

# Orso's

## SPECIAL EVENT PLANNING

Thank you for considering Orso's to host your special event. Our management staff is eager to help you choose from our various packages to make your experience a memorable one.

We have many options available to suit your needs and budget. We offer family style, plated, and buffet style service. Please feel free to let your event planner know if you have any special requests regarding the menu or any other details necessary for your special event, and we will do our best to accommodate you and your guests.

Orso's has been serving Old Town for over 50 years, specializing in traditional Northern Italian food. In addition to our two main dining rooms, we offer the Tiffany Room, which is often used as our private indoor dining space. During the warm months, our spectacular outdoor patio is available, featuring an additional bar, beautiful garden and a living grapevine that canopies the entire space. For smaller events, the upper deck, overlooking the patio, offers a more intimate feel, where your guests will be right at home.

Our main dining room and bar (including the side room) can accommodate seated parties of 90 (100 for a reception); the side dining room allows for seated parties of 50 (60 for a reception). The Tiffany Room accommodates seated parties of 50 (65 for a reception). For our outdoor spaces, the patio can seat up to 100 (150 for a reception), and the deck can seat 40 (65 for a reception). If you are interested in using the entire restaurant and/or patio for your event, please ask your event planner for further details.

Whether you are planning a brunch, lunch or dinner event in Chicago, Orso's is the perfect place. We are located minutes from both Lake Shore Drive and the Kennedy Expressway, and we are easily accessible from the Loop and Downtown Hotels.

We look forward to helping you create a unique and enjoyable experience for you and your guests.



### GUARANTEE

Final confirmation of guest count and menu choices is required two weeks prior to the function. Any last minute changes in guest counts are asked to be in place three business days prior. The guaranteed number of guests is considered final, and charges will be made accordingly. All charges will be based upon the guaranteed minimum or actual number of guests, whichever is greater.

### SERVICE CHARGE

A 20% gratuity and applicable taxes will be added to all food and beverage sales.

### DEPOSITS AND FINAL PAYMENTS

A \$200-\$500 deposit is due at the time of reservation payable by credit card, check or cash. The final payment is due upon presentation of the bill at the end of the event for functions under 50 guests. For weddings and events larger than 50 guests, we ask payment is finalized five days prior. Checks may be accepted as payment if it is paid in full ten days prior to the planned date.

### CANCELLATIONS

Deposits are refundable up to 60 days prior to function. If a cancellation occurs within these 60 days, the deposit will be forfeited. If Orso's is able to rebook the space, all or a portion of the deposit will be refunded.

### SPACE MINIMUMS

We do not require an additional room charge; however, we have established a minimum spend. If the minimum is not met, Orso's reserves the right to seat other guests.

### SPECIAL AMENITIES & ADDITIONAL SERVICES

If you choose to bring your own wine we have a \$15 per bottle corkage fee. You may opt to bring in a dessert of your own choosing (i.e. a celebration cake) at no extra charge. Bakery suggestions can be provided upon request.

We can provide linens other than our traditional whites, which would be priced accordingly.

You may bring in your own decorations (i.e. balloons, flowers, party favors, banners, etc.), we just ask that you let us know ahead of time when you will be bringing them by. (Please no glitter or confetti.)

Flower arrangements can also be provided by us, prices vary.

Our event planners are happy to provide you with recommendations for any outside services to complete your party. Whether you are looking for a photographer, music or AV equipment for presentations and speeches, just let us know what you need, and we will be happy to accommodate.

# Orso's

## OUR PACKAGES

### LUNCH

Package includes:

Your choice of any one soup or salad  
Your choice of any three entrées  
(Served individual or family style)  
Your choice of dessert

26.95 per person + tax + service charge

### DINNER

Package includes:

Your choice of two appetizers  
Your choice of any one soup or salad  
Your choice of any three entrées  
(Served individual or family style)  
Your choice of dessert

38.95 per person + tax + service charge

### PIZZA GATHERING

Package includes:

Your choice of two appetizers  
Your choice of salad  
Your choice of assorted pizzas  
(Choose three different types of pizzas)  
Your choice of dessert

