



**SALVATORE'S @ GLEN OAK**

---

RESTAURANT, BAR, AND BANQUETS

EVENTS • SHOWERS  
WEDDINGS • REHEARSAL DINNERS  
— 2017 —

 SALVATORE'S  
**CATERING**



**BREAKFAST & BRUNCH**

**BREAKFAST BUFFET**

- assorted breakfast pastries and muffins
- fresh fruit medley
- scrambled eggs
- french toast
- bacon
- sausage
- breakfast potatoes

**15 PER PERSON**  
 MINIMUM 40 GUESTS  
 SERVED UNTIL 10 A.M.

**BRUNCH**

**BRUNCH BUFFET**

- assorted breakfast pastries and muffins
- bagels with cream cheese, jelly and butter
- fresh fruit medley
- garden salad with dressings

**HOT SELECTIONS**

- sliced ham
- scrambled eggs
- french toast
- applewood smoked bacon
- breakfast sausage
- chicken française
- breakfast potatoes
- fresh vegetable medley

**24 PER PERSON**  
 MINIMUM 40 GUESTS  
 SERVED UNTIL 2 P.M.

**ENHANCEMENTS**

**FRESH FRUIT WITH YOGURT · 3 PER PERSON**

**SMOKED SALMON · 3.50 PER PERSON**  
smoked salmon with red onion, capers, dill sauce and mini bagels

**OMELET STATION · 6 PER PERSON**  
freshly made omelette with your choice of peppers, onions, cheese, ham mushrooms and diced tomatoes

**MIMOSA BAR · 4 PER PERSON**  
champagne with fresh fruit and berries — displayed for 1 hour



## SIT DOWN LUNCH ENTRÉES

MINIMUM 35 GUESTS

### LUNCH SALADS

SERVED WITH FRESH FRUIT CUP, ROLLS, BUTTER, COFFEE AND TEA

**CHICKEN CAESAR SALAD · 16** PER PERSON

fresh romain, grilled chicken, caesar dressing, topped with parmesan cheese and croutons

**SUMMER SALAD WITH GRILLED CHICKEN · 16** PER PERSON

mixed greens, black beans, corn, tomatoes, red onion, cheddar and grilled chicken with our southwestern ranch dressing

### ENTRÉE SELECTIONS

INCLUDES SERVED SALAD, POTATO, VEGETABLE, ROLLS AND BUTTER, COFFEE AND TEA

**ITALIAN HERB CHICKEN · 16** PER PERSON

chicken breast, marinated with Italian spices and char-broiled

**CHICKEN FRANCAISE · 16** PER PERSON

chicken breast sautéed in seasoned egg batter and served with a lemon caper sauce

**CHICKEN MILANESE · 16** PER PERSON

panko breaded chicken breast served on a bed of arugula, topped with tomatoes, red onion, shaved asiago & drizzled with a balsamic glaze

**BOURBON CHICKEN · 16** PER PERSON

grilled chicken breast served with fresh pineapple in a sweet bourbon glaze

**ROASTED PORK · 16** PER PERSON

roasted pork, sliced and served with a cran-apple chutney

**CITRUS SALMON · 18** PER PERSON

fresh salmon served with a citrus compound butter

**TILAPIA · 17** PER PERSON

fresh tilapia topped with sautéed spinach, feta, and sun dried tomatoes

**PRIME RIB · 21** PER PERSON

10oz boneless cut, served with au jus

**PESTO BRUSHCETTA PASTA SALAD · 15** PER PERSON

penne pasta and fresh tomatoes served with our homemade pesto sauce

### ENHANCEMENTS

**ADD A**

**SOUP COURSE · 1.50** PER PERSON

served before salad course

italian wedding soup

minestrone soup

**UPGRADE SALAD COURSE**

**VERMONT**

**SALAD · 2.50** PER PERSON

sharp Yancey's Fancy cheddar cheese, baby greens, candied pecans, fresh apples and dried cherries tossed in our vermont maple dressing

