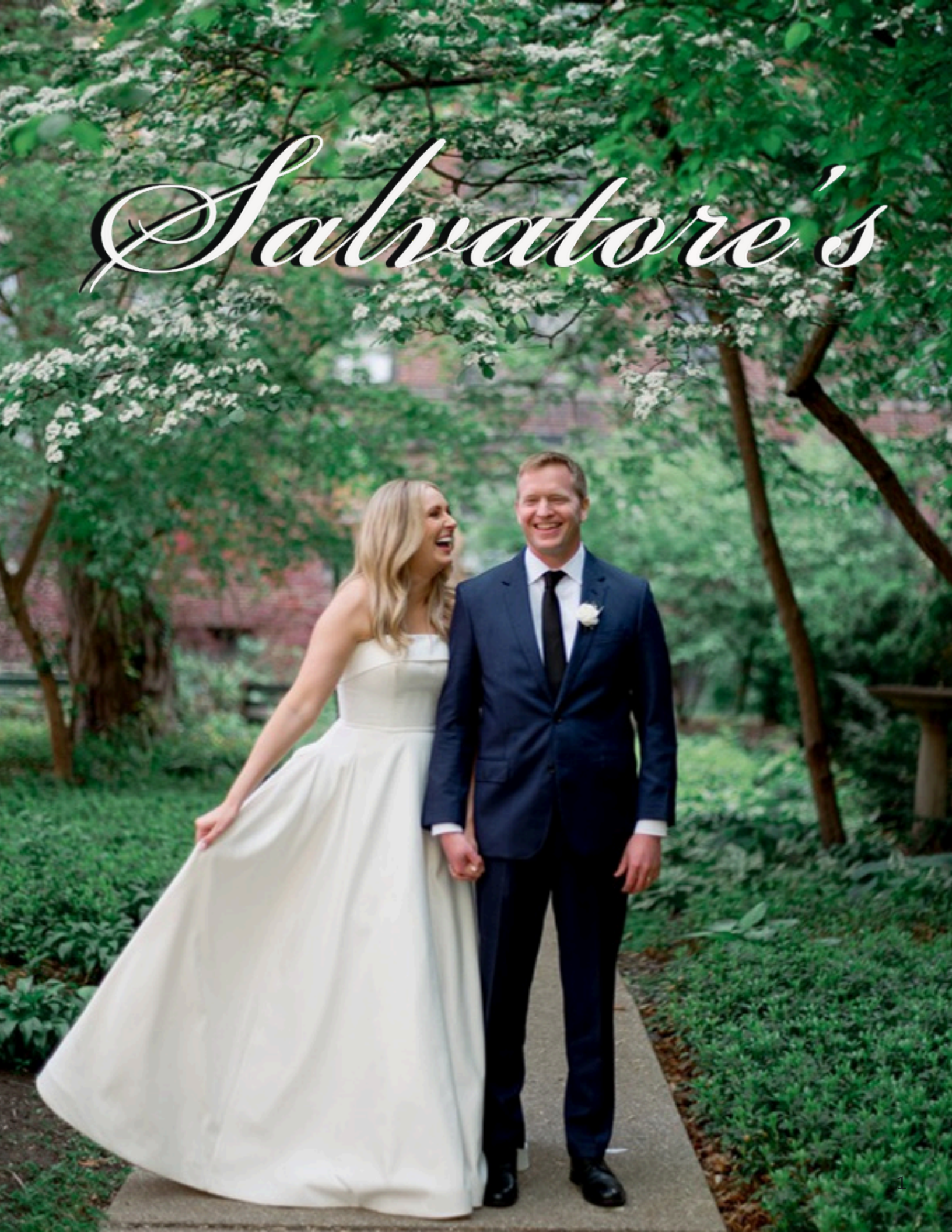
Salvatore's

CELEBRATE YOUR EVERLASTING LOVE AT SALVATORE'S

Since 1977, Salvatore's has been a beloved Chicago institution renowned for its delicious Italian cuisine and warm hospitality. Since our wedding services began, we've transformed countless dreams into magical celebrations.

