

# SPIAGGIA

PRIVATE EVENTS | BRUNCH



## CHEF'S TABLE - 45.00/person

assorted breakfast pastries, croissants and muffins with fruit jams and nutella  
fresh seasonal fruit  
freshly brewed coffee and tea  
freshly squeezed orange and grapefruit juice  
complimentary almond and pine nut biscotti

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### CHOICE OF ONE EGG PREPARATION

(SUPPLEMENT 6 PER GUEST FOR EACH ADDITIONAL SELECTION)

soft scrambled eggs with mascarpone and chives  
frittata with seasonal market vegetables  
ricotta and coppa frittata  
farm egg, polenta, grana Padano, truffle  
spicy tomato poached eggs with basil and Parmigiano Reggiano (supplement 3 per guest)  
brioche french toast, nutella, banana

### CHOICE OF ONE STYLE OF CONTORNI

(SUPPLEMENT 3 PER GUEST FOR EACH ADDITIONAL SELECTION)

crispy fingerling potatoes with rosemary, Parmigiano Reggiano fonduta  
grilled baby carrots, pistachio pesto, goat cheese, chervil  
roasted beet salad, shaved fennel, whipped ricotta, chestnut honey  
broccoli rabe farro, lemon, chili flakes, grana Padano  
cauliflower, Calabrian chiles, Parmigiano Reggiano, bread crumbs

### CHOICE OF TWO MEATS

(SUPPLEMENT 4 PER GUEST FOR EACH ADDITIONAL SELECTION)

Nueske's bacon  
grilled sausage  
sliced prosciutto di parma  
mortadella  
grappa cured salmon (supplement 6 per guest)  
marinated skirt steak (supplement 10 per guest)

### CHOICE OF ONE DOLCI

(SUPPLEMENT 4 PER GUEST FOR EACH ADDITIONAL SELECTION)

sweet ricotta filled crepes with seasonal berries and powdered sugar  
nutella filled crepes with banana toasted hazelnuts  
bomboloni, cinnamon sugar  
pizzelle, ice cream sandwich  
chocolate dipped almond and pine nut biscotti  
gelato and sorbetto



# BEVERAGES

Beer and house wine included in all bar packages. Enhancements from our award winning wine list and after dinner drink selection are available upon request. Choose a consumption bar or an hourly bar package to suit your event. All prices are subject to change and subject to 11.5% sales tax and 22% gratuity.

## PLATINO (PLATINUM) BAR - 14.00

Grey Goose Vodka  
 Ketel One Vodka  
 Glenlivet Scotch  
 Bombay Sapphire Gin  
 Maker's Mark Bourbon  
 Mount Gay Rum  
 Crown Royal Whiskey  
 Patron Silver Tequila

## ORO (GOLD) BAR - 12.00

Absolut Vodka  
 Bombay Gin  
 Jack Daniel's Whiskey  
 Dewar's Scotch  
 Bacardi Silver Rum  
 Crown Royal Canadian Whiskey  
 Sauza Silver Tequila

## CORDIAL BAR - 10.00

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

## BOTTLED BEER - 7.00

Heineken  
 Amstel Light  
 Pilsner Urquell  
 Moretti La Rossa  
 Peroni Italian Lager  
 Buckler Non-Alcoholic

## HOUSE WINES - 10.00

Tiefenbrunner, Pinot Grigio, Alto Adige, Italy 2015  
 Tenuta di Sticciano 'Casa la Fornace,' Chianti, Toscana 2012

## NON - ALCOHOLIC

Soft Drinks - 3.50  
 Fruit Juices - 3.50

## PACKAGE PRICING

	1 HOUR	2 HOUR	3 HOUR	4 HOUR
PLATINO (PLATINUM) BAR	28.00	39.00	49.00	56.00
ORO (GOLD) BAR	24.00	36.00	42.00	48.00
BEER & WINE	16.00	22.00	28.00	32.00



# THE ACCESORIES

## ADDITIONAL SERVICES

Our event planners are happy to assist in all aspects of planning your event. Recommendations for flowers, music, audio-visual equipment, place cards, and linens are all available upon request.

## BARTENDER / CHEF

A fee of 85.00 is applied for bartender if the total is less than the 400.00 minimum per bar. All cash bars are charged 85.00 per bartender and 85.00 per cashier. 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.

## FOOD & BEVERAGE

A food and beverage minimum not including sales tax or service charge will be required for your event. Please ask your event manager for details.

## 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.

## PRIVATE DINING ENHANCEMENTS FOR YOUR GUESTS

- The Spiaggia cookbook signed by Chef Tony Mantuano and Cathy Mantuano
- Wine Bar Food cookbook signed by Chef Tony Mantuano and Cathy Mantuano
- Spiaggia's Eight - Year Aged Balsamic Vinegar
- Spiaggia's Extra Virgin Olive Oil

Please inquire with your event manager about pricing and availability

# SPIAGGIA

## BRUNCH MENU

980 N. MICHIGAN AVE - CHICAGO, IL - 60611  
[SPIAGGIARESTAURANT.COM](http://SPIAGGIARESTAURANT.COM)