

# Spaghetini

## 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@spaghetini.com

# Spaghettini

## SEATED DINNER PACKAGE #2

### FIRST COURSE

#### SPAGHETTINI HOUSE SALAD

*with creamy parmesan dressing*

### SECOND COURSE

#### CARAMELIZED 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

*Coffee, Iced Tea, Lemonade or Soft Drink included.*

*Vegetarian and/or gluten free selections available upon request*

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# Spaghettini

## 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

*Coffee, Iced Tea, Lemonade or Soft Drink included.*

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# Spaghetini

## 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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# Spaghettini

## 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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# Spaghettini

## SEATED DINNER PACKAGE #6

### APPETIZERS

#### POMMERY SHRIMP

*sautéed 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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# Spaghettini

## 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

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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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