Imagine your dream wedding coming to life in a space infused with charm and rich history. At Salvatore's, we turn your vision into reality, crafting a unique celebration that reflects your love story.

With a mix of our Concierge Wedding Service expertise, 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.

Salvatore's provides the perfect canvas for your special day. Our thoughtfully curated services and elegant ambiance will allow you and your guests to cherish every precious moment truly.

We invite you to explore the possibilities and begin crafting your happily ever after at

Salvatore's

OUR VENUE

THE CLASSICO ROOM

THE PASTA VINO BAR

THE PASTA VINO ROOM

THE WEST ROOM

OUR TERRACE - SANCTURARY IN THE CITY

SANCTUARY IN THE CITY

Chicago's skyline is stunning, but finding natural, open spaces for wedding photos on a busy day can be challenging. Salvatore's offers a solution: a tranquil escape within the city.

Our charming covered terrace provides a picture-perfect setting for photos, cocktail hour and intimate ceremonies, rain or shine. Step outside and let the city fade away. Capture beautiful memories bathed in natural light, a world away from the urban energy surrounding you.

A HIDDEN GEM AWAITS

Venture beyond the terrace to discover our stunning shared courtyard, a hidden gem in the heart of the city. This serene atmosphere provides the perfect backdrop for capturing unforgettable wedding photos with your bridal party. The gentle sounds of the beautiful stone fountain and the embrace of nature create a haven for relaxation, allowing you and your loved ones to savor precious moments together before the ceremony. Imagine strolling the enchanting pathways and creating lasting memories in this tranquil setting.

On your wedding day, the terrace and courtyard are available for you and your bridal party. Picture yourselves exchanging vows or capturing special moments surrounded by the beauty of this urban oasis.

WEDDING PACKAGE

Starting at $124

CHEF'S PLATING

- Five-Hour Premium Bar with Unlimited Wine Service
- Four Hors d'Oeuvres served by our staff
- Champagne Toast for everyone
- Three-Course Dinner:
  - Salad
  - Choice of Entree (2 Pastas & 1 Chicken), all served with oven-roasted seasoned baby red potatoes and sautéed seasonal garden vegetables
  - Dessert, Coffee, & Tea Service

FAMILY SERVICE

- Five-Hour Premium Bar to include unlimited Wine Service with Dinner
- Four Hors d'Oeuvres served by our staff
- Champagne Toast for everyone
- Three-Course Family Style Dinner:
  - Salad
  - Two Pastas, One Chicken, and Chef's choice of Seasonal Garden Vegetables
  - Dessert, Coffee, & Tea Service

Premium Bar Includes:

Hand Selected Red/White Wines

Kettle One
Tito's
Smirnoff/Flavored
Tanqueray Gin
Jameson
Redemption Bourbon
Aperol
Jim Beam
George Dickel
Jack Daniels
Crown Royal
Bulleit Bourbon
Maker’s Mark
Campari

Chilled Champagne

JW Red Label
JW Black Label
Southern Comfort
Captain Morgan
Bacardi Superior
Don Julio
Milagro
Bud Light
Miller Lite
Heineken 00
Peroni
Goose Island 312
Corona
Lagunitas IPA
High Noon

Menu Pricing and bar pricing are 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.

HORS D'OEUVRES SELECTIONS

- **Raspberry Brie Tartlet**
A burst of sweet and savory with a crispy pastry shell filled with tangy raspberry compote and decadent triple cream brie

- **Lemon Parmesan Risotto Cakes**
Crispy on the outside, creamy on the inside. These risotto cakes are infused with lemon and parmesan and finished with a touch of sun-dried tomato aioli

- **Italian Parmesan Meatballs***
Succulent Angus beef meatballs simmered in a rich house-made marinara and showered with imported parmesan

- **Wild Mushroom Tartlet**
Earthy and flavorful. A flaky pastry shell filled with a medley of sauteed wild mushrooms, leeks, and fresh goat cheese.

