

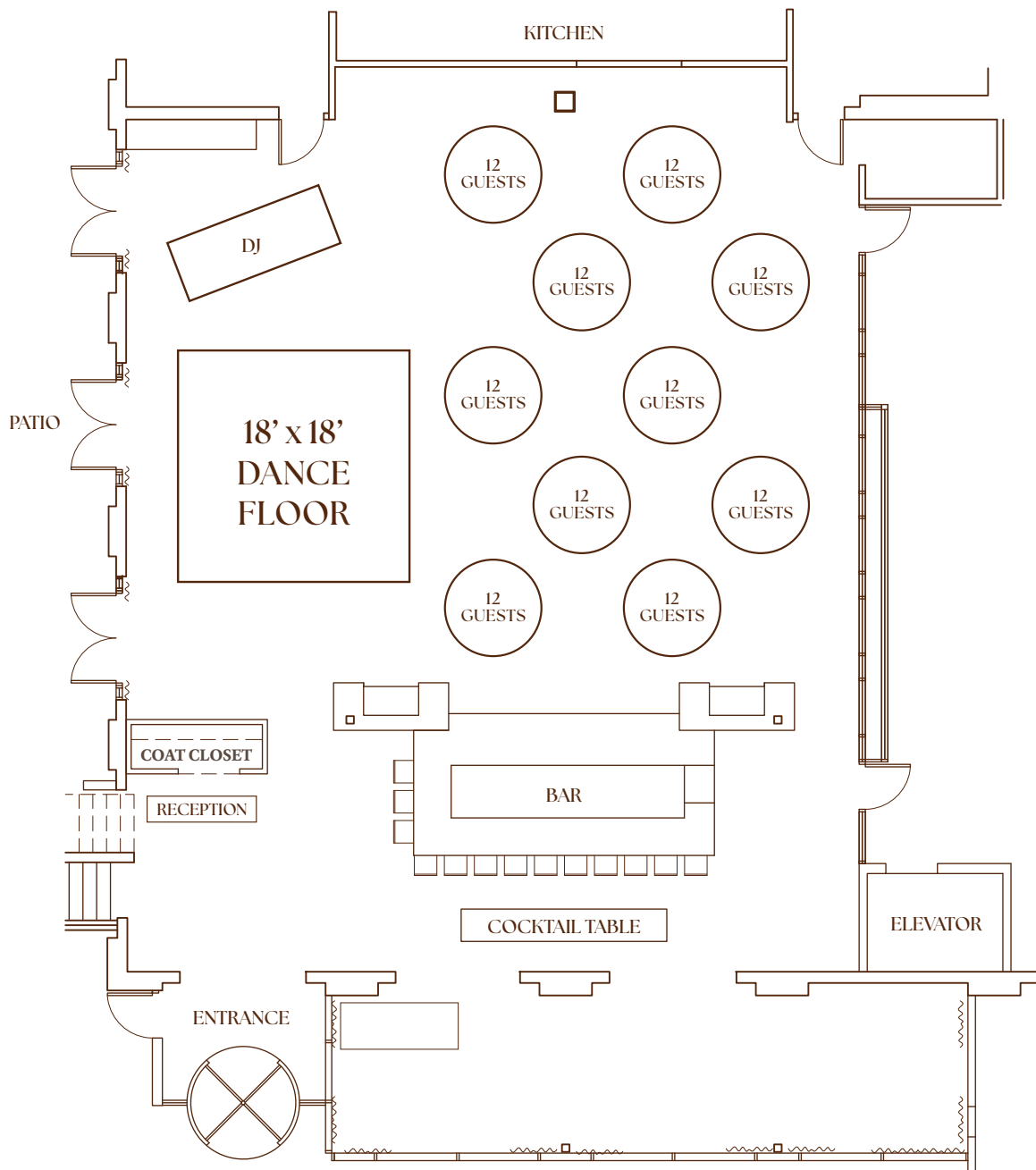


SARANELLO'S®
BANQUETS

WEDDINGS



GRAND SALON



WITH DANCE FLOOR: 120 SEATED
WITHOUT DANCE FLOOR: 150 SEATED

Includes 72" round tables that seat up to 12 guests, 18'x18' dance floor
and a hightop to display your wedding cake.

(Sweetheart table option available)



WEDDINGS

included with all packages

Pre-Wedding Tasting
4-Hour Premium Bar, Champagne Toast & Wine Service with Dinner
Ivory or Black Linen
Gold Chargers & Personalized Menu Cards
Votive Candles & House Topiary Centerpiece
Dance Floor
Suite for the couple in The Westin Chicago North Shore Hotel
Brunch for Two at Saranello's
Lettuce Entertain You® Frequent Diner Points



PACKAGES

THREE-COURSE MENU

130 PER PERSON

4 Passed hors d'oeuvres
First Course
2 Main-Course Options + 1 Vegetarian Option
1 Pasta or Vegetable (served family-style)
1 Dessert

FOUR-COURSE MENU

145 PER PERSON

4 Passed hors d'oeuvres
First Course
2 Main Course Options + 1 Vegetarian Option
2 Pastas or Vegetables (served family-style)
Sweets Table



PREMIUM FOUR-COURSE MENU

165 PER PERSON

4 Passed hors d'oeuvres
First Course
2 Main Course Options + 1 Vegetarian Option
2 Pastas or Vegetables (served family-style)
Sweets Table
Do-Rite Donuts® Wall
Late Night Station

Main course options are preselected by the host and orders are taken during the event.