**PROSCUITTO WRAPPED**

**CAESAR · 3** PER PERSON

fresh romain wrapped with proscuitto di parma and served with our homemade caesar dressing and croutons

**DESSERT COURSE · 1.50** PER PERSON

cheesecake with strawberry or raspberry topping

deluxe brownie

chocolate peanunt butter dream



## LUNCH BUFFETS

### NEW YORK DELI BUFFET

INCLUDES: COFFEE AND TEA

#### ASSORTED WRAPS AND SANDWICHES (CHOOSE THREE)

chicken caesar wrap	roasted red pepper turkey wrap
grilled veggie wrap	turkey club
ham and swiss sandwich	roast beef on focaccia

#### SIDES (CHOOSE THREE)

garden salad  
 fresh fruit medley  
 homemade potato salad  
 fresh garden pasta salad  
 tomato-cucumber salad  
 coleslaw  
 potato chips

**14 PER PERSON**  
MINIMUM 40 GUESTS  
 SERVED UNTIL 2 P.M.

### HOT LUNCHEON BUFFET

INCLUDES: COFFEE, TEA, ROLLS AND BUTTER

#### SALAD (CHOOSE ONE) INDIVIDUALLY SERVED

fresh garden salad	classic caesar salad
--------------------	----------------------

#### BUFFET INCLUDES

fresh fruit salad    seasoned vegetables    penne with marinara sauce

#### MEAT SELECTION (CHOOSE TWO) ADDITIONAL SELECTIONS 3 PER PERSON

italian herb chicken  
 chicken fraicaise  
 bourbon chicken  
 meatballs  
 italian sausage  
 sliced roast beef served  
 with kimmelweck rolls

**17 PER PERSON**  
MINIMUM 40 GUESTS  
 SERVED UNTIL 2 P.M.

### BBQ LUNCH BUFFET

summer salad	coleslaw
seasoned vegetables	fresh garden pasta salad

#### MEAT SELECTION (CHOOSE TWO) ADDITIONAL SELECTIONS 3 PER PERSON

bbq ribs  
 tennessee bourbon pork  
 hot dogs  
 hamburgers  
 italian sausage  
 chiavetta's  
 marinated chicken breast

**18 PER PERSON**  
MINIMUM 40 GUESTS  
 SERVED UNTIL 2 P.M.

### ENHANCEMENTS

#### ADD A

**SOUP COURSE · 1.50 PER PERSON**  
served before salad course

italian wedding soup  
minestrone soup

#### UPGRADE SALAD COURSE

##### VERMONT

**SALAD · 2.50 PER PERSON**  
sharp Yancey's Fancy cheddar cheese, baby greens, candied pecans, fresh apples and dried cherries tossed in our vermont maple dressing

##### PROSCUITTO WRAPPED CAESAR · 3 PER PERSON

fresh romain wrapped with proscuitto di parma and served with our homemade caesar dressing and croutons

#### DESSERT COURSE · 1.50 PER PERSON

cheesecake with strawberry or raspberry topping  
deluxe brownie  
chocolate peanunt butter dream



## **HORS D'OEUVRES**

### **HORS D'OEUVRE DISPLAYS**

---

**DOMESTIC CHEESE AND FRUIT DISPLAY · 4 PER PERSON**

cheddar, swiss and hot pepper jack cheeses with watermelon, cantaloupe, honeydew and pineapple garnished with fresh grapes

**CRUDITE DISPLAY · 3.50 PER PERSON**

celery, carrots, zucchini, yellow squash, red pepper and broccoli served with our roasted vegetable dip

**BRUSHETTA BAR · 4 PER PERSON**

eggplant caponata, olive tapenade, Salvatore's classic bruschetta, caprese bruschette and Baked Brie served crostini and fresh Italian bread