- **Vegetable Phyllo Triangle**
Crispy phyllo stuffed with roasted red peppers, leeks, zucchini, eggplant, and a touch of parmesan

- **Panko Shrimp***
Tender, juicy white shrimp coated in a light panko crust and drizzled with garlic chive aioli

- **Stuffed Mushrooms**
Button mushrooms overflowing with a savory blend of provolone, parmesan, chopped spinach, and a touch of garlic

- **Classic Crab Cakes***
Mini hand-formed cakes bursting with wild-caught Pacific crab, perfectly seasoned and finished with a tangy mustard dijonnaise

- **Prosciutto Tartlet**
Creamy Boursin cheese nestled in a crisp phyllo cup, topped with delicate slivers of parma prosciutto and fresh green onions

- **Caprese Skewers**
Skewered grape tomatoes, fresh mozzarella, and basil drizzled with a honey balsamic glaze

- **Roasted Peperonata Crostini**
Crisp crostini toast topped with a vibrant medley of roasted red peppers, eggplant, and onions, finished with creamy whipped goat cheese

- **Traditional Italian Bruschetta**
Marinated Roma tomatoes with fresh basil, garlic, and imported olive oil on a crisp crostini toast

- **Smoked Salmon Pancake***
A crispy potato pancake crowned with heart-healthy smoked Alaskan salmon and a dollop of crème fraîche sprinkled with fresh chives

- **Guacamole Shrimp Cups**
White corn tortilla cups filled with fresh avocado guacamole and topped with a spicy shrimp

- **Calamari Platter*** **(+$50-$150, depending on final guest count)**
Crispy house battered calamari served with homemade cocktail sauce and sliced lemons

- **Colossal Shrimp Cocktail* (+$5 per piece)**
Colossal Pacific wild shrimp served with a classic horseradish cocktail sauce in an individual glass

Allergen Safe

These appetizer selections are Gluten Free, Dairy Free, Vegetarian, Vegan, and Nut Free.

- **Fiesta Cups**
Fresh avocado guacamole nestled in a corn shell, bursting with the flavors of pico de gallo and finished with a touch of cilantro

- **Garden Cucumber Bites**
Sliced garden cucumbers topped with a dollop of roasted tomato hummus, finished with a sprinkle of freshly chopped dill

- **Whipped Potato Puff**
A delightful puff pastry filled with a savory blend of whipped gold potatoes and parsnips, vegan cheddar cheese, and fresh chives

*Refer to page 13

SALADS & ENTREES

Salads

House Salad
We combine baby greens and romaine lettuce with vibrant red cabbage and julienned carrots. Our signature house-made Italian vinaigrette adds a touch of brightness, making this a perfect way to start your meal

Classic Caesar Salad ($3 additional per person)
Crisp romaine hearts are transformed with our creamy Caesar dressing, showered with golden toasted garlic croutons, and finished with a touch of freshly grated Parmesan cheese

Garden Strawberry Salad ($8 additional per person)
Mesclun greens are tossed with honey-roasted walnuts for a delightful crunch. Freshly sliced strawberries and creamy goat cheese crumbles add bursts of flavor, while our house-made balsamic vinaigrette brings it all together

Poultry

Chicken Sylviano*
Tender, hand-battered chicken breasts are simmered in a rich Marsala wine sauce, bursting with the vibrant flavors of red peppers and sliced button mushrooms

Chicken Veneziana*
Seared chicken breasts are bathed in a delicate white wine butter reduction, infused with the subtle brininess of capers, and finished with a touch of fresh basil chiffonade

Chicken Vesuvio*
Pan-seared chicken breasts are paired with the vibrant freshness of spring peas and roasted garlic cloves. Simmered in a light white wine sauce

