



## Giuseppe's Cucina Italiana

Thank you for considering Giuseppe's for your upcoming event. Our recently refurbished facility truly captures an Old World charm. From our dining rooms filled with rustic ceramic creations, to the glass doors, which open onto the fountain gardens; the feel of old world Italy is in the air.

A trip to Italy would not be complete without sampling some of the finest foods from every region. Giuseppe's offers you just that. Brick oven-fired pizzas, home-made pasta and breads, the freshest seafood this county has to offer. Giuseppe's creations never stop! A copy of our Banquet Menu follows and we are always willing to fill any special dietary needs.

We are committed to fine service and the success of your event. If there are any questions about our facility or our products feel free to contact us at any time. Once again, thank you for considering Giuseppe's Italian restaurant.

Sincerely,

Giuseppe's Management Team

891 Price Street • Pismo Beach, California 93449  
Phone (805) 773-2870 • Fax (805) 773-6610  
Virtual tour: [www.giuseppesrestaurant.com](http://www.giuseppesrestaurant.com)



A deposit is required to hold any function space.  
This deposit is 100% refundable if cancellation is received (in writing) 60 days prior to the scheduled event.

**NO RESERVATIONS WILL BE GUARANTEED  
WITHOUT A SIGNED CONTRACT AND DEPOSIT**

The deposit amount will be directly applied to the bill the night of the event. All bills are due and payable the night of the event unless previous arrangements have been made.

**Menu selections and itineraries must be received 10 working days prior to the event date, along with 50% of the room minimum (room minimums are listed on the last page of this packet), and the confirmed guest count.** The confirmed guest count is what food will be prepared for and billing will be placed at. If more than the confirmed amount arrives, we will be more than happy to accommodate your expanded needs. Billing for extra guests will be set at the same prearranged rate.  
**18% gratuity will be charged to all food and beverage totals. Sales tax is applicable to all banquet charges**

**PRICES ARE VALID FOR 60 DAYS**

No food or beverages will be allowed to be brought on the premises unless prior arrangements have been made.  
**Corkage fee for wine provided by patron is \$15.00 per 750-ml bottle.**

The contact person or host will be responsible for guests attending the night of the event and any damages that might accrue to Giuseppe's property due to their actions.

**GIUSEPPE'S IS NOT RESPONSIBLE FOR ANY LOST ITEMS OR DECORATIONS**

I have read and understand the obligation and responsibilities as they are written in this document.  
As the contact person or host I assume the responsibility for all that is mentioned herein

Style of Event \_\_\_\_\_ (Example: Rehearsal Dinner)

A deposit amount of \$\_\_\_\_\_ will be used to hold the \_\_\_\_\_ room for the date of \_\_\_\_\_  
Large / Garden / Small / Full Facility Month / Day / Year

**Credit Card Information**

Cardholders Name \_\_\_\_\_

CC # \_\_\_\_\_ EXP \_\_\_\_\_ / \_\_\_\_\_ Vin Code \_\_\_\_\_

Signature \_\_\_\_\_ Date \_\_\_\_\_

Name of Contact Person \_\_\_\_\_

Contact Phone Number \_\_\_\_\_

Contact Address \_\_\_\_\_

Contact Email Address \_\_\_\_\_

Street

City

State

Zip

# GIUSEPPE'S PLANNING QUESTIONNAIRE

1. Marquis Statement (i.e. "Happy Birthday Grandpa") \_\_\_\_\_

2. Date & Day of Week of Event \_\_\_\_\_

3. Time of Arrival \_\_\_\_\_ 4. Time Dinner is to be Served \_\_\_\_\_

5. Number of Guests \_\_\_\_\_ 6. Rooms Needed \_\_\_\_\_

## 7. Beverage Service Details

A. Wine Service

B. Bar Service

1. Hosted Bar Items

2. Non Hosted Bar Items

## 8. Meal Choices

A. Appetizers

B. Salad

C. Pasta

D. Entrees (Number of each entree needed 2 weeks prior to event)

1.

2.

3.

