



## 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,” Time Out 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 - 2015, National Restaurant Association's Restaurant Tour 2006 – 2015.

**We would love for you to celebrate with us!**



## SPECIAL AMENITIES & ADDITIONAL SERVICES

The Special Events Manager will assist with all questions and planning details. Services will include time-line, room set-up and menu planning, as well as helpful tips on vendors and budgets. We will be on-site the day of the event to ensure that everything runs smoothly, including delivery of florals, specialty linens and wedding cake, as well as set up of gift table, favors, place cards and floor plan. We are here to help, answer all of your questions and ensure that your day is unforgettable!

The following amenities are included in all wedding packages:

**Votive and Pillar Candles**

**Table Numbers**

**Classic White or Black Linens**

**Coat Check**

**Custom Printed Menus**

**Valet Service ~ Charged at 22.00 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 cloths, 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).

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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*

# 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.



**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 + Beer & Wine Service during Dinner

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

Hank's, Seagram's Gin, Captain Morgan, Dewars, Crown Royal, Maker's Mark

Add Full Bar Service at Dinner ~ 10.00 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 Dried Cherries & Walnuts

## SECONDI

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

Chef's Selected Seasonal Fish of the Day  
Chicken Mario ~ Inspired by Chef Mario of Sostanza in Florence  
Slow-Braised Short Rib, Red Wine Sauce  
Vegetarian Farro, Risotto Style, with Market Vegetables

Seasonal Vegetables  
Calabrian Potatoes with Chilies & Herbs

## DOLCE

(individually-plated)

Double Chocolate Tart with Whipped Cream  
Coffee & Tea

125.00 per Person  
Excluding Illinois Tax & Gratuity

~If you would prefer to host a bar based on consumption, please subtract 65.00 from the menu price~

# THE ITALIAN CELEBRATION

~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 + Beer & Wine Service during Dinner

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

Hank's, Seagram's Gin, Captain Morgan, Dewars, Crown Royal, Maker's Mark

*Add Full Bar Service at Dinner ~ 10.00 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  
Prosciutto la Quercia

## ANTIPASTI

~served family-style~

Veal Meatballs with Simple Tomato Sauce  
Parmesan Crusted Sweet Onions  
Seasonal Greens with Dried Cherries & 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 ~ Inspired by Chef Mario of Sostanza in Florence  
Filet Mignon ~ Gorgonzola, Parmesan or Modena Style  
Vegetarian Farro, Risotto Style, with Market Vegetables

Seasonal Vegetables  
Calabrian Potatoes with Chilies & Herbs

## DOLCE & CELLO

~family-style and individually-plated~

Double Chocolate Tart with Whipped Cream  
Chef's Seasonal Cello  
Coffee & Tea

**145.00 per Person**  
**Excluding Illinois Tax and Gratuity**

~If you would prefer to host a bar based on consumption, please subtract 65.00 from the menu price~

# 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 + Beer & Wine Service during Dinner

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

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

*Add Full Bar Service at Dinner ~ 10.00 per Person  
Dinner Beverage Service can also be charged as Consumed*



## ANTIPASTI

Beautifully prepare platters of savory small bites, 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  
Parmesan-Crusted Sweet Onions  
Artisanal Salumi and Prosciutto di Parma  
Veal Meatballs with Simple Tomato Sauce  
Seasonal Greens with Dried Cherries & Walnuts

## ITALIAN DINNER CELEBRATION

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

Penne with Chicken, Mozzarella & Tomato Cream  
Vegetarian Pasta (TBD) with House-Made Pesto & Toasted Walnuts  
Chef's Selected Fresh Fish of the Day  
Slow Braised Short Rib, Red Wine Sauce  
Seasonal Vegetables  
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 Crostada  
Chocolate Clusters with Candied Orange  
House-Made Macarons  
Chocolate Toffee Cookies  
~House-made Limoncello and Chokolacello~

145.00 per Person  
Excluding Illinois Tax and Gratuity

~If you would prefer to host a bar based on consumption, please subtract 65.00 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 ✦ 10.00 per Person

- Gorgonzola & Bacon Stuffed Dates
- Ricotta with Local Honey, Crostini
- Short Rib Crostini with Spiced Peppers
- Crispy Basil Shrimp
- Roasted Sirloin with Crispy Onions
- Cured Salmon with Herb Mascarpone
- Farmer's Market Bruschetta
- 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

**\$12.00 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 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



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!**

**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)

**13.50 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 – 5.00/ Shake**

**\$200 minimum order - 100.00 Set-Up Fee**

**\*\*MBurger Can Also Host a Build Your Own Burger Station\*\***

**Chef Prepared Custom Burgers for Your Guests on the Fly!**

**+ 100.00 Chef's Fee**

**NACIONAL 27**

**Latin Taco Bar – Create Your Own**

Chicken, Pork & Grilled Market Vegetables

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

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

**15.00 per Person - 500.00 Minimum + 100.00 Set-Up Fee**



**Served Freshly Baked in a variety of flavors to include...**

**Chocolate Cake, Vanilla Bean Glazed, Candied Maple Bacon, Pistachio Lemon, Cinnamon Crunch & More!**

**2.00/Mini Donuts – 1.25/Donut Holes – 34.95/Dozen Donuts + 50.00 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 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.

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%.