

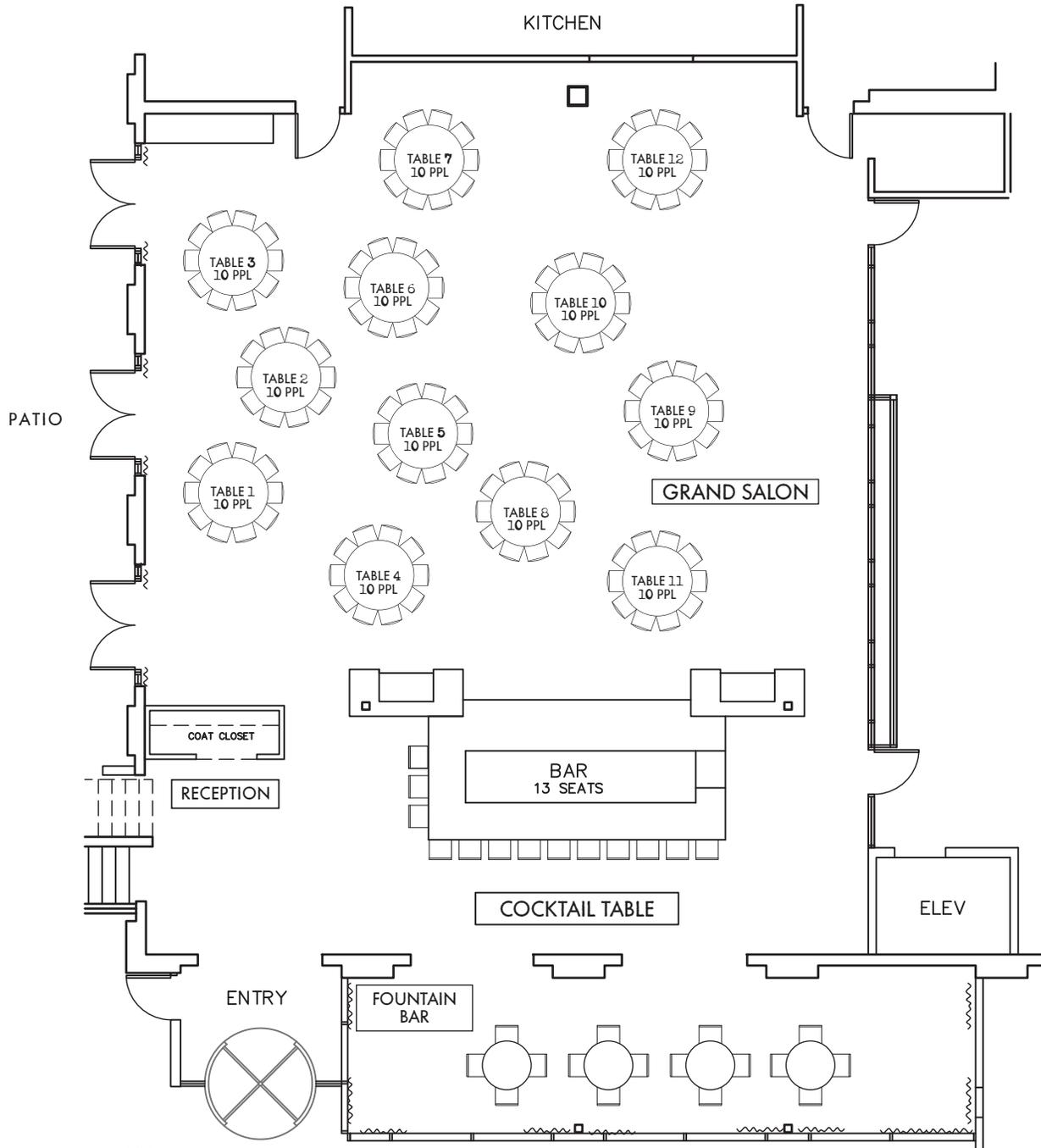
SARANELLO'S[®]
BANQUETS

WEDDING MENUS

SARANELLO'S®

BANQUETS

grand salon



KEY:

