

Salvatore's

Thank you for choosing Salvatore's Ristorante to host this very special event! We are delighted to help you personalize your wedding to create the perfect day you have always dreamt of.

With a mix of our event coordinators creativity, expertise and passion for culinary excellence, we strive to deliver you with an evening you will never forget. You and your guests will receive outstanding service matched with exceptional Italian cuisine.

At Salvatore's, we want you to be a guest at your own special event! From start to finish we will orchestrate a magnificent party for you! We look forward to creating an unforgettable experience with you!

Creating happily ever afters...



Wedding Package

Starting at \$110

Five-Hour Premium Bar to include unlimited Wine Service with dinner

Four Butler-Passed Hors D'oeuvres

Champagne Toast for everyone

Three Course Plated Dinner inclusive of Salad, Entree, and Dessert

Coffee and Tea

Complimentary dance floor

Votive Candles for ambiance

Table Numbers

Premium Bar Includes

Red/White Wines

Champagne

Kettle One/Flavored

Tito's

Smirnoff/Flavored

Beefeaters Gin

Tanqueray Gin

Hendricks

Jim Beam

George Dickel

Jack Daniels

Crown Royal

Bulleit

Buffalo Trace

Evan Williams

JW Red Label

Dewar's White Label

Southern Comfort

Seagram's 7

Captain Morgan

Bacardi

Espolon Tequila

Bud Light

Budweiser

Miller Lite

Heineken

Peroni

Revolution

Rotating Locals

Family Style Wedding Package

Starting at \$110

Five-Hour Premium Bar to include unlimited Wine Service with dinner

Four Butler-Passed Hors D'oeuvres

Champagne Toast for Everyone

Three Course Dinner, Salad, two Pastas, one Meat, Chef selected Vegetables and Dessert

Coffee and Tea

Complimentary dance floor

Votive Candles for ambiance

Table Numbers

Premium Bar Includes

Red/White Wines	Jim Beam	JW Red Label	Bud Light
Champagne	George Dickel	Dewar's White Label	Budweiser
Kettle One/Flavored	Jack Daniels	Southern Comfort	Miller Lite
Tito's	Crown Royal	Seagram's 7	Heineken
Smirnoff/Flavored	Bulleit	Captain Morgan	Peroni
Beefeaters Gin	Buffalo Trace	Bacardi	Revolution
Tanqueray Gin	Evan Williams	Espolon Tequila	Rotating Locals
Hendricks			

Hors D'oeuvres

Chilled

Caprese pops

Roasted peperonata, whipped goat cheese on a toasted crostini

Ricotta crostini topped with butternut squash and sage

Traditional Italian bruschetta on a toasted crostini

Smoked salmon on a potato pancake with cream fraiche and chives

Prosciutto crostini topped with a fennel slaw

Spicy shrimp and guacamole bites

Hot

Raspberry compote tartlet filled with triple cream brie

Lemon parmesan risotto cake topped with a sun-dried tomato aioli

Calamari fritti

Parmesan crusted meatballs over marinara

Wild mushroom, leek and goat cheese tartlet

Roasted pepper, leeks, and fontinella phyllo crisp

Panko crusted shrimp topped with a chive aioli

Mushroom caps stuffed with a three cheese spinach

Mini crab cakes with a mustard dijonaise

Prosciutto and boursin phyllo cup

Jumbo shrimp with horseradish cocktail shot \$5.00 additional per piece*

Menu Selection

Salad

Mixed greens with red cabbage, shredded carrots tossed in an Italian vinaigrette

Classic Caesar with toasted croutons and parmesan

Entrees

Chicken Sylviano*

Breast of chicken with roasted red peppers, mushrooms in a marsala wine sauce

Chicken Veneziana*

Roasted breast of chicken in a lemon white wine sauce with capers and fresh basil

Chicken Vesuvio*

Breast of chicken with spring peas in a roasted garlic white wine sauce

Tortellini Casalinga

Parma Prosciutto, pine nuts, peas, onions and mushrooms in a savory cream sauce

Farfalle Alla Vodka

Bowtie pasta in a roasted plum tomato vodka cream sauce

Rotini Carolina

Pasta with fresh baby spinach, red peppers, pine nuts, roasted garlic and parmesan

Penne Ricotta

Penne with homemade ricotta, fresh spinach and herbs in a savory cream sauce

Additional Entrees

Salmon \$20.00 additional*

Baked Norwegian Salmon fillet with a fresh lemon dill cream sauce

Salmon \$20.00 additional*

Roasted Salmon fillet in a lemon white wine sauce with capers and fresh basil

Filet Mignon \$30.00 additional*

Center cut filet mignon with a shallot mushroom red wine reduction

Veal Marsala \$20.00 additional*

Veal scaloppini with a mushroom marsala wine sauce

Veal Limone \$20.00 additional*

Veal scaloppini in a white wine lemon butter sauce

*served with roasted baby red potatoes and sautéed seasonal vegetables

Sweets, Treats & More...