28.95 per person + tax + service charge

**BRUNCH PACKAGES ALSO AVAILABLE UPON REQUEST**

## BAR PACKAGES

### BEER & WINE

Includes: Our imported & domestic beers and house wine

Two Hours 25.00 per person  
Three Hours 30.00 per person  
Four Hours 35.00 per person

### CALL PACKAGE

Includes: Our imported & domestic beers, house wine, call brand liquors (i.e. Stolli, Bacardi, Tanqueray, Dewars)

Two Hours 28.00 per person  
Three Hours 34.00 per person  
Four Hours 40.00 per person

### PREMIUM PACKAGE

Includes: Our house wine, full beer list premium brand liquors (i.e. Grey Goose, Makers Mark, Johnny Walker Black, Bombay Sapphire)

Two Hours 32.00 per person  
Three Hours 40.00 per person  
Four Hours 44.00 per person

### HOST BAR PACKAGE

All drinks rung up on consumption

**Add Espresso, Lattes and Cappuccinos - \$2.00 per person**

## HORS D'OEUVRES/COCKTAIL RECEPTION MENU

### WARM HORS D'OEUVRES

Sausage & Peppers (4.50)    Baked Clams Casino (4.50)  
Risotto Fritters (4.50)    Scampi Prosciutto (5.00)  
Mini Meatballs (5.00)    Stuffed Mushrooms (3.50)  
Fried Calamari (4.50)    Grilled Vegetables (3.00)  
Assorted Pizzas (6.00)    Aglio e Olio Ravioli Bites (4.00)  
Pane e Olio (1.00)    Chicken Vesuvio Skewers (5.00)

### COLD HORS D'OEUVRES

Mini Caprese (4.00)    Asparagus & Prosciutto (4.50)  
Shrimp Cocktail (6.00)    Bruschetta (3.50)  
Pane e Antipasti (4.00)    Meat & Cheese Antipasto (8.00)  
Eggplant Rolls with Goat Cheese and Sun-dried Tomato (4.00)

**(PRICES ARE PER PERSON)**

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## OUR MENU

### APPETIZERS

#### SAUSAGE & PEPPER

Italian sausage grilled with red and green peppers

#### CAPRESE SALAD

Sliced tomato, topped with fresh mozzarella cheese, Tsounato extra virgin olive oil and fresh basil

#### BRUSCHETTA

Garlic toast topped with fresh diced tomatoes, fresh basil, garlic and spices

#### CALAMARI FRITTI

Calamari lightly floured then fried to a golden crisp

#### PIZZA BIANCO

Italian style thin crust pizza drizzled with garlic-herb oil, topped with a blend of fontina, mozzarella and goat cheese then finished with fresh arugula tossed in a lemon vinaigrette

#### ANTIPASTA (Extra \$6 charge per person)

Assorted Italian meats and cheeses

### SALADS/SOUPS

#### HOUSE SALAD

Iceberg and romaine lettuce with fresh tomatoes, carrots & our homemade dressing

#### CAESAR

Romaine lettuce with croutons, reggiano parmesan cheese and our caesar dressing

#### MIXED GREENS

Goat cheese, bacon, and candied walnuts with a honey-balsamic vinaigrette

#### MINISTRONE

Italian vegetable soup

#### ZUPPA DEL GIORNO

Our soup of the day

### ENTRÉES

#### JALAPEÑO GNOCCHI

Gnocchi stuffed with jalapeños and served with your choice of sauce

#### FETTUCCINE ALFREDO

(whole wheat fettuccine is also available upon request)

#### LASAGNA BOLOGNESE

Our homemade classic lasagna layered with lean ground beef, fresh ricotta and mozzarella

#### FUMIGATO

Rigatoni pasta with fresh mushrooms and grilled chicken breast in a rich tomato cream sauce

#### TORTELLACIAL PROSCIUTTO

A larger version of the tortellini stuffed with veal and served with a creamy prosciutto sauce

#### CAPELLINI MELISSA

Angel hair pasta with sundried tomatoes, peas and baby shrimp in a garlic and fresh tomato sauce