- | | |
|---|---|
| 150 - DANCE FLOOR & SEATING IN BAR | 32 - FOUNTAIN BAR |
| 130 - DANCE FLOOR - GRAND SALON ONLY | 250 - COCKTAIL LOUNGE, GRAND SALON, FOUNTAIN BAR |
| 150 - GRAND SALON ONLY - NO DANCE FLOOR | 180 - COCKTAIL - NO LOUNGE JUST GRAND SALON, FOUNTAIN BAR |

SARANELLO'S®

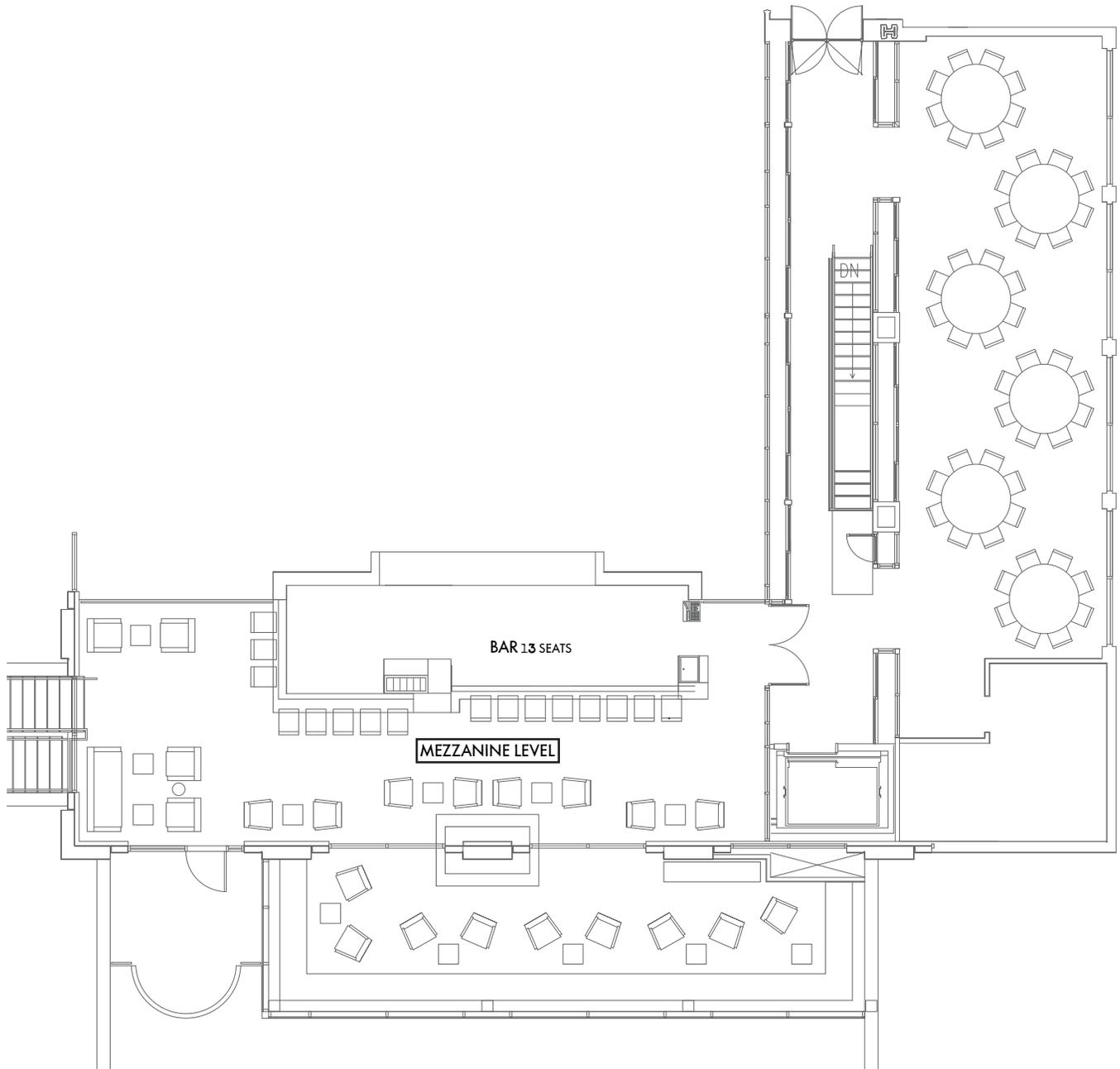
BANQUETS

mezzanine floor plans

GRAND SALON (GROUND LEVEL)

