

Event & Party Information Sheet

Buffets or Courtside Snacking

Palazzo di Bocce

4291 S. Lapeer Road Orion MI 48359

Telephone: (248) 371-9987 Ext. 1002 Fax: (248) 234-4945

www.palazzodibocce.com/events

30 guests minimum – 60 guests maximum

****MINIMUMS MAY VARY DEPENDING ON AREA, TIME & DATE**

HOW TO RESERVE YOUR EVENT

We keep things simple for you to secure your date in a few easy steps over the phone with a credit card to confirm.

1. To reserve your event, please provide the date, time, estimated guest count, and type of service requested.
2. A credit card is required to hold and confirm your reservation. In most cases, the card will not be charged; however, reservations are not guaranteed without a credit card on file and a confirmed reply after the agreement is sent. Your card may be charged any applicable cancellation fees if the event is cancelled within the timeframe stated in the agreement.
3. An agreement will be sent for your review. You are required to read, understand, and accept all terms and conditions. Replying "CONFIRMED" to the email or signing the agreement indicates you have reviewed and accepted the date, time, and all terms listed in the agreement.
4. To guarantee your reservation, you must reply "CONFIRMED" within 24 hours of receiving the agreement email. No date is guaranteed without a "CONFIRMED" reply to: events@palazzodibocce.com.
5. Menu selection and final guest count must be finalized no later than two (2) weeks (14 days) prior to the event date (as stated in the agreement).
6. The final guest count cannot be reduced within 14 days of the event date unless otherwise stated in the agreement.
7. Minimum spend and/or guest minimums may vary based on the date, time, and event location within the facility.
8. A 6% sales tax, 20% gratuity, and 8% setup fee will be added to all events.
9. Floating balloons and confetti are not permitted. Thank you for your understanding.

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

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

We look forward to helping you plan your Event here at Palazzo di Bocce.

Thank you,

Rhonda Pritchard

Palazzo di Bocce

248-371-9987 ext. 1012

events@palazzodibocce.com

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

Cortile Buffet Luncheon: \$29.95

Our Buffet Lunch Includes our Fresh Rolls, 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 \$3.50 per person.

Cortile Buffet Dinner: \$34.95

Our Buffet Dinner includes our Antipasti Tray, our Fresh Rolls, 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.

<p>NOTE: Up to 2 special dietary requests included with package at no charge. \$5 per guest afterward for any additional special dietary requests.</p>

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

Salads: Chose 2

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

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

Di Angelo: Butter Bibb, Iceberg, Strawberries, 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: Chose 2 Pasta Noodles & 2 Sauces (Combine any pasta with any sauce)

Pastas: Penne, Farfalle, Fettuccini, Linguini, Spaghetti, or Rigatoni

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

Lasagna: Substitute for 1 of the included Pastas \$2.50 per guest additional

Five layers, six cheeses, Chose Bolognese or Pomodoro sauce.

Vegetables Garnishes: Added to Pastas Choose up to 3 For \$1.50 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: Added to Pasta \$2.50 per guest each meat (tossed in only): Grilled Chicken, Meatballs, Mild Sausage, Hot Sausage

Classic Entrees: Chose 1 Dinner Only *Additional Entrées can be added by platter price next to items (Each Feeds 25-30)*

Classic Entrees:

Chicken: Picatta, Marsala, or Parmesan **\$134**

Eggplant Parmesan: Lightly breaded with Pomodoro Sauce **\$121**

Pork Loin: Garlic Herb roasted **\$113 (Gluten free)**

Italian Beef Meatballs: With House Made Pomodoro sauce **\$121**

Tax/Gratuities/Fees: Michigan sales tax of 6%, 8% set-up fee and a gratuity of 20% added to check where applicable

Prices are subject to change without notice

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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, Comes with Dinner:** Assorted Meats, Cheeses, Roasted Peppers & Olives \$113
 - Bruschetta:** Grilled Palazzo Bread topped with a Zesty Tomato Olive spread \$100
 - Calamari:** Crisp fried and served with Amogio and fresh Lemon \$113
 - Fried Ravioli:** Cheese Ravioli, fried crisp, served with Pomodoro sauce \$108
 - Eggplant:** Layered with Tomatoes and Cheeses, then baked \$121
 - Sausage & Peppers:** Spicy or Mild Sausage, Peppers, Tomatoes, Roasted Potatoes & Onions \$113
 - Garlic Shrimp Scampi:** Garnished with Tomatoes, Peppers, and Wine \$198
 - Italian Beef Meatballs:** With House Made Pomodoro sauce \$121
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Pizza:

