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)

Minimum Food & Beverage Consumption

Monday - Thursday: Dinner $900.00*
Friday & Saturday Dinner $1300.00

Semi-Private Banquet Room
(Large Room)

Minimum Food & Beverage Consumption

Monday - Thursday: Dinner $2400.00*
Friday & Saturday Dinner $3400.00

***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 $30.00 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

Gianfabio's Italian Cafe

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.

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 $7.00 per person**
Bring your own cake **subtract $5.00 per person**

$49.00 per person

Without Appetizer $44.50

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

Beverage service available for $4.25 per person (includes all soft drinks, tea, and coffee)

Gianfabio's Italian Cafe

BANQUET OPTION 2

Course 1

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 $7.00 per person**
Bring your own cake **subtract $5.00 per person**

$56.00 per person

Without Appetizer $44.50

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

Beverage service available for $4.25 per person (includes all soft drinks, tea, and coffee)

Gianfabio's Italian Cafe

BANQUET OPTION 3

Course 1

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

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

Filet Portobello (+ $10.50 each filet)

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 $7.00 per person**
Bring your own cake **subtract $5.00 per person**

$60.00 per person (+ $10.50 each filet)
Without Appetizer $48.50 **(+ $10.50 each filet)**
(Beverages, Taxes, and 20% Gratuity Not Included)

Beverage service available for $4.25 per person (includes all soft drinks, tea, and coffee)

Gianfabio's Italian Cafe

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:

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.

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

Reservation Name:_____ **Date:**_____ **Time:**_____

Number of Guests:_____ **Contact Name:**_____ **Phone # ( ) _____-_____**

Banquet Option: Option 1 2 3 Custom

Dessert Option: Cheesecake Cannoli Dessert Tray No Dessert Bringing Dessert

Open Bar: Yes or NO

Notes:

Method of Deposit:

Credit Card: VISA___ MasterCard___ Discover____ American Express ____

Name on Credit Card: _____

Credit Card Number: __ __ __ __ __ __ __ __ __ __ __ __ __ __ __ __

Expiration Date: ____/_____ CVC: __ __ __ Billing Zip Code __ __ __ __ __ __

Billing Address: _____

_____

_____

Signature: _____ **Date: ____/____/_____**

Thank You from Gianfabio's Italian Café

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