



WEDDING PACKAGES



**We Cordially Invite You
To Experience An Italian Celebration...**

Congratulations on your recent engagement! We are honored that you are considering sharing such a special occasion with us. Per your request, I am happy to present our wedding catering information.

The Italian people are known throughout the world for their festive spirit, so who better to guide us in celebration? Following their lead, we at Osteria Via Stato offer parties and events that are not only free of worry—but free of planning.

Let us take care of the details as you take your guests on an epicurean journey highlighting the best of Italy—its food, its wine and its sense of *la dolce vita*.

We hope you'll join us soon. Ciao!

ABOUT

OSTERIA VIA STATO

Located in downtown Chicago's bustling River North district, Osteria Via Stato is the vision of Executive Chef David DiGregorio and Lettuce Entertain You Enterprises founder Rich Melman. The Italian-inspired menu hails from the pair's journey through Italy—a trip focused on exploring the country's rustic osterias, family-owned trattorias and bustling city cafes. Honoring the Italian tradition of simple culinary delights, Osteria Via Stato has risen as a favorite mainstay for today's epicureans—from neighborhood locals to award-winning chefs and winemakers throughout the world. Chef DiGregorio continues to hold creativity and quality the top priorities of his ever-evolving, seasonally-driven menus. He seeks out and develops relationships with farmers, family establishments and artisanal purveyors throughout the Midwest, assuring his guests the freshest, most innovative ingredients available.

Osteria Via Stato has received numerous awards and accolades including Gourmet, Bon Appetite and Food & Wine magazines, as well as "Best Italian Restaurant," TimeOut Chicago; Best 25 Tastes of Chicago, Where Magazine Chicago. The restaurant has received Wine Spectator's Award of Excellence, each year since its opening. More importantly, the restaurant has earned the embrace of the national food industry and Chicago community participating in various, prestigious culinary events such as Food & Wine 2007 & 2008, Chicago's Green City Market BBQ 2007 & 2008, National Restaurant Association's Restaurant Tour 2006, 2007 & 2008.

We would love for you to celebrate with us!



SPECIAL AMENITIES & ADDITIONAL SERVICES

The following amenities are included in all wedding packages, free of charge.

Votive and Pillar Candles
Table Numbers
Classic White Linens
Coat Check

Custom Printed Menus
Guest or Host Valet
Wedding Menu Tasting for Two Guests
Farewell Favors of Italian Cookies

We will gladly assist with any special needs and requests, including but not limited to the following:

Floral Décor & Centerpieces

- We have a professional florist on staff. She can create unique and beautiful arrangements in any color palate and with any preferred budget.

Specialty Linens

- Table clothes, chair covers and specialty overlays can be arranged in a wide array of colors and textures.

Audio Visual Equipment Rentals

- OVS can arrange for AV equipment including, but not limited to, a projector, screen, microphone and sound system.

Customized Cakes and Baked Goods

- We are happy to recommend several outstanding bakeries to help create your ideal wedding cake.

Entertainment

- OVS has a variety of musical contacts including DJ's, live bands and string quartets. Or, you can opt to arrange for your own entertainment.

ROOM CAPACITIES

Private Room

Accommodates 15 to 65 Guests

Large Private Room

Accommodates 100 to 150 Guests

Semi-Private Room

Accommodates 30 to 90 Guests

Chef's Table

Accommodates 12 to 22 Guests

Entire Osteria

Accommodates 150 to 220 Guests

Entire Restaurant

Accommodates up to 250 Guests



MENUS

*Please know that all of our menus are completely customizable.
Any item can be altered or substituted.*



The Italian Dinner

The Italian Celebration

The Grazing Party

House Favorites & Menu Additions

THE ITALIAN DINNER

~ITEMS SUBJECT TO CHANGE DUE TO SEASONALITY~



Prosecco Toast

The light sparkling wine that Italians consider an ideal aperitivo and the perfect way to begin a celebration.

