



Private Dining



10 N. Dearborn, Chicago ~ www.trattoriaten.com ~ 312.984.1718



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 //

We are proud to have achieved a substantial level of environmental sustainability in the areas of water and energy conservation, food sourcing, waste diversion, chemical use and pollution control.

As part of our food sourcing efforts we try to support small, independent, local sustainable farms. All of our meats are raised 100% without antibiotics. All our beef is 100% grassfed and certified humanely raised by Animal Welfare Approved.

MENUS //

TRATTORIA NO. 10's menu changes daily. Groups of 16 or less can order from our daily menu or make a selection from a prearranged menu. Groups of 17 or more require a pre-arranged 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. 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 11.5% sales tax and gratuity. This amount is based on our average sales in that space for that date.

This restaurant does not add an automatic gratuity to catered events. You are free to add any gratuity percentage you wish to your bill. 100% of any gratuity that you add will be distributed directly to your service staff. Historically, a minimum 20% gratuity has been added. Upon signing your contract, please indicate the percentage gratuity you wish to apply to your event.



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. 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 \$15.00 per car. Cars can remain at the restaurant until after theater performances are over. In addition, there is a parking lot 2 blocks north of the restaurant on Dearborn. 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, Laura Nulty at 312.984.0098 or mgr@trattoriaten.com



CLIENT TESTIMONIALS //

"I have dined with clients at some of the best restaurants across the country as a part of my job for over 30 years. Without a doubt, Trattoria No.10's staff is one of the best that I have interacted with. They are professional, creative, accommodating to different ideas, completely knowledgeable about the menu and wine list, and have a terrific 'can do' attitude.

I would highly recommend the team at Trattoria No.10."

Mark Melio
Melio and Company

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"Trattoria No.10 is aptly named. They've executed a perfect '10' for every event I've held there. 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

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"My wife, Jody, and I were so pleased with the way our son and daughter in law's rehearsal dinner went at Trattoria No.10. Trattoria No.10 is a special place for us because it was the restaurant where we dined on our first date night after our son was born 30 years ago! The team worked with us to create the perfect menu for this special day that included all of our favorites. The food, location, ambiance and service were a hit with our guests and us!"

Larry Dickstein
Managing Partner
Land Partners, LLC

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"After twenty 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

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"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, the entire staff takes care of every detail with top-notch professionalism."

Emily Frager
Senior Vice President
Fleishman-Hillard

For more information, contact our Event Coordinator, Laura Nulty at 312.984.0098 or mgr@trattoriaten.com

|| HORS D'OEUVRES ||

SERVED PASSED, BUFFET OR FAMILY STYLE //

Assorted Antipasti

ASSORTED IMPORTED MEATS, CHEESES & OLIVES, PARMIGIANO REGGIANO CRISPS
\$12 PER PERSON

Chilled Jumbo Shrimp & Sauce Apropos (3 per person)

\$12 PER PERSON

Grass Fed Tuscan Steak Skewers (2 per person)

WITH OREGANO, CHILI FLAKES AND LEMON
\$11 PER PERSON

Mini Crab Cakes (2 per person)

WITH HERB AIOLI AND CHIVE GARNISH
\$8 PER PERSON

Smoked Prosciutto Wrapped Date Skewers (2 per person)

WITH ROASTED RED PEPPER AIOLI DIPPING SAUCE
\$8 PER PERSON

Phyllo Wrapped Asparagus (2 per person)

WITH PROSCIUTTO DI PARMA & PARMIGIANO REGGIANO
\$6 PER PERSON

Zucchini Rolls (2 per person)

WITH RICOTTA, MASCARPONE, TRUFFLES, MICRO GREENS, LEMON ZEST, MINT & ALMONDS
\$5 PER PERSON

Grilled Lamb Chops (2 per person)

WITH BALSAMIC GLAZE
-MARKET PRICE-

Grass Fed Sliced Beef Tenderloin (2 per person)

WITH SILVER DOLLAR ROLLS & ASSORTED SAUCES
-MARKET PRICE-

Assorted Crostini

(Select 3 different toppings)

- TOMATO, BASIL, GARLIC OIL (TRADITIONAL BRUSCHETTA)
- MIXED MUSHROOMS, HERBS & PARMIGIANO REGGIANO
- GRILLED MARINATED STEAK, TOMATOES, AGED PROVOLONE
- LA QUERCIA PROSCIUTTO DI PARMA & HERBED BUTTER
- POACHED BLACK MISSION FIG & HAND DIPPED RICOTTA CHEESE WITH BLACK PEPPER GASTRIQUE
- SALMON TARTAR WITH ORANGE, CAPERS & MINT
- MAINE LOBSTER SALAD WITH TARRAGON AIOLI

