

ACQUA PAZZA

R I S T O R A N T E

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650-375-0903
www.acqua-pazza.com

RECEPTION 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, 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 Restaurant 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 seats at the bar, a mezzanine Private Dining Room named the ‘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.

COCKTAIL RECEPTION PACKAGES

Cocktail Reception packages include family style self-serve display or passed trays of each hors d'oeuvres.

All packages are based on a 2 hour minimum purchase

Every additional hour after \$20.00 per person

Package 1

Appetizers

Mamma Carmela's famous rice ball and Potato Cakes
Zucchini Parmigiana
Scugnizzi Napoletani
Bruschetta con Sardine
Assorted Pizza

Package 1A: Moderate Wines Option \$ 35.00 pp (plus tax & gratuity)

Package 1B: Premium Wines Option \$ 40.00 pp (plus tax & gratuity)

Package price includes domestic beer, bottled water, soft drinks, fruit juices, iced tea, hot tea, and brewed coffee.

Package 2

Appetizers

Frittura Posillipo
Zucchini Parmigian
Arancini e Crocche
Imported & Domestic Cheese Display
Assorted Vegetarian and Meat Pizza's
Bruschetta con Fava

Package 2A: Moderate Wines Option \$45.00 pp (plus tax & gratuity)

Package 2B: Premium Wines Option \$50.00 pp (plus tax & gratuity)

Package price includes beer, bottled water, soft drinks, fruit juices, iced tea, hot tea, and brewed coffee.

Package 3

Appetizers

Asparagus wrapped in prosciutto
Carpaccio di Salmone
Frittura Posillipo
Mini Crab Cakes
Bay Shrimp Cocktail Shots
Assorted Pizza's
Stuffed mushrooms with feta cheese & spinach
Bruschetta con Funghi
Fresh Seasonal fruit Platter

Package 3A: Moderate Wines Option \$55.00 pp (plus tax & gratuity)

Package 3B: Premium Wines Option \$60.00 pp (plus tax & gratuity)

Package price includes beer, bottled water, soft drinks, fruit juices, iced tea, hot tea, and brewed coffee.

APPETIZER LIST

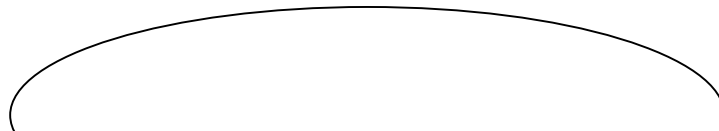
*Appetizers can also be chosen a la carte by the dozen or family style (10 to 15 people)
from the list below*

Vegetarian Appetizers

- Bruschetta 24*
- Grilled Asparagus 24*
- Chilled Beets 18*
- Stuffed Mushrooms with Spinach & Feta Cheese 21*
- Squash Souffle 20*
- Imported & Domestic Cheese Display 45*
- Roasted Potatoes with Herbs & Parmesan Cheese 18*
- Goat Cheese Crostini 21*
- Potato Croquettes 20*
- Vegetarian Spring Rolls 21*
- Stuffed Filo Dough with Spinach & Feta Cheese 32*
- Stuffed Grape Leaves 22*
- Veggie Skewers 24*
- Roasted Garlic with Cambonzola cheese 36*

NON Vegetarian Appetizers

- Scugnizzi Napoletani 24*
- Prawns Spring Rolls 32*
- Fried Calamari 36*
- Asparagus Wrapped in Prosciutto 34*
- Beef Tenderloin on Crostini 36*
- Australian Lamb Chops 48*
- Mini Crab Cakes 36*
- Bay Shrimp Cocktail 28*
- Smoked Salmon with capers, onions, fresh dill, crème Fraiche, flat bread 24*
- Prawns Skewers 36*
- Anchovies on Crostini 30*
- Stuffed Grape Leaves 30*
- Prawns Wrapped in Prosciutto 36*



MODERATE WINE SELECTIONS

SPARKLING WINES

Prosecco Ruggieri

Prosecco Carpena Malvolti

Rose or White Wine

Hayman & Hill Chardonnay 07 Napa Valley California

Tangley Oaks Rose 07 Napa Valley California

House Pino Grigio, Friuli

CABERNET SAUVIGNON

Hayman & Hill Cabernet 07 Napa Valley California

MERLOT

Hayman & Hill Merlot 07 Napa Valley California

INTERESTING REDS

PREMIUM WINES SELECTIONS

SPARKLING WINES

Mumm Napa

WHITE AND ROSE WINES

Paggio Pinot Grigio 07 Delle Venezie

Stags Leap Winery Chardonnay 07 Napa Valley California

PINOT NOIR

Brassfield Pinot Noir 07 Clearlake California

INTERESTING REDS

D'Antiche Terre Aglianico 07 Campania Italy

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 / Table: _____

Table Layout (e.g. surrounding chairs or high tables): _____

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 two (1) weeks 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 (minimum):

Tax rate of 9.25% will be applied to the subtotal

Gratuuity charge of 20% will be applied to the subtotal

MENU OPTIONS

Which menu would you like to be served?

----- #1A (\$35 per person)

----- #1B (\$40 per person)

----- #2A (\$45 per person)

----- #2B (\$50 per person)

----- #3A (\$55 per person)

----- #3B (\$60 per person)

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

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

Would you like a side table, reception table, or gift table to be supplied (no charge)?

Yes _____ No _____ Initial _____

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 are not accepted, 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.

The reserved number of guests as of 7 days in advance will be the minimum charged on the night of event.

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.

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.

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

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

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.

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. Initial _____

Signed (Contact Person): _____ Date: _____

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