

## **PRIVATE DINING & EVENTS**

Make it a special evening of handmade Italian cuisine, classic cocktails, and fabulous Italian wines for your upcoming rehearsal dinner, family reunion, holiday celebration, or company party.

Located in the heart of downtown Burlington right on Church Street Marketplace, the Pascolo Ristorante private dining room is available for a full daytime rental and a partial or full evening rental.

- Private dining room is separate from the main dining area and features adjustable lighting
- Private dining room accommodates up to 35 guests for a seated dinner or up to 45 for a cocktail-style party.
- Features windows into the pasta making room and wine cellar as well as a beautiful stone wall, providing a lovely, unique aesthetic to the room.

# DETAILS

## RENTAL RATES & AVAILABILITY

Private party reservations must be made at least 2 weeks in advance. A \$250.00 deposit is required to reserve the private dining room and is 100% refundable until 14 days prior to the event.

Maximum occupancy: 35 seated dinner / 45 cocktail style

<b>Summer (May 1st - October 31st)</b>	<b>Fall &amp; Winter (November 1st - April 30th)</b>
Sunday - Thursday Nights 5:00 - 11:00 \$1,000 food & beverage minimum*	Sunday - Thursday Nights 5:00 - 11:00 \$800 food & beverage minimum*
Friday Nights 5:00 - 11:00 \$2,000 food & beverage minimum*	Friday Nights 5:00 - 11:00 \$1,500 food & beverage minimum*
Saturday Nights Limited availability, please inquire	Saturday Nights Limited availability, please inquire

## BLACKOUT DATES

The private dining room is not available during the following dates:  
*(Other dates may apply)*

### 2019

- January 19th - 20th Martin Luther King Weekend
- February 3rd - Super Bowl Sunday
- February 16th - 17th - President's Day weekend
- May 10th - 12th - Champlain, St. Mike's commencements, Mother's Day
- May 17th - 19th - UVM commencement
- May 24th - 26th - Memorial Day Weekend
- Saturdays beginning June 30, through Columbus Day
- July 19th - 20th - Brewers' Fest Weekend
- October 4th - 6th - UVM Parents Weekend
- October 12th - 14th - Columbus Day Weekend
- November 28th - 29th - Thanksgiving & Black Friday
- December 24th - 31st - Holidays

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

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

# COCKTAIL PARTY MENU

## HORS D'OEUVRES

*Priced per person*

SELECTION OF ITALIAN CHEESES - <i>olives, Red Hen crostini, accoutrements</i> -----	\$6.95
SELECTION OF HOUSE MADE SALUMI - <i>fresh mozzarella, olives, accoutrements</i> -----	\$7.95
CHICKEN PARMIGIANA SKEWERS - <i>mozzarella, tomato basil sauce</i> -----	\$3.95
FRIED CALAMARI - <i>tomato basil sauce, lemon aioli</i> -----	\$5.95
CHILLED WILD SHRIMP COCKTAIL - <i>cocktail sauce, lemon</i> -----	\$5.95
BEET SKEWERS - <i>whipped ricotta, basil pesto</i> -----	\$3.95
FRIED MOZZARELLA - <i>tomato basil sauce</i> -----	\$3.95
SEASONAL BRUSCHETTA - <i>please inquire</i> -----	\$3.95
CASTLEVETRANO OLIVES - <i>priced/order (each order serves 3-4 guests)</i> -----	\$6.95

## WOOD FIRED PIZZA

*Add some pizzas for a heartier hors d'oeuvre experience. Sliced thinly for cocktail party service. We recommend 1 pizza per 10-12 guests.*

MARGHERITA 16.95

*tomato basil sauce, mozzarella, basil*

STAGIONI 18.95

*spring pesto, mozzarella, zucchini, asparagus, scallions, herbed ricotta*

ETNA 18.95

*pepperoni, roasted peppers, tomato basil sauce, mozzarella, Calabrese Chiles*

ROMA 18.95

*sausage, smoked mushrooms, mozzarella, tomato basil sauce, Calabrese chiles*

FUNGHI 17.95

*smoked mushrooms, mozzarella, herb ricotta, scallions, truffle oil, parsley*

# FAMILY STYLE DINNER PARTY MENU

\$29.95 per person

## PRIMI

*Please select one to be set in the center of the table(s):*

CAESAR SALAD      *romaine, pecorino, anchovies, croutons*  
ARUGULA SALAD      *fennel, almonds, radishes, honey vinaigrette, pecorino*

## SECONDI

*Served family style on platters for sharing, select 2 entrees and 1 pizza for the table(s):*

### Entrees (choose 2):

RIGATONI BOLOGNESE      *beef & pork ragu, parmigiano*  
CHICKEN PARMIGIANA      *mozzarella, tomato basil sauce, linguini*  
BRAISED PORK SHOULDER      *crispy onions, polenta, braised lacinato*  
GNOCCHI SORRENTINA      *tomato sauce, mozzarella, basil*  
EGGPLANT ROLLATINI      *mozzarella, tomato basil sauce, smoked mushrooms, asparagus*

### Pizza Choices (choose 1):

MARGHERITA *tomato basil sauce, mozzarella, basil*  
STAGIONI      *spring pesto, mozzarella, zucchini, asparagus, scallions, herbed ricotta*  
ETNA      *pepperoni, roasted peppers, tomato basil sauce, mozzarella, Calabrese chiles*  
FUNGHI      *smoked mushrooms, mozzarella, herb ricotta, scallions, truffle oil, parsley*  
ROMA      *sausage, smoked mushrooms, mozzarella, tomato basil sauce, Calabrese chiles*

### DOLCE (choose 1):

PASCOLO TIRAMISU      *Kahlua soaked sponge fingers, mascarpone custard, chocolate*  
CANNOLI      *ricotta, pistachio, lemon, chocolate*

# PLATED DINNER PARTY MENU

\$32.95 per person

## PRIMI

*Please select one for your party.*

CAESAR SALAD      *romaine, pecorino, anchovies, croutons*  
ARUGULA SALAD      *fennel, almonds, radishes, honey vinaigrette, pecorino*

## SECONDI

*Please select three items below for your party.*

ITALIAN SAUSAGE GNOCCHI      *smoked mushrooms, tomato basil sauce, parmigiano*  
RIGATONI BOLOGNESE      *beef & pork ragu, parmigiano*  
CHICKEN MARSALA      *smoked mushrooms, pancetta, polenta*  
BRAISED PORK SHOULDER      *crispy onions, polenta, braised lacinato*  
EGGPLANT ROLLATINI      *mozzarella, tomato basil sauce, smoked mushrooms, asparagus*  
GNOCCHI SORRENTINA      *tomato sauce, mozzarella, basil*  
MARGHERITA PIZZA      *tomato basil sauce, mozzarella, basil*

## DOLCE

*Please select one for your party.*

PASCOLO TIRAMISU      Kahlua soaked sponge fingers, mascarpone custard, chocolate  
CANNOLI      ricotta, pistachio, lemon, 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

- All rates and prices are subject to change.
- Menus are subject to change due to seasonal availability.
- 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/Hostess

\_\_\_\_\_  
Date

\_\_\_\_\_  
Pascolo Ristorante Manager

\_\_\_\_\_  
Date