

# SPIAGGIA

## WEDDINGS

980 N. MICHIGAN AVE - CHICAGO, IL - 60611



# WEDDING PACKAGES

## SILVER WEDDING PACKAGE – 95.00

Three-course dinner menu – antipasti, and entree prepared by our four-star culinary team  
Custom designed wedding cake  
Three-hour gold package open bar, plus wine service with dinner  
Personalized menus for each guest  
Complimentary use of in-house linens and chairs  
Event manager to assist with planning details - vendor recommendation and coordination  
Day of assistance including but not limited to - set up, ceremony processional, program, place cards, favors & menus

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## GOLD WEDDING PACKAGE – 150.00

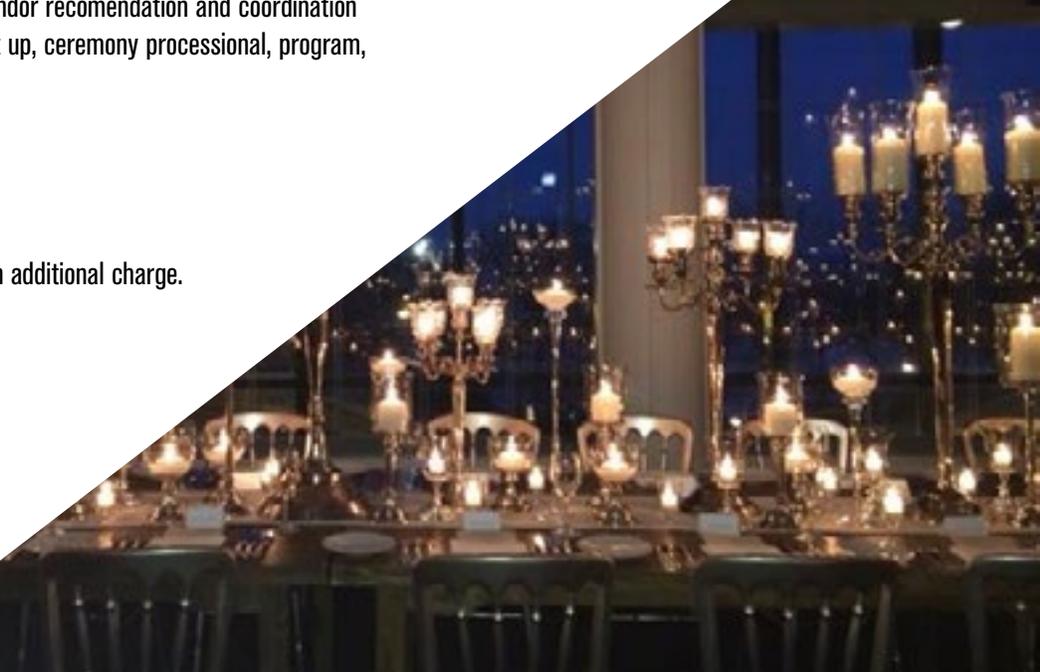
Four passed selections during cocktail hour  
Four-course dinner menu – antipasti, pasta, and entree prepared by our four-star culinary team  
Custom designed wedding cake  
Four-hour gold package open bar, plus sparkling wine toast and wine service with dinner  
Personalized menus for each guest  
Complimentary use of in-house linens and chairs  
Event manager to assist with planning details - vendor recommendation and coordination  
Day of assistance including but not limited to - set up, ceremony processional, program, place cards, favors & menus

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## PLATINUM WEDDING PACKAGE – 190.00

Six passed selections during cocktail hour  
Four-course dinner menu – antipasti, pasta, entree, and dessert prepared by our four-star culinary team  
Custom designed wedding cake with wedding cookies or gelati or sorbetti  
Five-hour platinum package open bar, plus sparkling wine toast and wine service with dinner  
Personalized menus for each guest  
Complimentary dinner on your one year anniversary at Spiaggia  
Event manager to assist with planning details - vendor recommendation and coordination  
Day of assistance including but not limited to - set up, ceremony processional, program, place cards, favors & menus

\*Upgraded linens available with any package for an additional charge.



## PASSED SELECTIONS

Choice of four included in the Gold package price  
(additional passed selections are 5.00 per person)  
\*1.00 supplement

