

LUIGI SPASTAHOUSE



2014/2015 BANQUET PACKAGE

140 Ida Bell Drive, Suite F20, River Run Village Keystone, Colorado

www.luigispastahouse.com

Contact: Britt Oestergaard Gilbert

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Luigis Pasta House Banquet & Catering

General Information

Luigis Pasta House Buyout Occupancy & Minimums

| | |
|--|-------------|
| Full Restaurant Occupancy | 120+ People |
| Full Restaurant Occupancy with Tented Deck (Additional Charge) | 180+ People |

Minimum Food & Beverage Charges

A Minimum Food & Beverage Charge will be calculated and applied to any event booked at Luigis Pasta House. If actual charges for the event are less than the Minimum Charge, the Minimum Charge will apply. If actual charges are greater than the Minimum Charge, then actual charges will be applied. A guaranteed guest count and food selection must be specified 10 days prior to the function. Once received, this number is not subject to reduction. Final billing will be based on the guaranteed number of guests or the actual number of guests, whichever is greater.

Taxes & Gratuities

All events booked at Luigis Pasta House are subject to a 12.125% sales tax unless the group is legally tax-exempt. In addition, an 18 % gratuity and a 5% service charge will be added on to the food and beverage total at the conclusion of each event.

All rental equipment (i.e. tents, chairs, flatware, glassware, etc.) will be set up by the banquet manager and charged to the master invoice with an additional 10% set-up charge.

Payment Policies

A deposit of 20% will be required for all events after confirmation in order to secure the space for the desired date and time. The space will be released to the market if the deposit is not received by the date specified on your confirmation sheet. Deposit amounts will be deducted from the total bill on the day of the event. Full payment of the balance will be due at the conclusion of the event unless otherwise agreed upon.

Cancellations

Cancellations are accepted up to 60 days prior to the date of the event. Events that are cancelled in due time will receive full refund of their deposit in a timely manner. Failure to cancel within the noted time will result in forfeiture of deposit. Cancellations within 30 days of the scheduled event will result in billing of the full minimum amount, and within 10 days results in payment in full of the contracted minimum including gratuities and service charge.

Thank you for choosing Luigis Pasta House for your special event. The information contained in these pages represents sample items for you to choose from. Specially designed menus are also available; our goal is to meet your needs, whatever they may be.

Luigis Pasta House Banquet & Catering

Alcohol Pricing

Normal Pricing, Individual Guest Paid, Partial or Full Bar

Well Host Bar Options

(\$6.00 - \$9 per item sold includes:)

House Wines, Well Liquor, All Domestic Bottle & Draft Beer

Open Cash Bar

(\$7.00 - 10.00 per item sold includes:)

Premium Glass Wine, Call Liquor, All Draft & Bottle Beer. This menu may be upgraded to Top Shelf by offering all Top Shelf alcohol at regular pricing.

<Bottle wine is available at list price and charged per bottle>

Dessert Pricing

\$7.00 PER PERSON

NY Cheesecake (Varietal)

Gelato

Triple Chocolate Cake

Tiramisu

Cannoli

Coffee & Tea Service

\$2.50 PER PERSON

Hors d' Oeuvres

Passed or buffet style

PRICED PER DOZEN

Bruschetta

Fresh mozzarella, Roma tomatoes, basil, & Parmesan cheese
\$28

Caprese Skewers

Mozzarella, tomato & basil skewers drizzled with balsamic
\$22

Garlic Cheese Bread

with homemade marinara sauce
\$30

Stuffed Mushrooms

Stuffed with Boursin cheese, onions, with homemade marinara sauce
\$12

Fried Cheese Raviolis

with homemade marinara sauce
\$18

Mini meatball skewers

with a homemade marinara sauce
\$32

Arancini

Stuffed Risotto Balls, Basil Pesto, fresh Mozzarella, shaved Parmesan, homemade marinara sauce
\$28

Portabella Mushroom

with roasted red peppers, Mozzarella and spinach
\$36

Calamari -

with a homemade marinara
\$44 (serves 12 people)
\$22 (serves 6 people)

Marinated Shrimp Skewers

\$36

Alfredo Chicken Skewer

\$34

Trays and Platters

Chef's Selection Cheese Platters

Imported and domestic cheeses with assortment of crackers

Domestic Cheese tray - Chef's selection of 3 domestic cheeses **\$75**

Import Cheese Tray - Chef's selection of 3 imported cheeses **\$95**

Antipasto Platter

Pepperoni, cherry peppers, Mozzarella, Prosciutto de Parma, capers and crostini

\$100

Vegetable Tray

Variety of vegetables with Ranch or Blue Cheese

\$79

Burrata Tray

\$75

Burrata Cheese, Roasted Garlic, Blistered Cherry Tomatoes, Balsamic Reduction, Rosemary Crostini & Cyprus Salt

Fresh Fruit Trays

Seasonal fruits (assortment of 4 types)

\$100

*Prices do not include sales tax or gratuity
Prices are subject to change.*

Luigis Pasta House Banquet & Catering

Dinner Option A

Choose: \$23 for entrées only

\$28 per person for 2 courses

Or: \$33 per person for 3 courses

Appetizers

(Select Two)

