

Verrazano's Banquet Information



Verrazano's Private Dining Contract (valid through 1/2025)

Reservations and Deposit

Receipt of a signed contract and deposit will secure the date(s). A deposit is required to confirm your reservation in the amount of \$500.00 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 48 hours prior to the event (3 weeks prior for weddings)

Guaranteed minimums, Menus, Payments, Gratuities

A guaranteed minimum head count and entree 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. 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. 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. All food, beverage and service charges are subject to 20% automatic gratuity (80% of auto gratuity is retained by the staff that served you) and applicable sales tax.

Candles, confetti, glitter, or anything attached to the walls, wood, or ceiling not permitted, a \$500.00 fee will be charged for violating this policy. No Exceptions.

Additional Charges

Outside Dessert Fee \$4.00 per guest - Non Hosted Bar \$150.00 - Wedding Ceremony Fee \$500.00 5% service charge for setup, cleanup, and staffing, 100% of this service charge is retained by Verrazano's.

Food and Beverage Minimums **FREE ROOM RENTALS**

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 \$150.00/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 \$1500
Sunday-Thursday \$1300.00
Luncheons \$1500 (early open fees apply)

**FREE ROOM RENTAL
ONCE MET**

View Room or Corporate Room
December
Friday & Saturday Evenings \$1900
Sunday-Thursday Evenings \$1500
Monday-Friday Luncheons \$1500
(early open fees apply)

Name: _____

Mailing Address: _____

Phone Numbers: _____

A signature below indicates that you have read and agree to the terms of this agreement as outlined 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 for 20 guests

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| -Spinach Artichoke Dip-Crostini \$165 | - Crab Cakes \$200 |
| -Thai Peanut Chicken Sautee \$160 | -Fried Calamari & Aioli \$170 |
| Beef Tenderloin Sautee \$220 | -Sausage Stuffed Mushrooms \$135 |
| -Mushroom, Onion, Gorgonzola,
Bruschetta \$135 | -Mini Meatballs in Marinara \$160 |
| -Sweet Thai Chili Prawns \$180 | - Shrimp Cocktail \$185 |
| -Fresh Vegetable Crudite-Ranch \$150 | -Spicy Garlic Prawns \$185 |
| -Assorted Cheese and Crackers \$150 | -Assorted Dessert Buffet \$9.00 per
guest(cheesecake, limoncello cake,
chocolate decadent cake, cannoli) |
| -Italian Meats, Cheese, Marinated
Vegetable Platter \$170 | - Champagne Toast \$8 per person |
| - Tomato, mozzarella & basil \$135 | -Non Alcoholic Beverages \$4.50 per
person Soda and Coffee) |
| -Fruit Platter \$170 | |
| -Tomato, Olive, Basil Bruschetta \$135 | |

Olympic Buffet

\$38 per person

(20 person minimum)

Choose One Salad*:

- Green Salad (romaine, balsamic vinaigrette, red onions, tomato)
- Verrazano's 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
- Sauteed 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)
- Dijon Herb Crusted Pork Loin
- Chicken Florentine (ham, mozzarella, spinach, sherry cream sauce)
- Balsamic Soy Glazed Pork with Gorgonzola

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- "Buffets Include Bread & Garlic Sundried Tomato Herb Butter"
 - *Additional salad or sides \$4.50 per person
 - Non Alcoholic Beverages (Soda, coffee, iced tea) \$4.50 per guest
 - Dessert Buffet \$9.00 per guest
(cheesecake, chocolate decadent cake, cannoli, limoncello cake)

Cascade Buffet

\$44 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
- Sauteed 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)

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- "Buffets Include Bread & Garlic Sundried Tomato Herb Butter"
 - *Additional salad or sides \$4.50 per guest
 - Non Alcoholic Beverages (Soda, coffee, iced tea) \$4.50 per guest
 - Dessert Buffet \$9.00 per guest
{cheesecake, chocolate decadent cake, cannoli, limoncello cake}

Rainier Buffet

\$49 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
- Sauteed 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 * Baron of Beef with au jus and horseradish
Slow Roasted Prime Rib with au jus and horseradish \$20 per guest additional charge

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- "Buffets Include Bread & Garlic Sundried Tomato Herb Butter"
 - *Additional salad, additional sides \$4.50 per guest
 - Non Alcoholic Beverages (Soda, coffee, iced tea) \$4.50 per guest
 - Dessert Buffet \$9.00 per guest
(cheesecake, chocolate decadent cake, cannoli, limoncello cake)