

LaScala Events

We're honored that you're considering LaScala to host your event. For your convenience, we have compiled the following information regarding our all-inclusive pricing structure & delectable cuisine.

- ❖ No hidden charges for room rental, linens, set up, clean up, etc.
- ❖ Distinctive private & semi-private spaces with modern décor
- ❖ Hurricane globe centerpieces & tapered candles are included
- ❖ Our professional event coordinators are available at no charge
- ❖ Gratuity & Ohio sales tax are the only items added for service
- ❖ All entrées are prepared in-house daily by our executive chef

Our experienced banquet staff will manage all the details of your event. We will handle the entire process with the utmost professionalism & care.

Cold Hors D'oeuvres

*Each hors d'oeuvre display serves approximately 50 guests,
depending upon the number of displays you choose to purchase*

Antipasto Display	\$150
<i>Salami, capicola, prosciutto, aged provolone, black olives & roasted red peppers</i>	
Assorted Cheese Display	\$100
<i>Swiss, cheddar, provolone & an assortment of crackers</i>	
Crudités Display	\$100
<i>Broccoli, cauliflower, carrots, celery & house-made ranch</i>	
Seasonal Fruit Display	\$130
<i>Selections vary depending upon the season</i>	
Jumbo Shrimp Cocktail	\$3 per shrimp
<i>Minimum order of two shrimp per guest</i>	

Hot Hors D'oeuvres

* Stuffed Mushrooms (serves 20 with 40 pieces)	\$140
* Wood-Fired Bruschetta (serves 20 with 40 pieces)	\$120
* Homemade Meatballs (serves 30 with 60 meatballs)	\$140
* Mozzarella Sticks (serves 30 with 60 pieces)	\$100
Cajun Chicken (serves 30 with 60 tenders)	\$130
Breaded Chicken Tenders (serves 30 with 60 tenders)	\$130
Chicken Wings : Plain, Buffalo or Barbeque(serves 30 with 60 wings)	\$100
Sautéed Sausage, Peppers & Mushrooms (serves 40)	\$160

** Items can be butler passed for a 10% surcharge*

Desserts

Small Individual Dessert	\$3.95
<i>Choose one: spumoni, tiramisu or vanilla ice cream</i>	
Mini-Desserts Station	\$4.95
<i>Includes an assortment of cakes & cheesecakes</i>	
Full-Size Desserts	\$6.50
<i>Cannoli, vanilla cheesecake, tiramisu</i>	

All prices are subject to 20% gratuity and Ohio sales tax

Family-Style Dinner

Our popular Family-Style Dinner is available for **groups of 25 or more.**

Please pre-select three entrées and two accompaniments.

All five items will be served on platters to each table,
family-style, and our staff will replenish the food as needed.

Our chef can prepare individual meals for guests with **special dietary needs**
(i.e., gluten-free, vegetarian, vegan, etc.) at no additional charge.

The Family-Style Dinner includes **Italian salad, Ciabatta bread, iced tea & coffee.**

Entrées (choose three)

Lasagna (ground beef)	Chicken Parmesan	Pine Nut Crusted Grouper
Vegetarian Lasagna	Chicken Picatta	* Roasted Pork Loin
Rotini with Sausage	Chicken Marsala	Baked Salmon (+\$4)
Cavatelli Alfredo	LaScala Roasted Chicken	* Prime Rib (+\$7)
Penne Marinara	Tortellini Alfredo	Beef Tenderloin (+\$11)

* Minimum of 30 guests for pork loin or prime rib

Accompaniments (choose two)

Fresh Broccoli	Italian Green Beans
Zucchini Romano	Italian Style Peas
Garlic Smashed Potatoes	Mixed Italian Vegetables

\$29.95

\$15.25 for children 10 & under

All prices are subject to 20% gratuity and Ohio sales tax

Individual Dinners

For groups of 25 or fewer, please select up to five entrées, and we will create a custom menu. For events with more than 25 guests, you will need to provide an accurate count of how many of each entrée to prepare (with three choices max) 10 days prior to the event. You'll also need to provide place cards to indicate to our staff which guest ordered which entrée.

Individual Dinners include Italian salad, Ciabatta bread, iced tea & coffee.

