

Pasta Pelican

Banquet Contract and Menu

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Welcome to your first of many enjoyable banquets at Pasta Pelican. We look forward to serving you. In order to guarantee success we require your assistance in the planning of your event. The following information should answer most of your questions relative to planning your banquet.

Pasta Pelican requires a confirmation of the number attending your event at least 7 days in advance. A minimum reservation of 30 is required. This number will be considered a guarantee. ***The maximum number of people is 50.*** We understand that your count may change but ***you will be charged for a minimum of 30 people.***

Business conditions will result in the **partial** usage of the upstairs by other restaurant guests. *This agreement is not a guarantee of privacy.* Due to the location of the lounge other guests will be allowed access to the bar upstairs.

Banquet prices are \$25.00 per person. This amount includes the room fee, entrees. We recommend you select no more than three entrees. These entrees will be served buffet style and will include: salad, fresh bread, roasted vegetables and roasted potatoes. There will be an 18% service charge and sales tax added to the final bill. A deposit of \$300 is required to hold the reservation. The deposit is required upon confirmation of your reservation. Your deposit will be refunded if cancellation occurs 10 days prior to the scheduled function. If cancellation occurs within 48 hours of the date of your reservation we will not refund any deposit.

All food and beverage items must be catered by Pasta Pelican. As a licensee, we are responsible for the administration of the sales and service of alcoholic beverages in accordance with California Liquor Commissions regulations. Therefore, in compliance with the state law, **all** liquor, wine and beer must be supplied by Pasta Pelican.

Pasta Pelican will assume no responsibility of the damage, loss or theft of any equipment or article left prior, during or following a function. The reserving party is responsible for the conduct of their guests and for any damage or theft that may occur during their function. All functions are to conclude no later than 12:00 am. No tacks, pins, nails, staples, or items of that nature are to be used on any surface. Please, no confetti. If the facility is left in excessive disarray a \$50-\$200 cleaning fee will be added to the final bill.

I have read and understand Pasta Pelican's event policies and agree to adhere to them. Enclosed is a deposit of \$_____ to secure the reservation for _____ people on the date of _____ from the hours of _____ to _____.

Signature

Phone

Accepted by: _____ / ____ / ____

Banquet Selections

Choice of three entrees

Carne

*New York Steak
Thinly sliced and grilled*

*Rib eye Steak
Thinly sliced and grilled*

*Polpette di Carne
Meatballs sautéed in white wine, garlic, olive oil and a hint of marinara with
diced roma tomatoes and fresh basil*

All carne entrees are served with seasonal roasted vegetables

Frutti di Mare

*Salmone Picatta
Filet of Salmon served in a lemon butter sauce with sautéed mushrooms, capers,
and fresh basil*

*Seafood Ravioli
Served in a creamy sundried tomato pesto sauce with sautéed mushrooms and
fresh basil*

*Le Gamberetto
Prawns tossed with fettuccine served in a creamy garlic sauce with sautéed
mushrooms, lemon zest, and fresh dill*

*Salmone di Aneto
Filet of Salmon topped with a creamy garlic dill sauce*

Pollo

*Pollo Pelicano
Pan seared chicken breast served in a creamy sherry wine sauce with artichoke
hearts, diced roma tomatoes, capers, and fresh basil*

*Pollo Picatta
Pan seared chicken breast served in a lemon butter sauce with sautéed
mushrooms, capers, and fresh basil*

*Pollo Marsala
Pan seared chicken breast served in a marsala wine sauce with sautéed mushrooms*

Pasta Classico

Ravioli di Formaggio

Ravioli with a ricotta filling served in a creamy marinara sauce

Ravioli di Carne

Ravioli with a beef filling served in a creamy marinara sauce

Fettuccine Alfredo

Fettuccine served in a creamy, garlic, and parmesan sauce

Pesto di Genovese

Penne served in a creamy pesto sauce topped with diced roma tomatoes and roasted pine nuts

Capellini di Pomodoro

Angel hair pasta topped by a classic marinara sauce with fresh basil and diced roma tomato

Linguine con Funghi

Portobello mushrooms sautéed lightly in olive oil and garlic tossed with linguine

Bolognese

A hearty meat sauce topped with meatballs served over linguine

Tortellini al'Ortolana

Tortellini with prosciutto, mushrooms and peas in a creamy parmesan sauce

Fettuccine con Sugo Caldo

Italian sausage, scallions, and bell peppers tossed in a spicy marinara sauce served over fettuccine

Carbonara

Prosciutto, scallions, bacon, and a hint of garlic tossed with fettuccine in a creamy parmesan sauce

Puttanesca

Penne pasta tossed with oregano, fresh parsley, capers, kalamata olives, and anchovies in a classic marinara sauce

Available Appetizers

\$5.00 per person

Calamari Fritti

Golden fried calamari served with a lemon Caesar dressing

Bruschetta

A classic Italian garlic toast with a topping of diced roma tomatoes, fresh basil, cilantro, parsley, olive oil and garlic served with pesto sauce

Caprese

Fresh Mozzarella and sliced roma tomatoes garnished with basil and served with our house vinaigrette

Sferas

Beef meatballs sautéed in white wine with garlic, olive oil, diced roma tomatoes, and fresh basil

Antipasto

A tray of prosciutto, salami, mozzarella, kalamata olives, tomatoes, and cucumbers served with our house vinaigrette

Available Desserts

\$5.00 per person

Tiramisu

A classic Italian dessert composed of mascarpone custard and lady fingers soaked in espresso and coffee liquor

Chocolate Mousse Cake

A tantalizing chocolate cake layered with chocolate mousse and topped by chocolate ganache

Cheesecake

Homemade new york style cheesecake

Ice Cream

*Vanilla Bean, Chocolate, Spumoni, or Berry Sorbet
(*\$2.00 per person*)*

Banquet Menu Selections

Date of Event:

Name of Group/Organization:

Contact:

Phone:

Arrival time:

Serving time:

Appetizers (additional \$5.00/person):

Menu items:

Salad: tossed house salad with vinaigrette Caesar

Wine:

Bar: host/open host/beer and wine only no host

Dessert (additional \$5.00 /person):

Entertainment: DJ Live Music Other

Special Instructions: