



2024

208 263-0211

401 Bonner Mall Way Suite S Ponderay, Idaho 83852
Ponderay Event Center (upstairs)

To:

Event:

Address:

Date of Event:

Phone #:

Guest count:

Time of Event:

Min. 25 guests. Any event under 25 guests, Mon-Thurs. adds a chef fee: \$100 Fri/Sat adds a chef fee: \$150

Appetizer Menu options: (min. 25 guests)

Package 1: \$13/person + tax + gratuity

- Crackers with (choose two)
 - Smoked Salmon and Ricotta
 - Olive Tapenade
 - Artichoke & Spinach Tapenade
 - Sun-dried Tomatoes and Basil
- Baked Crimini mushrooms with gorgonzola cheese
- Italian Meatballs in Neapolitana Sauce
- Caprese Skewers w tom./ basil (pesto or balsamic) **OR** Sweet/Spicy Peppadew Peppers stuffed w goat cheese

Package 2: \$20/person + tax + gratuity

- All of Package 1 and...
- Italian Meats and Cheeses: Salami, Coppa, Fontina, Provolone, Manchego with crackers
- Chicken Fontina Braizole: breast of chicken with fontina cheese and prosciutto
- Sweet and Spicy Peppadew Peppers- stuffed with goat cheese

Package 3: \$27/person + tax + gratuity

- Select 2 items from Package 1
- Select 2 Items from Package 2
- Beef Calabrese- Spicy Shoulder Tender with red chilli flakes, sliced and served cold

Plus choose one of the following:

- Chilled Prawns with cocktail sauce
- Baked Cold Salmon with lemon & herbs with sides of cream cheese with dill, capers, red onion
- Ahí Tuna with pineapple soy-ginger sauce

Ala Carte Menu: \$/person + tax + gratuity (min. 25 guests) (up to three choices, extra charge \$25 for each additional)

- Phyllo Shells stuffed with roasted crimini mushrooms, gorgonzola cheese and Italian sausage- \$2.50
- Phyllo Shells stuffed with smoked salmon mousse and horseradish- \$2.75
- Phyllo Shells stuffed with artichoke hearts, spinach and parmesan cheese- \$1.95
- Crackers with artichoke/Spinach/Roasted garlic spread - \$1.65/person
- Belgian Endive with a blue cheese, toasted walnut sour cream spread- \$2.50
- Belgian Endive with a prawn, dill cream cheese and lemon spread- \$2.85
- Chicken, Apricot, and Mint pinwheels - \$2.85/person
- Triple Cream Brie Wheel w/candied pecans, dried apricot, almonds, dates, cran., crackers-\$95.00(feeds 60)
- Blue Cheese/Walnut Stuffed Mushroom Caps - 2.50
- Dates stuffed with goat cheese, walnuts and mint - \$2.35
- Goat cheese, pesto, and Sun-dried tomato Terrine with crackers - \$3.00
- Oven Dried Tomato with Brie and Pesto 3.00
- Prawns with Cocktail Sauce-\$5.00
- Blackened Prawns on a bed of avocado and cucumber bites - \$3.50
- Spicy Shoulder Tender Steak, served cold- \$5.25
- Sweet and Spicy Peppadew Peppers- stuffed with goat cheese- \$2.35
- Tortellini Pesto skewers with sun dried tomato- \$3.00
- Asiago Potato Souffle (small bite creamer potato with cheese n garlic- \$3.00
- Hearty Italian Meats and Cheese Platter with crackers-\$4.00
- Seared Ahí Tuna with Pineapple Soy and Ginger- \$5.00
- Italian Meatballs with neo sauce-\$3.50
- Meatballs with a Honey Garlic Glaze-(ginger, soy, red pepper flakes)-\$3.50
- Chicken Fontina-chicken rolled with prosciutto and fontina cheese- \$4.00
- Chicken skewer's with a choice of One sauce: lime sriracha OR peanut OR honey garlic ginger soy- \$4.00
- Herb Baked Salmon-Served cold-\$4.00 with sides of cream cheese with dill, capers, red onion
- Salmon "Lox" with dill/lemon cream cheese, chopped red onion, capers, cucumber rye crisp crackers-\$5.00
- Raspberry and Chipotle "mini" lamb chops-\$7.00
- Crudités-\$3.50 with dip
- Grilled woods Sausage with Hot Mustard-\$3.50
- Caprese Salad-Fresh Mozzarella balls, cherry tomatoes, basil/pesto-\$3.50
- Caprese skewers -Fresh Mozzarella balls, cherry tomatoes, balsamic glaze-\$2.85
- Tortellini Pesto Salad-Cheese filled tortellini, basil pesto, and sundried tomatoes - \$3.75
- Raspberry and Peach Semi Fredo-Icy cold raspberries and peaches with a touch of sugar-\$3.50
- Pasta Salad- with Champagne Vin., broccoli, olives, red bells, chopped carrots, and celery \$3.25
- Caesar Salad-\$3.00 OR Spring Mix Salad-\$2.75
- Melon, Mozz. And Prosciutto with a balsamic glaze-\$3.50 (seasonal only)
- Crudite Cups (small cups filled with assorted veggies with dressing on the bottom)-3.75/person
- Charcuterie platter of meats, dried fruits, nuts, crackers @ \$16 per person Add Cheese @ \$18/per person
- Grazing cups(individual charcuterie cups) - \$9.00

