

# Salvatore's





# WELCOME

*Thank you for choosing Salvatore's for your very special event! We are delighted to help you host the wedding you and your partner have always dreamt of. With a mix of our Concierge Wedding Services expertise, our passion for culinary excellence, and decades of experience we strive to deliver you with an evening you will never forget. You and your guests will receive outstanding service matched with exceptional Italian cuisine.*

*At Salvatore's, we want you to be a guest at your own event! From start to finish we will orchestrate a magnificent affair for you. We look forward to creating an unforgettable experience that you and your guests will always remember.*

SALVATORE'S

SALVATORE'S CHICAGO . 773.528.1200 . SALVATORESCHICAGO.COM

# OUR VENUE

## THE CLASSICO ROOM



## *THE PASTA VINO BAR*



## *THE PASTA VINO ROOM*



## *THE WEST ROOM*



## *OUR TERRACE*





# SANCTUARY IN THE CITY

In a city known for its stunning skyline, finding outdoor spaces that feel natural and open for photographs on the day of your wedding can be challenging, especially when your timeline can be quite full. It can be difficult to fight congestion across town to make it to all of the city's most iconic landmarks. Along with all of the amazing indoor spaces here at Salvatore's we offer couples access to our lovely outdoor covered terrace, and our stunning shared courtyard. Stroll the paths of this historic courtyard and let the city fade away while the sounds of the beautiful stone fountain and nature fill the air. These spaces are both available to you and your bridal party on the day of your wedding. Looking for an outdoor wedding in the heart of Chicago? Our covered terrace is the perfect setting. Rain or shine your guests will have a beautiful view out into the courtyard as you say I do.





# WEDDING PACKAGE

## CHEF'S PLATING

Starting at  
**\$124**

Five-Hour Premium Bar to include unlimited Wine Service with dinner  
 Four Butler-Passed Hors D'oeuvres  
 Chilled Champagne Toast for everyone  
 Three Course Chef's Plated Dinner inclusive of Salad, Entree  
 Choice of up to three entree selections available for your event  
 Dessert  
 Coffee and Tea

### Premium Bar Includes:

#### Hand Selected Red/White Wines

Kettle One  
 Tito's  
 Flavored Tito's  
 Smirnoff/Flavored  
 Beefeaters Gin  
 Tanqueray Gin  
 Hendricks

Jim Beam  
 George Dickel  
 Jack Daniels  
 Crown Royal  
 Bulleit  
 Buffalo Trace  
 Evan Williams

#### Chilled Champagne

JW Red Label  
 Dewar's White Label  
 Southern Comfort  
 Seagram's 7  
 Captain Morgan  
 Bacardi  
 Espolon Tequila

Bud Light  
 Budweiser  
 Miller Lite  
 Heineken  
 Peroni  
 Revolution  
 Seasonal Locals



# WEDDING PACKAGE

## FAMILY SERVICE

Starting at

**\$124**

Five-Hour Premium Bar to include unlimited Wine Service with dinner

Four Butler-Passed Hors D'oeuvres

Champagne Toast for Everyone

Three Course Family Style Dinner, Salad, two Pastas, one Protein, and

Chef's choice of Seasonal Garden Vegetables

Dessert

Coffee and Tea

### Premium Bar Includes:

Hand Selected Red/White Wines

Chilled Champagne

Kettle One

Jim Beam

JW Red Label

Bud Light

Tito's

George Dickel

Dewar's White Label

Budweiser

Flavored Tito's

Jack Daniels

Southern Comfort

Miller Lite

Smirnoff/Flavored

Crown Royal

Seagram's 7

Heineken

Beefeaters Gin

Bulleit

Captain Morgan

Peroni

Tanqueray Gin

Buffalo Trace

Bacardi

Revolution

Hendricks

Evan Williams

Espolon Tequila

Seasonal Locals



# MENU SELECTIONS

## HORS D'OEUVRES

### Hot

- **Raspberry Brie Tartlet**

Crispy pastry tartlet filled with raspberry compote, and imported triple cream brie

- **Parmesan Risotto Cakes**

Crispy lemon parmesan risotto cake topped with sun-dried tomato aioli

- **Calamari Fritti**

Crispy house battered calamari served with zesty cocktail sauce and fresh lemons

- **Italian Parmesan Meatballs**

Angus beef Italian meatballs simmered in a house made marinara, topped with imported parmesan

