

Lamberti's

RISTORANTE & WINE BAR

Group dining * Banquets * Private Parties * Social Gatherings * Wine Tastings

Thank you for considering Lamberti's to host your event. We pride ourselves on listening to your specific needs and creating an event that exceeds expectations. We offer several options from buffet style lunch service, to private wine dinners paired with exclusive wines. Our objective is to create *your* event to meet *your* budget and expectations. Enclosed in this packet are several options to start the conversation.

Our fixed-price banquet menus offer variety and peace of mind. Those listed menus include our most popular selections and include tax and gratuity in the price of the menu

We also have "a la carte" build your own options. If you don't see what you are looking for, let us know, and we can tailor a custom menu specifically for your group. **We have neither a set food and beverage minimum, nor a room charge! ***

Allow us to provide upgrades in the form of linen tablecloths, dessert or appetizer packages, or decor. Please ask to speak to a manager, in order to ensure that we can accommodate your party comfortably. Also, enjoy a **complimentary tasting and consultation**, so you may sample the items you will be presenting to your guests. We are at your service.

***There is no room charge or food and beverage minimum unless there is a buyout. We may also require minimums when a certain area is required in order to book the reservation and the guest cannot be flexible.**

Lamberti's RISTORANTE & WINE BAR

PRIVATE PARTY AGREEMENT

Guest Contact for Event: _____ Phone#: _____

Email: _____ Lamberti's Contact: _____

Day & Date of Event: _____ Time: _____

Area Booked: Private: ___ Semi-Private: ___ Bar: ___ Patio: ___ Front Dining: ___ Buyout: ___

Date Booked: ___ / ___ / ___ Number of Guests Guaranteed: _____

Type of Service: **Lunch** **Happy Hour** **Dinner** **Mix & Mingle** **Wine Tasting/Dinner**

Pre-set Menu Selection: _____

Menu Heading: _____

Customized Menu Course Selections (circle all that apply):

Appetizer/ Reception

Salad

Pasta Course

Entrée with Side

Dessert

After Dinner

Menu Pricing: _____

Special Instructions: _____

Alcohol Package: _____

CC# Required: _____ Exp: _____

Lamberti's and the above party agree to the following terms:

Final menu selections and head count are due two days prior to event. Private rooms require a banquet agreement to be exclusive.

The host is responsible for the guaranteed number of guests and any attendees over that number. Lamberti's has the right to change the room assignment due to change in final count or unforeseen circumstances.

Guaranteed numbers are needed for the purpose of staffing, ordering, etc.

If no final head count is given, the initial guest count will be used as the guarantee number.

All decorations must be confirmed with restaurant management.

All food and beverage sales are subject to 20% service gratuity and 8.25% sales tax.

Payment is due at the conclusion of your event.

Guest Signature: _____ Date: _____

SPACES AVAILABLE

Private room: Seats up to 25 comfortably. This room has its own light and volume control for the music.

Semi-Private room: Seats up to 50 comfortably. This room is partially open to the main restaurant but is completely separated from the main dining by a wine storage wall.

Bar: Seats up to 50 comfortably, up to 100 reception mix-and-mingle style. This room can be its own area and booked independently. The seating is a combination of tables and booths.

Patio: When weather permits, this space can be booked for seating al Fresco. It has seats for 20 with umbrellas and heaters to help make it more comfortable. For special events, we also have a large tent we can use to cover the majority of the space.

Front Dining: This front area can easily seat 100 people. The seating is a combination of tables and booths. This area is most commonly used for parties that would want to allow some guests to mix-and-mingle, but also allow others to have more privacy and smaller tables.

Buy Outs: We do allow for the restaurant to be partially or completely booked for your event. Please contact us for specific minimums and details. All buy outs include full service and amenities, including plates, linen napkins, silverware, glassware, custom configurations and turn-key service.

OTHER CONSIDERATIONS

Audio /Visual: We can provide a portable screen for your projector. For other AV equipment, please call.

Table Cloths: We can provide white linen table cloth service, as well as skirted side tables with notice. Charges vary.

Cake cutting fee: We do not charge extra for cake cutting, especially in the buy-out scenario. Please provide any special utensils you would like to use. Also, we recommend you have your own candles, if desired.

Corkage fee: There is a \$10 bottled wine corkage fee that will be applied for each bottle opened. We only offer this on a very limited basis for sentimental purposes.

LUNCH SERVICE (11am -3pm)

During these hours, we allow our guests to order from our main lunch or dinner menu, order from our lunch buffet (Monday thru Friday 11-2 or Sunday 11-2) or to customize a menu.

