



Evening Catering Menu

THANK YOU FOR CONSIDERING OLD VENICE FOR YOUR UPCOMING EVENT.
HERE ARE A FEW GUIDELINES IN REGARDS TO OUR BANQUET OPTIONS AND PRICING.

BANQUET PRICING

25.00 PER PERSON ON WEEKDAYS (SUNDAY THROUGH THURSDAY)

\$30.00 ON WEEKENDS (FRIDAY AND SATURDAY)

PRICING INCLUDES

- FOUNTAIN DRINKS, GARLIC BREAD -
- YOUR CHOICE OF THREE ENTREES (1 SAUTEE ITEM AND 2 BAKED ITEMS) -
- DINNER SALAD WITH YOUR CHOICE OF DRESSING -
- SPECIALTY SALADS ARE AN ADDITIONAL \$3.00 PER PERSON

DINNER SERVICE

SALADS, BREAD AND BEVERAGES ARE SERVED BY TABLE

ENTREES CAN BE SERVED

PLATED (GROUPS OF 30 OR LESS)

OR

FULL SERVICE BUFFET (GROUPS OF 20 OR MORE)

APPETIZERS

ADDITIONAL \$6.00 PER PERSON

- INCLUDES YOUR CHOICE OF TWO APPETIZERS -

DESSERT/COFFEE

ADDITIONAL \$6.00 PER PERSON

WE APPLY A \$1.50 PER PERSON CAKE CUTTING FEE FOR ALL OUTSIDE DESSERTS SERVED

- BOTH OPTIONS INCLUDE FRENCH ROAST COFFEE SERVICE -

ROOM RENTAL

\$100.00 DOLLARS PER DINING SPACE, PER HOUR

OUR COVERED PATIO CAN ACCOMMODATE 25-35 GUESTS (\$1,500 MINIMUM*)

OUR OPEN PATIO AREA CAN ACCOMMODATE 35-50 GUESTS (\$2,500 MINIMUM*)

OUR PATIOS COMBINED CAN ACCOMMODATE UP TO 100 GUESTS MAX. (\$4,000 MINIMUM*)

*MINIMUM AMOUNTS DO NOT INCLUDE TAX OR GRATUITY

BAR

WE OFFER A FULL BAR AND A WINE LIST WITH OVER FIFTY WINES TO CHOOSE FROM

OUR CORKAGE FEE IS \$14.00 PER 750 ML.

CEREMONIES

A \$500.00 CEREMONY FEE WILL BE APPLIED FOR ALL CEREMONIES CONDUCTED ON THE PREMISES

ALL BANQUET PRICING, ROOM RENTAL AND CORKAGE FEES ARE

NON-NEGOTIABLE

For Further Inquiries or to Reserve a Date, Please Contact

TERESA ONDRE *or* FORREST HARROP

619 222 5888

OFFICE HOURS: WEDNESDAY-SUNDAY 5:00PM – CLOSING

WEBSITE: OLDVENICERESTAURANT.COM

E-MAIL: CATERING@OLDVENICERESTAURANT.COM



**OLD VENICE IS LOCATED IN THE BEAUTIFUL POINT LOMA AREA OF SAN DIEGO
WE HAVE BEEN PLEASED TO SERVE OUR CUSTOMERS FOR OVER 30 YEARS
ENJOY OUR BEAUTIFUL BAR OR GARDEN PATIOS FOR YOUR
NEXT SPECIAL EVENT
WE CAN ACCOMMODATE PARTIES FROM 10 TO 100 PEOPLE
WE ALSO PROVIDE COMPLETE OFF-PREMISE CATERING AND EVENT PLANNING**

FOR YOUR EVENT, OLD VENICE IS HAPPY TO PROVIDE

- PLATEWARE, SILVERWARE, GLASSWARE, TABLES, CHAIRS AND ALL BUFFET SERVICEWARE -
- LINENS: WHITE TABLECLOTHS AND WHITE CLOTH NAPKINS -
- OUR PROFESSIONAL STAFF TO WORK AND COORDINATE YOUR ENTIRE EVENT -
{OFF PREMISE EVENTS - FEES WILL APPLY}

1. BOOKING DEPOSIT: TO HOLD ANY DATE, WE REQUIRE A \$200.00 BOOKING DEPOSIT. THIS DEPOSIT IS NON-REFUNDABLE IF THE FUNCTION IS CANCELED LESS THAN ONE (1) MONTH PRIOR TO FUNCTION DATE. THIS DEPOSIT IS REFUNDABLE IF WRITTEN NOTICE OF CANCELLATION IS RECEIVED BY RESTAURANT AT LEAST ONE (1) MONTH PRIOR TO FUNCTION DATE. THE DEPOSIT WILL BE DEDUCTED FROM YOUR FINAL BILL UPON COMPLETION OF YOUR EVENT.

