

VILLA PIACERE

Private Event Package



This information is for semi-private & private spaces for parties of 30 or more guests such as Baby & Bridal Showers Rehearsal, Birthdays, Anniversaries, Graduations, Christenings, Bat & Bar Mitzvahs, Seminars & Speakers, Corporate Events and Holiday Parties.

We have a separate information package for ***Wedding Ceremonies & Receptions***.
Please contact Dana directly for this publication at the below information.

We also welcome smaller parties whether you would want a private space or not. Booking a part of our main dining area is simple and does not have any minimums. Please ask for further details.

Villa Piacere
22160 Ventura Blvd.
Woodland Hills, CA 91364

JUNE 2009

PRIVATE AREAS

Daytime, lunch or brunch events can begin early and run up until 4 p.m.
with evening events beginning at 5 p.m.

Guarantee & Exclusivity:

Minimum amounts spent on FOOD & BEVERAGE are before tax, service & room charge:

Upstairs Dining Room

Lunch:

Room Charge: \$150 – 3 Hours
Tue - Fri: \$600 minimum
Sat - Mon: \$900 minimum

Dinner:

Room Charge: \$250 – 4 Hours
Sun - Thu: \$1,000 minimum
Fri: \$1,300 minimum
Sat: \$1,800 minimum

Patio (Back Garden)

Lunch:

Room Charge: \$450 – 3 Hours
\$1,800 minimum

Dinner:

Room Charge: \$650 – 4 Hours
Sun - Thu: \$3,000 minimum
Fri: \$4,000 minimum
Sat: \$4,500 minimum

Upstairs Dining & Patio

Lunch:

Room Charge: \$650 – 3 Hours
\$3,300 minimum

Dinner:

Room Charge: \$775 – 4 Hours
Fri: \$5,500 minimum
Sat: \$6,500 minimum
Sun: \$4,500 minimum

First Floor (Main Dining Room)

Lunch:

Room Charge: \$450 – 3 Hours
\$3,000 minimum

Dinner:

Room Charge: \$650 – 4 Hours
Mon – Wed: \$4,000 minimum
Thu – Sun: \$4,500 minimum
Fri: \$11,000 minimum
Sat: \$15,000 & Up

Center Room (Semi private part of Main Dining)

Lunch:

Room Charge: \$100 – 3 Hours
\$500 minimum

Dinner:

Room Charge: \$200 – 4 Hours
Mon - Thu: \$600 minimum
Fri – Sun: \$1,000 minimum

Additional Hours:

Lunches: \$150 & Up per Hour after 3 Hours
Dinners: \$150 & Up per ½ Hour after 4 Hours

December – Holiday Rates

First Floor:

Room Charge: \$550-\$750
Lunch: \$3,500 – 3 Hours
Dinner: 4 Hours
Mon – Wed: \$5,000
Thu & Sun: \$7,000
Fri & Sat: Ask Banquet Mgr

Upstairs:

Room Charge: \$350
Lunch: \$1,000 – 3 Hours
Dinner: 4 Hours
Mon – Tue: \$1,200
Wed: \$1,800
Thu & Sun: \$2,500
Fri: \$3,750
Sat: \$4,000

Center Room:

Room Charge: \$250
Lunch: \$1,000 – 3 Hours
Dinner: 4 Hours
Mon – Thu: \$1,500
Fri – Sun: \$2,000

DEPOSITS & PAYMENTS, SERVICE CHARGE & STATE TAX

All deposits are non-refundable. Deposits (minus \$100 service charge) can be moved to another date or postponed only if the date vacated is filled with an equal event, if not the deposits are forfeited. Payment Schedule for parties of 25 or more:

- Required to reserve the date: \$500 (50% For December Only)
- Three months prior to the event: 50% of all estimate charges
- Tuesday prior (72 hrs min.) prior: Remaining estimate charges
- Due at the time of the event: Balance of any additional charges

Forms of Payment:

- Cash or Cashier checks
- Credit cards (Visa, Master Card, American Express, Discover or Diners).
- Company/personal checks accepted until 8 business days prior to event only.

We do not accept any type of check on the day of the event.