HAPPY HOUR SERVICE (3pm-6pm)

Most of our Happy Hour bookings decide to have one of these three services: mix-and-mingle social, happy hour buffet service or a wine tasting. We do have a happy hour menu available and each week, Monday thru Friday we have a themed wine tasting which consists of three wines paired with three small plates for \$20 per person plus tax and gratuity. The perfect opportunity to explore different wines and taste food you may not otherwise know.

DINNER SERVICE (3pm- Close)

For dinner service, we recommend a plated menu that we can customize to meet your needs. This not only helps to provide smooth service, but will ensure that we meet your budgetary needs. We also customize wine dinners and special events, coordinating courses and food and wine pairings. Please ask to speak with a manager to set-up a complementary tasting and pairing consultation.

WINE TASTING / DINNER

We offer fully customized and paired tastings customized by our beverage director. We can offer these in a very casual setting or a very intimate wine dinner. Minimum of 3 wines per tasting. Pricing is also customized and varies drastically depending upon the wine chosen and the food pairing.

MIX & MINGLE

We offer this style service for the most casual of parties. Generally speaking we only offer this type of event to conclude before 6:30 pm so we can have all of our dining areas for dinner service.

BEVERAGES

Alcoholic Drink Packages

WINE PACKAGES

We will customize and pre-order your wine selections from our list or special order. We offer wines from all 21 wine regions in Italy as well as all other major wine regions of the world, including California and France. We will be happy to offer you a free tasting to choose your exact selections from our “2020 Wine Spectator Award of Excellence” wine list. We also offer to create flights of wine to pair a wine with each course selection for your perfectly tailored event.

SILVER PACKAGE

\$6 per drink consumed

domestic bottles, house wines, signature bellini

GOLD PACKAGE

\$7 per drink consumed

domestic bottles, imported bottles, house wines, well mixers, signature bellini

PLATINUM PACKAGE

\$10 per drink consumed

domestic bottles, craft bottles, imported bottles, signature bellini

Premium Wines

Chianti, Cabernet, Merlot, Pinot Grigio, Chardonnay

Premium Liquors

Vodka, Rum, Bourbon, Tequila, Gin, Whiskey

PREMIUM CUSTOM PACKAGE

We offer a private consultation to customize your drink offerings including specific craft cocktails, local beers and hand selected wines. Please see a manager for more details.

Prix Fixe Menus

all menus include non-alcoholic beverage, tax and 20% gratuity

Basic Italian: 3 courses \$24.95

Premium Italian: 3 courses \$29.95

Signature Italian: 3 courses \$34.95

Premium Lamberti's: 3 courses \$39.95

Signature Lamberti's: 4 courses \$44.95

Exclusive Private Dinner: Customized to your event

BASIC ITALIAN MENU: Salad, Entree, Dessert \$24.95 per person *includes tax and gratuity*

Salad Course: Lamberti's Salad

Entree Course: (choice of) Lasagna, Fettucine Alfredo, 10 in.-One-topping Pizza, Spaghetti with meatball or sausage, Chicken Picatta

Dessert Course: (choice of) Mini-Cannoli, NY Style Cheesecake

PREMIUM ITALIAN MENU: Salad, Entree, Dessert \$29.95 per person *includes tax and gratuity*

Salad Course: Lamberti's Salad

Entree Course: (choice of) Lasagna, Fettucine Alfredo, Spaghetti with meatball or sausage, Chicken Picatta, Chicken Parmesan

Dessert Course: (choice of) Mini-Cannoli, NY Style Cheesecake, Tiramisu

SIGNATURE ITALIAN MENU: Salad, Entree, Dessert \$34.95 per person *includes tax and gratuity*

Salad Course: Lamberti's Salad

Entree Course: (choice of) Lasagna, Chicken Fettucine Alfredo, Uncle Antonio (Sirloin), Pasta Diavola, Chicken Picatta, Chicken Parmesan

Dessert Course: (choice of) Mini-Cannoli, NY Style Cheesecake, Tiramisu

PREMIUM LAMBERTI'S MENU: Salad, Entree, Dessert \$39.95 per person *includes tax and gratuity*

Salad Course: Lamberti's Salad

Entree Course: *(choice of)* Lasagna, Chicken Fettucine Alfredo, Veal Marsala, Pasta Diavola, Salmon, Uncle Antonio (Sirloin)

Dessert Course: *(choice of)* Mini-Cannoli, NY Style Cheesecake, Tiramisu, Creme Brulée

SIGNATURE LAMBERTI'S MENU: Salad, Entree, Dessert \$44.95 per person *includes tax and gratuity*

Salad Course: Lamberti's Salad

Family-style Pasta Course: *(choice of)* Original "World Famous" Alfredo, Three Cheese Alfredo, Texas Cheddar Alfredo, Blue Cheese Alfredo, Penne Marinara, Penne Sunday Sugo

Entree Course: *(choice of)* Lasagna, Chicken Picatta, Veal Marsala, Pasta Diavola, Scallops, Ribeye Santo, Uncle Antonio (Sirloin)

Dessert Course *(choice of)* Mini-Cannoli, NY Style Cheesecake, Tiramisu, Creme Brulée

CUSTOM MENUS

PRIVATE DINNER MENU: Custom Course Selections

Each private dinner menu starts at a base price of \$19.50 and is customized from there. All menus include non-alcoholic beverages. Tax and 20% gratuity will be added at the end of the menu customization.

