



To ensure proper and prompt service, a pre-set menu is required for all groups of 15 or more. ***If you prefer a menu other than those offered, please call us to discuss your needs.*** Personalized menus are provided with our compliments. We must receive your menu selections a minimum of one week prior to the scheduled event. A choice of two or three entrees may be offered to groups of 15-100. Sette Osteria is always willing to accommodate any dietary restrictions. ***Menu items and preparations are subject to change, depending upon market availability, without prior notice.***

**BEVERAGES & BAR SET-UP:**

**Sette Osteria does not offer an hourly bar package.** All beverages are priced upon consumption and placed on a "host tab" We recommend making your wine selection in advance (at the same time you make your menu selection) in order to ensure availability for your entire group.

**GUARANTEE:**

Your guarantee number is due to Sette Osteria no later than five (5) business days prior to your event. This number is not subject to reduction after this time. If no guarantee number is given by phone or in writing, the highest number shown on your reservation contract will be applied. If your party falls below the guaranteed number on the day of your event, you will still be charged for the guaranteed number. In some cases, a minimum revenue requirement instead of a minimum guest count may apply to your function. This revenue requirement must be met regardless of a drop in the proposed guest count.

**DEPOSIT & PAYMENT:**

A Sette Osteria event confirmation form must be signed and returned to the restaurant to confirm your group's space. No reservation is final until this contract is received. All outstanding balances are due at the end of your event. If your company or organization is tax-exempt, please attach a copy of your tax-exempt certificate to your reservation contract. Sette Osteria will offer the choice of having a separate bill for beverages and for food, but cannot provide any additional separate checks. We accept American Express, Visa, MasterCard, Diners Club, and Discover.

**SERVICE CHARGE:**

For private events, a 20% service charge will automatically be added to your final check.

**CORKAGE FEE:**

Sette Osteria is proud of the wine list we have spent countless hours perfecting to compliment our cuisine and hesitate in allowing other wines into our restaurant. We will do our best to accommodate any special requests you may have regarding the wine list. Sette Osteria has a \$25.00 corkage fee per bottle (maximum of 4 bottles).

**VALET PARKING:**

Sette Osteria offers complimentary parking after 7pm.

**DELIVERIES:**

Floral arrangements, musical instruments, and wedding/specialty cakes may be delivered to Sette Osteria on the day of the event, during regular hours, and with prior management approval. All delivered items must be removed at the close of the event. Sette Osteria will not be responsible for lost or stolen items brought in by customers, customer guests



## FAQs

**Q:** What kind of environment and service can I expect at Sette Osteria?

**A:** Sette Osteria is a casual Italian eatery. Servers are attentive and well educated on the menu, food, and wine. Guests should feel comfortable in both jeans and suits.

**Q:** How are your prices determined?

**A:** Sette Osteria's prices are competitive with other event spaces and restaurants and reflect the following considerations: The food, wine, and beverages served at all events are the same offered to our regular guests. Unlike many hotels and private event caterers, we do not substitute inferior products for our events, but offer you the same high-quality, hand-selected ingredients you would see on the rest of our menu. **Unlike many restaurants, Sette Osteria does not charge a room or space rental fee.**

**Q:** How do I reserve space?

**A:** You can confirm the availability of a date by emailing **MZorgani@setteosteria.com**. If the date is available, space is considered reserved once a signed contract has been received by Sette Osteria management, and after deposit requirements have been met.

**Q:** After I returned or faxed back my signed contract, I was told that the space is no longer available. What happened?

**A:** Due to the large number of private dining requests, we honor a first come, first served policy. Your contract must be received by Sette Osteria management before your event may be considered confirmed.

**Q:** I don't want to buy everyone's drinks. Can I have a cash bar instead of per person pricing?

**A:** In most instances, we will offer a cash bar basis for parties. However, if the entire group does not meet the minimum food and beverage amount required for the space, the host will be charged the difference.

**Q:** I will have children at my event. What is your per person price?

**A:** Children are welcome at Sette Osteria at any time for private events. They will be charged ½ of the estimated per person price of the agreed-upon menu.

