

# Pandora

on Green  
&  
CAFÉ SANTORINI

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## Banquet and Special Events Information

Located in historic Old Pasadena, the PANDORA on GREEN offers an ideal setting for weddings, corporate entertainment, and special events. Specializing in Mediterranean food, we offer choice grilled meats, seafood dishes, and an array of traditional pastas, plus family style or tray passed appetizers.

Allow our team of event professionals to design your personalized lunch or dinner dining experience. Upon selecting your culinary favorites, compliment your celebration menu with our extensive, hand selected wine collection and a full bar.

As always, our extremely experienced and knowledgeable staff is here to ensure that you and your guests relax and enjoy every moment of your special event.

## Booking Conditions Room Capacity

Seated: 320  
Standing Cocktail: 400

## Deposit

A minimum, *non-refundable* deposit of 50% is required, based on the food and beverage minimum amount, to secure your date. In addition, a 30% deposit is required three months prior to the event. Full prepayment of the remaining balance of all estimated charges is due ten business days in advance.

## Guest Count

The number of guests must be guaranteed **one week** in advance of your reservation date. If we are not notified of the confirmed number of guests, then the estimated attendance will be the guarantee and may not be reduced. Charges will be made for the guaranteed or actual attendance, whichever is greater.

## Payment

Pandora on Green is happy to accept the following forms of payment for your event deposits:  
Personal or cashier's checks, cash, or major credit cards

***PANDORA on GREEN accepts ONLY cashier's checks, cash, or major credit cards as the final payment.***

## Cancellation Policy

All deposits are non-refundable and non-transferable. Cancellations within two weeks of a scheduled event will require full payment of the actual balance.

## Service Fees

All group events will be charged a 20% house charge and local tax (Currently 8.75%). Per state law, state tax is applied to food, alcohol, and the 20% house charge, as well as any other additional services provided.

If the event exceeds the allotted time, a minimum overtime charge of \$400 per half hour or \$750.00 per hour will be added.

A minimum of \$1,000.00 will be applied to chapel style wedding ceremonies at Pandora on Green.

If a "day of" wedding or event coordinator has not been contracted, a **minimum** event set up fee of \$500.00 will be applied.

An event "security & cleaning" deposit will be required with your final payment. This "security & cleaning" deposit is held on account and is not applied towards the balance due nor as your final payment. Following the event, the "security & cleaning" deposit will be applied towards any unforeseen expenses incurred, damages, or loss. A refund will be facilitated within 10 business days after your event. Unless the details of your event require a higher deposit, this "security & cleaning" deposit is to be in the amount of \$500.00. It will be due at the same time along with your remaining balance which is collected ten business days prior to your event date.

## Venue Minimums

To guarantee the exclusive use of Pandora on Green, a variable food and beverage minimum is required based on the time of day and the day of the week. If the minimum is not met, the difference will then be charged in form of a room fee. Your venue minimum does not include service charge or sales tax and is subject to change without notice.

Monday through Thursday luncheons: \$4,000.00 food and beverage minimum  
Monday through Thursday evenings: \$5,000.00 food and beverage minimum  
Friday, Saturday, and Sunday luncheons: \$6,000.00 food and beverage minimum  
Friday evenings: \$10,000.00 food and beverage minimum  
Saturday evenings: \$15,000.00 food and beverage minimum  
Sunday evenings: \$8,000.00 food and beverage minimum

Food & Beverage minimums are guaranteed for a 1 year time frame from the date of contract signing.

## Hours of Operation

Daily Luncheons: 11:00am to 4:00pm  
Monday through Thursday evenings: 6:00pm to 11:00pm  
Friday, Saturday, and Sunday evenings: 6:00pm – 11:00pm

## Food and Beverage Amenities and Fees

As your celebration may not be complete without “Spirits”, Pandora on Green is happy to facilitate several given bar scenarios. To have the option of a “Cash Bar” scenario, a minimum bar allowance of \$2,000.00 is required making the decision to host a “Cash Bar” only available in conjunction with this required bar allowance. Additional bartenders may be facilitated for a fee of \$250.00 each. Please note, a “Cash Bar” scenario does not apply towards any given food and beverage minimum.

If any unauthorized outside alcoholic beverages are found in the possession of a guest, a \$2,000.00 penalty will be required and enforced.

