

Taddeo's

R I S T O R A N T E I T A L I A N O

2016 BANQUET PACKAGE

**TADDEO'S RISTORANTE ITALIANO
655 SOUTH PARK AVE.
BRECKENRIDGE, COLORADO**

Taddeo's Ristorante Italiano Banquet & Catering

General Information

Taddeo's Ristorante Buyout Minimums

Breakfast Banquets & Meetings (Out by 10AM)	\$1000
½ Day Banquets & Meetings (AM or PM):	
Peak Season (Christmas Week, Presidents Week, 4 th of July)	\$8000 - \$12,000
On Season (June – Sept / Nov – April)	\$6000 - \$9000
Off Season (Oct – Nov / April – May)	\$4000 - \$7000
Full Restaurant Occupancy	150+ 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 Taddeo's Ristorante. 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 must be specified seven business 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 Taddeo's Ristorante are subject to a 8.275% sales tax unless the group is legally tax-exempt. In addition, an 18% gratuity and a 4% 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, ect.) 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 \$1000 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, except for events scheduled during peak season, which require 90 days notice. 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 three business days of the scheduled event will result in billing of 50% of the estimated revenue.

Thank you for choosing Taddeo's Ristorante Italiano for your special event. The information contained in these pages represent sample items for you to choose from. Specially designed menus are also available; our goal is to meet your needs, whatever they may be.

Taddeo's Ristorante Italiano Banquet & Catering

Alcohol Pricing

Cash Bar Option

Normal Pricing, Individual Guest Paid, Partial or Full Bar

Host Bar Options

(\$5.00 - \$7.00 per item sold includes:)

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

(\$5.00 - \$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 PER PERSON

NY Cheesecake (Varietal)

Gelato

Triple Chocolate Cake

Tiramisu

Coffee & Tea Service

\$2.50 PER PERSON

Taddeo's Ristorante Italiano Banquet & Catering

Dinner Option A

\$35 per person

Appetizers

(Select Two)

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

Salad Course

(Select One)

Taddeo's Signature Salad
Traditional Caesar Salad

Pasta Course

(Select One)

Spaghetti with Marinara
Spaghetti with Meatballs
Spaghetti with Italian Sausage
Vegetarian Spinach Lasagna
Fettuccini Alfredo
Penne Gorgonzola

Entrees

(Select Two)

Chicken Parmesan
Roast Beef Pepperonata
Eggplant Parmesan
Grilled Atlantic Salmon Topped with Roasted Garlic &
Tomatoes, Sautéed Spinach & Herb Butter

Taddeo's Ristorante Italiano Banquet & Catering

Dinner Option B

\$40 per person

Appetizers

(Select Two)

Fried Raviolis

New Zealand Green Lip Mussels in a Pesto Cream Sauce

Portobello Mushroom

Tomato & Fresh Basil Bruschetta

Salad Course

(Select One)

Taddeo's Signature House Salad

Traditional Caesar Salad

Fresh Spinach Salad

Pasta Course

(Select One)

Spaghetti with Homemade Marinara (Meatballs or Sausage Optional)

Penne Gorgonzola

Fettuccini Alfredo

Rigatoni Sausage

Penne Tossed with Mixed Grilled Vegetables

Vegetarian Spinach Lasagna

Linguini in White Clam Sauce

Entrees

(Select Two)

Veal Parmesan

Espresso Grilled Pork Loin

Chicken Marsala in our Wild Mushroom Marsala Sauce

Vegetarian Eggplant Parmesan

Grilled Atlantic Salmon Topped with Roasted Garlic & Tomatoes,

Sautéed Spinach & Herb Butter

Taddeo's Ristorante Italiano Banquet & Catering

Dinner Option C

\$50 per person

Appetizers

(Select Two)

- Crustini with Olive Tartinada
- Beef Carpaccio served with Red Onion & Capers on Toasted Crustini
- New Zealand Green Lip Mussels in a Pesto Cream Sauce
- Prosciutto Wrapped Shrimp
- Shrimp & Crab Cakes with a Roasted Garlic, Lemon & Caper Aioli

Salad Course

(Select One)

- Taddeo's Signature House Salad
- Traditional Caesar Salad
- Fresh Mozzarella & Tomato Salad Over Field Greens Drizzled w/
Balsamic Reduction
- Fresh Spinach Salad

Pasta Course

(Select One)

- Spaghetti with Homemade Marinara (Meatballs or Sausage Optional)
- Penne Gorgonzola
- Fettuccini Carbonara
- Rigatoni Sausage
- Penne Tossed with Mixed Grilled Vegetables
- Vegetarian Spinach Lasagna
- Linguini in White Clam Sauce
- Shrimp Scampi over Linguini
- Linguini alla Pescatore in a Spicy Red Sauce

Entrees

(Select Two)

- Red Trout topped with shrimp, crab, and a Lemon Beurre Blanc
- Veal Marsala
- Eggplant or Chicken Parmesan
- Filet Mignon Medallions with a Wild Mushroom Demi-Glaze
- Grilled Atlantic Salmon Topped with Roasted Garlic & Tomatoes,
Sautéed Spinach & Herb Butter