

Private Dining - Mill Creek -





19409 Bothell-Everett Hwy Bothell, WA 98012 (425) 892.2931

www.lombardisitalian.com

Private Dining Room

For exclusive use of the private dining room, food and beverage minimum purchases are required. A 20% service charge and 9.1% taxes will be added after the minimum has been met.

Lunch Private Dining

Daily between the hours of 11:30 PM and 3:00 PM Minimum Food & Beverage Purchase - \$200.00

Afternoon Cocktail Parties

Daily between the hours of 3:00 PM and 5:00 PM Minimum Food & Beverage Purchase - \$300.00

Dinner Private Dining

Minimum Food & Beverage Details for Dinner Private Dining

Day of the Week	Minimum	December Minimum
Monday	\$400	\$500 for any party that starts at 4pm or later
Tuesday	\$400	\$500 for any party that starts at 4pm or later
Wednesday	\$400	\$500 for any party that starts at 4pm or later
Thursday	\$600	\$700 for any party that starts at 4pm or later
Friday	\$1000	SEE BELOW
Saturday	\$1000	SEE BELOW
Sunday	\$600	\$700 for any party that starts at 4pm or later

December Weekend Schedule

Friday & Saturday: \$800 First Seating-Arrival by 4:30 PM with completion by 7:00 PM \$1000 Second Seating-Arrival by 7:30-8:00 PM with completion by 11:00 PM

To book both time slots for Friday or Saturday in December = \$1800 Minimum

Party Details

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This must be completed in full reservation in our private	
Reservation Name	
Main Contact:Phone I	
Date of Event:Number	er of Guests:
Type of Event:Time of	of Event:
Email Address:Food &	Beverage Minimum
Credit Card Authorization	
I authorize Lombardi's Italian Restaurant to charge my credit card for a Private Dining reservation deposit. I also understand that this amount is applied as payment on the day of my reservation, and is not refunded if the event is cancelled with-in 7 days of my reservation.	t
In the month of December, the deposit will not be refunded if the event is cancelled with-in 15 days. 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.	SPACE FOR INTERNAL
Lunch Dinner	USE.
Credit Card Type:	
Credit Card Number:	
Expiration Date:	
Name On the Card:	
Signature:	

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 Lunch Private Parties require a \$50.00 deposit & your menu selections from our private dining menu.
- All Dinner Private Parties require a \$100.00 deposit & your menu selections from our private dining menu.
- 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.
- 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, discounts or gift cards on private parties
- Separate checks are not available for private dining events.
- The deposit is non-refundable unless canceled in writing 5 full business days in advance of your event. Business days are considered Monday through Friday.
- 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 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 \$15 corkage fee per 750 ml of wine not provided by Lombardi's.
- A cake fee of \$1.50 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.
- 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 48 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 and service charge.

Signature:_

Date:_

Private Dining Lunch Menu Options

Please check boxes next to the items you would like on your menu These choices will be presented to your guests on a custom printed menu

Lunch available Monday - Saturday from 11:30 AM- 2:30 PM 12:00- 2:30 PM on Sundays

INDIVIDUAL APPETIZERS ... choose up to two

Calamari Fritticrisp calamari steak, spicy chili flake aioli	\$6
Olive Platecastelvetrano & calamata olives. *contains pits	\$4
Bruschetta Samplergoat cheese, olive tapenade and Italian salsa served with crostini	\$6
Garlic Breadciabatta, garlic butter, parmesan, gorgonzola, tomato sauce	\$3.50
A TIME I TO	

Additional platter style appetizers available

STARTERS...choose up to two

Caesar Saladchopped romaine hearts, garlic Caesar dressing, croutons, shaved parmesan	\$6
House Saladmixed greens, carrots, sliced tomato, house vinaigrette	\$5
Greens & Gorgonzola Salad mixed greens, carrots, sliced tomato, creamy gorgonzola dressing	\$5
Italian Saladgreens, vinaigrette, gorgonzola, red onions, tomatoes, walnuts, dried cranberries	\$7
Cup of homemade soupchef's flavor of the day	\$4
Capresesliced tomatoes, fresh mozzarella, basil oil, grey salt	\$7

ENTRÉES...choose up to four

Tortellini Gorgonzolacheese filled pasta, basil, walnuts and cream sauce	\$12
Spaghettini Pomodorotomato sauce, basil, tomatoes, garlic	\$10
Penne SiclianaItalian sausage, tomatoes, peppers, onions, tomato butter sauce	\$12
Grilled Wild Salmongrilled medium, extra virgin olive oil, grey salt, fettuccine	\$14
Chicken Parmigiano a traditional style with tomato sauce and Italian cheeses	\$13
\Box Chicken Marsalachicken breast medallions with a mushroom and Marsala wine sauce	\$13
Lamb Pappardellewide egg pasta, lamb meatballs, slow roasted tomato sauce, gorgonzola	\$13
Chicken Caesarchopped romaine hearts, chicken breast, garlic caesar dressing, croutons, parmesan	\$14