Pastas

Tortellini Casalinga
House-made tortellini filled with ricotta cheese in a creamy sauce with diced prosciutto, toasted pine nuts, spring peas, caramelized onions, and sliced mushrooms

Farfalle Alla Vodka
Twirls of farfalle pasta in a rich and creamy vodka sauce infused with slow-roasted plum tomatoes

Rigatoni Bolognese
Hearty rigatoni pasta tossed in a rich, simmered meat sauce

Rotini Primavera
Fusilli pasta with a light garlic and white wine sauce featuring a medley of fresh vegetables (broccoli, spinach, peppers, zucchini, squash, carrots)

Rotini Carolina
Fusilli tossed in a fragrant white wine sauce with roasted garlic, baby spinach, julienned red peppers, and toasted pine nuts, finished with parmesan cheese

Penne Ricotta
Penne pasta with house-made ricotta cheese, fresh spinach, and a touch of herbs in a savory cream sauce

*Refer to page 13

UPGRADED ENTREE SELECTIONS

Salmon with Lemon Dill Cream Sauce* (+$25)
Oven-baked Alaskan salmon bathed in a creamy lemon dill sauce

Salmon with White Wine Caper Sauce* (+$25)
Roasted Alaskan Salmon infused with white wine, capers, and fresh basil for a bright and flavourful finish

Filet Mignon* (+$35)
A center-cut filet mignon, perfectly cooked and presented with a rich shallot and mushroom red wine reduction

All premium entrees are priced per person and include oven-roasted seasoned baby red potatoes and sautéed seasonal garden vegetables.

Dietary Needs: *We understand that dietary needs vary. Our culinary staff is proud to offer options for vegetarians, vegans, those with gluten sensitivities, dairy restrictions, and allergies.*

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*Refer to page 13

Prices reflect additional cost per person plus taxes and gratuity

UPGRADED ADDITIONAL COURSE

Pasta Course (+$12)

Farfalle Alla Vodka
Twirls of farfalle pasta in a rich and creamy vodka sauce infused with slow-roasted plum tomatoes

Rotini Carolina
Fusilli tossed in a fragrant white wine sauce with roasted garlic, baby spinach, julienned red peppers, and toasted pine nuts, finished with parmesan cheese

Penne Ricotta
Penne pasta with house-made ricotta cheese, fresh spinach, and a touch of herbs in a savory cream sauce

Soup Course (+$8)

Traditional Minestrone
Fresh spring vegetables with mixed beans 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

*Refer to page 13
Prices reflect additional cost per person plus taxes and gratuity

AFTER DINNER

Dessert

Classic Tiramisu
Lemon Sorbet
Vanilla Ice Cream
Enjoy your meal with a rich, aromatic cup of Italian Trattoria Blend coffee (caffeinated or decaf) or a classic English tea.

Late Night Snacks (select two) (+$12)

Angus Beef Sliders*
Classic Angus beef patties with sharp cheddar, zesty pickles, dijonnaise on warm buns. Fries on the side

Mini Chicago Style Hotdogs
Mini hot dog topped with all the traditional fixings on a warmhotdog bun served with french fries

Grilled Cheese
Mini triangle traditional American grilled cheese cheese sandwiches

Buffalo Chicken Sliders
Crispy chicken tossed in our signature buffalo sauce, red onion, blue cheese on warm buns. Fries on the side

Homemade Pizza Bread
Our seasoned Italian bread baked golden brown, topped with marinara, mozzarella, and provolone

Parmesan Truffle French Fries
Crispy fries tossed in truffle oil and parmesan cheese, with cracked pepper and parsley

Chocolate Chip Cookies
Gourmet chocolate chip cookies with milk chocolate chunks made fresh

Select two savory options above, and add our Traditional Chocolate Chip Cookies for only an additional $3.00 per guest plus taxes and gratuity. We will pass trays of our savory bites to your guests, and set up a cookie tray and sign on the piano for easy sweet treat snacking!

