



## **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 32 guests for a seated dinner.

# DETAILS

## AVAILABILITY & GUEST ARRIVAL TIMES

The Private Dining room is available Sunday - Friday nights only. (Not available 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. Certain black out dates may apply

## 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.

\$750 Sunday - Thursday Nights

\$1,500 Friday Night

*\*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. Priced per order.*

**WOOD FIRED PIZZA** \$menu price  
cut in thin individual slices, chose from dinner menu, priced per dinner menu

**MOZZARELLA & TOMATO SKEWERS** 9.95 per order  
fresh mozzarella, tomatoes, basil

**FRIED MOZZARELLA** 9.95 per order  
tomato basil sauce, basil aioli

**FRIED CALAMARI** 16.95 per order  
tomato basil sauce, lemon aioli

**ANTIPASTI MISTA** 21.95 per order  
house cured salumi, Vermont cheeses, castelvetro olives, seasonal fruit compote

## PLATED DINNER PARTY MENU

\$32.95 per person

### PRIMI

*Guest choice of salad. Servers will take guests orders upon seating.*

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.*

RIGATONI BOLOGNESE	beef & pork ragu, parmigiano
CHICKEN LEG MARSALA	smoked mushrooms, pancetta, polenta
CHICKEN PARMIGIANA	mozzarella, tomato basil sauce, spaghetti
EGGPLANT PARMIGIANA	mozzarella, whipped ricotta, tomato basil sauce, spaghetti
GNOCCHI SORRENTINA	tomato sauce, mozzarella, basil
ATLANTIC SALMON	farro, zucchini, sweet corn, tomatoes, salsa verde

### DOLCE

TIRAMISU              Kahlua soaked sponge fingers, mascarpone custard, chocolate  
CANNOLI                ricotta filling, dipped in pistachios & chocolate chips.

# 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.
- 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