Service & State Tax Charges:

- 20% service charge will be added to the total bill – 4% goes to back of the house & 16% going to serving staff. As required, an 8.25% tax will be added to the above food, beverage, room charge/set-up/staff fees.

Menu & beverage prices indicated are net. All prices, minimums & menus are subject to change.

GUARANTEE & MANDATORY MENU CONFIRMATION

- You will be required to advise us of the number of guaranteed guests 72 hours prior to your function. If fewer guests arrive, you will be charged for the guaranteed number.
- In order to have limited menu choices (50 & above) and ensure fine dining service, you must confirm the limited menu two weeks prior & the total number of each menu selection the Tuesday prior to your date.
- Depending on timing, limited printed menus can be arranged for parties of under 50 guests. Piacere will print personalized menus to be used by your guests at the event. There is a \$1 per guest charge.
- Depending on timing, our open/regular menu can be used for parties of 25 persons or less on approval.

PLACECARDS, SEATING & FLOOR PLANS

Place cards are required when using pre-ordered, limited choice menus. These cards have the guests' choices indicated where servers can refer for the placement of food without asking your guests. A place card table can be provided where the guest can pick up their card and place it at their seat. The host is responsible for these cards.

Our tables are large, 72" rounds, can accommodate up to 8 or 12 seats (maximum Upstairs 12 and First Floor & Patio 10 maximum). We can arrange for rentals. Rentals charges are billed to host from the vendor.

SPECIAL CONDITIONS

- No food or beverage of any kind can be brought in from the outside without permission from the restaurant.
 - Corkage fee of \$15 per bottle for wine & champagne (750 ml.size) and cannot be on our wine lists.
 - Cake charge of \$3 per person for all desserts if no dessert is purchased from *Piacere*

PARKING

The only parking provided is valet parking. Please ask our Special Event manager for further details on this service.

FLOWERS, DECORATIONS & HOLIDAY EVENTS

Although our ambiance and patio are considered one of the best, you may want to consider centerpieces for the tables, bar or buffet. Our florist can help you with all your needs, but is not required. Please consult with the Banquet Manager about decorations and restrictions. Everyone either gives or attends holiday parties yearly. *Piacere* is your place for company and personal December celebrations. We "deck the halls" with season décor (installation end of Nov.) Dates book quickly; consider reserving a date as soon as possible.

BRUNCH: Sit Down Options

\$26.95 Per Person: Entree, Fresh Seasonal Fruit Platter, Croissants & Coffee, Tea, Sodas & Juices

Add \$9.00 Per Person: Free Flowing Champagne (3 hour free-flowing)

Not included: Tax & Service & Assorted Desserts

Parties Over 35p: you must include the choices on your invitation

Parties Under 35p: Piacere will print a personalized menu (\$1 per guest) for their choices the day of the event.

Please limit your guests to one choice from 3 entrees (2 for parties over 70 guests)

ENTREES**JOE'S HEALTHY SCRAMBLE**

with ground turkey, egg whites, spinach, grilled onions, & mushrooms

SMOKED SALMON SCRAMBLE

lox, eggs & onions

SMOKED SALMON PLATTER

tomatoes, cucumber, red onion, whipped cream cheese, toasted bagel

BREAKFAST QUESADILLA

flour tortilla folded over scrambled eggs, poblano chiles, Monterrey cheese, tomatoes, grilled scallions, avocado & salsa

BRIOCHE FRENCH TOAST

warm apple compote, 100% real maple syrup

EL RANCHO SALAD

grilled spicy chicken breast, tomato, roasted corn, black beans, avocado & pumpkin seeds on mixed greens with tortilla strips & cilantro lime dressing

SALMON ALA GRECQUE SALAD

grilled salmon, Romaine, spinach, tomatoes, cucumbers, bell peppers, Kalamata olives, red onion, artichoke hearts, feta cheese & lemon herb dressing

MIXED GREENS & BERRIES SALAD

grilled chicken, mixed greens, an array of seasonal berries, candied walnuts, tomato & Gorgonzola cheese in a blueberry vinaigrette

BROWN DERBY SALAD

grilled chicken, chopped watercress, Romaine, applewood smoked bacon, hard boiled egg, avocado, chives & Roquefort dressing