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

Prices reflect additional cost per person plus taxes and gratuity

*The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness.

Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.

Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish.

Salvatore's

SIGNATURE COCKTAILS

Indulge in a delightful cocktail, tailored to the romantic atmosphere of your wedding night. Our curated menu features a variety of expertly crafted drinks, served on trays at the start of the event. For added convenience, we'll also have a dedicated sign on the bar to guide your guests. **Pick a Signature Cocktail for $10 per adult plus taxes and gratuities.**

Espresso Martini
A bold and rich blend of vodka, coffee liqueur, and espresso with a creamy finish

Margarita
A tequila classic balanced with fresh lime, agave and orange liqueur

Mojito
A refreshing combination of rum, mint, lime and sugar

Bramble
A well-balanced sweet and sour gin cocktail with fresh lemon and a crème de mûre drizzled on top

French 75
A floral and refreshing gin cocktail topped with Champagne

Cosmopolitan
A refreshing mix of vodka, orange liqueur, fresh lime, and cranberry

Martini
A crisp, spirit-forward blend of gin or vodka and a hint of dry vermouth

Craving something off the menu? We would be more than happy to work with you on a custom drink request. Please contact your planner or a Salvatore's manager for more information.

Salvatore's

CHARCUTERIE GRAZING STATION

We are excited to share our newly redesigned signature charcuterie station! Set on a standard sixty inch round table, our artisnal spread starts with rich wooden trays and display stands topped with a seasonal spread of meats, cheeses, vegetables, fruits, snacks and more. While modern charcuterie is a blended feast, in order to accommodate some of our guests with allergies or dietary restrictions, we have separated tray options for all to enjoy. This station can be setup for display during cocktail hour, or as a late night post dinner snacking station.

Charcuterie

Charcuterie

Our charcuterie station is a seasonal spread that will delight your guests and offer a taste of the freshest ingredients available. Some of the items our culinary team utilizes to fill our grazing table:

Assortment of artisanal soft & hard rind cheeses
Assortment of artisanal meats
Assortment of fresh seasonal fruits
Assortment of fresh seasonal vegetables
Assortment of crackers, crisps, toasts, & crostinis

Assortment of jams and or jellies
Pickles, olives, honey, zesty mustard
Linens, plates, napkins and tongs provided

This is a nut free food station to ensure all guests with nut allergies may enjoy freely

$15 *per person, plus taxes and gratuities*

Due to seasonal availability, and quantity of guests, there will be a variation of items provided and size of display with all charcuterie stations.. Gluten free crackers, crisps, toasts, & crostinis are available upon request for an additional fee.

Salvatore's

CHAMPAGNE TOWER SPECIALS

You've just married the love of your life, what else can you do but pop the champagne and party! Celebrate in Salvatore's style with one of our new Champagne Towers. This is the perfect photo op for you and your new spouse, or make it an event and include your wedding party! Snap all the photos as you celebrate in classic old Chicago style by topping off a tower of freshly poured champagne coupe glasses. Pricing and services listed below.

Bella

MINI TOWER

Bella Tower

Celebrate your union with a champagne showing of 14 gleaming glass champagne coupes filled with our signature chilled champagne. For our Bella Tower we prepare and fill the tower two thirds of the way full, and leave the last bottle to pour for you, with wishes of a life full of sweetness!

Our Bella tower is set up for you in our Pasta Vino Bar or Terrace, and is ready right after your ceremony, or upon your arrival at the venue.