Lasagna	\$24.75	Chicken Bella Vista	\$26.75
Layered with ground beef, provolone & parmesan		Boneless chicken breast sautéed with Italian sausage, artichokes & sun-dried tomatoes in a light cream sauce, served with garlic potatoes	
Manicotti	\$24.75	Shrimp Marsala	\$28.95
With ground beef, ricotta, provolone & parmesan		With mushrooms, onions and Marsala wine, served over angel hair pasta	
Pasta Primavera	\$23.75	Pine Nut Crusted Grouper	\$28.95
Broccoli, cauliflower, carrots & red onions tossed in Alfredo sauce, served over penne pasta		Topped with a roasted red pepper cream sauce & served with garlic smashed potatoes	
Chicken Parmesan	\$26.75	Prime Rib Au Jus *	\$34.95
Served over homemade fettuccini Alfredo		Served with garlic smashed potatoes	
Chicken Marsala	\$26.75	* NOTE: Minimum order of 30	
Boneless chicken breast sautéed with Marsala wine & mushrooms, served with garlic smashed potatoes		Beef Tenderloin & Chicken Caruso	\$33.95
Chicken Picatta	\$26.75	4-oz. beef tenderloin & chicken sautéed with lemon & white wine, served with green beans	
Boneless chicken breast sautéed in lemon juice, topped with mushrooms, served with fettuccini		New York Strip	\$38.95
Chicken Rosa	\$26.75	Served with garlic smashed potatoes	
Pan-fried chicken breast topped with a roasted red pepper cream sauce, served over prosciutto-sage angel hair pasta		Filet Mignon	\$40.95
		Served with garlic smashed potatoes	

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Specialty Dinners

*All Specialty Dinners include Ciabatta bread and iced tea or coffee.
Please note: There are no substitutions on Specialty Dinners.*

LaScala Seven-Course Dinner

First Course: Antipasto

Second Course: Italian Wedding Soup

Third Course: Baked Pasta

Fourth Course: Sautéed Sausage & Meatballs

Fifth Course: LaScala Roasted Chicken

Sixth Course: Italian Salad

Seventh Course: Spumoni

\$34.95

LaScala Celebration Dinner

Salad: Benny Salad

Tossed with Italian dressing, topped with crumbled bleu cheese, diced shrimp, tomatoes, black olives, and marinated mushrooms & peppers

Entrées: Baked Pasta

served with Sautéed Sausage & Meatballs

and Chicken Caruso

Lightly floured and sautéed with butter & white wine

Dessert: Spumoni

\$32.95

Bar Packages

*All Bar Packages are based on a **three-hour** open bar.
Additional hours may be purchased for **\$3.95** per person, per hour.
(The Platinum Package is **\$5.95** per person for each additional hour.)*

Bronze Package (beer & wine)

\$17.95 per person

Includes: domestic beer (Yuengling / Bud Light / Miller Lite), house wine (Chardonnay / Moscato / Merlot / Chianti) and soft drinks (Pepsi / Diet Pepsi / Sierra Mist)

Silver Package (premium beer & wine)

\$20.95 per person

Includes: domestic beer (Yuengling / Bud Light / Miller Lite), craft & import beer (Sam Adams / Corona / Great Lakes Burning River Pale Ale), bottled Canyon Road wine (Pinot Grigio / Chardonnay / Merlot / Cabernet Sauvignon) and soft drinks (Pepsi / Diet Pepsi / Sierra Mist)

Gold Package (beer, wine & spirits)

\$22.95 per person

Includes: soft drinks, domestic beer, house wine (see "Bronze Package" for details), plus well liquor (vodka / scotch / gin / tequila / rum / bourbon / whiskey) & standard mixers

Platinum Package (premium beer, wine & spirits)

\$26.95 per person

Includes: soft drinks, domestic beer, craft & import beer, bottled Canyon Road wine (see "Silver Package" for details), plus premium liquor (Absolut / Tanqueray / Jack Daniel's / Jim Beam / Malibu Rum / Captain Morgans / Bacardi Light / Dewar's / Jose Quervo 1800) & standard mixers

Champagne Toast

\$4.95 per person

Asti Spumante

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Consumption Bars

*LaScala can provide a bartender for up to **three hours** with a **\$75** bar staffing fee and a **\$400** bar minimum. (Please add **\$25** for each additional hour to staff the bar.) Consumption bars can be limited to only beer & wine (with liquor available for purchase if you choose). Beer can be prorated; liquor can be prorated in increments of a ¼ of a bottle.*

