

VILLA PIACERE

Wedding Pages



Villa Piacere
22160 Ventura Blvd.
Woodland Hills, CA 91364

C E R E M O N I E S



For more than 20 years, **VILLA PIACERE** has been known for elegant, garden weddings. Our ceremony site is located in our intimate brick courtyard located behind the restaurant and is billed by *Here Comes The Guide* as “our favorite spot for outdoor celebrations”.

During the day, canvas umbrellas, large lacy-leafed pepper and willow trees provide sun-dappled shade; at night, the same trees glitter with tiny white lights giving it the feel of a fairy tale.

Ceremony Times:

The space is available in the daytime from 11 a.m. until 12:30 p.m.
or in the evening from 5 p.m. until 6:30 p.m.

Should you choose to continue to use the Patio after your ceremony for your reception, the times could vary within the 5 hour time limit of ceremony and reception events.

Fees:

Ceremony: \$975

Includes space, chairs, guest book table, unity candle/wine table, set-up and photography times.

Rehearsals: \$150

Monday through Thursday at 11:30 a.m. or from 3 p.m. until 5 p.m.

Rehearsal can be arranged Friday or Saturday

if no event is using the space during the above times.

Friday or Saturday rehearsal cannot be confirmed until 2 weeks prior to the event.

Rehearsals usual take one hour and are coordinated by the Captain of the event.

Set-up & Photography Times:

All set-up, deliveries and pre-photography must be arranged and approved with the Banquet Manager. We allow a 2-hour time frame prior to the invitation start time for set-up and photos.

If additional time is available and/or needed, additional staff fees will apply.

We do not provide refrigeration or storage space for outside vendors or goods.

Music & Amplification:

Music without amplification is allowed for the ceremony only.

Hosts are responsible for all costs.

R E C E P T I O N S



VILLA PIACERE has three separate private areas for reception sites.

Just up the grand staircase is our private **UPSTAIRS DINING ROOM** - perfect for smaller guest lists or rehearsal diners. It is a sophisticated space with sponge painted, pale apricot walls and a high, peaked ceiling. The space boasts marble columns supporting gently curved overhead arches, a semicircular mahogany bar, one wall lined with leaded glass windows, and the other with sets of French doors.

For larger events, the first floor, **MAIN DINING ROOM** is equally inviting. This warm, delightful space includes a full bar and lounge area, massive florals. The "center room" has a wood floor for dancing and a two-sided stone fireplace.

The back courtyard, **PATIO** is available for dining portion of your reception. The lush garden gives you the feel of a far away oasis with lacy pepper trees and potted flowers.

A blanket of romantic little white lights overhead is like a fairy tale come true.

The **PATIO** and the **UPSTAIRS DINING ROOM** combine for the perfect blend of dining and cocktails. Cocktails, appetizers and music take place upstairs with dining under the stars downstairs.

Availability:

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

Event Length:

4 hours (5 with ceremony) - Additional fee of \$150 per ½ hour will apply after 4-hour limit or \$300 per ½ hour without a hosted bar package.

Guarantee, Minimums & Exclusivity:

We ask for dollar figure minimums vs. guest minimums to secure the spaces privately. For parties of more than 50 guests, we also require a minimum for evening events of \$75 food & beverage of per adult.

All minimums listed are based on pure food, beverage and alcohol only. They do not include tax, service, room charges or other fees.

Room Charges:

The maximum room charge or ceremony charge you will incur may be up to \$975 unless unusual set-up or cleanup is required.

December Rates & Décor:

We are decorated for the month of December with a holiday, winter white theme. Please ask our Manager for specific minimums as rates increase for this month only.

G U A R A N T E E S & P A Y M E N T S

Deposits & Payments:

All deposits are non-refundable. Deposits, less a \$100 service charge, can be moved to another date or postponed only if the date vacated is filled with an equal event. If the date is not filled, the deposits are forfeited.

Payment Schedule:

Required to reserve the date:	\$1000
Three months prior to the event:	50% of all estimate charges
Tuesday prior (72 hrs min.) prior:	Additional 40% of all estimate charges
Due at the time of the event:	Balance of charges

Forms of Payment:

Cash, Credit cards - Visa, Master Card, American Express, Discover & Diners. Company, Personal and Cashier checks are accepted until 8 business days prior to event only.

