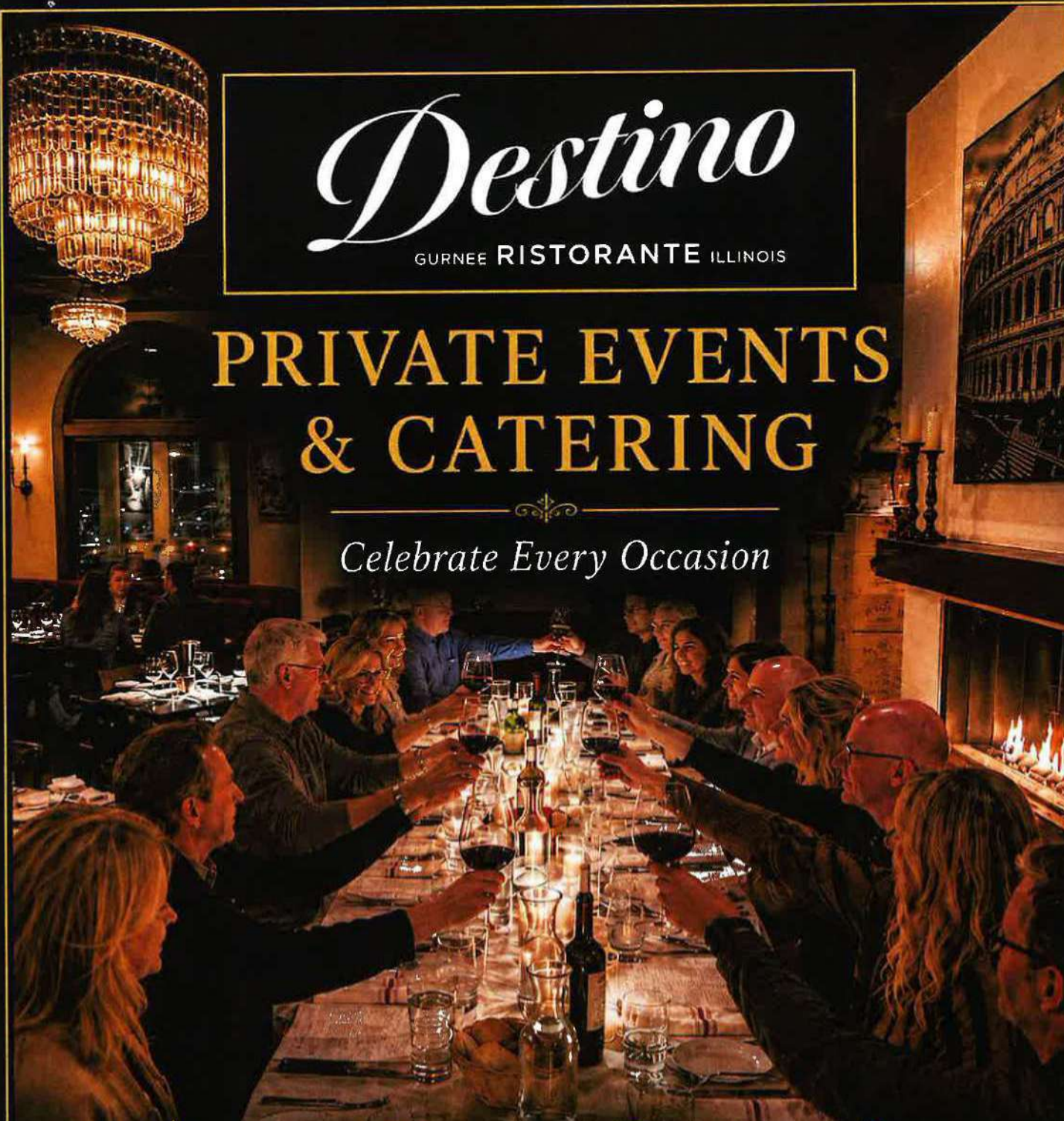




Destino

GURNEE RISTORANTE ILLINOIS

PRIVATE EVENTS & CATERING

Celebrate Every Occasion



WEDDINGS



CORPORATE
EVENTS



CELEBRATIONS



EXCEPTIONAL
HOSPITALITY

GURNEE, ILLINOIS

Destino

GURNEE RISTORANTE ILLINOIS

FAMILY-STYLE PACKAGES

For our Family-Style dining options, the party host pre-selects the menu. Food is served on large platters and passed amongst guests. Menus available for groups of 10 or more. Lunch pricing is available before 2:30pm daily, dinner pricing after 3:00pm daily.

PACKAGES INCLUDE:

Freshly baked Italian bread, fountain drinks, brewed iced tea, hot tea, and regular & decaf American coffee.