<i>Domestic Beer</i>	<i>\$95 per case (24)</i>
Yuengling, Bud Light, Miller Lite	
<i>Import & Craft Beer</i>	<i>\$110 per case (24)</i>
Sam Adams, Corona, Great Lakes Burning River Pale Ale	
<i>House Wine</i> (each carafe pours approximately 7 glasses)	<i>\$25.50 per carafe</i>
Chardonnay, Chianti, Merlot, Moscato	
<i>Canyon Road Wine</i> (each bottle pours approximately 4 glasses)	<i>\$23 per bottle</i>
Cabernet Sauvignon, Chardonnay, Merlot, Pinot Grigio <i>Additional selections available on our restaurant's wine list</i>	
<i>Well Liquor (750 ml)</i>	<i>\$95 per bottle</i>
Rum, Vodka, Gin, Whiskey, Bourbon, Scotch & Brandy	
<i>Call Liquor (750 ml)</i>	<i>\$110 per bottle</i>
Bacardi, Smirnoff, Tanqueray, Beefeater, Seagrams, Canadian Club, Captain Morgans, Jim Beam, Jack Daniel's, Dewar's, J&B	
<i>Premium Liquor (750 ml)</i>	<i>\$140 per bottle</i>
Absolut, Ketel One, Three Olives, Wild Turkey, Crown Royal	
<i>Soft Drinks</i>	<i>\$2.50 per glass</i>
Pepsi, Diet Pepsi, Sierra Mist	
<i>Fruit Punch</i>	<i>\$75 (serves 50)</i>
<i>Champagne Punch</i>	<i>\$95 (serves 50)</i>

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Cash Bars

*LaScala can provide a bartender for up to **three hours** with a **\$75** bar staffing fee and a **\$400** bar minimum. (Please add **\$25** for each additional hour to staff the bar.)*

Domestic Beer

\$4.00 each

Yuengling, Bud Light, Miller Lite, Coors Light

Import & Craft Beer

\$4.75 each

Sam Adams, Corona, Great Lakes Burning River Pale Ale

Canyon Road Wine

\$6.00/glass

Cabernet Sauvignon, Chardonnay, Merlot, Pinot Grigio

Well Cocktails

\$6.00 each

Rum, Vodka, Gin, Whiskey, Bourbon, Scotch & Brandy

Call Cocktails

\$7.00 each

Bacardi, Smirnoff, Tanqueray, Beefeater, Seagrams, Canadian Club, Captain Morgans, Jim Beam, Jack Daniel's, Dewar's, J&B

Premium Cocktails

\$8.00 each

Absolut, Ketel One, Three Olives, Wild Turkey, Crown Royal

Soft Drinks

\$2.50/glass

Pepsi, Diet Pepsi, Sierra Mist

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LaScala Event Contract

Event Name: _____ Approx. Guest Count: _____

Event Date: _____ Approx. Guest Arrival Time: _____

Main Contact Person: _____

Phone Number: (H) _____ (C) _____ (W) _____

Email Address: _____

Mailing Address: _____

Please note: All private and semi-private event spaces require food & beverage minimums. Your event coordinator will provide the information you need regarding minimums and deposits.

I have reserved **The** _____ **Room,**
which requires a \$ _____ **food & beverage minimum** (plus tax & gratuity)
and also requires a **non-refundable** \$ _____ **deposit** at the time of booking.

BP16

Payment Information (not required if paying deposit in person):

Credit Card Type: _____ CC#: _____

Name As It Appears on Card: _____ Expiration Date: _____

Paid via Check? _____ Date: _____ Check Number: _____

Paid by Cash? _____ Date: _____ Coordinator's Initials: _____

Signature: _____ Date: _____

** Please read, sign & date "LaScala Event Contract: PAGE 2" to complete your booking **

LA SCALA / 4199 West Dublin-Granville Road / Dublin, Ohio / 43017
614-889-9431 / 614-889-8087 (fax) / LaScalaEvents@rrcol.com / LaScalaDublin.com

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LaScala Event Contract: PAGE 2

Event Name: _____ **Event Date:** _____

Room (circle): Caruso / Venetian / Lanza / Verdi / Classical / Renaissance / Other: _____

1) PAYMENTS:

The CLIENT must submit a non-refundable deposit along with the two-page contract in order to book the space/date. The CLIENT will be responsible for paying the balance (less the deposit) at the immediate conclusion of the event, unless arrangements have been made in advance through our events department. LASCALA will provide an itemized receipt based on the CLIENT'S final headcount, which is due 10 days prior to the event. If the food & beverage minimum is not met, the difference will be assessed as a room charge (plus tax and gratuity).