CHICKEN SALAD WRAP

with lettuce & tomato served with skinny fries

BUTTERNUT SQUASH TORTELLINI

roasted butternut squash & ricotta with spinach, crispy sage leaves & roasted hazelnuts in a smoked garlic cream sauce

BLACK LINGUINE CHINOISE

sautéed chicken, shrimp, straw mushrooms, snow peas & broccoli in a ginger garlic soy sauce

LINGUINE AI FRUTTI DI MARE

shrimp, calamari, scallops, clams & mussels in a zesty garlic marinara sauce

½ BONELESS GRILLED CHICKEN

breast & thigh with winglet with a mustard sauce, horseradish mashed potatoes and sautéed vegetables

ROASTED CHICKEN BREAST

boneless breast stuffed with goat cheese, spinach, sun-dried tomatoes with garlic mashed potatoes & chardonnay sauce

OR

(PRE-ORDER ONLY) with spinach & Brie with vegetables, herb gnocchi & creamy peppercorn sauce

Dessert Options**ADD ASSORTED DESSERT CHOICES:** **\$8.95** Additional Per Person

TIRAMISU

PASSION FRUIT CHEESECAKE

WHITE CHOCOLATE CHOCOLATE CHIP CHEESECAKE

CHOCOLATE RASPBERRY TORT

ICE CREAM TRUFFLE

FRESH FRUIT TART

ADD MINI DESSERT ASSORTED DESSERTS: **\$9.95 & Up** Additional Per Person**ADD PRESENTATIONAL EVENT CAKE:** **\$5.00 & Up** Additional Per Person**BRING IN DESSERT:** **\$3.00** Additional Per Person**CHOCOLATE FOUNTAIN:** **\$9.95** Additional Per Person

includes rich Belgium chocolate fondue with assorted dippers: bananas, strawberries, wafer cookies & marshmallows

Specialty & Presentational Event Cakes

All our presentation, specialty cakes for birthdays, anniversaries, showers & celebrations are round and have an inscription added. The price is \$5.50 per person (minimum of 12 guests.) Cakes with designs begin at \$8.95 per person. These basic cakes are also included in the 3 course package price. This does not include wedding cakes.

Please order cakes at least 1 week in advance. A deposit is needed for cakes larger than 12 guests.

TIRAMISU

traditional Tiramisu with coca dusted finish

STRAWBERRY SHORT CAKE

fresh whipped cream icing, white cake & fresh strawberries with Bavarian custard

CHOCOLATE RASPBERRY MOUSSE TORT CAKEchocolate ganache icing, dark chocolate cake, chocolate mousse filling
with raspberry sauce**FRESH BERRY TORT CAKE**white cake with Bavarian cream filling topped with glazed assorted fresh berries
with chocolate or almond shavings on the sides**PASSION FRUIT CHEESECAKE**

passion fruit flavored with graham cracker crust

WHITE CHOCOLATE CHOCOLATE CHIP CHEESECAKE

white chocolate cheesecake with chocolate pieces, almond topping & Oreo cookie crust

LUNCH: 3 Course Sit Down Option

Price includes: Starter, Entree, Dessert & Coffee Not included: Tax, Service & Beverages

Parties Over 40p: you must include the choices on your invitation

Parties Under 40p: Piacere will print a personalized menu (\$1 per guest) for their choices the day of the event.

Limit menu to one choice from 2 starters, 3 entrees Parties Over 70p: 1 starter, 2 entrees

STARTERS

HOUSE SALAD

greens, tomato, cucumbers & lemon mustard seed vinaigrette

CAESAR SALAD

hearts of romaine, Parmesan tuille & Caesar dressing

ANGEL HAIR

fresh tomato, oregano, garlic & extra virgin olive oil

ENTREES

EL RANCHO SALAD

spicy grilled chicken breast, tomato, roasted corn, black beans, avocado & pumpkin seeds on mixed greens with tortilla strips & cilantro lime dressing\$26.95

SALMON ALA GRECQUE SALAD

grilled salmon, romaine, spinach, tomatoes, cucumbers, bell peppers, Kalamata olives, red onion, artichoke hearts, feta cheese & lemon herb dressing\$28.95