**BURRATA** seasonal fruit, whipped honey vinaigrette, pistachio

**GRANCHIO** spicy king crab salad, mint, crostino

**FINOCCHIO** fennel apple jam, whipped ricotta, crostino

**POLPETTE** mini pork meatballs, tomato sauce, polenta, basil

**MAIALE** slow roasted pork belly, Controne, honey

**GNOCCO FRITTO** prosciutto, Parmesan fonduta, essenza balsamic

**BEET** goat cheese, fennel, hazelnuts

**POLENTA FRITTA** polenta, gorgonzola dolce, honey, controne

\***BEEF SHANK** braised beef shank, caramelized onions, pickled shallot

**MUSHROOM CROQUETTE** potatoes, mushrooms, Parmesan fonduta, thyme

**TRUFFLE ARANCINI** black truffle, Parmigiano Reggiano

**CAPRESE ARANCINI** tomato sauce, mozzarella, Parmigiano Reggiano

\***KAMPACHI** cucumbers, pickled shallots, Calabrian pepper oil

\***SKUNA BAY SALMON** mascarpone, radish, dill, caperberries

\***VIKING SCALLOPS** calabrian pepper, basil, orange, kohlrabi



# RECEPTION ENHANCEMENTS

## FORMAGGI

STANDARD: Chef selection of 3 18.00 per person

UPGRADED: Chef selection of 5 34.00 per person

accompanied by: toasted house bread and a selection of Miele Thun honeys

## SALUMI

STANDARD: Chef selection of 3 32.00 per person

UPGRADED: Chef selection of 5 40.00 per person

accompanied by: toasted house bread, pickles, jam and mustard

add a chef action station: 150.00

## VERDURE

STANDARD: celery, carrots, cucumbers, peppers, broccoli, cauliflower, wax beans 15.00 per person

UPGRADED: asparagus, snap peas, zucchini, squash, spring onions, ramps, baby lettuce\*\* 20.00 per person

\*\*based on seasonal availability

accompanied by: romesco sauce, bagna cauda, salsa verde

## FRUTTI DI MARE

STANDARD: oysters, shrimp, crudo assortment (kampachi, scallop, salmon) 32.00 per person

UPGRADED: jumbo king crab legs, lobster, live scallop, clams, prawns, mussels 65.00 per person

accompanied by: mignonette, Italian cocktail sauce, lemon vinaigrette, lemon wedges

add a chef action station: 150.00

add caviar: mp



# ANTIPASTI

\*Menus are customizable - please inquire with a Sales Manager for details and pricing\*

## CAVOLFIORE

creamy cauliflower soup, onion, thyme, Calabrian chili oil, goat cheese

## RUCOLA

baby arugula, apples, ricotta salata, walnuts, 8-year aged balsamic

## BIETOLE

whipped goat cheese, fennel, hazelnuts, mache

## CAPRESE (SEASONAL)

tomato, stracciatella, Italian basil, pesto

## CRUDO

Kampachi, cucumbers, chili oil, pickled shallot, chervil

## B & B SALAD

raw broccoli and shaved Brussels sprout salad, sliced apples, balsamic hydrated raisins, toasted walnuts, ricotta salata, basil vinaigrette

## KALE SALAD

shaved kale, treviso, charred pear vinaigrette, marcona almonds, gorgonzola, tarragon, lemon zest

