



Thank you for considering Osteria Gusto at Firelands Winery for your upcoming event or social gathering. Osteria Gusto was born out of a desire to meld our two great passions, wine and food.

Firelands Winery has been around since 1880 and in all that time we have noticed, great food makes a fantastic complement to our award-winning wines! In that spirit, we set out to provide a space to create a culture where exceptional wine and food can be showcased and celebrated.

We describe Osteria Gusto as an all new exposition kitchen and event space. From the ground up we have built an open kitchen with a round seating bar, which allows guests to really experience the passion that chefs have for food. Our facility is outfitted with the latest audio and visual technologies allowing every guest the opportunity to see the skill and technique that goes into crafting every dish.

We didn't forget about the wine! We spent time developing a wine service bar that allows us to showcase our award-winning wines. From proper refrigeration to a custom-built wine rack we have it all.

Whether you are hosting a business lunch or a private chef dinner for your friends, let our knowledgeable staff help you plan an event that will truly impress. Our goal for every event we create, is to customize the event so it reflects your personality, budget and vision. We strive to individualize every event to keep things fresh and unexpected, so you and your guests have a unique, memorable first-class experience. Our brand-new state of the art kitchen can accommodate any type of event.

We thank you for taking the time to get to know us and look forward to speaking with you about hosting your next with us!

Warm Regards,

*Jen Lasko*

Event Manager at Osteria Gusto





## ***Private Event Rental Space Fees & Services***

Osteria Gusto offers a unique, intimate experience whether your planning a birthday celebration or a social gathering of friends; we can accommodate groups of all sizes in both are indoor and outdoor space.

The following areas are available for private event rental:

Osteria Gusto:	\$250 (Maximum of four hours)
Osteria Gusto Lounge:	\$50 per hour
Outside Patio (includes both levels, Bocci Court & Fire Pit):	\$250 (Maximum of four hours)





## ***Social Events***

Osteria Gusto has quickly become a popular venue for family and friends to gather for social events & celebrations. Our passion is to create each event with great detail to ensure your guests will feel as though they have arrived at a fresh, unique destination.

- Graduation
- Birthday
- Fundraiser
- Business Meeting
- Club Gatherings
- Ladies Night
- Baby Shower
- Bridal Shower
- Engagement
- Anniversary
- Retirement
- Bon Voyage
- Guest Chef Dinner
- Small Wedding
- Reception
- Social Gathering



Please call for more information about reserving a space for your next event.



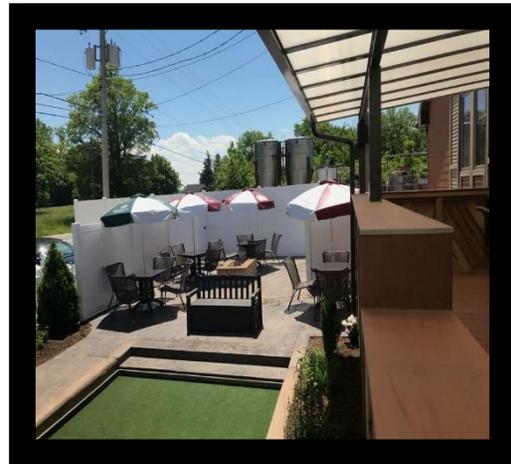
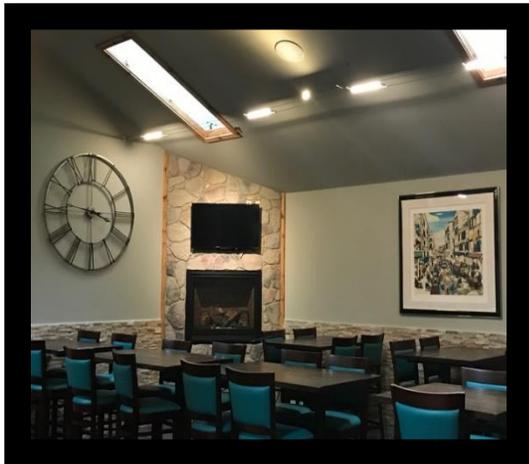
## ***Corporate Events***

Nestled within Firelands Winery, Osteria Gusto is a unique venue that allows our corporate guests the chance to leave the office behind, and enjoy a serene setting of nature and beauty. Whether you are planning a meeting, a luncheon or dinner, a customer appreciation event or a wine tasting, our event team will help you plan the perfect event.

