



2024 price list

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: \$150 Fri/Sat adds a chef fee: \$200

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/lemon, capers, red onion, cucumber
- Ahí Tuna with a pineapple soy-ginger sauce

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

- Phyllo Shells stuffed with roasted crimini mushrooms, gorgonzola cheese and Italian sausage- \$2.50
- Phyllo Shells stuffed with smoked salmon mousse with 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
- Chicken Salad with grapes, pears, toasted pecans, on a bed of white cabbage-\$5.00
- Tortellini Pesto Salad-Cheese filled tortellini, basil pesto, and sundried tomatoes - \$3.75
- Orzo Salad-Artichoke hearts, cabbage, onion and feta vinaigrette-\$3.50
- Raspberry and Peach Semi Fredo-Icy cold raspberries and peaches with a touch of sugar-\$3.50 (summer only)
- Pasta Salad- with Champagne Vin., broccoli, olives, red bells, chopped carrots, and celery \$3.25
- Caesar Salad-\$3.00
- 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

Buffet Style Menu-\$22/person* + tax + gratuity **

- Chicken-*Choose One (included) (all chicken dinners are ½ breast and ½ thigh)*
 - Medici-served with lemon, white wine, butter sauce, toasted garlic and thyme
 - Roasted Chicken Amalfi (breast, prosciutto, fresh thyme bourbon glaze, grilled lemon)
 - Charbroiled Chicken-Marinated in fresh herbs and charbroiled
 - Chicken Piccata- with lemon, white wine and capers
 - Marsala-lightly floured and topped with mushrooms, tomato and Marsala wine
 - Zangarra-lightly floured and topped with chopped prosciutto, brandy and mushrooms
 - Grilled Citrus Chicken- with a light orange butter sauce (summers only)
 - Whisky Chicken with Thyme and Prosciutto
- Steak/ **(add \$8 per person*)* Pork- **(add \$7 per person*)* *Choose One (steak only- no chicken-\$35/person)*
 - Bistecca Tagliata: Shoulder Tender-with fresh thyme and Balsamic glaze
 - Shoulder Tender-marinated in fresh herbs (horseradish on side)
 - Shoulder Tender-served with Marsala wine, tomato, shallots, capers and Demi glaze
 - Pork Tenderloin- With a savory mushrooms sauce OR sweet Apple/Cherry sauce
 - Cross Rib Roast – With Italian herbs and Au Jus on the side
- **Special Order (add \$Market Price/per person)**
 - Prime Rib
- Fish-*Choose One *(add \$8 /per person*)*
 - Poached Salmon-with a creamy lemon caper sauce
 - Salmon baked on a bed of spinach- with fresh herbs OR Apricot, Dijon, lime, ginger Glaze
 - Salmon Piccata-Oven baked with lemon, white wine and capers
 - Calabrese sauce, rosemary, white wine, red chili flakes
 - Scampi with a White wine, Lemon, Butter, Garlic Sauce
- **Special Order (add \$Market Price/per person)**
 - Lobster Tail- with clarified butter and garlic
- Side Dish-*Choose Three (included) (additional sides ~ \$2/person) (Gluten free \$1/person)*
 - Penne Ivano's- Cream, garlic, mushrooms, prosciutto
 - Lasagna Neapolitana-Pasta layered with meatless tomato sauce, bechamel, and cheese
 - Penne Pasta with Alfredo Sauce
 - Sautéed Seasonal Veggies
 - Italian Roasted Mushrooms w/Cauliflower and tomatoes
 - Roasted Rosemary Potatoes
 - Mashed Potatoes with sour cream and cheese (roasted Garlic Optional)
 - Rosemary/Bleu cheese mashed potatoes
 - Fusilli with Feta & Lemon-Caper Pesto
 - Raspberry and Peach Semi Fredo-Icy cold raspberries and peaches with a touch of sugar (summer only)
 - Caesar Salad
 - Spring Mix Salad

Gourmet Sides/Specialty Salads Add \$1/per person (as one of the three options):

- Tortellini Ivano's
- Potato Gratin with gruyere, bacon and leeks

- Rice Pilaf with Scallions, Dried Cherries and Toasted almonds
- Caprese Salad-Tomato, basil and fresh Mozzarella
- Roasted Beet/Spinach Salad with cucumber, walnuts, goat cheese, Balsamic Vin.
- Tortellini Pesto Salad with sun dried tomatoes
- Orzo Salad with pesto, artichoke hearts, capers, sundried tomatoes and feta
- Spinach Salad with pears, candied pecans, feta, cucumber and an Asian dressing
- Julienne Veggie Salad on a bed of spinach with an Asian Dressing
- Rolls/Butter

Bar: Hosted/Partially Hosted/No Host Beer n Wine (License and permit fee \$75) (hard alcohol license and permit \$150)

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

Beer and Wine: (Hosted)you purchase all beer n wine- Se- up fee to include ice \$125

