

ACQUA PAZZA

R I S T O R A N T E

201 East 3rd Avenue San Mateo, Calif. 94401
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www.acqua-pazza.com

PRIVATE DINING AND SPECIAL EVENT INFORMATION PACKAGE

Thank you for considering Acqua Pazza Restaurant as the venue for your private dining and special occasion event. Acqua Pazza offers a variety of private and semi-private rooms to make any occasion enjoyable.

Acqua Pazza Restaurant with its 5000 square feet of space and high ceilings give its interior a grand spacious feel providing intimacy and warmth, making our venue an impressive, yet welcoming, site for your dining experience.

Acqua Pazza showcases “La Cucina Napoletana” with a touch of Mediterranean flare from the Amalfi Coast featuring healthy food choices. We utilize fresh wild seafood, all natural meat & poultry and fresh organic produce from sustainable local farms.

Acqua Pazza Restaurant is owned and operated by three brothers from Italy, Enzo, Tullio and Valerio Rosano. They bring the authentic flavors of their Naples upbringing to downtown San Mateo

The spacious interior includes a 15 seat outdoor patio, 70 seat main dining room, 8 seat bar, mezzanine Private Dining Room “Positano Room” that holds 35 seated and 50 people in a reception format and our “Wine Room” that accommodates

24 seated or 40 in a less formal setting.

Acqua Pazza’s kitchen creates a menu that fits your needs and customizes a menu for your guests. Our hospitality staff accommodates your guests in a vibrant and friendly atmosphere for a wonderful dining experience.

PRE-SET DINNER MENUS

Menu Number One

\$25.00 per Person

FIRST COURSE

Served Family Style

Antipasto Misto della Casa
House mixed appetizer
Calamari, Rice Balls, Potato Cakes
Bruchetta with Pear Tomatoes
Bruchetta with Fava Beans

SECOND COURSE

Vesuvio Salad

House mixed green salad in a light Italian dressing

ENTRÉE COURSE

Calamarata Acquapazza

Mixed Seafood Pasta, in a light Tomato sauce

Strozzapreti

Pasta with Prosciutto, Mushrooms and Peas in a light cream sauce

Gnocchi della Mamma

Housemade Potato dumplings with fresh Mozzarella and Tomato sauce

Pollo al Marsala

Sautéed Chicken breast with Mushrooms in a Marsala Wine sauce

Pesce del Giorno

Fresh Fish of the Day

Grilled or in olive oil, fresh Tomato and sea salt

Menu Number Two

\$35.00 per Person

STARTER

Served Family Style

Antipasto Misto della Cassa

Calamari

Mamma Carmela famous Rice Balls and potato cakes

Brushetta's with Fresh Tomato or Fava Beans

SALAD

Vesuvio Salad

House mixed green salad in a light Italian dressing

Caesar Salad

Romaine lettuce, garlic croutons and Anchovy filets

ENTREES

Calamarata Acquapazza

Mixed Seafood with ring shaped pasta in a light Tomato sauce

Salmon Positano

Sautéed Pacific Salmon with Artichokes in a Olive Oil Lemon sauce

Vitello Paesana

Veal scaloppini with Prosciutto, Fontina cheese, and Peas in a White Wine sauce

Pollo al Marsala

Sautéed Chicken breast with Mushrooms in a Marsala Wine sauce

Pesce del Giorno

Fresh Fish of the Day

Grilled or poached in olive oil, tomato and sea salt

Risotto Vegetarian

Porchini Mushroom Risotto with tender sautéed Spring vegetables

Dessert Combination

Tiramisu

Napoletana Cheese Cake

Menu Number 3

50.00 per Person

STARTER

Served Family Style

Antipasto Misto della Casa

Deep Fried Calamari, Prawns and Zucchini

Bruchetta con Sardine

Scugnizzi Napoletani on Pizza Bread

SALAD

Vesuvio Salad

Housemade green salad in a light Italian dressing

Insalata Di Spinaci

Tender Spinach salad with cherry tomatoes, red onions and Lemon dressing

THIRD COURSE

Gnocchi della Mamma

Housemade Potato dumplings with fresh Mozzarella and Tomato sauce

ENTREES

Vitello alla Milanese

Breaded Veal Scaloppini over an Arugula salad

Gamberoni alla Griglia

Grilled jumbo Prawns in a Lemon Garlic sauce

Agnello alla Fragole

Grilled Lamb chops in a fresh Strawberry Barola red Wine reduction

Pesce del Giorno

Fresh Fish of the Day

Grilled or Poaches in olive oil, fresh tomato and sea salt

Polenta Torta

Layered Polenta with grilled spring vegetables

Porcini Mushroom reduction

DESSERT

Dessert Combination

Rum Babba

Crepe Nutella



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WINE AND BEER BEVERAGE PRE-SET MENUS

All beverages, alcoholic and non-alcoholic, will be charged at the current menu prices unless one of the following packages is pre-chosen prior to the event. Please check only one option.

