

DAVIO'S[®]

NORTHERN ITALIAN STEAKHOUSE

Thank you for your interest in Davio's Northern Italian Steakhouse. Enclosed for your convenience are our private party menus and an introduction to our staff and restaurant. Davio's, with its "Northern Italian Steakhouse" cuisine, brings a deliciously unique flair to a city famous worldwide for its Italian restaurants. Situated in the historic Provident Bank Building in Center City Philadelphia, Davio's offers diners the complete upscale dining experience - exquisite food, expertly prepared and presented in a grandly historic ambience. Davio's skilled wait-staff provide guests with relaxed, yet attentive service, and are smartly garbed in long white coats reminiscent of Italy's finest restaurants. Offering Breakfast and Lunch Monday through Friday, and Dinner 7 days a week, the restaurant has already gained popularity as a prime spot for both "Power Breakfast" and "Power Lunch" among the Philadelphia business community. Dinner also brings local and national luminaries from all walks of life on a regular basis. Reservations are suggested for the main dining room.



Contacts: **Proprietor:** Steve DiFillippo **Manager & Event Coordinator:** Elizabeth Blakely
 General Manager: Ettore Ceraso **Manager:** Peter Joly
 Executive Chef: David Boyle **Event Coordinator:** Cassie Hines
 Marketing & Business Development: Rebecca Zameska

Seating Directors Room – 120 seated Chairman's Room – 48 seated
Capacity: Main Dining Room – 180 seated "Skyline Patio" (Penthouse floor) – 35 standing

Hours: Breakfast- Monday –Friday: 7:00am - 10:30am Dinner- Daily 5:00 - 11:00pm
 Lunch- Monday –Friday: 11:30am - 2:30pm Bar Menu- Daily 2:30pm - closing

Ambience: ❖ High ceilings, large windows and polished walnut floors, consistent with buildings of its era.
 ❖ Moveable wood/glass partitions to afford privacy anywhere in the Main Dining Room, and maximum flexibility for seating arrangements.
 ❖ Bar and lounge, complete with comfortable chairs and sofas.
 ❖ Penthouse floor private spaces located in what was originally Provident Bank's well-appointed Board Room, including two anterooms, available for intimate weddings and private parties
 ❖ Outdoor "Skyline Patio" affords dramatic views of the Liberty Place Towers and the eastern downtown cityscape.

Dietary Concerns: The chef will honor most dietary requests to your specification; please advise the staff of your preferences/limitations upon your arrival. The menus all contain vegetarian and gluten free options; ask your server for details. Fresh Kosher meals are available (must be given 72 hours notice prior to reservation.)

Credit Cards: American Express, Carte Blanche, VISA, MasterCard, Discover and Diners Club.

Access: The main dining room is accessible from street level by private elevator, and is Handicapped Accessible. All main floor dining and bar/lounge areas, as well as the Penthouse floor private spaces, are wheelchair accessible, and handicapped-friendly restrooms are provided.

Private Functions: The Penthouse floor private dining room serves as an excellent location for business functions, receptions or a large dinner party. Additionally, arrangements for the entire restaurant may be made for a special function.

Location: 111 South 17th Street, Philadelphia PA 19103; 2nd floor of the Provident Bank Building

Phone: (215) 563-4810 **Fax:** (215) 563-3005 **URL:** www.davios.com

**Davio's has been recognized as a winner of both the
Wine Spectator's 2001-2008 "Award of Excellence",
Philadelphia Magazine's 2000, 2004, 2005, 2008 "Best of Philly" Award
AOL Cityguide City's Best 2006 "Best Wine List In Philadelphia"**

Philadelphia Magazine Listing

Davio's, 111 S. 17th St., (215-563-4810). Stylish, upscale Northern Italian Steakhouse located in the historic Provident Bank Building, just off fashionable Rittenhouse Row. Serving Prime dry-aged steaks, Best of Philly winning veal chops and exquisite seafood beneath soaring 24-foot ceilings; a short walk from major fine arts venues. Featuring homemade pastas, fresh baked breads and a dessert cart. Handsome bar and lounge area complete with cushy sofas and easy chairs. Breakfast, Lunch and Dinner served daily. \$\$\$

Menus

Menu pricing will be guaranteed no more than six months prior to your event. Please note that the fees and menu prices quoted do not include 8% Philadelphia sales tax on food, 10% sales tax on liquor and 23% service charge, with a minimum gratuity of \$100 Per Server.

