



## **BEVERAGE**

We have a full wine list, as well as a full bar to complement your event

**Our beverages are based on consumption unless you choose a beverage package**

### **BAR PACKAGES**

**PRICED PER PERSON**

#### **WINE & BEER BAR**

**1 HOUR PACKAGE \$34**

**2 HOUR PACKAGE \$60**

Selection of Red and White wine / Domestic and Imported beer / Soft drinks

#### **PREMIUM BAR**

**1 hour package \$40**

**2 hour package \$72**

Selection of Red and White wine / Domestic and Imported beer / Soft drinks

Kettle one Vodka / Tanqueray Gin / Cuervo Silver Tequila / Makers Mark Bourbon / J.W Black Label

Soft drinks / juices / coffee

#### **ULTRA-PREMIUM BAR**

**1 hour package \$44**

**2 hour package \$82**

Selection of Red and White wine / Domestic and Imported beer / Soft drinks

Belvedere Vodka / Hendricks Gin / Patron Silver Tequila / Basil Hayden Bourbon / Macallan 12 Scotch

Soft drinks / juices / coffee

**BEVERAGES WILL BE CHARGED ON CONSUMPTION AFTER 2 HOURS**

\*Price does not include a 20% SERVICE CHARGE or 10% DC sales tax



## LUNCH

### 3 COURSE LUNCH FOR \$35 OR \$45 PER PERSON

**\$35**—select one appetizer, two entrees & one dessert for your guests to choose from

**\$45**—select two appetizers, three entrees & two desserts for your guests to choose from

### APPETIZER

#### ZUPPA

Lentil soup

#### INSALATA MISTA

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

#### MOZZARELLA ALLA CAPRESE

Buffala mozzarella with vine-ripe tomato, oregano & basil

### ENTRÉE

#### SALMONE ALLA GRIGLIA

Grilled fillet of Atlantic salmon, 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

#### RAVIOLI DELLA NONNA

Homemade ravioli filled with pumpkin and amaretti finished with butter sage sauce

#### LASAGNA CLASSICA

Homemade classic meat lasagna, fresh tomato sauce, mozzarella, parmigiano reggiano

### DESSERT

#### TIRAMISU CLASSICO

Traditional lady fingers, espresso, mascarpone cheese cream

#### TORTA

Italian cheese cake with wild berries sauce

#### PANNA COTTA

Cream flan served with caramelized cherry and almonds

\*Price does not include a 20% TIPS 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



## LUNCH/DINNER (1)

### 3 COURSE LUNCH/DINNER FOR \$40 OR \$45 PER PERSON

**\$40**—select one appetizer, two entrees & one dessert for your guests to choose from

**\$45**—select two appetizers, three entrees & two desserts for your guests to choose from

### APPETIZER

#### BRUSCHETTE MISTE

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

#### INSALATA DI CESARE

Romaine lettuce, croutons, shaved parmesan cheese, classic dressing

#### PROSCIUTTO E MOZZARELLA

Buffalo mozzarella, Prosciutto di Parma, roasted bell peppers

### ENTRÉE

#### SALMONE ALLA GRIGLIA

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

#### POLETTO ARROSTO

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

#### FILLETTO DI BACCALA

Pan seared fillet of Baccala, sautéed spinach, roasted potatoes, Livornese sauce

#### SHORT RIBS

Braised boneless Beef short ribs, Arborio rice, mushrooms

#### CANNELLONI DI RICOTTA E SPINACI

Spinach and ricotta cheese filled cannelloni, tomato sauce, fresh mozzarella, parmesan

### DESSERT

#### TIRAMISU CLASSICO

Traditional lady fingers, espresso, mascarpone cheese cream

#### TORTA

Italian cheese cake with wild berries sauce

#### PANNA COTTA

Cream flan served with caramelized cherry and almonds

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## LUNCH/DINNER (2)

### 3 COURSE LUNCH/DINNER FOR \$50 OR \$55 PER PERSON

**\$50**—select one appetizer, two entrees & one dessert for your guests to choose from

**\$55**—select two appetizers, three entrees & two desserts for your guests to choose from

### APPETIZER

#### CROSTINI DI PROSCIUTTO

Prosciutto di Parma, grilled bread, arugula, balsamic

#### INSALATA DI RUCOLA E FINOCCHIO

Arugula and shaved fennel salad, parmigiano reggiano, lemon dressing

#### BURRATA CON POMODORO TRICOLORE E AVOCADO

Creamy fresh burrata cheese, tricolore tomatoes, avocado, balsamic reduction

### ENTRÉE

#### BATTUTA DI POLLO

Grilled chicken breast topped with mixed greens, cherry tomatoes salad

#### FILLETTO DI BRANZINO

Pan seared fillet of Mediterranean Seabass, spinach, tomatoes, black olives, capers, balsamic

#### LAMB SHANK

Braised Lamb shank, Arborio rice, mushrooms

#### COTOLETTA DI VITELLO ALLA MILANESE

Breaded & pounded Veal chop, topped with petite arugula salad, parmigiano reggiano

#### RAVIOLI DI RICOTTA E SPINACI

Homemade ricotta & spinach ravioli, cherry tomatoes and mushroom in light cream sauce