MIXED GREENS & BERRIES SALAD

grilled chicken breast, mixed greens, an array of seasonal berries, candied walnuts, tomato & Gorgonzola cheese in a blueberry vinaigrette.....\$27.95

BROWN DERBY SALAD

chopped "cobb" with grilled chicken, bleu cheese, smoked bacon, hard boiled egg, romaine & mild chipotle dressing\$27.95

CHICKEN SALAD WRAP

with lettuce & tomato served with skinny fries\$26.95

BUTTERNUT SQUASH TORTELLINI

roasted butternut squash & ricotta with spinach, crispy sage leaves & roasted hazelnuts in a smoked garlic cream sauce.....\$26.95

BLACK LINGUINE CHINOISE

sautéed chicken, shrimp, straw mushrooms, snow peas & broccoli in a ginger garlic soy sauce\$29.95

LINGUINE AI FRUTTI DI MARE

shrimp, calamari, scallops, clams & mussels in a zesty garlic marinara sauce\$32.95

½ BONELESS GRILLED CHICKEN

breast & thigh with winglet with a mustard sauce, horseradish mashed potatoes and sautéed vegetables.....\$32.95

ROASTED CHICKEN BREAST

boneless breast stuffed with goat cheese, spinach, sun-dried tomatoes with garlic mashed potatoes & chardonnay sauce

OR

(PRE-ORDER ONLY)with spinach & Brie with vegetables, herb gnocchi & creamy peppercorn sauce\$33.95

GRILLED WILD SALMON

wild mushrooms, English peas, tomatoes finished with citrus gastrique.....\$35.95

PETIT FILET MIGNON (WE DO NOT TAKE TEMPERATURES ON MEAT - ALL ARE SERVED MED-MR)

mashed potato & vegetable with choice of peppercorn, Maytag blue cheese, bordelaise or mushroom 6oz\$41.95

DESSERT

PRESENTATIONAL CAKE INCLUDED - CHOICE FROM ASSORTED DESSERTS ADD \$4 (SEE PAGE 5)

DINNER: 3 Course Sit Down Option

Price includes: Starter, Entree, Dessert & Coffee Not included: Tax, Service & Beverages

Parties Over 40p: you must include the choices on your invitation

Parties Under 40p: Piacere will print a personalized menu (\$1 per guest) for their choices the day of the event.

Limit guests to one choice from 2 starters, 3 entrees & 2 desserts - Parties Over 70: 1 starter, 2 entrees & 1 dessert

STARTERS

HOUSE SALAD

tomato, cucumbers & lemon
mustard seed vinaigrette

CAESAR SALAD

hearts of romaine, Parmesan tuille
& Caesar dressing

ICEBURG WEDGE crumbled

Maytag blue cheese, applewood-
smoked bacon, tomatoes with
buttermilk dressing

ANGEL HAIR

fresh tomato, oregano, garlic &
extra virgin olive oil

CAPRESE (\$1.00)

Buffalo mozzarella, sliced
tomatoes, fresh basil, Kalamata
olives & sun-dried tomatoes with
aged balsamic reduction

LOBSTER RAVIOLI (\$2.00)

brandy lobster cream sauce
shrimp garnish

ENTREES

BUTTERNUT SQUASH TORTELLINI

roasted butternut squash & ricotta with spinach, crispy sage leaves & roasted hazelnuts in a smoked garlic
cream sauce.....\$31.95

BLACK LINGUINE CHINOISE

sautéed chicken, shrimp, straw mushrooms, snow peas & broccoli in a ginger garlic soy sauce\$34.95

LINGUINE AI FRUTTI DI MARE

shrimp, calamari, scallops, clams & mussels in a zesty garlic marinara sauce\$37.95

½ BONELESS GRILLED CHICKEN

breast & thigh with winglet with a mustard sauce, horseradish mashed potatoes and sautéed vegetables.....\$36.95

ROASTED CHICKEN BREAST

boneless breast stuffed with goat cheese, spinach, sun-dried tomatoes with garlic mashed potatoes & chardonnay sauce
OR