\*Hotel accommodations, transportation, and additional activities can all be coordinated by our Event Manager.

### Audio/Visual Capabilities:

Osteria Gusto is outfitted with the latest audio and visual technologies. For business meetings enjoy the privacy and quiet behind our closed barn doors in Osteria Gusto.



Please call for more information about reserving a space for your next event.



## ***Meeting and Event Policies***

**GUARANTEE POLICY:** Final meal guarantee (the guaranteed number attending the function) must be received by the event office by 12:00pm, fifteen business days in advance of the function and are not subject to change. In the event the guarantee is not received within 15 business days, the last number of guests reported will constitute the guaranteed number. The exact number given will be considered as the guarantee you will be charged for, unless the number guaranteed is exceeded by the number served. Should the number served fall below the number guarantee, we will charge for the full guaranteed amount.

**CANCELLATION & DEPOSIT POLICY:** On all events, an advanced deposit is required. The advance deposit is not refundable for any cancellation. A deposit and signed contract is required to secure the date for your event. Should it become necessary for you to cancel after your Event Order has been signed, Osteria Gusto is, at its sole discretion, is entitled to all cancellation fees stated at the bottom of your signed event order.

**FOOD:** All food and beverage items (other than a wedding/birthday cake) must be supplied and prepared by Osteria Gusto. Due to licensing restrictions, leftover food must not be removed from the premises. A 20% service charge is added to food and beverage sales and is subject to appropriate state and local sales taxes once the event order is signed.

**BEVERAGE:** Osteria Gusto licensee is responsible for the administration, sale and service of alcoholic beverages, in accordance with the prevailing liquor statutes. It is a policy that Osteria Gusto supplies all intoxicating beverages. It is further our policy to require identification of all guests attending a function obtaining alcoholic beverages. All prices are subject to the applicable taxes and a 20% service charge.

**EVENT PAYMENT:** Full payment of all charges (including estimated amounts and consumption items) must be made 7 business days prior to the beginning of the event. A deposit of 50% of total amount is due at the time the Event Order is signed. Any additional charges will be due the day of your event.

**GENERAL LIABILITY:** Osteria Gusto will not assume responsibility for the damage of lost articles, equipment or merchandise left in the facility prior to or following your event. Special arrangements for security can be made with advanced notice.



**CHANGE ORDERS:** The host of the function will be asked to sign an addendum for any changes made the day of the event.

**PRICING:** Given that fluctuations occur in the market place, current prices for event items are subject to change without notice. However, prices agreed to on a signed event order are binding.

**DAMAGES & SECURITY:** Liability for damages incurred by guests attending an event at Osteria Gusto is the responsibility of the hosts booking the event and will be billed accordingly. Furthermore, Osteria Gusto is not responsible for the delivery or pick-up of any equipment, displays, decorations, cakes, or any other items necessary for any function.

**REMOVING WINE:** Any wine purchased by the bottle remaining after the event will be inventoried, boxed and available for pick up the following operating day. The alcohol must be picked up and signed for by a designated individual over the age of 21 with a proper identification.

**EVENT SPECIFIC POLICIES:** Diverse types of events may have policies in addition to those stated above. These specific policies will be included on the event order and will be reviewed with you by an authorized representative of Osteria Gusto.

**ACKNOWLEDGMENT:** My signature below is an acknowledgment that I have reviewed, understand and agree to abide by the event policies of Osteria Gusto located at Firelands Winery:

Client Signature: \_\_\_\_\_

Client Name: \_\_\_\_\_

Osteria Gusto Authorized Representative: \_\_\_\_\_



### ***A' la carte Menu***

Priced per 50 pieces (3-5 pieces per guest)

#### ***Tomato Salad Bruschetta~ 120***

(Toasted baguette slices drizzled with olive oil topped with diced heirloom tomatoes, Bel Paese cheese, fresh basil, spritzed with truffle oil and finished with ground black pepper)