- **Wild Mushroom Tartlet**

Pastry tartlet filled with sauteed wild mushrooms, leeks, and fresh goat cheese

- **Vegetable Phyllo Triangle**

Crispy phyllo triangle stuffed with roasted red peppers, leeks, zucchini, eggplant and parmesan cheese

- **Panko Shrimp**

House breaded panko crusted white shrimp topped with garlic chive aioli

- **Stuffed Mushrooms**

Button mushroom caps stuffed with provolone, parmesan, chopped spinach, and a touch of garlic

- **Crab Cakes**

Mini hand breaded wild caught Pacific crab cakes topped with a tangy mustard dijonnaise

- **Prosciutto Tartlet**

Creamy boursin cheese filled phyllo cup with chopped parma prosciutto and fresh green onions

- **Colossal Shrimp Cocktail\***

Colossal Pacific wild shrimp set with horseradish cocktail sauce in an individual glass

\$5 additional per piece



### Chilled

- **Caprese Skewers**

Skewered grape tomatoes with fresh mozzarella and basil, drizzled in honey balsamic

- **Roasted Peperonata Crostini**

Crisp crostini toast topped with roasted red peppers, eggplant and onions with whipped goat cheese

- **Traditional Italian Bruschetta**

Marinated roma tomatoes with basil, garlic, and imported olive oil on a crisp crostini toast

- **Butternut Squash Crostini**

Crisp crostini toast layered with ricotta cheese and topped with butternut squash and fresh sage

- **Smoked Salmon Pancake**

Crispy potato pancake with smoked alaskan salmon and creme fraiche, topped and fresh chives \*Add caviar, market price

- **Prosciutto and Fennel Crisps**

Crisp crostini toast layered with sliced prosciutto and topped with a lemon parsley fennel salad

- **Guacamole Shrimp Cups**

White corn tortilla cup filled with fresh avocado guacamole topped with a spicy shrimp

# MENU SELECTIONS

## SALADS & ENTREES



### Salads

#### House Salad

Mixed garden greens and romaine lettuce with red cabbage, and carrots tossed in our signature house made Italian vinaigrette

#### Classic Caesar Salad

\$3 additional per person

Crisp romaine lettuce tossed in a creamy caesar dressing topped with toasted garlic croutons and fresh grated parmesan

#### Garden Strawberry Salad

\$8 additional per person

Mesclun garden greens, honey and brown sugar roasted walnuts, fresh sliced strawberries, goat cheese crumbles tossed in our signature house made balsamic vinaigrette

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### Entrees

#### Chicken Sylviano

Crispy seasoned chicken breasts, hand battered and simmered in our marsala wine sauce with red peppers and sliced button mushrooms.

#### Chicken Veneziana

Chicken breasts sauteed in a white wine butter reduction with capers and fresh basil chiffonade

# MENU SELECTIONS

## SALADS & ENTREES



### Additional Entree Selections

#### **Chicken Vesuvio**

Pan seared chicken breasts with roasted cloves of garlic and spring peas simmered in a white wine sauce

#### **Tortellini Casalinga**

Fresh house made tortellini tossed in a savory cream sauce with diced parma prosciutto, toasted pine nuts, spring peas, caramelized spanish onions, and sliced mushrooms

#### **Farfalle Alla Vodka**

Classic farfalle pasta in a classic slow roasted plum tomato vodka cream sauce

#### **Rigatoni Bolognese**

Imported rigatoni pasta tossed in a rich meat sauce with a touch of garlic and onions

#### **Rotini Primavera\***

Fusilli pasta tossed in our garlic white wine and imported extra virgin olive oil sauce and garden vegetables including broccoli, baby spinach, red peppers, zucchini, and yellow squash

#### **Rotini Carolina\***

Fusilli pasta tossed a roasted garlic white wine sauce with fresh baby spinach julienne red peppers, toasted pine nuts, and imported grated parmesan. Tofu option available

#### **Penne Ricotta**

Penne pasta with homemade ricotta cheese, fresh garden spinach and herbs in a savory cream sauce

\* vegan option available, tofu may be added as a protein

# MENU SELECTIONS

## UPGRADED ENTREE SELECTIONS

**All upgraded premium entree selections are priced per person, and are in addition to package pricing. All premium entree selections are served with oven roasted seasoned baby red potatoes and sautéed seasonal garden vegetables**