(PRE-ORDER ONLY)with spinach & Brie with vegetables, herb gnocchi & creamy peppercorn sauce\$37.95

GRILLED WILD SALMON

wild mushrooms, English peas, tomatoes finished with citrus gastrique.....\$40.95

CHILEAN SEA BASS

with mashed potatoes & seasonal vegetables in a citrus butter sauce\$43.95

ALASKAN HALIBUT

pecan crusted over mashed potatoes, julienne vegetables in orange butter sauce, grape garnish\$44.95

JUMBO SHRIMP SCAMPI

sautéed in a garlic white wine sauce with seasonal vegetables and brown rice\$41.95

PRIME BEEF CUTS

(WE DO NOT TAKE TEMPERATURES ON MEAT - ALL ARE SERVED MED-MR)

PETIT FILET 6oz.\$42.95

NEW ZEALAND LAMB CHOP\$45.95

ANGUS BEEF FILET OF BEEF 9oz.\$50.95

BRAISED LAMB SHANK\$41.95

NEW YORK 12oz.\$46.95

ADD SEABASS\$10.00

RIB EYE BONE IN 16oz.\$53.95

CUTS INCLUDE CHOICE OF ONE FROM EACH OF THE FOLLOWING:

SAUCE: Peppercorn, Maytag Blue Cheese, Bordelaise or Mushroom

STARCH: Shallot Mashed Potatoes: Shallot Mashed, Wasabi Mashed or Au Gratin, Wild Rice or Skinny French Fries

VEGETABLE: Grilled Asparagus, Steam Veggies, Broccolini alla Rabe or Praline Sweet Potatoes

DESSERTS

PRESENTATIONAL CAKE OR CHOICE FROM ASSORTED DESSERTS (SEE PAGE 5)

Buffet Menu Option

\$41.95 Adult Per Person - Minimum of 25 Persons – includes coffee

Not included: Tax, Service & Beverages

\$31.95 Pre-Teen Per Person (13 & under)

STARTERS: (Please Choose 3)**HOUSE SALAD** tomato, cucumbers & lemon mustard seed vinaigrette**CAESAR SALAD** hearts of romaine, Parmesan tuille & Caesar dressing**CAPRESE SALAD** Buffalo mozzarella, sliced tomatoes, fresh basil, Kalamata olives & sun-dried tomatoes with aged balsamic reduction**VEGETABLE SPRING ROLLS** stuffed & quick-fried**BRUSHETTA** toasted ciabatta, mozzarella & pesto sauce OR with feta, roasted red bell pepper & Kalamata olive**HANDMADE CHICKEN POTSTICKERS** sesame ginger & sweet hot mustard sauces**MESQUITE SKEWERS** grilled chicken Orr filet with Bordelaise (add \$2.00)**IMPORTED, LOCAL CHEESES** with breads & nuts (add \$1.00) with fresh grapes (add \$1.50)**FRESH SEASONAL FRUIT DISPLAY** (add \$1.00)**SIDES:** (Please Choose 2)**SAUTEED JULIENNE VEGETABLES****PRALINE SWEET POTATO****BROCCOLINI****GRILLED VEGETABLE PLATTER** (add \$1.00)**ANGEL HAIR CHECCA****ROAST SHALLOT or WASABI MASH POTATO****ROSEMARY ROASTED POTATO****POTATO AU GRATIN****ENTREES:** (Please Choose 2 – to add a 3rd entrée, you will be charged the full menu price.)**ALA GRECQUE SALAD** Romaine, spinach, tomatoes, cucumbers, bell peppers, Kalamata olives, red onion, artichoke hearts, feta cheese & lemon herb dressing**MANDARIN SALAD** grilled chicken, Napa cabbage, green onions, cashews, fresh oranges, Chinese dressing**EL RANCHO SALAD** grilled chicken or salmon, tomato, roasted corn, black beans, avocado & pumpkin seeds on mixed greens with tortilla strips & cilantro lime dressing**BUTTER SQUASH TORTELLINI** roasted butternut squash & ricotta, crispy sage leaves & roasted hazelnuts in a smoked garlic cream sauce**PENNE PUTTANESCA** spicy garlic tomato sauce with mushrooms, Kalamata olives & capers**GREEN FETTUCINE** grilled chicken strips, artichoke & asparagus in a garlic cream**BLACK LINGUINE CHINOISE** sautéed chicken, shrimp, straw mushrooms, snow peas & broccoli in a ginger garlic soy sauce**½ BONELESS GRILLED CHICKEN** breast & thigh with winglet with a mustard sauce**ROASTED CHICKEN BREAST** boneless breast stuffed with goat cheese, spinach, sun-dried tomatoes with garlic mashed potatoes & chardonnay sauce**OR**