E. Dessert

## 9. Linen Requests

## 10. Additional Information or Requests

Notes:



## BANQUET MENU

### APPETIZER SELECTIONS

(All Appetizer Selections Can Be Hand-Passed or Served Cocktail Reception Style)

**Bruschetta Caprese \$4.00 per person**

Grilled peasant bread, buffalo mozzarella, basil, garlic

**Herb Stuffed Mushrooms \$4.00 per person**

Served in a 4-cheese sauce

**Antipasto Misto \$5.00 per person**

Appetizer plates of assorted meats, cheeses  
& marinated vegetables

**Asparagi, Prosciutto e Scarmoza alla Griglia \$5.00 per person**

Jumbo asparagus, wrapped with prosciutto,  
stuffed with smoked mozzarella and grilled

**Wood Fired Thin Crust Pizza's \$6.00 per person**

Traditional Italian pizza Wood Fired "Chefs Choice"

**Assorted Spedieni (Skewers) \$7.00 per person**

Grilled skewers of Beef, Chicken, Shrimp & Vegetables

**Lamb Loli-Pops \$8.00 per person**

Roasted lamb chops served with a cayenne aeoli

**Pancetta Wrapped Prawns \$8.00 per person**

Jumbo prawns wrapped with pancetta & grilled

**Antipasto Table \$9.00 per person**

(Served Cocktail Reception Style)

Bruschetta Caprese, Herb Stuffed Mushrooms, Cured Meats & Cheeses,  
Grilled Vegetables.

All prices subject to 18% gratuity and sales tax

## FIRST COURSE

Select one of the following for all guests.

### **Butter leaf lettuce No Charge**

with a balsamic Gorgonzola vinaigrette

### **Hearts of Romaine No Charge**

in a Caesar dressing

### **Della Citta \$3.00 per person**

Roasted beets, pears, candied walnuts, Gorgonzola  
and white balsamic vinegar

### **Insalata Giuseppe \$3.00 per person**

Butter leaf lettuce, avocado, tomatoes, cucumbers, red onions, garbanzos,  
Carrots with a Parmigiano dressing

### **The Wedge \$3.00 per person**

Iceberg lettuce, tomatoes, avocado, egg, applewood bacon, red onion,  
Gorgonzola, red wine vinaigrette

## SECOND COURSE

Select one of the following for all guests.

### **Rigatoni alla Checca No Charge**

Fresh tomatoes, basil & garlic

### **Cavatelli Amatriciana No Charge**

Handmade semolina and ricotta pasta, spicy tomato sauce with olives & pancetta

### **Butternut Squash Ravioli \$3.00 per person**

Served in a Grana parmigiana cream sauce

### **Tortelloni Giuseppe \$3.00 per person**

Cheese filled tortellini in a pink sauce with pancetta,  
peas, and mushrooms.

### **Potato Gnocchi \$3.00 per person**

Handmade Yukon Gold potato gnocchi with a tomato basil sauce

All prices subject to 18% gratuity and sales tax

## ENTRÉE SELECTIONS

(If a choice of more than one entrée is desired (no more than TWO), A pre-count is required.)

Vegetarian Entrée available upon request

### POLLO

#### **Chicken Parmigiana \$28.00 per person**

Parmigiana encrusted free-range chicken breast topped with buffalo mozzarella, and tomatoes

#### **Chicken Basilico \$28.00 per person**

Free-range chicken breast served in a basil cream sauce

#### **Chicken Pistachio \$28.00 per person**

Free-range chicken breast with a pistachio crust topped with a fresh salsa of avocado, Kalamata olives & roasted peppers.

### PESCE

#### **Grilled Wild King Salmon \$34.00 per person**

Topped with a lemon vinaigrette and sautéed leeks

#### **Grilled Channel Island Swordfish (Seasonal) \$34.00 per person**

Grilled and finished with an adriatico salsa (green olives, celery, capers, tomatoes, onions)

#### **Halibut All Gorgonzola \$34.00 per person**

Sautéed with gorgonzola, caramelized onions, tomatoes & Marsala

### CARNE

#### **Braciolo \$27.00 per person**

Specialty of the house, slow braised flank steak, rolled and stuffed with garlic & Herbs, Simmered in a rich tomato ragu.

#### **Osso Buco \$36.00 per person**

Slow cooked Veal Shank in a gremolata sauce

#### **Roasted Rack of Lamb \$36.00 per person**

Marinated with herbs, topped with a balsamic reduction

#### **Filet Mignon \$36.00 per person**

Beef tenderloin, wrapped with pancetta, DiFronzo Pinot Noir and porcini demi-glaze.