AMALFI

Lunch \$48 PP

ONE APPETIZER, ONE SALAD,
TWO PASTAS, ONE DESSERT

CALABRIA

Lunch \$48 PP, Dinner \$62 PP

ONE APPETIZER, ONE SALAD,
ONE PASTA, ONE ENTREE,
ONE DESSERT

NAPLES

Lunch \$58 PP, Dinner \$72 PP

TWO APPETIZERS, ONE SALAD,
TWO PASTAS, ONE ENTREE,
ONE DESSERT

PALERMO

Lunch \$68 PP, Dinner \$82 PP

TWO APPETIZERS, ONE SALAD,
TWO PASTAS, TWO ENTREES,
ONE DESSERT

APPETIZERS

BRUSCHETTE ALLA ROMANA
GARLIC TOAST WITH TOMATOES, FRESH MOZZARELLA, BASIL, AND OLIVE OIL

POLPETTE IN UMIDO
HOMEMADE 1st MEATBALLS BRAISED IN TOMATO SAUCE AND HERBS

LENTICCHIE E SPINACI
WARM LENTILS WITH SPINACH AND GOAT CHEESE

RISOTTO AL POMODORO
ITALIAN RICE WITH ROASTED PLUM TOMATOES TOPPED WITH ARUGULA, LEMON, AND SHAVED PARMESAN

VEGETAL MISTI
SAUTÉED MIXED VEGGIES WITH GORGONZOLA CHEESE

SAUSAGE & PEPPERS
ITALIAN SAUSAGE WITH ROASTED PEPPERS, ONION, GARLIC, & POMODORO SAUCE

CALAMARI FRITTI
SERVED WITH MARINARA SAUCE (ADD \$2/ PERSON)

GAMBERI AL FRESCO
SHRIMP WITH WILD MUSHROOMS, SPINACH, TOMATOES, LEMON, BALSAMICO, & BASIL (ADD \$3/ PERSON)

SALADS

INSALATA DI CESARE
CAESAR SALAD WITH GARLIC CROUTONS AND PARMESAN

INSALATA CAPRESE
TOMATOES, FRESH MOZZARELLA, BASIL, & OLIVE OIL

INSALATA CLASSICO
TRADITIONAL DINNER SALAD WITH ROMAINE, CARROTS, CUCUMBERS, TOMATOES, EXTRA VIRGIN OLIVE OIL, & BALSAMICO

INSALATA ALLA DESTINO
ROMAINE, RADICCHIO, AND ENDIVE, WITH SEASONAL VEGETABLES, EXTRA VIRGIN OLIVE OIL, BALSAMICO, AND BLUE CHEESE

PASTAS

RIGATONI CON MOZZARELLA
PASTA WITH TOMATO-BASIL SAUCE AND TOPPED WITH FRESH MOZZARELLA

RIGATONI ALLA VODKA
PASTA WITH TOMATO-VODKA CREAM SAUCE, BASIL, AND FRESH TOMATOES

RIGATONI ALLA FUNGHI
PASTA WITH WILD MUSHROOMS, GARLIC, AND LIGHT TOMATO-BASIL SAUCE

RIGATONI CON ASPARAGI
PASTA WITH A LIGHT LEMON CREAM SAUCE, ASPARAGUS, AND PINE NUTS

RIGATONI DI SARDI
PASTA WITH SAUSAGE, WILD MUSHROOMS, TOMATO SAUCE, AND PARMESAN

RAVIOLI CON SPINACI
SPINACH AND RICOTTA FILLED RAVIOLI FILLED SAUTÉED WITH A FOUR-CHEESE SAUCE, SPINACH, AND A TOUCH OF TOMATO

RIGATONI CON POLLO
PASTA WITH GRILLED CHICKEN BREAST, SPINACH, AND PINE NUTS IN A LIGHT BASIL CREAM SAUCE (ADD \$2/ PERSON)

ENTRÉES

ROASTED SALMON
WITH STEAMED BROCCOLI AND CARROTS

PARMIGIANA DI MELANZANE
BAKED EGGPLANT PARMESAN WITH TOMATO-BASIL SAUCE AND FRESH MOZZARELLA

POLLO AL LIMONE
ROASTED CHICKEN BREAST WITH LEMON, WHITE WINE, CAPERS, AND SAUTÉED SPINACH

POLLO ALLA ROMANA
ROASTED CHICKEN BREAST WITH GARLIC, SHALLOTS, ROSEMARY, LEMON, OLIVE OIL, AND ROASTED POTATOES

PESCE BIANCO DELLA CASA
SAUTÉED WHITEFISH WITH RED ONION, MUSHROOMS, ROASTED PEPPERS, GARLIC, AND WHITE WINE

SALMONE ACQUA PAZZA
ROASTED SALMON WITH SPICY CHERRY TOMATO SAUCE, CAPERS, GARLIC, AND WHITE WINE OVER SAUTÉED SPINACH

FILETTO CON BAROLO
ROASTED FILET MIGNON MEDALLIONS WITH BAROLO SAUCE, WILD MUSHROOMS, AND A BAROLO RED WINE SAUCE (ADD \$16/ PERSON)

DESSERT

TIRAMISU

CANNOLIS

CHOCOLATE CAKE

CHILDREN'S MENU \$17 PP

INCLUDES MILK, SOFT DRINK, OR JUICE, PLUS A SCOOP OF GELATO
(AVAILABLE FOR CHILDREN 12 AND UNDER)

PRE-SELECT THREE DISHES THAT WILL BE OFFERED AS A CHOICE THE DAY OF THE EVENT

RIGATONI & MEATBALL
WITH TOMATO SAUCE

OR

RIGATONI
WITH BUTTER

OR

CRISPY CHICKEN TENDERS
WITH FRENCH FRIES

OR

ROASTED SALMON
WITH STEAMED BROCCOLI
AND CARROTS

Destino

GURNEE RISTORANTE ILLINOIS

ABOUT DANNY LEGATOS

For more than 30 years, Danny Legatos has dedicated his life to the art of hospitality and exceptional Italian cuisine. As the driving force behind Destino Ristorante, Danny has built a reputation for creating an authentic dining experience rooted in family tradition, quality, and genuine care for every guest who walks through the door.

