



GENERAL BANQUET INFORMATION

ROOM CHARGES

311 S. Wacker requires a fee of \$2,500 to book the atrium for a Saturday and \$1,500 to book the atrium for a Friday or Sunday, for up to six hours. Any parties booked past 12am will require extra security at additional fees. Ceremonies performed in the atrium will be charged \$500 for set-up/breakdown. Chairs are also provided for this fee.

GUARANTEES

A final confirmation of your anticipated number of guests is due 7 days prior to your event. This guarantee may not be reduced after this date. Any additional guests will be charged according to the contract. A minimum guarantee of 125 adult guests or \$12,000 food and beverage is required to book any event on a Friday, Saturday or Sunday.

GRATUITIES & TAXES

A 20% service charge is added to food and beverage prices.
All current local and state taxes.

PAYMENTS

A \$2,000 **non refundable** deposit is required to hold a date. Half of the final bill is due 30 days prior to your event. Final payment is due 7 days prior to the event. There is a 1.5% service fee added to all credit card payments (excluding deposit).



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DINNER PRICES INCLUDE

3 hour call bar (i.e. Absolute, Bacardi, Captain Morgan, Dewars, Jack Daniels, Johnny Walker Red, etc.) Additional hour of call bar is \$10 per person per hour. Six varietal wines and a selection of domestic and imported beers, 3 course dinner, 2 bottles of wine or Champagne per table at dinner.

WEDDING CAKES

Pazzo's does not provide wedding cakes. Cake deliveries are accepted no earlier than 4 hours before start of event and we are not responsible for bakery equipment remaining after 5 days. There is a \$100 charge for cake slicing. Any additional sweet tables and appetizers not provided by Pazzos will require additional \$150 fee.

LINENS

White table cloths, skirting and napkins are provided at no charge. Any other linen selections will be additional. Upgrades for linens, chairs or chair covers are available for an additional fee.

PARKING

Parking is available on the south side of the building. This is a prepay lot 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 and valet are all available at an additional charge. Your catering sales manager will be happy to provide you with details. Coat room is available for a \$100 additional charge. Rehearsal dinner packages are also offered. Please ask the catering manager about the special menus.



BANQUETS & CATERING

RECEPTION PACKAGES

MENU ONE

\$80.00

First Course

Lombardi Minestrone Cream of Broccoli Potato Chive
Tomato Florentine Chef's Vegetable Risotto Cheese Tortellini Pesto
Farfalle Pomodoro with Shaved Grana Padano Cheese

Salad

Pazzo's Classic Caesar Salad
Babyfield Greens with Tomato, Cucumber and Balsamic Vinaigrette

Entrée

Chicken Vesuvio with Vesuvio potatoes & sautéed vegetables
Chicken Limonese with roasted potatoes & sautéed vegetables
Chicken Mediteranean with roasted potatoes & vegetable medley
Whitefish Oreganata with garlic mashed potatoes & sautéed vegetables
Roast Pork Loin with roasted potatoes & sauteed vegetables

MENU TWO

\$85.00

First Course

Cream of Asparagus New England Clam Chowder
Spinach & Cheese Bisque
Antipasto (Italian meats, cheeses & marinated vegetables)
Grilled Marinated Baby Vegetables
Wild Mushroom Risotto Cheese Tortellini with Pesto
Confetti Risotto

Salad

Mediterranean Salad with Kalamata vinaigrette
Spinach and Pear Salad with Walnut vinaigrette
Pazzo's Insalata with candied walnuts, goat cheese & Raspberry vinaigrette
Caprese Salad with Roasted Red Pepper vinaigrette

Entrée

Petite Filet & Chicken Marsala with roasted potatoes and sauteed vegetables
N.Y. Strip w/wild mushroom sauce, roasted potatoes & sautéed vegetables
Grilled Salmon w/ a light Oriental glaze served with confetti risotto and sautéed vegetables
Petite Filet & Mediterranean Chicken w/garlic mashed potatoes & sautéed vegetables
Orange Roughy Francese served with garlic mashed potatoes and sautéed vegetables

www.pazzoschicago.com

all prices subject to change



RECEPTION PACKAGES

MENU THREE

\$90.00

First Course

Lobster Bisque Forest Mushroom Bisque Shrimp Bisque Shrimp Scampi
Maryland Crab Cake with Red Pepper Ramouldade Gnocchi Salsa Rosa
Polenta Cup with a Ragout of julienned vegetables
Grilled or Fried Calamari

Salad

Seafood salad with Lemon Caper dressing
Spinach salad with raisins, feta, pine nuts & Walnut vinaigrette
Pazzo's Insalata with candied walnuts, goat cheese and Raspberry vinaigrette
Caprese Salad with Roasted Red Pepper vinaigrette

Entrée

8 oz center cut Filet Mignon with roasted potatoes & sauteed vegetables
12oz Prime Rib with garlic mashed potatoes & sautéed vegetables
Petit Filet Mignon & Grilled Shrimp with wild rice pilaf & sautéed vegetables
Petit Filet Mignon & Salmon Oreganata with roasted potatoes & sauteed vegetables
Grilled Tuna Filet with a Mango salsa, wild rice and grilled vegetables

Gluten free, vegan or vegetarian option is available.

For 2 entrée options, add \$5 per guest.

DESSERTS

Sorbet drizzled with Fresh Raspberry sauce *\$3.00*
Vanilla Bean Gelato topped with Shaved Milk Chocolate *\$3.00*
Tiramisu *\$5.00*
Fresh Fruit Cup *\$3.00*

EUROPEAN DESSERT DISPLAY

\$8.00

Cannolis, Eclairs, Napoleons, tarts & Chocolate Covered Fruit Strawberries,
Italian Cookies, Mini Baklava & more

Coffe Service is included with all packages, upgrade to cappuccino or expresso *\$5.00*

Flavored Specialty Hot Tea added to coffee station *\$2.00*



BANQUETS & CATERING

THE EXTRAS

All Pricing is Based Per Person

PASSED HORS D'OEUVRES

choose 4 - \$8.00

Bruschetta Wild Mushroom Crostini Brie and Pear Crostini
Mini Italian Meatballs Roasted Vegetable Crostini
Herbed Cheese Filled Genoa Salami Coronets Sun-dried Tomato Hummus Bites
Spanikopita Chicken Brochettes Italian Sausage Skewers
Vegetable Spring Rolls Mini Gourmet Pizzas
Herb Breadcrumb Stuffed Mushrooms Sesame Chicken Skewers

Add \$4.00 to substitute for one of the above...

Shrimp Cocktail Mini Maryland Crab Cakes
Baby Lamb Chops Mediterranean Shrimp Skewers
Jumbo Sea Scallops Wrapped in Apple Bacon Black Pepper Encrusted Beef Brochettes

APPETIZERS DISPLAYS

Antipasto Explosion

(Italian meats, cheeses & marinated vegetables)

\$5.00

Seafood Bar

(oysters, crab claws, shrimp cocktail, marinated calamari)

Market Price

Fresh Crudite

(with traditional hummus, roasted red pepper hummus, pita, celery & carrots)

\$3.50

VEGETABLE AND STARCH SUBSTITUTIONS

add \$3.00 per person

Sautéed Julienne Vegetables (carrots, zucchini & squash)

Asparagus

Steamed Broccoli

Sautéed Spinach

Grilled Baby Vegetables

Baked Potato & Sour Cream

Roasted New Potatoes

Roasted Quartered Potatoes

Twice Baked Potato

Wild Rice Pilaf

Chef's Risotto

Herbed Basmati Rice

Cous cous

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