



Private Dining





DESCRIPTION & CAPACITY

Our private dining rooms are intimate, impressive and a reflection of our elegant Tuscan décor. Warm lighting, earth tones and murals provide authenticity and subdued elegance. We embrace the word "Trattoria", a descriptive Italian word, used for a restaurant that is warm and intimate with a family feeling.

Trattoria No. 10 can arrange space for private parties for up to 250 guests. Our popular private dining rooms are two adjacent rooms that can be used separately or together. Each room holds approximately 28 guests and combined approximately 60 guests. We also have an alcove located in the main dining room amongst other diners which can be considered semi private. If your group is larger than 60 guests, please inquire about our entire restaurant rental and the minimums, along with Sopraffina, our sister restaurant, at the same location. To see photos of our restaurant, please visit our website at www.trattoriaten.com.

GUARANTEED GREEN

Trattoria No. 10 is Guaranteed Green and we can prove it! We have been independently certified by The Green Restaurant Association for our sustainable efforts in the areas of food sourcing, water, energy, waste management, and chemical and pollution reduction. We have committed to the purchase of local, sustainable food products wherever possible. We are a partner in the Shedd Aquarium Right Bite program and members of The Green Chicago Restaurant Co-op's sustainable food buying program.

MENUS

TRATTORIA NO. 10's menu changes daily. Based on the size of your group, your guests can order from our daily menu or make a selection from a prearranged menu. Your guests will make their own selections on the day of the event from the menu you have chosen.

Enclosed for your consideration are our most popular prearranged menus, as well as our current menu. The following menus have been selected for their variety of items and range of pricing. In addition, we will be more than happy to customize a menu specifically to your group's needs.

We use only the freshest available products and menu items are subject to change based on availability. Under these circumstances, we will provide you with substitutions to choose from.

ROOM MINIMUMS & TIME AVAILABILITY

We do not impose a room charge. Rather, we request that your group guarantee a monetary minimum which your food, bar and beverages are applied to. This minimum does not include 10.75% sales tax and 20% gratuity. This amount is based on our average sales in that space for that date.

SECURING OUR PRIVATE ROOM

At the time you book our private facilities, we will need a credit card to be used as a guarantee. There will be no charges applied to this card at this time. Full payment is due immediately upon completion of the function by credit card or by corporate check. The account balance will include 10.75% sales tax and 20% gratuity. We do require a 50% nonrefundable deposit if your group is renting out the entire restaurant.



CANCELLATION POLICY

If the function is canceled more than 48 hours prior to the date, there will be no charges made on the credit card. If the function is canceled less than 48 hours prior to the date, the full food and beverage minimum will be charged to the credit card being held as your guarantee. During the month of December, we require a 50% nonrefundable deposit.

GUARANTEE

Your final headcount is required 48 hours prior to the event date. This is the number you will be held accountable for and used to determine the best table arrangement for your event. Final charges will be based on your actual attendance or guaranteed count, whichever is greater. However, please advise us as soon as possible if this guaranteed number is greatly reduced or increased.

ADDITIONAL SERVICES

We will be happy to assist you with any additional special touches to customize your event. We can make the arrangements for you and add it to the final bill or provide you with recommendations.

- If your group selects a preset menu, we will provide individual custom printed menus. Just let us know your menu heading!
- We will provide fresh flowers in bud vases for your tables. If you would additional flowers, we can recommend florists familiar with our décor.
- Often, groups need audiovisual equipment. We do not own this equipment but we can put you in touch with audiovisual specialists or provide you with their rental prices.
- We are completely wheelchair accessible, please let us know if you have any special requests.
- Our coat check is available at no charge. Gratuity for the attendant is at the discretion of the guest and is not included in the dining room gratuity.
- Valet parking is available beginning at 5:00 pm. The fee is \$12.00 per car for dinner, and \$14.00 for dinner and theatre. In addition, there is a parking lot 2 blocks north of the restaurant on Dearborn.
- Wireless internet service is available at no charge.

For more information, contact our Event Coordinator, Elisa Harmon at 312.984.0098 or elisa@trattoriaten.com



CLIENT TESTIMONIALS

"We have hosted a number of business dinners at the restaurant and all have been successful. The food is excellent and an outstanding value, the service is on a level that's hard to beat, and the rooms have just the right amount of ambience. Our guests compliment us on choosing such an exquisite venue and have, on several occasions, used the restaurant for events they've hosted. Truly a testament to dining at its best."