Inspired by his mother's treasured recipes and the values she instilled in him, Danny has infused Destino Ristorante with the warmth and spirit of his family's heritage. From the olive oil served at each table to many of the restaurant's signature dishes, the influence of his mother and her family can be found throughout the menu and atmosphere. The restaurant's design and character reflect a heartfelt tribute to the traditions that shaped him.

Danny's passion extends beyond the kitchen. He believes that great hospitality begins with attention to detail, maintaining a restaurant that is organized, welcoming, and impeccably clean. His commitment to excellence and personal service has earned the loyalty of generations of guests who return not only for the food, but for the feeling of being treated like family.

At the heart of everything Danny does is a simple philosophy: serve exceptional food, honor family traditions, and make every guest feel at home. Through Destino Ristorante, he continues to share his love of Italian culture, cuisine, and hospitality with the community he proudly serves.



Authentic Italian Cuisine. Family Tradition. Genuine Hospitality.

Destino

GURNEE RISTORANTE ILLINOIS

PLATED PACKAGES

Elegantly prepared. Perfectly served.

APPETIZERS

Add \$12.50 Per Person

SELECT TWO FOR SHARING

BRUSCHETTE ALLA ROMANA

Garlic toast with tomatoes, fresh mozzarella, basil, and olive oil

POLPETTE IN UMIDO

Homemade 2oz meatballs
braised in tomato sauce and herbs

LENTICCHIE E SPINACI

Warm lentils with spinach
and goat cheese

SAUSAGE & PEPPERS

Italian sausage with roasted
peppers, onion, garlic, &
pomodoro sauce

CALAMARI FRITTI

Served with marinara sauce
(Add \$2 per person)

GAMBERI AL FRESCO

Shrimp with wild mushrooms,
spinach, tomatoes, lemon,
balsamico, & basil
(Add \$3 per person)

SALADS

Included in price of Main Course

SELECT ONE

INSALATA DI CESARE

Caesar salad with garlic croutons
and parmesan

INSALATA CAPRESE

Tomatoes, fresh mozzarella,
basil, and olive oil

INSALATA ALLA DESTINO

Romaine, radicchio, and endive,
with seasonal vegetables, extra
virgin olive oil, balsamico, and
blue cheese

ENTRÉES

Individually priced

SELECT THREE CHOICES FOR GUESTS

RIGATONI CON MOZZARELLA

L \$33 / D \$38

Pasta with tomato-basil sauce and
topped with fresh mozzarella

RIGATONI ALLE VERDURE

L \$33 / D \$38

Pasta with wild mushrooms, cherry tomatoes,
zucchini, eggplant, bell peppers, broccoli,
escarole, garlic, and olive oil, in an herb broth

RIGATONI CON POLLO

L \$37 / D \$46

Pasta with grilled chicken breast, spinach,
and pine nuts in a light basil cream sauce

RAVIOLI CON SPINACI

L \$35 / D \$40

Spinach and ricotta filled ravioli sautéed
with a four-cheese sauce, spinach,
and a touch of tomato

POLLO AL LIMONE

L \$53 / D \$58

Roasted chicken breast with lemon,
white wine, capers, and sautéed spinach

PESCE BIANCO DELLA CASA

L \$57 / D \$62

Sautéed whitefish with red onion,
mushrooms, roasted peppers, garlic,
and white wine

FILETTO CON BAROLO

L \$68 / D \$73

Roasted filet mignon medallions with
baby spinach, wild mushrooms, and a
Barolo red wine sauce

DESSERTS

Included in price of Main Course

SELECT ONE

TIRAMISU

Traditional, made the old
fashioned way, with mascarpone
cheese, lady fingers soaked in
espresso with a touch of brandy
liqueur, and lightly dusted with
cocoa powder

LEMON ITALIAN CREAM CAKE

A winning combination of yellow cake,
filled with Italian-style lemon cream,
made from mascarpone cheese,
finished with vanilla cake crumbs

DESTINO CANNOLIS

Two cannolis served with
whipped cream and pistachios

CHOCOLATE CAKE

Dark chocolate cake layers filled
and frosted with a dark chocolate
buttercream

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for groups of 10 or more. Lunch pricing is available before 2:30pm daily,
dinner pricing after 3:00pm daily.*

PACKAGES INCLUDE:

Freshly baked Italian bread, fountain drinks,
brewed iced tea, hot tea, and regular &
decaf American coffee.

