
Phil Stefani's 437 Rush

A Classic Italian Steakhouse

PHARMACEUTICAL DINNER PACKAGE • 2012

We realize that choosing a venue in Chicago for a pharmaceutical dinner program is only a small part of your job. We can make your job easier! Being familiar with the pharmaceutical and medical guidelines, we are able to provide a wonderful dinner during your speaker program to fit any budget.

This package is designed to work with some of the changing industry standards. However, I would be more than happy to customize a menu for you or you can choose to work with our private dining menu packet if you prefer. We appreciate the opportunity to present our food and services.



Phil Stefani's 437 Rush truly echoes the feel of a classic Italian steakhouse. Located right off the Magnificent Mile, 437 Rush has the best there is to offer. From mouth watering steak and seafood dishes to fabulous risottos and pastas, Executive Chef Federico Comacchio from Milan creates the most artistic and delicious dishes in the city. The restaurant shines through the use of rich mahogany colored flooring and wainscoats, black and white tiled floors and ribbed glass partitions.

We are Wi-Fi accessible and we can rent any audio/visual equipment needed for your program, or you are welcome to use your own vendor if you prefer.



Phil Stefani's 437 Rush offers four private dining rooms:

The Newsroom: Capacity 110 people

The Cafe: Capacity 75 people

The VIP North Boardroom: Capacity 24 people

The VIP South Boardroom: Capacity 16 people

Deb Theobald, Private Dining Manager

(312) 222 - 0101 or email DTheobald@stefanigroup.com

437 North Rush Street | Chicago, Illinois | 60611

There is a food and beverage minimum requirement along with a room rental fee, which varies by date. When possible, we do our best to adjust minimums to fit the needs of the pharmaceutical regulations.



PHARMACEUTICAL DINNER PROGRAM PACKAGE

Includes the Following:

Staff, linen and tableware

Complimentary Coat Check

Gourmet Artisan Bread Basket on Each Table

Three course dinner with Salad, Choice of Entrée, Dessert

Optional Beer & Wine Package

Gourmet Coffee & Tea Service

3 course dinner only

3 course dinner with two-hour Beer & Wine Package

Additional room rental fee may apply

Contact Deb for current pricing

DTheobald@stefanigroup.com or call (312) 222-0101

COURSE ONE

Pre Select One to be served:

House Salad of Mixed Greens

Caesar Salad

COURSE TWO

Pre Select Three Entrees - To be selected by guests evening of event:

Filet Mignon

Served with herb demi glace

Pan Seared Chicken Breast

with Cherry Tomato Fondue

Ravioli Erbette Cipriani

Pasta stuffed with ricotta and greens in a light tomato cognac cream sauce

Rigatoni Cipriani

With Jumbo Shrimp in a cognac tomato cream sauce

Pesce Spade all Melanzane e Zabainone Balsamico

Roasted Pacific Swordfish crusted with Black Venus Rice Dust, sweet and sour baby Eggplant puree and Balsamic Sabayon

Salmon alle Erbette e Salsa Piemontese

Roasted Atlantic Salmon served with sautéed Swiss chard scented with Peperoncino, caramelized Cipollini and Bell Pepper Piedmont Sauce

All appropriate entrees are served with Italian Mascarpone Mashed Potatoes and Broccoli with Garlic & Oil

COURSE THREE

Pre Select One to be served:

Chocolate Torte

437 Tiramisu

Tartufo al Cioccolato

Italian Zabaione cream center, surrounded by chocolate gelato, caramelized hazelnuts and cocoa, served with warm Tahitian Vanilla sauce

Torta della Nonna

Italian pastry cream with a hint of lemon on a base of short pastry, covered with pine nuts and almonds, served with Lemon sauce

Includes coffee, decaffeinated coffee & hot tea

BEER & WINE PACKAGE

Includes a Red and White house wine, domestic and imported bottled beer, soft drinks, fresh brewed iced tea, and juices

Currently available house wines:

Canyon Road Chardonnay
Canyon Road Cabernet

CLASSIC STANDARD LINENS

Crisp White Linen
Guest Dinner Tables
Guest Napkins
Bread Basket Napkins
Place Card Table
Materials or check-in Table

ADDITIONAL UPGRADES

Entrée, Wine, Liquor available, ask for your customized package

FREQUENTLY ASKED QUESTIONS

Do you have A/V capabilities?

We have a screen and a podium with a microphone on-site and available on a first-come, first-served basis and at no additional charge. You may bring in your own projector or we may rent one for you for an additional fee.

Where will my guests park?

Valet parking is available for 437 Rush guests. (\$14 per vehicle)

Is there a bar in the private dining room?

Yes, all private dining rooms have a bar located in the room.

Can I have a space for cocktails before dinner?

Yes, if space permits, we will work with you to design a floor plan.

Do you have an incentive program for pharmaceutical representatives who bring business often?

There is not a formal program in place, but we are committed to recognizing your loyalty and do offer occasional incentives or gift cards. Furthermore, we work very closely with the other Stefani restaurants so when you book with Riva, Tuscany or Phil Stefani's 437 Rush, you can be assured that there's a network of professionals who appreciate your business.

What kind of tables can I have?

We have 72" rounds that seat up to 10, 56" rounds that seat up to 6, or long-rectangular tables.

Can I give you my budget and have you come up with a menu that fits?

OF COURSE! Most of the time, with a reasonable budget we can customize a menu to fit and make your program unique and worry-free.