BANQUET LOUNGE

CANDLE ROOM



SARANELLO'S® BANQUETS

weddings

included with all wedding packages:

- TASTING • 4-HOUR PREMIUM BAR • CHAMPAGNE TOAST • WINE SERVICE w/ DINNER
- WHITE/IVORY LINEN • PERSONALIZED MENU CARDS • VOTIVE CANDLES • GOLD CHARGERS
HOUSE CENTERPIECE • DANCE FLOOR
- SUITE FOR THE BRIDE & GROOM IN THE WESTIN CHICAGO NORTH SHORE HOTEL
- BRUNCH FOR TWO AT SARANELLO'S
- LETTUCE ENTERTAIN YOU® FREQUENT DINER POINTS



SARANELLO'S®

BANQUETS

wedding menu pricing

THREE-COURSE MENU - 115 PER PERSON

hors d'oeuvres (passed or chaffered) / first course / 2 main-course options + 1 vegetarian option
1 pasta or vegetable (served family style) / 1 dessert

FOUR-COURSE MENU - 130 PER PERSON

hors d'oeuvres (passed or chaffered) / first course / 2 main-course options + 1 vegetarian option
2 pastas or vegetables (served family style) / sweet table

FOUR-COURSE MENU - 150 PER PERSON

hors d'oeuvres (passed or chaffered) / first course / 2 main-course options + 1 vegetarian option
2 pastas or vegetables (served family style) / sweet table / donut wall / late night station

main course options are preselected by the host and orders are taken during the invitation process.
vegetarian requests and dietary restrictions will be accommodated individually.



SARANELLO'S®

BANQUETS

WEDDING PACKAGE

individually plated dinner

HORS D'OEUVRES

select four

passed, chaffered or chef stations

CHEF'S ANTIPASTI PLATTER

seasonal vegetable platter included at each of your guest tables
w/ shaved imported cheese & marinated/pickled vegetables, house ciabatta
add capicola, salami & prosciutto

PLATED SALAD

HOUSE • CAESAR • TOMATO CAPRESE • PARMESAN KALE • CHOPPED

PLATED ENTRÉE

CHICKEN LIMONE • BAKED CHICKEN PARMESAN

ROAST CHICKEN & PEPPERS • ROAST CHICKEN VESUVIO

PISTACHIO-CRUSTED WHITEFISH • ROASTED ATLANTIC SALMON • SHORT RIBS OF BEEF

SLICED SKIRT STEAK • FILET MIGNON 6 oz. • FILET MEDALLIONS • SEASONAL VEGETABLE RISOTTO**

SIGNATURE HOUSEMADE PASTA & SEASONAL VEGETABLES

PENNE w/ MARINARA SAUCE • SPINACH GNOCCHI • BAKED FUSILLI w/ ASIAGO CREAM SAUCE

GNOCCHI w/ TOMATO-VODKA CREAM SAUCE • NONNA'S MEAT LASAGNA • EGGPLANT PARMESAN*

GARLIC BROCCOLI • SAUTÉED SPINACH • ASPARAGUS • PARMESAN-MASHED POTATOES

gluten-free housemade pappardelle pasta available w/ choice of alfredo, bolognese or pomodoro