Beverage/Bar: Beer n Wine (License and permit fee \$75) (hard alcohol License, permit fee, and set up \$150.00)

Bartenders @ \$25/hour/bartender (min. charge \$100 per bartender)

Beer and Wine: you purchase all beer n wine- Set up fee to include ice \$125

Example: purchase for you and set up

- Bottled beers - \$3-\$4/each
- Wine (let us know what you are looking for and we can get a cost) Examples:
 - Jimmy Gardetto @ \$25/bottle, Conundrum \$22, Pavette Cab Sauv. \$20, POW Cab France \$28, Quilt \$40
 - Better half Sav Blanc @ \$20, Cht. Ste Michelle "Mimi" Chardonnay \$21, Vermentino Italian \$32
- Coffee-Self Serve Station-50-75 Cups-\$95.00, 100-120 cups @ \$145
 - We will bring; cream, sugar, cups, stir sticks, etc...
- Lemonade OR Ice Tea - \$2/person (both for 2.25 per person)

Rentals: All About Wedding 208 263-9748 Call for what you need Example cost:

- Tables
 - 5' Round-\$11.00 (Seats 6-8)
 - 6' Round-\$14 (Seats 8)
 - 8' Banquet-\$11.00 (Seats 8)
- Chairs
 - White Resin-Padded- \$3.50
 - White Plastic, Folding- \$2.50
 - Black plastic folding chairs - \$1.75
- Linen
 - 85x85 or 90" round White Table Linens-\$11.00
 - 108" Round White Table linens- \$14.00
 - 120" Round White Table Linen- \$16.00
 - 132" Round White Table Linens- \$20.50
 - 60" x 126" Banquet white table linens - \$11.00
 - 90 x 132 (6' table to the floor) - \$15.00
 - 90" x 156" Banquet White Table Linen- \$17.50 (8' table to the floor)
 - Linen Napkin- \$.65 Color?

Plastic Table covers available @ \$2.50/each

Rental Dinnerware:

- Paper plates, plastic flatware, paper/plastic cups, paper napkins- \$1.00/person
- High density plastic plates, reflections forks, knives & Linen Like napkin-\$1.85/person (Add cake/Dessert -\$2)
- Royal White appetizer plates, fork/knife, Water Goblet, and wine glass- \$2.50/person
ADD cake/dessert plate and cake/dessert fork)-\$3.25/person

Desserts:

- o Assorted Bars/brownies @ \$3.75/per person (choose 2: cookies, lemon bar, brownie, cranberry almond, linzer)
- o Brownies with and without nuts @ 2.75/per person
- o GF Brownies with Walnuts - \$3.50/per person
- o Small Chocolate mousse cups served in a wine glass - \$7/served in to go cup \$5.75/mini to go \$4.00
- o Tiramisu - \$7/per person

Cake contacts:: Cake cutting service @ \$75 from Ivano's for up to 100 guests

- Kate's Cakes - Custom Creations
www.facebook.com/katieandhercakes 208 597-3915
- Andrewbrown703@gmail.com
Web site: 7bcustomcakes.com 208 290-2034

DJ:

- Rhythm Machine, John and Jeanette Roche-208-265-5131 "DJ" for ALL Occasions

Musician:

- Doug Bond and Marty - 208 290-2211

Florist:

- Neiman's-208-263-3024 Kim
- Fresh Sunshine- 208 627-4063 Jenn

Delivery charge will be added based on distance (No charge for the Ponderay Event Center)

Coordinating fee for all events over 75 guests apply \$75 - 100 guests: \$100 - over 150 guests @ \$150

Appetizers picked up on plastic to-go trays Add \$2.75/each

For all events 100 guests and over, Ivano's can stay until the end of event and help with detailed clean up (collecting linens, stacking tables and chairs) Charge is \$1/per guest (upstairs events \$1.50 per guest) Final call for this service is 10pm (11pm if we are doing a bar)

Service:

General Service-Included

Ivano's responsible for:

- 3 hours of general service. ** (to include travel time)
- Arrive early to set up buffet & bar (if Ivano's is doing the bar)
- Help with any last-minute details
- Bussing during event
- General clean up (bussing tables, empty trash, etc.)

Client responsible for:

- Dining table and chair placement
- Dressing the tables with linens, napkins, flatware, decorations etc....
- Detailed clean up at end of reception
- Flower Arrangement/ Centerpiece Placement
- Break down of rentals

Feel free to contact us with any questions/concerns. We look forward to working with you! Thank you for allowing us to assist with this very special occasion!

Contract:

A final guest count is due 10 days prior to event date. Billing will be based upon the number of quoted guests, as this number is considered a guarantee, unless number of guests exceeds this amount.

A 25% deposit is required to secure the day of the event. Remaining balance due evening of the event.

We accept cash and checks, credit cards (cards have a transaction fee of 3%).

In the event of cancellation, 50% of the deposit will be refunded. Cancellations must occur one calendar month prior to the date of the event in order to receive this refund.

Any changes, addition or modifications must be done within 3 business days of contract date.

Changes to the order within 3 days prior to the event will be subject to additional fees.

Thanks,

Ivano's Catering 208 263-0211

Nova Layton 208 946-1189

Liz Evans 208 610-6415

ivanoscatering@gmail.com

Prices subject to change before booking.