

Spaghettini

SEATED DINNER PACKAGE #1

FIRST COURSE

SPAGHETTINI HOUSE SALAD

with creamy parmesan dressing

SECOND COURSE

WILD MUSHROOM PENNE PASTA

oven dried tomatoes, pulled chicken, roasted garlic cream sauce

BOW TIE CHICKEN PASTA

*grilled chicken, artichoke hearts, tomatoes, capers, broccoli,
garlic butter sauce*

SPAGHETTI & MEATBALLS

six-hour berkshire pork meatballs, san marzano marinara, basil

THIRD COURSE

(preselect 1 to be served to all guests; please add \$5 per person for 2 selections)

MINI CREME BRULEE

MINI CHOCOLATE POT DE CREME

**Plus 5% service charge, current sales tax,
& client stipulated gratuity**

Coffee, Iced Tea, Lemonade or Soft Drink 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.

3005 Old Ranch Parkway, Seal Beach, CA 90740 562-206-7401

Lynell@spaghettini.com

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SEATED DINNER PACKAGE #2

FIRST COURSE

SPAGHETTINI HOUSE SALAD

with creamy parmesan dressing

SECOND COURSE

CARMELIZED SALMON

jasmine rice, seasonal vegetables, lemongrass butter, soy grand marnier sauce

CHICKEN MARSALA

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

PRIME SHORT RIBS

sweet corn risotto, baby heirloom carrots, red wine jus

THIRD COURSE

(preselect 1 to be served to all guests; please add \$5 per person for 2 selections)

MINI CREME BRULEE

MINI CHOCOLATE POT DE CREME

**Plus 5% service charge, current sales tax,
& client stipulated gratuity**

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SEATED DINNER PACKAGE #3

FIRST COURSE

SPAGHETTINI HOUSE SALAD

with creamy parmesan dressing

SECOND COURSE

HORSERADISH CRUSTED ALASKAN HALIBUT

sweet potato, seasonal vegetables, citrus butter

CENTER CUT SIRLOIN STEAK

soy & ginger marinade, mashed potatoes, seasonal market vegetables

TOMATO VODKA CREAM PENNE PASTA

grilled roasted chicken, sautéed tomatoes

THIRD COURSE

(preselect 1 to be served to all guests; please add \$5 per person for 2 selections)

MINI CREME BRULEE

MINI CHOCOLATE POT DE CREME

**Plus 5% service charge, current sales tax,
& client stipulated gratuity**

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SEATED DINNER PACKAGE #4

FIRST COURSE

SPAGHETTINI HOUSE SALAD

with creamy parmesan dressing

SECOND COURSE

(preselect 3 entrees to be offered to your guests)

PARMESAN CRUSTED CHILEAN SEA BASS

mashed potatoes, seasonal vegetables, citrus butter

FILET MIGNON

mashed potatoes, seasonal vegetables, green peppercorn reduction

NEW ZEALAND RACK OF LAMB

smashed new potatoes, grilled king oyster mushrooms, heirloom carrots, port wine reduction

THIRD COURSE

(preselect 1 to be served to all guests; please add \$5 per person for 2 selections)

MINI CREME BRULEE

Mini CHOCOLATE POT DE CREME

**Plus 5% service charge, current sales tax,
& client stipulated gratuity**

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SEATED DINNER PACKAGE # 5

APPETIZERS

CALAMARI

san marzano marinara



AHI TOWER TOASTED BAGUETTES

basil, chives, cucumber, mustard aioli,

SALAD

SPAGHETTINI HOUSE SALAD

with creamy parmesan dressing

ENTREE

FILET MIGNON

mashed potatoes, seasonal vegetables, green peppercorn reduction

HORSERADISH CRUSTED ALASKAN HALIBUT

sweet potato, seasonal vegetables, citrus butter

SLOW-BRAISED SHORT RIBS

corn risotto, seasonal vegetables, red wine jus

DESSERT

(preselect 1 to be served to all guests; please add \$5 per person for 2 selections)

MINI CREME BRULEE

MINI CHOCOLATE POT DE CREME

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& client stipulated gratuity**

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SEATED DINNER PACKAGE #6

APPETIZERS

POMMERY SHRIMP

*sauteed with garlic butter & white wine, pommery mustard sauce
&*

HEIRLOOM TOMATO BRUSHETTA

toasted baguettes

SALAD

SPAGHETTINI HOUSE SALAD

with creamy parmesan dressing

ENTREE

PARMESAN CRUSTED CHILEAN SEA BASS

mashed potatoes, seasonal vegetables, citrus butter

FILET MIGNON

mashed potatoes, seasonal vegetables, green peppercorn reduction

CHICKEN MARSALA

jidori chicken, wild mushrooms, marsala a jus, mashed potatoes, seasonal vegetables,

DESSERT

(preselect 1 to be served to all guests; please add \$5 per person for 2 selections)

MINI CREME BRULEE

MINI CHOCOLATE POT DE CREME

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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 – SIT DOWN
PATIO ACCESS INCLUDED

BISTRO

SEMI PRIVATE

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 Patio

50 GUEST MAXIMUM CAPACITY
FIRE PIT
HEATERS

LAWN PATIO

50 GUEST MAXIMUM CAPACITY
GARDEN SETTING
TERMS, FEES AND CONDITIONS

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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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