PLATED DESSERT

select one

CHOCOLATE MASCARPONE PIE • APPLE CROSTATA • BANANA TIRAMISU

CHOCOLATE TRUFFLE CAKE • CRÈME BRÛLÉE • LEMON COOKIES

SWEET TABLE

CHOCOLATE MASCARPONE PIE • APPLE CROSTATA • BANANA TIRAMISU • CHOCOLATE TRUFFLE CAKE

CRÈME BRÛLÉE • CUPCAKES • CHOCOLATE-DIPPED STRAWBERRIES

LEMON CAKE • CANNOLIS • ITALIAN COOKIES • FRESH FRUIT

LATE NIGHT STATION

select one

SMASH BURGER STATION • B SQUARE PIZZA STATION • DO-RITE DONUTS WALL

SARANELLO'S®

BANQUETS

hors d'oeuvres

SEAFOOD

CRISPY CRAB CAKES
creamy mustard sauce - served warm

CRISPY POTATO CAKE
citrus salmon & chive crème fraîche - served cold

GARLIC-CRUSTED SHRIMP
served warm

SHRIMP DIABLO SKEWERS
served warm

CALIFORNIA MAKI ROLL
alaskan king crab - served cold

SPICY TUNA MAKI ROLL
served cold

SOY-GLAZED TUNA
avocado mousse, wonton crisp - served cold

SHRIMP COCKTAIL SHOOTERS
served cold

GLUTEN FREE / DAIRY FREE / VEGAN

CHICKPEA PURÉE
cucumber slice - served cold

ROASTED BEET
fennel, red wine vinaigrette

MARINATED TOMATO
shallot, basil

VEGETARIAN

ARANCINI
fresh mozzarella, marinara sauce - served warm

DEVILED EGGS
pickled pepper - served cold

TOMATO BRUSCHETTA
fresh basil, balsamic drizzle - served cold

EGGPLANT CAPONATA
garlic crostini - served cold

TOMATO-CAPRESE SKEWER
served cold

MACARONI & CHEESE FRITTERS
served warm

MARGHERITA PIZZETTES
fresh mozzarella, basil - served warm

HERB RICOTTA & PARMESAN TART
served cold

PARMESAN-CRUSTED MUSHROOMS CAPS
spinach - served warm

CRISPY CHEESE RAVIOLI
marinara sauce - served warm

TWICE-BAKED MINIATURE POTATOES
sour cream, cheddar, chives - served warm

SARANELLO'S®

BANQUETS

hors d'oeuvres

(continued)

MEAT

BARBECUE CHICKEN SLIDERS

espresso-barbeque sauce
- served warm

CHICKEN PARMESAN LOLLIPOPS

marinara sauce - served warm

CHICKEN SPIEDINI

salsa verde - served warm

SHORT-RIB SLIDER

giardiniera - served warm

BEEF SPIEDINI

mushroom, peppers,
balsamic drizzle - served warm

TOASTED BEEF RAVIOLI

st. louis style - served warm

LOADED MINIATURE BAKED POTATOES

crispy bacon, cheddar, sour cream,
chives - served warm

600-DAY PROSCIUTTO

melon skewer - served cold

PRIME BEEF MEATBALLS

tomato, parmesan - served warm

PRIME BEEF MEATBALL SLIDERS

mozzarella, marinara - served warm

ITALIAN SAUSAGE PIZZETTES

served warm

ITALIAN SAUSAGE SPIEDINI

roasted peppers & onions - served warm



SARANELLO'S®

BANQUETS

champagne brunch

includes your choice of two glasses of either champagne or mimosas w/ fresh seasonal fruit purées from our mimosa bar & enjoy a variety of delectable stations including:

ANTIPASTI STATION

FRESH SEASONAL FRUIT • HOUSEMADE GRANOLA • ORGANIC YOGURT
CHOPPED SALAD • SMOKED FISH • CITRUS-CURED SALMON & VARIOUS ANTIPASTI

CHAFING STATION

CHEESE & HERB BISCUITS w/ CHICKEN SAUSAGE & GRAVY • BACON & SAUSAGE • SHORT RIB-EGGS BENEDICT
BRUNCH BURGER SLIDERS • BRIOCHE FRENCH TOAST • CHEF'S CHOICE HOUSEMADE PASTA & CHICKEN DISHES

CARVING STATION

MUSTARD-GLAZED TURKEY • PRIME RIB • MASHED POTATOES

BUILD-YOUR-OWN WAFFLE BAR

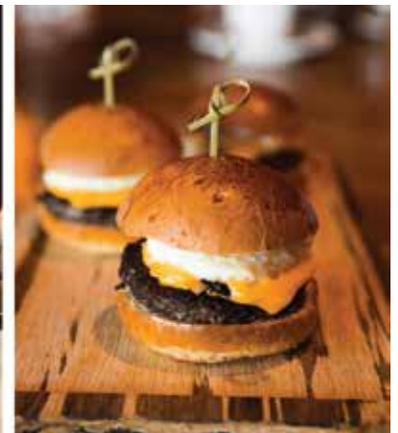
CARAMEL BANANAS • WHIPPED CREAM • BLUEBERRIES • STRAWBERRIES • CHOCOLATE CHIPS

EGG & OMELETTE STATION

EGG WHITES • WHOLE EGGS • EGG BEATERS • EGGS ANY WAY YOU WANT w/ MORE THAN 15 TOPPINGS!