2. GRATUITY & TAX: ALL COSTS LISTED DO NOT INCLUDE A SERVICE CHARGE "GRATUITY" (20%) AND SALES TAX (8.75%). ALL FOOD, BEVERAGE AND RENTAL FEES ARE SUBJECT TO A SERVICE CHARGE AND APPLICABLE CALIFORNIA STATE SALES TAX. PLEASE NOTE THE SERVICE CHARGE IS TAXABLE, BASED ON CALIFORNIA STATE REGULATION 1603 (F).

3. PAYMENT: PAYMENT IN FULL IS DUE IMMEDIATELY UPON COMPLETION OF THE FUNCTION. CLIENT IS RESPONSIBLE FOR THE ENTIRE BALANCE OF THE ESTIMATED FEES, PLUS ANY ADDITIONAL FEES INCURRED.

4. CATERING CONTRACT: A CATERING CONTRACT, WHICH WILL LIST MENU, FUNCTION DETAILS, ESTIMATED COSTS, AND RESTAURANT POLICIES, MUST BE SIGNED BY THE CLIENT AND RECEIVED BY THE RESTAURANT NO LATER THAN SEVEN (7) DAYS IN ADVANCE OF THE FUNCTION DATE.

5. ATTENDANCE GUARANTEE: THE CLIENT WILL PROVIDE THE RESTAURANT WITH THE FINAL, TOTAL NUMBER OF GUESTS ATTENDING THE FUNCTION NO LATER THAN SEVEN (7) DAYS PRIOR TO THE DATE OF THE FUNCTION. CLIENT IS RESPONSIBLE FOR FULL PAYMENT OF GUARANTEED NUMBER OF GUESTS, UNLESS OTHERWISE NOTIFIED.

The RESTAURANT will be prepared to serve up to five percent (5%) or ten (10) plates (whichever is less), over the number which has been provided by the CLIENT

6. CANCELLATION: THE RESTAURANT RESERVES THE RIGHT TO CANCEL ANY FUNCTION IF PAYMENTS ARE NOT RECEIVED ACCORDING TO THE PROVISIONS IN SECTIONS 1 AND 4 OF THIS AGREEMENT.

7. WEATHER CONDITIONS: THE RESTAURANT WILL NOT BE ACCOUNTABLE FOR ANY WEATHER CONDITIONS THAT WILL ARISE BEFORE OR DURING THE COURSE OF ANY EVENT. THE RESTAURANT RESERVES THE RIGHT TO DECIDE WHERE THE PARTY WILL BE RELOCATED FOR SEATING (BEFORE OR DURING AN EVENT).

CLIENT IS RESPONSIBLE FOR THE CONDUCT OF ITS GUESTS AND/OR ANY THIRD PARTIES THEY HIRE.
CLIENT AGREES TO PAY FOR ANY AND ALL DAMAGES THAT GUESTS CAUSE.

IF RESTAURANT REQUIRES SECURITY PERSONNEL FOR FUNCTION, CLIENT AGREES TO PAY ALL COSTS.

CLIENT IS RESPONSIBLE FOR ANY LEGAL COSTS TO THE RESTAURANT WHICH WILL RESULT FROM FAILURE OF CLIENT TO PROVIDE FULL PAYMENT, AS AGREED.

Bar

NO HOST BAR

YOUR GUESTS WILL BE BILLED FOR ALL BEER, WINE
AND ALCOHOL REQUESTED

FULL HOSTED BAR

ALL BAR PRICING APPLIES

1. ALL BEER, WINE AND ALCOHOL IS HOSTED FOR
THE DURATION OF YOUR EVENT

OR

2. THE BAR MAY BE HOSTED FOR A SPECIFIED AMOUNT OF TIME
(I.E. THE FIRST HOUR ONLY)

AFTER THE ALLOTTED TIME, THE BAR BECOMES A CASH BAR AND YOUR GUESTS WILL BE BILLED FOR
ALL BEER, WINE AND ALCOHOL REQUESTED

