

# Spaghettini

## SEATED LUNCHEON PACKAGE #1

### ENTREES

*(please preselect three)*

#### BLT & AVOCADO SANDWICH

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

#### GRILLED CHICKEN CAESAR SALAD

*crisp romaine, croutons, parmigiano, reggiano cheese*

#### TOMATO VODKA CREAM PENNE PASTA

*pulled roasted chicken, sautéed tomatoes*

#### BURGER

*freshly ground brisket, short ribs, sirloin, aged cheddar, french fries*

#### ROASTED TURKEY SANDWICH

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

#### 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*

*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 Tuesday - Friday*

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

# Spaghettini

## SEATED THREE COURSE LUNCHEON PACKAGE #2

### 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 breadcrumbs*

#### WILD MUSHROOM PENNE PASTA

*oven dried tomatoes, pulled chicken, roasted garlic sauce*

#### CHICKEN MARSALA

*jidori chicken, wild mushrooms, marsala a jus, mashed potatoes, market vegetables*

#### CENTER CUT SIRLOIN STEAK

*soy & ginger marinade, mashed potatoes, market vegetables*

#### SLOW-BRAISED SHORT RIBS

*sweet corn risotto, market vegetables, red wine jus*

### 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

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# Spaghettini

## SEATED THREE COURSE LUNCHEON PACKAGE #3

### FIRST COURSE

#### SPAGHETTINI HOUSE SALAD

*with creamy parmesan dressing*

### ENTREES

*(please preselect three)*

#### FILET MIGNON

*seasonal market vegetables, mashed potatoes, green peppercorn reduction*

#### PARMESAN CRUSTED CHILEAN SEABASS

*parmesan crust, mashed potatoes, market vegetables, citrus butter*

#### CARMELIZED SALMON

*jasmine rice, market vegetables, lemongrass butter, soy grand marnier sauce*

#### HORSERADISH CRUSTED ALASKAN HALIBUT

*sweet potato, market vegetables, citrus butter*

#### CHICKEN MARSALA

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

#### WILD MUSHROOM PENNE PASTA

*oven dried tomatoes, pulled chicken, roasted garlic sauce*

#### TOMATO VODKA CREAM PENNE PASTA

*pulled roasted chicken, sautéed tomatoes*

### 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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## 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**

32 GUEST MAXIMUM CAPACITY  
PATIO ACCESS INCLUDED

### **BISTRO**

#### **SEMIPRIVATE**

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  
FIREPLACE  
SHARED PATIO ACCESS

### **THE OUTSIDE TERRACE**

50 GUEST MAXIMUM CAPACITY  
FIRE PIT  
HEATERS

**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 check 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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