

LOMBARDI'S

italian restaurant & wine bar

Private Dining Packet - Mill Creek



19409 Bothell-Everett Hwy Bothell, WA 98012

(425) 595-5001

banquet@lombardisitalian.com
www.lombardisitalian.com

Private Dining Room

For exclusive use of the private dining room, a food & beverage minimum purchase is required. A 13.5% service charge, 6.5% admin fee, and 9.3% sales tax will be added after the minimum has been met. The charges are applied to all purchases. Any additional voluntary gratuity goes directly to your server.

Lunch Private Dining

Daily until 3pm

All Lunch Private Dining Reservations require a \$250 food & beverage minimum

Dinner Private Dining

Minimum Food & Beverage Details for Dinner Private Dining

Day of the Week	F&B Minimum	December Minimum
Monday	400	500
Tuesday	400	500
Wednesday	400	500
Thursday	600	700
Friday	SEE BELOW	SEE BELOW
Saturday	SEE BELOW	SEE BELOW
Sunday	600	700

Friday/Saturday Schedule - First & Second Seating

\$800 First Seating-Arrival by 4:00 PM with completion by 6:30 PM

\$1000 Second Seating-Arrival by 7:30 PM with completion by 10:00 PM

**To Book A Time outside these seating's we will require an
\$1200 Food & Beverage Minimum**

**In the month of December we will require a
\$1800 Food & Beverage Minimum**

Lombardi's Private Dining Confirmation

This must be completed in full to confirm your reservation in our private dining room

Reservation Name _____ Event Location: **MILL CREEK**

Main Contact: _____ Phone Numbers: _____

Date of Event: _____ Number of Guests: _____

Type of Event: _____ Time of Event: _____

Email Address: _____ Food & Beverage Minimum _____

Credit Card Authorization

I authorize Lombardi's Italian Restaurant to charge my card \$200.00 for a Private Dining reservation deposit. This \$200.00 deposit will be applied as a payment the day of the event.

\$50 is non-refundable if the event is canceled. If the event is canceled less than 14 days before the reservation no refund will be issued.

The month of December will require 30 days in advance for the \$150 refund. All cancellations must be made in writing, phone calls will not be accepted.

I also understand that if the agreed upon food & beverage minimum is not reached, the balance is authorized to be charged as a room rental fee.

Credit Card Type: _____

Credit Card Number: _____

Expiration Date: _____ CVV: _____

Name On the Card: _____

Signature: _____

SPACE
FOR
INTERNAL
USE.

Lombardi's Private Dining Agreement

Thank you for choosing Lombardi's for your special event.

To ensure your party will be a smashing success, please review the following guidelines:

- All Private Parties require a \$200.00 deposit & your menu selections from our private dining menu.
- \$50 of this deposit is non-refundable if canceled.
- If the guaranteed minimum dollar amount is not reached, you will be charged a room charge up to the agreed upon guaranteed minimum dollar amount.
- To Go Food or Beverages will not be applied to the food & beverage minimum.
- Large party arrangements will be considered tentative until all agreements are completed and signed, and the deposit has been paid. **Requests 72 hours prior to event may not be able to be accommodated.**
- The balance of the bill is due in full the day of your event.
- We accept Cash, Visa, Master Card, American Express or Discover Card
- We do not honor coupons, any discounts or gift cards on private parties.
- Half Price Wine Night is not available in the Private Dining Room.
- Separate checks are not available for private dining events.
- All cancellations must be done in writing. Phone calls will not be acceptable; e-mails will be acceptable with a valid signature only.
- Guests will gather in the private dining room. The cocktail lounge and dining room tables are not available to use for your party.
- The 13.5% Service charge goes directly to hourly employees, additional tips go to server working the event
- The private dining room is separate from the restaurant and lounge areas, allowing you complete privacy.
- As a consideration to our restaurant diners, A/V equipment can not include speakers or audio enhancement.
- Lombardi's charges a \$20 corkage fee per 750 ml of wine not provided by Lombardi's.
- A dessert fee of \$2.00 per person is applied to any dessert not provided by Lombardi's.
- Please clear special requests or additional equipment needs with coordinator prior to your event.
- Please discuss room and wall decoration requests with your coordinator; decorations are allowed with the exception of rice, confetti and glitter. A \$50 clean-up fee may be charged if excessive cleaning is needed.
- Happy hour pricing is not available for private dining guests; all food and drink orders need to be placed through your private dining server.

Guest Count Guarantee

I agree to provide Lombardi's Italian Restaurant a guaranteed head count 72 hours prior to my event.

Final billing will be based on actual number of guests.

In the event the guest count is lower than the guarantee, I authorize Lombardi's Italian Restaurant to charge 50% of the average per person price for every guest not in attendance.

