Greek is excited to craft a private Greek culinary experience just for you and your guests. Whether you prefer a family-style or plated dining option, we're here to make your lunch or dinner event unforgettable. Contact us today to start planning your next celebration!

(minimum consumption fee applies)





TAILOR-MADE DINING

Don't want to go private? Whether it's to celebrate a significant life event or just to enjoy a fun get-together with good company, proceed with an early reservation through our event page and pre-order your custom plated or family-style menu for a seamless dining experience.

(min. 12 guests - max. 30 guests)

Family Style Dinner

3-Course Menu | $55 per person | 12 guest minimum

ορεκτικά · TO BEGIN

Fresh & Meze

Host choose 2 — to share.

Pan-Fried Saganaki
Kefalograviera, lemon, Maldon salt.

Village Salad
Tomato, cucumber, caper, onion, olives, dakos rusk, parsley, feta, EVOO.

Trio of Spreads
Choose any three — spicy feta, tarama, avocado tzatziki, hummus. Warm pita & crudité.

Charred Beets
Beets, almond ricotta, walnuts, honey lemon vinaigrette.

Chicken Avgolemono Soup
Egg-lemon, chicken, rice.

Crispy Zucchini Chips
Zucchini, tzatziki.

Charred Meatballs
Wagyu beef, herbs, spices, tzatziki.

Grilled Loukaniko
Pork sausage, orange zest, herbs, Greek honey mustard.

Crispy Calamari.....**+$6 pp**
Calamari, spicy garlic aioli.

Char-Grilled Octopus.....**+$10 pp**
Lemon, oregano, EVOO, bell pepper & fennel salad, ladolemono.

συνοδευτικά · ALONGSIDE

Sides

Host choose 2 shared sides. Additional sides +$5 pp.

Roasted Vegetables

Lemon-Roasted Potatoes

Crunchy Potatoes

Greek Rice

κυρίως · FROM FIRE & TRADITION

Main

Host choose 3 — additional entrée +$10 pp. Beef Giouvetsi is available for family-style service only.

Char-Grilled Chicken Souvlaki
Marinated chicken breast, bell pepper, onion.

Lemon-Roasted Chicken
Marinated half chicken, ladolemono.

Grilled Alaskan Salmon
Seasonal vegetables, caper and dill remoulade.

Oven-Baked Pastitsio
Baked pasta, Wagyu ground beef, béchamel.

Vegetarian Moussaka
Mushroom, potato, eggplant, zucchini, béchamel.

Beef Giouvetsi
Braised beef, tomato, orzo, mizithra, parsley.

Grilled Lavraki.....**+$15 pp**
Mediterranean sea bass filet, capers, parsley, ladolemono.

Lamb Chops.....**+$15 pp**
Char-grilled Australian chops, oregano, ladolemono.

Roasted Leg of Lamb.....**+$15 pp**
Traditionally seasoned, slow roasted.

γλυκά · SWEETS

Dessert

Host choose 1 — to share.

Vanilla Gelato or Rice Pudding

Premium Desserts +$6 pp per additional

Walnut Cake – Karydopita
Mediterranean herbs, citrus syrup.

Orange Cake – Portokalopita
Phyllo, yoghurt, orange zest, citrus syrup.

Baklava
Flaky phyllo, chopped nuts, sweet syrup.

Chocolate Mousse Cake
Bittersweet mousse, chocolate genoise, chocolate mirror.

Individually Plated

3-Course Menu | $65 per person

Maximum guests may apply.

ορεκτικά · TO BEGIN

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Pan-Fried Saganaki
Kefalograviera, lemon, Maldon salt.

Village Salad
Tomato, cucumber, caper, onion, olives, dakos rusk, parsley, feta, EVOO.

Trio of Spreads
Choose any three — spicy feta, tarama, avocado tzatziki, hummus. Warm pita & crudité.

Charred Beets
Beets, almond ricotta, walnuts, honey lemon vinaigrette.

Chicken Avgolemono Soup
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Zucchini, tzatziki.

Charred Meatballs
Wagyu beef, herbs, spices, tzatziki.

Grilled Loukaniko
Pork sausage, orange zest, herbs, Greek honey mustard.

Crispy Calamari.....**+$6 pp**
Calamari, spicy garlic aioli.