#### RIGATONI PAISANO

Rigatoni pasta with mushrooms, peas, onion, fresh tomato and sausage in a tomato sauce

#### RAVIOLI A PIACERE

Your choice of meat, cheese or spinach ravioli served with your favorite sauce: marinara, bolognese, four cheese or a vodka sauce

#### SPAGHETTI & MEATBALLS

Spaghetti pasta in our homemade meat sauce with meatballs

#### PENNE ALLA VODKA

Penne with our award winning vodka sauce

#### CHICKEN or SALMON VESUVIO

Chicken breast or fresh Atlantic salmon seasoned with fresh garlic, olive oil and white wine served with vesuvio style potatoes

#### CHICKEN VERDINO

Battered chicken sautéed with white wine, garlic, onions and fresh mushrooms in a garlic and white wine sauce, topped with mozzarella cheese

#### VEAL/CHICKEN/EGGPLANT PARMIGIANA (Extra charge for Veal)

Breaded, fried to perfection, baked with marinara and mozzarella cheese served with penne marinara

#### VEAL/CHICKEN MARSALA (Extra charge for Veal)

Veal medallions or chicken breast sautéed in a marsala wine sauce with wild mushrooms

#### PESCE BIANCO

Lake Superior whitefish sautéed in a lemon caper sauce served on a bed of garlic spinach

#### RISOTTO TRE FUNGHI

Arborio rice slowly cooked to perfection with portobello, cap and shiitake mushrooms

#### VEAL SALTIMBOCCA (Extra charge)

Veal medallions sautéed in a white wine sauce and topped with prosciutto

#### FILET (Extra charge)

Seared tenderloin with mushrooms and demi-red wine sauce served with crispy smashed potatoes

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## OUR MENU *Continued...*

### DESSERTS

#### TIRAMISU

Heavenly layers of lady fingers, soaked in espresso and liqueurs layered in chocolate and imported cheese

#### CANNOLI

A delicate pastry shell filled with sweet ricotta cheese and chocolate chips, topped with candied pistachios

#### PREMIUM DESSERTS

Premium desserts can be added to your package for an extra charge, prices vary depending on dessert option.

Ask our event planner for dessert options.

### PIZZA TOPPINGS

#### FRESH INGREDIENTS:

Sausage • Pepperoni • Green or Red Peppers • Garlic  
Sun-Dried Tomato • Onion • Bacon • Fresh Tomato • Jalapeño  
Green or Black Olives • Spinach • Prosciutto • Mushrooms  
Broccoli • Anchovy • Hot Giardinara

#### PREMIUM INGREDIENTS:

Shrimp • BBQ Chicken • Blue Cheese • Fontina • Artichokes  
Fresh Mozzarella • Fresh Basil • Caramelized Onions  
Fresh Arugula • Gorgonzola • Roasted Peppers • Eggplant  
Egg over Easy

**\* PLEASE LET US KNOW IF ANY OF YOUR GUESTS HAVE CERTAIN DIETARY RESTRICTIONS OR ALLERGIES**



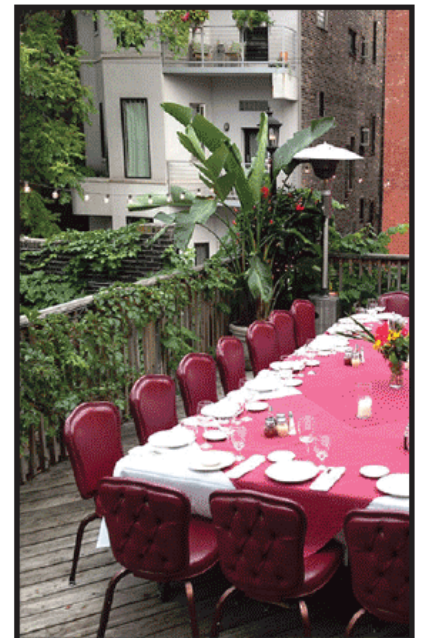
**SIDE DINING ROOM**



**NORTH PATIO**



**TIFFANY ROOM**



**ROOFTOP DECK**