



Vetri

CUCINA



THANK YOU FOR YOUR INTEREST IN VETRI CUCINA

In 2014, 16 years after opening Vetri Ristorante in the heart of Philadelphia, we expanded to offer a private event space and cooking school. The venue itself evokes the same rustic charm and bespoke elegance as the main dining room, with the benefit of a dedicated kitchen, chef's counter and service staff. Vetri Cucina is ideal for guests interested in the unparalleled quality of food, wine and service with which the Vetri name has become synonymous, as well as the luxury of a completely private setting. Whether you're hosting a cocktail party or an intimate dinner, or would like to share a hands-on cooking class with your guests, it's a one-of-a-kind space that our award-winning team is proud to present.

We sincerely look forward to planning your event at Vetri Cucina!

MARC VETRI



WITH A NOD TO THE ELEGANCE OF VETRI'S RENOWNED MAIN DINING ROOM, VETRI CUCINA OFFERS AN INTIMATE, MEMORABLE EXPERIENCE.



ROOM SPECIFICS

Layout

Our private dining space is located on the second floor of 1312 Spruce Street and is accessible via a private staircase at the front of the restaurant. Upstairs, you will find sliding glass doors that lead to our open kitchen and chef's counter, replete with a subway-tiled backsplash and BlueStar™ appliances. Across stands our private dining room, appointed with a handmade Bausman table, a custom hand-blown Venetian glass Murano chandelier and a vintage Faema espresso machine. The space is enhanced with fresh floral arrangements and soft candlelight.

Capacity

We can accommodate 10 guests for a demonstration or cooking class at the chef's counter, up to 18 guests around the dining table for a seated meal and up to 45 guests for a cocktail reception.



VETRI CUCINA KITCHEN *and* CHEF'S COUNTER

The ideal location for small gatherings to learn the art of Italian cooking. With 10 seats available at our chef's counter, you and your guests are guaranteed an intimate affair and the opportunity to interact with our chef.

Cooking class pricing varies by subject matter and chef-teacher. All pricing is inclusive of sodas, espresso, coffee and one complimentary glass of Prosecco. Wine, beer and cocktails are available upon request for an additional cost.

We look forward to planning a memorable class for you and your guests; please inquire for details.

FROM PASTA TO PASTRY, VETRI CUCINA COOKING CLASSES OFFER A TWIST ON THE TRADITIONAL DINNER PARTY.





COCKTAIL RECEPTIONS

We provide a variety of custom menus for \$145 per person, inclusive of house beverages (house red, white and sparkling wine, beer, espresso, coffee and sodas). Inspired by the *aperitivo* hours common in Italy, we place an equal focus on food and beverage as well as an emphasis on variety and selection. Seasonally-inspired offerings may include:

- HOUSE-MADE CHARCUTERIE
- AGED CHEESES
- OYSTERS
- CARVING STATION
- CAVIAR
- SEASONAL ANTIPASTI
- CRUDO
- FOIE GRAS

Additionally, we offer extensive options for upgraded wine, beer and top-shelf cocktails if you desire.



SEATED MEALS: MENU

We're pleased to offer a multi-course, prix-fixe tasting menu, crafted exclusively for your group by our chef of private dining and inspired by Vetri's main dining room menu. Selections can be tailored to accommodate any dietary restrictions. The tasting menu is priced at \$225 per person for dinner, and \$155 per person for a lunch event (11am–3pm).

Please note that our menu changes to reflect the best available ingredients each season. Our chefs will work directly with you to make your private event a seasonally-inspired and unforgettable personal affair.



SEATED MEALS: BEVERAGE OPTIONS

We offer a wine pairing to complement each course. This pairing is curated by our team of sommeliers who work closely with the chef to create a unique experience.

Alternatively, you and your guests are welcome to enjoy pre-selected bottles of wine from our extensive Vetri cellar, as well as beer and other spirits. Our wine collection includes rare and sought-after vintages and our offerings continue to expand. With two temperature-controlled cellars housing more than 2,500 bottles, our wine list is carefully curated and managed by a team of certified sommeliers. The collection represents every region of Italy, as well as a sampling of the world's classic wine region.



VETRI GRAIN PROJECT

We are pleased to announce that the heirloom grains used in our pastas, breads and pastries are house-milled and sustainably grown. By stone milling, we harness the flavor of the germ and bran, assuring that our food both delights the palate and nourishes the body. Rediscovering grains has brought new energy and inspiration into our work.





BOOKING YOUR EVENT

In order to reserve your event, we require a signed contract and 50% deposit of the food and beverage minimum.*

Please contact us with any further questions at 215-732-3478 or events@vetricucina.com.

We sincerely look forward to planning your event at Vetri Cucina!

**pricing subject to change*





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1312 Spruce Street Philadelphia, PA

vetricucina.com