

BANQUET ESTIMATE WORKSHEET

Event host/ Date _____

Prepared on _____ by _____

This is only a guide and actual costs might differ slightly due to seasonal price increases and tax adjustments. It is always better to budget for the high side of your planning, so that there will be some room to adjust if necessary. Good luck with your planning!

PER GUEST FOOD & BEVERAGE CHARGES:

Average Entrée Price

Non-Alcoholic Drinks

Appetizer Cost

Dessert Cost

Hosted Alcoholic Drinks

Food Sales Tax @ 7.28%

Alcoholic Sales Tax @ 9.78%

Gratuity 18% pre-tax

Linen Charge

Sub Total per guest including Tax & Gratuity

Additional Charges

Per Guest Total	# of Guests	=	Totl F & B
<input type="text"/>	<input type="text"/>	=	<input type="text"/>

Room Rental Fee/ Deposit

AV Equipment

Projector Screen \$25

Microphone/ Speakers/ Amplifier \$100

Total Additional Charges

Total F & B Charges	+	Total Additional Charges	=	Total Estimated Event Cost
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4168 W Broadway Ave • Robbinsdale • 763-537-3700 • www.nonnarosawinebar.com

Banquet Guide

For 20-50 guests

LA CUCINA DI
Nonna Rosa's
RISTORANTE ITALIANO



Art Courtesy of Eduardo D'Ignoti



Your Event Specialist

Tina Suglia

763-537-3700

amarodolce7@aol.com



BANQUET DINING INFORMATION FOR OVER 30 GUESTS

Thank you for your interest in our facility. We look forward to making your event special. We offer these suggestions as a guide, and welcome your thoughts to customize your experience with us.

BANQUET ROOM VENEZIA

Seats up to 50 guests with comfort

BEVERAGE SERVICES

We can offer Hosted or Cash bar service. We can also arrange to honor a specific budget limit, or guests can be limited with guest beverage tickets. We can also host limited items, such as bottled beer, wine and/ or cocktail. Wine can also be purchased by the barrel, bottle or glass. Bottle and glass prices are off the regular wine list, barrels of wine serve 33 glasses each. For one, cost is \$180, for 2 cost is \$170 each, for 3 cost is \$165 each. You can choose any of our Piatelli Argentinian wines - Chardonnay, Torrontes, Cabernet or Malbec. Carafes of Red or White Sangria and our signature St. Germain sparkling white wine cocktail called the Pink Stiletto are also available for \$28 each. (Each one serves 4-6 glasses)



ADDITIONAL FEES - TAXES & GRATUITY

There is a \$100 Room Fee to reserve our room and/ or food and beverage minimum charges. All food and beverage is subject to a 7.28% food tax, and a 9.78% alcohol tax. We have a standard 18% gratuity charge. AV equipment is also available for additional charges. Projector screen, \$25, Audio Amplifier mixer with speakers and microphone \$100.

DEPOSIT-RESERVATION-CANCELLATION POLICY

No deposit is required, unless the items requested are considered "special order". We are able to finalize your reservation with a credit card guarantee or a check for the room rental fee when you are ready to reserve your space. We require at least a 48 hour cancellation notice, or the guest will be charged the room rental fee.

OFFICIAL HEAD COUNT AND TABLE SET UP

The official head count is required one week prior to event. Menu should also be finalized by this time. We are somewhat limited to the style of seating, but we will accommodate specific requests as able. Linens and basic set up are included. Any Additional decorations may be brought in at no charge with prior approval. (Please no glitter or confetti) Casual setting is included with a standard linen silver roll with 2 forks and an ivory linen napkin with a chocolate brown table cloth and optional tan colored craft paper. A standard candle and Salt & Pepper shaker is also included and all required glass wear and additional utensils. Formal set up is available for \$1.00 per guest, and host may select preferred linen colors. We are not able to allow any items to be hung or leaned against the walls due to the artistic style of our paint. Head tables of up to 10 guests are available if seating doesn't not exceed 35 guests.