Gerry Sims
Program Associate
John D. and Catherine T. MacArthur Foundation

"Trattoria No. Ten is aptly named. They've executed a perfect '10' for every event I've held there, whether it be a party for 75 in a private dining room or lunch for 12 in the restaurant. The elegant atmosphere, when combined with the welcoming and knowledgeable staff and exquisite cuisine (homemade ravioli, anyone?) guarantees a fabulous event time and time again."

Debbie Trichak
Deloitte

"The service, private dining room, and menu are all spectacular at Trattoria No. 10. The staff makes planning business functions easy, and guests always compliment the food upon their return from an event."

Diane Dudek
Bank of America

"After ten years of planning special events at Trattoria No. 10, I can say that we always look forward to returning for the fresh and authentic Italian cuisine, fabulous wines, charming decor and fabulous service. The butternut squash ravioli has no rival!"

Judie Moore Green
Chief Marketing & Development Officer
Auditorium Theatre of Roosevelt University

"Trattoria No. 10 is our company's go-to dining choice. We rely on the restaurant's quality service, high-end food, and charming atmosphere for a range of activities, including small client dinners, group gatherings, and even our company holiday party. No matter what size the event, Elisa Harmon and the rest of the staff take care of every detail with top-notch professionalism."

Emily Frager
Senior Vice President
Fleishman-Hillard



Hors D'oeuvres & Appetizers Served Passed, Buffet or Family Style

Assorted Antipasti

Assorted Crostini, Parmigiano-Reggiano Crisps, Assorted Imported Meats, Cheeses & Olives
\$12.00 Per Person

Grilled Lamb Chops With Balsamic Glaze

\$11.00 Per Person

3 Chilled Jumbo Shrimp & Sauce Apropos

\$11.00 Per Person

Tuscan Steak Skewers with Oregano, Chili Flakes & Lemon

\$8.00 Per Person

Zucchini Rolls Filled with Ricotta, Mascarpone, Truffles, Micro Greens, Lemon Zest, Mint & Almonds

\$4.00 Per Person

Grilled Sweet Peppers Stuffed with Ricotta Salata, Watercress & Radish

\$6.00 Per Person

Add Maine Rock Crab \$10.00 per person

Portobello Mushroom Pizza With Tomato, Basil, Mozzarella & Fontina

\$5.00 Per Person

Grilled Vegetable Kebabs With Balsamic Vinaigrette

\$4.50 Per Person

Asparagus Wrapped In Phyllo With Prosciutto Di Parma & Parmigiano-Reggiano

\$5.50 Per Person

Pastrami Style Cured Salmon & Arugula Grissini

\$6.00 Per Person

Sliced Beef Tenderloin, Silver Dollar Rolls & Assorted Sauces

\$12.00 Per Person

Assorted Crostini

Crisp Toasted Bread Topped With An Assortment Of The Following, Your Choice Of 3 ...

- Tomato, Basil & Garlic Oil (Traditional Bruschetta)
 - Tomato, Fresh Mozzarella & Basil (Traditional Caprese)
 - Roasted Salmon, Mascarpone, Capers & Red Onion
 - Grilled Marinated Steak, Tomatoes & Aged Provolone
 - Imported Prosciutto Di Parma & Herbed Butter
 - Artichoke, Pine Nuts & Mixed Herbs
 - Mixed Mushrooms, Herbs & Parmigiano-Reggiano
 - Grilled Asparagus, Caramelized Onion Vinaigrette & Ricotta Salata
- \$5.00 Per Person

Please Inquire About Homemade Pastas, Raviolis & Salads Available

\$5.00 - \$10.00 per person

**We will prepare each appetizer for your full headcount
so that everyone gets an opportunity to try each item.
Selections must be ordered at least 48 hours prior to the event.**



Dinner Menu 1

First Course

(Choose Two)

Caesar Salad with Organic Romaine Hearts, Egg-Less Caesar Dressing & Parmigiano Reggiano

Field Greens with Candied Walnuts, Crumbled Goat Cheese & Sherry-Raisin Vinaigrette

Fresh Seasonal Salad with Oven Roasted Tomatoes & Shaved Parmigiano Reggiano

Main Course

(Choose Four)

Ravioli filled with Butternut & Acorn Squash with a Sweet Walnut Butter Sauce

Ravioli filled with Asparagus, Aged Provolone Cheese & Sun-Dried Tomato Sauce

Orecchiette Pasta with Spicy Sausage, Rapini, Onions & Fontina Val D'aosta Cheese*