Example: purchase for you and set up

- Laughing Dog Pale Ale (Keg box rental fee \$20)
 - 1/2 Barrel \$337.50 (150 Pints)
 - 1/6 Barrel \$176.25 (60 Pints)
- Bud Lite, Coors, PBR, Kokanne (keg box rental fee \$20)
 - 1/4 Barrel \$168.75 (75 Pints)
 - 1/2 Barrel \$300.00 (150 Pints)
- Bottled beers @ \$3-\$4/each
- Pend Oreille Winery-Jimmy Gardetto Vino Rosso \$24.00/Bottle
- Pend Oreille Winery-Cab Franc \$28.00/Bottle
- Chateau St Michelle- Mimi Chardonay \$26/bottle
- Sav Blanc from New Zealand \$19
- Conondrum- Red \$30
- Quilt Cab Sauv. \$44
- Coffee-Self Serve Station-50-75 Cups-\$95.00
 - We will bring; cream, sugar, cups, stir sticks, etc...
- Lemonade OR Ice Tea - \$2/person (both for 2.50 per person)

These prices are just to give you a general price reference. When you decide, let me know the specific brands of beer you prefer and I'll get you accurate pricing. For the wine, just give me a price range (\$/bottle) and I can put together a list of various varietals/labels for you. Also, let me know what you decide regarding champagne/prosecco-do you want it served before the wedding?

Buffet Pasta Menu: \$18/person + tax + gratuity

- Choose two kinds of Pasta
 - Penne or Bow Tie- select a sauce
 - Spaghetti- wNeo Sauce (Add Meatball \$4/per person) (add Bolo sauce add \$1/per person)
 - Tortellini (cheese)- select a sauce (Adds \$1/per person)
 - Lasagna Neapolitana (vegetarian tomato sauce)
 - Lasagna Bolognese (tomato meat sauce)
- Choose two kinds of sauces
 - Ivano's - cream, garlic, mushroom, prosciutto

- o Rossini – tomato, garlic, cream, mushrooms, butter
- o Pomodoro – toasted garlic, chilli flakes, tomato, fresh basil
- o Neapolitana – meatless tomato sauce
- o Bolognese – classic tomato meat sauce
- o Alfredo – cream, garlic, nutmeg
- o Puttanesca – capers, anchovies, rosemary, kalamata olives, tomato sauce
- o Pesto with Basil
- Served with a choice of Caesar Salad **OR** Spring Mix Salad (**choose one**)
- Rolls/Butter

Add Chicken to one of the pasta dishes add \$2.75/person (added to the sauce)

Rentals: All About Wedding 208 263-9748 + tax, delivery, insurance (approximate cost)

- Tent
 - o 40X40-Market Price (SPACE ALLOWANCE~ Approx. 12 Sq. Ft./person for round table dining) \$660.- \$850.
 - o Custom Lighting-add \$50/tent
Custom lighting is optional, other sizes and configurations available for tent
- Tables
 - o 5' Round-\$11.00 (Seats 6-8)
 - o 6' Round-\$14 (Seats 8)
 - o 8' Banquet-\$11.00 (Seats 8)
- Chairs
 - o White Resin-Padded- \$3.50
 - o White Plastic, Folding- \$2.50
 - o Black plastic folding chairs - \$1.75
- Linen
 - o 85x85 or 90" round White Table Linens-\$11.00
 - o 108" Round White Table linens- \$14.00
 - o 120" Round White Table Linen- \$16.00
 - o 132" Round White Table Linens- \$20.50
 - o 60" x 126" Banquet white table linens - \$11.00
 - o 90" x 132" (6' table to the floor)- \$15.00
 - o 90" x 156" Banquet White Table Linen- \$17.50 (8' table to the floor)
 - o Linen Napkin- \$.65 Color?

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 app/dessert -\$2
- Royal White rental plates, flatware, Water Goblet, and wine glass- \$2.50/person
ADD cake/dessert plate and cake 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 weddings up to 100 guests

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

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
- Fresh Sunshine- 208 627-4063

Delivery charge will be added based on distance

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

For all events 100 guests or 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 event \$1.50 per guest) Final call for this service is 10pm (11pm if Ivano's is doing the bar)

Prices subject to change before booking.

Service:

General Service-Included

Ivano's responsible for:

- 4-5 hours of general service. * (depending on event-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, decorations, water goblet, napkin, silverware
- Detailed clean up at end of reception
- Flower Arrangement/ Centerpiece Placement
- Breaking down 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. We will set and prepare for attendance 5% above your guarantee.

A 25% deposit is required to secure the day of the event. 75% of the total estimated remaining catering cost due the Monday preceding the event. Remaining balance due evening of the event, unless other arrangements are made in advance. A final invoice will be sent out within 3 days after the event with any additional charges and the balance owed; this is due upon receipt. 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 two calendar months 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

Approximate Timeline:

Guest arrival @

Ceremony Begins @

Bar Opens @

Appetizers @

Buffet Opens @

Toast @

First Dance @

Dessert/Cake Cutting @

Last Call @