Destino

OURNEE RISTORANTE ILLINOIS

BUILD YOUR OWN RECEPTION MENU

1 HOUR RECEPTION

MINIMUM OF
6 PC / PERSON

2 HOUR RECEPTION

MINIMUM OF
10 PC / PERSON

3 HOUR RECEPTION

MINIMUM OF
15 PC / PERSON

APPETIZERS BY THE PLATTER

Half \$46 / Full \$86

VEGETABLE MISTI CON GORGONZOLA Half \$36 / Full \$72

SAUTÉED MIXED VEGETABLES WITH GORGONZOLA CHEESE

RISOTTO ALLA CONTADINA Half \$56 / Full \$107

ITALIAN RICE WITH SAUSAGE, ONIONS, ROASTED PLUM TOMATOES,
AND FONTINELLA CHEESE

RISOTTO FUNGHI Half \$54 / Full \$105

ITALIAN RICE WITH WILD MUSHROOMS, HERBS, GARLIC AND FRESH
MOZZARELLA

CALAMARI FRITTI

Half \$78 / Full \$150

CRISPY FRIED CALAMARI SERVED WITH LEMON AND MARINARA

PINZIMONIO

Half \$57 / Full \$92

ASSORTED FRESH VEGETABLES WITH A SELECTION OF
HOUSE-MADE DIPS & OILS

APPETIZERS BY THE PIECE

Minimum order of 20 pieces for each item

BRUSCHETTE ALL ROMANA

GARLIC TOAST WITH TOMATOES, BASIL, AND FRESH MOZZARELLA

\$3.00 / pc

ARANCINI DI RISO

CRISPY RISOTTO STUFFED WITH RICOTTA, SPINACH, AND PARMESAN CHEESE

\$3.00 / pc

SPIEDINI ALL CAPRESE

TOMATO, BASIL, AND MOZZARELLA SKEWERS WITH OLIVE OIL AND AGED SABA

\$3.00 / pc

SPIEDINI ALLA ROMANA

HERB-ROASTED CHICKEN BREAST WITH CRISPY POTATO WITH LEMON & ROSEMARY SAUCE

\$5.00 / pc

SHRIMP COCKTAIL

JUMBO POACHED SHRIMP WITH COCKTAIL SAUCE AND FRESH LEMONS

\$6.00 / pc

PANINO CON POLPETTE

MEATBALL SLIDERS WITH FRESH MOZZARELLA AND BASIL

\$5.00 / pc

PANINO CON COTOLETTA

LIGHTLY BREADED CHICKEN SLIDERS WITH ARUGULA, RED ONIONS,
GRANA PADANA AND LEMON AOLI

\$5.00 / pc

MINI DESSERT PLATTER

(20) 2-BITE DESSERT INCLUDES 5 EACH / 48 HR. NOTICE REQUIRED)

\$65 / \$20 pc

TRADITIONAL CANNOLI

VANILLA CHEESECAKE WITH BERRIES

Destino

CHICAGO RISTORANTE ILLINOIS

CATERING MENU

Half Tray Serves 8-10 • Full Tray Serves 16-20

ANTIPASTI

BRUSCHETTA	70/140
MARINATED RIPE TOMATOES, BASIL, FRESH MOZZARELLA, GARLIC TOAST DRIZZLED WITH OLIVE OIL	
CALAMARI	85/170
CRISPY CALAMARI SERVED WITH HOMEMADE MARINARA SERVED WITH A LEMON WEDGE	
POLPETTE DELLA NONNA	75/150
HOMEMADE BEEF AND PORK MEATBALLS, MIXED WITH BREADCRUMBS, POMODORO SAUCE, TOPPED WITH ARUGULA AND SHAVED PARMIGIANO SERVED WITH TOASTED CIABATTA	
GRILLED VEGETABLE PLATTER	65/130
GRILLED ASSORTMENT SEASONAL VEGETABLES DRIZZLED WITH OLIVE OIL AND SEASONAL HERBS	

INSALATA

INSALATA DESTINO	70/140
ROMAINE, ENDIVE, RADICCHIO, TOMATOES, GREEN BEANS, CARROTS, CUCUMBERS, BLUE CHEESE, LEMON, IN A BALSAMIC VINAIGRETTE	
CAESAR SALAD	70/140
CRISP ROMAINE, HOMEMADE GARLIC CROUTONS, SHAVED PARMIGIANO IN A CLASSIC CAESAR DRESSING (ADD GRILLED CHICKEN 4, ADD SAUTÉED SHRIMP 11)	
MEDITERRANEAN SALAD	80/160
MIXED GREENS, TOMATOES, ONIONS, OLIVES, RED PEPPERS, CUCUMBER, FETA CHEESE, IN A ZESTY ITALIAN DRESSING	