with spinach & Brie with vegetables, herb gnocchi & creamy peppercorn sauce

GRILLED WILD SALMON wild mushrooms, English peas, tomatoes with citrus gastrique (add \$4.00)**GRILLED PETIT FILET MIGNON** with a mushroom Bordelaise sauce (add \$7.00)**DESSERTS:****PRESENTATIONAL CAKE INCLUDED - CHOICE FROM 2 ASSORTED DESSERTS ADD \$4**

(SEE PAGE 5)

Hors D'Oeuvres

We suggest 5 – 8 items for one hour of cocktail time.

Items are a per piece charge, per serving charge or free-flowing. The free-flowing items are listed as so. The items that are not sold by the piece such as cheeses are a per serving charge. The serving size is equal to a bread plate size.

ITEMS WITH PRICE PER PIECE OR SERVING**CHEESE & VEGGIES:****FRESH FRUIT & BERRIES
DISPLAY**

seasonal & fresh \$3.95

**SELECTION OF DOMESTIC
& IMPORTED CHEESES**

with assorted nuts \$3.95

MOZZARELLA CAPRESE

tomato, basil, sun-dried tomatoes,
virgin olive oil \$2.95

MINI BRIE EN CROUTE

chopped almonds & raspberry
preserves in a flaky puff pastry \$3.25

ARTICHOKE & PARMESAN

herb marinated artichoke encrusted in
a filo shell \$3.25

MUSHROOM CAPS

with vegetable stuffing \$2.50

**MESQUITE GRILLED
VEGETABLES**

grilled with seasonings & extra virgin
olive oil \$3.00

CRUDITE VEGETABLES

a medley of fresh raw vegetables herb
dressing \$2.25

VEGETABLE SPRING ROLLS

quick-fried \$2.95

BRUSHETTAS

toasted ciabatta, mozzarella & pesto
sauce \$2.50

toasted ciabatta, feta, roasted pepper
& olive \$2.50

SEAFOOD:**CRISPY CRUMBED****CALAMARI**

with spicy aioli \$2.95

DUNGENESS CRAB CAKES

lemon oil & chive crème fraiche \$3.95

MINI CRAB TOSTADAS

salsa fresca & spicy aioli \$3.25

TUNA & AVOCADO TARTARE

served on wonton crisps \$3.25

POPCORN SHRIMP

served with cocktail sauce \$3.25

MESQUITE GRILLED SHRIMP

wrapped in pancetta & basil \$4.95

**CHILLED JUMBO SHRIMP
DISPLAY**

with cocktail sauce \$3.95

SHRIMP OR LOBSTER**MANGO SPRING ROLLS**

served chilled, sweet chili sauce
\$3.95

MINI AHI BURGERS

coconut brioche with spicy aioli \$3.95

CHICKEN & BEEF**GRILLED QUESADILLAS**

with cheese \$2.50

with chicken \$3.25

with steak \$4.00

GRILLED ASPARAGUS

wrapped in pancetta \$3.25

HANDMADE CHICKEN**POTSTICKERS**

sesame ginger & sweet hot mustard
sauces \$2.95

MESQUITE SKEWERS

grilled chicken with peppercorn
sauce \$3.25

grilled steak with Bordelaise

sauce \$4.25

MINI CHEESE BURGERS

with American cheese & pickle \$3.25

with caramelized onions & Gorgonzola
cheese \$3.25

with applewood bacon & Cheddar
cheese \$3.25

DUCK A L'ORANGE

with aromatic orange marmalade
encrusted in a filo bundle \$4.50

MINI WELLINGTONS

with mushroom duxelle wrapped in a
French-style pastry

with Chicken Breast \$3.95

with Beef Tenderloin \$4.50

BABY LAMB CHOPS

mesquite grilled \$4.95

ITEM WITH PRICE FREE-FLOWING FOR 2 HOURS**HOUSE SALAD**

tomato, cucumbers & lemon
mustard seed vinaigrette \$3.75

CAESAR SALAD

hearts of