**Q:** How long will my event last?

**A:** Depending on the contract, your event can last from 2-3 hours.

**Q:** I don't need a buy-out; I just want to make a large party reservation (more than 12 guests). What are my options?

**A:** If there are no private events scheduled, you can reserve a long table or multiple tables. Please keep in mind that adjacent areas will be open to the public. Semi-private reservations are subject to availability in our main dining room and can be cancelled by Sette Osteria management if a deposit and contract are not received.

**Q:** All of these terms seem really strict and concise. Are there any exceptions?

**A:** Absolutely. Exceptions are made on a case-by-case basis by Sette Osteria and will be noted in the contract.

**Q:** How can I get to your restaurant via public transportation?

**A: Location Details:** We are on the southwest corner of Connecticut Avenue and R Street, two blocks north of Dupont Circle (formerly the location of the Janus movie theaters). Sette Osteria is located across the street from Starbucks.

**Metro:** Red Line Dupont Circle stop; exit onto Q street (north end of station); walk one block north on west side of Connecticut to Sette Osteria



Name of Event Organizer: \_\_\_\_\_ Company Firm: \_\_\_\_\_

Host Email Address: \_\_\_\_\_ Host Telephone Number: \_\_\_\_\_

Event Date: \_\_\_\_\_ Event Space: \_\_\_\_\_

Budget and/or Estimated Event Price: \_\_\_\_\_

Credit Card Number and type: \_\_\_\_\_

Expiration Date and 3 or 4 digit Security Code: \_\_\_\_\_

Authorized Signature: \_\_\_\_\_

Terms and Conditions/ Sette Osteria Event Policies:

- A \$200 late fee will be charged for every 30 minutes past the agreed-upon time guests fail to vacate the space.
- Reservations are not final until confirmation is sent by Sette Osteria in writing or email.
- For all large party and private events, **a non-refundable credit card deposit** is required to secure a reservation.
- Event estimate \$0 - \$2,000: **a non-refundable \$250 credit card deposit** is required to secure a reservation.
- Event estimate \$2,000 - \$5000: **a non-refundable \$500 credit card deposit** is required to secure a reservation.
- Event estimate \$5,000 - \$10,000: **a non-refundable \$1000 credit card deposit** is required to secure a reservation.
- Events cancelled or moved less than fourteen days prior to the event date will be charged 50% of the contract amount.
- Events cancelled or moved less than seven days prior to the event date will be charged 100% of the contract amount.
- All cancellations or date changes must be received by email.
- A final guest count is needed no later than five business days before the event.
- A decrease in guest count after the 5 day cut-off will still be subject to the total agreed-upon contract guest count.
- A 10% DC state tax and a 20% service fee will be charged to all private and semi-private events.

By signing, I understand and agree to all terms, conditions, and fees outlined in this document by Sette Osteria.

\_\_\_\_\_

(Authorized Signature) (Date)

Upon completion, please attach a copy of the credit card used and a valid photo ID of the authorized signature. Please return in person, or scan and email to **mzorgani@SetteOsteria.com**.



## **HORS D'OEUVRES**

**Priced Per dozen**

TOMATO BRUSCHETTA

**\$24**

WARM WILD MUSHROOM TART WITH TRUFFLE OIL

**\$28**

SMOKED SALMON WITH MASCARPONE AND FRESH DILL IN MINI PHYLLO

**\$32**

MARINATED CHICKEN SKEWERS IN SPICY ITALIAN SAUCE

**\$30**

MINI CRAB CAKE WITH DIJON MUSTARD SAUCE

**\$34**

MINI CROSTINI WITH PROSCIUTTO, ARUGULA & AGED BALSAMIC REDUCTION

**\$26**

BOCCONCINI OF BUFFALA MOZZARELLA AND CHERRY TOMATOES WITH BASIL

**\$26**

CRISPY FALAFEL CHICKPEA BALLS WITH MINT AND YOGURT SAUCE

**\$28**

ASSORTED MINI PIZZA

**\$28**

SHIRMP WRAPPED WITH BACON, DRIZZED WITH AGED BALSAMIC

**\$34**

TUNA TARTAR SERVED IN GINGER VINAGRETTE

**\$38**

DARK CHOCOLATE MOUSSE CUP



## **PRIVATE DINING MENU (1)**

**\$39.95 per person**

\*Price does not include a 20% Service Charge or 10% DC sales tax

Menu items and preparations are subject to change depending on market availability