PASTAS

RIGATONI ALLA VODKA & SALSICCIA	120/240
CRUMBLED ITALIAN SAUSAGE, SIMMERED IN A VODKA SAUCE, BASIL, FRESH MOZZARELLA	
RIGATONI ALLA NORMA	115/230
ROASTED EGGPLANT, FRESH MOZZARELLA, BASIL, IN AN ARRABBIATA SAUCE	
LASAGNA	125/250
FOUR-LAYER PASTA, WITH HOMEMADE MEAT SAUCE, MOZZARELLA, PARMIGIANO AND HERBS	
FETTUCCINI ALFREDO	110/220
SAUTÉED GARLIC, SHALLOTS, BASIL, IN A LIGHT CREAM SAUCE	
RAVIOLI	115/230
CHEESE FILLED RAVIOLI, TOPPED WITH GRILLED CHICKEN, TOMATOES, SPINACH IN A TOMATO CREAM SAUCE	
SPAGHETTI ALLA CAPRESE	95/190
POMODORO, BASIL AND MOZZARELLA	
GNOCCHI	115/230
ITALIAN SAUSAGE, SUN DRIED TOMATOES, MUSHROOMS, IN A WHITE WINE GARLIC SAUCE	

SECONDI

FILETTO ALLA FUNGHETTO	275/550	POLLO VESUVIO	135/260	PESCE AL LIMONE	150/300
ROASTED FILET MIGNON MEDALLIONS WITH WILD MUSHROOMS IN A BRANDY DEMI GLAZE		CHICKEN BREAST, TOMATOES, SWEET PEAS, ROASTED POTATOES IN A GARLIC WHITE WINE SAUCE		LAKE SUPERIOR WHITEFISH, SHALLOTS, CHERRY TOMATOES, CAPERS, SPINACH, IN A LEMON BUTTER SAUCE	
POLLO MARSALA	130/260	POLLO PARMIGIANO	130/260	EGGPLANT PARMESAN	110/220
CHICKEN BREAST, SAUTÉED WILD MUSHROOMS, GARLIC, SHALLOTS, IN A MARSALA SAUCE SERVED WITH PASTA		THINLY SLICED CHICKEN BREAST, TOPPED WITH FRESH MOZZARELLA, SERVED WITH PASTA IN A BASIL TOMATO SAUCE		BREADED EGGPLANT SLICES TOPPED WITH MOZZARELLA CHEESE SERVED WITH HOMEMADE POMODORO SAUCE AND HERBS	

DESSERTS

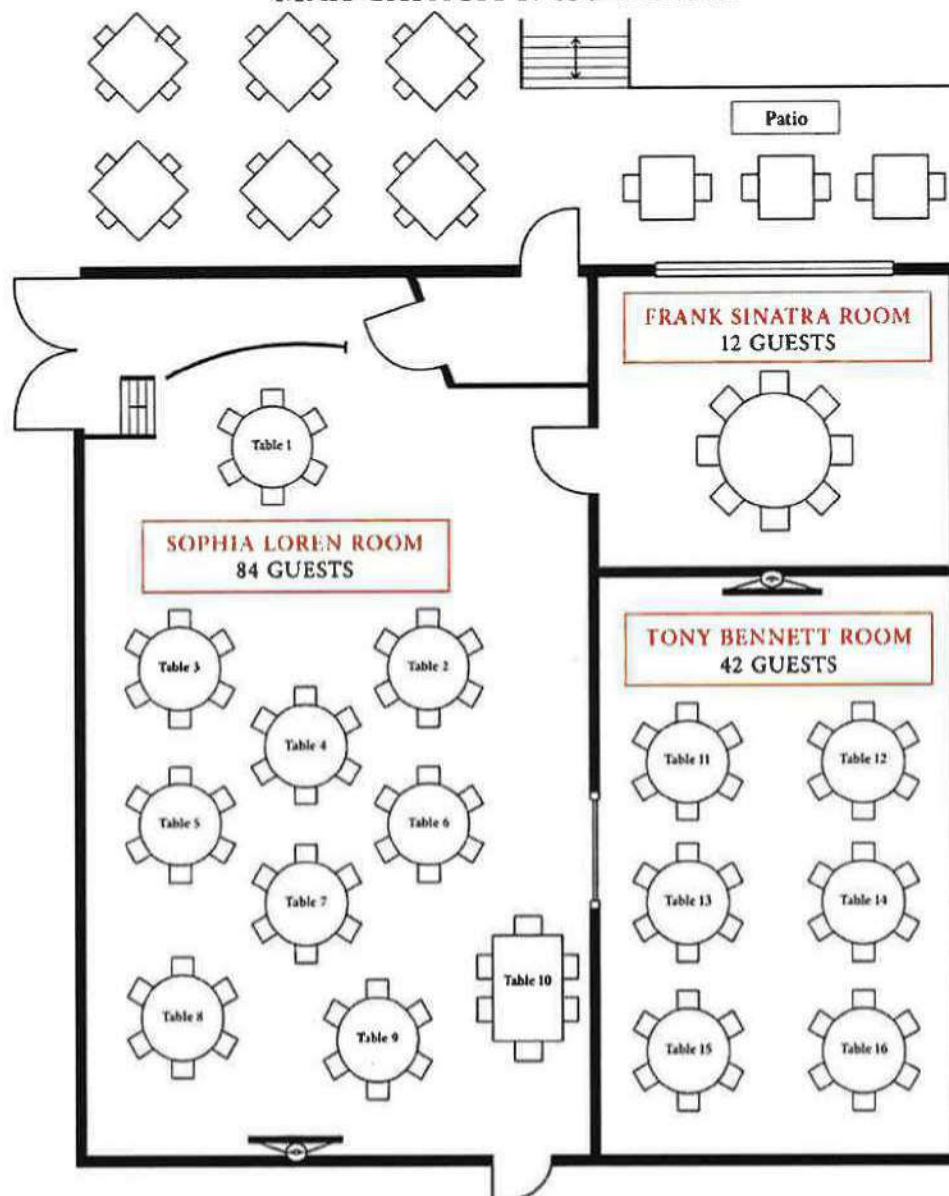
TIRAMISU	48/88	LEMON CAKE	44/80	TRADITIONAL CANNOLIS	45/85
TRADITIONAL, MADE THE OLD FASHIONED WAY, WITH MASCARPONE CHEESE, LADY FINGERS SOAKED IN ESPRESSO WITH A TOUCH OF BRANDY LIQUEUR, AND LIGHTLY DUSTED WITH COCOA POWDER		A WINNING COMBINATION OF YELLOW CAKE, FILLED WITH ITALIAN-STYLE LEMON CREAM, MADE FROM MASCARPONE CHEESE, FINISHED WITH VANILLA CAKE CRUMBS		THREE DELICIOUS CAKE LAYERS TOUCHED WITH ICE VANILLA BUTTERCREAM AND GARNISHED WITH RAINBOW SPRINKLES	