#### ***Traditional Bruschetta~100***

(Toasted baguette slices drizzled with olive oil, topped with a blend of minced tomatoes, herbs and fresh basil, topped with balsamic glaze and freshly shredded, aged parmesan cheese)

#### ***Cheesy Italian Arancini Rice Balls~110***

(With marinara & aioli sauce)

#### ***Fried Ravioli with Marinara~85***

(Served with herbed marinara dipping sauce)

#### ***Antipasto Board~125***

(A fine blend of Italian meats and hard & soft cheeses, blend of olives, artichoke hearts, sweet peppers, fresh fruit & herbs, served with herbed olive oil, herb encrusted toasts and sweet jam)

#### ***Prosciutto Wraps~110***

(Layered fresh pears, parmesan cheese, mixed greens tossed in a honey Dijon vinaigrette, delicately rolled in a slice of Prosciutto)

#### ***Stuffed Peppadews~95***

(Sweet, mini red peppers stuffed with Italian herbed goat cheese topped with bread crumbs and a light drizzle of balsamic glaze)

#### ***Italian Sliders~125***

(Slider buns stuffed with Italian meats, provolone cheese, tomato, olive mix, shredded lettuce, finished with a creamy Italian spread)

#### ***Pulled Pork Sliders~120***



**\*Wood Fired Pizza\***

(Priced based on 12 guests)

***Grilled Flatbread topped with fresh ricotta, roasted grapes and Thyme~140***

***Grilled Flatbread with Fresh Ricotta & Heirloom Tomatoes~140***

***Pesto Chicken Tomato Flatbread~ 145***

(A light blend of herbed olive oil & pesto topped with pesto chicken, a blend of Italian cheeses, tomatoes & fresh basil)

***Prosciutto & Fig Flatbread~145***

(A light blend of herbs & olive oil topped with fresh mozzarella, figs, hand-sliced prosciutto, finished with balsamic vinegar glaze)

***Caprese Flatbread~140***

(A light blend of herbs & olive oil topped with fresh, slices of buffalo mozzarella & basil, drizzled with balsamic glaze, with a sprinkle of truffle salt and ground black pepper)

**\*Salad & Soup\***

(priced based on 12 guests)

***Tomato Salad~115***

(Local grown Heirloom tomatoes with Bel Paese cheese, topped with micro-greens and finished with a light spritz of truffle oil, cracked pepper & Himalayan Pink Salt)

***Chilled Italian Shrimp & Tortellini Salad~120***

(Ricotta & Spinach stuffed Tortellini tossed with fresh shrimp, lemon juice, celery, olives, light olive oil and herbs)

***Classic Garden Salad~85***

(Mixed greens topped with cherry tomatoes, red onion, mixed olives, celery and sprinkled with aged parmesan cheese; Dressing options- Homemade Italian Vinaigrette, Dijon Mustard Vinaigrette & Ranch)



***Caesar Salad~85***

(Fresh Romaine lettuce topped with homemade herbed croutons, shaved parmesan, and tossed lightly in Caesar dressing, finished with a light topping of white anchovies)

***Spinach Salad~95***

(Tender baby spinach topped with fresh strawberries, avocado, pecans & topped with feta cheese, served with a strawberry infused vinaigrette)

***Vegetable Tortellini Soup~75***

(loaded with tons of veggies, beans, & tortellini)

***Zuppa Toscana~75***

(Tender potatoes, spicy Italian sausage, & kale in a creamy broth topped with finely grated parmesan cheese)

***Entrée'~***

(price based per guest)

(Entrées served with fresh garden or Caesar salad, choice of starch & vegetable, Italian bread & herbed olive oil dipping sauce)

***Braised Beef Short Ribs~28***

***Prime Rib~28***

***Caprese Chicken with angel hair pasta~26***

(Chicken breast marinade in a light blend of olive oil and fresh herbs, baked with fresh mozzarella and tomato, finished with fresh basil, cracked pepper; served over angel hair pasta, delicately tossed in garlic, and light olive oil)

***Classic Chicken Marsala~26***

(Chicken breast sautéed in garlic butter & olive oil, finished in a Marsala wine, shallots and mushroom sauce)



