

A photograph of a dining room. In the foreground, a round table is covered with a white tablecloth and set for a meal. The table has several plates, silverware, and colorful glassware (blue, red, yellow). Four dark wood chairs with leather seats are arranged around the table. In the background, there is a large window with a view of the outdoors, and a set of double doors with glass panels leading to another room. The walls are painted a light green color, and there are some decorative items on the wall, including a copper pan and a framed lattice. The floor is made of light-colored wood.

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 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



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 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 8 guests for a demonstration or cooking class at the chef's counter and up to 18 guests in the private dining room for a seated meal



VETRI CUCINA KITCHEN *and* CHEF'S COUNTER

The ideal location for small gatherings to learn the art of Italian cooking. With 8 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.

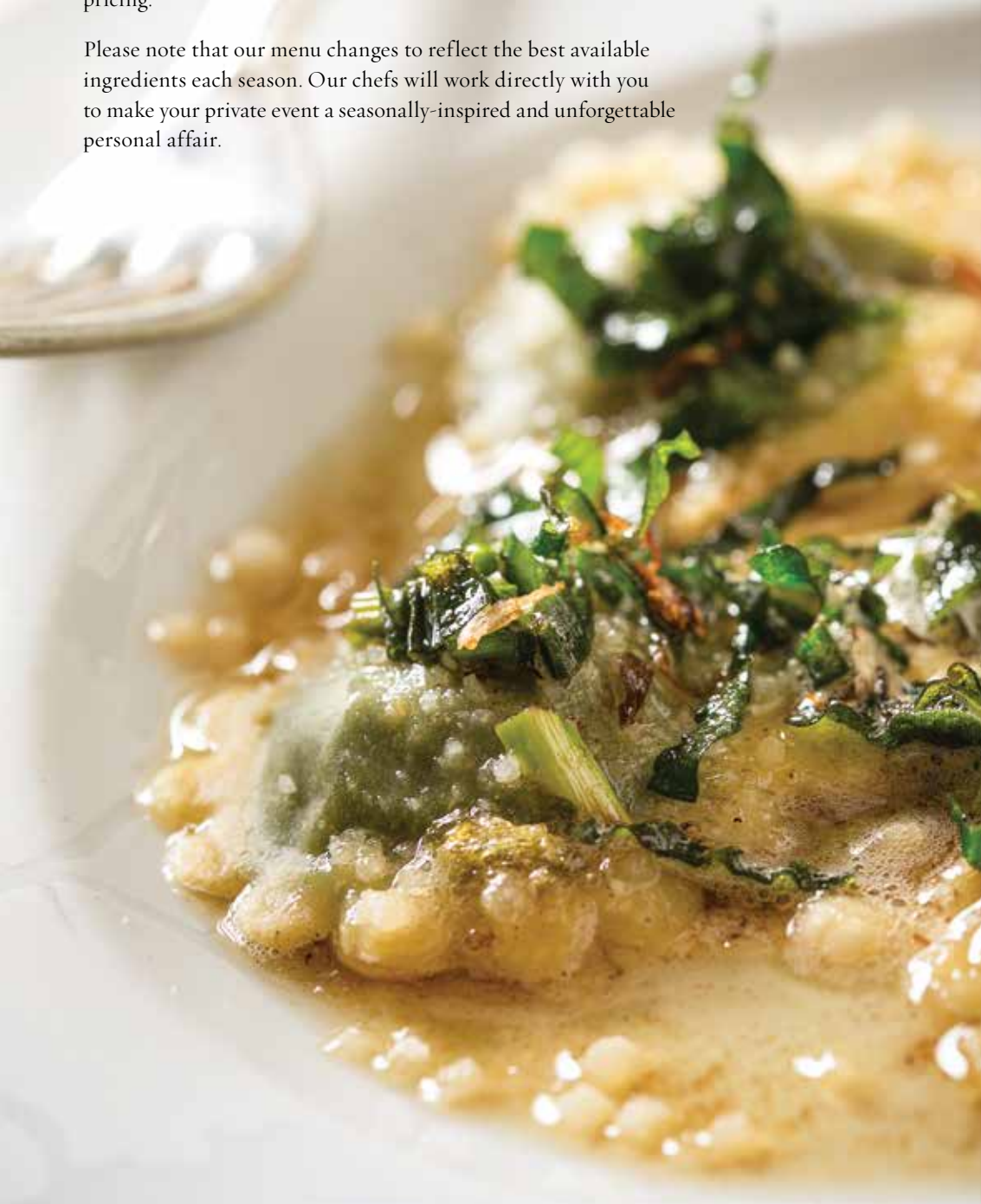




SEATED MEALS: MENU

Your group will enjoy an exclusive prix-fixe tasting menu, custom crafted by your private chef for the evening and inspired by Vetri's main dining room menu. Courses can be tailored to accommodate any dietary restrictions. The tasting menu is priced at \$235 per person for dinner. For full restaurant buyouts, please inquire for pricing.

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 your 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 regions.





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*





VETRI CUCINA
1312 Spruce Street Philadelphia, PA 19107
vetricucina.com

