

Event & Party Information Sheet

Buffets or Courtside Snacking

Palazzo di Bocce

4291 S. Lapeer Road Orion MI 48359

Telephone: (248) 371-9987 Ext. 12 Fax: (248) 371-9986

www.palazzodibocce.com/events

30 guests minimum – 60 guests maximum

For other size groups please ask for the appropriate information sheet

Bocce & Rental

Your group receives 3 courts for 3 hours \$510 flat rate, no tip, tax, or set up fees are added to this rate.

It is a variety of playing and eating during your scheduled time, there is seating for approximately 30 people at one time with room for up to 60 people total.

Food

All the food options are set up buffet style near the courts.

- The food options are Lunch Buffet \$24.95 per person available until 3:00pm
- Dinner Buffet \$30.95 per person available all day
- Courtside Snacking option \$23.95 per person available all day

Tax 6%, tip 20% & set up 7% are added to the food.

The food options include soft drinks & coffee. All other beverages types such as alcohol can be set up several ways, examples: host paid, cash, packages or drink tickets.

The menus for your group size are below.

To reserve we do need to know the date, time and food option.

Terms & Conditions, Deposits & Cancellations

A 25% deposit & signed contract is required which is sent to be signed before running your deposit. Your signature confirms your reservation and needs to be returned and signed within 24hrs to guarantee reservation. Both the Menu Selection and final head count need to be finalized no less than 2 Weeks (14 Days) before your event. Final guest count cannot be adjusted down on the day of your event. The deposit is refundable until 30 days before your event and is non-refundable if cancelled afterwards.

Food

You are contracting the food portion of your event for in-house consumption only. All food prepared for your event may only be consumed at Palazzo di Bocce regardless of the quantity of food left-over, served or ordered. No event food may be taken from the facility for any reason or consumed after the event has completed. This is our house policy.

Holidays-Please request a copy of our contract for holiday terms and conditions. (Menu's 30 days before date & deposit 90 days before event date)

If you need more info or have any more questions, please feel free to call or email the events dept.

Check out our website for pictures, videos & more information about us at www.palazzodibocce.com

We're looking forward to helping you plan your Event here at Palazzo di Bocce.

Thank you.

Palazzo di Bocce

248-371-9987 – ext. 12

events@palazzodibocce.com

Buffet: Groups of 30 – 60 (Available only through our events department)

Cortile Buffet Luncheon: \$24.95

Our Buffet Lunch Includes our Fresh Rolls with Butter, your choice of two Fresh Salads, two Pasta dishes, Tira Mi Su or Cannoli for Dessert. Coffee and Soft Drinks Included.

Add a Classic Entrée for \$3 per person.

Cortile Buffet Dinner: \$30.95

Our Buffet Dinner includes our Antipasti Tray, our Fresh Rolls with Butter, your choice of two Fresh Salads, two Pasta dishes, Chef's Seasonal Fresh Vegetable of the day, a Classic Entrée, choice of Tira Mi Su or Canolis for Dessert. Coffee and Soft Drinks included.

*Also, Available: Liquor service, House & Reserve Wines, Draught & Bottled Beers*Additional Charge*

Salads: Choose 2

Insalata di Palazzo: Mixed Greens, Roma Tomatoes, Mushrooms, Red Onion, Olives, Sweet Garlic Balsamic Vinaigrette

Caesar: Crisp Romaine Lettuce, Croutons, Parmegiano Reggiano Cheese, and our own Caesar Dressing

Di Angelo: Butter Bibb, Iceberg, Strawberries, Pine Nuts, Red Onion, and Gorgonzola Cheese w/ Poppy seed dressing

Spinach: With Candied Walnuts, Mandarin Oranges, Red Onion, and our Bacon Dressing

Pastas and Sauces: Choice of 2 Pasta Noodles & 2 Sauces (Combine any pasta with any sauce)

Pastas: Penne, Farfalle, Fettuccini, Linguini, Spaghetti

Sauces: Pomodoro (fresh tomato), Bolognese (fresh tomato with meat), Vodka, Alfredoo, Aglio e Olio, Garlic Butter and Palamina (creamy Tomato)

Vegetables Garnishes add up to 3: add \$1.00 per guest (tossed in only): Roma Tomatoes, Red Onion, Roasted Garlic, Fresh Spinach, Fresh Basil, Mushrooms, Broccoli, Mixed Roasted Vegetables, Roasted Peppers, Hot Peppers

Meat Garnishes: add \$1.50 per guest each meat (tossed in only): Grilled Chicken, Meatballs, Mild Sausage, Hot Sausage

Classic Entrees: Choose 1

Chicken: Picatta, Marsala, or Parmesan \$98

Eggplant Parmesan: Lightly breaded with Pomodoro Sauce \$92

Pork Loin: Garlic Herb roasted \$98

Italian Beef Meatballs: With House Made Pomodoro sauce \$94

Lasagna: Substitute for 1 of the included Pastas: add \$2 per guest: Five layers, six cheeses with meat or pomodoro sauce.