**JUMBO SHRIMP COCKTAIL · 250 (PER 100 PIECES)**

jumbo shrimp served on ice with cocktail sauce and lemons

### **HOT HORS D'OEUVRE (PER 100 PIECES)**

---

**CHIPTOLE BBQ CHICKEN KABOBS · 120**

**BACON WRAPPED SCALLOPS · 275**

**ARTICHOKES FRANCAISE · 125**

**MINI CHICKEN CORDON BLEU · 125**

**SWEDISH MEATBALLS · 120**

**STUFFED MUSHROOMS · 125**

### **COLD HORS D'OEUVRES (PER 100 PIECES)**

---

**MELON BALL PROSCIUTTO SKEWERS · 150**

**BUFFALO CHICKEN WING BITES · 125**

**BEEF ON WECK CROSTINI · 110**

**BOURSIN CHEESE AND  
PROSCIUTTO PHYLLO CUPS · 110**

**CAPRESE SKEWERS · 110**



**OPEN BAR PACKAGES**

**REGULAR BAR PACKAGE**

Vodka	Bourbon	Whiskey Sours
Rye	Gin	Manhattans
Rum	Peach Schnapps	Wine
Scotch	Martinis	Draught Beer

**PREMIUM BAR PACKAGE**

The following will be added to the regular bar package

Skyy Vodka	Tangeray Gin	Dewar's Scotch
Southern Comfort	Bacardi Rum	
Jim Beam Bourbon	Captain Morgan Rum	

HOURS	REGULAR	PREMIUM
One Hour	11.00	12.25
Two Hour	13.50	16.00
Three Hour	15.00	18.50
Four Hour	16.50	20.50
Five Hour	18.00	22.50

**BEER, WINE AND SODA BAR**

Includes a variety of wine and draught beer

First Hour 5.00      Each Additional Hour 2.50

**BEVERAGE OPTIONS**

The following can be added to any Open Bar Package.

**WINE WITH DINNER** · 3 PER PERSON | (CHOOSE TWO)

Your selection of bottled wine placed on each table

**CHAMPAGNE TOAST** · 2 PER PERSON

**WINE WITH DINNER AND CHAMPAGNE TOAST** · 4 PER PERSON

**BOTTLED BEER** · 3.50 PER PERSON

**PUNCH**

**FRUIT** · 40 PER GALLON

**WINE** · 50 PER GALLON

**MIMOSA** · 60 PER GALLON





**DINNER BUFFETS**

SERVED WITH COFFEE, TEA, ROLLS AND BUTTER

**CLASSIC BUFFET**

**SALAD SERVED INDIVIDUALLY (CHOOSE ONE)**

fresh garden salad                      classic caesar salad

**BUFFET INCLUDES**

seasoned vegetables  
mini yukon potatoes  
penne with marinara sauce  
meatballs  
sliced roast beef  
italian sausage with  
peppers and onions  
italian herb chicken

**25 PER PERSON**  
MINIMUM 40 GUESTS

**GOURMET BBQ BUFFET**

summer salad SERVED INDIVIDUALLY  
coleslaw  
corn on the cobb  
seasoned vegetables  
garlic parmesan potatoes  
baked beans  
bbq ribs  
chipotle bbq chicken  
tennesse bourbon pork

**27 PER PERSON**  
MINIMUM 40 GUESTS

**PREMIUM BUFFET**

**SALAD SERVED INDIVIDUALLY (CHOOSE ONE)**

fresh garden salad                      classic caesar salad

**INCLUDED ENTRÉES**

seasoned vegetables  
garlic parmesan potatoes  
penne with red sauce  
meatballs  
citrus salmon  
chicken milanese

**CARVING STATION:**  
prime rib

**31 PER PERSON**  
MINIMUM 40 GUESTS

**ENHANCEMENTS**

**ADD A**

**SOUP COURSE · 1.50 PER PERSON**  
served before salad course

italian wedding soup  
minestrone soup

**UPGRADE SALAD COURSE**

**VERMONT**

**SALAD · 2.50 PER PERSON**  
sharp Yancey's Fancy cheddar  
cheese, baby greens, candied  
pecans, fresh apples and dried  
cherries tossed in our vermont  
maple dressing