Guarantees and Minimums

The final number of guests attending your event is required no less than three business days prior to your party. This is a very important part of insuring that we can meet the needs of both you and your guests. Once received, the number will be considered a guarantee, and is not subject to reduction. The agreed food and beverage minimum represents the minimum amount of food & beverage that must be spent during your event. This minimum does not include tax, service charge, parking, audio/visual, or other incidental charges. Should your expected attendance be less than you originally anticipated, we would be happy to advise you of additional menu options that will assist you in achieving your agreed minimum. Any remaining difference will be assessed as a room rental.

Deposit and Payment

To confirm your date, a signed contract and guarantee of payment are required. Deposits are equal to 25% of your agreed food & beverage minimum, with a minimum deposit of \$500.00.

Special Amenities

<i>Ceremony Set up</i>	<i>\$300-\$1,000</i>
<i>Bartender Fee</i>	<i>\$100 Per Bartender</i>
<i>Carver/Chef Attendant</i>	<i>\$100 Per Attendant</i>

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Cocktail Reception

HORS D'OEUVRES

\$16 per person Choice of Four

Hot

*Philly Cheesesteak Spring Rolls[®]
Chicken Parmesan Spring Rolls[®]
Shrimp Cotija Spring Rolls[™]
Buffalo Chicken Spring Rolls[®]
Marinated Skirt Steak Skewers
Jonah Crab Cake, Brioche
Kobe Meatballs, Marinara Sauce
Prima Donna Gougere
Pigs in a Blanket*

Cold

*Jonah Crab Salad, Pasta Chip
Tuna Tartar, Cucumber
Steak Tartar, Crostini
Lobster Salad, Pasta Chip
Eggplant Caponata Crostini
Smoked Chicken Salad, Pasta Chip
Tomato and Mozzarella Bruschetta
Smoked Salmon, Crème Fraiche, Puff Pastry
Spicy Pepper and Goat Cheese Crostini*

COCKTAIL DISPLAYS

ANTIPASTA \$12 Per person*

*An Assortment of Marinated Vegetables,
Cured Italian Meats, Imported Cheeses, Mixed Olives, Roasted Peppers, Focaccia Bread*

CHEESE & FRUIT \$10 Per person*

Domestic and Imported Cheeses, Seasonal Fresh Fruit, Rustic Bread

VEGETABLE CRUDITÉS \$8 Per person*

Assorted Vegetables, White Bean Hummus, Gorgonzola Dip, Eggplant Tapenade

SEAFOOD (Priced Per Piece)

**Raw Bar Available Upon Request*

Ice Carving or Rental of Ice Box Additional

*Jumbo Shrimp Cocktail \$4 Tuna Sashimi \$3 Jumbo Lump Crab Cocktail \$4
Oysters on the Half Shell \$3 Clams on the Half Shell \$2*

RECEPTION DISPLAYS

SALAD \$8 Per person*

*Mixed Field Greens, Balsamic Vinaigrette
Davio's Classic Caesar Salad, Homemade Crouton*

Add 2 per person

Caprese Traditional, Bufala Mozzarella, Tomato, Basil, Balsamic Reduction

PASTA \$10 Per person* Choice of 2

*Ricotta Stuffed Rigatoni, Rose Sauce
Cavatelli Bolognese, Veal, Beef, Pork, Fresh Tomato Sauce
Penne, Applewood Smoked Chicken, Spinach, Sun Dried Tomatoes, Walnut Cream Sauce
Chef Attendant @ \$100 Per Pasta Station*