$150 *plus taxes and gratuity*

Classico

TALL TOWER

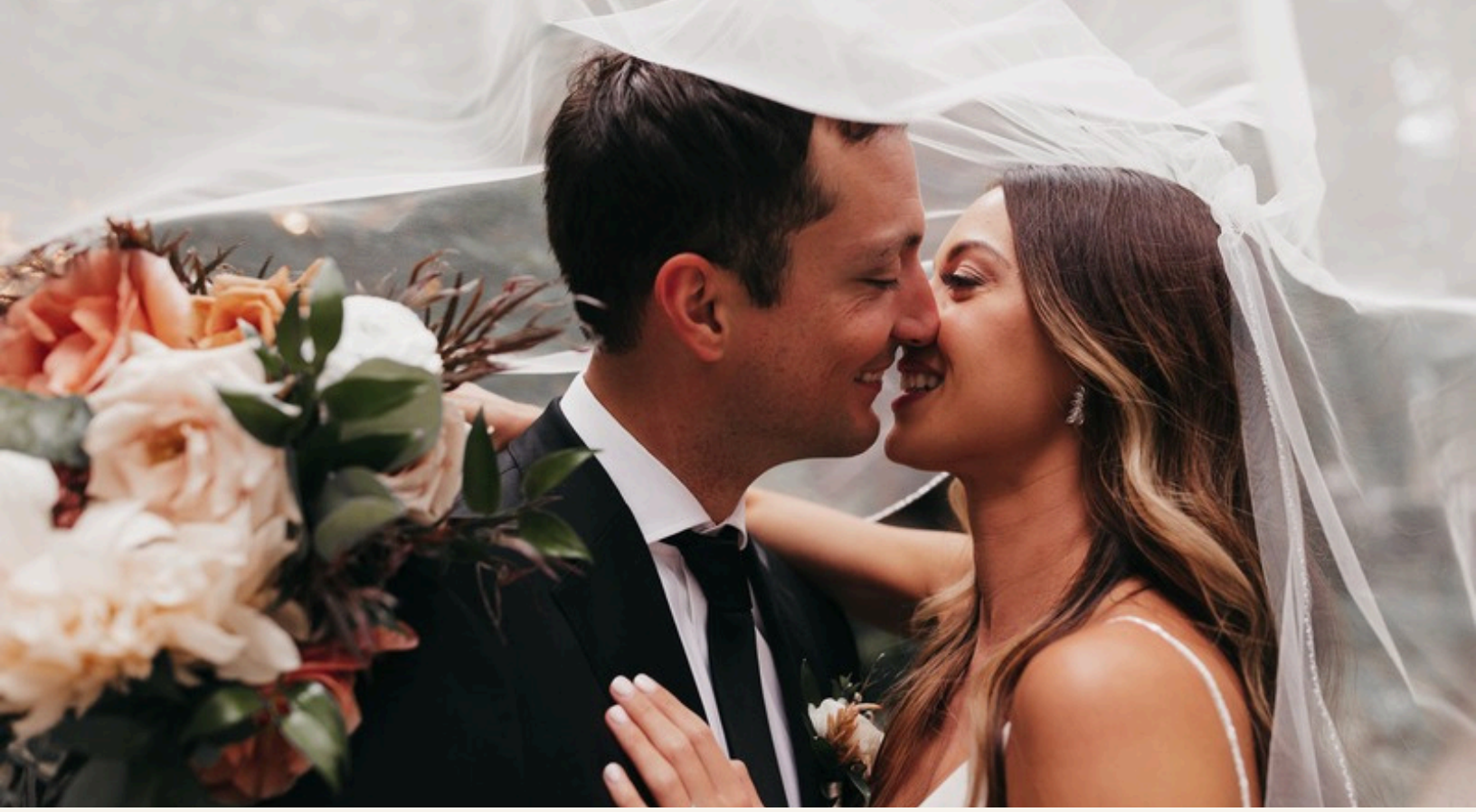
Classico Tower

Our new Classico champagne tower takes your celebration to the next level. The Classico is stacked high with 30 glass champagne coupes filled with our signature chilled champagne. We prepare and fill the tower two thirds of the way full, and leave the last two bottles to pour for you to toast to a lifetime together!

Our Classico tower is set up for you in our Pasta Vino Bar or Terrace, and is ready right after your ceremony, or upon your arrival at the venue.