Rigatoni Pasta with Sautéed Chicken, Porcini Cream Sauce
Mushrooms, Pine Nuts & Parmigiano Reggiano*

Roasted Amish Chicken with our daily presentation

Roasted Lake Superior Whitefish with our daily presentation

**gluten-free linguini available*

Dessert Course With Coffee Service

(Choose Two)

Tiramisu

Scoop of Gelato

Profiteroles filled with your choice of Gelato & covered with Valrhona Chocolate Sauce

Vanilla Scented Pound Cake with Fresh Strawberry Compote and Whipped Cream

\$40.00 Per Person, Food Only



Dinner Menu 2

First Course

(Choose Two)

Caesar Salad with Organic Romaine Hearts, Egg-Less Caesar Dressing & Parmigiano Reggiano
Field Greens with Candied Walnuts, Crumbled Goat Cheese & Sherry-Raisin Vinaigrette
Arugula Salad with Granny Smith Apples, Pine Nuts, Tomato & Mozzarella Di Bufala
Fresh Seasonal Salad with Oven Roasted Tomatoes & Shaved Parmigiano Reggiano

Main Course

(Select Four Total)

(Choose One)

Ravioli filled with Butternut & Acorn Squash with Sweet Walnut Butter Sauce
Ravioli filled with House-Made Spicy Sausage & Spicy Arrabbiata Sauce
Ravioli filled with Asparagus, Aged Provolone Cheese & Sun-Dried Tomato Sauce

(Choose One)*

Orecchiette Pasta with Spicy Sausage, Rapini, Onions & Fontina Val D'aosta Cheese
Farfalle Pasta with Duck Confit, Asparagus, Mushrooms, Pearl Onions & Pine Nuts
Rigatoni Pasta with Chicken, Porcini Cream Sauce, Mushrooms, Pine Nuts & Parmigiano Reggiano
Chef's Vegetarian Pasta with our daily presentation

**gluten-free linguini available in any presentation*

(Choose Two)

Roasted Amish Chicken with our daily presentation
Fresh Fish Selection with our daily presentation
Grilled Hanger Steak with Mascarpone Mashed Potatoes & Natural Reductions

Dessert Course With Coffee Service

(Choose Two)

Tiramisu
Warm Chocolate Truffle Cake
Scoop of Gelato
Profiteroles filled with your choice of Gelato & covered with Valrhona Chocolate Sauce
Vanilla Scented Pound Cake with Fresh Strawberry Compote and Whipped Cream

\$50.00 Per Person, Food Only



Dinner Menu 3

First Course

(Choose Two)

Caesar Salad with Organic Romaine Hearts, Egg-Less Caesar Dressing & Parmigiano Reggiano
Field Greens with Candied Walnuts, Crumbled Goat Cheese & Sherry-Raisin Vinaigrette
Arugula Salad with Granny Smith Apples, Pine Nuts, Tomato & Mozzarella Di Bufala
Fresh Seasonal Salad with Oven Roasted Tomatoes & Shaved Parmigiano Reggiano

Main Course

(Five Total)

(Choose One)

Ravioli filled with Butternut & Acorn Squash with Sweet Walnut Butter Sauce
Ravioli filled with House-Made Spicy Sausage & Spicy Arrabbiata Sauce
Ravioli Filled with Asparagus, Aged Provolone Cheese & Sun-Dried Tomato Sauce

(Choose Two)*

Orecchiette Pasta With Spicy Sausage, Rapini, Onions & Fontina Val D'Aosta Cheese
Farfalle Pasta With Duck Confit, Asparagus, Mushrooms, Pearl Onions & Pine Nuts
Rigatoni Pasta With Sautéed Chicken, Porcini Cream Sauce,
Mushrooms, Pine Nuts & Parmigiano Reggiano
Fettuccini With Wild Caught Shrimp, Grilled Peppers, Garlic, Chili & A White Wine Butter Sauce
Chef's Vegetarian Pasta with our daily presentation

**gluten-free linguini available in any presentation*

(Choose Two)

Roasted Amish Chicken with our daily presentation
Grilled Hanger Steak with Mascarpone Mashed Potatoes & Natural Reductions
Scaloppini Of Veal With with our daily presentation
100% Grass Fed Beef with our daily presentation
Fresh Fish Selection with our daily presentation

Dessert Course with Coffee Service

(Choose Two)