Four Hour Premium Bar

Featuring Premium Liquors, Imported and Domestic Beers, Sommelier Selected Wines, Soda, Juice, House-Filtered Still & Sparkling Water.



AT THE TABLE

Salt-Crusted Ciabatta Bread

House-Cured Olives

Marinated Mozzarella with Fresh Basil, Chili Flakes & Extra Virgin Olive Oil

ANTIPASTI

~served family-style~

Veal Meatballs with Simple Tomato Sauce

Parmesan-Crusted Wood Roasted Onions

Italian Marinated Vegetable Salad with Provolone

SECONDI

~individually-plated/guest has choice of one at the table~

Atlantic Salmon with Olive Oil Crushed Potatoes

Chicken Mario with European Style Butter

Slow-Braised Short Rib with Celery Root Puree

Hand-Rolled Ricotta Cavatelli with Wild Mushrooms

Local Purple Asparagus

Calabrian Potatoes with Chilies & Herbs

DOLCE

(individually-plated)

Double Chocolate Tart with Whipped Cream

Coffee & Tea

95.00 per Person

Excluding Illinois Tax and Gratuity

THE ITALIAN CELEBRATION

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Four Hour Premium Bar

Featuring Premium Liquors, Imported and Domestic Beers, Sommelier Selected Wines, Soda, Juice, House-Filtered Still & Sparkling Water.



AT THE TABLE

Salt-Crusted Ciabatta Bread
House-Cured Olives
Marinated Mozzarella with Fresh Basil, Chili Flakes, Extra Virgin Olive Oil
Prosciutto di Parma with Parmesan and Olive Oil

ANTIPASTI

~served family-style~

Veal Meatballs with Simple Tomato Sauce
Parmesan-Crusted Wood Roasted Onions
Italian Marinated Vegetable Salad with Provolone
Housemade Focaccia

SECONDI

~individually-plated/ guest has choice of one at the table~

Halibut with Lobster Sauce & Peas
Chicken Mario with European Style Butter
Veal Osso Bucco
Gorgonzola-Crusted Filet

Local Purple Asparagus
Calabrian Potatoes with Chilies & Herbs

DOLCE & CHEESE

~family-style and individually-plated~

Artisanal Cheeses with Crostini & Accompaniments
Double Chocolate Tart with Whipped Cream
Coffee & Tea

115.00 per Person
Excluding Illinois Tax and Gratuity

GRAZING PARTY

~ITEMS SUBJECT TO CHANGE DUE TO SEASONALITY~



Prosecco Toast

The light sparkling wine that Italians consider an ideal aperitivo and the perfect way to begin a celebration.

Four Hour Premium Bar

Featuring Premium Liquors, Imported and Domestic Beets, Sommelier Selected Wines, Soda, Juice, House-Filtered Still & Sparkling Water.



ANTIPASTI

Beautifully prepare platters of savory small bites, featuring imported meats, seasonal salads & Italian specialties..

House-Made Ciabatta Bread
Caramelized Onion Focaccia
House-Cured Olives
Fresh Mozzarella with Extra Virgin Olive Oil & Chili Flake
Spinach & Pecorino Fonduta with Crostini
Artisanal Salumi and Prosciutto di Parma
Veal Meatballs with Simple Tomato Sauce
Marinated Italian Vegetable Salad with Provolone

ITALIAN DINNER CELEBRATION

We bring out the best of our seasonal pastas and our most succulent main course specialties.

Mezzi Rigatoni with Three Meat Ragu
Cassarecce with House-Made Pesto
Atlantic Salmon with Spinach, Lemon & Fresh Herbs
Chicken Brioni with Oven Roasted Tomatoes
Slow Braised Short Rib
Pan Roasted Asparagus with Parmesan
Whipped Yukon Gold Potatoes

DOLCE

The best of Italian sweets. House-Made pastries, chocolates and cookies.

