

# Pasta Pelican

Waterfront Banquet & Event Contract

2455 Mariner Square Drive · Alameda, CA 94501 · (510) 864-7427 · ppadmin@pastapelican.com

## CLIENT INFORMATION

Name / Organization	Phone Number	Email Address
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Billing Address	City / State / Zip
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## EVENT DETAILS

Event Date	Session Time (circle)	Final Guest Count
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**Sessions:** LUNCH 11:00am – 4:00pm DINNER 5:00pm – 10:00pm

## PRICING

Base rate per person (room, setup, bartender, cleanup, gratuity, taxes, soft drinks, salad & fresh bread)	<b>\$75.00 / person</b>	Min. 40 guests
Weekday minimum (Monday – Thursday)	<b>\$3,000.00</b>	Applied if total falls below minimum
Weekend minimum (Friday – Sunday)	<b>\$3,500.00</b>	Applied if total falls below minimum
<b>Entrée Upgrades (per person)</b>		
New York Strip — thinly sliced & grilled	<b>+\$15.00 / person</b>	
Ribeye Steak — thinly sliced & grilled	<b>+\$20.00 / person</b>	
Filet Mignon	<b>+\$20.00 / person</b>	
Roasted Prime Rib	<b>+\$25.00 / person</b>	
BBQ Pork Ribs	<b>+\$15.00 / person</b>	
<b>Optional Add-Ons &amp; Bar</b>		
Appetizer package	<b>+\$8.00 / person</b>	Selection of house appetizers
Dessert package	<b>+\$8.00 / person</b>	Selection of house desserts
Hosted bar	<b>At cost</b>	Billed at close of event
Cash bar	<b>No charge</b>	Guests pay individually

## MENU SELECTIONS — Choose 4 Entrées

### SEAFOOD

Salmone Picatta — lemon butter, mushrooms, capers, basil

Salmone di Aneto — creamy garlic dill sauce

Seafood Ravioli — sundried tomato pesto, mushrooms, basil

Lobster Ravioli — creamy parmesan & smoked gouda

### CHICKEN (POLLO)

Pollo Pelicano — mushrooms, tomato, artichoke, capers, sherry wine sauce

Pollo Picatta — lemon butter, capers, mushrooms, white wine sauce

Pollo Marsala — marsala wine, mushrooms, fresh herbs

Fettuccine Primavera con Pollo — fresh vegetables, sun dried tomato pesto

### PASTA & MEAT

Bolognese — hearty meat sauce, meatballs, fettuccine

Fettuccine con Sugo Caldo — Italian sausage, bell peppers, spicy marinara

Penne Meat — meatballs, sausage, ham, housemade marinara

Beef Ravioli — beef filling, creamy marinara sauce

Fettuccine Alfredo con Broccoli — creamy garlic parmesan sauce

Fettuccine di Tequila — tequila lime, bell peppers, red onion, cilantro

### PREMIUM UPGRADES (check if desired)

New York Strip (+\$15/person)

Ribeye Steak (+\$20/person)

Filet Mignon (+\$20/person)

Roasted Prime Rib (+\$25/person)

BBQ Pork Ribs (+\$15/person)

Appetizer Package (+\$8/person)

Dessert Package (+\$8/person)

Bar:  Hosted  Cash bar

## PRICE SUMMARY

Number of guests:	_____	Base rate (\$75 x guests):	\$ _____
Entrée upgrades:	\$ _____	Appetizers (\$8 x guests):	\$ _____
Desserts (\$8 x guests):	\$ _____	Hosted bar (estimated):	\$ _____
<b>ESTIMATED TOTAL:</b>			<b>\$ _____</b>

Weekday min. \$3,000 / Weekend min. \$3,500 applies if total falls below minimum.

## DEPOSIT & PAYMENT SCHEDULE

Payment	Amount	Due Date	Date Paid	Init.
Non-refundable deposit (holds the date)	\$1,000.00	At signing	_____	_____
50% of estimated total	50%	2 weeks prior	_____	_____
Remaining balance	Balance	1 week prior	_____	_____

Payments accepted via PayPal at [pastapelican.com](http://pastapelican.com), check payable to Pasta Pelican Restaurant, or cash. The \$1,000 deposit is non-refundable. Cancellations within 14 days forfeit 50% of total. Cancellations within 7 days forfeit the full balance.