BUFFET STYLE APPETIZERS Cost per Guest

COLD ITEMS		HOT ITEMS	
Cheese tray	\$3.50	Calamari	\$3.50
Antipasto tray	\$4.00	Artichoke Dip	\$3.00
Fruit Tray (market price)	\$4.25	Jumbo Shrimp (Cocktail or Skewers)	\$4.50
Smoked Salmon Tray Served with croustini, capers and lemons	\$4.25	Chicken Wings	\$2.00
Bruschetta	\$2.75	BBQ, or Roasted Red Pepper Aioli sauces available	
Croustini Assortment (add Bruschetta for \$.50 more per head)	\$2.75 / \$3.25	Mozzarella cheese Sticks Served with Marinara	\$2.25
Olive tapanade, garlic herbed cream cheese, and Sun-Dried Tomato Pesto		Mini Meatballs in Marinara	\$3.00
		Risotto Sausage Stuffed Mushrooms in a Rosa sauce	\$3.50

DESSERT OPTIONS

Dessert Platters - an assortment of various Italian specialty items, including cheesecake, cream puffs, chocolate torte and possibly cannoli. \$2.75 / person without Tiramisu \$3.75 / person with Tiramisu

Tiramisu \$3.50 / person

Vanilla Custard Cannoli \$2.50 / person

Commercially made desserts may be brought in with prior approval and are subject to a \$1 per guest cake cutting fee.

DINNER OPTIONS

We encourage 5 to 6 choices, groups of 30 or more must pre-select the items and prepare the order in advance or arrange one menu for all guests. (Vegetarian alternatives can be customized) We can also custom print a special menu of those items for the event for groups under 30 guests. All entrees are accompanied with a house salad and our house bread. All non-pasta entrees are accompanied with a potato and seasonal vegetables.

FILET MIGNON

Hand selected and hand-cut and aged in the chef's secret marinade. \$24.95

BISTECCA ALLA GRIGLIA

Your Choice of Hand-selected, hand-cut Ribeye or New York Strip rubbed with rosemary seasoning and broiled to perfection. (Prepared Medium) \$24.95

GRILLED SALMON

Fresh, Norwegian salmon, hand cut and marinated then grilled over an open flame. \$ 16.99

SALMON RIPIENO

Fresh, Norwegian salmon, hand cut and stuffed with an herbed breadcrumb mixture then baked. \$ 19.99

GAMBERI & CAPESANTE UMBRIACHE

A combination of jumbo shrimp and sea scallops broiled scampi style in a garlic white wine broth. \$16.99

CHICKEN OR PORK BALSAMICO

Chicken breasts sautéed with garlic, onions and mushrooms smothered in a creamy marsala sauce. \$15.99

MAIOLINO MEDITERRANEO

Pork tenderloin medallions pan seared and topped with sautéed mushrooms, garlic, feta cheese, kalamata olives and in a red wine cream sauce. \$15.99

GRILLED CHICKEN BREAST

Marinated in a special blend of olive oil, rosemary and chardonnay wine then charbroiled. \$15.99

POLLO MILANESE

A chicken breast breaded and flash fried served over a bed of spaghetti noodles and baked with a pomodoro sauce, mozzarella and parmesan cheeses. \$15.99

POLLO OR MAIOLINO MARSALA

Chicken breast or pork tenderloin medallions sautéed in a sweet marsala cream sauce with garlic, mushrooms and onions. \$16.99

POLLO OR MAIOLINO AL GORGONZOLA

Chicken breast or pork loin grilled and topped with a caramelized onion gorgonzola cream sauce. \$15.99

FETTUCCHINE ALFREDO

Flat Italian noodles smothered in our own creamy Alfredo sauce. \$13.99 (Chicken breast available for an additional \$3, seafood blend available for an additional \$4.)

PASTA AL SUGO

Spaghetti, Penne, or fettuccini noodles tossed in our house marinara sauce. \$11.99 (Chicken breast available for an additional \$3, sausage or meatball available for an additional \$2, and seafood blend available for an additional \$4)

TORTELLINI PUGLIESE

Tri colorerd cheese filled noodles tossed with mushrooms, garlic, onions, sun-dried tomatoes, and Italian sausage in a Rosa sauce. \$14.99

PENNE VITTORIA

Tube noodles tossed with broccoli, goat cheese, garlic, onions and Jumbo shrimp in a light red sauce. \$14.99

LUNCHEON EVENTS & KIDS ITEMS AVAILABLE

For luncheon events from 11AM-3PM, smaller portions of the above items are available at a reduced prices and an optional salad version, please inquire for additional details.

Kids Items \$4.99 - Portion Appropriate for ages 3-12 - includes a beverage, can be ordered the evening of the event
Chicken fingers and fries, Spaghetti and a meatball, Fettuccine Alfredo, or a Chicken breast with vegetables.



HOSTED WINE TASTING

Scheduled by appointment for groups of 6 or more and hosted by our owner Tina Suglia, when available. Tastings start at \$11.99 per guest and that includes 4 samples (3 ounce pours of each) and a tasting information sheet. Combine your tasting with appetizers or dinner, call to customize your experience! Great activity for corporate events, bachelor/ bachelorette parties, birthdays, anniversaries or any other special occasion!

Not Available Friday and Saturday evenings.