



## 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 Catering Manager, Allison Gallese, will assist with all questions and planning details. Services will include acceptance of florals, specialty linens and wedding cake, as well as set up of gift table, favors, place cards and floor plan. Allison will be on-site to ensure that the event runs smoothly and is in accordance with all expectations.*

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

**Votive and Pillar Candles**

**Table Numbers**

**Classic White or Black Linens**

**Coat Check**

**Custom Printed Menus**

**Guest or Host Valet ~ 18.00 per Car**

**Wedding Menu Tasting for Four Guests**

**Guest Favors ~ Italian Cookie Boxes**

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

### **Floral Décor & Centerpieces**

- We work with several professional florists in Chicago and will happily make recommendations.

### **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.

### **Music & Entertainment**

- OVS has a variety of musical contacts including DJ's, live bands and string quartets. Our space is also equipped with an IPOD system, if you would prefer to supply your own music (some restrictions apply).

### **Embassy Suites Hotel Rooms**

- Groups with 10 rooms or more enjoy an OVS Group Discounted Suite Rate at the **Embassy Suites Chicago-Downtown. Additional Hotel Recommendations: James Hotel & Dana Hotel.**

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## ROOM CAPACITIES

### **Private Room**

Accommodates 15 to 65 Guests  
*~40 with Dance Floor*

### **Large Private Room**

Accommodates 100 to 150 Guests  
*~100 with Dance Floor*

### **Semi-Private Room**

Accommodates 30 to 90 Guests  
*~Dance Floor is not an option.*

### **Chef's Table**

Accommodates 12 to 22 Guests

### **Entire Osteria**

Accommodates 150 to 225 Guests  
*~160 with Dance Floor*

### **Entire Restaurant**

Accommodates up to 250 Guests  
*~225 with Dance Floor*

*\*\*\*Ceremonies on-site, without additional set-up fee.*

# MENUS

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

*Your guests will be able to choose their dinner entrée, at the table, the day of the event.  
The number of entrees available is determined by the group size.*

- ❖ *174 people or less: 4 Entrees*
- ❖ *175 to 225 people: 3 Entrees*



**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.

*42 Below,, Seagram's Gin, Captain Morgan, Dewars, Crown Royal, Makers Mark*

*Add Wine & Beer Service at Dinner ~ 15.00 per Person*

*Add Full Bar Service at Dinner ~ 25.00 per Person*

*Dinner Beverage Service can also be Charged as Consumed*



## AT THE TABLE

Salt-Crusted Ciabatta Bread  
Roasted Garlic with Balsamic  
Marinated Olives with Candied Orange

## ANTIPASTI

~served family-style~

Veal Meatballs with Simple Tomato Sauce  
Parmesan Crusted Sweet Onions  
Seasonal Greens with Pears & Walnuts

## SECONDI

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

Atlantic Salmon with Mushrooms & Cauliflower Puree  
Chicken Mario with European Style Butter  
Slow-Braised Short Rib with Creamy Polenta  
Market Vegetable Lasagna

Broccolini with Garlic & Olive Oil  
Calabrian Potatoes with Chilies & Herbs

## DOLCE

(individually-plated)

Double Chocolate Tart with Whipped Cream  
Coffee & Tea

**98.00 per Person**

**Excluding Illinois Tax and Gratuity**

~If you would prefer to host a bar based on consumption, please subtract 50.00 from the menu price~

# THE ITALIAN CELEBRATION

~ITEMS SUBJECT TO CHANGE DUE TO SEASONALITY~



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

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*Dinner Beverage Service can also be Charged as Consumed*



## AT THE TABLE

Salt-Crusted Ciabatta Bread  
Roasted Garlic with Balsamic  
Marinated Olives with Candied Orange  
Prosciutto la Quercia

## ANTIPASTI

~served family-style~

Veal Meatballs with Simple Tomato Sauce  
Parmesan Crusted Sweet Onions  
Seasonal Greens with Pears & Walnuts  
Housemade Focaccia with Roasted Olives

## SECONDI

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

Sea Scallops, Seasonal Greens, Truffle Vinaigrette  
Chicken Mario with European Style Butter  
Filet ~ Gorgonzola, Parmesan or Modena Style  
Market Vegetable Lasagna

Broccolini with Garlic & Olive Oil  
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

118.00 per Person

Excluding Illinois Tax and Gratuity

~If you would prefer to host a bar based on consumption, please subtract 50.00 from the menu price~