Destino

GURNEE RISTORANTE ILLINOIS

PRIVATE DINING SPACES

MAX CAPACITY: 138 GUESTS



Private dining spaces offer a versatile setting with three distinct rooms to accommodate large gatherings or intimate celebrations.



PRIVATE ENTRANCE



PATIO ACCESS



FLAT-SCREEN TV
WITH HDMI CONNECTION



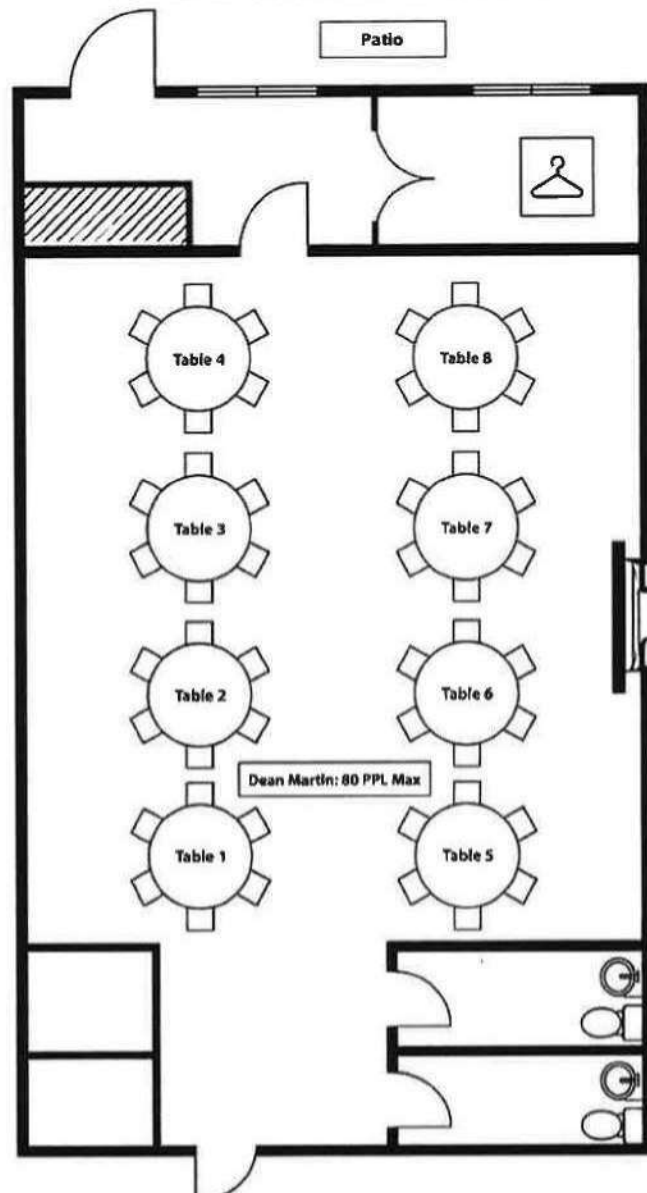
PRIVATE BATHROOM

Destino

GURNEE RISTORANTE ILLINOIS

DEAN MARTIN ROOM

MAX CAPACITY: 80 GUESTS



A private and versatile room featuring direct patio access, perfect for celebrations, meetings, and social gatherings.