Make Your Event Truly Unique

Add-On Appetizers, Old World Favorites and Desserts will truly make your meal one to be remembered.

Buffet Additions: Each order serves approximately 25-30 guests

Appetizers:

- Cold Antipasti Tray:** Assorted Meats, Cheeses, and Vegetables **\$92**
 - Bruschetta:** Grilled Palazzo Bread topped with a Zesty Tomato Olive spread **\$75**
 - Calamari:** Crisp fried and served with Amogio and fresh Lemon **\$99**
 - Fried Ravioli:** Cheese Ravioli, fried crisp, served with Pomodoro sauce **\$92**
 - Eggplant:** Layered with Tomatoes and Cheeses, then baked **\$89**
 - Sausage & Peppers:** Spicy or Mild Sausage, Peppers, Tomatoes, Roasted Potatoes & Onions **\$96**
 - Garlic Shrimp Scampi:** Garnished with Tomatoes, Peppers, and Wine **\$182**
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Pizza:

- Chef's 16" pizza,** with up to 3 basic toppings included **\$18** (*additional toppings add \$.50 per item*)
 - Basic Toppings:** Pepperoni, Red Onion, Green Pepper, Ground Sausage, Green Olives, Tomatoes, Mushrooms
 - Gourmet Toppings:** Artichokes, Basil, Kalamata Olives, Green Olives, Spinach, Pine nuts, Sun Dried Tomatoes, Roasted Hot-Peppers, Roasted Mild-Peppers, Roasted Garlic
 - Gourmet toppings add \$1.50 per item*
 - Chicken, Shrimp (toppings add \$2.50 per item)*
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Old World Entrees:

- Lamb Chops:** Rubbed with Garlic & Mint **\$340**
 - Grilled Salmon:** Choice of **Lemon Butter** or **Tomato Olive Relish** Sauce **\$148**
 - Roasted Sirloin:** Classically seasoned, oven roasted medium and sliced thin **\$181**
 - Garlic Shrimp Scampi:** Garnished with Tomatoes, and White Wine sauce **\$182**
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Dessert:

- Canolis or Tira mi Su 30 per Tray** (one choice per tray) **\$148**
 - Fruit Tray:** (Seasonal availability) **\$122**
 - House Cookies:** assorted **\$116** per tray
 - Sheet Cake:** (special order only, ask for details)
 - Chocolate, White, or Marble half sheet **\$48** full sheet **\$85**
 - Cake Fee's:** **\$50** (Flat rate charge for bringing in cake)
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***NOTE:** Up to 2 special dietary requests to menu items included with package at no charge; \$5 per guest afterward for any additional special dietary requests.

Additional items not included with meal price are priced per Item. *Additional costs may apply to substitutions. Due to health code standards and for your safety; it is the policy of Palazzo di Bocce that no event food shall be provided to "take home" for consumption later. Thank you for your understanding.

Tax / Gratuity: Michigan sales tax of 6%, a 7% set-up fee and Gratuity of 20% will be added to the food/beverage cost of all events
Prices are subject to change without notice

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COURTSIDE SNACKING: Groups 30 - 60 (Available only through our events department)

\$23.95 per person

Includes: Your choice of four (4) items, soft drinks & coffee

Additional items: \$1.50 per person per item

*Portions are designed as a “**snack while you play**” option and are not designed to feed your group as a meal.

Please ask about our family style option if you are looking to feed your group as a meal

Menu Choices:

Antipasti Tray: Assorted Meats, Cheeses, and Vegetable

Bruschetta: Grilled Palazzo Bread topped with a Zesty Tomato Olive spread

Calamari: Crisp fried, served with Amogio and fresh Lemon

Fried Ravioli: Cheese Ravioli, fried crisp, served with Pomodoro sauce

Sausage & Peppers: Spicy or Mild Sausage, Peppers, Tomatoes, Roasted Potatoes & Onions

Italian Meatballs: with Palazzo’s House Made Pomodoro sauce, add Baked Cheese \$20

Insalata di Palazzo: Mixed Greens, Roma Tomatoes, Mushrooms, Red Onion & Olives tossed with our Sweet Garlic Balsamic Vinaigrette

Caesar Salad: Romaine Lettuce, Croutons, shredded Parmegiano Reggiano Cheese, our own Caesar Dressing

Insalata di Angelo: Butter Bibb and Iceberg Lettuce, Strawberries, Pine Nuts, Red Onion, and Gorgonzola

Cheese with Poppy seed dressing

Spinach Salad: With Candied Walnuts, Mandarin Oranges, Red Onion, our bacon dressing

Pasta Salad: Chefs seasonal cold pasta salad

Pizza Chef’s Variety: *16” the amount of pizzas served is based on group size *limit 3 pizzas special request