RISOTTO \$13 Per person* Choice of 2

*Shrimp, Crab, Scallop Risotto
Braised Veal Osso Bucco Risotto
Mushroom Risotto
Chef Attendant @ \$100 Per Risotto Station*

SLIDERS \$15 Per person*

*Pulled Chicken Braised Beef Short Ribs
Mini Crab Cake Tomato & Mozzarella*

ENTRÉE STATION \$19 Per person* Choice of 2

*Sautéed Salmon Pan Seared Branzino
Herb Crusted Chicken Breast Braised Short Ribs
Chef Attendant @ \$100 Per Entrée Station*

CARVING \$22 Per person* Choice of 2

*Roasted Filet Mignon Roast Pork Tenderloin
Salmon Roasted Turkey
Veal or Beef Steamship (Minimum 100 People)
Chef Attendant @ \$100 Per Carving Station*

**Entrée and Carving Stations served with seasonal accompaniments*

DESSERT \$10 Per person*

Davio's Classic Assorted Desserts

**Price per person is based on a one-hour cocktail reception*

Dinner Menu 1

First Course (Choose One)

Mixed Field Greens, Balsamic Vinaigrette

or

Davio's Classic Caesar Salad, Homemade Crouton

Entrée (Choose Two)

Cavatelli Bolognese, Braised Veal, Beef, Pork, Fresh Tomato Sauce

or

Penne, Applewood Smoked Chicken, Spinach, Sun Dried Tomatoes, Walnut Cream Sauce

or

Fresh Rigatoni, Spicy Sausage, Hot Cherry Peppers, Tomatoes, Mozzarella

**Vegetarian Entree Available Upon Request*

Dessert

Choose One

35 per person

Dinner Menu 2

First Course (Choose One)

Mixed Field Greens, Balsamic Vinaigrette

or

Davio's Classic Caesar Salad, Homemade Crouton

Entrée (Choose Two)

Sautéed "Jail Island" Salmon, Herb Risotto, Broccoli, Shellfish Brodo

or

Herb Crusted Chicken Breast, Crispy Polenta, Sautéed Spinach, Garlic Jus

or

Pan Roasted Idaho Trout, Crispy Tomato, Green Beans, Mushroom Jus

or

Braised Short Ribs, Roasted Potatoes, Mushrooms, Barolo Sauce

**Vegetarian Entree Available Upon Request*

Dessert

Choose One

45 per person

Dinner Menu 3

First Course (Choose One)

Mixed Field Greens, Balsamic Vinaigrette

or

Davio's Classic Caesar Salad, Homemade Croutons

or

Chopped Romaine Salad, Pancetta, Hard Boiled Eggs, Tomato, Gorgonzola Dressing

Entrée (Choose Two)

Pan Seared Scallops, Tomato Orzo, Spinach, Basil Oil

or

Pan Seared Branzino Fillet, Herb Risotto, Broccoli, Shellfish Brodo

or

Amish Free Range Chicken Breast, Roasted Potatoes, Mushrooms, Barolo Sauce

**Vegetarian Entree Available Upon Request*

Dessert

Choose One

55 Per Person

Dinner Menu 4

First Course (Choose One)

Baby Arugula Salad, Shaved Reggiano, Lemon Olive Oil

or

Davio's Classic Caesar Salad, Homemade Croutons

or

Chopped Romaine Salad, Pancetta, Hard Boiled Eggs, Tomato, Gorgonzola Dressing

Entrée (Choose Two)

Pan Seared Shrimp, Tomato Orzo, Spinach, Basil Oil

or

Flat Iron Steak, Gorgonzola Mashed Potatoes, Broccoli Rabe, Balsamic Reduction

or

Pan Roasted Grouper Fillet, Crispy Polenta, Spinach, Garlic Jus

**Vegetarian Entree Available Upon Request*

Dessert

Choose One

65 Per Person

Dinner Menu 5

First Course (Choose One)

