

# Verrazano's Private Dining Contract 2020

## RESERVATIONS AND DEPOSITS

Receipt of a signed contract and deposit will secure the date(s). A deposit is required to confirm your reservation in the amount of \$200.00 per room (1000.00 for weddings). The deposit is refundable up to three (3) days after the initial reservation and will be deducted from the balance due at the conclusion of the event. Your deposit is non-refundable if event is canceled. Estimated balance is due 24 hours prior to the event (3 weeks prior for weddings)

## GUARANTEE, MINIMUMS, PAYMENTS AND MENUS

A guaranteed minimum head count and entrée choice if applicable is required one week prior to your event date (3 weeks for weddings). Final billing will be based on this number or the actual number of guests that attend the function, whichever is greater. Any special arrangements made through Verrazano's (i.e. audio-visual equipment, specialty cakes, floral arrangements, etc) must be paid for in full 48 hours before the event. Payment is nonrefundable if contracted service cannot be performed for any reason. Verrazano's is not responsible for loss or damage to any property brought into or left in the restaurant by an organization or its guests.

Menu selections should be confirmed one week prior to your event date (3 weeks for weddings). No food or beverage may be consumed in the restaurant other than provided by Verrazano's or a licensed bakery. **Due to health code regulations, food may not be removed from the facility - NO EXCEPTIONS.** No beer, wine or alcohol may be removed from the event space. All food, beverage and service charges are subject to 20% service charge and applicable sales tax. Buffet selections are not "All You Can Eat" additional charges may occur for additional food preparations. All payments will be on one final bill, separate checks and payments are not permitted. Checks accepted with prior approval. Final payments must be received 48 hours prior to the event unless prior approval is made in writing (3 weeks for weddings) any additional charges must be paid the day of the event. **Candles, confetti, glitter, or anything attached to the walls not permitted, a \$200.00 fee will be charged for violating this policy.**

### SERVICE FEES:

Dessert Plating \$2.00 per guest - Non Hosted Bar \$100.00 - Ceremony Fee \$300.00

### FOOD AND BEVERAGE ROOM MINIMUMS:

Minimums include food and hosted beverages, any shortages will result in a room fee to equal up to the minimum. **Room rentals are for a maximum of 4 hours including setup and cleanup**, additional hours may be purchased at \$100.00/hour. Cash bar sales do not go towards room minimums.

#### **View Room or Corporate Room**

##### **January - November**

Seating up to 60 guests

Deck seating up to 40 (View Room Only)

Friday & Saturday Evenings \$900

Sunday - Thursday \$800.00

Monday - Friday Luncheons \$600

#### **View Room or Corporate Room**

##### **December**

Friday & Saturday Evenings \$1350

Sunday - Thursday Evenings \$900

Monday - Friday Luncheons \$700

### NON PAYMENT

Under Washington Law, any person who willfully obtains food or beverage at a restaurant without paying, with intent to defraud the proprietor, is guilty of a crime. In the event of non-payment, Verrazano's will enforce its full legal remedies in accordance with applicable laws.

Name: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

Phone Numbers: \_\_\_\_\_

A signature below indicates that you have read and agree to the terms of this agreement as outlines in the pages above.

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Room Reserved: \_\_\_\_\_

Event Date, Time & Estimated Number of Guests: \_\_\_\_\_

Verrazano's Restaurant  
28335 Pacific Hwy S \* Federal Way  
verrazanos.com 253-946-4122

Come and enjoy beautiful views of the Olympic Mountains and Poverty Bay. Verrazano's features two private dining rooms seating up to 60 guests each with a private deck seating up to 40 guests. Full premise rentals are available for up to 300 guests. The private banquet rooms feature privacy and an ideal environment for any type of party.

Hors d' Oeuvres  
Trays starting at 25 guests

- Crab & Artichoke Dip-Crostini \$175
  - Thai Peanut Chicken Sautee \$125
  - Beef Tenderloin Sautee \$175
  - Mushroom, Onion, Gorgonzola, Bruschetta \$115
  - Sweet Thai Chili Prawns \$150
- Fresh Vegetable Crudité-Ranch \$100
- Assorted Cheese and Crackers \$125
  - Italian Meats, Cheese, Marinated Vegetable Platter \$150
  - Tomato, mozzarella & basil \$125
  - Fruit Platter \$150
- Tomato, Olive, Basil Bruschetta \$100
- Whole Poached Side Salmon, salmon mousse \$200
  - Crab Cakes \$150
  - Fried Calamari & Aioli \$125
  - Sausage Stuffed Mushrooms \$100
  - Mini Meatballs \$100
  - Shrimp Cocktail \$150
- Assorted Dessert Buffet \$150
- Champagne Toast \$4 per person
- Non Alcoholic Beverages (Soda and Coffee) \$3.50 per person