PRIVATE ENTRANCE



PATIO ACCESS



COAT CHECK

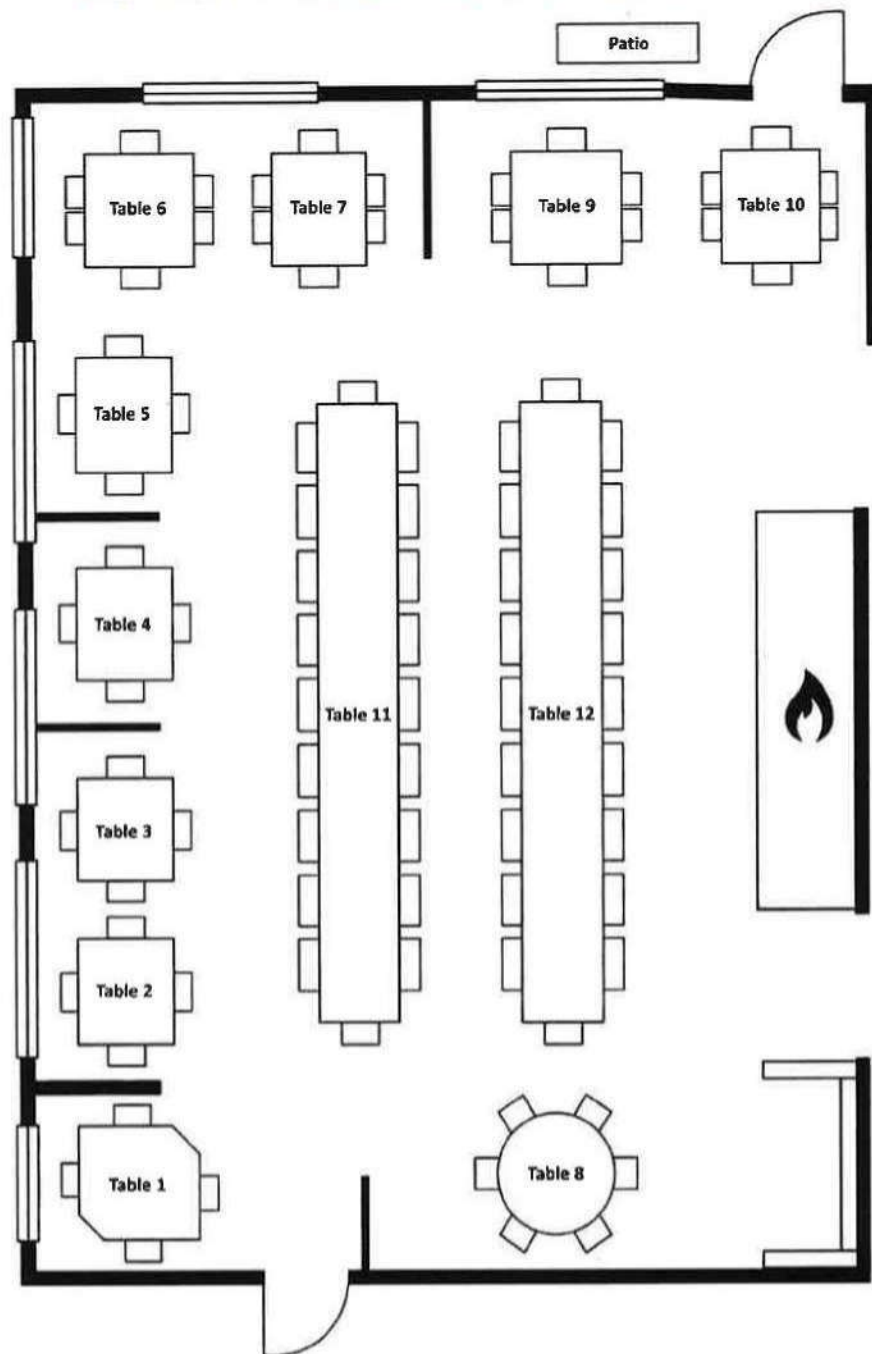


PRIVATE BATHROOM

Destino

GURNEE RISTORANTE ILLINOIS

MAIN DINING ROOM



Destino

COURTNEY RISTORANTE ILLINOIS

GENERAL INFORMATION

GUARANTEED GUEST COUNT

A GUARANTEE OF THE FINAL NUMBER OF GUESTS IS REQUIRED 3 BUSINESS DAYS PRIOR TO THE EVENT. IF THE PATRON DOES NOT CONFIRM THE GUEST COUNT, THEN THE ORIGINAL NUMBER OF GUESTS, AS SPECIFIED ON THE SPECIAL EVENT AGREEMENT, WILL BE UTILIZED AS THE GUARANTEED NUMBER OR ACTUAL NUMBER, WHICHEVER IS GREATER.

SPECIAL DIETARY NEEDS

WE CAN ACCOMMODATE GUESTS THAT HAVE SPECIAL DIETARY NEEDS WITH SEPARATE MEALS. PLEASE LET US KNOW ANY SPECIFIC DIETARY NEEDS WHEN YOU PLACE YOUR MENU SELECTIONS 10 DAYS PRIOR TO THE EVENT.

ROOM MINIMUMS

PRIVATE DINING SPACES MAY BE ASSIGNED A MINIMUM OF FOOD AND BEVERAGE BASED ON THE DAY OF THE WEEK AND THE TIME OF THE EVENT TO THE MINIMUM REPRESENTS THE DOLLAR AMOUNT THAT MUST BE SPENT TO SECURE THE ROOM PRIVATELY. IF THE ROOM MINIMUM IS NOT MET, AN ADDITIONAL CHARGE WILL BE ADDED TO THE FINAL BILL. SALES TAX AND SERVICE CHARGE DO NOT CONTRIBUTE TO THE MINIMUM FOOD AND BEVERAGE REQUIREMENT.