### **Baked Lemon Dill Salmon**

Traditional baked fresh Alaskan Salmon fillet dressed with our lemon dill cream sauce

\$25

### **Roasted White Wine Salmon**

Roasted fresh Alaskan Salmon fillet in a lemon white wine sauce with capers and fresh garden basil

\$25

### **Filet Mignon**

Center cut choice filet mignon perfectly prepared and served with a sautéed shallot mushroom red wine reduction

\$35

Our culinary staff is proud to offer dining options for all of your guests with dietary restrictions including Vegetarian, Vegan, Gluten Free, Dairy Free, and Allergy Accommodations.



# MENU SELECTIONS

UPGRADED SELECTIONS  
INDULGE YOUR GUESTS WITH AN  
ADDITIONAL COURSE

## Pasta Course

pricing starting at \$12 a person

### Farfalle Alla Vodka

Classic farfalle pasta in a classic slow roasted plum tomato vodka cream sauce

### Rotini Carolina

Fusilli pasta tossed a roasted garlic white wine sauce with fresh baby spinach julienne red peppers, toasted pine nuts, and imported grated parmesan

### Penne Ricotta

Penne pasta with homemade ricotta cheese, fresh garden spinach and herbs in a savory cream sauce

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## Soup Course

pricing starting at \$8 a person

### Traditional Minestrone

Fresh spring vegetables with mixed bean in a savory tomato based soup finished with imported grated parmesan

### Creamy Wild Mushroom

Assorted wild mushrooms in a decadent creamy soup base with garden vegetables

### Butternut Squash

Creamy pureed butternut squash with a seasonal hint of apples and cinnamon

### Tomato Bisque

A classic rich creamy tomato soup with fresh garden basil



# MENU SELECTIONS

## ALLERGEN AND DIETARY RESTRICTION OPTIONS

### **Pasta Course**

pricing starting at \$12 a person

#### **Farfalle Alla Vodka**

Classic farfalle pasta in a classic slow roasted plum tomato vodka cream sauce

#### **Rotini Carolina**

Fusilli pasta tossed a roasted garlic white wine sauce with fresh baby spinach julienne red peppers, toasted pine nuts, and imported grated parmesan

#### **Penne Ricotta**

Penne pasta with homemade ricotta cheese, fresh garden spinach and herbs in a savory cream sauce

### **Soup Course**

pricing starting at \$8 a person

#### **Traditional Minestrone**

Fresh spring vegetables with mixed bean in a savory tomato based soup finished with imported grated parmesan

#### **Creamy Wild Mushroom**

Assorted wild mushrooms in a decadent creamy soup base with garden vegetables

#### **Butternut Squash**

Creamy pureed butternut squash with a seasonal hint of apples and cinnamon

#### **Tomato Bisque**

A classic rich creamy tomato soup with fresh garden basil



# AFTER DINNER

## **Dessert**

*Italian Trattoria Blend Coffee*  
*English Tea*  
*Classic Tiramisu*  
*Lemon Sorbet*  
*Seasonal Fruit & Fruit Berries*

## **Sweets Table**

*Assorted seasonal gourmet miniature tarts, pastries, pies, cookies, cheesecakes, cupcakes, brownie bars, and cakes displayed on tiered trays and platters*

## **Custom Signature Cocktail**

pricing starting at \$10

### **Signature Cocktail Bar Menu Sign**

pricing starting at \$25

## **Late Night Bites**

### **Angus Beef Sliders**

*Angus beef sliders with sharp cheddar cheese, sliced zesty pickles, and dijonnaise served on warm steamed burger buns with french fries*

### **Grilled Cheese**

*Mini triangle traditional American grilled cheese cheese sandwiches*

### **Buffalo Chicken Sliders**

*Breaded chicken breast meat tossed in a tangy buffalo sauce served with diced red onion and crumbled blue cheese on warm burger bun with french fries*

### **Homemade Pizza Bread**

*Oven baked seasoned Italian bread with our house made marinara and topped with fresh mozzarella and provolone*

### **Parmesan Truffle French Fries**

*Deep fried shoestring french fries tossed in our decadent truffle extra virgin olive oil and imported parmesan, topped with cracked black pepper and garnished with fresh chopped parsley*

\*Looking for something special? Our culinary team is ready to rise to the challenge. Please let us know your request, and we will be happy to oblige with a custom quote for your event





## CONCIERGE WEDDING SERVICES

A wedding day from beginning to end goes by so quickly, and after the last glass of champagne is finished, the last bites of tiramisu enjoyed, it is the small details of your day that your guests will remember. At Salvatore's we know how much time and planning goes into a celebration like yours. We want you and your guests to enjoy every single minute. The flowers, the favors, the first dance... these are the memorable moments that will have your guests saying your wedding was so.... you.