Fried Ravioli with Marinara
Garlic Cheese Bread Wedges
Tomato & Fresh Basil Bruschetta
Fruit & Cheese Platter

Salad Course

(Select One)

House Salad

Traditional Caesar Salad

Caprese Salad

Mista: Mixed greens, goat cheese, candied walnuts, strawberries and
caramelized onions

Entrees

(Select Two – add \$5 per person for a 3rd menu option)

Spaghetti with Marinara

Spaghetti with Meatballs

Spaghetti with Italian Sausage

Rigatoni and Sausage

Pasta Primavera

Fettuccini Alfredo

Chicken Parmesan

Eggplant Parmesan

Espresso Grilled Pork Loin

Shrimp Scampi over Linguini

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Luigis Pasta House Banquet & Catering

Dinner Option B

Choose: \$40 per person for 2 courses

Or: \$45 per person for 3 courses

Appetizers

(Select Two)

Fried Raviolis

Calamari with Marinara and Lemon Wedges

New Zealand Green Lip Mussels in a Pesto Cream Sauce

Portobello Mushroom

Crostini with Olive Tapenade

Beef Carpaccio served with Red Onion & Capers on Toasted Crostini

Salad Course

(Select One)

Signature House Salad

Traditional Caesar Salad

Caprese Salad

Mista: Mixed greens, goat cheese, candied walnuts, strawberries and caramelized onions

Entrees

(Select Two – add \$7 per person for a third entrée)

Spaghetti with Homemade Marinara (Meatballs or Sausage Optional)

Penne Gorgonzola with or without Chicken

Linguini Alfredo with or without chicken

Rigatoni Pesto w/ blistered cherry tomatoes

Wild Mushroom Linguini w/ sundried tomatoes and spinach

Rigatoni Sausage

Linguini in Spicy White Clam Sauce

Parmesan: Chicken or Eggplant

Gnocchi w/ Beef and Pork Ragu

Espresso Grilled Pork Loin

Chicken Marsala

Salmon Florentine

Seared Sea Scallops, Prosciutto Chips, Apricot Marmalade and Risotto

Roasted Tenderloin with Wild Mushroom Demi Glace

Parmesan Encrusted Sirloin (plated only) with Wild Mushroom Demi

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Continental
\$13.95 per person

Fruit & Cereals

- *Assorted Fresh Fruit in Season*
- *Assorted Cereals or*
Yogurt & Homemade Granola

Breakfast Breads & Pastries

Select ONE Assortment of:

- *Muffins*
- *Sweet Breads or*
- *Bagels*
Served with butter and cream
cheese spreads

Add \$3 for a second choice of Breakfast Bread

BEVERAGES

- *Coffee, Tea Service Assorted*
Juices, Whole & Skim Milk

Full Breakfast
\$20.95 per person

Includes All Items on
Continental Breakfast Plus
A choice of 3 Breakfast Menu
Options:

Please choose one of the
following:

#1 Breakfast Burritos with
Scrambled Eggs, Chorizo Sausage,
Cheddar Cheese & Green Chili with
Potatoes

#2 Breakfast Sandwiches:
Bacon, Egg, Cheddar Cheese served
on a Croissant with Potatoes

#3 Standard Buffet

- *Breakfast style Eggs*
- *Assorted Breakfast Meats*

Select two:

- *Ham*
- *Bacon*
- *Sausage*

Choice of:

- *Grand Marnier French Toast or*
- *Toasted Almond Pancakes*

Potatoes Choice of. . .

- *Home Fries with peppers &*
onions
- *Garlic Roasted Potatoes*

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Italian Deli Lunch
\$13.95 per person

SALAD

- House salad or Caesar

SANDWICHES

Choice of . . .

- Italian sub Platter w/ Capicola ham, salami, Provolone cheese
- Meatball & Sausage sandwich
- Chicken & Eggplant Parmesan Sandwich
- Veggie Portabella and Fresh Mozzarella
- Flat Bread Pizza choice of: Pepperoni; Italian sausage; Chicken or Spinach

SIDES

- Pasta Salad and Chips

Italian Hot Lunch
\$22.95 per person

APPETIZER Choose one. . .

- **Bruschetta**
Fresh Mozzarella, Roma tomatoes, basil & portabella tapenade
- **Fried Ravioli**
Cheese ravioli served with homemade marinara sauce

SALAD

- House salad or Caesar

ENTREES

Choose Two . . .

- **Spaghetti Marinara** with Homemade Meatballs or Sausage
- **Penne Gorgonzola** with Grilled Chicken, Gorgonzola cheese cream sauce, red grapes and spinach
- **Rigatoni & Sausage**
Spicy Italian sausage and fresh basil combined with a rich tomato cream sauce
- **Eggplant Parmesan**
- **Chicken Marsala or Parmesan**
Chicken breast in a marsala sauce or Baked Parmesan chicken topped with marinara sauce served over spaghetti with fresh vegetables

All served with fresh baked bread

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