Basic Toppings: Pepperoni, Red Onion, Green Pepper, Ground Sausage, Green Olives, Tomatoes, Mushrooms
(Gourmet Pizzas Available in addition to package per pizza \$26 per pizza)

Ala Carte Add-On Pricing per Pan: Each Pan Feeds Approximately 25 people

Eggplant: Layered with Tomatoes and Cheeses, then baked **\$92**

Garlic Shrimp Scampi: Finished with Tomatoes and White Wine sauce **\$182**

Lamb Chops: With Garlic & Fresh Mint **\$340**

House Bread: 3 loafs per order **\$ 3.00**

Canolis or Tira mi Su 30 per Tray (one choice per tray) **\$148**

House Cookies: (ask about our current selection) **\$116** per tray

Fruit Tray: Seasonal availability **\$122**

Sheet Cake: Special order only, ask for details

Chocolate, White, or Marble: half sheet **\$48** - full sheet **\$85**

Cake Fee’s: \$50 (Charge for bringing in your own cake)

***NOTE:** Food is refilled for duration of 1 hour from the time it is delivered, will be left out until empty or no less than 1/2 hour before event ends.

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EVENT BAR OPTIONS: Groups 30 & over (Available only through our events department)

At Palazzo di Bocce, we serve only the finest name brand Liquors, numerous Imported and Domestic Bottled and Draught Beers and Wines for every taste and budget. Packages based on a three (3) hour rental time. Additional time may be added at an additional cost. Last call 30 min before end time. Prices include all Mixers, bar set-ups, Bartenders and Service staff.

Food purchase minimums apply.

Host Paid Ticketed Bar

Host specifies which price level of beverages to be served (Beer & Wine, Well Bar, and Premium Bar).

You will receive the number of tickets you specify on arrival to give to your guests and are charged regular menu pricing for each beverage consumed. Any additional beverages served are sold on a cash bar basis.

Tickets have no dollar value.

Host Paid Bar

Host specifies what price level of beverages are to be served (Beer & Wine, Well Bar, Premium Bar) then is charged regular menu pricing on what is actually consumed.

Prepaid Open Beer and Wine *2

Bottled and Draught Beer, House selections of Chianti, Chardonnay, Merlot, Cabernet Sauvignon and Pinot-Grigio and White Zinfandel. \$18.95 per person

Prepaid Open Well Bar *2

Smirnoff Vodka, Bacardi Rum, Jim Beam Bourbon, Gordon's Gin, Seagram's 7, Lauders Scotch, Sauza Silver Tequila. Bottled and Draught Beer, House selections of Chianti, Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel and Pinot Grigio. \$22.95 per person

Prepaid Open Premium Bar*2

*Includes all Beers, Liquors and Wines available from the bar. \$30.95 per person

*Note: Does not include Reserve Listed Wines or Ultra-Premium Liquors.

Minimum Requirement of 30 People

*2 – Prepaid bar offerings are available for a maximum of 3 hours starting when your event begins. Additional time is available at a charge for longer events, please inquire with your event planner.

Palazzo di Bocce Alcohol Policy – We highly encourage our guests to enjoy our bar offerings and to try anything they like from our wide selection. For the safety of all visitors Palazzo di Bocce complies with all state liquor laws and the safe serving of alcoholic beverages. Patrons under the age of 21 will not be served nor will patrons which in which Palazzo di Bocce staff and/or management has deem to have had "too much to drink" regardless of "who is driving".

Intoxicated guests may have as many non-alcoholic drinks as they wish however they may not consume any additional alcohol at Palazzo di Bocce. Michigan law does not allow persons to be overserved under any circumstance. In addition to state laws, Palazzo di Bocce adheres to the following practices for the safety of our guests: One drink will only be served at a time for each guest. There is a 2-drink limit on multi shot beverages such as or similar to a "long island ice tea". We do not serve energy drinks combined with alcohol to our event guests as slammers or shots. Last call is given 30 minutes prior to the end time of your event to ensure all guests have ample time to have a final cocktail, however shots will not be served as a last call beverage. We thank you in your understanding and co-operation to ensure everyone has a "safe" and enjoyable time at our establishment.

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Court Rental Rates for Groups

Courtside Snacking

Large Groups: 30 – 60 guests

Requires a food pre-order

Group Size 30 to 60 Guests - Maximum 60 guests due to limited space and play time

3 courts/3 hours - \$510

Depending on group size not everyone can sit and eat simultaneously. No extra seating will be added. Courtside Snacking options are a variety of playing and eating during your scheduled court time.

Buffet & courtside Options Are Available for Groups of 30 - 60 guests:

Lunch: Available before 3PM

Dinner: Available anytime

Courts may be rented for additional hours for an extra fee (ask for details)

Have a group larger than 150 people?

Ask to speak to our general manager about rental of the entire facility. Serious inquiries only please.

Court Times are Exact for All Groups

Courts are not available before scheduled time and for courtesy to all our guests, court time ends at the scheduled time. Staff clean-up will start no less than 25 minutes prior to the end of your event.

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