



Old Venice - Evening Event Menu

Thank you for considering Old Venice Restaurant for your upcoming event!
Below are a few guidelines in regards to our banquet options.

BANQUET PRICING

\$50.00 PER PERSON ON WEEKDAYS (SUNDAY - THURSDAY)

\$55.00 PER PERSON ON WEEKENDS (FRIDAY - SATURDAY)

PRICING INCLUDES

- FOUNTAIN DRINKS -
- GARLIC BREAD -
- DINNER SALAD (TABLE SERVICE) -
- YOUR CHOICE OF THREE ENTREES (BUFFET SERVICE) -

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 -

ROOM RENTAL

EACH ROOM OCCUPIED HAS A **\$300.00 PER HOUR, PER ROOM, ROOM RENTAL FEE.**

ROOM SIZES & MINIMUMS

WEEKDAYS

- OUR COVERED PATIO CAN ACCOMMODATE UP TO 35 GUESTS **(\$2,000 MINIMUM*)**
- OUR OUTDOOR PATIO CAN ACCOMMODATE UP TO 50 GUESTS **(\$2,500 MINIMUM*)**
- BOTH PATIOS TOGETHER CAN ACCOMMODATE UP TO 100 GUESTS **(\$4,500 MINIMUM*)**

WEEKENDS

- OUR COVERED PATIO CAN ACCOMMODATE UP TO 35 GUESTS **(\$3,000 MINIMUM*)**
- OUR OUTDOOR PATIO CAN ACCOMMODATE UP TO 50 GUESTS **(\$3,500 MINIMUM*)**
- BOTH PATIOS TOGETHER CAN ACCOMMODATE UP TO 100 GUESTS **(\$6,500 MINIMUM*)**

*MINIMUMS THAT MUST BE MET INCLUDE ALL FOOD, ALCOHOL, AND ROOM RENTAL FEES

CEREMONIES

A **\$850.00 CEREMONY FEE** WILL BE APPLIED FOR ALL CEREMONIES CONDUCTED ON THE PREMISES

ALL BANQUET PRICING, ROOM RENTAL AND ADDITIONAL FEES ARE NON-NEGOTIABLE

Banquet Menu

Bar Options

Non-Alcoholic

Coke, Diet Coke, sprite, root beer, iced tea

Included in pricing

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Cash & Carry

Your guests will be billed individually for all beverages ordered

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Hosted Bar

Fully hosted open bar featuring all wine, cocktails and beer on our menu

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Corkage

Applied to all outside bottles

20.00/750ml

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Limited Bar

Limit the bar to a specific selection of drinks or set dollar amount

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Champagne Toast

Enough champagne will be provided for a single toast

6.00/person

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Starters – additional 5.00/person/starter

Magic Mushrooms

snow crab and shrimp, button mushrooms, baked provolone

Tray Passed

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Antipasto Stack

salami, aged mozzarella, olive and basil

Tray Passed

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Bruschetta

toasted bread, tomato, onion, basil, garlic, balsamic reduction

Tray Passed

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Caprese Skewers

tomato, basil, fresh mozzarella, oregano, balsamic reduction

Tray Passed

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Focaccia

pesto, tomato, mozzarella, feta, basil

Tray Passed

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Salads

All salads served individually, table-side and include garlic bread

OV Garden Salad

spring mixed greens
roma tomato, red onion
pepperoncini, feta

dressing: sesame ginger,
blue cheese vinaigrette,
pineapple balsamic, italian

Included in pricing

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Garlic Bread

Fresh baked parmesan, garlic
butter sesame roll

Included in pricing

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Walnut Gorgonzola

spring mixed greens
roma tomato, caramelized
onion, walnuts, red potatoes,
gorgonzola

dressing: blue cheese
vinaigrette

+3.00/person

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Antipasto

spring mixed greens
mozzarella, pepperoni,
mortadella, salami, tomato,
greek olive, pepperoncini

dressing: Italian

+3.00/person

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Arugula

pear, gorgonzola,
roasted pecan

dressing: lemon olive oil

+3.00/person

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Greek

spring mixed greens
roma tomato, red onion
pepperoncini, feta, cucumber,
greek olive

