Gianfabio's Italian Cafe Banquet Options

Banquet Agreement & Terms

Room Charge:

We do not have a room charge, however to reserve the whole room we do have a minimum food and beverage consumption charge.

Banquet option must be selected for groups larger than 14 people

Private Banquet Room (Small Room)

Semi-Private Banquet Room (Large Room)

Minimum Food & Beverage Consumption

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Monday - Thursday: Dinner \$800.00* Friday & Saturday Dinner \$1200.00

Monday - Thursday: Dinner \$2000.00* Friday & Saturday Dinner \$3000.00

*Exceptions may be made depending on the situation

Terms:

Any Event over 14 guests require a credit card or check to secure your date, day and time. Food and beverage prices cannot be guaranteed for more than two months (60 days) prior to the scheduled event. All prices and availability of some food products are subject to change. All food and beverage prices are subject to state and local taxes. There is a minimum of 20% gratuity for all parties over 7 guests. Tax-exempt organizations must present a certificate of exemption prior to the event. Full payment is expected upon conclusions of the event. Forms of payment accepted are MasterCard, Visa, American Express, Discover, and Cash.

Attendance:

Gianfabio's must receive final attendance for the event no later than (3) days prior to your event. If no guarantee is received, Gianfabio's will consider the estimated number as your guaranteed number. Gianfabio's prepares and staffs for the confirmed final count of guests, that count is not subject to reduction. You will be charged for the confirmed count or the actual attendance, whichever is greater. There is a \$25.00 per person charge for each person not in attendance.

127 Hilltown Village Center Chesterfield, MO 63017 Phone Number: (636) 532-6686 Email: Gfabiocafe@yahoo.com

BANQUET OPTION 1

Course 1 Toasted Ravioli Appetizer

(3 per person served Family Style)

Course 2 **House Salad**

Assortment of lettuce tossed with provolone cheese, onions, and croutons. Tossed with our house dressing.

<u>Course 3</u> (each guest chooses from entrée selection)

Veal Piccata

Veal scallopine sautéed with capers in a white wine lemon sauce.

Tilapia Sicilian

Tilapia filet rolled in olive oil and garlic, rolled in seasoned bread crumbs, and finished with a white wine lemon sauce.

Chicken Marsala

Breast of chicken sautéed with mushrooms in a marsala wine sauce.

Linguine Tutto Mare

Linguine with shrimp, clams, calamari, mussels, and mushrooms in a light white wine garlic sauce with a touch of marinara.

Course 4

One selection for entire party Choice of Cheesecake or Cannoli

Offer individual selections from our dessert tray add \$2.50 per person Without offering dessert subtract \$6.00 per person Bring your own cake **subtract \$4.00 per person**

\$42.00 per person

Without Appetizer \$38.00

(Beverages, Taxes, and 20% Gratuity Not Included)

Beverage service available for \$3.50 per person (includes all soft drinks, tea, and coffee)

BANQUET OPTION 2

<u>Course 1</u> Appetizer Duo

Toasted Ravioli (2 per person), Shrimp Diavola (2 per person)

Course 2 House Salad

Assortment of lettuce tossed with provolone cheese, onions, and croutons.

Tossed with our house dressing.

Course 3

(each guest chooses from entrée selection)

Veal Piccata

Veal scallopine sautéed with capers in a white wine lemon sauce.

Tilapia Sicilian

Tilapia filet rolled in olive oil and garlic, rolled in seasoned bread crumbs, and finished with a white wine lemon sauce.

Chicken Marsala

Breast of chicken sautéed with mushrooms in a marsala wine sauce.

Linguine Tutto Mare

Linguine with shrimp, clams, calamari, mussels, and mushrooms in a light white wine garlic sauce with a touch of marinara.

Course 4 Dessert

One selection for entire party Choice of Cheesecake or Cannoli

Offer individual selections from our dessert tray add \$2.50 per person
Without offering dessert subtract \$6.00 per person
Bring your own cake subtract \$4.00 per person

\$48.50 per person

Without Appetizer \$38.00

(Beverages, Taxes, and 20% Gratuity Not Included)

Beverage service available for \$3.50 per person (includes all soft drinks, tea, and coffee)

BANQUET OPTION 3

<u>Course 1</u> Appetizer Duo

Toasted Ravioli (2 per person), Shrimp Diavola (2 per person)

Course 2 House Salad

Assortment of lettuce tossed with provolone cheese, onions, and croutons.

Tossed with our house dressing.

Course 3

(each guest chooses from entrée selections)

Fish of The day

Example: Red Snapper, Salmon, or Tilapia sautéed with a white wine lemon caper sauce.

Veal & Shrimp Gianfabio

Veal scallopine sautéed in a sherry cream sauce with shrimp, mushrooms, and artichoke hearts.

Filet Portobello

8 ounce filet mignon broiled to temperature, and finished with a red wine portobello mushroom sauce.

Course 4 Dessert

One selection for entire party Choice of Cheesecake or Cannoli

Offer individual selections from our dessert tray add \$2.50 per person
Without offering dessert subtract \$6.00 per person
Bring your own cake subtract \$4.00 per person

\$58.50 per person

Without Appetizer \$48.00

(Beverages, Taxes, and 20% Gratuity Not Included)

Beverage service available for \$3.50 per person (includes all soft drinks, tea, and coffee)

Banquet Contract

Terms:

All Events require a credit card on file or \$300 cash or check deposit to secure your date, day and time. Food and beverage prices cannot be guaranteed for more than two months (60 days) prior to the scheduled event. All prices and availability of some food products are subject to change. All food and beverage prices are subject to state and local taxes. There is a minimum of 20% gratuity for all parties over 7 guests. Tax-exempt organizations must present a certificate of exemption prior to the event. Full payment is expected upon conclusions of the event. Forms of payment accepted are MasterCard, Visa, American Express, Discover, and Cash.

Attendance:

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Please complete and sign when submitting your deposit, return this copy to Gianfabio's.

Signature: ______ Date: ____/____