DESSERT...choose up to two

Tiramisurum and espresso soaked lady fingers, mascarpone cream and chocolate	\$7
Gelato salted caramel, spumoni, vanilla or sorbet	\$5
Chocolate Moussea hazelnut scented chocolate mousse with whipped cream	\$6

Prices and menu subject to change depending on season and availability Buffet menus available & designed upon request

Private Dining Dinner Menu Options

Please check boxes next to the items you would like on your menu These choices will be presented to your guests on a custom printed menu

Dinner available after 2:30 PM

STARTERSchoose up to two	
Caesar Saladchopped romaine hearts, garlic Caesar dressing, croutons, shaved parmesan	\$6
House Saladmixed greens, carrots, sliced tomato, house vinaigrette	\$6
Greens & Gorgonzola Salad mixed greens, carrots, sliced tomato, creamy gorgonzola dressing	\$6
Italian Saladgreens, vinaigrette, gorgonzola, red onions, tomatoes, walnuts, dried cranberries	\$7
Cup of homemade soupchef's flavor of the day	\$4
Capresesliced tomatoes, fresh mozzarella, basil oil, grey salt	\$7

ENTRÉES...choose up to four

Tortellini Gorgonzolacheese filled pasta, basil, walnuts and cream sauce	\$19
Scampi Diavoloprawns, garlic, chili flakes, prosciutto, fettuccine, wine and butter sauce	\$22
Grilled Wild Salmongrilled medium, extra virgin olive oil, grey salt, mashed potatoes, vegetables	\$24
Ravioli Bolognese cheese ravioli, Italian sausage, tomato cream sauce, shaved parmesan cheese	\$19
Penne SiclianaItalian sausage, tomatoes, peppers, onions, tomato butter sauce, shaved parmesan	\$19
\Box NY Steak10 oz New York Steak, garlic steak butter, mashed potatoes, vegetables	\$29
Steak & Prawns10 oz New York Steak, prawns scampi style, mashed potatoes, vegetables	\$34
Chicken Parmigiano a traditional style with tomato sauce and Italian cheeses, fettuccine, vegetables	\$2 0
Chicken Marsalachicken medallions with a mushroom and Marsala wine sauce, fettuccine, vegetables	\$2 0
Chicken Piccatachicken medallions, capers, lemon juice, white wine sauce, fettuccine, vegetables	\$20

DESSERT...choose up to two Tiramisu...rum and espresso soaked lady fingers, mascarpone cream and chocolate \$7.50 Gelato... salted caramel, spumoni, vanilla or sorbet \$5.50 Chocolate Mousse...a hazelnut scented chocolate mousse with whipped cream \$6.50

Prices and menu subject to change depending on season and availability Buffet menus available & designed upon request

Platter Style Appetizer Menu

In addition to the four courses offered on the menu, we also offer appetizer platters. These platters are perfect for groups that would prefer time to mingle before sitting down for dinner or for afternoon cocktail parties.

> Half platters serve approximately 10-15 people Full platters serve approximately 25 people

Antipasto Platter

Seasonal cured meats and artisan cheeses, pickled peppers and olives

□ Half \$45 □ Full \$80

Tuscan Prawns

Spicy tiger prawns, white beans, garlic, tomato and white wine

\square Half \$45 \square Full \$80

Bruschetta Platter

Fresh toasted crostini served with the following toppings: Traditional Tomato-Basil-Garlic, Goat cheese with chives and Mediterranean olive tapenade Half \$40 Full \$70

Calamari Fritti

Crisp, lightly spiced, fried squid with chili dipping sauce Half \$45 Full \$80

Tuscan Chicken Bites (24 each)

Grilled chicken, white beans, red onion, crostini **Full \$50**

Garlic Bread

ciabatta, garlic butter, parmesan, gorgonzola **Half \$30 Full \$55**

Caprese Sliced tomato, fresh mozzarella cheese, basil oil ☐ Half \$40 ☐ Full \$70

Other special menus can be created for your event Prices and menu subject to change depending on season and availability

Private Dining Beve		
Lombardi's offers multiple options for bevera Beverage service is customizable. These rep		
☐ Hosted Bar: Guests order from our fully stock service staff and be served table side.	ed bar. Your guest will order from the	
Beer & Wine: Guests order any beer or wine by the glass. Your guest will order from the service staff and be served table side.		
☐ Wine Only: Guests 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 \$24-\$80. Large Format 1.5 L bottles of wines are available from \$35-\$40		
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.		
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		
Customization Notes: <i>ie 2 drinks per guest</i>		
For all limited beverage services your guest will have the option to order items not included in your beverage service if they wish to pay for it themselves.		
Additional Room	n Options	
Lombardi's also provide	s the following:	
\Box 52" TV with HDMI hookup	complimentary	
Projector Screen	\$20.00	
Colored Linen Table Cloths (10 day notice)	\$5.00 each (\$50 for entire room)	
Colored Linen Napkins (10 day notice)	\$5.00-\$30.00 (based on count)	
Corkage Fee	\$15.00 per 750 ml	
Outside Dessert Fee	\$1.50 per person	