Roma Buffet Selection

\$26.95 per person

(20 person minimum)

Choose One Salad\*:

- Green Salad (*romaine, balsamic vinaigrette, red onions, tomato*)
- Verrazanos Salad (*romaine, raspberry vinaigrette, cranberries, walnuts, gorgonzola*)
- Caesar Salad
- Steakhouse Salad (*bleu cheese dressing, red onion, tomatoes, gorgonzola*)

Choose Two Sides:

- Linguini Pomodoro (*plum tomato sauce, basil, garlic*)
- Wild Rice Pilaf
- Rigatoni Bolognese (*meat sauce*)
- Rosemary Roasted Potatoes
- Bowtie Pasta Alfredo
- Baked Penne Caprese (*marinara, fresh mozzarella, basil*)
- Seasonal Vegetables
- Garlic Mashed Potatoes
- Sautéed Green Beans

Choose One Entree:

- Chicken Marsala (*marsala wine mushroom sauce*)
- Chicken Piccata (*white wine lemon caper sauce*)
- Chicken Cacciatore (*green peppers, mushrooms, onions, plum tomato sauce*)
- Balsamic Glazed Pork Loin with Gorgonzola
- Herb Crusted Cod

“Buffets Include Bread & Butter”

\*Additional salad \$2.00 per guest

### Napoli Buffet Selection

\$31.95 per person

(20 person minimum)

#### Choose One Salad\*:

- Green Salad (*mixed greens, balsamic vinaigrette, red onions, tomato*)
- Verrazano's Salad (*raspberry vinaigrette, cranberries, walnuts, gorgonzola*)
- Caesar Salad
- Steakhouse Salad (*bleu cheese dressing, red onion, tomatoes, gorgonzola*)

#### Choose Two Sides:

- Linguini Pomodoro (*plum tomato sauce, basil, garlic*)
- Wild Rice Pilaf
- Rigatoni Bolognese (*meat sauce*)
- Rosemary Roasted Potatoes
- Bowtie Pasta Alfredo
- Baked Penne Caprese (*marinara, fresh mozzarella, basil*)
- Tortellini Panna (*cheese tortellini, cream sauce, peas, smoked ham*)
- Mushroom Risotto
- Seasonal Vegetables
- Garlic Mashed Potatoes
- Rosemary Roasted Potatoes
- Sautéed Green Beans

#### Choose Two Entrees:

- Chicken Marsala (*marsala wine mushroom sauce*)
- Chicken Piccata (*white wine lemon caper sauce*)
- Herb Crusted Cod
- Dijon Herb Crusted Pork Loin
- Salmon Beurre Blanc
- Microbrew Braised Brisket
- Chicken Florentine (*ham, mozzarella, spinach, sherry cream sauce*)

"Buffets Include Bread & Butter"

\*Additional salad \$2.00 per guest

Milano Buffet Selection

\$35.95 per person

(20 person minimum)

Choose One Salads\*:

- Green Salad (*balsamic vinaigrette, red onions, tomato*)
- Verrazano's Salad (*raspberry vinaigrette, cranberries, walnuts, gorgonzola*)
- Caesar Salad
- Steakhouse Salad (*bleu cheese dressing, red onion, tomatoes, gorgonzola*)

Choose Two Sides:

- Linguini Pomodoro (*plum tomato sauce, basil, garlic*)
- Wild Rice Pilaf
- Rigatoni Bolognese (*meat sauce*)
- Rosemary Roasted Potatoes
- Bowtie Pasta Alfredo
- Baked Penne Caprese (*marinara, fresh mozzarella, basil*)
- Tortellini Panna (*cheese tortellini, cream sauce, peas, smoked ham*)
- Mushroom Risotto
- Seasonal Vegetables
- Garlic Mashed Potatoes
- Rosemary Roasted Potatoes
- Sautéed Green Beans

Choose Two Entrees:

- Chicken Marsala (*marsala wine mushroom sauce*)
- Chicken Piccata (*white wine lemon caper sauce*)
- Herb Crusted Cod
- Balsamic Soy Glazed Pork with Gorgonzola
- Salmon Beurre Blanc
- Microbrew Braised Brisket
- Chicken Florentine (*ham, mozzarella, spinach, sherry cream sauce*)

Choose One Carving Station:

Ham \*      Roasted Turkey Breast      \*      Roasted Sirloin Top Roast

Prime Rib or New York Roast (*add \$5/person*) \* Beef Tenderloin (*Add \$10/person*)

"Buffets Include Bread & Butter"

\*Additional salad \$2.00 per guest