

5355 Windward Parkway • Alpharetta, GA 30004 • T 770-772-4644 www.sedgwickrestaurantgroup.com

Banquet Room Information

Thank you for considering Vinny's on Windward for your special event. The Toscana room is a private dining room and can seat 22 persons. The minimum number of persons to keep private is 17. The Garden room can seat up to 50 persons. Our main dining area is also available, and can seat up to 75 persons. There is no room charge, but credit card information is required to secure the reservation for one of the areas. A cancellation fee will be charged to your account should your party fail to show up or cancel without at least two working business days prior to your planned event.

Parties of 17 or under may order off of our current dinner menu or choose a limited or preset menu if you prefer. Parties that are above 17 guests we ask that you select a limited menu from our banquet menu. This is the same menu for all guests with a choice of salad and three to four selections from our entrée selections. You may then choose up to 2 selections from our dessert menu. We can recommend appetizers to be served "family style", or your guests may order appetizers a la carte. 7% Georgia sales tax will be added to your bill. We always accommodate any dietary requests if possible.

Attached you will find an Accommodation Agreement containing more specific conditions and cancellation fees for a private planned function.

We look forward to helping you plan your special party. If there are any questions please call me so we may discuss them.

Sincerely,

Vinny's Management Team

Appetizers

We offer the following selections as appetizers to start your meal.

Please select **up to three** from the list and we will help you determine the appropriate amount for your party.

- Veal & Cremini Mushroom Tortelloni, spinach, rosemary demi-glace, brown butter and garlic \$10
- Beef Sirloin Carpaccio, parmigiano, dijon mustard sauce, e.v. olive oil, \$12
- Margherita Pizza, house made mozzarella, basil, Vinny's tomatoes, \$11
- New Bedford Sea Scallops, balsamic brown butter, shallots, chives, crispy pancetta, mache \$15
- P.E.I. Mussels, pinot grigio, garlic, shallots, butter \$14
- ☐ Salt & Pepper Fried Calamari, Vinny's tomatoes \$ 11
- Jumbo Lumpmeat Crabcake, local apple, fennel slaw, vanilla-cracked mustard butter, chive oil \$16

Salad Course

Select **one or two** from the following list:

- Mixed Field Green Salad, cucumbers, cherry tomatoes, gorgonzola vinaigrette \$7
- Little Gem Salad, lemon, garlic, anchovy dressing, reggiano parmigiano \$9
- Fresh Mozzarella Heirloom Tomato Salad, mixed greens, red onions, prosciutto, balsamic vinegar, e.v.o.o. \$12



Entrees

We invite you to select up to four entrees from the following page. Please select no more than two from each Section.

SECTION 1:

- Shrimp and Scallop Risotto, white truffle essence, black truffles \$24
- Roast Rack of Lamb, shiitake mashed potatoes, thin beans, raspberry shallot sauce \$31
- Atlantic Salmon, black pepper zucchini, risotto, black truffle oil \$23
- Black Angus Ribeye, fingerling potatoes, charred grilled escarole & broccoli rabe pesto \$32
- Filet Mignon, red bliss smashed potato cake, buttered spinach \$30

SECTION 2:

- ☐ Chicken Parmesan, linguini, spinach, asiago cream sauce, Vinny's tomato sauce \$21
- ☐ Veal and Ricotta Meatballs, potato gnocchi, spinach, Vinny's tomatoes, asiago cream sauce \$ 16
- ☐ Chicken Scallopine, lemon, capers, kalamata olives, spinach & ricotta ravioli, parsley, tomatoes \$20
- Sautéed Red Trout, parmesan polenta cakes, spinach, shallots, sage-brown butter \$21

Desserts

Please select one or two from the following list.

- ☐ Chocolate Mousse Torte, espresso bean truffles, rasberry coulis, \$8
- □ bistro VG's "Killer" Tiramisu, \$8
- ☐ White Chocolate Crème Brulee Napoleon \$8

General Information

- Soft Drinks and Iced Tea \$3.00
- "Illy" Coffee \$4.00
- There is a Plating Charge for any desserts or cakes brought in.
 \$2.00 Per Person
- Wines are available from our wine list.
- Some magnums and large bottles of wine are available for large groups.

Thank You!

We Look Forward to Serving You

Vinny's On Windward

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VINNY'S Banquet Accommodation Agreement

Toscana Room

Or via e-mail: Vinnysonwindward@hotmail.com

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Capacity 22 (minimum 17)

Garden Room	Capacity 50 (minimum 20)	Cancellation fee \$2	50	
Grand Room	Capacity 75 (minimum 50)	Cancellation fee \$5	00	
of persons, you will be charg	d two working days prior to your e ed \$25 per person missing. Should oom to be private, you may be mov	your number of person	s fall bel	ow the
Prices quoted do not include	Georgia State and any applicable	sales taxes.		
Payment of the total balance Diners Club, Discover and ap	is due the day of the event. We acceproved company checks.	ept American Express, Vi	isa, Masto	erCard
Please sign & re <mark>turn this form conditions.</mark>	n to Vinny's on Windward acknowle	edging your agreement	with the	: above
Signature:		Date:		
Please print name:	Tele	ephone #:		
Company Name:	Email:			
Address:	City:	State: Zi	p:	
Requested Room:	Date Dep	oosit Paid:		
Date of Reservation:	Time:	Number of People	1.	
Name on Credit Card:	Credit Card Type:			
Credit Card Number:	Expiration Date:			
Please return via fax: 770-77				

Cancellation fee \$250

In order for us to ensure your perfect party, please answer the following:

COMPANY NAME:			
NAME:			
NAME OF HOST(ESS) IF DIFFEREN	T FROM ABOVE:		
DATE OF RESERVATION:		TIME:	
PHONE #	FAX:	EMAIL	
PARTY DESCRIPTION: BUSIN	ESS PLEASURE	NO. OF GUESTS:	
OTHER SETUP REQUESTS:			
PLEASE DO NOT WRITE BELOW THI	S LINE		
ΔΡΡς·			
SALADS:			
-			
ENTREES:			
DESSERT:			
WINE SELECTIONS:			