Mixed Field Greens, Balsamic Vinaigrette

or

Baby Arugula Salad, Shaved Reggiano, Lemon Olive Oil

or

Spinach Salad, Portobello Mushrooms, Roasted Peppers, Pancetta, Shallot Vinaigrette

Entrée (Choose Two)

Lemon Sole, Tomato Orzo, Spinach, Basil Oil

or

Grilled Smithfield Pork Chop, Roasted Potatoes, Mushrooms, Barolo Sauce

or

Sautéed Striped Bass, Herb Risotto, Broccoli, Shellfish Brodo

or

8 oz. Filet Mignon, Creamy Mashed Potatoes, Asparagus, Barolo Sauce

**Vegetarian Entree Available Upon Request*

Dessert

Choose One

75 Per Person

Dinner Menu 6

First Course (Choose One)

Choice of Any Salad

Entrée (Choose Two)

*Pan Seared Red Snapper,
Tomato Orzo, Spinach, Basil Oil*

or

Grilled Provimi Veal Porterhouse, Roasted Potatoes, Mushrooms, Barolo Sauce

or

Ribeye, Roasted Potatoes, Crispy Tomato, Green Beans, Mushroom Jus

**Vegetarian Entree Available Upon Request*

Dessert

Choose One

85 Per Person

Dinner Menu 7

First Course (Choose One)

Choice of Any Pasta

Second Course (Choose One)

Choice of Any Salad

Entrée (Choose Two)

12 oz. Filet Mignon, Creamy Mashed Potatoes, Asparagus, Barolo Sauce

or

Pan Roasted Shrimp, Scallops, Tomato Orzo, Spinach, Basil Oil

or

Grilled Brandt Prime 14 oz. New York Strip, Roasted Potatoes, Mushrooms, Barolo Sauce

**Vegetarian Entree Available Upon Request*

Dessert

Choose One

90 Per Person

Maine Lobster Tail available on any menu

Market Price

Desserts

Classic Tiramisu

Citrus Cake

Chocolate Raspberry Mousse Cake

Seasonal Fruit Bowl, Citrus Broth, Mascarpone Cannoli

Seasonal Cheesecake, Crème Anglaise, Fresh Berries

Banana, Chocolate Chip, Bread Pudding

Trio of Cupcakes

Cookies & Biscotti

Warm Molten Chocolate Cake Add 5 per person

Chef's Select Dessert Sampler Add 5 per person

Sampler Includes 3 of the following: Mini Chocolate Soufflé, Tiramisu, Profiterole, Fruit Tart, Hazelnut Torte

Additional Items Add 15 per person

Jumbo Shrimp Cocktail Appetizer

Lump Crab Meat Cocktail Appetizer

Jumbo Shrimp Scampi Appetizer

Pasta Appetizer (Choose One) Add 10 per person

Prosciutto and Fontina Sacchiette, Garlic Butter

Cavatelli Bolognese, Veal, Beef, Pork, Fresh Tomato Sauce

Penne, Applewood Smoked Chicken, Spinach, Sun Dried Tomatoes, Walnut Cream Sauce

Orechiette, Cannellini Beans, Roasted Peppers, Caramelized Onions, Fennel

Soup Course Add 8 per person

Seasonal Soups Available

Salad Add 4 per person

Spinach Salad, Portobello Mushrooms, Roasted Peppers, Goat Cheese, Shallot Vinaigrette

Bar Selection – Private Parties

**Bartender Fee - \$100 per bartender*

PREMIUM CONSUMPTION BAR

COCKTAILS \$8-\$12

*Finlandia Vodka
Seagram's VO
Beefeater Gin
Grant's
Bacardi Rum
Seagram's 7
Jim Beam
Cuervo Gold*