All charges are subject to tax, admin fee and service charge.

Signature: _____ Date: _____

Private Dining Menu Options - Lunch

PLEASE CHECK BOXES NEXT TO THE ITEMS YOU WOULD LIKE ON YOUR MENU

Seating is available from 11:30-1:00 PM

Starters (please choose **TWO** options for this course)

- Caesar Salad** \$9
traditional caesar salad
- Baby Greens Salad** \$8
mixed greens with house vinaigrette, carrots, and tomatoes
- Baby Greens & Gorgonzola Salad** \$8
mixed greens with house gorgonzola, carrots, and tomatoes
- Italian Salad** \$10
house vinaigrette, gorgonzola, red onion, tomatoes, walnuts, and craisins
- Cup of homemade soup** \$7
chef's flavor of the day

Entrées (please choose **FOUR** options for this course)

- Penne Siciliana** \$16.50
Italian sausage, tomatoes, peppers, onions, tomato butter sauce
- Tortellini Gorgonzola** \$18
cheese filled pasta, gorgonzola cream sauce, basil, walnuts
- Spaghettini & Meatballs** \$19
fresh tomatoes, basil, pomodoro sauce, 2 beef & pork meatballs, spaghettini pasta
- New York Steak** \$25
5oz New York Steak, garlic butter, fettuccine, vegetables
- Grilled Salmon Picatta** \$19
Wild NW Sockeye filet grilled medium, lemon butter caper sauce, fettuccine, vegetables
- Chicken Parmigiano** \$19
hand cut, breaded, parmesan, mozzarella, marinara, fettuccine, vegetables
- Chicken Marsala** \$18
chicken breast medallions, marsala wine sauce, mushrooms, fettuccine, vegetables
- Chicken Caesar** \$21
chopped romaine hearts, chicken breast, garlic caesar dressing, croutons, parmesan

Dessert (please choose **THREE** options for this course)

- Tiramisu** \$9.50
rum and espresso soaked lady fingers, mascarpone cream, and chocolate
- Olympic Mountain Gelato** \$7
choice of vanilla, salted caramel, spumoni, or our seasonal sorbetto
- Chocolate Mousse** \$8.50
hazelnut scented chocolate mousse, whipped cream, cookie
- Classic Cheesecake** \$10.50
scratch made locally, seasonal garnish

Prices subject to change based on availability

Private Dining Menu Options - Dinner

PLEASE CHECK BOXES NEXT TO THE ITEMS YOU WOULD LIKE ON YOUR MENU

Dinner is available after 2:30 PM

Starters (please choose **TWO** options for this course)

- Caesar Salad** \$9
traditional caesar salad
- Baby Greens Salad** \$8
mixed greens with house vinaigrette, carrots, and tomatoes
- Baby Greens & Gorgonzola Salad** \$8
mixed greens with house gorgonzola, carrots, and tomatoes
- Italian Salad** \$10
house vinaigrette, gorgonzola, red onion, tomatoes, walnuts, and craisins
- Cup of homemade soup** \$7
chef's flavor of the day

Entrées (please choose **FOUR** options for this course)

- Tortellini Gorgonzola** \$24
cheese filled pasta, gorgonzola cream sauce, basil, walnuts
- Penne Siciliana** \$23.50
Italian sausage, tomatoes, peppers, onions, tomato butter sauce
- New York Steak** \$44
10 oz New York Steak, demi-glace, Yukon Gold mashed potatoes, vegetables
- New York Steak & Prawns** \$52.50
10 oz New York Steak, demi-glace, Yukon Gold mashed potatoes, grilled prawn skewer, vegetables
- Grilled Salmon** \$32
Wild NW Sockeye filet grilled medium, olive oil, mashed potatoes, vegetables
- Salmon Piccata** \$34
Wild NW Sockeye filet grilled medium, lemon caper sauce, fettuccine, vegetables
- Chicken Parmigiano** \$27.50
hand cut, breaded, parmesan, mozzarella, marinara, fettuccine, vegetables
- Chicken Marsala** \$26.50
chicken breast medallions, marsala wine sauce, mushrooms, fettuccine, vegetables

Dessert (please choose **THREE** options for this course)

- Tiramisu** \$9.50
rum and espresso soaked lady fingers, mascarpone cream, and chocolate
- Olympic Mountain Gelato** \$7
choice of vanilla, salted caramel, spumoni, or our seasonal sorbetto
- Chocolate Mousse** \$8.50
hazelnut scented chocolate mousse, whipped cream, cookie
- Classic Cheesecake** \$10.50
scratch made locally, seasonal garnish

