



PRIVATE DINING & EVENTS

Make it a special evening of handmade Italian cuisine, classic cocktails, and fabulous Italian wines. Located in the heart of downtown Burlington right on Church Street Marketplace. The private dining room is separate from the main dining area and accommodates up to 24 guests for a seated dinner (tables spaced 6-feet apart).

DETAILS

AVAILABILITY & GUEST ARRIVAL TIMES

The Private Dining room is available Sunday - Thursday nights only. (Not available Friday & Saturday). We offer several guest arrival times for private parties: 5:00, 5:30, 6:00, and 7:30 or after.

RENTAL RATES & AVAILABILITY

A \$250 deposit is required to reserve the private dining room and is 100% refundable until 14 days prior to the event.

ROOM RENTAL FEE

Pascolo Ristorante does not charge a room rental fee. However food & beverage minimum spends do apply. See below for details.

MINIMUM FOOD & BEVERAGE SPEND

Food & Beverage minimums are calculated by the total of food and beverage charges before taxes and gratuity are added.

\$500 Sunday - Thursday Nights

BLACKOUT DATES

Certain black out dates may apply.

**All Large Parties are subject to applicable state and local taxes and 20% service charge*

HORS D'OEUVRES

May be added to your dining package. Items will be set on each table for guest sharing. Due to COVID related restrictions, and with guest and employee safety in mind, we do not currently offer "stationary" buffet style appetizers and cheese boards, nor traditional "passed hors d'oeuvres". Priced per order. Each order serves 4 to 6 guests as a light pre-dinner snack.

FRIED MOZZARELLA 9.95

tomato basil sauce, basil aioli

FRIED CALAMARI 14.95

tomato basil sauce, lemon aioli

ANTIPASTI MISTA 18.95

house made soppressatta & cacciatorini, Maplebrook Farm mozzarella, delicata agrodolce, castelvetrano olives

PLATED DINNER PARTY MENU

\$32.95 per person

PRIMI

Please select one salad for your menu:

CAESAR SALAD *romaine, pecorino, anchovies, croutons*

ARUGULA SALAD *fennel, almonds, radishes, honey vinaigrette, pecorino*

SECONDI

Please select three items below for your menu. Servers will take guests orders upon seating.

ITALIAN SAUSAGE GNOCCHI *smoked mushrooms, tomato basil sauce, parmigiano*

RIGATONI BOLOGNESE *beef & pork ragu, parmigiano*

CHICKEN MARSALA *smoked mushrooms, pancetta, polenta*

EGGPLANT PARMIGIANA *mozzarella, tomato basil sauce, smoked mushrooms, braised greens*

GNOCCHI SORRENTINA *tomato sauce, mozzarella, basil*

DOLCE

TIRAMISU Kahlua soaked sponge fingers, mascarpone custard, chocolate

THANK YOU FOR CELEBRATING WITH US!

We're so pleased you'll be joining us for your next event. Just a little bookkeeping before we proceed. Please read and fill out the form below:

Host/Contact: _____ Company: _____

Phone Number: _____ Email: _____

Event Date(s): _____ Guest Count: _____

THE FINE PRINT

- Promotional gift cards, weekly promotions and discounts, coupons, and/or vouchers cannot be used or applied during private functions.
- The Private Dining Room is available seven days a week, with exception for some Saturdays. Certain dates, such as holidays, may be unavailable.
- In general, a two-week lead time is required for all event bookings.
- Parties will be charged for all drinks (beer, wine, cocktails) a la carte. Drinks ordered will be added to the final bill.
- Guest count must be confirmed and guaranteed 72 hours in advance. Your final guest count is the minimum number of guests for which you will be charged.
- We offer bookings for the private dining room on a first come, first serve basis. Please note that the space will not be held for you tentatively or otherwise, until the deposit has been processed.
- A \$250 deposit is required to reserve the room and is 100% refundable up to 14 days before the reserved date of the event. If the event is cancelled within 14 days leading up to the event, the deposit will not be refunded. We will apply 100% of the deposit to your final check at the close of your event.
- Groups will be presented with one check. All bills are subject to applicable state and local taxes and 20% service charge on food and beverage charges. Payment accepted via cash or credit card (Visa, Mastercard, Discover, American Express)

I have read and agree to the terms and conditions stated above.

Event Host Date

Pascolo Ristorante Manager Date