## TARTARE (SUPPLEMENT 10)

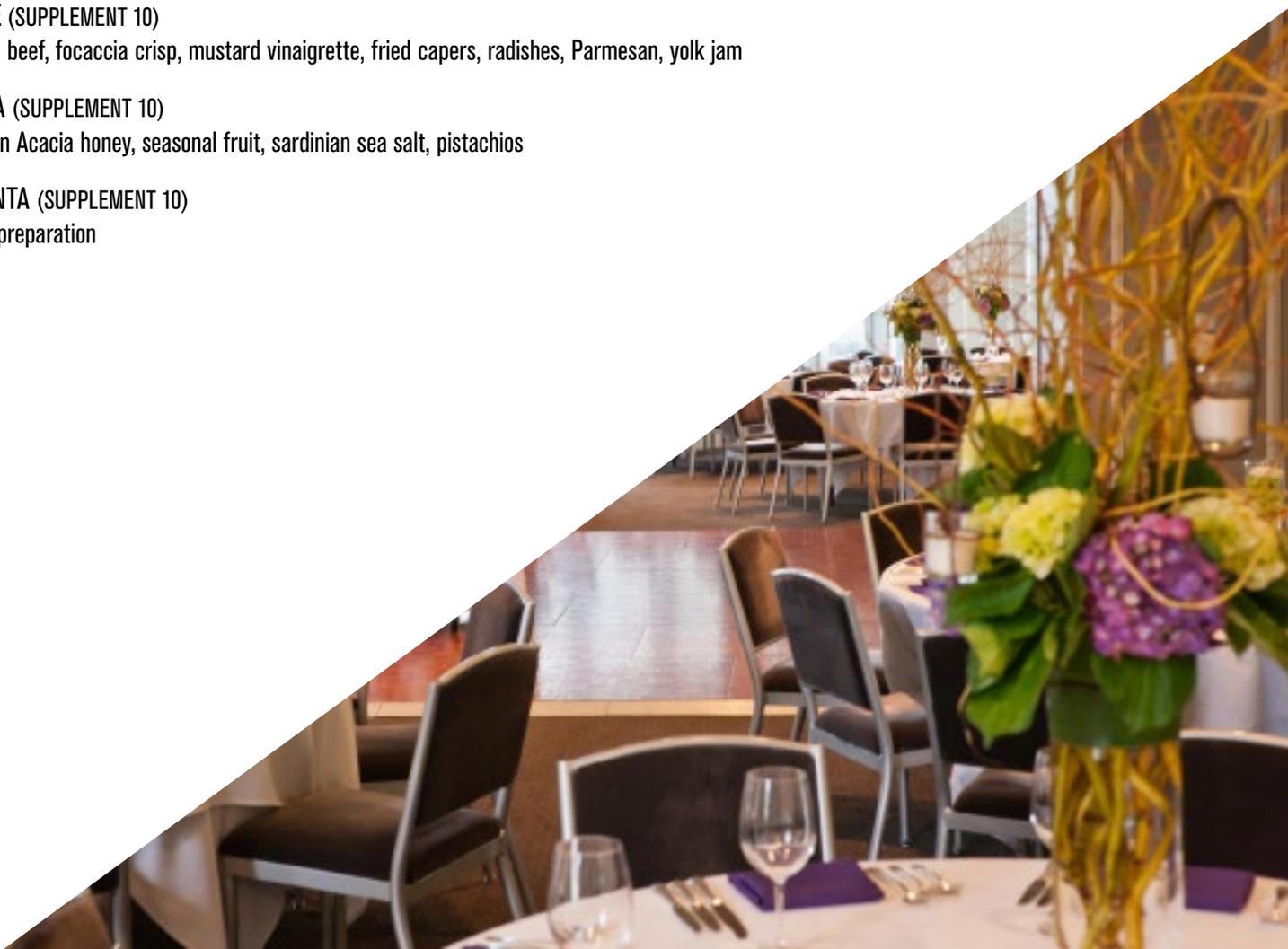
raw diced beef, focaccia crisp, mustard vinaigrette, fried capers, radishes, Parmesan, yolk jam

## BURRATA (SUPPLEMENT 10)

Miele Thun Acacia honey, seasonal fruit, sardinian sea salt, pistachios

## CAPESENTA (SUPPLEMENT 10)

seasonal preparation



# PASTE

## GNOCCHI DI CINGHIALE

hand rolled potato gnocchi, wild boar ragu, San Marzano tomato, Parmigiano Reggiano

## GEMELLI

crispy artichoke, garlic, lemon breadcrumbs, goat cheese

## RAVIOLI (SUBJECT TO SEASONAL AVAILABILITY)

seasonal preparation (ricotta filled)

## RIGATONI

San Marzano tomato, onions, guanciale, pecorino Romano, garlic, calabrian pepper

## ORECCHIETTE

braised rabbit ragu, toasted walnut, shaved carrot salad, Parmesan

## PACCHERI

spicy pork ragu, milk, Parmesan, parsley

## VEGETARIAN RISOTTO (SUPPLEMENT 5)

organic Acquerello rice, Parmesan stock, roasted mushrooms, crispy leeks, Parmigiano Reggiano

## GNOCCHI DI RICOTTA (SUPPLEMENT 15)

hand rolled potato gnocchi, ricotta, Savini black truffle, Parmesan

## LOBSTER RISOTTO (SUPPLEMENT 20)

organic Acquerello rice, butter poached lobster, Controne, mascarpone, fennel, radish parsley

## RISOTTO ALLA MILANESE (SUPPLEMENT 20)

organic Acquerello rice, saffron broth, braised short rib, Parmesan



## SECONDI

### CARNE

**TAGLIATA DI MANZO:** strip steak, potato puree, seasonal vegetables, pickled shallots, essenza balsamic and watercress

**COSTOLETTE:** braised short rib, creamy polenta, seasonal vegetables

**POLLO:** marinated chicken, roasted carrots, demi glaze

**ANATRA:** seared duck breast, Brussels sprouts & potatoe hash, chives, demi glaze (supplement 20)

**MAIALE:** Berkshire pork chop, polenta, charred rapini, apple mostarda, fennel pollen

**FILLETTO DI MANZO:** prime filet, Parmesan fonduta, seasonal vegetables, truffle hollandaise (supplement 20)

**COSTATA:** Ribeye, truffle hollandaise (supplement 20)

**AGNELLO:** double bone-in lamb chop, roasted carrots, lentils, pecorino Romano (supplement 25)

### PESCE

**BRANZINO:** Mediterranean sea bass, caponata, crispy onions

**SALMONE:** Faroe Island salmon, seasonal vegetables, orange, piccata sauce

**CAPESENTA:** seasonal preparation (supplement 10)

**\*SEASONAL CATCH - MARKET PRICE & BASED ON AVAILABILITY\***

### \*SHAVED TRUFFLES\*

**\*MARKET PRICE & BASED ON AVAILABILITY\***

## DOLCI

### CUSTOM DESIGNED WEDDING CAKE

(Silver, Gold and Platinum Packages)