$300 *plus taxes and gratuity*

All Champagne towers are placed on a large clear acrylic base to prevent spillage, and contain liquids. No spraying or shaking of champagane bottles is permitted.



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 15 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.

Salvatore's planning packages starting at $3,250

CONCIERGE WEDDING SERVICES

SIGNATURE PACKAGE

- 6 months of service leading up to your event with a dedicated Salvatore's Exclusive Wedding Coordinator
- 1 complimentary tasting for TWO guests
- Approximately 6 months prior to your wedding event, one Introductory Google Meeting
- Coordination of correspondence: telephone, email, & Google Meet
- **Salvatore's Signature Vendor List**
- Salvatore's custom 12 month checklist
- Salvatore's custom 30-day countdown guide
- A tailored Pre-Wedding Review 4-6 weeks before the event
- Assistance with linen selection, dining selections, vendor load in and out management, and time management on the day of the wedding event
- Customized timelines for your vendors, & family
- Emergency wedding kit & Contingency Referral
- Pre-event vendor contract review
- Final Pre-Event check in the week of your wedding
- Detailed custom floor plan of your selected wedding layout
- Full Ceremony Coordination
- Touch ups for veil & dress bustling
- Up to 8 hours of coordination and supervision at Salvatore's on the day of the wedding event
- Setup and collection of personal items, cards & gifts
- Distribution of Gratuities to all Vendors (paid by the couple)
- Access to Salvatore's NEW* Signature Planning Suite

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 Exclusive Wedding Planner
- 1 complimentary tasting for FOUR guests including one upgraded entree menu selection
- Approximately 12 months prior to your wedding event, one Introductory Google Meeting
- Coordination of correspondence: telephone, email, & Google Meet
- **Salvatore's Concierge Vendor List**
- Salvatore's custom 12 month checklist
- A tailored Pre-Wedding Review 4-6 weeks before the event
- Assistance with linen selection, dining selections, decor placement guidance, vendor load in and out management, room reveal coordination, & time management on the day of the wedding event
- Customized timelines for your vendors, & family
- Emergency wedding kit & Contingency Assistance
- Pre-event vendor contract review
- Final Pre-Event Review the week of your wedding
- Detailed custom floor plan of your selected wedding layout
- Full Ceremony Coordination
- Touch ups for veil & dress bustling, concierge couples assistance
- Up to 10 hours of coordination and supervision at Salvatore's on the day of the wedding event
- Setup and collection of personal items, cards & gifts
- Distribution of Gratuities to all Vendors (paid by the couple)
- *Access to all of Salvatore's planning guides, resource sheets, & centerpiece rentals
- *Assistance with budget planning, tracking & management
- *Tailored vendor recommendations, vendor contract review
- assistance, and vendor management guidance
- *Transportation, timeline and logistical coordination & planning
- *Customized venue design, style, and wedding design development,
- *Cost saving strategies
- *Invitation, save the date, and thank you card guidance
- *Mini Wedding Moments, digital content creation of your big day
- *Access to Salvatore's NEW* Concierge Planning Suite

*items only included in Concierge Package
Salvatore's planning packages starting at
$3,250 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
- Flameless 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
- LED Lamps for the bar tables

*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 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."

