

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

Billing Address

City / State / Zip

EVENT DETAILS

Event Date

Session Time (circle)

Final Guest Count

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) **\$75.00 / person** Min. 40 guests

Weekday minimum (Monday – Thursday) **\$3,000.00** Applied if total falls below minimum

Weekend minimum (Friday – Sunday) **\$3,500.00** Applied if total falls below minimum

Entrée Upgrades (per person, added to base rate)

New York Strip — thinly sliced & grilled **+\$15.00 / person**

Ribeye Steak — thinly sliced & grilled **+\$20.00 / person**

Filet Mignon **+\$20.00 / person**

Roasted Prime Rib **+\$25.00 / person**

BBQ Pork Ribs **+\$15.00 / person**

Optional Add-Ons & Bar

Appetizer package **+\$8.00 / person** Selection of house appetizers

Dessert package **+\$8.00 / person** Selection of house desserts

Hosted bar **At cost** Billed at close of event

Cash bar **No charge** Guests pay individually

MENU SELECTIONS — Choose 4 Entrées

SEAFOOD

Salmone Picatta — lemon butter, mushrooms, capers, fresh basil

Salmone di Aneto — creamy garlic dill sauce

Fettuccine di Veneto — prawns, mussels, clams, tomato, basil, marinara

Fettuccine Gamberetti — prawns, mushrooms, fresh dill, lemon zest, creamy sauce

Seafood Ravioli — sundried tomato pesto, sautéed mushrooms, fresh basil

Lobster Ravioli — creamy parmesan & smoked gouda sauce

Salmon Picatta — mushrooms, capers, basil, lemon butter white wine, penne

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

Pollo con Carciofi — sun dried tomato, artichoke, basil, mushrooms, linguine

Pollo e Spinace — spinach, mushrooms, sun dried tomato, creamy curry, fettuccine

Tortellini con Pollo — chicken, artichoke, basil, mushrooms, creamy parmesan

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

PASTA & MEAT

Bolognese — hearty meat sauce, meatballs, fettuccine

Carbonara — prosciutto, onion, bacon, creamy parmesan, fettuccine

Tortellini al Ortolana — prosciutto, mushrooms, peas, creamy parmesan sauce

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

Penne Meat — meatballs, sausage, ham, housemade marinara

Ravioli — choice of beef or ricotta filling, creamy marinara sauce

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

Fettuccine Alfredo con Broccoli — creamy garlic parmesan sauce

MENU SELECTIONS (continued) — Vegetarian Options

VEGETARIAN (V) — contains no meat or seafood

Fettuccine Alfredo — creamy garlic and parmesan sauce

Penne Spring — asparagus, green onion, peas, creamy parmesan sauce

Linguine e Basilico — fresh herbs, roasted garlic, olive oil, tomato-basil sauce

Spicy Thai Linguine — carrots, asparagus and peas in housemade thai sauce **

Cheese Ravioli — ricotta filling in a creamy marinara sauce

Caprese — fresh mozzarella, tomato, fresh basil (starter)

Spinach Dip — warm spinach dip served with fresh bread (starter)

Fresh Asparagus — seasonal preparation (starter / side)

** Spicy Thai Linguine contains peanuts · Most vegetarian items contain dairy — advise of allergies at booking

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 bar 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):	\$ _____
ESTIMATED TOTAL:			\$ _____

Weekday min. \$3,000 / Weekend min. \$3,500 — applied 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, 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.

TERMS & CONDITIONS

Capacity	The banquet room accommodates a minimum of 40 and a maximum of 100 guests.
Food & Beverage	All food and non-alcoholic beverages must be catered exclusively by Pasta Pelican. Outside food and beverages are not permitted.
Alcohol	Pasta Pelican holds the liquor license and is solely responsible for all alcohol service. Management reserves the right to refuse service at any time.
Setup & Cleanup	Room setup and cleanup are included in the base rate. Any damage to the facility will be billed to the client at replacement cost.

Final Guest Count	Must be confirmed no later than 7 days prior to the event. Charges are based on the confirmed count or actual attendance, whichever is greater.
Overtime	Events exceeding the scheduled session are charged at \$300 per additional 30 minutes, subject to availability.
Decorations	Decorations are permitted with prior approval. No confetti, glitter, or open flames. All decorations must be removed at the end of the event.
Dietary Needs	Please advise of any dietary restrictions, allergies, or special requirements at time of booking. We will do our best to accommodate all guests.
Music	Background music is included. Live entertainment or DJ must be approved in advance and may incur additional charges.
Force Majeure	Pasta Pelican is not liable for cancellations due to circumstances beyond our control, including natural disaster, power outage, or government order.
Governing Law	This contract is governed by the laws of the State of California.

AGREEMENT & SIGNATURES

By signing below, both parties agree to all terms and conditions outlined in this contract. This contract becomes binding upon receipt of the \$1,000 non-refundable deposit.

Client Printed Name	Signature	Date
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Pasta Pelican Representative	Signature	Date
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Return signed contract and deposit to: ppadmin@pastapelican.com · Fax: (510) 521-1274 · 2455 Mariner Square Drive, Alameda CA 94501