**PROSCUITTO WRAPPED**

**CAESAR · 3 PER PERSON**  
fresh romain wrapped with  
proscuitto di parma and served  
with our homemade caesar  
dressing and croutons

**DESSERT COURSE · 1.50 PER PERSON**

cheesecake with strawberry or  
raspberry topping  
deluxe brownie  
chocolate peanunt butter dream



## STATION PACKAGE

### DOMESTIC CHEESE AND FRESH FRUIT DISPLAY

#### SALAD STATION

mixed greens, tomatoes, cucumber, carrots, croutons, grilled chicken, balsamic vinaigrette & italian dressings

#### ITALIAN STATION

- penne pasta with red sauce & alfredo sauce
- italian sausage with peppers and onions

#### BUFFALO STATION

- sliced roast beef with kimmelweck rolls, horseradish, mayo and mustard
- buffalo chicken wings with carrots, celery, blue cheese and hot sauce

#### MINI CORDON BLEU

#### ARTICHOKES FRANCAISE

#### SWEDISH MEATBALLS

#### CHIPOTLE BBQ CHICKEN KABOBS

**25** PER PERSON  
MINIMUM 50 GUESTS

## ENHANCEMENTS

### CRUDITE DISPLAY · 3.50 PER PERSON

celery, carrots, zucchini, yellow squash, red pepper and broccoli served with our roasted vegetable dip

### BRUSHETTA BAR · 4 PER PERSON

eggplant caponata, olive tapenade, Salvatore's classic bruschetta, caprese bruschette and Baked Brie served crostini and fresh Italian bread

### JUMBO SHRIMP COCKTAIL · 250 (PER 100 PIECES)

jumbo shrimp served on ice with cocktail sauce and lemons

### COOKIE JAR · 4 PER PERSON

chocolate chip cookies, peanut butter cookies, M&M cookies and brownie bites

— served with coffee and tea

### SWEETS TABLE · 5 PER PERSON

salvatore's classic mini cannoli cream puffs

eclairs

caramel oatmeal bar

lemon bar

raspberry streusel

7 layer bar

brownie bites

— served with coffee and tea

## HORS D'OEUVRES

(PER 100 PIECES)

### BACON WRAPPED SCALLOPS · 275

### MELON BALL PROSCIUTTO SKEWERS · 150

### BUFFALO CHICKEN WING BITES · 125

### BEEF ON WECK CROSTINI · 110

### BOURSIN CHEESE AND PROSCIUTTO PHYLLO CUPS · 110

### CAPRESE SKEWERS · 110



## THE CLASSIC WEDDING PACKAGE

### PACKAGE INCLUDES

DOMESTIC CHEESE AND FRESH FRUIT DISPLAY  
FIVE HOUR OPEN BAR  
CHAMPAGNE TOAST

### DINNER OPTIONS (CHOOSE ONE)

#### SIT-DOWN DINNER (CHOOSE THREE)

INCLUDES SERVED SALAD, POTATO, VEGETABLE,  
ROLLS AND BUTTER, COFFEE AND TEA

ITALIAN HERB CHICKEN

CHICKEN FRANCAISE

CHICKEN MILANESE

BOURBON CHICKEN

ROASTED PORK

FILET OF SIRLOIN

CITRUS SALMON

TILAPIA

PESTO BRUSHCETTA PASTA SALAD

DESSERT

*your wedding cake cut and individually served*

#### CLASSIC BUFFET

SERVED WITH COFFEE, TEA, ROLLS, AND BUTTER

GARDEN OR CEASAR SALAD (INDIVIDUALLY SERVED)