LIMITED BAR

CERTAIN ITEMS ARE HOSTED FROM THE BAR EXCLUSIVELY
FOR EXAMPLE: SPECIFIC BEER AND WINE ONLY
YOUR GUESTS WILL BE BILLED FOR
ALL OTHER BEER, WINE AND ALCOHOL REQUESTED

SET BAR

THE BAR IS HOSTED UNTIL A PRESET DOLLAR AMOUNT IS REACHED
WHEN THIS LIMIT IS REACHED

YOU HAVE THE OPTION TO EITHER:

1. STOP HOSTING THE BAR

(AT WHICH POINT THE BAR BECOMES A CASH BAR AND YOUR GUESTS WILL BE BILLED FOR
ALL BEER, WINE AND ALCOHOL REQUESTED)

OR

2. CONTINUE TO HOST THE BAR TO AN INCREASED LIMIT

CHAMPAGNE TOAST

ENOUGH BOTTLES WILL BE PROVIDED
TO FILL CHAMPAGNE FLUTES FOR A SINGLE TOAST

ALL WINE

EITHER PROVIDED OR PURCHASED

WILL BE TRAY PASSED

UNLESS OTHERWISE REQUESTED

**20% SERVICE CHARGE AND SALES TAX WILL BE ADDED
TO ALL FOOD AND HOSTED BEVERAGE FUNCTIONS**

Appetizers

FOCCACIA

ITALIAN HERB BREAD
PESTO, MOZZARELLA, PARMESAN
ROMA TOMATOES

MAGIC MUSHROOMS

STUFFED BUTTON MUSHROOMS
SNOW CRAB & SHRIMP
BAKED PROVOLONE CHEESE

BRUSCHETTA

HOMEMADE GARLIC CRUSTINI
TOMATO, BASIL, GARLIC RELISH
BALSAMIC REDUCTION
SHAVED PARMESAN

PESTO CRUSTINI

GARLIC CRUSTINI
BASIL PESTO OIL
DICED ROMA TOMATO
FETA CHEESE

SMOKED SALMON CRUSTINI

GARLIC CRUSTINI
SMOKED SALMON & GREEN ONIONS
BALSAMIC REDUCTION
GORGONZOLA CHEESE

*ALL APPETIZERS ARE SERVED TRAY PASSED
UNLESS OTHERWISE REQUESTED*

Salads

ALL SALADS ARE SERVED WITH OUR HOUSE GARLIC BREAD

OLD VENICE GARDEN SALAD

GARDEN SALADS ARE INCLUDED IN DINNER SERVICE PRICING)
ROMA TOMATO, MARINATED RED ONION
FETA CHEESE & PEPPERONCINI
GOURMET GREENS
PINEAPPLE BALSAMIC VINAIGRETTE

The Following Salads are an Additional 3.00 Per. Person

CAESAR

ROMAINE LETTUCE
SPICY CAESAR DRESSING
GRATED PARMESAN
HOMEMADE GARLIC CROUTON

GREEK

FETA CHEESE, ROMA TOMATO, CUCUMBER, GREEK OLIVE
PEPPERONCINI & MARINATED RED ONIONS
GOURMET GREENS
OLIVE OIL, LEMON AND OREGANO

ENSALATA VENICIA

CARMALIZED WALNUT, YELLOW RAISIN, FETA CHEESE
CUCUMBER, PINEAPPLE & ROMA TOMATO
GOURMET GREENS
PINEAPPLE BALSAMIC VINAIGRETTE

WALNUT GORGONZOLA

ROMA TOMATO, CARAMELIZED ONION, RED POTATO
CARAMELIZED & WALNUT GORGONZOLA CHEESE
GOURMET GREENS
BLUE CHEESE VINAIGRETTE

HOUSE SALADS ARE PLATED INDIVIDUALLY

***ALL OTHER SALADS WILL BE SERVED INDIVIDUALLY, FAMILY STYLE OR BUFFET STYLE
DEPENDING ON THE DATE, TIME AND/OR SIZE OF YOUR PARTY***