Dessert

Coffee & Tea

Wedding Cake

Tiramisu

Lemon Sorbet

Seasonal Fruit & Fruit Berries

Sweets Table

Mini assorted tarts, pastries, pies, gourmet cookies, cheesecakes, cupcakes, brownie bars, and cakes

Mini Bites

Sliders with cheddar cheese, pickles and dijonnaise

Grilled cheese sandwiches

Buffalo chicken sandwiches with blue cheese and diced red onion

Homemade Pizza Bread

More...

Pasta Course

Farfalle Alla Vodka

Bowtie pasta in a roasted plum tomato vodka cream sauce

Rotini Carolina

Pasta with fresh baby spinach, red peppers, pine nuts, roasted garlic and parmesan

Penne Ricotta

Penne with homemade ricotta, fresh spinach and herbs in a savory cream sauce

Soup Course

Minestrone sprinkled with parmesan

Cream of wild mushroom

Butternut Squash

Tomato Bisque

Seasonal Salad

Signature Drink

Information & Policies

Deposits A deposit is required to reserve and confirm the date of your event. We accept deposits in check form only. All deposits are non-refundable. A credit card number must be left on file.

Menu Choices If you are choosing a plated menu, you may offer your guests up to three entrees. All final entree counts are due ten days prior to your event.

Minimums Food and beverage minimums are applied to all weddings and events at Salvatore's depending on day, date and time of event.

Service Charge & Sales Tax 22% gratuity/service fee will be added to all food and beverage sales, 3% management fee. 11.75% current sales tax will be added to all food and beverage sales.

Venue Fee: A non-taxable \$1,500 venue fee is applied to all weddings and events depending on day, date and time of event. This includes chairs, china, silverware & tables.

Ceremony Fee Salvatore's hosts ceremonies on-site with your reception. There is a \$700.00 fee for this service.

Valet Parking There is a flat \$300 valet service fee and a per car charge.

Bartender Fee There is a flat \$300 fee for all of the bartenders for your event.

Linen Fee Starting at \$4 per person.

Coat Check Can be scheduled for your event, total fee based on your final guest count.

Children (ages 12 and under)/Teenagers (13-20) A children's menu is offered for \$30.00 per child. Teenagers are offered adult meals for \$60.00 per person.

Vendor Meals Meals for vendors are offered for \$40.00 per person.

Audio/Visual Equipment A projector and screen is available for a rental fee. You are responsible for bringing a device to connect.

Final Payment & Guarantee Final payment is due 10 days prior to your event in a cashier's check, ACH transfer and/or Zelle. There is a 4% surcharge for all other forms of credit card payments. Final charges will be based on your guaranteed guest count ten days prior to your event. The host will be billed per this confirmed count, or the actual number of guests attending, whichever is greater. Any balance the night of the event will be charged to the credit card on file.

Event Scheduling Afternoon events must end by 4:00 pm. Evening events must end by 12:00 am, unless otherwise noted.

Menu Pricing all pricing is subject to change due to fluctuations in market prices.

Directions & Parking

Much of the charm of Salvatore's Restaurant is derived from its idyllic location, a beautiful tree-line street in one of Chicago's most historic neighborhoods, Lincoln Park. As the seasons change, so does the setting, lush and green during the spring and summer months, awash in the glorious colors of changing leaves during fall, and covered in a blanket of pristine snow in winter months. Salvatore's Restaurant is only minutes away from the heart of Chicago's business and shopping district and is easily reached from major highways.

From Kennedy Expressway - Exit at Fullerton Avenue, proceed East until you reach the first stop sign past the intersection of Lincoln, Halsted and Fullerton. This street is Orchard Street (one way street), turn left. Next turn right on Arlington Street (one way street). Proceed to 525 W. Arlington.

From Lake Shore Drive - Exit at Fullerton Avenue, head West. Turn right on Clark Street. Turn Left on W. Deming Place (one way street). Turn left on N. Geneva Ter. (one way street). Turn left on Arlington Street (one way street). Proceed to 525 W. Arlington Place.



Parking at Salvatore's

As with many historic neighborhoods, Lincoln Park has special parking restrictions & guidelines. Salvatore's has made special arrangements for all of your guests' cars

Valet Parking – Salvatore's Restaurant offers valet parking for day and night events.

Public Parking – There are several enclosed, public parking lots that can easily accommodate cars for any size event within walking distance.