\*Please consult with Spiaggia sales manager on cake parameters

### HOUSE MADE GELATO AND SORBET - CHEF'S CHOICE

(Platinum Package)

Enhance your wedding with family style platters of our house made gelato and sorbet

Supplemental charges apply

### SPIAGGIA BISCOTTI & ITALIAN WEDDING COOKIES

See your guests off with almond-pine nut biscotti or Italian wedding cookies

Supplemental charges apply



# BEVERAGES

Open bar and two hours of Spiaggia house wine with dinner - ask us about our upgraded house wines

Freshly brewed coffee and hot tea

## ORO (GOLD) BAR

Absolut Vodka

Bombay Gin

Jack Daniel's Whiskey

Johnny Walker Red Scotch

Bacardi Supreme

Crown Royal Canadian Whiskey

Hennessy V.S Cognac

4 hours included in Gold package

\*5th hour is 10.00 per person

\*6th hour is 8.00 per person

## PLATINO (PLATINUM) BAR

Grey Goose Vodka

Ketel One

Johnny Walker Black Scotch

Bombay Sapphire Gin

Maker's Mark Bourbon

Myer's Rum

Crown Royal Reserve

Hennessy V.S.O.P Cognac

Wansas blanco

5 hours included in Platinum package

\*6th hour is 12.00 per person

## CORDIAL BAR

Baileys Irish Cream

Limoncello Di Capri

Inga Sambucca

Kahlua Coffee Liqueur

Grand Marnier

Frangelico

Montenegro Amaro

Inga Moscato Grappa

\*The Cordial Cart will be served after dinner

unless otherwise noted by the client

Additional 10.00 per person

## INCLUDED IN ALL BAR PACKAGES

Heineken

Amstel Light

Pilsner Urquell

Moretti La Rossa

Peroni Italian Lager

Buckler Non-Alcoholic

Spiaggia House Red and White Wines

Tiefenbrunner, Pinot Grigio, Alto Adige, Italy 2015

Tenuta di Sticciano 'Casa la Fornace,' Chianti, Toscana 2012

Assorted soft drinks and fruit juices

Mineral water

## CLASSIC COCKTAILS - 15.00

available on consumption

NEGRONI

APEROL SPRITZ

OLD FASHIONED

DARK AND STORMY

GIMLET



# THE ACCESSORIES

## ADDITIONAL SERVICES

We look forward to assisting in all aspects of planning your event.

Recommendations for flowers, music, audio-visual equipment, and linens are all available upon request.

## CAKE

At Spiaggia, we work with approved cake vendors, which are included in the silver, gold and platinum wedding package. Upon booking, your event manager will provide details. Limitations apply.

## CAPACITIES

The Private Dining Rooms can accommodate sit-down dinners for up to 150 guests with a dance floor. Maximum capacity for a cocktail reception is 300.

## CEREMONY

A 300.00 set up fee will apply for wedding ceremonies under 100 people. A 600.00 fee will apply for ceremonies over 100 people.

## CHEF

A fee of 85.00 is charged for each chef preparing food at a station during an event.

## COAT CHECK

A 50.00 coat check fee will be charged for all events prior to Memorial Day and after Labor Day. Events with 50-75 guests will be charged a 75.00 coat check fee. For events over 75 guests, there will be a 1.00 per person charge.

## DANCE FLOOR

Dance floor rental is 500.00. If dancing is taking place, rental of the dance floor is required. The dance floor fee will be waived for all Sunday weddings, not including holiday weekends.

## DEPOSITS AND PAYMENTS

A 3000.00 deposit will be due upon contract signing to secure the space. Payment of the estimated balance will be due 7 business days prior to the event. All additional charges incurred the evening of will be charged to the credit card on file the following business day.

## MENU SELECTIONS

Menus must be selected fourteen business days prior to your event. If menu selections are not received by this deadline, chef's choice will apply.

## PARKING

Parking is available in our building. The garage is located at 120 E. Walton, west of Michigan Avenue. You can arrange to pay for your guests' parking. The current charge is 27.00 per car for a 12 hour period.

## TASTINGS

Tastings are scheduled Monday-Thursday at 1:30pm for up to 2 guests. Additional guests are welcome at an added cost. It is customary for tastings to be held within 3 months or less of your wedding date due to seasonal menu changes.

## VENDORS

Spiaggia does not require the use of specific vendors for your event. However, we do require a certificate of insurance for all vendors who will be working in the building and using the loading dock. The Spiaggia loading dock is located on the south side of Oak Street, directly next to the Tod's store. Load-in times should be coordinated with your event manager.

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