
Phil Stefani's 437 Rush

A Classic Italian Steakhouse

REHEARSAL DINNER PACKAGES | 2012

Congratulations on your Engagement!

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. Our experienced Chef and our dedicated, professional staff will ensure that you and your guests enjoy a relaxing, fun evening before the big day. Your rehearsal dinner is the kickoff to the event of a lifetime!



Our Rehearsal Dinner package offers a three-course family-style or plated dinner with appetizers, beer and wine service, and classic standard linens.

This package is based on my personal recommendations; however, I would be more than happy to work around your wedding menu and your budget to customize a menu that makes this evening unique and memorable! We appreciate the opportunity to present our food and services.

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

The Newsroom: Capacity 20 - 110 people

The Cafe: Capacity 20 - 75 people

The VIP Boardroom: Capacity 24 people

Deb Theobald, Private Dining Manager
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437 North Rush Street | Chicago, Illinois | 60611

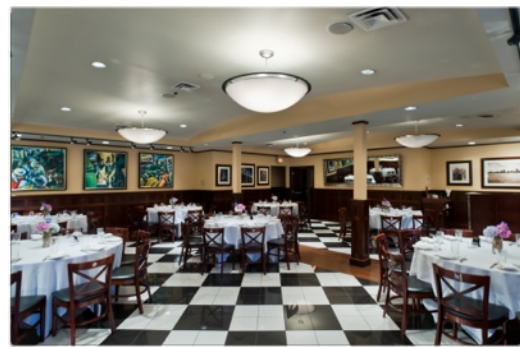
Package Overview

FAMILY-STYLE AND PLATED REHEARSAL DINNER PACKAGES INCLUDE THE FOLLOWING:

- ❖ Event Coordination
- ❖ China and Glass Place Settings for Each Guest
- ❖ Imported & Domestic Beer, House Red and White Wine Service
- ❖ Complimentary Champagne Toast
- ❖ Gourmet Coffee & Tea Service
- ❖ Personalized menus with the Bride & Groom's monogram
- ❖ Reduced pricing for Audio Visual Equipment for video montage



CAFE: Capacity 72 people



NEWSROOM: Capacity 110 people



VIP NORTH: Capacity 24 people

Plated Dinner Package

There is a food and beverage minimum requirement along with a room rental fee, which varies by date.

APPETIZER

Pre Select One to be Passed during Reception

Traditional Bruschetta

Wild Mushroom Mascarpone Crostini

Fried Calamari

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 the evening of the event.

Choose one fish, one chicken and one pasta Entrée:

Salmon alle Erbette e Salsa Piemontese

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

Pesce Spada alle Melanzane e Zabainone Balsamico

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

Pollo ai Funghi, Pancetta Affumicata e Chianti

Breast of Chicken wrapped in Nueske's Bacon, forest Mushrooms and Chianti Reduction

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Plated Dinner Package

Pollo alla Montecarlo

Topped with Prosciutto di Parma and Fontina cheese and served with a chardonnay reduction

Ravioli Erbette Cipriani

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

Rigatoni Cipriani

Pasta with Jumbo Shrimp in a light tomato cognac cream sauce

All appropriate Entrees served with chef selected vegetable & starch.

COURSE THREE

Pre Select One to be served:

Chocolate Torte

437 Tiramisu

Tartufo Semifreddo

Torta al Limone

Family Style Package

There is a food and beverage minimum requirement along with a room rental fee, which varies by date.

APPETIZERS

Pre Select Two to be Passed during Reception

Traditional Bruschetta

Fried Calamari

Caprese

COURSE ONE

Pre Select One to be served

House Salad of Mixed Greens

Caesar Salad

COURSE TWO

Pre Select Two Entrees and One Pasta to be served

Chicken Limone with capers

Chicken Marsala with mushrooms

Atlantic Cod Fish with a cherry tomato fondue

Salmon alle Erbette e Salsa Piemontese

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

Quattro Formaggi Ravioli

House ravioli filled with Ricotta and green Swiss chard, tossed in a creamy medley of Italian
cheese sauce

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Family Style Package

Rigatoni alla Matriciana

Pasta tossed with fresh tomato, house Pancetta, red onion confit, pecorino and black pepper

Tagliata (add \$6/person to package price)

Veal Marsala (add \$6/person to package price)

Pre Select Two to be served

Italian Mashed Potatoes

Herb Roasted Potatoes

Sautéed Mushrooms

Creamed Spinach & Mushrooms

Broccoli with Garlic & Oil

COURSE THREE

Pre Select One to be served

Chocolate Torte

437 Tiramisu

Tartufo Semifreddo

Torta al Limone

Assorted Mini Pastries

Beverages Included in Packages

Gourmet Coffee & Tea Service

Regular and Decaf Coffee and Gourmet Tea



Three Hour Beverage service includes:

Domestic & Imported Beer

House Red & White Wine

Soft drinks, fresh brewed iced tea, juices



Pricing

PLEASE EMAIL OR CALL DEB FOR PRICING

DTheobald@stefanigroup.com

(312) 222-0101

Frequently Asked Questions

Are you exclusive with any vendors?

No, we have great relationships with key vendors in the city, but you are welcome to hire your favorites as well!

Where will my guests park?

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

Is there a bar inside 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 I get a discount on my rehearsal dinner at Phil Stefani's 437 Rush if I booked my wedding at another Stefani venue?

Yes! We work very closely with the other Stefani restaurants to show you how much your business is appreciated.

Do you have children's meals available?

Yes, we will provide Chicken Tenders or Pasta for children 12 and under, at \$11.95.

Can I have a consumption bar instead of a package?

Yes, we will be happy to re-price your package to reflect a consumption bar, instead of a bar package. However, we suggest that you pre-select bottles of wine.

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 have different linens, besides white?

For an additional fee we can order upgraded linens and chair covers.

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

OF COURSE! We can customize a menu to fit your budget and make your special day worry-free.