Triple Chocolate Tart
Ricotta Cheesecake with Caramel Sauce
Pistachio Cake
Farmer's Market Cherry Crostada
Chocolate Clusters with Candied Orange
Coconut Macaroons
Chocolate Toffee Cookies
~House-made Lemoncello and Chococello~

105.00 per Person
Excluding Illinois Tax and Gratuity

HOUSE FAVORITES & MENU ADDITIONS

Italians love to celebrate an occasion with a bounty of delicious selections. Here are some of our favorites that we feel make for a spectacular, one-of-a-kind special event.

Passed Hors D' Oeuvres

Please Choose Three ✦ 8.00 per Person

- Gorgonzola & Bacon Stuffed Dates
- Short Rib Crostini with Spiced Peppers
- Duck Liver Mousse, Crostini, Chianti Wine Jelly
- Roasted Sirloin with Crispy Onions
- Cured Salmon with Herb Mascarpone
- Bruschetta with Fresh Ricotta & Red Pepper Conserva
- Crispy Eggplant Arancini
- Roasted Cherry Tomato Caprese, Crostini
- Polenta Triangles with Wild Mushrooms
- Pecorino with Prosciutto
- Crisp, Thin-Crust Roman Style Pizzas:
 - Chef's Selections of Artisan Ingredients

Prosciutto di Parma

Served family-style as an Antipasti

\$2.95 Per Person

Pasta Course

Served after the Antipasti Course

Choose Two: Gemelli with Housemade Pesto, Pappardelle with Meat Ragu, Penne with Pulled Chicken, Fresh Mozzarella & Tomato Cream or Ricotta Cavatelli with Wild Mushrooms

\$4.00 Per Person

House Filet

Offered as a Secondi Choice

Choose Gorgonzola-Crusted, Parmesan-Crusted or Modena-Style

\$12.00 Additional Per Guest Order

House-Made Italian Cookie Plate

Macaroons, Lemon Semolina, Chocolate Almond Clusters, Candied Orange Rind

5.95 Per Plate (Serves 4 guests)

Cheese of the Day

Offered during Antipasti or Dessert Course

Served with crostini and paired accompaniments.

\$3.95 Per Guest

FREQUENTLY ASKED QUESTIONS

What is a food and beverage minimum?

A food and beverage minimum is the monetary amount of *food and beverage* that must be achieved *within the space reserved, the night of the event*. If the minimum is not met, the remainder will be placed on the final bill as a room fee. Food and beverage minimums can not 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.

Is there a "Room Charge" or "Reservation Fee" required?

No. The food and beverage minimum is the only monetary requirement when booking an event at Osteria Via Stato.

Is a deposit required and is it refundable if I need to cancel?

Osteria Via Stato only requires a deposit of 25% if the food and beverage minimum exceeds \$10,000. In the unfortunate event of cancellation, Osteria Via Stato requires at least 30 days advanced notice. If cancellation occurs less than 30 prior to your event, the deposit is non-refundable. If a deposit was not required, 25% of the food and beverage minimum (or expected amount) will be charged to the credit card on file.

Am I required to guarantee a certain number of guests?

All contracted groups are required to provide a guaranteed number of attendance three (3) days prior to the events. In the event of guest cancellations after the guarantee has been submitted, the host will be charged for the guaranteed number.

When do I select the menu?

Our menus are Chef-Selected. You only need to choose which menu option you would like. Please keep in mind that we are extremely accommodating and almost any item on the menu can be altered or substituted. In addition, we are sensitive to any dietary needs and are able to accommodate most with adequate notification.

Do I select a beverage package?

Each of our wedding packages includes a full bar, open for four hours. If you would like to extend the bar, any additional time will be charged "on consumption". Last call is at midnight, unless otherwise determined.

Do I need to leave a tip?

A gratuity of 20% of all food and beverage charges will be applied to the final bill. Additional gratuity for your service team is more than welcome. However, it is not required or necessary.