



Pasta Pelican Waterfront Restaurant

Banquet Contract & Menu

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 all of your questions relative to planning your banquet.

The upstairs room at Pasta Pelican is available for banquet rentals Monday through Sunday during the hours of 11AM – 3PM AND 5PM – 10PM. 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 banquet room, other guests will be allowed access to the bar upstairs.

Pasta Pelican requires a confirmation of the number attending your event at least 7 days in advance. A minimum reservation of 40 people is required. This number will be considered a guarantee. ***The maximum number of people is 100.*** We understand that your count may change.

Banquet prices are \$70 per person. This amount includes fees for room, set up, bartender, clean up, gratuities, taxes, and four entrees. These entrees will be served buffet style and will include: salad, fresh bread, fresh vegetables, roasted potatoes, and non-alcoholic beverages (soft drinks, coffee, tea). A nonrefundable deposit of \$1,000 is required to hold the reservation. The deposit is required upon confirmation of your reservation. ***The minimum charge for a banquet scheduled from Monday – Thursday is \$2,500 and for a banquet scheduled from Friday – Sunday the minimum charge is \$3,000.*** The room rental fee (without food and beverage) is \$2,500 for Monday – Thursday or \$3,000 for Friday – Sunday.

All food and beverage items must be catered by Pasta Pelican. As a license, 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. There will be an extra charge of \$300/hour for every hour or part thereof from 10PM – 1AM. All functions are to conclude no later than 1AM. 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 \$200-\$300 cleaning fee will be added to the final bill.

Banquet payment must be made as follows: 50% of the total amount due 2 weeks prior, and the balance of the total due 1 week prior to the start of your event. Payment for additional charges incurred on the day of the event (e.g., host open bar) must be made in full immediately at the conclusion of the event.

I have read and understand Pasta Pelican's event policies and agree to adhere to them. Enclosed is a deposit of \$1,000 to secure the reservation for _____ people on the date of _____ from the hours of _____ to _____.

Print Name: _____

Phone: _____

Signature: _____

Date: _____

Please return this form to Pasta Pelican Restaurant:

In person or by mail to: Pasta Pelican Restaurant, 2455 Mariner Square Drive, Alameda CA 94501

By fax to: 510-521-1274

By email to: ppadmin@pastapelican.com



Pasta Pelican *Waterfront Restaurant*

For Restaurant Use Only: Accepted by: _____

Date: _____

Banquet Selections

Choose Four Entrées

Meat Entrées

New York Steak - Add \$10 per person
Thinly sliced and grilled

Ribeye Steak - Add \$10 per person
Thinly sliced and grilled

Filet Mignon - Add \$20 per person
Angus beef, cooked to order

Roasted Prime Rib - Add \$25 per person
Aged and slow roasted on the bone

BBQ Pork Ribs - Add \$15 per person
Tender and slow cooked ribs with house-made BBQ sauce

All Meat Entrées are served with seasonal roasted vegetables and roasted potato

Fruitti di Mare Entrées

Salmone Picatta

Filet of salmon in a lemon butter sauce with sautéed mushrooms, capers, and fresh basil

Salmone di Aneto

Filet of salmon topped with a creamy garlic dill sauce

Seafood Ravioli

Seafood-filled ravioli served in a creamy sundried tomato pesto sauce with sautéed mushrooms and fresh basil

Lobster Ravioli

Lobster-filled ravioli served with a creamy parmesan and smoked gouda sauce



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Pollo Entrées

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

Fettuccine Primavera con Pollo

Chicken and a medley of fresh vegetables tossed with fettuccine in a creamy sundried tomato pesto sauce

Pasta Classico Entrées

Bolognese

A hearty meat sauce topped with meatballs, served over fettuccine

Fettuccine con Sugo Caldo

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

Penne Meat

Penne with meatballs, sausage, and ham, tossed with house-made marinara sauce

Beef Ravioli

Beef ravioli served in a creamy marina sauce



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Vegetarian Pasta Entrées

Fettuccine Alfredo con Broccoli

Fettuccine served in a creamy garlic and parmesan sauce

Fettuccine di Tequila

Fettuccine tossed in a creamy and spicy tequila lime sauce with red and green bell pepper, red onion and fresh cilantro

Fettuccine Masala

Fettuccine tossed in an Indian-style masala sauce with peas, asparagus and carrots

Pesto di Genovese

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

Penne Pomodoro

Penne pasta topped by a classic marinara sauce with fresh basil and diced Roma tomatoes

Penne Spring

Asparagus, green onion, peas and baby spinach, in white wine, olive oil, parmesan sauce

Spicy Thai Linguine

Linguine with carrots, asparagus and peas in house-made Thai sauce

Cheese Ravioli

Ravioli with ricotta filling served in a creamy marina sauce



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Available Appetizers

Add \$6.00 per person

Calamari Fritti

Golden fried calamari served with a lemon Caesar dressing

Shrimp Cocktail - +\$3 per person

Shrimp cocktail served with house-made cocktail sauce

Fried Butterfly Shrimp - +\$4 per person

Fried butterfly shrimp with crunchy panko breadcrumbs, served with house-made cocktail sauce

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 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 house vinaigrette

Available Desserts

Add \$7.00 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

(\$5.00 per person)



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Banquet Menu Selections

Date of Event: _____

Name of Group/Organization: _____

Contact: _____

Phone: _____

Arrival Time: _____

Serving Time: _____

Appetizers (additional \$6.00/person): _____

Entrée Menu items: 1. _____ 2. _____

3. _____ 4. _____

Salad: Tossed house salad with vinaigrette Caesar salad

Dessert (additional \$7.00/person): _____

Bar: Host*/Open Host*/Beer and wine only No host

Wine Selection/Quantity: _____

Entertainment (customer to provide): DJ Live Music Other

Special Instructions: _____

**Host: customer will be charged for all alcoholic drinks ordered at the bar (open) or beer and wine preselected by customer.*