Sauteed Entrees

PLEASE SELECT **ONE** SAUTÉED ENTRÉE FROM THE FOLLOWING

CHICKEN PICATTA

BONELESS BREAST OF CHICKEN
LEMON, BUTTER, WHITE WINE, CAPER SAUCE
GARLIC SAUTEED VEGETABLES

CHICKEN CACCIATORE

BONELESS BREAST OF CHICKEN
SHERRY MARINARA SAUCE
BELL PEPPER, GREEK OLIVE, MUSHROOM
PENNE PASTA

CHICKEN SPINACH

BONELESS BREAST OF CHICKEN
ROASTED GARLIC, ONION, FRESH SPINACH, TOMATO
WHITE WINE MARINARA SAUCE
PENNE PASTA

PENNE DE KATHLEEN

ROMA TOMATO, SUN-DRIED TOMATO, PINE NUT
BASIL PESTO SAUCE & FETA CHEESE
PENNE PASTA

CHICKEN FLORENTINE

THIS ITEM IS AN ADDITIONAL \$4.00 PER PERSON)
STUFFED BREAST OF CHICKEN
IMPORTED CHEESES, SPINACH, SUN-DRIED TOMATO, MUSHROOM, PINE NUT
PESTO CREAM SAUCE
ANGEL HAIR PASTA

BURGUNDY FILLET

THIS ITEM IS AN ADDITIONAL \$4.00 PER PERSON)
STRIPS OF FILLET MIGNON
GARLIC, ONION, MUSHROOM & TOMATO
BURGUNDY MARINARA SAUCE
PENNE PASTA

SHRIMP RISOTTO

THIS ITEM IS AN ADDITIONAL \$5.00 PER PERSON, 2 SHRIMP PER GUEST)
SAUTÉED TIGER SHRIMP
GARLIC, ONION, ASPARAGU, ROMA TOMATO & MUSHROOM
CREAMY WHITE WINE RISOTTO

Baked Entrees

PLEASE SELECT **TWO** BAKED ENTREES FROM THIS PAGE

RIGATONI BOLOGNESE

SPICY ITALIAN SAUSAGE & MUSHROOM
BAKED IN A CREAMY GARLIC MARINARA SAUCE
RIGATONI PASTA
PARMESAN CRUST

BAKED GORGONZOLA PENNE

GARLIC, ONION, CARAMELIZED WALNUT & ROMA TOMATO
GORGONZOLA CREAM SAUCE
PENNE PASTA

MEAT LASAGNA

ITALIAN SAUSAGE, BEEF, RICOTTA & AGED CHEESES
LAYERED LASAGNA NOODLE
MARINARA SAUCE

SPINACH LASAGNA

SPINACH & RICOTTA CHEESE
LAYERED SPINACH LASAGNA NOODLE
MARINARA SAUCE

SEAFOOD LASAGNA

(THIS ITEM IS AN ADDITIONAL \$3.00 PER PERSON)
SCALLOP, ROCK SHRIMP & FRESH HALIBUT
RICOTTA & MOZZARELLA CHEESES
LAYERED EGG AND SPINACH LASAGNA NOODLE
CREAMY ROMA SAUCE

We Also Have Available

CANNELLONI

THIN PASTA ROLLED WITH BEEF AND SPINACH BAKED WITH MEAT SAUCE

MANICOTTI

THIN PASTA ROLLED WITH IMPORTED CHEESES BAKED WITH MARINARA SAUCE

RAVIOLI

BEEF OR RICOTTA CHEESE FILLED WITH YOUR CHOICE OF MEAT, MARINARA, PESTO CREAM OR PESTO OIL SAUCE

Desserts

ADDITIONAL \$6.00 PER PERSON

INCLUDES COFFEE SERVICE
(REGULAR OR DECAFFEINATED FRENCH ROAST)

TIRAMISU

LAYERED DARK CHOCOLATE SHAVINGS, RUM DIPPED LADY FINGERS, MARSCAPONE CHEESE

RASPBERRY NAPOLEON

LAYERED VANILLA CRÈME, WAFER AND RASPBERRY FILLING

OLD VENICE COOKIE W/ VANILLA BEAN GELATO

THIS ITEM CAN BE SERVED FAMILY STYLE

OR

CUT IN ¼'S TO BE SERVED INDIVIDUALLY

NEW YORK STYLE CHEESECAKE

DOUBLE CHOCOLATE CREAM CAKE

LEMON TART

Children

CHILDREN UNDER 12 WILL BE BILLED AT ½ PRICE

CHILDREN UNDER 12 YEARS OF AGE ARE WELCOME TO
EAT FROM THE BUFFET

OR

CHOOSE FROM THE FOLLOWING OPTIONS:

PASTA (PENNE OR SPAGHETTI NOODLES)