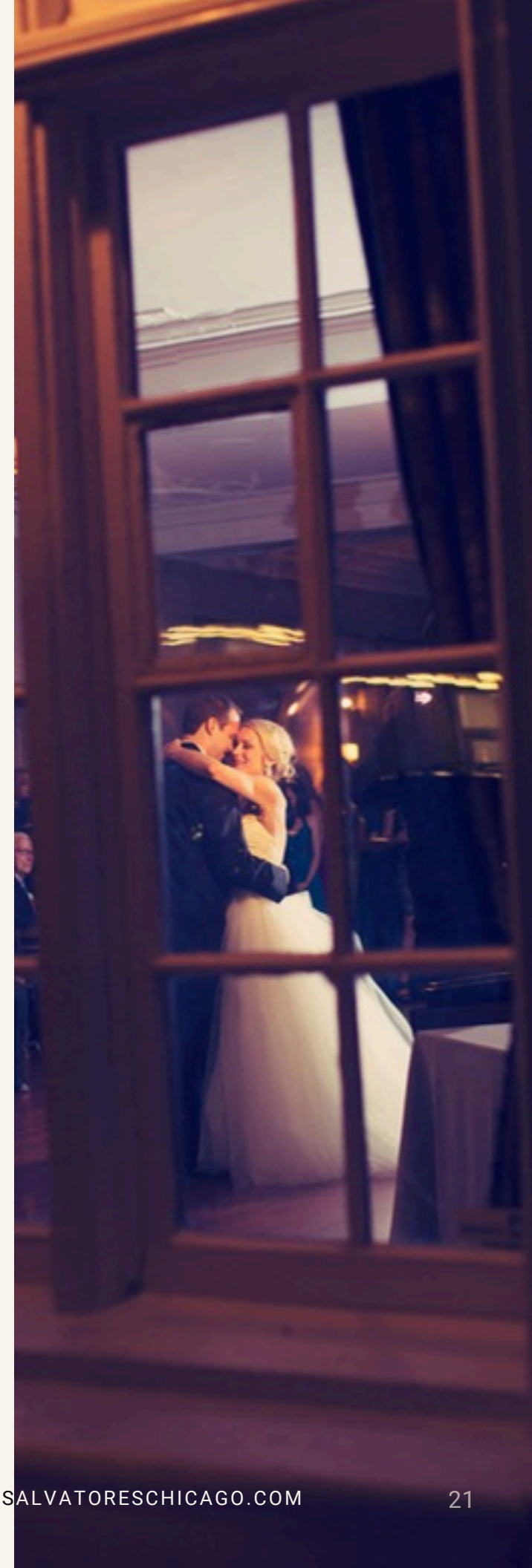
- Carly L. -

"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 Wire Transfer. 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. 12% current sales tax will be added to all food, beverage and most fees.
Venue Fee: A $2,000 - $5,000 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/glass), 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 $950.00 fee for this service.
Coat Check: Can be scheduled for your event for a fee.
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 $3,250, up to $6,650. 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.

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OUR STORY

Please Note: We no longer allow Candles to be placed on the floor

Nestled on a charming, tree-lined street in Lincoln Park's historic Arlington District, Salvatore's stands as a testament to Chicago's rich past. This incredible brick-faced building, originally constructed in 1923 as The Granada Hotel, has been a local landmark for over a century. In 1977, it transformed into Chicago's first fine-dining Northern Italian restaurant, captivating taste buds with its exquisite cuisine. By 2002, Salvatore's Ristorante evolved into a dedicated venue for weddings and celebratory events, a place to mark life's most cherished moments.

Over the decades, hundreds of thousands of Chicagoans have graced Salvatore's with their presence. Whispers even hint at a visit from the infamous Al Capone himself! The Jusufi family took ownership in 1949, with Dean Jusufi guiding the establishment for many years. His dedication and vision helped shape Salvatore's legacy. In 1994, his daughter Ms. Sherife Jusufi took the reins, carrying forward the family's commitment to excellence.

The true magic of Salvatore's lies in its timeless elegance. While the building and business have naturally evolved over a century, the essence of its grandeur remains. Original historic details stand as witnesses of the past, and the magnificent chandelier in the lobby continues to illuminate the arrival of every guest, welcoming them into a space steeped in history and warmth.

More than just a venue, Salvatore's is a family. Now proudly women-owned for over 45 years, it's a place where generations have poured their hearts and souls into creating unforgettable experiences. We are deeply grateful to be a part of Chicago's vibrant tapestry, and we eagerly await the opportunity to share this legacy with you and your loved ones at Salvatore's.

We are thrilled to open our doors to you and your guests to enjoy all of 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

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