Balance Due Day of Event:

Because we do not take 100% of the estimate charges in advance, there is always a balance the day of the event. Estimates are not considered exact, final charges. Exact, final charges will be tallied, deposits applied and the balance due at end of the event.

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

Service & State Tax Charges:

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

Guarantee & Mandatory Menu Confirmation:

- You will be required to advise us of the guaranteed number of guests 72 hours prior to your function.
If fewer guests arrive, you will be charged for the guaranteed number.
 - We do not serve the entrée course of the sit-down packages between the hour of 8:00 p.m. to 9:00 p.m. for parties of 30 or more on Friday and Saturday nights. Please plan your starting time according to the number of courses.
 - In order to have limited menu choices and ensure fine dining service, you must confirm the limited menu choices at least two weeks prior and 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.

Special Conditions:

We do not allow any food or beverage of any kind be brought in from outside without permission from the restaurant. **VILLA PIACERE** does not allow corkage.

Menu and beverage prices indicated are net.

Menu and prices are subject to change.

P R I V A T E S P A C E S

All minimums listed below are based on pure food, beverage and alcohol only.
They do not include tax, service, room charges or other fees.
When applicable, an adult per person food & beverage minimum may apply.

U P S T A I R S

Upstairs Dining Room:

	Room Charge:	\$ 350
Lunches:		\$1,200
Dinners:	Sunday:	\$1,800
	Friday:	\$2,000
	Saturday:	\$3,000

P A T I O

Patio:

	Room Charge	\$ 775
Lunches:		\$3,200
Dinners:	Sunday:	\$4,500
	Friday:	\$5,000
	Saturday:	\$5,500

P A T I O & U P S T A I R S

Upstairs Dining & Patio:

	Room Charge:	\$ 875
Dinners:	Sunday:	\$5,000
	Friday:	\$5,500
	Saturday:	\$6,500

M A I N F L O O R

1st Floor/Main Dining Room:

	Room Charge:	\$ 775
Lunches:		\$ 5,000
Dinners:	Sunday:	\$ 6,000
	Friday:	\$11,000

To secure our main dining on Saturday for an evening event,
the entire restaurant must be bought out. Close Entire Restaurant:

Saturday:	\$18,000 & Up
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H O R S D' O E U V R E S

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

B R U N C H



SIT DOWN BRUNCH OPTION:

\$34.95 Per Person

Includes Entree, Fresh Seasonal Fruit Platter, Baked Goods & Coffee, Tea, Sodas & Juices
Add \$9.00 Per Person: Free Flowing Champagne (4 hour free-flowing) *Dessert not included.*

Entrées:

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 chilies, Monterrey cheese, tomatoes, grilled scallions, avocado & fresca salsa

BRIOCHE FRENCH TOAST

warm apple compote, 100% real maple syrup

EL RANCHO SALAD

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

ALA GRECQUE SALAD

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

MANDARIN SALAD

grilled chicken breast, Napa cabbage, green onions, cashews, fresh oranges & Chinese dressing

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 BRIE

boneless breast stuffed with spinach & Brie served with vegetables, herb gnocchi & creamy peppercorn sauce

GRILLED WILD SALMON

wild mushrooms, English peas, tomatoes finished with citrus gastrique & served with brown rice

SIT-DOWN LUNCH MENU

The listed prices include the starter, entrée & coffee. Prices do not include tax, service & dessert.

If you would like to give guests choices, you must include the choices on your invitation.