\$7 PER PERSON (3 PER PERSON)

PLEASE INQUIRE ABOUT HOMEMADE PASTAS, RAVIOLI & SALADS AVAILABLE FOR \$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.
THESE APPETIZERS WILL NOT BE REPLENISHED AS THEY ARE PRICED PER PIECE.

|| DINNER MENU #1 ||

FIRST COURSE //

(Choose Two)

CAESAR SALAD WITH ORGANIC ROMAINE HEARTS, ROASTED GARLIC DRESSING & PARMIGIANO REGGIANO

FIELD GREENS WITH CANDIED WALNUTS, CRUMBLLED GOAT CHEESE & SHERRY-RAISIN VINAIGRETTE

FRESH SEASONAL SALAD WITH SHAVED PARMIGIANO REGGIANO

MAIN COURSE //

(Select Four Total)

(Choose One Ravioli)

RAVIOLI FILLED WITH BUTTERNUT & ACORN SQUASH WITH A SWEET WALNUT BUTTER SAUCE

RAVIOLI FILLED WITH HOUSE-MADE SPICY SAUSAGE & SPICY ARRABBIATA SAUCE

CHEF'S SEASONAL RAVIOLI PRESENTATION

(Choose One Pasta)

ORECCHIETTE PASTA WITH SPICY SAUSAGE, RAPINI, ONIONS & FONTINA VAL D'AOSTA CHEESE*

SEASONAL RISOTTO PRESENTATION

CHEF'S VEGETARIAN PASTA WITH OUR SEASONAL PRESENTATION*

**gluten-free penne available in any presentation*

(Both Will Be Offered)

ROASTED CHICKEN WITH OUR SEASONAL PRESENTATION

ROASTED LAKE SUPERIOR WHITEFISH WITH OUR SEASONAL PRESENTATION

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

\$45.00 Per Person, Food Only

DINNER MENU #2

FIRST COURSE // *(Choose Two)*

CAESAR SALAD WITH ORGANIC ROMAINE HEARTS, ROASTED GARLIC DRESSING & PARMIGIANO REGGIANO
FIELD GREENS WITH CANDIED WALNUTS, CRUMBLD GOAT CHEESE & SHERRY-RAISIN VINAIGRETTE
ARUGULA SALAD WITH PINE NUTS, TOMATO & MOZZARELLA DI BUFALA
FRESH SEASONAL SALAD WITH 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
CHEF'S SEASONAL RAVIOLI PRESENTATION

(Choose One)

ORECCHIETTE PASTA WITH SPICY SAUSAGE, RAPINI, ONIONS & FONTINA VAL D'AOSTA CHEESE*
CAVATELLI PASTA WITH DUCK CONFIT, BUTTERNUT SQUASH, MUSHROOMS, PEARL ONIONS & PINE NUTS*
SEASONAL RISOTTO PRESENTATION
CHEF'S VEGETARIAN PASTA WITH OUR SEASONAL PRESENTATION*

**gluten-free penne available in any presentation*

(Choose Two)

ROASTED CHICKEN WITH OUR SEASONAL PRESENTATION
FRESH FISH SELECTION WITH OUR SEASONAL PRESENTATION
PORK TENDERLOIN WITH OUR SEASONAL PRESENTATION

DESSERT COURSE WITH COFFEE SERVICE // *(Choose Two)*

TIRAMISU

FLOURLESS CHOCOLATE CAKE, TART CHERRY COMPOTE, VANILLA GELATO, PISTACHIO PRALINE
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

\$55.00 Per Person, Food Only

DINNER MENU #3

FIRST COURSE //

(Choose Two)

CAESAR SALAD WITH ORGANIC ROMAINE HEARTS, ROASTED GARLIC DRESSING & PARMIGIANO REGGIANO
FIELD GREENS WITH CANDIED WALNUTS, CRUMBLD GOAT CHEESE & SHERRY-RAISIN VINAIGRETTE
ARUGULA SALAD WITH PINE NUTS, TOMATO & MOZZARELLA DI BUFALA
FRESH SEASONAL SALAD WITH SHAVED PARMIGIANO REGGIANO

