

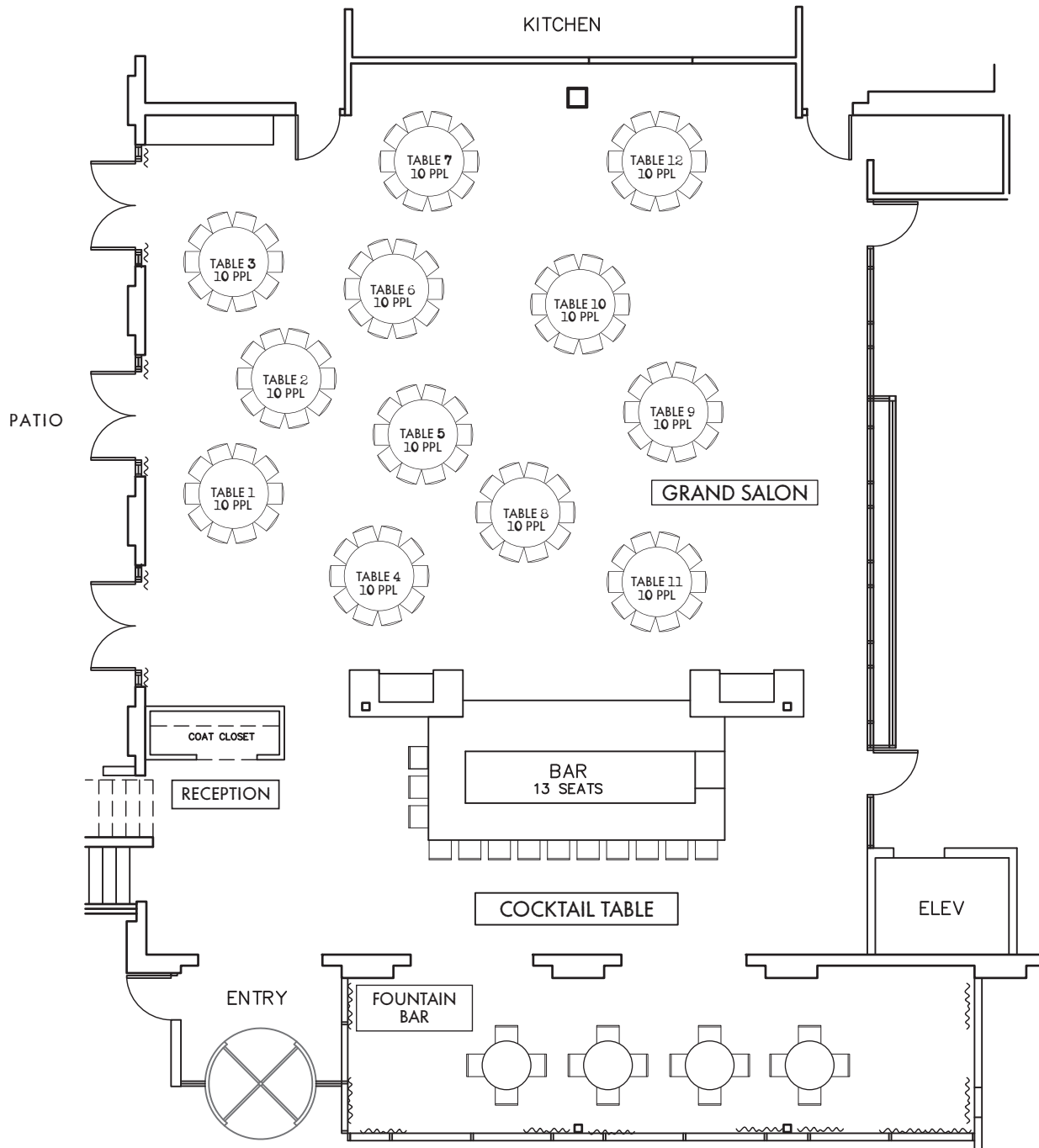
SARANELLO'S[®] **BANQUETS**

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®

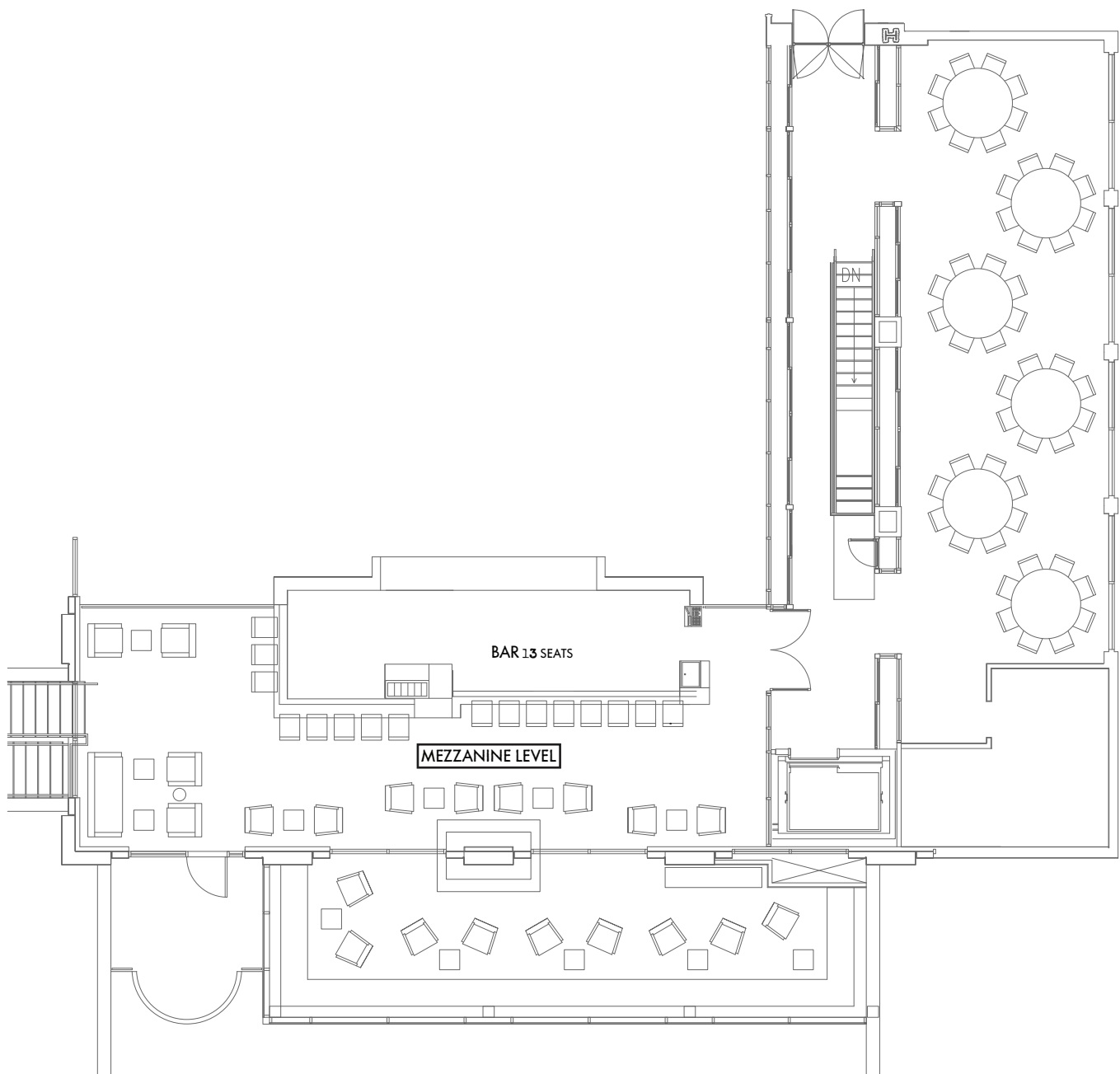
BANQUETS

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.



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 • CHOPPED

PLATED ENTRÉE

CHICKEN LIMONE • PISTACHIO-CRUSTED WHITEFISH • ROAST CHICKEN & PEPPERS
BAKED CHICKEN PARMESAN • ROAST CHICKEN VESUVIO • ROASTED ATLANTIC SALMON • FILET MIGNON 6 oz.
SHORT RIBS OF BEEF • FILET MEDALLIONS • SEASONAL VEGETABLE RISOTTO**

SIGNATURE HOUSEMADE PASTA & SEASONAL VEGETABLES

PENNE w/ MARINARA SAUCE • BAKED FUSILLI w/ ASIAGO CREAM SAUCE
GNOCCHI w/ TOMATO-VODKA CREAM SAUCE • CAVATELLI - mushroom, parmesan cream sauce, arugula
RIGATONI w/ SPECIAL HOUSE RAGÙ • NONNA'S MEAT LASAGNA
EGGPLANT PARMESAN* • GARLIC BROCCOLINI • ASPARAGUS • PARMESAN-MASHED POTATOES
CACIO E PEPE FRIES • ROASTED BRUSSELS SPROUTS
gluten-free housemade 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 CUPS • CRÈME BRÛLÉE
CHOCOLATE TRUFFLE CAKE • CUPCAKES • CHOCOLATE-DIPPED STRAWBERRIES • LEMON CAKE
CANNOLIS • ASSORTED COOKIES • FRESH FRUIT

LATE NIGHT STATION

select one

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

SARANELLO'S®

BANQUETS

hors d'oeuvres

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

GLUTEN FREE / DAIRY FREE / VEGAN

CHICKPEA PURÉE
cucumber slice
served cold

ROASTED BEET
fennel, red wine vinaigrette

VEGETARIAN

ARANCINI
fresh mozzarella, marinara sauce - served warm

DEVILED EGGS
pickled pepper - served cold

TOMATO BRUSCHETTA
fresh basil, balsamic drizzle - 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

SHORT RIB ARANCINI

braised short rib, marinara
served warm

BARBECUE CHICKEN SLIDERS

espresso-barbeque sauce
served warm

CHICKEN PARMESAN LOLLIPOPS

marinara sauce - served warm

CHICKEN SKEWERS

salsa verde - served warm

SHORT-RIB SLIDER

giardiniera - served warm

TOASTED BEEF RAVIOLI

st. louis style - served warm

LOADED MINIATURE BAKED POTATOES

crispy bacon, cheddar, sour cream, chives
served warm

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

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.