OUTSIDE FOOD & BEVERAGE

IT IS THE POLICY OF DESTINO RISTORANTE TO PROHIBIT ANY FOOD OR BEVERAGE PREPARED OUTSIDE OF DESTINO RISTORANTE FROM BEING SERVED ON THE PREMISES. EXCEPTIONS MAY BE MADE AT THE EVENT SALES MANAGER'S DISCRETION FOR THE PURPOSE OF RELIGIOUS NECESSITY OR OTHER SPECIFIC CIRCUMSTANCES. UPON REQUEST, YOU ARE ALLOWED TO BRING IN A DESSERT FROM A COMMERCIAL BAKERY. ALL ARRANGEMENTS MUST BE MADE IN ADVANCE AND REQUIRE A SUPPLEMENTAL SIGNED AGREEMENT.

DEPOSITS & PAYMENTS

DESTINO MAY REQUIRE A DEPOSIT WHEN BOOKING A GROUP DINING RESERVATION. PAYMENT OF THE DEPOSIT, ALONG WITH A FULLY EXECUTED SPECIAL EVENT AGREEMENT SIGNED BY BOTH PATRON AND EVENT SALES MANAGER, ARE REQUIRED IN ORDER TO CONFIRM THE EVENT. DEPOSITS WILL BE DEDUCTED FROM THE FINAL GUEST CHECK AND THE CUSTOMER WILL BE RESPONSIBLE FOR PAYMENT OF THE REMAINING BALANCE ON THE NIGHT OF THE EVENT.

TAXES, SERVICES FEES & GRATUITIES

LOCAL TAXES WILL BE APPLIED TO THE SUBTOTAL AT THE APPLICABLE RATE ON THE DAY OF THE EVENT FUNCTION. IN LIEU OF A GRATUITY, DESTINO RISTORANTE ADDS A 20% SERVICE CHARGE ON ALL IN-HOUSE GROUP DINING AND FULL-SERVICE CATERING EVENTS. THE ENTIRETY OF THIS SERVICE CHARGE IS DISTRIBUTED TO OUR STAFF AND ADDITIONAL GRATUITY LEFT FOR THE SERVICE STAFF IS OPTIONAL AND AT THE HOST'S DISCRETION. DROP-OFF CATERING ORDERS WILL BE SUBJECT TO A DELIVERY FEE.

TAX EXEMPT EVENTS - MUST PROVIDE A CURRENT LETTER TO CONFIRM THE ORGANIZATION'S TAX EXEMPT STATUS. ALL FORM OF PAYMENTS RELATED TO THE TAX EXEMPT EVENT MUST BE PROVIDED DIRECTLY FROM THE ORGANIZATION LISTED ON THE TAX EXEMPT LETTER.

EVENT SETUP

WE TYPICALLY ALLOW THE HOST TO ARRIVE A MAXIMUM OF 1 HOUR PRIOR TO THE EVENT START TIME. HOWEVER THIS IS CONTINGENT ON WHETHER OR NOT THERE IS A PARTY SCHEDULED PRIOR TO YOUR EVENT. PLEASE LET YOUR EVENT SALES MANAGER KNOW IF YOU ARE ARRIVING PRIOR TO YOUR GUEST ARRIVAL TIME. WE ALLOW YOU TO DECORATE THE PRIVATE DINING ROOM WITH THE FOLLOWING EXCEPTIONS: NO MATERIAL TO BE AFFIXED TO THE CEILING, WALLS, FLOORS, LIGHT FIXTURES, NO CONFETTI, GLITTER, OR ANYTHING SIMILAR.

HANDICAP ACCESSIBILITY

PLEASE CHECK WITH YOUR EVENT SALES MANAGER TO MAKE SURE THE ROOM OR SPACE YOU ARE RESERVING IS HANDICAP ACCESSIBLE.

RENTALS

RENTAL OF SPECIALTY LINENS AND AUDIO-VISUAL EQUIPMENT IS AVAILABLE. IF YOUR EVENT REQUIRES RENTAL OF THESE ITEMS, PLEASE MAKE YOUR EVENT SALES MANAGER AWARE WITH ADVANCED NOTICE. SUCH RENTALS ARE CONTRACTED THROUGH A THIRD-PARTY VENDOR AND ARE BASED ON AVAILABILITY AT AN ADDITIONAL CHARGE.

MENU SELECTIONS

MENU SELECTIONS MUST BE CONFIRMED NO LATER THAN 10 DAYS PRIOR TO THE EVENT IF SELECTIONS ARE NOT MADE BY THIS DATE, YOUR DESTINO'S EVENT SALES MANAGER WILL SELECT A MENU FOR YOU, CHOOSING OUR MOST POPULAR ITEMS.

VALET PARKING

VALET PARKING IS AVAILABLE AT DESTINO RISTORANTE.