

Spaghettini

SEATED LUNCHEON PACKAGE #1

ENTREES

(please preselect three)

ROASTED TURKEY SANDWICH

caramelized onions, avocado, pesto aioli, baby arugula, provolone cheese, sea salted potato chips

BLT & AVOCADO SANDWICH

applewood smoked bacon, calabrian pepper aioli, bibb lettuce, heirloom tomatoes, sea salted potato chips

BURGER

freshly ground brisket, short ribs, sirloin, aged cheddar, french & sweet potato fries

SEASONAL VEGETARIAN PASTA

DESSERT

freshly baked cookies

PLUS 5% SERVICE CHARGE, CURRENT SALES TAX, & CLIENT STIPULATED GRATUITY

Coffee and Iced Tea included

Vegetarian and/or gluten free selections available upon request

Cake cutting fee of \$2.00 per person is waived if served in lieu of dessert

Entrée counts must be provided no later than five (5) business days prior to your event for groups of 40 or more.

These packages are solely available for events held Monday - Friday

3005 Old Ranch Parkway, Seal Beach, CA 90740 562-206-7401
banquets@spaghettini.com

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SEATED LUNCHEON PACKAGE #2

ENTREES

(please preselect three)

BLT & AVOCADO SANDWICH

applenwood smoked bacon, calabrian pepper aioli, bibb lettuce, heirloom tomatoes, sea salted potato chips

GRILLED CHICKEN CAESAR SALAD

crisp romaine, crostini croutons, parmigiano-reggiano cheese

TOMATO VODKA CREAM PENNE PASTA

pulled roasted chicken, sautéed tomatoes

SEASONAL VEGETARIAN PASTA

DESSERT

(please preselect 1)

mini chocolate pot de crème

mini crème brûlée

PLUS 5% SERVICE CHARGE, CURRENT SALES TAX, & CLIENT STIPULATED GRATUITY

Coffee and Iced Tea included

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SEATED LUNCHEON PACKAGE #3

ENTREES

(please preselect three)

CHOPPED CHICKEN SALAD

heirloom apples, applewood smoked bacon, candied walnuts, blue cheese dressing

SALMON CAESAR SALAD

parmigiano-reggiano, crostini

WILD MUSHROOM PENNE PASTA

oven dried tomatoes, pulled chicken, roasted garlic sauce

CHICKEN MARSALA

jidori chicken, wild mushrooms, marsala a jus, yukon potato puree, seasonal market vegetables

SEASONAL VEGETARIAN PASTA

DESSERT

(please preselect 1)

*freshly baked cookies
mini chocolate pot de crème
mini crème brûlée*

PLUS 5% SERVICE CHARGE, CURRENT SALES TAX, & CLIENT STIPULATED GRATUITY

Coffee and Iced Tea included

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SEATED THREE COURSE LUNCHEON PACKAGE #4

FIRST COURSE

SPAGHETTINI HOUSE SALAD

with creamy parmesan dressing

ENTREES

(please preselect three)

SPAGHETTI & MEATBALLS

six hour berkshire pork meatballs, san marzano marinara, basil

SEAFOOD PASTA

lobster, shrimp, jumbo lump crab, parmesan cream, rustic bread crumbs

BOW TIE CHICKEN PASTA

sautéed chicken, artichoke hearts, tomatoes, capers, broccoli, garlic butter sauce

CHICKEN MARSALA

jidori chicken, wild mushrooms, marsala a jus, yukon potato puree, seasonal market vegetables

CENTER CUT SIRLOIN STEAK

soy & ginger marinade, yukon potato puree, seasonal vegetables

SLOW-BRAISED SHORT RIBS

wild mushroom risotto, baby thumbelina carrots, braised baby kale, red wine jus

SEASONAL VEGETARIAN PASTA

DESSERT

(please preselect 1)

*freshly baked cookies
mini chocolate pot de crème
mini crème brûlée*

PLUS 5% SERVICE CHARGE, CURRENT SALES TAX, & CLIENT STIPULATED GRATUITY

Coffee and Iced Tea included

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SEATED THREE COURSE LUNCHEON PACKAGE #5

FIRST COURSE

SPAGHETTINI HOUSE SALAD

with creamy parmesan dressing

ENTREES

(please preselect three)

FILET MIGNON

sweet king oyster mushrooms, potato buree, baby kale, green peppercorn reduction

PARMESAN CRUSTED CHILEAN SEABASS

yukon potato puree, seasonal vegetables, citrus butter

CARAMELIZED SALMON

jasmine rice, bok choy, lemongrass butter, grand marnier sauce

HORSERADISH CRUSTED ALASKAN HALIBUT

sweet potato, haricots verts, fresh horseradish, citrus butter

CHICKEN MARSALA

jidori chicken, wild mushrooms, marsala a jus, yukon potato puree, seasonal market vegetables

BOW TIE CHICKEN PASTA

sautéed chicken, artichoke hearts, tomatoes, capers, broccoli, garlic butter sauce