SEASONED VEGETABLES

MINI YUKON POTATOES

PENNE WITH MARINARA SAUCE

MEATBALLS

ITALIAN SAUSAGE WITH PEPPERS AND ONIONS

SLICED ROAST BEEF

ITALIAN HERB CHICKEN

DESSERT

*your wedding cake cut and individually served*

**46** PER PERSON  
MINIMUM GUARANTEE APPLIES

FRIDAY: MINIMUM 100 GUESTS

SATURDAY: MINIMUM 125 GUESTS

SUNDAY: MINIMUM 75 GUESTS

SALVATORE'S  
**CATERING**

### ENHANCEMENTS

#### ADD A

**SOUP COURSE · 1.50** PER PERSON  
served before salad course

italian wedding soup

minestrone soup

#### UPGRADE SALAD COURSE

##### VERMONT

**SALAD · 2.50** PER PERSON

sharp Yancey's Fancy cheddar cheese, baby greens, candied pecans, fresh apples and dried cherries tossed in our vermont maple dressing

##### PROSCUITTO WRAPPED

**CAESAR · 3** PER PERSON

fresh romain wrapped with proscuitto di parma and served with our homemade caesar dressing and croutons

#### DESSERT COURSE · 1.50

 PER PERSON

cheesecake with strawberry or raspberry topping

deluxe brownie

chocolate peanunt butter dream

### LATE NIGHT STATION

#### HOT DOG

**HAPPY HOUR · 3** PER PERSON

hot dogs with ketchup, mustard, relish

#### BUFFALO'S BEST · 5

 PER PERSON

sliced roast beef with kimmelweck rolls, mayo, horseradish, and mustard

#### COOKIE JAR · 4

 PER PERSON

chocolate chip cookies, peanut butter cookies, m&m cookies and brownie bites

- INCLUDES COFFEE AND TEA

#### SWEETS TABLE · 5

 PER PERSON

cream puffs, eclairs, caramel oatmeal bar, lemon bar, salvatore's classic mini cannoli, raspberry streusel, 7 layer bar, and brownie bites

- INCLUDES COFFEE AND TEA

FRIDAY AND SUNDAY

**10% OFF**

FRIDAY MINIMUM 100  
SUNDAY MINIMUM 75



## PREMIUM WEDDING PACKAGE

### PACKAGE INCLUDES

#### DOMESTIC CHEESE AND FRESH FRUIT DISPLAY

#### PASSED HORS D'OEUVRES (CHOOSE THREE)

mini cordon blue	stuffed mushrooms
buffalo chicken wing bites	beef on weck crostini
bourbon chicken and prosciutto phyllo cups	caprese skewers

#### FIVE HOUR OPEN BAR WITH PREMIUM LIQUORS CHAMPAGNE TOAST

### DINNER OPTIONS (CHOOSE ONE)

#### SIT-DOWN DINNER

INCLUDES SERVED SALAD, POTATO, VEGETABLE,  
ROLLS AND BUTTER, COFFEE AND TEA

#### SALAD (CHOOSE ONE)

garden salad   ceasar salad   summer salad

#### DUEL ENTRÉE

#### FILET OF SIRLOIN AND A CHICKEN SELECTION (CHOOSE ONE)

italian herb chicken	chicken francaise
chicken milanese	bourbon chicken

SERVED WITH MINI YUKON POTATOES AND SEASONED VEGETABLES

#### DESSERT

*your wedding cake cut and individually served*

### PREMIUM BUFFET

SERVED WITH COFFEE, TEA AND SODA, ROLLS AND BUTTER

#### SALAD (INDIVIDUALLY SERVED)

garden salad or caesar salad

#### BUFFET INCLUDES

seasoned vegetables	garlic parmesan potatoes
penne with red sauce/meatballs	citrus salmon
chicken milanese	<b>CARVING STATION:</b> prime rib

#### DESSERT

*your wedding cake cut and individually served*

### LATE NIGHT STATION (CHOOSE ONE)

INCLUDES COFFEE AND TEA

#### COOKIE JAR

chocolate chip cookies, peanut butter cookies, m&m cookies and brownie bites

#### SWEETS TABLE

cream puffs, eclairs, caramel oatmeal bar, lemon bar, salvatore's classic mini cannoli, raspberry streusel, 7 layer bar, and brownie bites