2) CANCELLATIONS:

In the event that the CLIENT needs to cancel the event, all payments/deposits are non-refundable. If the CLIENT cancels the event 61 days or more prior to the event date, no additional fees will be assessed. If the CLIENT cancels the event 60 days or fewer prior to the event date, there will be a \$200 cancellation fee in addition to any previous payments/deposits. To cancel the event, LA SCALA must receive the request in writing. If LA SCALA needs to cancel the event due to unforeseeable circumstances (i.e., natural disasters or acts of God), LA SCALA will refund all payments/deposits.

3) AMENDMENT:

This Agreement may be modified or amended at any time by LASCALA and the CLIENT by submitting changes in writing and both parties signing the amendment. Pricing is **not** subject to change once the deposit has been paid.

4) WAIVER OF CONTRACTUAL RIGHT:

The failure of either party to enforce any provision of this Agreement shall not be construed as a waiver or limitation of that party's right to enforce compliance with the remaining provisions of this Agreement.

5) APPLICABLE LAW:

This Agreement shall be governed by the laws of the State of Ohio

6) RESPONSIBILITY:

LA SCALA does not accept responsibility for damaged, lost or stolen items.

7) RULES AND REGULATIONS:

The following is a list of rules and regulations to be upheld by the CLIENT:

- a.) All candles must be contained or enclosed in glass.
- b.) No decorations may be affixed to the walls unless with "Command Strips" or painter's tape.
- c.) Confetti & glitter are not permitted.
- d.) Balloons are permitted; however, please note that there will be a \$25 charge per balloon for any balloons that may get loose and stuck in the rafters of the ceiling.
- e.) Any excessive damage to LA SCALA or its property (i.e., walls, flooring, tables, chairs, etc.) may result in additional charges to cover the venue's replacement/repair costs of any losses or damages.
- f.) All food & beverages must be purchased through LA SCALA -- with the exception of occasion cakes or cupcakes. Please note that cheesecakes are not considered "occasion cakes."
- g.) No food is to be taken home from the family-style dinner.
- h.) The standard event timeframe is three hours. Any event with a timeframe that lasts longer than three hours (that has not been pre-approved through our events department) may be subject to a \$100-per-hour room-rental overage charge.

I certify that I am at least 18 years of age, have read & understand all of the above, and am competent to execute this Agreement

Client Signature: _____ **Date:** _____

Client Name (Printed): _____

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LaScala Final Menu/Bar Contract

Due no later than 10 days prior to your event

Name of Function: _____

Date of Function: _____

Final Headcount *: _____

* *This headcount is the minimum number of guests for which you will be charged.
We can accommodate last-minute additions, but we cannot accept any reductions.*

Menu: (Circle one & list selections below) **Family-Style** / **Individual** / **Other:** _____

Appetizers: _____

Desserts: _____

Bar Set Up:

_____ **NO ALCOHOL!** _____ **Sodas OK if requested by guests** (\$2.50 each)

_____ **Guests will pay for their own beverages** (using restaurant's main bar)

_____ **Cocktail Service** (available for groups of 40 or fewer if drinks are on one check)

_____ **Beer/Wine Table:** _____

_____ **Champagne Toast** (\$4.95 per person)

_____ **3-Hour Cash Bar** (\$75 w/\$400 minimum) _____ **Extra Hour?** (\$25/hr)

_____ **3-Hour Consumption Bar** (\$75 w/\$400 minimum) _____ **Extra Hour?** (\$25/hr)

_____ **Beer & Wine** _____ **Beer, Wine & Spirits - circle one:** well / call / premium

_____ **3-Hour Bar Package** (for Caruso or Venetian rooms only; mark selection below):

_____ **Bronze Package** (\$17.95 per person)

_____ **Silver Package** (\$20.95 per person)

_____ **Gold Package** (\$22.95 per person)

_____ **Platinum Package** (\$26.95 per person)

_____ **Extra Hour?** (\$3.95 per person/per extra hour)

_____ **Platinum Extra Hour** (\$5.95 per person/per extra hour)

Signature: _____ Date: _____

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