Please limit your guests to one choice from 2 starters and 3 entrees (1 starter & 2 entrees for parties over 70 guests)

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

tomato, roasted corn, black beans, avocado & pumpkin seeds on mixed greens with tortilla strips & cilantro lime dressing \$23.95

ALA GRECQUE SALAD

Romaine, spinach, tomatoes, cucumbers, bell peppers, Kalamata olives, red onion, artichoke hearts, feta cheese & lemon herb dressing \$23.95

MIXED GREENS & BERRIES SALAD

mixed greens, an array of seasonal berries, candied walnuts, tomato & Gorgonzola cheese in a blueberry vinaigrette \$24.95

MANDARIN SALAD

wontons, Napa cabbage, green onions, cashews, fresh oranges & Chinese dressing \$23.95

BROWN DERBY SALAD

chopped watercress, Romaine, applewood smoked bacon, hard boiled egg, avocado, chives & Roquefort dressing \$24.95

ENTRÉE SALAD ADDITIONS:

CHICKEN BREAST 3.25

3 JUMBO SHRIMP 6.00

SLICED SIRLOIN STEAK 3.95

GRILLED SALMON 4.95

SEARED RARE TUNA 4.95

SEARED TOFU 2.95

CHICKEN SALAD WRAP

with lettuce & tomato served with skinny fries \$25.95

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 BRIE

boneless breast stuffed with spinach & Brie served with vegetables, herb gnocchi & creamy peppercorn sauce \$33.95

GRILLED WILD SALMON

wild mushrooms, English peas, tomatoes finished with citrus gastrique & served with brown rice \$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

Additional Prime Beef Cuts available upon request

SIT-DOWN DINNER MENU

The listed prices include the starter, entrée & coffee. Prices do not include tax, service & dessert.

If you would like to give guests choices, you must include the choices on your invitation.

Please limit your guests to one choice from 2 starters and 3 entrees (1 starter & 2 entrees for parties over 70 guests)

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 \$30.95

BLACK LINGUINE CHINOISE

sautéed chicken, shrimp, straw mushrooms, snow peas & broccoli in a ginger garlic soy sauce \$33.95

LINGUINE AI FRUTTI DI MARE

shrimp, calamari, scallops, clams & mussels in a zesty garlic marinara sauce \$36.95

½ BONELESS GRILLED CHICKEN

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

ROASTED CHICKEN BREAST BRIE

boneless breast stuffed with spinach & Brie served with vegetables, herb gnocchi & creamy peppercorn sauce \$37.95

GRILLED WILD SALMON

wild mushrooms, English peas, tomatoes finished with citrus gastrique & served with brown rice \$39.95

SAUTÉED LAKE SUPERIOR WHITEFISH

green lentils, orzo pasta & spinach in a lemon beurre blanc \$39.95

CHILEAN SEA BASS

with mashed potatoes & seasonal vegetables in a citrus butter sauce \$42.95

SAUTÉED ALASKAN HALIBUT

pecan crusted over mashed potatoes, julienne vegetables in orange butter sauce, grape garnish \$43.95

JUMBO SHRIMP SCAMPI

sautéed in a garlic white wine sauce with seasonal vegetables and brown rice \$40.95

PRIME BEEF CUTS

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

PETIT FILET 6oz.	\$45.95	RIB EYE BONE IN 16oz.	\$57.95
FILET MIGNON 9oz.	\$52.95	VEAL CHOP	\$56.95
NEW YORK 8oz.	\$48.95	AUSTRALIAN LAMB CHOP	\$46.95
NEW YORK 12oz.	\$55.95	ADD SEABASS	\$10.00

CUTS INCLUDE CHOICE OF ONE FROM EACH OF THE FOLLOWING:

SAUCE: Peppercorn, Maytag Blue Cheese, Bordelaise or Mushroom

VEGETABLE: Grilled Asparagus, Steam Veggies, Broccolini, Haricots Verts or Praline Sweet Potatoes

STARCH: Mashed Potato, Wasabi Mashed Potato, Potato au Gratin, Brown Rice, Wild Rice,
Onion Rings or Skinny Fries

B U F F E T O P T I O N

\$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 or WASABI MASHED 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

BUTTERNUT SQUASH TORTELLINI roasted butternut squash & ricotta with spinach, 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 BRIE boneless breast stuffed with spinach & Brie & 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)

C H I L D A C C O M M O D A T I O N S

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 12 years:

Lunch & Dinner:

Not included: Tax, Service, & Beverages

\$17.95 Ala Carte Entrée

\$23.95 2 Course: Starter & Entrée

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 12 years: \$26.95

Teens: \$30.95 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

D E S S E R T S

Wedding Cakes:

8.95 & Up Per Person

Our in-house pastry Chef who is truly an artist, can recreate most any style of cake. You can bring in a photo or choose from our photo albums. The cakes are 2 – 5 tiers depending on the size of your party. The top tier is packaged for the Bride and Groom to take home for their first anniversary.