Vegetarian/gluten free/vegan options available with a prior request

*Please choose one of each of the following course options*

### **APPETIZER**

#### **INSALATA MISTA**

Organic mixed field greens, sweet onions, cherry tomatoes & balsamic dressing

#### **ZUPPA**

Lentil soup

### **MAIN COURSE**

#### **SALMONE ALLA GRIGLIA**

Grilled fillet of Atlantic salmon with organic seasonal vegetables & fresh herbs

#### **POLLO ALLA MILANESE**

Milanese style breaded chicken breast, baby arugula salad, parmigiano reggiano

#### **MELANZANE ALLA PARMIGIANA**

Eggplant, tomato sauce, basil & mozzarella

### **DESSERT**

#### **TIRAMISU CLASSICO**

Traditional lady fingers, espresso, mascarpone cheese cream

#### **TORTINO AL CIOCCOLATO**

Baked to order, served with home made vanilla ice cream



## **PRIVATE DINING MENU (2)**

**\$44.95 per person**

\*Price does not include a 20% Service Charge or 10% DC sales tax  
Menu items and preparations are subject to change depending on market availability  
Vegetarian/gluten free/vegan options available with a prior request

*Please choose one of each of the following course options*

### **APPETIZER**

#### **BRUSCHETTE MISTE**

Bruschette three ways: fresh tomatoes/mushrooms/black olives tapenade

#### **INSALATA DI RUCOLA E FINOCCHIO**

Arugula and shaved fennel salad, parmigiano reggiano, lemon dressing

### **MAIN COURSE**

#### **RAVIOLI DELLA NONNA**

House-made ravioli filled with pumpkin and amaretti with butter sage sauce

#### **POLLO ARROSTO**

Roasted chicken breast stuffed with provolone cheese, spinach & mushrooms,  
roasted fingerling potatoes, sautéed vegetables, lemon caper sauce

#### **FILLETTO DI BACCALA**

Pan seared fillet of Baccala, green beans, red beets, cherry tomatoes, & balsamic dressing

#### **SHORT RIBS**

Braised beef short ribs, spinach, roasted fingerling potatoes, natural gravy jus

### **DESSERT**

#### **PANNA COTTA**

Cream flan served with caramelized cherry and almonds

#### **TORTINO AL CIOCCOLATO**

Baked to order, served with home made vanilla ice cream



## **PRIVATE DINING MENU (3)**

**\$49.95 per person**

\*Price does not include a 20% Service Charge or 10% DC sales tax

Menu items and preparations are subject to change depending on market availability

Vegetarian/gluten free/vegan options available with a prior request

***Please choose one of each of the following course options***

### **APPETIZER**

#### **MOZZARELLA ALLA CAPRESE**

Buffala mozzarella with vine-ripe tomato, oregano & basil

#### **INSALATA DI SPINACI**

Baby spinach salad, fresh mushrooms, walnuts, lemon vinaigrette

### **MAIN COURSE**

#### **SCALOPPINE DI VITELLO**

Veal scaloppini, roasted fingerling potatoes, spinach, lemon caper sauce

#### **PESCE SPADA**

Grilled swordfish fillet, braised Tuscan cabbage, fava beans

#### **POLETTO**

Roasted chicken breast, buffalo ricotta, spinach, rosemary fingerling potatoes

#### **SPINACH GNOCCHI**

Spinach potato dumplings, gorgonzola cream sauce, caramelized walnuts

### **DESSERT**

#### **TORTINO AL CIOCCOLATO**

Baked to order, served with home made vanilla ice cream

#### **TORTA**

Italian cheese cake with wild berries sauce

#### **TIRAMISU CLASSICO**

Traditional lady fingers, espresso, mascarpone cheese cream