_____ Two beverages per person from our selected Wines by the Glass List or Moderate List

(Supplement of \$15.00 per person)

_____ Three beverages per person from our selected Wines by the Glass List or Moderate List

(Supplement of \$20.00 per person)

_____ Four beverages per person from our selected Wines by the Glass List or Moderate List

(Supplement of \$25.00 per person)

Additions / Options:

Please list the wines and their vintage years. *(Please keep in mind that vintages are subject to availability and may change without notice.)* All wines must be consumed on the premises at the time of the event.

Would you like beer and wine to be offered? Yes _____ No _____

Would you like a dessert wine to be served with the dessert course (at the current menu price)? Yes ___ No ___

Would you like bottled water service (sparkling and still)? Yes _____ No _____

Would you like coffee and hot tea service to be offered (at the current menu price)? Yes ___ No ___

Would you like special coffee drinks offered (at the current menu price)? Yes ___ No ___

What are the dietary restrictions that the kitchen should be aware of?

Table Layout (e.g. table of 20, 2 tables of 10): _____

Would you like a side table, reception table, or gift table to be supplied? Yes _____ No _____

Would you like the menus to be placed on the table at each setting? Yes _____ No _____

Projection screen (incl. any extension cords required): \$20.00 / event Yes _____ No _____

Agreement

Guest Information

Name of Group _____
Name of Contact Person _____
Mailing Address _____
Contact Phone Number _____
Contact E-Mail _____
Number of Guests (minimum) _____
Date of Reservation _____
Time of Arrival _____
Room Name _____

Credit Card Information

(A valid credit card is required to reserve this room / table at the above mentioned time/date)

Credit Card-holder's Name _____
Credit Card Type and Number _____
Credit Card Expiration Date _____
Signature of Credit Card Holder _____

If the event is cancelled by the guest with less than one (1) week notice, a penalty charge equal to half the food and beverage minimum of _____ will be billed to this credit card. Cancellations made within twenty-four (24) hours of the date/time of the event will be charged the full price of the food and beverage minimum of _____.

Price and Charges

Minimum number of guests: _____ x Price per guest \$ _____ = \$ _____

Room charge _____

Tax rate of 9.25% will be applied to the subtotal

Gratuity charge of 20% will be applied to the subtotal

Terms and Conditions:

The balance is due in full at the end of the event. We accept VISA, MC, AMEX, and Acqua Pazza gift certificates. Personal checks and business checks can be accepted upon prior approval. Multiple checks are not permitted.

All food and beverage items must be consumed on the premises at the time of the event.

If the minimum room charge is not met, the reserved number of guests as of 7 days in advance will be the minimum charged on the night of the event.

Any decorations or outside hardware are to be approved prior to the event.

If the guests provide a dessert to be served at the event, we will cut and plate it for you with no charge.

If the guests provide wine to be served at the event, the current corkage fee applies that is \$18.00 per 750ml. wit Each corkage fee is waived with each purchase of the equivalent amount of wine from the current wine list. Outside beverages, alcoholic or non-alcoholic, other than wine, are not permitted.

A non-refundable deposit may be required for special requests.

If the actual number of guests exceeds the minimum, the charge per guest applies to every guest in excess.

Final menu needs to be selected 7 days before the event date.

A single receipt of items purchased and total billing will be given to the host/hostess at the time of payment.

All items purchased in excess of the minimum room charge will still be susceptible to tax and gratuity charges.

Additional Items and Options (all items will be charged at the current menu price at the time of the event):

I understand that the menu agreed upon may change due to seasonal availability or other uncontrollable reasons. Comparable items will be offered at the same price.

Signed (Contact Person): _____ Date: _____

Signed (Rep. of Acqua Pazza Restaurant): _____ Date: _____