PLATED DINNER

HORS D'OEUVRES

select four to be passed

SALAD

ITALIAN HOUSE • TOMATO CAPRESE • CAESAR • CHOPPED

ENTRÉE

CHICKEN LIMONE • CHICKEN MARSALA • CHICKEN PARMESAN • CHICKEN MILANESE
ROASTED ATLANTIC SALMON • PISTACHIO-CRUSTED WHITEFISH • FILET MIGNON
BRAISED BEEF SHORT RIB • VEGETABLE RISOTTO • EGGPLANT PARMESAN

PASTAS & VEGETABLES

PENNE WITH MARINARA • FUSILLI WITH ASIAGO CREAM • RIGATONI ALLA VODKA
PESTO FUSILLI • CAVATELLI WITH MUSHROOMS & PARMESAN CREAM
RIGATONI WITH MEAT RAGÙ • GARLIC BROCCOLI • ASPARAGUS
PARMESAN-MASHED POTATOES • ROASTED BRUSSELS SPROUTS

Gluten-Free Pasta Available

DESSERT

CHOCOLATE MASCARPONE PIE • APPLE CROSTATA • BANANA TIRAMISU
CHOCOLATE TRUFFLE CAKE • CRÈME BRÛLÉE • LEMON COOKIES

SWEETS TABLE

select six

CHOCOLATE MASCARPONE PIE • APPLE CROSTATA • BANANA TIRAMISU CUPS
CHOCOLATE TRUFFLE CAKE • CRÈME BRÛLÉE • LEMON COOKIES • CUPCAKES
CHOCOLATE-COVERED STRAWBERRIES • CANNOLIS • LEMON CAKE
ASSORTED COOKIES • FRESH FRUIT

LATE NIGHT STATION

select one

SLIDER STATION • PIZZA STATION • DO-RITE DONUTS® WALL



HORS D'OEUVRES

VEGETARIAN

ARANCINI

fresh mozzarella, marinara sauce, *served warm*

DEVILED EGGS

pickled pepper, *served cold*

TOMATO BRUSCHETTA

fresh basil, balsamic drizzle, *served warm*

TOMATO-CAPRESE SKEWER

served cold

MACARONI & CHEESE FRITTER

served warm

MARGHERITA PIZZETTES

fresh mozzarella, basil, *served cold*

PARMESAN-CRUSTED MUSHROOM CAPS

spinach, *served warm*

CRISPY CHEESE RAVIOLI

marinara sauce, *served warm*

TWICE-BAKED MINI POTATOES

sour cream, cheddar, chives, *served warm*

ZUCCHINI FRIES

garlic-parmesan aioli, *served warm*

SEAFOOD

CRISPY CRAB CAKES

creamy mustard sauce, *served warm*

CRISPY POTATO CAKE

cold smoked salmon & chive crème fraîche,
served cold

GARLIC-CRUSTED SHRIMP

served warm

SHRIMP DIABLO SKEWERS

served warm

TUNA TARTARE

avocado mousse, wonton crisp, *served cold*

SHRIMP COCKTAIL SHOOTERS

served cold

MEAT

BARBECUE CHICKEN SLIDER

barbecue sauce, pickle, *served warm*

CHICKEN PARMESAN LOLLIPOP

marinara sauce, *served warm*

CHICKEN SKEWER

salsa verde, *served warm*

SHORT RIB SLIDER

giardiniera, *served warm*

SPICY CHICKEN SLIDER

crispy chicken, spicy aioli, pickle,
served warm

BACON-WRAPPED DATES

balsamic drizzle, *served warm*

PRIME BEEF MEATBALLS

marinara, parmesan, *served warm*

PRIME BEEF MEATBALL SLIDERS

mozzarella, marinara, *served warm*

ITALIAN SAUSAGE PIZZETTES

served warm

ITALIAN SAUSAGE SKEWER

roasted peppers & onions, *served warm*

GLUTEN & DAIRY FREE

CHICKPEA PURÉE

cucumber slice, *served cold*

ROASTED BEETS

fennel, red wine vinaigrette,
served cold



SARANELLO'S POLICIES

DECOR & SETUP

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.

GRAND SALON

Our Grand Salon banquet space can accommodate 150 guests seated (120 with 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 \$1,000 fee. For all Wedding events, a \$500 service charge will be applied to the final bill to account for the additional coordination, staffing, and operational requirements associated with these types of events.

MENUS

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 FREQUENT DINER POINTS & GIFT CERTIFICATES

In order to receive Lettuce Entertain You® Frequent Diner Points for parties, the following criteria must be met. 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. (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.