### DESSERT

#### TIRAMISU CLASSICO

Traditional lady fingers, espresso, mascarpone cheese cream

#### TORTA

Italian cheese cake with wild berries sauce

#### PANNA COTTA

Cream flan served with caramelized cherry and almonds

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

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

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## RECEPTION MENU

### HORS D'OEUVRES

PRICED BY THE DOZEN

TOMATO **BRUSCHETTA**

**\$26**

WARM **WILD MUSHROOM** TART WITH TRUFFLE OIL

**\$26**

**ARANCINI** - RICE BALLS STUFFED WITH FRESH MOZZARELLA

**\$26**

**POTATO** CROQUETTE

**\$26**

MINI CROSTINI WITH **SMOKED SALMON**, GOAT CHEESE

**\$32**

MARINATED **CHICKEN** SKEWERS IN SPICY ITALIAN SAUCE

**\$30**

MINI **BEEF MEATBALLS** /TOMATO SAUCE

**\$36**

MINI **BEEF SLIDERS** WITH AMERICAN CHEESE

**\$36**

GRILLED **LAMB CHOPS** WITH SALSA VERDE

**\$48**

MINI **CRAB CAKE** WITH TARTAR SAUCE

**\$36**

MINI CROSTINI WITH **PROSCIUTTO**, ARUGULA & AGED BALSAMIC REDUCTION

**\$28**

BOCCONCINI OF **BUFFALA MOZZARELLA** AND CHERRY TOMATOES WITH BASIL

**\$28**

CRISPY **FALAFEL**- CHICKPEA BALLS WITH MINT AND YOGURT SAUCE

**\$28**

ASSORTMENT OF MINI **PIZZAS**

**\$32**

**SHIRMP** WRAPPED WITH BACON, DRIZZLED WITH AGED BALSAMIC

**\$36**

### ASSORTMENT OF **MINI DESSERTS**

**TIRAMISU, RASPBERRY CHEESE CAKE, CHOCOLATE MOUSE, LIMINCELLO MOUSSE**

**\$36**

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## CATERING/BUFFET MENU

MISTA SALAD  
CEASAR SALAD  
ARUGULA SALAD  
CAPRESE SALAD  
FRIED **CALAMARI** AND ZUCCHINI  
**PROSCIUTTO** & MOZZARELLA  
**GRILLED ITALIAN SAUSAGE**  
**BEEF MEATBALLS** AND BRUSSEL SPROUTS  
**RICE BALLS** STUFFED WITH MOZZARELLA

### **PENNE**

ALLA ARRABIATA  
ALLA RUSSA (SALMON & ASPARAGUS /PINK SAUCE)  
ALLA MARGERITA

### **SPAGHETTI**

BOLOGNESE  
W/MEATBALLS  
**CAVATELLI** WITH ITALIAN SAUSAGE AND BROCOLLI RABE  
**LASAGNA** CLASSICA  
**EGGPLANT** PARMIGIANA

### **CHICKEN**

MILANESE— BREADED CHICKEN BREAST  
PICCATA—CHICKEN BREAST W/LEMON CAPER SAUCE  
BATUTA—GRILLED CHICKEN  
ALLA PARMIGIANA—CHICKEN BREAST W/MOZZARELLA & TOMATO SAUCE

### **VEAL**

MILANESE  
PICCATA  
ALLA PARMIGIANA  
BONELESS **BEEF SHORT RIBS**  
GRILLED **SALMON**  
FILETTO DI **BRANZINO**

SAUTEED SPINACH  
GRILLED ASPARAGUS  
SAUTEED MUSHROOMS  
ROASTED FINGLERLING POTATOES  
SAUTEED BRUSSELS SPROUTS  
GARLIC BREAD

**Please select from the items above and it will be priced accordingly.**



## GENERAL EVENT INFORMATION

***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 five days prior to the scheduled event.

Sette Osteria is always willing to accommodate any dietary restrictions. ***Menu items are subject to change, depending upon market availability, without prior notice.***

### **BEVERAGES & BAR SET-UP:**

**Sette Osteria offers hourly bar packages** All packages are priced by the hour 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.

### **FINAL GUEST COUNT:**

Your final guaranteed guest count is required three (3) business days prior to your event and may not be reduced thereafter. If no guarantee number is given by phone or in writing, the highest number shown on your reservation contract will be applied to your final bill. In some cases, a minimum revenue requirement 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. Menu prices do not include the 10% sales tax.

### **SERVICE CHARGE:**

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

### **CORKAGE FEE:**

Sette Osteria do not offer corkage for private events.

### **VALET PARKING:**

For your convenience - Sette Osteria Dupont Circle offers garage parking located next door to the restaurant - fees will be discuss it based on your needs.

### **MUSIC / LIVE MUSIC:**

Musical instruments for live entertainment will not be allowed. However, background music will be playing.

### **DELIVERIES:**

Floral arrangements 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.



## GENERAL EVENT INFORMATION

### 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](mailto: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.

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 20 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.





## EVENT CONFIRMATION FORM

Name of Event Organizer: \_\_\_\_\_

Company Name: \_\_\_\_\_

Host Email Address: \_\_\_\_\_

Host Telephone Number: \_\_\_\_\_

Event Date and (start/end time) \_\_\_\_\_

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

Budget (excluding 10% sales tax & 20% service charge) \_\_\_\_\_

Minimum spending guaranteed (excluding 10% sales tax & 20% service charge) \_\_\_\_\_

Menu selection: \_\_\_\_\_ Beverage package selection: \_\_\_\_\_

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

Name on the credit card: \_\_\_\_\_

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

### Terms and Conditions/ Sette Osteria Event Policies:

- Reservations are not final until confirmation is sent by Sette Osteria in writing or email.
- 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 Three business days before the event.
- A decrease in guest count after the Three days will be subject to the total agreed-upon contract guest count.
- A 10% DC state tax and a 20% service charge (Tips) 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**