From the day you choose to have your wedding here at Salvatore's, until the end of your event our Wedding Planning Services team is here to help you truly enjoy your engagement, and the planning process. Our Concierge Wedding Planner Erin Supalo has been working with couples like you for over 10 years here in Chicago.

Our planning services team is here to help you plan the most amazing event, and support you throughout the entire planning process. Whether you need additional assistance in the final weeks leading up to your event, or are looking for a guiding hand throughout the entire planning process we have a package that will fit your needs. Our services have been tailored and priced specifically for Salvatore's couples. You have one day to celebrate this amazing love you share, we want you to enjoy every single minute of of it. Email our Concierge Wedding Services today [planner@salvatoreschicago.com](mailto:planner@salvatoreschicago.com).

Salvatore's planning packages starting at \$2,850

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# CONCIERGE WEDDING SERVICES

## SIGNATURE PACKAGE

- 6 months of service leading up to your event with a dedicated Salvatore's concierge wedding coordinator;
- Complimentary tasting for 2, followed by a meeting with your coordinator to discuss the details of your upcoming wedding
- Salvatore's recommended vendor list
- 30-45 days prior to the wedding – meeting to discuss the details of your special day
- Salvatore's customized 30-day wedding countdown
- Day of event timeline for vendors
- Day of timeline for wedding party and family
- Day of wedding master timeline
- Emergency wedding kit
- Vendor contract review and confirmation
- Final Pre-Event Review the week of your wedding
- Detailed Floor Plan of your custom wedding layout
- Full ceremony Coordination
- Favor and escort cards organization or display
- Up to 10 hours of on-site coordination and supervision at Salvatore's on the day of the wedding
- Collection of all cards and gifts transferred to a predetermined approved contact before the end of the evening
- Distribution of couple's gratuities to all Vendors



Erin Supalo is Salvatore's concierge wedding planner who specializes in designing and planning events that are more personal. She has been planning weddings and events for over 15 years here in Chicago, and her work has been featured in publications such as

Brides Magazine, The Knot, Etsy, Southern Weddings and Pottery Barn Kids. Erin is thrilled to be here at Salvatore's assisting our couples and helping them enjoy the planning process. From the biggest decisions, to the smallest of details we are ready to help make your wedding dreams a reality.

## CONCIERGE PACKAGE

- 12 months of service leading up to your event with a dedicated Salvatore's concierge wedding planner; and assistant onsite the day of the event\*
- Complimentary tasting for 4, followed by a meeting with your planner to discuss the details of your upcoming wedding\*
- Salvatore's extended recommended vendor list
- 30-45 days prior to the wedding –meeting to discuss the details of your special day
- Salvatore's customized 30-day wedding countdown
- Day of event timeline for vendors
- Day of timeline for wedding party and family
- Day of wedding master timeline
- Assistance with the budget, planning, and management\*
- Transportation logistics coordination assistance\*
- Theme, style, and wedding design development\*
- Custom signage consultation\*
- Invitation, save the date and thank you card\* assistance
- Contingency planning\*
- Salvatore's guides to wedding registries, honeymoon planning, and post wedding to do's\*
- Emergency wedding kit
- Vendor contract review, and booking assistance\*
- Final Pre-Event Review the week of your wedding
- Detailed Floor Plan of your custom wedding layout
- Full ceremony Coordination
- Favor and escort cards organization or display
- Up to 12 hours of on-site coordination and supervision at Salvatore's on the day of the wedding
- Collection of all cards and gifts transferred to a predetermined approved contact before the end of the evening
- Distribution of couple's gratuities to all Vendors

\*items only included in Concierge Package  
Salvatore's planning packages starting at  
\$2,850 up to \$6,550



# AMENITIES

Salvatore's is here to assist you in having the most amazing wedding celebration. After over 45 years in business we have amassed a collection of items and services that we now include in our wedding venue packages; ensuring our couples can make the most of their event by having everything needed available to them right here.

