

EST. 1993

LABRIOLA

RISTORANTE

Oak Brook

PRIVATE EVENTS FAQ

CAN I STOP IN TO SEE THE SPACE?

Absolutely! We encourage you to schedule an appointment with our private events coordinator to tour our facilities and discuss your event in detail. During the tour, our coordinator will be happy to answer any questions you may have and provide you with all the information you need to make an informed decision. You're also welcome to drop by anytime during our business hours to take a look around and get a feel for our space.

WHEN IS THE GUEST COUNT DUE?

To ensure adequate staffing and preparation for your event, please provide us with your guaranteed guest count no less than 72 hours prior to the scheduled start time. This will allow us to properly allocate resources and staff accordingly. Please note that if the actual number of attendees surpasses the guaranteed guest count provided, you will be billed based on the headcount confirmed by our team.

WHEN SHOULD I PICK MY MENU?

The deadline for submitting your final menu selections is a minimum of two weeks before your scheduled event. Please ensure that we have your choices by this date so that we can make all the necessary arrangements to provide you with the best possible dining experience.

WHAT IS THE PRICING FOR KIDS? ARE THEY INCLUDED IN THE GUEST COUNT?

Children between the ages of 3-12 will be charged half price. If they do not wish to eat from the pre-selected menu, kids are more than welcome to order off of our kids menu. Infants (0-3) are free. All guests, including children ages 3-12, must be included in the final headcount in order for our team to properly prepare. Highchairs are available if needed.

CAN I COME IN TO DECORATE?

Guests are welcome to arrive one hour before the scheduled start time of their event to arrange decorations and set up as they desire. We kindly ask that you refrain from using confetti, glitter, or any decor that may cause permanent damage to the floors, walls, tables, or other surfaces. Most other decorations are acceptable. If you require easels for your event, please let us know, and we will be happy to provide them upon request.

HOW MUCH IS TAX AND GRATUITY?

For all private events, a standard service charge of 23% will be applied to the total bill. This charge covers the cost of staffing, setup, and cleanup for your event. Additionally, a 7.5% sales tax will be added to the final bill as well. Both the service charge and sales tax are calculated on the total cost of food, beverages, and any additional services provided for your event.

IS THERE A SCREEN IN THE ROOM?

The Labriola Family room and the North room are equipped with a screen and connection ports for your convenience. Guests have the option to connect their laptops or other compatible devices using either an HDMI or USB port. We have an HDMI cord readily available if needed. We highly recommend testing prior to your event.

HOW WILL MY EVENT BE SERVED?

When hosting an event for a large group of 30 people or more, the most efficient way to serve your guests is through a buffet-style setup. This format allows for quick and easy access to a variety of dishes, ensuring that everyone can enjoy their meal without delay. For smaller, more intimate gatherings of 29 people or less, we offer the option of either family-style or buffet service. Family-style service involves placing large platters of food on the table for guests to share. Alternatively, you may still choose the buffet option for smaller groups if you prefer that style of service.

I AM INTERESTED IN CHOOSING A BAR PACKAGE, BUT NOT EVERYONE WILL BE DRINKING, WILL I STILL BE CHARGED BY THE GUEST COUNT?

We require all guests over the age of 21 to participate in the beverage package. If not all guests will be drinking, we recommend a consumption bar and you will be charged per drink, added to the final bill.

IS THE PATIO HEATED DURING THE WINTER?

Our Promenade Patio offers a versatile space for your events, no matter the season. The patio is fully enclosed and heated during the colder months, ensuring your guests' comfort. As the weather alternates in the spring and fall, the solid seasonal walls are replaced with curtains, which can be opened or closed depending on changing weather conditions and providing an open-air feel when desired.

WHAT IS INCLUDED IN THE CHEF'S SELECTION DESSERT PLATTER?

While the exact offerings vary, you can typically expect to find a tempting assortment of classic favorites. From rich, fudgy brownies and traditional Italian cookies to bite-sized mini donuts and tangy lemon bars, the dessert platter promises to satisfy any sweet tooth and provide a perfect ending to your meal.

WHAT'S THE DIFFERENCE BETWEEN THE FIRE PIT PATIO AND PROMENADE RECEPTION?

The Fire Pit Patio is a designated area within the larger Promenade Patio, providing guests with a cozy and inviting atmosphere. This section features a fire pit as its central element, offering warmth and ambiance. Additionally, the Fire Pit Patio has direct access to the Family Room, allowing for convenient movement between the two spaces. This connection makes the Fire Pit Patio an ideal choice for those who want to enjoy the outdoor ambiance while still being close to the indoor amenities of the Family Room. The Promenade Reception is the other half of the patio, and is ideally suited for cocktail parties as it has direct access to the patio bar.

HOW LONG CAN WE RESERVE THE ROOM FOR OUR EVENT?

The standard reservation period for a room is 3 hours; however, guests can extend their stay for an additional 30 minutes at a 10% surcharge based on the F&B minimum.

WHAT WILL THE TABLES BE SET WITH?

Rectangular tables are elegantly dressed with white linen tablecloths to add a clean and sophisticated look. Each place setting will include silverware neatly rolled in a napkin for convenience, water glasses, and water bottles will also be provided at each setting to ensure guests stay hydrated throughout the event.