WINE \$39-49 per bottle

*House Red and White Wine
White Zinfandel*

BOTTLED BEER \$6.00

*Yuengling Lager
Coors Lite*

SOFT DRINKS \$3.75

*Sodas (Coke Products)
Fruit Juices*

AFTER DINNER LIQUORS \$10-\$14

*Bailey's
Gran Marnier
Frangelica
Sambuca
Henessey VS*

OPEN BAR PACKAGES

***(Does Not Include
After Dinner Liquors)***

Two Hours- \$29.00 per person

Three Hours - \$41.00 per person

Each Additional Hour- \$12.00 per person

**Maximum of Five Hours*

Children's Open Soda Bar \$10.00 per person

DELUXE CONSUMPTION BAR

COCKTAILS \$9-\$14

*Ketel One
Crown Royal
Tanqueray Gin
Dewar's Scotch
Bacardi Rum
Makers Mark
Johnny Walker Black Label
Cuervo Tradicional*

WINE \$50-\$59 per bottle

*House Red and White Wine
White Zinfandel*

BOTTLED BEER \$7.00

*Heinekin
Amstel Lite*

SOFT DRINKS \$3.75

*Sodas (Coke Products)
Fruit Juices*

AFTER DINNER LIQUORS \$10-\$14

*Bailey's
Gran Marnier
Frangelica
Sambuca
Gran Marnier
Remy VSOP*

SELECTED SINGLE MALTS \$12.50

Glenfiddich 12 Year

Prosecco \$10

OPEN BAR PACKAGES

***(Does Not Include Selected Malts,
After Dinner Liquors or Champagne)***

Two Hours- \$35.00 per person

Three Hours - \$50.00 per person

Each Additional Hour- \$15.00 per person

**Maximum of Five Hours*

Children's Open Soda Bar \$10.00 per person

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PRIVATE PARTY WINE LIST

WHITE

2009	*Vinum Cellars, Chardonnay	Monterey	CA	\$55
2010	Cielo, Pinot Grigio	Venezie	IT	\$37
2009	Hacienda, <i>Clare de Lune</i> , Chardonnay	Sonoma	CA	\$42
2009	Beringer, White Zinfandel	Napa	CA	\$35
2010	St. Urban, Riesling	Mosel	GER	\$45

RED

2009	Stonecap, Cabernet	Columbia Valley	WA	\$45
2009	Oak Vineyards, Merlot	California	CA	\$38
2009	Brownstone, Pinot Noir	California	CA	\$45
2009	*William Hill, Cabernet	Central Coast	CA	\$59
2009	*Santa Martina, Super Tuscan	Toscana	IT	\$50

SPARKLING WINE

NV	Ca' Furlan, <i>Cuvee Beatrice</i> , Prosecco	Veneto	IT	\$50
2005	Gloria Ferrer, <i>Blanc de Blanc</i>	Sonoma	CA	\$55
NV	Taittinger <i>Cuvee Prestige Blanc</i>	Champagne	FRA	\$99

*Featured Wine Selections

Dio non ha creato che l'acqua...l'uomo ha fatto il vino.
"God created the water...Man made the wine."

List of Recommendations

Flowers

Carl Alan Creations Ltd., Cal Shaw 215-246-0171
Table Art, Kathy Grace Patty/ Susan Lipson 610-658-2004
Petals Lane, Brittany Gillespie/ Amy Buffum 215-482-2176
Ten Pennies Florist, Mary Dombrowski 215-336-3557
Robertson's Flowers, Adrienne Mengel 215-836-3059
Arrangements Unlimited, Lynne Brownstein/ Lois Caplan 610-834-7335

Photography

Philip Gabriel Photography, Gabe Fredricks 610-355-7609
Jack Saady Photography, Jack Saady 609-654-1560
Susan Beard Designs, Susan Beard 215-248-5040
Phil Kramer Photography, Phil Kramer 215-928-9189
Cliff Mautner Photography, Cliff Mautner 215-922-3388

Videographer

Unique Video Concepts, Norman Einhorn 610-828-2788
Video One, Tim Sudall 610-789-8433
East Hill Video, Daniel Watson-Bey 215-855-4457