Tiramisu
Warm Chocolate Truffle Cake
Scoop of Gelato
Profiteroles filled with your choice of Gelato & covered with Valrhona Chocolate Sauce
Vanilla Scented Pound Cake with Fresh Strawberry Compote and Whipped Cream

\$65.00 Per Person, Food Only



Dinner Menu 4

First Course

(Choose Two)

Fresh Seasonal Salad with Oven Roasted Tomatoes & Shaved Parmigiano Reggiano
Ravioli filled with Butternut & Acorn Squash with a Sweet Walnut Butter Sauce
Prime Beef Carpaccio with Oranges, Watercress, Sicilian Olive Oil & Aged Provolone
Prosciutto di Parma with Seasonal Fruit and Extra Virgin Olive Oil

Second Course

(Choose Two)

Caesar Salad with Organic Romaine Hearts, Egg-Less Caesar Dressing & Parmigiano Reggiano
Field Greens with Candied Walnuts, Crumbled Goat Cheese & Sherry-Raisin Vinaigrette
Arugula Salad with Granny Smith Apples, Pine Nuts, Tomato & Mozzarella Di Bufala
Caprese Salad with Vine-Ripened Tomatoes, Fresh Bufala Mozzarella, Basil & Sea Salt

Main Course

(Five Total)

(Choose One)

Ravioli filled with Butternut & Acorn Squash with Sweet Walnut Butter Sauce
Ravioli filled with House-Made Spicy Sausage & Spicy Arrabbiata Sauce
Ravioli filled with Asparagus, Aged Provolone Cheese & Sun-Dried Tomato Sauce

(Choose Two)*

Orecchiette Pasta with Spicy Sausage, Rapini, Onions & Fontina Val D'aosta Cheese
Farfalle Pasta with Duck Confit, Asparagus, Mushrooms, Pearl Onions & Pine Nuts
Fettuccini with Wild Caught Shrimp, Grilled Peppers, Garlic, Chili & A White Wine Butter Sauce
Rigatoni Pasta with Chicken, Porcini Cream Sauce, Mushrooms, Pine Nuts & Parmigiano Reggiano
Chef's Vegetarian Pasta with our daily presentation

**gluten-free linguini available in any presentation*

(Choose Two)

Roasted Amish Chicken with our daily presentation
100% Grass Fed Grilled Tenderloin of Beef with our daily presentation
Fresh Fish Selection with our daily presentation
Roasted Rack of Lamb with our daily presentation
Scaloppini of Veal with our daily presentation

Dessert Course With Coffee Service

(Choose Two)

Tiramisu
Warm Chocolate Truffle Cake
Scoop of Gelato
Profiteroles filled with your choice of Gelato & covered with Valrhona Chocolate Sauce
Vanilla Scented Pound Cake with Fresh Strawberry Compote and Whipped Cream

\$80.00 Per Person, Food Only



TRATTORIA NO. 10 PRIVATE DINING BAR SERVICE

We offer a full premium bar that is served "butler style" by our servers. "Butler Style" means that your guest will place their drink request with their server, and the server will then get the drink and bring it back to your guest.

We can limit the bar to beer and wine only, but we will charge your guests cash for any alcohol he/she may order.

We recommend that you pay for drinks by consumption. This way you will only be charged for drinks that are served.

In addition, you are only responsible for bottles of wine that are opened. If you decide to bring in your own wines, our wine corkage fee is \$20.00 per bottle

A Cash Bar is available for groups of 20 or less only. Groups over 20 will be charged a fee of \$75.00 for an additional server, and bar bills will be tabulated per table not individually.

If you would like to prepay for drinks, our drink package is as follows:

\$29.00 per person	for 2 hours	of Beer and House Wine
\$34.00 per person	for 2 hours	of Beer, House Wine, and Alcohol
\$42.00 per person	for 2 hours	of Beer, House Wine, and Premium Alcohol *

Each additional hour is \$14.00 per person

* Each additional hour is \$16.00 per person

In the case of an entire restaurant rental, the bar is available for guest to order directly from the bartender as well.

Our average alcohol drink ranges in price from \$7.50 - \$13.00 each
Our average house wine ranges in price from \$10.00 - \$14.00 per glass
Our average beer is \$5.00 - \$6.00 each

You may add a refillable non alcoholic beverage to any menu for an additional \$3.00 per person. Refillable beverages are Iced Tea, Lemonade, Soda, Coffee or Tea.