Char-Grilled Octopus.....**+$10 pp**
Lemon, oregano, EVOO, bell pepper & fennel salad, ladolemono.

συνοδευτικά · ALONGSIDE

Sides

Host choose 2 accompanying sides. Additional +$5 pp, served family style.

Roasted Vegetables

Lemon-Roasted Potatoes

Crunchy Potatoes

Greek Rice

κυρίως · FROM FIRE & TRADITION

Main

Host choose 3 — guests select one.

Char-Grilled Chicken Souvlaki
Marinated chicken breast, bell pepper, onion.

Lemon-Roasted Chicken
Marinated half chicken, ladolemono.

Grilled Alaskan Salmon
Seasonal vegetables, caper and dill remoulade.

Oven-Baked Pastitsio
Baked pasta, Wagyu ground beef, béchamel.

Vegetarian Moussaka
Mushroom, potato, eggplant, zucchini, béchamel.

Grilled Lavraki.....**+$15 pp**
Mediterranean sea bass filet, capers, parsley, ladolemono.

Lamb Chops.....**+$15 pp**
Char-grilled Australian chops, oregano, ladolemono.

Roasted Leg of Lamb.....**+$15 pp**
Traditionally seasoned, slow roasted.

γλυκά · SWEETS

Dessert

Host choose 1.

Vanilla Gelato or Rice Pudding

Premium Desserts +$6 pp per additional

Walnut Cake – Karydopita
Mediterranean herbs, citrus syrup.

Orange Cake – Portokalopita
Phyllo, yoghurt, orange zest, citrus syrup.

Baklava
Flaky phyllo, chopped nuts, sweet syrup.

Chocolate Mousse Cake
Bittersweet mousse, chocolate genoise, chocolate mirror.

Private Event Drink Packages

κοκτέιλ · TO TOAST

All packages include soft beverages, juices & sparkling water. Billed per person, per hour.

TIER I — AGORA *The Gathering* **$22 / person / hr**	TIER II — SYMPOSIUM *The Feast of Ideas* **$28 / person / hr**	TIER III — OLYMPUS *The Pinnacle* **$36 / person / hr**
Greek Spirits: Ouzo of Plomari · Metaxa 7 Stars Vodka: Tito's Handmade · Ketel One Gin: Beefeater · Bombay Original Bourbon & Whiskey: Jack Daniel's · Jameson · Bulleit · Wild Turkey 101 · Crown Royal · Canadian Club Rye: Old Overholt · Scotch: Dewar's White Label Rum: Bacardí · Cruzan · Captain Morgan · Malibu · Plantation 3 Stars Tequila: Lunazul · Corazón Blanco · Herradura Blanco Beer: Fix · Mythos · White Donkey · Pikri IPA · Stella Artois · Modelo · Michelob Ultra Wine: Agora selection · Zero-Proof: full Lyre's list · Pathfinder Hemp & Root	Includes everything in Agora, plus: Greek Spirits: Skinos Mastiha · Mastic Tears · Barbayanni Blue Label Ouzo · Idoniko Tsipouro · Greek Lightning Vodka: Ketel One Citroen · Kástra Elión · Absolut Vanilla Gin: Bombay Sapphire · Tanqueray · Aviation · Stray Dog Wild Gin Bourbon: Maker's Mark · Knob Creek 9 Yr · Elijah Craig Small Batch & 12 Yr · Basil Hayden's · FEW Rye: Bulleit · Templeton 4 Yr · Russell's Reserve 6 Yr · Knob Creek · FEW Scotch & Japanese: Johnnie Walker Black · Monkey Shoulder · Glenlivet 12 · Glenfiddich 12 · Toki Rum: Mount Gay Black Barrel · Leblon Cachaça Tequila: Casamigos Blanco & Reposado · Patrón Silver & Reposado · Código 1530 · Ocho Plata Mezcal: Casamigos Joven · Del Maguey Vida Clásico Liqueurs: Kahlúa · Baileys · Grand Marnier · Disaronno · Frangelico · Chambord · Drambuie · Bénédictine · Midori Cocktails: full Signature & Classic list · Wine: Symposium selection	Includes everything in Symposium, plus: Greek Spirits: Metaxa 12 Stars · Metaxa Grande Fine · Tsililis Dark Cave 5 Yr Tsipouro Vodka: Grey Goose · L'Orange · La Poire · Belvedere Gin: Hendrick's · Tanqueray No. Ten Bourbon: Angel's Envy · Woodford Reserve & Double Oaked · Elijah Craig 18 Yr & Barrel Proof Rye: Angel's Envy Rye · WhistlePig 10 Yr Scotch & Japanese: Macallan 12 · Ardbeg 10 · Balvenie DoubleWood 12 · Glenmorangie 10 · Highland Park 12 · Hibiki Harmony · Nikka From The Barrel Tequila: Casamigos Añejo & Cristalino · Don Julio Blanco, Reposado, Añejo & 70 Cristalino · Clase Azul Reposado · Casa Dragones · Komos Añejo Cristalino, Reposado Rosa & Añejo Reserva Mezcal: Mal Bien Zacate Limón · La Luna · Del Maguey Vida Puebla · Vago Elote Cognac: Hennessy V.S. & V.S.O.P. · Rémy Martin V.S.O.P. & 1738 Cocktails: full Signature, Classic & Spritz list · Wine: Olympus selection