romaine, Parmesan tuille & Caesar
dressing \$4.00

CHICKEN STRIPS

battered & fried with apricot sauce
\$5.50

PENNE PUTANESCA

spicy garlic tomato sauce with
mushrooms, Kalamata olives &
capers 5.00

SPICY SKINNY FRIES

crispy with Cajun spices \$3.50

ASSORTED BREADS

with our homemade oil & butter
\$2.25

Children's Accommodations:

Depending on age & preferences, we have different options for your children. Some of the packages include our Host Soda Bar which includes teas, sodas & juices for 3 – 4 hours depending on the event. Any person under the age of 21 years will be charged the Host Soda Option when a Host Bar Option is select for adults.

SIT-DOWN OPTIONS: Children under 10 years:**Lunch & Dinner:**

Not included: Tax, Service, & Beverages

\$17.95 2 Course: Entrée & Dessert

\$23.95 3 Course: Starter, Entrée & Presentational Cake

Brunch:

Not included: Tax & Service & Dessert

\$20.95 Entree, Fruit Platter, Baked Goods, Sodas & Juices 3 Hours

ENTRÉE CHOICES:

Please Choose 3

FRENCH TOAST with maple syrup (Brunch only)

CHEESE OMELET with French fries (Brunch only)

CHICKEN STRIPS with French fries

HAMBURGERS with French fries

PENNE with butter or marinara sauce (Add Chicken - \$2)

FETTUCCHINE ALFREDO with a cream sauce (Add Chicken - \$2)

BUFFET MENU OPTION:

Not included: Tax & Service

Children under 13 years: \$29.95 also includes Sodas & Juices 3 Hours

HORS D'OEUVRES & SIDES:

Please Choose 4

FRESH SEASONAL FRUITS

QUESADILLA TRIANGLES

with cheese, cilantro & spices

CAESAR SALAD

MASH POTATOES

FRENCH FRIES

ENTREES:

Please Choose 2

CHICKEN STRIPS

quick fried boneless breasts

HAMBURGERS

served with cheese & special sauce

PENNE

with butter or marinara sauce

FETTUCCHINE ALFREDO

with a cream sauce

DESSERT:

SPECIALTY

PRESENTATIONAL CAKE

(details listed on Page 5)

Wine & Spirits

Beverages can be on a “as per consumed” or package basis Not included: Tax & Service

COCKTAIL AND BEVERAGE ALA CARTE PRICES

| | | | |
|--------------------------------|---------------------------|------------------------------|-------------|
| COFFEE/TEAS | \$2.50 (Free Flowing) | MIXED DRINKS | \$8.00 |
| SODAS..... | \$2.25 (Not Free Flowing) | CALL, PREMIUM DRINKS | \$9.00 & UP |
| JUICE..... | \$2.50(Not Free Flowing) | BEER DOMESTIC/IMPORTED | \$5.00 & UP |
| BOTTLED SODA & FLAT WATER..... | \$4.00 & \$6.00 | WINE BY THE GLASS | \$8.00 & UP |

HOUSE WINES BY THE BOTTLE

House & Premium House wines are charged for the amount consumed only. To keep the best product available to you at the best cost, these wines are updated constantly. Please ask for current selections:

HOUSE:

Chardonnay, Cabernet, Merlot, Chianti, Pinot Grigio, & Champagne \$30.00

HOUSE PREMIUM:

Chardonnay, Cabernet, Pinot Noir, Merlot & Champagne..... \$38.00

• Corkage fee of \$15 per bottle for wine & champagne and cannot be on our lists. •Additional wine list upon request.