Appetizer / Reception Course _____

Salad Course _____

Pasta Course _____

Entree Course _____

Dessert Course _____

After-Dinner Course _____

Appetizer / Reception selections

\$2 per person Bruschetta on house made bread or Crispy Eggplant (*Caprese, Wild mushroom, Roasted vegetable, chicken alfredo*)

\$3 per person House-made Skewers (*Sausage and peppers, Caprese, Roasted Vegetable & Meatballs*)

\$4 per person Fritti: Fried sampler (*Mozzarella, Zucchini, Calamari, Chicken Wings, Chicken fingers*)

\$5 per person Cheese Antipasto (*cubed fresh mozzarella, Texas Cheddar, Fontina, Parmigiano Reggiano*)

\$6 per person Shrimp (*Cocktail style, Scampi style or Grilled*)

\$7 per person Meat Antipasto (*sliced genoa salami, Prosciutto, Calabrese & Mortadella*)

\$8 per person Lamb Chops (*mini lamb chops marinated in extra virgin olive oil and spices*)

Other appetizers available: Cheese and Fruit, Gusto, Crab Claws, Grilled Octopus, Carpaccio, Mozzarella Fritta, Stuffed Mushrooms, Bread Sticks,

Salad selections

Lamberti's House Salad

Caesar Salad

Caprese Salad

Chopped Greek Salad

Arugula & Mushroom Salad

Minestrone Soup

Italian Stew

Soup of the Day

Pasta Course selections

Original "World Famous" Alfredo

Three Cheese Alfredo

Texas Cheddar Alfredo

Blue Cheese Alfredo

Penne Marinara (Pomodoro)

Penne Sunday Sugo

Penne Rosa

Entrée selections

Spaghetti & Meat Balls	Veal Parmesan	Uncle Antonio (Sirloin)
Fettuccine Alfredo	Veal Marsala	Steak Tips Toscano
Lasagna	Veal Piccata	Ribeye Santo
Pizza	Pasta Diavola	Lamb Chops (entrée)
Chicken Fettuccine Alfredo	Sausage & Peppers	Mixed Grill
Chicken Parmesan	Salmon	Cheese Ravioli
Chicken Picatta	Spigola Piccata	Wild Mushroom Bowtie
Chicken Marsala	Scallops	Braised Beef Ravioli
Braised Lamb Osso Buco	Frutti di Mare	

Side selections

Garlic Parmesan Potatoes	Broccolini
Rosemary Potatoes	Italian Sausage
Grilled Veggies	Meat Balls
Mascarpone Spinach	Sautéed Vegetables
Garlic Spinach	Tomato & Onion Salad
Wild Mushroom Risotto	

Dessert selections

Mini-Cannoli	Fudge Nut Brownie	Cheesecake with Strawberry Sauce
Limoncello Cake	Fresh Fruit Salad	Bread Pudding
Flourless chocolate torte with wine sauce	Three-mini cheesecakes	Crème Brulee
Tiramisu	Chocolate chip Cookies	Ice Cream: Spumoni & Vanilla

After-Dinner selections

Caffe: Espresso, Caffe Latte, Cappuccino, Coretto

Dessert Cocktails: Cappuccino Martini, Biscotti Martini, Lamberti's Coffee, Italian Coffee, Irish Coffee

Dessert Wines: Merryvale's Antigua Muscat, Quadry Electra Madera Moscato, Jackson-Triggs Vidal Ice Wine,

Banfi Florus Late Harvest Moscadello, Santa Christina Vin Santo, Pacific Rim Framboise

Amaro & Grappa: Nonino, Averna, Ditta Bartolo Nardini, Vecchio Amaro del Capo, Grappa

Digestivi: Amaretto Disaronno, Frangelico, Nocello, Galliano, Tuaca, Lemoncello, Sambuca, Strega

Cognac & Brandy: Brandy & Benedictine, Christian Brothers, Hennessy VS, Hennessy VSOP, Hennessy XO

Sherry & Port: Sandeman "Character" Amontillado Medium-dry Sherry, Fonseca Bin 27 Ruby Port

Scotch: Dewar's, Glenlivet 12, Johnnie Black, Talisker 10, Lagavulin 16, MacAllen 18