#### HOT DOG HAPPY HOUR

hot dogs with ketchup, mustard, relish

#### BUFFALO'S BEST

sliced roast beef with kimmelweck rolls, horseradish and french fries



### ENHANCEMENTS

#### ADD A

#### SOUP COURSE · 1.50 PER PERSON

served before salad course

italian wedding soup

minestrone soup

#### UPGRADE SALAD COURSE

#### VERMONT SALAD · 2.50 P.P.

sharp Yancey's Fancy cheddar cheese, baby greens, candied pecans, fresh apples and dried cherries tossed in our vermont maple dressing

#### PROSCIUTTO WRAPPED

#### CAESAR · 3 PER PERSON

fresh romain wrapped with prosciutto di parma and served with our homemade caesar dressing and croutons

#### DESSERT COURSE · 1.50 PER PERSON

cheesecake with strawberry or raspberry topping

deluxe brownie

chocolate peanunt butter dream

**65** PER PERSON  
MINIMUM GUARANTEE APPLIES

FRIDAY: MINIMUM 100 GUESTS

SATURDAY: MINIMUM 125 GUESTS

SUNDAY: MINIMUM 75 GUESTS

FRIDAY AND SUNDAY  
**10% OFF**  
FRIDAY MINIMUM 100  
SUNDAY MINIMUM 75



## TERMS OF AGREEMENT

---

1. The quotation herein is subject to a proportionate increase to meet increased cost of foods, beverages and other increase in present commodity prices, labor costs, taxes or currency values. Quotations cannot be guaranteed until the year of the function.
2. Salvatore's Italian Gardens recognizes it has a responsibility to provide our guests an environment conducive to warm social gatherings. As a service of alcoholic beverages relates to this activity, we believe our responsibility is to maintain this environment. We allow a maximum of 5 hours of any bar.
3. Full payment shall be made in the form of a certified check or bank draft the day before the function. Credit card payment is not accepted unless approved by Salvatore's Italian Gardens. A processing fee will be added to all credit card payments greater than \$2,000.
4. An estimated number of guests attending your function must be given 15 days prior to the event. If your event requires assigned seating, we will provide you with a room layout at this time.
5. The final, guaranteed number of guests attending the function must be given 8 days prior to the event. Once we have received this number we will provide you with an estimated balance.
6. You are responsible for the guaranteed number of guests. If your attendance is greater, you are then responsible for the total number served. We can accommodate a maximum of 5% over the guaranteed count.
7. Tax Exempt Organizations must present the tax exempt certificate prior to the day of event. Payment must be made with a check that matches the name of the tax exempt organization.
8. In the event of a cancellation, 50% of your deposit will be refunded ONLY if we can schedule another party of similar value for that particular date.
9. No confetti or bubbles allowed! \$200.00 charge will be added to your bill.
10. Sales Tax (8.75%) and an Administrative Fee (18%) will be added to your invoice. This is not a gratuity. Our Service Staff is compensated accordingly. Additional gratuity is not required.
11. People arriving late for dinner will only be served the course being served and remaining courses.
12. In an effort to accommodate all of our groups, we reserve the right to change the function room stated on your event contract should your projected attendance fall below the original estimate.
13. The week prior to your event, all communication must be made via telephone. In an effort to make sure all event details are received and recognize we discourage email communication during the week leading up to your event.



## Thank you for considering Salvatore's Italian Gardens for your upcoming event.

Salvatore's Italian Gardens provides an elegant atmosphere and experienced staff with a desire to provide you with an enjoyable, unique and successful event. Through the years, we have developed a number of guidelines and policies to assist you with your event planning and help us ensure that you will be completely satisfied. Please do not hesitate to contact us with any questions or concerns. We look forward to serving you and your guests.