HOST BAR PACKAGE OPTIONS

| | 3 Hrs | 4 Hrs | 5 Hrs |
|---|---------|---|---------|
| HOST SODAS | | | |
| Sodas, Juices, Coffee, & Tea | \$5.00 | \$6.00 | \$7.00 |
| Sodas, Juices, Coffee, & Tea (parties with majority of guests under 21 years) | \$12.00 | \$13.00 | |
| HOST BEER & WINE | | | |
| All the above adding Bottle Water, Beer & House Wine, Champagne | \$21.00 | \$26.00 | \$30.00 |
| Beers: MGD, Lite, Amstel, Heiniken, Corona & Buckler | | | |
| House Wines: Chardonnay, Cabernet, Merlot, Chianti, Pinot Grigio, & Champagne | | | |
| HOST WELL BAR | | | |
| All the above adding Well Level of Drinks..... | \$24.00 | \$29.00 | \$33.00 |
| House Liquors: Potter’s Bourbon, Scotch, Vodka, Gin, Rum, Tequila, & Brandy | | | |
| Cordials (Flavored Liqueurs): Potter’s Anisette, Apple, Dark & Light Cocoa, Cassis, DeNoya, White & Green Menthe, Peach & Peppermint Schnapps, Sloe Gin, Triple Sec, Orange, Hazelnut, Irish Cream, Cherry & Coffee | | | |
| Aperitifs: Dry & Sweet Vermouth | | | |
| HOST CALL BAR | | | |
| All the above adding Call Level of Drinks | \$27.00 | \$33.00 | \$38.00 |
| Bourbon: V.O., C.C., Seagram 7, Jack Daniels & Jameson | | Rum: Bacardi White & Captain Morgan | |
| Scotch: J& B & Cutty | | Tequila: Cuevo Gold | |
| Vodka: Stolichnaya | | Liqueurs: Midori, Pernod, Sambuca, Southern Comfort | |
| Gin: Beefeaters & Bombay | | Aperitifs: Campari & Dubonnet | |
| | | Ports/Sherry: Dry Sack & Harvey’s Bristol Cream | |
| HOST PREMIUM BAR | | | |
| All of the above adding Premiums Level Drinks | \$32.00 | \$37.00 | \$42.00 |
| Bourbon: Maker’s Mark & Wild Turkey | | Tequila: Cuervo 1800 | |
| Scotch: Dewar’s White Label & JW Red Label | | Brandy/Cognac: Courvoisier VS | |
| Vodka: Absolut & Ketel One | | Liqueurs: Amaretto, Bailey’s, Galliano & Kahlua | |
| Gin: Bombay Sapphire & Tanqueray | | Ports/Sherry: Fonseca 10 year | |
| Rum: Myers & Barcardi 151 | | Premium Wines: Chardonnay, Merlot & Cabernet | |

BARTENDER CHARGE

Bartenders may be required for events of 40 or more guests. If you should require or request a bartender for your function, there is an additional charge. The cost for four hours is \$125. Each additional hour will be at a cost of \$35 per hour. Fee is waved when a flat fee 4 hour Premium Host Bar Option is selected.

Credit Card Authorization Form

Credit Card Information:

Type of Credit Card: AMEX - VISA - M/C – DINERS - DISCOVER (Please Circle One)

Card Number: _____

Expiration Date: _____ 3 Digit Code on Back of Card: _____

Name Appearing On Card: _____

Amount To Be Charged: _____

Date/Time Of Event: _____

Name of Host/Party for Event: _____

Cardholder's Telephone#: _____

I authorize and understand the following:

- Villa Piacere will charge the above stated amount to my stated card for the purchase noted.
- This deposit or purchase is non-refundable or transferable.
- I have attached a copy of this card.
- Because Villa Piacere is a restaurant & has a computerized credit authorization system, the authorization only will be for 15% more than the actual charge as stated. *This is an authorization amount only, the amount stated will be the actual charge sent to your credit card company when processed at the end of the day.*
- Please be aware that Vila Piacere is a dba and the corporation name you will see on your statement is Makhani, Inc.

Cardholder/Name Signature

Date

***Please fill out & fax back to:
Restaurant Office: (818) 704-1369***

Villa Piacere
22160 Ventura Blvd., Woodland Hills, CA 91364