- Chef's 16"** pizza, with up to 3 basic toppings included \$22 (*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, nuts, Sun Dried Tomatoes, Roasted Hot-Peppers, Roasted Mild-Peppers, Roasted Garlic
 - Gourmet toppings add \$1.75 per item*
 - Chicken, Shrimp (toppings add \$2.75 per item)*
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Old World Entrees:

- Lamb Chops:** Rubbed with Garlic & Mint \$360
 - Grilled Salmon:** Choice of **Lemon Butter** or **Tomato Olive Relish** Sauce \$163
 - Roasted Sirloin:** Classically seasoned, oven roasted medium and sliced thin \$197
 - Garlic Shrimp Scampi:** Garnished with Tomatoes, and White Wine sauce \$197
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Dessert:

- Canolis or Tira mi Su 30 per Tray - 1 choice comes with meal (one choice per tray) \$160**
 - Fruit Tray:** (Seasonal availability) \$136
 - House Cookies:** assorted \$126 per tray
 - Cake Fee:** \$1.50 per person/per Item when bringing outside dessert(s): *Must be pre-approved*
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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. ***NO Balloons or Confetti.** Thank you for your understanding.

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

\$28.95 per person

Includes: Your choice of four (4) items & soft drinks. * Coffee may be added for additional charge.

Additional items: \$3.00 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 buffet option if you are looking to feed your group as a meal

*Pizzas: *Due to limited number of pizzas we able to cook at one time, there may be a short wait*

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 for \$20 extra*

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

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

Insalata di Angelo: Butter Bibb and Iceberg Lettuce, Strawberries, 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 Quantity of Pizza 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 **\$111**

Garlic Shrimp Scampi: Finished with Tomatoes and White Wine sauce **\$197**

Lamb Chops: With Garlic & Fresh Mint **\$360**

House Rolls: 12 pieces per order **\$8.00**

Canolis or Tira mi Su 30 each per Tray: (one choice per tray) **\$160**

House Cookies: (ask about our current selection) **\$126** per tray

Fruit Tray: Seasonal availability **\$136**

Cake Fee: \$1.50 per person/ per Item when bringing outside dessert(s): *Must be pre-approved*

*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, Imported and Domestic Bottled and Draught Beers and Wines for every taste and budget

Prepaid Bar: (2 ½ Hour Package) – No Shots Offered for Everyone’s Safety

Events over 3 hours may add additional bar time for an additional cost

Option1: Prepaid Ultra-Premium Bar *Note: Does not include Reserve Wine Bottles.

Includes all Beers, Ultra-Premium Liquors and Premium Wines. 2-½ hour package: **\$39.95 per person**

Option2: Prepaid Premium Bar *Note: Does not include Premium or Reserve Wine Bottles and Ultra-Premium Liquors.

Includes all Beers, Premium Liquors and House Wines. 2-½ hour package: **\$30.95 per person**

Option 3: Prepaid House Bar

Smirnoff Vodka, Bacardi Rum, Jim Beam Bourbon, Gordon’s Gin, Seagram’s 7, Lauders Scotch, Montezuma Silver Tequila. Bottled and Draught Beer, House selections of Chianti, Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel and Pinot Grigio. 2-½ hour package: **\$23.95 per person**

Option4: Prepaid Beer and Wine

Bottled and Draught Beer, House selections of Chianti, Chardonnay, Merlot, Cabernet Sauvignon and Pinot-Grigio and White Zinfandel. 2-½ hour package: **\$20.95 per person**

Additional Bar Time Extension Fees: (30 minutes increments priced per person)

For events over 3 hours duration

Option1: Prepaid Ultra-Premium Bar: \$8.00 per person for each additional 30 minutes

Option2: Prepaid Premium Bar: \$6.50 per person for each additional 30 minutes

Option3: Prepaid House Bar: \$4.50 per person for each additional 30 minutes

Option4: Prepaid Beer and Wine: \$3.00 per person for each additional 30 minutes

Pay by Consumption: – Shots Sales Limited for Everyone’s Safety

Host Paid Bar or Host Paid Ticketed Bar

Option-A: 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 consumed.

Option-B: The same as the previous option except that you will receive the quantity of tickets you specify upon arrival to give to your guests to limit alcohol consumption.

Cash Bar: – Your guests order and pay their own alcohol.

Minimum Requirement of 30 People

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 deemed 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 like a “long island iced 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 FEES AND RENTALS (Available only through our events department)

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 - \$555

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)

. *Please NO Balloons or Confetti

Have a group larger than 200 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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