Icings

Butter Cream
Chocolate Fudge
Whipped Cream
Lemon

Coconut Pecan
Chocolate Ganache
White Chocolate Ganache
Rolled Fondant (Extra charge)

Cake Flavors

French Vanilla
Marble Fudge
Luscious Lemon

Rum Cake
Butter Yellow
Carrot Spice

Piña Colada
Banana - Nut

Fillings

Assorted:
Chocolate Fudge
Vanilla Custard
Chocolate Custard
Lemon
Coconut Pecan
Butter Brickle
Oreo Cookie

Mousses:
White Chocolate
Chocolate
Strawberry
Raspberry
Lemon
Peach
Mocha

Fruits:
Pineapple
Strawberry
Apple
Raspberry
Blueberry
Apricot
Banana
Cherry

Assorted Fresh Fruits in Whipped Cream

Decorations:

Hand Crafted Creations from Butter cream, Fondant including Flowers, Bows, Symbols, Any & All Themes
Priced according to design.

Outside Cake Charges:

There will be a fee of \$3 per person for any outside cakes brought into the restaurant.

Individual Desserts:

\$8.95 Per Person

Please limit your guests' choices to 2 items (1 for 70 or more) Guests' choices are required prior.

TIRAMISU
PASSION FRUIT CHEESECAKE
WHITE CHOCOLATE-CHOCOLATE CHIP
CHEESECAKE
CHOCOLATE RASPBERRY TORT

APPLE TART TARTAN
PROFITTEROLES
FRESH FRUIT TART
ICE CREAM TRUFFLE

Mini Dessert Assortment:

\$9.95 Per Person

An assortment of mini versions of our individual desserts listed above as well as éclairs & candies

Chocolate Fountain:

\$10.95 Per Person

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

W I N E S & S P I R I T S

Beverages can be on a "as per consumed" or package basis. Sale tax & service are not included. Any event that goes over the room time limit will be charged double the extra hours charge without one of the bar packages. VILLA PIACERE does not allow outside liquor or wines or cash & carry bars.

Cocktail & Beverage Ala Carte Pricing:

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

Host Bar Package Options:

Costs are a per person flat fee

	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			
Scotch: J& B & Cutty			
Vodka: Stolichnaya			
Gin: Beefeaters & Bombay			
Rum: Bacardi White & Captain Morgan			
Tequila: Cuevo Gold			
Liqueurs: Midori, Pernod, Sambuca, Southern Comfort			
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			
Scotch: Dewar's White Label & JW Red Label			
Vodka: Absolut & Ketel One			
Gin: Bombay Sapphire & Tanqueray			
Rum: Myers & Barcardi 151			
Tequila: Cuervo 1800			
Brandy/Cognac: Courvoisier VS			
Liqueurs: Amaretto, Bailey's, Galliano & Kahlua			
Ports/Sherry: Fonseca 10 year			
Premium Wines: Chardonnay, Merlot & Cabernet			

Bartender Charges:

Bartenders are required for upstairs and main room events of 50 or more guests. If you should require or request a private bartender for your function, there is an additional charge. The cost for each bartender for the first 4 hours is \$125. Additional hours will be at a cost of \$35/hr. The first 4-hour fee is waved when a flat fee 4 hour Host Premium Bar is selected.

House Wines By The Bottle:

House wines are on an as per consumed basis. To keep the best product & cost available, these wines are updated constantly. The advantage to using this wine vs. wines from our list is these wines are unlimited stock and you do not need to pre-order amounts. Please ask for current stock details.

Additional wine list available upon request.

HOUSE: Chardonnay, Cabernet, Merlot, Chianti, Pinot Grigio & Champagne.....	\$30.00	HOUSE PREMIUM: Chardonnay, Cabernet, Pinot Noir, Merlot & Champagne	\$36.00
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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