Minimum Guests

Package pricing applies to private events of 20 or more guests. Ask about smaller gatherings.

Excluded Spirits

Don Julio 1942, Clase Azul Añejo, Komos Extra Añejo, Macallan 18, Johnnie Walker Blue & Oban 14 are available individually and are not included in package pricing.

Prices subject to applicable tax & gratuity.

Wine packages and signature cocktail selections — see Beverage Addendum.

Reservation & Payment Terms

Food & Beverage Minimum

At mána, curated food and beverage minimums are established based on the day, time, seasonal demand, and selected event space. Should the minimum not be fulfilled during your event, the remaining balance will be applied to the final invoice in order to meet the contracted minimum.

Event Area Information

All events are held in the main dining room of our restaurant. Private dinner events require full closure of the restaurant to the public for the entire evening to ensure an exclusive dining experience for our guests.

Private Event Labor Fee

A $100 labor fee applies to private events under 18 guests. Smaller events still require a dedicated kitchen team to execute the private-event menu alongside regular service; this fee covers that additional back-of-house staffing.

Reservation Confirmation & Payment Terms

Please note that email correspondence alone does not guarantee your reservation. To confirm your reservation, a contract will be signed and a deposit equal to 50% of the Private Event Food & Beverage Minimum Consumption fee is due upon receipt of the signed contract. Final guest numbers must be submitted no less than two weeks before the event. The deposit becomes non-refundable 2 weeks prior to the event. Final payment is due on the day of the event by cash, credit card, or debit card.

Beverages are ordered à la carte on-site, or may be arranged as a per-person package (see Drink Packages); in either case they are included in the final invoice.

Cancellation Policy

Any cancellation of an event with a signed contract will result in a minimum charge of $100. Any event canceled within 2 weeks of the scheduled date will result in a charge of 50% of the agreed event minimum or event estimate-contract. Any event canceled within a week of being executed will result in a charge of 100% of the agreed minimum or event estimate-contract.

Weather-Related Cancellations: In the event the State of Illinois issues a “travel not recommended” warning, an event can be postponed at no charge. This event must be rescheduled within 90 days (subject to availability) or is subject to a cancellation fee of 50% of the agreed event minimum or event estimate-contract.

Refunds are processed back to the original form of payment used for the purchase.

Tax

Please note that the Client is responsible for all applicable state, county, city, and any other relevant local taxes, which will be added to the final bill. These taxes are separate from the service charge and administrative fee described below.

Service Charge

A 20% service charge will be applied to the final bill. This service charge is not optional and will be distributed directly to the service staff. Additional gratuities for event staff are at the sole discretion of the client and can be provided at the conclusion of the event.

Administrative Fee

An Administrative Fee of 4% of all event charges, plus any applicable state and/or local taxes, will be added to the final bill. This fee covers the costs associated with planning and hosting your event. The Administrative Fee is paid directly to the private event planning staff and is not a tip, gratuity, or service charge for wait staff, service employees, or bartenders.

Payment Methods & Card Surcharge

A surcharge of 3% applies to payments made by credit card. This surcharge is not greater than our cost of acceptance and appears as a separate line item on your invoice and receipt. Debit card payments are not subject to the surcharge.