dressing: italian

+3.00/person

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Insalata Venicia

spring mixed greens
pineapple, caramelized walnuts,
roma tomato, feta, cucumber,
yellow raisins

dressing: pineapple balsamic
vinaigrette

+3.00/person

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Wicked Caesar

romain lettuce, parmesan and
garlic croutons

dressing: spicy caesar

+3.00/person

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Pastas/Pizzas - Choose 2 served buffet style

gluten-free pasta/pizza crust available upon request

Pasta

penne, linguini, spaghetti,
rigatoni
marinara, pesto oil, pesto cream,
garlic oil

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Ravioli

ricotta or beef filled
marinara, pesto, pesto cream,
garlic oil

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Penne de Kathleen

Pesto, Roma tomato, garlic,
onion, pine nuts, feta, sun dried
tomatoes

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Meat/Spinach Lasagna

Layered Pasta, Cheese and
Marinara Sauce

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Rigatoni Bolognese

Sausage, mushroom, garlic
marinara cream sauce baked
with a parmesan crust

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Gourmet Pizzas

Choose from any of our gourmet
pizzas, or create your own!

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Entrees – Chose 1 served buffet style

Chicken Picatta

White wine, butter, caper sauce,
sautéed garlic vegetables

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Chicken Florentine

spinach, mushrooms, pine nuts,
sun dried tomatoes, mozzarella,
rigatoni, pesto cream sauce

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Chicken Spinach

Spinach, Roma tomato, garlic,
onion, white wine tomato sauce
on penne pasta

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Penne Calvario

Prosciutto, burrata, spinach,
garlic, onion, white wine tomato
sauce

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Shrimp & Artichoke Penne

2 tiger shrimp/guest, Roma
tomato, basil, caper, white wine
butter sauce

+4.00/person

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Shrimp Risotto

2 tiger shrimp/guest, mushroom,
asparagus, tomato in a creamy
risotto

+4.00/person

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Dessert

All desserts served individually, table-side and include coffee service

Cake Cutting

Applied to all outside desserts

2.50/person
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Tiramisu

Layered, espresso dipped lady fingers, mascarpone cheese, chocolate shavings

9.00/person
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OV Cookie & Gelato

Chocolate chip, oatmeal cookie walnuts and pecans, heated and serve with vanilla bean gelato

9.00/person
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Child's Menu

Children 12 and under can eat from the buffet or from the children's menu at 1/2 the banquet pricing

Pasta & Broccoli

Spaghetti or penne with marinara or butter sauce with a side of steamed broccoli

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Ravioli

Meat or cheese ravioli with marinara or butter sauce

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Pizza

Cheese or pepperoni pizza

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1. BOOKING DEPOSIT: TO HOLD ANY DATE, WE REQUIRE A BOOKING DEPOSIT. FOR PARTIES UNDER 50 PEOPLE, WE REQUIRE A \$500 DEPOSIT. FOR PARTIES OVER 50 PEOPLE, WE REQUIRE A \$1000 DEPOSIT. THIS DEPOSIT IS NON-REFUNDABLE. HOWEVER, THIS WILL BE DEDUCTED FROM YOUR FINAL BILL AFTER YOUR EVENT.

2. CATERING CONTRACT: A CATERING CONTRACT, WHICH WILL LIST MENU CHOICES, FUNCTION DETAILS, ESTIMATED COSTS, AND RESTAURANT POLICIES, MUST BE SIGNED BY THE CLIENT AND RECEIVED BY THE RESTAURANT NO LATER THAN FOURTEEN (14) DAYS IN ADVANCE OF THE FUNCTION DATE.

3. GRATUITY & TAX: ALL COSTS LISTED DO NOT INCLUDE A SERVICE CHARGE "GRATUITY" (20%) SALES TAX (7.75%). 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).

4. 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.

5. ATTENDANCE GUARANTEE: THE CLIENT WILL PROVIDE THE RESTAURANT WITH THE FINAL, TOTAL NUMBER OF GUESTS ATTENDING THE FUNCTION NO LATER THAN FOURTEEN (14) 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. 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).

7. 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.

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.