

General Banquet Information

Dinner Prices Include

3 hour open bar (call brands, mixed drinks & after dinner drinks) & house wine or champagne service at dinner. \$6.00 per person for each additional hour. Appetizer or soup, salad, entree, potato or rice, vegetable.

Room Charges

311 S. Wacker requires a fee of \$2000 to book the atrium, for any date, for up to five hours. Any parties booked past 12am will require extra security at additional fees. Pazzo's does not require a room charge for use of the restaurant. Ceremonies performed in the atrium will be charged \$400 for setup/breakdown. Chairs are also included for this fee.

Guarantees

A final confirmation of the anticipated number of guests is due 7 days before your event. This guarantee may not be reduced after this date. Any additional guests arriving the day of the event will be charged according to the contract. A minimum guarantee of 125 is required to book an event on a Saturday or Sunday.

Gratuities & Taxes

A 20% gratuity is added to food and beverage prices. 9.75% is the current city and state taxes applied to all food and beverage prices.

Wedding Cakes or Guest Provided

Pazzo's does not provide wedding cakes. There is a \$50.00 charge per 75 slices cutting a cake. Any additional sweet tables or appetizers, not provided by Pazzo's, will require an additional fee.

Linens

White tablecloths, skirting and napkins are provided at no charge. Any other linen selections will be additional.

Parking

Parking is available on the south side of the building. This is a prepay lot at approximately \$10 per car with no attendant. Pazzo's and 311 S. Wacker is not responsible for any damage or loss to any vehicle in either parking lot.

Other Services Available

Flowers, ice carvings, centerpieces, entertainment, chair covers and valet are all available at an additional charge. Your catering sales manager will be happy to provide you with details. Coatroom is available for no additional charge.

Payments

A \$1000.00 nonrefundable deposit is required to hold a date. Half of the final bill is due 30 days before the event. Final payment is due by 7 days prior if writing a personal check, or one day before if by credit card or cashiers check.

MENUS

Menu 1 \$55.00

Soup or Appetizer	Minestrone Cream of Broccoli Soup Chicken & Rice Soup Potato Leek Soup Tomato Florentine Polenta w/ a Ragout of Julienne Vegetables Chef's Risotto Cheese Tortellini Tossed w/ Pesto
Salad	Pazzo's Caesar Mixed Greens w/ Balsamic Vinaigrette
Entrée	Chicken Vesuvio w/ Vesuvio Potatoes & Sautéed Vegetables Whitefish Oreganata w/ Garlic Mashed Potatoes & Sautéed Spinach Chicken Marsala w/ Roasted Potatoes & Mixed Vegetables Roast Pork Loin Garlic Mashed Potatoes

Menu 2 \$59.00

Soup or Appetizer any from above or ...	Cream of Asparagus Soup Clam Chowder Spinach & Cheese Bisque Antipasto (Italian meats, cheese & marinated vegetables) Wild Mushroom Risoto Seasonal Fresh Fruit Cup Gnocchi with a Salsa Rosa
Salad any from above or ...	Mediterranean Salad Pear Salad w/ Spinach & Walnut Vinaigrette Mixed Greens w/ Goat Cheese & Orange Vinaigrette Caprese Salad
Entrée any from above or ...	Petite Filet & Chicken Marsala w/ Roasted Potatoes & Vegetables NY Strip w/ Wild Mushroom Sauce, Roasted Potatoes & Vegetables Grilled Salmon served over Confetti Risotto w/ an Oriental BBQ Sauce Grilled Ribeye Pomodoro w/ Garlic Mashed Potatoes and Sautéed Italian Vegetables.

Menu 3
\$64.00

Soup or Appetizer

any from above or ...

Lobster Bisque
Forest Mushroom Bisque
Beef Barley & Vegetable Soup
Asparagus & Brie Cheese Bisque
Cheese Shrimp Bisque
Steam Clams w/ Butter & Herbs
Shrimp Cocktail
Maryland Crabcakes

Salad

any from above or ...

Seafood Salad w/ Lemon Caper Dressing
Salad Nicoise
Spinach Salad w/ Raisins, Feta, Pine Nuts & Vinaigrette

Entrée

any from above or ...

8 oz Center Cut Filet Mignon w/ Potatoes & Vegetables
14 oz Prime Rib w/Potatoes & Vegetables
Petite Filet Mignon & Grilled Shrimp w/ Wild Rice & Vegetables
Lamb & Beef Kebobs served over Basmati Rice w/ Baby Vegetables
Salmon Oreganata & Patio Filet w/Potatoes & Vegetables
Vegetarian dishes available Children's meals also available. The Extras

The Extras

Passed Hors D'Oeuvres
\$4.50 (choice of 4)

Bruschetta
Wild Mushroom Crostini
Italian Meatballs
Roasted Vegetable Crostini
Herb Cheese Filled Genoa Salami Coronets
Sausage Stuffed Mushrooms
Spanikopita
Chicken Brochettes
Italian Sausage Skewers
Vegetable Spring Rolls
Gourmet Pizza
Sesame Chicken

add \$2.00 for

Shrimp Cocktail
Mini Maryland Crabcakes
Baby Lamb Chops
Mediterranean Shrimp Skewers
Jumbo Sea Scallops Wrapped in Apple Bacon
Escargot & Red Wine Crostini
Black Pepper Encrusted Beef Brochettes
Prociutto Wrapped Melon
Oriental Salmon Skewers

Appetizer Displays

Antipasto Explosion (Italian meats, cheeses & marinated vegetables)
\$2.50 / person
Seafood Bar (oysters, crab claws, shrimp cocktail, marinated calamari) **Market Price**
Fresh Crudite with hummus, tabouleh, baba ganoush & pita **\$2.50 / person**

Vegetables

Sautéed vegetables (carrots, zucchini & squash onions peppers)
Asparagus (\$1.00)
Steamed Broccoli
Sautéed Spinach
Grilled Baby Vegetables (\$1.50)
Potato & Rice Baked Potato & Sour Cream
Garlic Mashed Potatoes
Roasted New Potatoes
Roasted Quartered Potatoes
Twice Baked Potatoes (\$1.00)
Wild Rice
Chef's Risotto
Herbed Basmati Rice
Couscous
Rosemary Potatoes.

Dessert

Strawberry Sorbet Drizzled with Fresh Raspberry Sauce (\$1.00)
Vanilla Bean Gelato topped with Shaved Milk Chocolate (\$1.00)
Tiramisu (\$2.00)
Fresh Fruit Cup (\$1.00)

Assorted Miniature Dessert Display \$4.50 per person
Dessert bars, eclairs, brownies, lemon squares, chocolate covered fruit,
mini baklava and more

Fresh Berries & Cream \$5.00 per person
Fresh berries, chocolate covered fruit; add cookies (\$1.00)

Coffee Service

Included with all packages. Upgrade to espresso / cappuccino (\$1.00)

Prices subject to change