***Spinach & Artichoke Lasagna Roll ups topped with a creamy alfredo sauce~25***

(A blend of cheeses, fresh artichoke hearts & tender baby spinach rolled inside of long sheets of pasta, baked & smothered in creamy alfredo sauce)

***Baked Ravioli & Vodka Cream Sauce~25***

(Italian Cheese stuffed ravioli baked in homemade Vodka cream sauce, topped with an Italian blend of cheeses, finished with fresh basil and cracked pepper)

***Shrimp, Tomato & Spinach Pasta~28***

(Shrimp, fresh tomato, spinach with fettucine pasta tossed in a light herbed butter and garlic sauce, topped with fresh basil & a dusting of Parmesan cheese)

***Fire Roasted Veggie Pasta~25***

(Fire roasted peppers, onions, asparagus, mushrooms, cherry tomatoes, spinach & olives tossed in angel pasta with a light scampi sauce)

***Baked Sausage & Cheese Rigatoni~25***

(Rigatoni noodles, sweet Italian sausage, roasted red bell peppers, baked with ricotta, Parmesan & provolone cheese)

***Cedar Plank Salmon~29***

(Salmon filet delicately cooked with brown sugar & cracked pepper on a Cedarwood plank)

***Bolognese Lasagna~25***

***\*Side Options\****

***Tri-colored carrots***

***Asparagus with prosciutto ribbons***

***Roasted broccoli with parmesan, panko & Pecans***

***Roasted Rosemary potato fingerlings***

***Ghost Pepper mashed potatoes***

***Pasta aioli***

***Risotto***



***\*Homemade Dessert\****

***Limoncello Mascarpone Cake~40***

***Blackberry Cabernet Sorbet with Chocolate Mint Sprig~(12) 36***

***Berry Mascarpone in Phyllo Cup~(12) 24***

***Chocolate Mousse topped with fresh Raspberries~(12) 24***

***Tiramisu~40***

***Espresso Chocolate Cake~40***

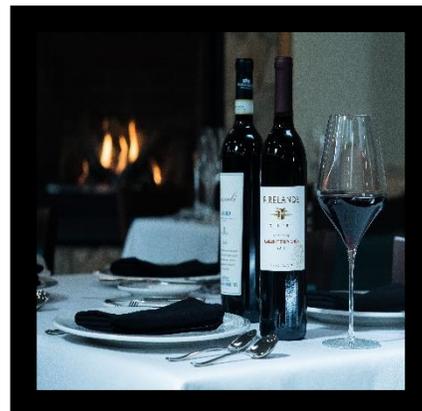
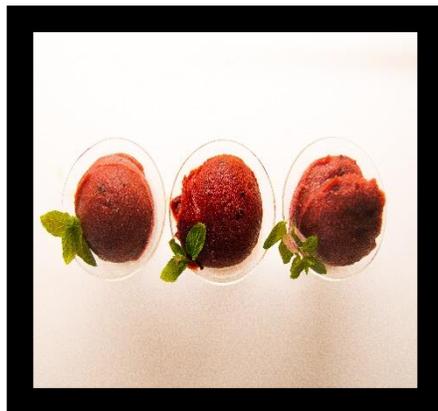
***Gourmet cupcakes~ (12) 14***

***Cassata Cake~45***

***\*Kids meals are available upon request\****

***\*Gluten & lactose free items are available\****

***\*All the above is subject to tax and 20% service fee\****





***Dining options available for your Event~***

***Plated Dinner/Lunch Service~*** Plated and served from our kitchen to table

***Food Stations~*** A twist on buffet style service; Food stations will be set around the room creating an engaging and quickly moving food service

***Guest Chef Private Dinner~*** We will provide a highly-qualified guest Chef to come in and not only cook for you, but help you create your very own menu for your event (price to be determined by Chef)

***\*Let us help you pair your wine with your Event, with our wide variety of Firelands wine, our Italian Portfolio, & Imported wines\****

*Thank you, for taking the time to view our welcome packet, we look forward to talking with you!*

*Warm regards,*

*Osteria Gusto Event Team*

*Jen Lasko Events Manager*

*419-366-2776*

*917 Bardshar Road*

*Sandusky, Ohio 44870*