Music

Roberts Event Group, Joey Roberts 215-887-7880
The Chatter Band, Paul Martone 856-592-4221
Eddie Bruce Entertainment, Eddie Bruce 888-232-2263
Norma Michaels Entertainment, Norma Michaels 215-732-7766
GEP Philly, Lauren Huezo 267-514-2622

Disc Jockey

Silver Sounds, Paul Evans 610-640-0838
The Duke of Music, Patrick Whipkey 609-820-5352
Hot, Hot, Hot, Anthony/ Mary Beth/Derek 215-619-7746

Invitations, Menu Cards

Details 215-977-9559

Audio/Visual Equipment

Advanced Audio Visual, Jeanne 610-431-8200

Miscellaneous

Transportation- Juris Fleet, Denise Stewart 610-864-5600
Balloons- Magnifique Balloons, Wendy/ Pam 215-483-6880
Theme Rentals - Roberts Event Group, Joey Roberts 215-887-7880
Theme Rentals – The Theme Factory, Eric Bernstein 215-227-7677
Theme Rentals & Event Planning- GEP Philly, Lauren Huezo 267-514-2622

Location: 111 South 17th Street, Philadelphia PA 19103; 2nd floor of the Provident Bank Building

Phone: (215) 563-4810

Fax: (215) 563-3005

URL: www.davios.com

DIRECTIONS TO DAVIO'S

From the North: (New Jersey, Connecticut)

Follow I-95 Southbound to I-676 West. Take I-676 west to the exit for PA 611, Broad Street/Central Philadelphia. This Ramp will exit onto 15th Street. Follow 15th Street to JFK Boulevard. Turn right onto JFK Boulevard and follow it to 17th street. Make a left onto 17th street and continue to Chestnut Street (About 2 blocks), Davio's is on your left side immediately after crossing Chestnut Street.

From the New Jersey Turnpike: (New York)

Follow Turnpike to Exit #4. Follow Route 73 North, then Route 38 West to Route 30 West. Follow signs for the Ben Franklin Bridge. After Crossing the Bridge, follow signs for I-676 west. Take I-676 west to the exit for PA 611, Broad Street/Central Philadelphia. This Ramp will exit onto 15th Street. Follow 15th Street to JFK Boulevard. Turn right onto JFK Boulevard and follow it to 17th street. Make a left onto 17th street and continue to Chestnut Street (About 2 blocks), Davio's is on your left side immediately after crossing Chestnut Street.

OR

Follow Turnpike to exit #4. Follow Route 73 North to Route 90 West to the Betsy Ross Bridge. Follow signs to I-95 South to I-676 West. Take I-676 west to the exit for PA 611, Broad Street/Central Philadelphia. This Ramp will exit onto 15th Street. Follow 15th Street to JFK Boulevard. Turn right onto JFK Boulevard and follow it to 17th street. Make a left onto 17th street and continue to Chestnut Street (About 2 blocks), Davio's is on your left side immediately after crossing Chestnut Street.

From the West: (Harrisburg, Allentown)

Follow the Pennsylvania Turnpike to exit #24, Valley Forge and Central Philadelphia (The Schuylkill Expressway), continue on I-76 East. Take exit 38 from the left lane to I-676 east to the Broad Street exit. This Ramp will exit onto 15th Street. Follow 15th Street to JFK Boulevard. Turn right onto JFK Boulevard and follow it to 17th street. Make a left onto 17th street and continue to Chestnut Street (About 2 blocks), Davio's is on your left side immediately after crossing Chestnut Street.

From the South: (Philadelphia Airport, Baltimore, Washington)

Follow I-95 Northbound to I-676 West. Take I-676 west to the exit for PA 611, Broad Street/Central Philadelphia. This Ramp will exit onto 15th Street. Follow 15th Street to JFK Boulevard. Turn right onto JFK Boulevard and follow it to 17th street. Make a left onto 17th street and continue to Chestnut Street (About 2 blocks), Davio's is on your left side immediately after crossing Chestnut Street.