Prices subject to change based on availability

Platter Style Appetizer Menu

Appetizers serve 15-20 people

- | | |
|---|--------------|
| <input type="checkbox"/> Antipasto Platter | \$95 |
| Italian meats & cheeses, marinated olives, artichokes, grapes | |
| <input type="checkbox"/> Homemade Meatball Platter(35 pcs) | \$90 |
| Beef & Pork meatballs, marinara, parmesan | |
| <input type="checkbox"/> Tuscan Prawn Platter(35 pcs) | \$95 |
| Prawns, chili flakes, white wine, lemon, tomatoes, white beans | |
| <input type="checkbox"/> Bruschetta Platter | \$85 |
| Fresh toasted crostini's served with the following toppings:
tomato basil salsa, chive goat cheese, Mediterranean olive tapenade | |
| <input type="checkbox"/> Angelica Della Morte Platter | \$85 |
| Homemade cheese laced with garlic & black pepper, toasted crostini | |
| <input type="checkbox"/> Calamari Platter | \$90 |
| hand cut, breaded steak strips, lightly fried, served with a chili flake aioli | |
| <input type="checkbox"/> Caprese Platter | \$85 |
| sliced tomatoes, fresh mozzarella, basil, olive oil, balsamic reduction | |
| <input type="checkbox"/> Stuffed Baked Mushroom Platter(35 pcs) | \$95 |
| Italian sausage stuffed crimini mushrooms & parmesan cheese | |
| <input type="checkbox"/> Shrimp & Crab Dip(20-25 people) | \$130 |
| Creamy shrimp & crab dip, cream cheese, green onions, tomato, garlic,
lemon juice, 50 grilled crostini's | |

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Platter Style Appetizer Menu

Appetizers serve 15-20 people

- Grilled Chicken Breast Skewer Platter(35 pcs)** **\$95**
Rosemary lemon marinade, pesto dipping sauce
- Grilled Beef Steak Skewer Platter(35 pcs)** **\$120**
Premium sirloin, house steak seasoning, demi-glace
- Prosciutto Wrapped Prawn Platter(35 pcs)** **\$100**
Grilled Prawns, prosciutto wrapped, balsamic reduction
- Chilled Prawn Platter(35 pcs)** **\$95**
Chilled Prawns, house made cocktail sauce
- Salmon Cucumber Canape Platter(35 pcs)** **\$85**
Smoked salmon, goat chive, cucumbers, dill, red onion, capers, lemon zest
- Fresh Vegetable Platter(20-25 people)** **\$100**
An assortment of raw vegetables, creamy gorgonzola dipping sauce
- Fresh Fruit Platter(20-25 people)** **\$100**
An assortment of fresh fruits
- Tiramisu Platter(18 ½ portions)** **\$90**
rum & espresso soaked lady fingers, mascarpone cream, chocolate
- Chocolate Mousse Tart Platter(35 Tarts)** **\$80**
hazelnut scented chocolate, in a buttery tart shell, white chocolate shavings
- Mini Chocolate Covered Cheesecake Bites Platter(50 pcs)** **\$80**
scratch made by Chuckanut.

Private Dining Beverage Options

Lombardi's offers multiple options for beverage service during your special event. Beverage service is customizable. These represent the most common options.

- Hosted Bar:** Guest order from our fully stocked bar. Your guest will order from the service staff and be served table side. **All beverages will be paid for by the host of the event.**
- *Beer & Wine:** Guest order any beer or wine by the glass. Your guest will order from the service staff and be served table side. **All beverages will be paid for by the host of the event.**
- *Wine Only:** Guest order wine by the glass or choose preset wines by the bottle to offer for table side service. Preset wines may be custom ordered or chosen with the help of Lombardi's Management. Custom ordering requires minimum 10 day advanced notice. Bottles range from \$30-\$90.
- *Non Alcoholic Only:** Guests choose from coffee, tea, soda, juice or lemonade. Your guest will order from the service staff and be served table side. **Guests will be able to purchase alcoholic beverages on their own tab.**
- Total Customized:** Full range of options from paired wine dinner to special request items. Limit your guest's options, number of beverages offered. Your guest will order from the service staff and be served table side. Please note customization request below

For all limited beverage services your guests will have the option to order items not included in your beverage service if they wish to pay for it themselves.

Additional Room Options

Lombardi's also provides/charges for the following

- 52 in TV with HDMI **Complimentary**
- Wide Screen AV Projector Screen **\$20.00**
- Table Linen for the Room w/Colored Napkins **\$75.00**
Table Color: White Ivory Black **Please Circle Selection**
Napkin Color: White Black Red Green Navy Burgundy
 Ivory Purple Royal Blue **Please Circle Selection**
- Corkage Fee **\$20.00 per 750 ml bottle**