# GRAZING PARTY

~ITEMS SUBJECT TO CHANGE DUE TO SEASONALITY~

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

*42 Below, Seagram's Gin, Captain Morgan, Dewars, Crown Royal, Makers Mark*

*Add Wine & Beer Service at Dinner ~ 15.00 per Person*

*Add Full Bar Service at Dinner ~ 25.00 per Person*

*Dinner Beverage Service can also be Charged as Consumed*



## ANTIPASTI

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

House-Made Ciabatta Bread & Caramelized Onion Focaccia  
House-Cured Olives  
Balsamic Marinated Garlic  
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  
Seasonal Greens with Pears & Walnuts

## ITALIAN DINNER CELEBRATION

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

Mezzi Rigatoni with Three Meat Ragù  
Penne with House-Made Pesto  
Atlantic Salmon with Mushrooms & Cauliflower Puree  
Chicken Brioni with Oven Roasted Tomatoes  
Slow Braised Short Rib  
Broccolini with Garlic & Olive Oil  
Calabrian Potatoes with Chilies & Herbs

## 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 Chocolacello~

118.00 per Person

Excluding Illinois Tax and Gratuity

~If you would prefer to host a bar based on consumption, please subtract 50.00 from the menu price~

# 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 Five ✦ 8.00 per Person

- Gorgonzola & Bacon Stuffed Dates
- Short Rib Crostini with Spiced Peppers
- Chicken Liver Mousse, Crostini, Chianti Wine Jelly
- Crispy Basil Shrimp
- 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 la Quercia

Served family-style as an Antipasti

**\$3.00 Per Person**

## Station: Grana Padano & Prosciutto la Quercia

Chef Manned Station – During Cocktail Reception

Full Wheel of Grana Padano & Prosciutto, Sliced to Order

**\$13.95 Per Person**

## Cheese of the Day

Offered during Antipasti or Dessert Course

Served with crostini and paired accompaniments.

**\$5.95 Per Guest**

## Pasta Course

Served after the Antipasti Course ~

Choose Two From Seasonal Selections.

**\$6.00 Per Person**

## House Filet

Offered as a Secondi Choice

Choose Gorgonzola, Parmesan or Modena-Style

**\$16.00 Additional Per Guest Order**

## House-Made Italian Cookie Plate

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

**5.95 Per Plate** (Serves 4 guests)

## Gelato Station

*Italy's version of ice cream. Hand-scooped, with a variety of toppings.*

Three Host-Selected Gelato Flavors

House-Made Caramel, Chocolate, Fresh Fruit Sauces ~ Candies, Sweets and Treats

**10.00/Guest—1 Hour ~ 150.00 Set-Up Fee**



## AFTER PARTY

*Enjoy the after party & snacks from our favorite restaurants.  
One Hour*

## PIZZERIA VIA STATO™

*Thin Crust Roman Style Pizzas ~ Chef's Selection of Ingredients*

15 Pizza Minimum at 12.50 each



Add serious "wow" factor to your party by including a Wow Bao steam show! Wow Bao will come to your event with traditional kettle steamers and serve your guests freshly steamed bao. These hot Asian buns will keep your party going all through the night!

*Teriyaki Chicken - BBQ Pork - Thai Curry Chicken - Spicy Kung Pao Chicken - Spicy Mongolian Beef  
- Whole Wheat Edamame - Coconut Custard - Chocolate Ginger Coconut  
(Choose Three)*

10.00 per Person - 300.00 Minimum - 150.00 Set-Up Fee



Allow M Burger to cater our signature M Burger's & French Fries for your late night snack, the perfect way to end any celebration on a tasty note!

*5.00 / Single Cheeseburger – 6.00 / Double Cheeseburger – 4.00 / Fries  
\$200 minimum order  
100.00 Set-Up Fee*

## NACIONAL 27

*Latin Taco Bar – Create Your Own*

*Chicken, Pork & Grilled Market Vegetables*

*Add Beef Tenderloin, Lamb, Shrimp & Scallop + 5.00 per Person Each*

*Accompaniments: Guacamole, Sour Cream, House Made Salsas, Shredded Lettuce,  
Chopped Tomato & Onion, Cheese*

12.00 per Person - 500.00 Minimum - 100.00 Set-Up Fee

## 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. Bars are also available on a complete consumption basis, in lieu a package bar.

### *Do I need to leave a tip?*

A 3% planner fee will be added to the final bill. Gratuity is at your discretion, with standard being 18%-22%.