

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

**60 guests minimum
100 minimum Nov-Feb**

For other size groups please ask for the appropriate information sheet

Groups this size receive our private room.

Bocce & Private Room Rental

- **\$950: 3-hour minimum rental duration** (Tuesday - Thursday all day, & Fri or Sat. ending by 5pm)
- **\$1,275: 4-hour minimum rental duration** (Required on Friday & Saturday after 5pm)
- *Additional time may be added for an additional cost*

All event options are set up as a variety of playing and eating during your scheduled time. All food options are set up buffet style.

Food

The food options are:

- Lunch Buffet \$27.95 per person available to 3:00pm
- Dinner Buffet available all day \$34.95 per person
- Courtside Snacking option \$27.95 per person available all day

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

The courtside snacking option does not include any beverages; however unlimited soft drinks may be added for additional \$2.00 per person.

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

Groups may come in 1 hour before event start time to set up if necessary for no charge. More time may be purchased if needed based on availability.

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.

60 Adult Minimum Non-Peak Season - Peak Season Nov-February - 100 Adult Minimum

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.

Holiday Events (November 1st - January 31st)

Please inquire for exact holiday terms, conditions, & policies. The menu selections to be ordered are required 30 days prior to your event and the deposit is refundable 90 days or more before the 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 are 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 60 & Over (Available only through our events department)

Cortile Buffet Luncheon: \$27.95

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 to menu items included with package at no charge; \$5 per guest afterward for any additional special dietary requests.</p>
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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, Parmegiano 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) (Feeds 25-30 people) **additional Entrées can be added by pan price stated next to items.**

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**

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 \$113

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 \$111

Pizza:

Chef's 16" pizza, with up to 3 basic toppings included \$20 (*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*)

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

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*

COURTSIDE SNACKING: Groups 60 & Over (Available only through our events)

\$27.95 per person

Includes: Your choice of four (4) items, No drinks Included. Soft drinks & Coffee may be added for additional charge.

Additional items: \$2.00 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 Parmegiano 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 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.

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.

Additional items not included with meal price are priced per Item. *Additional costs may apply to substitution

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.

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.

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.

COURT FEES AND RENTALS (Available only through our events department)

Courtyard Rental Rates for Groups Min 60 guests

Group Size Minimum 60 Guests – Buffet order required

Secures the exclusive use of our 12,000-square foot room with four championship quality bocce courts & bocce instruction, bar & private restrooms for your event.

\$950: 3-hour minimum rental duration (Tues. – Thur., & Fri or Sat. ending by 5pm)

\$1,275: 4-hour minimum rental duration (Required on Friday & Saturday)

Courtyard Events: Are available buffet style only - sit down meals not available.

Courtyard Availability: Courtyard may be available to event host 1 hour prior to your event for special set up if needed which requires scheduling and approval prior to event and is based on availability due times of other events that may be scheduled that same day.

Buffet Options Are Available for Groups of 60 guests minimum:

Lunch: Available before 3PM

Dinner: Available any time.

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.

Tax/Gratuity/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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