#### **Cow-A-Boy Steak \$38.00 per person**

18 oz. prime rib-eye steak grilled over fruit wood, lemon, shallot, thyme, vinaigrette

### SURF & TURF

#### **Filet Mignon & Pancetta Wrapped Prawns \$40.00 per person**

Grilled over olive wood, topped with a Barolo demi-glaze and crimini mushrooms reduction served with pancetta wrapped prawns.

All prices subject to 18% gratuity and sales tax

## CHILDREN'S MENU

8 years and under

**Salad & Pasta \$6.95 per person**

**Pizza 10" thin crust (Cheese or Pepperoni) \$12.00 each**

## DESSERT SELECTIONS

Please select one of the following for all guests.

All desserts \$7.00 Per Person

### **Mascarpone Carrot Cake**

Luscious carrot cake layered with a creamy mascarpone filling

### **Delicate Handmade Sicilian Cannoli**

Light flaky pastry shells filled with lightly sweetened  
whipped ricotta & pistachios

### **Chocolate Chip Cheesecake**

With pine nut brittle and ricotta

### **Milky Way Tuaca Cheesecake**

A Giuseppe's classic

### **Giuseppe's Mud Pie**

Oreo cookie crust, mocha gelato, candied pecans & caramel

### **Tahitian Vanilla Bean Crème Brulee**

Caramelized sugar topping with fresh berries

### **Double Chocolate Torte**

With fresh raspberry sauce

### **Tiramisu**

Lady finger cookies, mascarpone cream,  
Kahlua & hazelnut chocolate

### **Homemade Gelato**

Pick a flavor and we'll make it fresh that day.

\*Custom Whole Cakes Also Available

All prices subject to 18% gratuity and sales tax

## ROOM MINIMUMS & DEPOSIT INFORMATION

Minimums do not include service charge or tax

<b>Room</b>	<b>Capacity</b>	<b>Food &amp; Beverage Minimum</b>	<b>Deposit</b>
La Stanza Piccola	Up to 24	\$600.00	\$300.00
La Stanza Grande	Up to 40	\$1000.00	\$500.00
Il Giardino	Up to 60	\$1000.00	\$500.00
Total Facility	Up to 100	\$2600.00	\$1000.00
*Off Site Catering	Up to 300	\$2000.00	\$1000.00

\*Destination fee for all off site catering \$500.00

# WEDDING EXTRAS AND ADDITIONAL CHARGES

## **Room Charge**

A room rental fee will be charged for those functions that do not meet the food and beverage minimum. For more information please contact the events coordinator. Please note the contracted start time is the earliest that your guests may arrive.

## **Price increases**

Price quoted in the catering package are current as of the date of the quote and are subject to change. Prices will not be guaranteed until 30 days prior to the function

## **Decorations**

All display exhibits and decorations must conform to the fire and safety codes. Giuseppe's does not permit the use of confetti. Removal of all decorations is the responsibility of the client. Giuseppe's will not be responsible for any decorations unless prior arrangements have been made.

## **Wedding Ceremony Fees**

(100 GUESTS MAX) \$1000.00

Includes a 1 hour Rehearsal before the wedding, 100 Chairs.  
Setup and break down of ceremony and reception.

## **Wedding Receptions**

Wedding receptions are scheduled for 5 hours; receptions extending longer than 5 hours will be charged \$100.00 per hour. (Receptions end at 11:00P.M.)

## **DJ & Band Restrictions**

Giuseppe's allows DJ's and Bands to play on the garden patio for dancing (no dance floor needed)  
\*\*Must rent out the full facility in order to schedule DJ's and Bands\*\*  
DJ's and Bands are required to stop playing @ 10:00P.M.

## **Tent Set Up Fee**

\$500.00 (May-October)

## **Cake Cutting Fee**

\$2.00 per person for client to supply

## **Corkage Fee**

\$15.00 per 750-ml bottle  
(Magnums & Liter bottles will be charged by volume)

## **Audio Visual Equipment**

Market price  
Microphone, LCD, Slide Projector, Speakers, Screen, TV, VCR.