- Standard table linens (34 color options)
- Tables, chairs, standard tableware, flatware, and glassware
- Bartender, and Valet service on site  
\*additional cost per car
- Recommended list of vendors
- Gold mercury glass votive candles (3 per table)
- Ambient lighting adjustments
- Flamless candles in lobby
- Large custom silk floral arrangements on our grand pianos
- Card vessel/box, and sign for gift table
- Easel for display
- Two grand pianos
- Table numbers (Gold/Silver available)
- Silver table number card holders
- Cake knife and server
- Cake stands
- Sound system and wireless microphone for speeches during dinner
- Vintage decorative pillars
- Coat rack and hangers
- Greenery wall, and neon happily ever after sign on terrace
- Silk floral arrangements on terrace

\*On premise items only



## *OUR COUPLES, THEIR WORDS*

"My husband and I could not have chosen a more perfect venue for our dream wedding. Salvatore's is beautiful: the best of the best!"

- Sarah H. -

"My wife and I recently got married at Salvatore's and (I know I'm biased, but) it was the best wedding I've ever been to. People kept commenting on how beautiful the space was, the food was absolutely amazing, and the staff were all so kind and helpful. Back when we were first searching for a venue, Salvatore's was the clear choice."

- Chris C. -

"My husband and I held our wedding reception at Salvatore's this fall and I am still getting compliments about how fabulous our wedding was. It is an absolutely beautiful venue, with vintage charm that you really can't find anywhere else in the city."

- Carly L. -

"Everything about Salvatore's was perfect for our wedding. The space is gorgeous and we liked that it's a historic building. We got so many comments about how beautiful it was and how delicious the food was! Marco worked so hard to make everything perfect, including answering my many questions beforehand. You could tell he really wanted our night to go perfectly, and it did! All of the night-of staff were amazing & attentive as well. We loved that the space is split between dinner tables & dance floor, which encouraged people to dance after dinner. I could not recommend having your wedding at Salvatore's enough! "

- Sarah F. -

"On our wedding day, the entire staff just wanted to make sure my wife and I were having a wonderful time. With all the planning that goes into one day, it's great to have people reminding you and encouraging you to live in the moment! We would highly recommend Salvatore's for any wedding/rehearsal dinner or event! It will always hold a special place in our heart and we cannot thank the staff enough for giving us the experience we both wanted!"

- Jimmy B. -





## *DIRECTIONS & PARKING*

Much of the charm of Salvatore's Restaurant is derived from its idyllic location, a beautiful tree-line street in one of Chicago's most historic neighborhoods, Lincoln Park. As the seasons change, so does the setting, lush and green during the spring and summer months, awash in the glorious colors of changing leaves during fall, and covered in a blanket of pristine snow in winter months. Salvatore's Restaurant is only minutes away from the heart of Chicago's business and shopping district and is easily reached from major highways.

As with many historic neighborhoods here in Chicago, Lincoln Park has special parking restrictions & guidelines. Salvatore's has made special arrangements for all of your guests' cars.

**Valet Parking** – Salvatore's Restaurant offers valet parking for daytime and evening events.

**Public Parking** – There are several enclosed, public parking lots that can easily accommodate cars for any size event within walking distance.



### **From Kennedy Expressway -**

Exit at Fullerton Avenue, proceed East until you reach the first stop sign past the intersection of Lincoln, Halsted and Fullerton. This street is Orchard Street (one way street), turn left. Next turn right on Arlington Street (one way street). Proceed to 525 W. Arlington.

### **From Lake Shore Drive -**

Exit at Fullerton Avenue, head West. Turn right on Clark Street. Turn Left on W. Deming Place (one way street). Turn left on N. Geneva Ter. (one way street). Turn left on Arlington Street (one way street). Proceed to 525 W. Arlington Place.

### **Our Address:**

525 W. Arlington Place Chicago, IL 60614

# INFORMATION

**Deposits:** A deposit is required to reserve and confirm the date of your event. We accept deposits in check, Zelle or Credit Card (a 4% processing fee applies for Credit Card payments). All deposits are non-refundable.