W/ MARINARA, MEAT OR BUTTER SAUCE

OR

CHEESE/PEPPERONI PIZZA

Wine List

CHARDONNAY

	GLASS	BOTTLE
HOUSE CHARDONNAY: COLUMBIA CREST	7.00	26.00
HESS NAPA	8.50	32.00
FRITZ "DUTTON RANCH" RUSSIAN RIVER	9.50	36.00
LA CREMA SONOMA	10.25	39.00
TREFETHEN NAPA	11.00	42.00

OTHER WHITES

	GLASS	BOTTLE
SAUVIGNON BLANC FOUR SISTERS, AUSTRALIA	7.75	29.00
SAUVIGNON BLANC BRANCOTT RESERVE NZ.	10.25	39.00
SAUVIGNON BLANC CAKEBREAD NAPA	12.50	48.00
TORRONTES ZOLO ARGENTINA	7.00	26.00
RIESLING FRANCIS COPPOLA "SOFIA"	8.25	31.00

CABERNET SAUVIGNON

	GLASS	BOTTLE
HOUSE CABERNET: CAMELOT	7.00	26.00
ZOLO MENDOZA ARGENTINA	7.75	29.00
ESTANCIA SONOMA	9.00	34.00
J. LOHR PASO ROBLES	9.75	37.00
BERINGER "KNIGHTS VALLEY" NAPA	12.75	49.00
ORIN SWIFT "THE PRISONER" NAPA		54.00
FRANCISCAN, "MAGNIFICAT" NAPA		58.00
CAKEBREAD NAPA		90.00

MERLOT

	GLASS	BOTTLE
HOUSE MERLOT: BUTTERFIELD STATION	7.00	26.00
KENDALL-JACKSON SONOMA	9.75	37.00
PROVENANCE NAPA	11.50	44.00

OTHER REDS

	GLASS	BOTTLE
PINOT NOIR ESTANCIA MONTEREY	8.75	33.00
PINOT NOIR CAMBRIA SANTA MARIA VALLEY	10.00	38.00
PINOT NOIR LA CREMA SONOMA	11.25	43.00
TEMPRANILLO GRENACHA RED GUITAR SPAIN	7.00	26.00
SHIRAZ NINE STONES AUSTRALIA	8.00	30.00
SHIRAZ JACOBS CREEK RESERVE AUSTRALIA	8.75	33.00
SIENA FERRARI-CARANO SONOMA	10.75	41.00
SYRAH LEAL CENTRAL COAST	11.00	42.00
CLARET COPPOLA BLACK LABEL	9.25	35.00
MALBEC TAPIZ ARGENTINA	8.75	33.00
MALBEC ALTOCEDRO ARGENTINA	9.00	34.00
MERITAGE TREFETHEN NAPA	9.50	36.00
ZINFANDEL MURPHY GOODE "LIARS DICE"	9.75	37.00
ZINFANDEL TOBIN JAMES RESERVE PASO ROBLES	10.75	41.00

Italian White

PINOT GRIGIO

	GLASS	BOTTLE
HOUSE PINOT GRIGIO: BARONCINI	7.00	26.00
KRIS VENETO	8.00	30.00
MASO CANALI RISERVA TRENTO	9.50	36.00

Italian Red

CHIANTI

	GLASS	BOTTLE
HOUSE CHIANTI: BARONCINI	7.50	28.00
RUFFINO "AZIANO" CLASSICO TUSCANY	9.00	34.00
RICASOLI RISERVA TUSCANY	11.75	45.00
RUFFINO RISERVA DUCALE TUSCANY		55.00

SANGIOVESE

	GLASS	BOTTLE
ANTINORI, SANTA CRISTINA TUSCANY	8.00	30.00

SUPER TUSCAN

	GLASS	BOTTLE
ANTINORI TUSCANY	11.75	45.00
CAMPACCIO TERRA BIANCA		60.00

OTHER ITALIAN REDS

	GLASS	BOTTLE
BARBERA PAITIN	8.50	32.00
AMARONE CAMPAGNOLA		53.00

CHAMPAGNE

	GLASS	BOTTLE
VOGA SPARKLING PINOT GRIGIO ITALY	-	20.00
DOMAINE CHANDON, NAPA	-	38.00
CHAMPAGNE SPLITS	-	9.70
MOET & CHANDON WHITE STAR, FRANCE	-	65.00
VEUVE CLICQUOT, FRANCE	-	80.00