MAIN COURSE //

(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
CHEF'S SEASONAL RAVIOLI PRESENTATION

(Choose One)

ORECCHIETTE PASTA WITH SPICY SAUSAGE, RAPINI, ONIONS & FONTINA VAL D'AOSTA CHEESE*
CAVATELLI PASTA WITH DUCK CONFIT, ASPARAGUS, MUSHROOMS, PEARL ONIONS & PINE NUTS*
SEASONAL RISOTTO PRESENTATION
LINGUINI WITH WILD CAUGHT SHRIMP, GRILLED PEPPERS, GARLIC, CHILI & A WHITE WINE BUTTER SAUCE*
CHEF'S VEGETARIAN PASTA WITH OUR SEASONAL PRESENTATION*

**gluten-free penne available in any presentation*

(Choose Two)

ROASTED CHICKEN WITH OUR SEASONAL PRESENTATION
SCALOPPINI OF VEAL WITH WITH OUR SEASONAL PRESENTATION
100% GRASS FED BEEF WITH OUR SEASONAL PRESENTATION
FRESH FISH SELECTION WITH OUR SEASONAL PRESENTATION
PORK TENDERLOIN WITH OUR SEASONAL PRESENTATION

DESSERT COURSE WITH COFFEE SERVICE //

(Choose Two)

TIRAMISU
FLOURLESS CHOCOLATE CAKE, TART CHERRY COMPOTE, VANILLA GELATO, PISTACHIO PRALINE
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)

WILD MUSHROOM CROSTINI WITH CARAMELIZED ONIONS, MARSALA AND GOAT CHEESE-THYME CROSTINI
RAVIOLI FILLED WITH BUTTERNUT & ACORN SQUASH WITH A SWEET WALNUT BUTTER SAUCE
FEATURED SEASONAL APPETIZER
PROSCIUTTO DI PARMA WITH SEASONAL FRUIT AND EXTRA VIRGIN OLIVE OIL

SECOND COURSE

(Choose Two)

CAESAR SALAD WITH ORGANIC ROMAINE HEARTS, ROASTED GARLIC DRESSING & PARMIGIANO REGGIANO
FIELD GREENS WITH CANDIED WALNUTS, CRUMBLED GOAT CHEESE & SHERRY-RAISIN VINAIGRETTE
ARUGULA SALAD WITH PINE NUTS, TOMATO & MOZZARELLA DI BUFALA
FRESH SEASONAL SALAD WITH SHAVED PARMIGIANO REGGIANO

MAIN COURSE

(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
CHEF'S SEASONAL RAVIOLI PRESENTATION

*(Choose One)**

ORECCHIETTE PASTA WITH SPICY SAUSAGE, RAPINI, ONIONS & FONTINA VAL D'AOSTA CHEESE*
CAVATELLI PASTA WITH DUCK CONFIT, ASPARAGUS, MUSHROOMS, PEARL ONIONS & PINE NUTS*
LINGUINI WITH WILD CAUGHT SHRIMP, GRILLED PEPPERS, GARLIC, CHILI & A WHITE WINE BUTTER SAUCE*
SEASONAL RISOTTO PRESENTATION

CHEF'S VEGETARIAN PASTA WITH OUR SEASONAL PRESENTATION*

**gluten-free penne available in any presentation*

(Choose Two)

ROASTED CHICKEN WITH OUR SEASONAL PRESENTATION
100% GRASS FED BEEF WITH OUR SEASONAL PRESENTATION
FRESH FISH SELECTION WITH OUR SEASONAL PRESENTATION
SCALOPPINI OF VEAL WITH OUR SEASONAL PRESENTATION
PORK TENDERLOIN WITH OUR SEASONAL PRESENTATION

DESSERT COURSE WITH COFFEE SERVICE

(Choose Two)

TIRAMISU

FLOURLESS CHOCOLATE CAKE, TART CHERRY COMPOTE, VANILLA GELATO, PISTACHIO PRALINE
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

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

\$30.00 per person	for 2 hours	of Beer and House Wine
\$36.00 per person	for 2 hours	of Beer, House Wine, and Alcohol
\$45.00 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 \$11.00 - \$14.00 each
Our average house wine ranges in price from \$11.00 - \$15.00 per glass
Our average beer is \$6.50 - \$8.50 each

You may add a refillable non alcoholic beverage to any menu for an additional \$3.95 per person. Refillable beverages are Iced Tea, Lemonade, Soda, Coffee or Tea.