**Minimums:** Food and beverage minimums are applied to all weddings and events at Salvatore's depending on day, date and time of event.

**Service Charge & Sales Tax:** 22% gratuity/service fee will be added to all food and beverage sales, 3% administrative fee. 11.75% current sales tax will be added to all food and beverage sales.

**Venue Fee:** A non-taxable \$4,000 venue fee is applied to all weddings and events depending on the day, date and time of event.

This fee includes chairs, china, silverware, tables, bartender and valet service; floor length classic standard linens (34 color options), 60" round tables, chairs, all standard tableware; ambient lighting; sound system and microphone for speeches during dinner; gold mercury glass votive candles (3 per table); flameless candles in the lobby; large custom silk floral arrangements on our grand pianos; card vessel/box, cards sign for the gift table, easel for display, two grand pianos, table numbers (gold/silver), cake knife and server, cake stand, vintage decorative pillars, coat rack and hangers, list of approved vendors, greenery wall, neon happily ever after sign on the terrace; silk floral arrangements on the terrace. \*On-premise items only.

**Ceremony Fee:** Salvatore's hosts ceremonies on-site with your reception. There is a \$800.00 fee for this service.

**Coat Check:** Can be scheduled for your event for a flat fee of \$300.

**Children:** (ages 12 and under)/Teenagers (13-20) A children's menu is offered for \$30.00 per child. Teenagers are offered adult meals for \$70.00 per person.

**Vendor Meals:** Hot meals for vendors are offered for \$40.00 per person.

**Wedding Planning Services:** We offer Concierge Wedding Planning and Coordinating service packages. starting at \$2,850, up to \$6,550. A 50% deposit down is required to secure planning services.

**Event Scheduling:** Afternoon events must end by 2:00pm unless otherwise noted. Evening events must end by 12:00 am, unless otherwise noted.

**Photos:** All photos used in this brochure are owned by their creators. We do not own the rights to them.

**Final Payment & Guarantee:** Final payment is due 15 days prior to your event. We accept the following forms of payment: Cashier's check, ACH transfer, Wire Transfer, Cash, and/or Zelle payment. Credit Cards are not accepted. If Credit Cards have to be used as payment for any reason, there will be a 4% surcharge added to the payment. The final payment will be due based on your guaranteed guest count. The host will be billed per this confirmed count, or the actual number of guests attending, whichever is greater. Any balance the night of the event will be charged to the credit card on file.

\*Menu Pricing, and bar pricing is subject to change due to fluctuations in market prices.

\*Due to availability and or limitations any food or alcohol item may be substituted without notice.

# OUR STORY

Nestled on a quiet tree lined street here in Chicago, Illinois you will find Salvatore's. For over 100 years our incredible brick faced building has been a fixture in the historic Arlington district here in Lincoln Park. The Granada Hotel now known as Salvatore's, was built in 1923 at 525 W. Arlington Place to designs by well known Chicago architects Leif Olsen & Jules Urbain.



Opened in 1977 the venue now known as Salvatore's was taken over by Dean Jusufi, an Albanian immigrant alongside his family just two years later. In 1979 they reopened the doors to the first fine dining Northern Italian in Chicago, a restaurant simply called Salvatore's Ristorante. Over the years hundreds of thousands of Chicagoans have dined with us, and it's been said that even the infamous Al Capone was a patron here on Arlington Place.

Decades later in 1994 Dean's daughter Sherife Jusufi took over the family business, and in 2012 Salvatores became a venue for celebratory events and Weddings. While many things about the building and the business have changed over the past 100 years, the beauty of Salvatore's is still evident, and seen throughout the building and it's historic details. The original chandelier still hangs in our lobby illuminating our guests as they enter the venue.

Salvatore's is more than just another business, we are a family. In addition to being a family run business for over 45 years, we are also a female owned business, and proud to be! We are grateful to be a part of Chicago's history, and we cannot wait to share that legacy with you and your friends and family.





We are thrilled to open our doors to you and your guests to enjoy all the history, and timeless beauty Salvatore's has to offer. Every couple we work with becomes a part of our legacy, and we are so proud to welcome you into the Salvatore's family.

*The Jusufi Family*

*Marco Santos*

Marco Santos, General Manager



*Renata Abreu*

Renata Abreau, Event Manager

[events@salvatoreschicago.com](mailto:events@salvatoreschicago.com)

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