SWEET TABLE

HOUSEMADE ITALIAN COOKIES • ASSORTED COFFEE CAKES • CUPCAKES • RUGALACH • CHOCOLATE MOUSSE
BANANA TIRAMISU • CRÈME BRÛLÉE • CHOCOLATE-DIPPED STRAWBERRIES



39⁹⁵ PER PERSON

SARANELLO'S®

BANQUETS

additional pricing

CEREMONY (500.00)

COAT CHECK (75.00)

FURNITURE REMOVAL (250.00)

AUDIO/VISUAL

PROJECTOR (75.00)

SCREEN (75.00)

MICROPHONE (75.00)

CUSTOM-PRINTED ESCORT CARDS

UNDER 50 GUESTS (75.00)

OVER 50 GUESTS (100.00)

CHAIR COVERING

IVORY CHAIR CUSHION COVERS (+3.00 ea.)

SPECIALITY LINEN

looking for something other than white or black? we are happy to show you our linen sample book & order unique linen to match your theme for you at an additional charge.



SARANELLO'S® BANQUETS

fresh flowers

fresh flowers add a true sense of style & color to the dining table.

we work w/ a talented young artisan, colleen o'neil.

she will take your thoughts, budget & vision for fresh flowers

and make them come together beautifully.

the offerings below are just a small look into the types of arrangements colleen can do for you. your catering sales manager can help coordinate it all.



HYDRANGAS & ROSES w/ BERRY ACCENTS
perfect for table centerpieces 110.00



A SIMPLE COLORFUL ARRANGEMENT
for smaller tables 90.00



CLASSIC ORCHID TOWER
wonderful for buffets 95.00



CALLA LILIES COMES IN SO MANY COLORS
great for a chef's station 95.00



SIMPLICITY IN ROSES
so many colors to choose from 105.00



HYDRANGEAS
standing tall - a true knockout! 115.00

SARANELLO'S[®]

BANQUETS

saranello's policies

- **décor & vendor set up can be scheduled in advanced based on room availability**
- **all event-related items are to be picked up one hour after event concludes, unless prior arrangements have been made with the event coordinators. any items left behind will incur a \$250 storage fee per day.**

ADDITIONAL INFORMATION

GRAND SALON

our grand salon banquet space can accommodate 150 guests seated (120 w/ entertainment & dance floor), access to two full-size bars & patio (weather permitting).

CEREMONY

saranello's can accommodate your ceremony in the grand salon or candle room for a 500.00 fee.

MENUS

executive chef mychael bonner has created a wide variety of menu items, however, any specialty items & dietary restrictions can be accommodated. menu selections are due two weeks prior to your event date to guarantee menu selections are available.

GUARANTEES

guaranteed guests counts are due three days prior to your event. if guaranteed count is not given, estimated count from signed contract will be charged. final charges will depend on guaranteed guest count or the actual attendance day of the event, whichever is greater.

PAYMENT SCHEDULE

a signed contract & minimum deposit is required to secure your event. an additional payment of 50% of estimated balance is required at least 60 days prior to your event. all deposits are non-refundable.

ADDITIONAL CHARGES

not included in the food & beverage minimum, is an 11% tax rate, a 3% event planner fee, & final gratuity for the event. gratuity may be selected prior to the event & adjusted in the client's discretion upon conclusion or selected upon conclusion.

LETTUCE ENTERTAIN YOU[®] FREQUENT DINER POINTS & GIFT CERTIFICATES

in order to receive lettuce entertain you[®] frequent diner points for parties, the following criteria must be met:

- (1) the party must be paid in full prior to any distribution of award points.
- (2) frequent diner points will be awarded for food & beverage only.
- (3) the name of the person receiving frequent diner points must appear on the form of payment.
- (4) silver 3-star & gold 4-star bonus points do not apply to private parties.

no other discounts or promotions can be used in conjunction w/ frequent diner points.

frequent diner reward dollars are not valid for payments toward contracted private parties & group events.

lettuce entertain you[®] gift cards will be accepted for payments of events up to \$1,000. gift cards cannot be used towards deposits but for final payments only. holiday bonus certificates will not be accepted. payments made w/ gift certificates are not eligible for frequent diner points.