

Al Lago's Contract & Buffet Menus



Al Lago's Private Dining Contract

RESERVATIONS AND DEPOSITS

Receipt of a signed contract and deposit will secure the date(s).

A deposit is required to confirm your reservation in the amount of \$400.00 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 24 hours prior to the event (3 weeks prior for weddings)

GUARANTEE, MINIMUMS, PAYMENTS AND MENUS

A guaranteed minimum head count and entrée 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 Al Lago'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 canceled. Al Lago'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 Al Lago's or a licensed bakery. **Due to health code regulations, food may not be removed from the facility.** No beer, wine or alcohol may be removed from the event space. All food and beverage is subject to 20% gratuity and applicable sales tax. 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 unless approved in writing ahead of time. 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.

SERVICE FEES:

Dessert Plating \$2.00 per guest Cash Bar \$100.00 Ceremony Fee \$300.00 Confetti \$250.00
5% service charge for setup, cleanup and staffing; 100% of this service charge is retained by Al Lago .

FOOD AND BEVERAGE MINIMUMS:

Non hosted bar sales do not go towards room minimums.

Library Banquet Room

Seating up to 70 guests
\$1000 minimum

Cascade Banquet Room

Seating up to 25
\$600.00 minimum

Cabana Rental

Seating up to 40
\$500.00

Lunch Rentals

call for pricing

Deck Rental

Seating up to 150

Friday & Saturday Evenings \$4000

Sunday – Thursday Evenings \$3000

Upper or lower deck rentals also available for
half the above rental price up to 75 guests

NON PAYMENT

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, Al Lago will enforce its full legal remedies in accordance with applicable laws.

Name: _____

Mailing Address: _____

Phone Numbers: _____

A signature below indicates that you have read and agree to the terms of this agreement as outlines in the pages above.

Signature: _____ Date: _____

Room Reserved: _____

Event Date, Time & Estimated Number of Guests: _____

Al Lago Ristorante
3110 Sumner Tapps Hwy E * Lake Tapps
allagoristorante.com 253-863-8636

Al Lago Ristorante is located on Lake Tapps with a view of the lake and breathtaking views of majestic Mt. Rainier. In addition to catering we also feature private rooms for up to 150 guests. A patio with views of the lake is available for parties up to 100. Visual equipment is provided with the room at no additional cost.

Hors d' Oeuvres
Trays starting at 25 guests

- Crab & Artichoke Dip-Crostini \$150
- Thai Peanut Chicken Skewers \$125
 - Beef Tenderloin Sautee \$190
- Mushroom, Onion, Gorgonzola, Bruschetta \$125
- Sweet Thai Chili Prawns \$200
- Fresh Vegetable Crudité-Ranch \$100
- Wasabi & Ginger Seared Tuna \$190
- Assorted Cheese and Crackers \$125
- Italian Meat and Cheese Platter \$150
 - Tomato, mozzarella & basil \$125
 - Hummus with Flat Bread \$100
 - Fruit Platter \$150
- Tomato, Olive, Basil Bruschetta \$125
- Smoked Salmon, Tuna, or Turkey Mini Canape \$125
- Mini Crab Cakes \$200
- Fried Calamari & Aioli \$150
- BBQ Pork and Spicy Mustard \$150
- Sausage Stuffed Mushrooms \$175
 - Mini Meatballs \$125
- Shrimp Cocktail \$250
 - Assorted Dessert Buffet \$200
- Chocolate Fountain \$300 (50 guests)
 - Champagne Toast \$4 per person
- Non Alcoholic Beverages (Soda and Coffee) - \$4 per person

Cascade Buffet Selection

\$34.95 per person

(20 person minimum)

Choose One Salad:

- Mixed Green Salad (*mixed greens, balsamic vinaigrette, red onions, tomato*)
- Spinach 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*)
- Seasonal Vegetables
- Garlic Mashed Potatoes
- Rosemary Roasted Potatoes
- Sautéed 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*)
- Balsamic Glazed Pork Loin with Gorgonzola
- Herb Crusted Cod

“Buffets Include Bread & Butter”

Rainier Buffet Selection

\$39.95 per person
(20 person minimum)

Choose Two Salads:

- Mixed Green Salad (*mixed greens, balsamic vinaigrette, red onions, tomato*)
- Spinach 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
- Rosemary Roasted Potatoes
- Sautéed Green Beans
- Mac N Cheese

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*)

“Buffets Include Bread & Butter”

Olympic Buffet Selection

\$44.95 per person

(20 person minimum)

Choose Two Salads:

- Mixed Green Salad (*mixed greens, balsamic vinaigrette, red onions, tomato*)
- Spinach 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
- Rosemary Roasted Potatoes
- Sautéed Green Beans
- Mac N Cheese

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 * Roasted Sirloin Top Roast

Prime Rib *or* New York Roast (*add \$10/person*) * Beef Tenderloin (*Market Price*)

“Buffets Include Bread & Butter”