TOMATO VODKA CREAM PENNE PASTA

pulled roasted chicken, sautéed tomatoes

SEASONAL VEGETARIAN PASTA

DESSERT

(please preselect 1)

*freshly baked cookies
mini chocolate pot de crème
mini tiramisu
mini crème brûlée*

PLUS 5% SERVICE CHARGE, CURRENT SALES TAX, & CLIENT STIPULATED GRATUITY

Coffee and Iced Tea included

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EVENT SPACES

WHILE SPAGHETTINI DOES NOT HAVE ROOM FEES,
EACH ROOM HAS A FOOD AND BEVERAGE MINIMUM DEPENDENT
ON THE DAY AND TIME OF YOUR EVENT.
PLEASE CONTACT THE PRIVATE DINING OFFICE FOR MORE INFORMATION REGARDING
YOUR PREFERRED DATE AND ROOM.

BOARDROOM

15 GUEST MAXIMUM CAPACITY
PRIVATE PATIO ACCESS INCLUDED
BUILT IN SCREEN
FLAT SCREEN TELEVISION

WINE CELLAR

40 GUEST MAXIMUM CAPACITY
PATIO ACCESS INCLUDED
BUILT IN SCREEN

BISTRO

50 GUEST MAXIMUM CAPACITY
65 COCKTAIL RECEPTION

VERANDA

(ADJACENT TO THE PERFORMANCE LOUNGE)
100 GUEST MAXIMUM CAPACITY
(or 40 guest max capacity when booked in semi-private half sections: Back Veranda or Front Veranda)
INDOORS WITH HEATING AND AIR CONDITIONING
FIRE PLACE
SHARED PATIO ACCESS

THE OUTSIDE TERRACE

50 GUEST MAXIMUM CAPACITY
FIRE PIT
HEATERS
PATIO LOUNGE FURNITURE
**PLUS 5% SERVICE CHARGE, CURRENT SALES TAX,
& CLIENT STIPULATED GRATUITY**

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TERMS, FEES AND CONDITIONS

1. To secure a date, time, and space for your event, a minimum deposit of \$500.00 is required along with a signed confirmation letter. All deposits are non-refundable and non-transferable as they are used to secure a specific date, time, and space solely for your event. All deposits will be credited towards the balance of the event.
2. If the function is cancelled less than 7 days prior to the event the total will be charged in full. This charge shall be paid as liquidated damages and not as a penalty. Cancellations must be made in writing via email, fax, or mail.
3. Please submit signed confirmation letter and deposit by the requested due date. If a signed confirmation letter and deposit are not received by the requested date, the tentative hold on the room may be released without notification.
4. Current sales tax and a 5% service charge will be applied to your final bill. Gratuity will not be automatically applied but for your convenience, a tip guide will be provided on your final bill. The suggested gratuity for the level of service Spaghettini provides is 20%. The 5% service charge is not a tip or gratuity.
5. If extensive set-up is required additional charges may be applied. Room set up must be confirmed 48 hours in advance. Changes requested less than 48 hours in advance will incur a \$100 labor fee for re-setting the room.
6. Menu selection and bar arrangements are due three weeks prior to event. Specific wine selections submitted after the due date may not be available for your function. Wine vintages subject to change without notice.
7. Guaranteed headcount must be confirmed by contract, no later than 5 days prior to event date. You will be charged for this guaranteed number or the actual number of guests in attendance, whichever is greater. The count is not subject to a reduction. As a courtesy, the restaurant will be prepared for 10% above your guaranteed headcount.
8. For seated meals of 40 or more guests, please be prepared to provide a breakdown of each guest's individual entree selection no later than five (5) business days prior to your event. (Example: 10 chicken, 20 steak, 10 salmon).
9. One invoice will be presented at the conclusion of your event for all charges. Any remaining balances are to be paid at the close of the function.
10. Any unmet food and beverage minimums will be charged as "unmet minimum." Service charge, gratuity, and tax to apply to all unmet minimums.
11. If your party is more than 30 minutes late from your contracted start time a \$50 service fee will be added to your bill.
12. Events lasting longer than the contracted time are subject to an overtime room fee rate of \$50 per hour.
13. All beverages must be provided by Spaghettini and will be added to the bill presented at the conclusion of the event. Corkage for wine & champagne is permitted at a charge of \$25 per 750 ml bottle.
14. Checks will not be accepted less than 30 days prior to event date or as a manner of final payment. A credit card is required to be kept on file for incidentals.
15. Nothing may be affixed in any way to any part of the restaurant, including but not limited to the walls, windows, light fixtures, ceilings, floors, drapes, furniture, grounds or landscaping. No Confetti or glitter. Only free-standing equipment and/ or table decorations may be used. Any nails, push pins, tape, staples, or hooks will result in a damage fee of no less than \$200.00. Any decorations or items brought into the restaurant must be removed from the property at the end of the event. Spaghettini is not responsible for items left behind.

TERMS AND PRICING ARE SUBJECT TO CHANGE WITHOUT NOTICE

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