

A photograph of a restaurant interior. In the foreground, a square table is covered with a white tablecloth and set for a meal. It features four dark wood chairs with leather upholstery. The table is set with plates, cutlery, and colorful glassware. In the background, there is a large window on the right and a glass-paned door on the left. The walls are painted a light green, and the floor is made of light-colored wood. The text 'Vetri CUCINA' is overlaid in the top right corner.

Vetri

CUCINA



THANK YOU FOR YOUR INTEREST IN VETRI CUCINA

In 2014, 16 years after opening Vetri Cucina 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 cooking demonstration 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. 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 10 guests for a cooking demonstration at the chef's counter and up to 22 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 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.

Our Chef's Counter offers:

- Private use of the second-floor kitchen
- An intimate experience
- Personal chef
- Personal server/sommelier
- Sitting directly inside the kitchen
- Front row seat as the chef prepares each dish
- The ability to learn one-on-one about the history, preparation, ingredients, sourcing of foods, and cooking techniques for your meal



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. We will work directly with you to make your private event a seasonally-inspired and unforgettable personal affair.





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.

- Classic Pairing - \$150 per person
- Premium Pairing - \$250 per person





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.

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VETRI CUCINA

1312 Spruce Street Philadelphia, PA 19107

vetricucina.com