### **GUIDELINES AND POLICIES**

---

#### **GENERAL INFORMATION:**

- Please advise your baker, DJ/Band and Florist that deliveries must be made the day of the event.
- Salvatore's assumes no responsibility for any items delivered or left on premise. All items will be removed the night of your event unless prior arrangements have been made with our banquet coordinators.
- We reserve the right to control music volume if it becomes necessary.
- Please notify us of any guests that have dietary restrictions. Advise your guests to notify their servers of their meal restrictions at the start of dinner.
- New York State Law does not permit smoking in this establishment.
- Price quotations cannot be guaranteed until the year of the event.
- The week prior to your event, all communication must be made via telephone. In an effort to make sure all event details are received and recognize we discourage email communication during the week leading up to your event.

#### **SEATING DIAGRAM / ATTENDANCE:**

- An estimated number of guests is due 15 days prior to your event. A guaranteed number is due 8 days prior.
- We suggest that all weddings assign guests to tables to ensure proper seating and organization.
- We will provide you with a seating diagram 15 days prior to your event. Please complete the seating chart (number of people at each table) and return it to us with your guaranteed number 8 days prior to event.
- We will also provide a bridal party announcement sheet if applicable.
- Your guaranteed number is the basis of which you will be charged regardless of attendance. If your attendance is greater than your guarantee, you will be charged accordingly.
- We will provide service for up to 5% over the guaranteed number of guests.

#### **ONE DAY PRIOR**

- Any items that you would like us to set out for your event must be delivered to us between 9:30 am & 4:00 pm the day before your event.
- Please mark any boxes or containers with your name & date of the event.
- Please provide us with detailed written lists of instructions for these items.
- Our staff will set up the items according to your instructions.
- We will be happy to assist you in placing your assembled centerpieces on tables.
- Please remove any wrapping from candles that you would like us to setup.
- If you are using place cards, they must be alphabetized. Please do not fold.
- If you are having a head table, separate those place cards and include a list of the order you would like the cards to be arranged at the Head table.
- Please notify us of any last minute tables changes.



**SALVATORE'S @ GLEN OAK**

RESTAURANT, BAR, AND BANQUETS



## **GUIDELINES AND POLICIES**

---

### **ADULT BEVERAGES:**

Salvatore's Italian Gardens recognizes it has a responsibility to provide our guests an environment conducive to warm social gatherings. As a service of alcoholic beverages relates to this activity, we believe our responsibility is to maintain this environment.

- We maintain the right to refuse service of alcohol to anyone who may jeopardize his or her safety and the safety of others.
- The legal drinking age is 21 and we are required to proof any individual whose age is in questions. Lack of proof will result in lack of service.
- We do not serve shots at any of our banquet bars.
- Your music, band and/or DJ must end at the same time as your bar.
- If you extend your bar you must also extend your music.
- An Open or Cash Bar can be extended to the maximum of 5 hours.
- Bar extensions will be based on your guaranteed number of guests, not how many guests are remaining at your event.
- The use of an Ice Luge will require a member of our staff to be present at the luge. A \$200 fee will be added to all events utilizing an ice luge .

### **PAYMENT**

- We will provide you with an estimated balance due 8 days before your event.
- Full payment shall be made in the form of a certified check or bank draft the day before the function. Credit card payment is not accepted unless credit has been established to the satisfaction of Salvatore's Italian Gardens.
- We suggest that you bring a personal check or credit card on the night of your wedding to cover any additional expenses, such as increased number of guests over the guarantee, additional hours of bar, etc.
- Corporate/Group Representatives should consult with our Banquet Coordinators regarding payment arrangements.

### **MISCELLANEOUS**

- Please notify us 8 days prior to your event of any special dietary restrictions.
- Advise your guests with dietary restrictions to notify their servers at the start of dinner.
- Guests arriving late to dinner will be served the course being served & remaining courses.
- Your guests will be asked to check their coats when they arrive. Coats placed on the back of chairs in the banquet rooms not only detract from the ambiance of your event, but are a safety hazard to our staff and your guests.