All unconsumed food and beverages, with the exception of an outside cake, is not permitted to leave the premises.

## Security

In an effort to provide the proper environment, all wedding receptions, school reunions and proms, landmark birthdays (i.e.: Sweet 16’s and Quinceaneras) will require the implementation of security. A minimum of 1 security guard will be required per every 100 guests. All other events will be subject to the implementation of security upon the discretion of the ownership. A \$250 fee per security guard will be charged to the client.

## Menu

All events hosted at PANDORA on GREEN require a pre-set menu. We offer a wide variety of selections to choose from featuring Mediterranean inspired house specialties plus cuisine from around the world. We are more than happy to accommodate special vegetarian or dietary needs plus create custom menus to meet your culinary requests.

Prices are subject to change based on current market price.

## Seating

For special events at PANDORA on GREEN, a floor plan with your specific event needs will be created. Traditionally, PANDORA on GREEN offers 60" round tables that can accommodate up to 10 guests per table. In addition, a gift table, a head table, or a sweetheart table can be included.

For your convenience, cocktail tables are available at \$10.00 each plus we offer 72" tables which seat up to 12 guests. These tables can be rented along with our basic linen (white or ivory) for \$25.00 per table.

## Parking

Client hosted or non-hosted valet parking is available for \$7.00 with our validation and is located on Green Street directly in front Pandora on Green's main entrance.

## Audio and Video Capabilities

Pandora on Green offers many audio and video capabilities to enhance your event.

Please select from one of the following:

- A removable stage that can be configured into either 8'x9' or 8'x12' – complimentary
  - Lounge style full length couches - \$200.00 each – 2 available
  - Podium equipped with microphone - \$200.00
- Ceiling mounted projector with video DVD, VHS, VGA, or DVI capabilities and an Automatic drop-down projector screen – 2 available at \$500.00 each
  - Both screens and projectors - \$800.00
  - HD TV located at bar area - \$200.00
  - Wireless handheld microphone - \$100.00
  - Wireless lapel microphone - \$100.00
    - Both microphones - \$175.00
  - Complete Audio / Visual package - \$1,100.00

# Pandora

on Green

“Festive Foods

&

Flavors

from

Around the World”

# Cold Hors D'Oeuvres

Minimum order is 50 pieces of each

## Ceviche

*On Mini Tostada  
\$2.50 per piece*

## Mediterranean Stacks

*A tower of Feta cheese, cucumber,  
tomato and olives  
\$1.50 per piece*

## Smoked Salmon On

### Wonton

*With Seaweed salad and Chili oil  
\$2.75 per piece*

## Bruschetta

*Tomato and Basil Crostini  
Drizzled with Olive Oil  
\$1.35 per piece*

## Seared Ahi Tuna and Avocado Cucumber Tart

*\$2.50 per piece*

## Beef Carpaccio

*seared New York Steak wrapped  
around asparagus  
\$2.75 per piece*

## Eggplant Delight

*Goat cheese and roasted peppers  
wrapped with sautéed eggplant  
\$2.00 per piece*

## Grape Leaves

*Grape leaf stuffed with rice and  
spices  
\$2.25 per piece*

# Mezzes & Dips

Minimum order is 50 pieces of each

## Tabbouleh

*A parsley, tomato, onion, olive oil  
& cracked wheat salad  
\$1.75 per person*

## Humus

*Garbanzo bean puree with garlic,  
tahini, and lemon juice  
\$1.25 per person*

## Babaganoush

*Eggplant spread with garlic,  
Tahini & lemon  
\$2.50 per person*

## Feta Cheese, Greek Olives,

## Cucumbers & Tomatoes

*Combination plates set on tables  
\$4.75 per person*

# Hot Hors D'Oeuvres

*Minimum order is 50 pieces of each*

## Beef Skewers

*With a sweet & spicy chili sauce  
\$2.25 per piece*

## Chicken Skewers

*With a sweet & spicy chili sauce  
\$2.25 per piece*

## Cheese Borek

*Filo Pastry filled with  
mint, feta and mozzarella  
\$2.50 per piece*

## Beef Empanadas

*Seasoned ground beef in a  
puff pastry  
\$2.25 per piece*

## Spanakopita

*Spinach and feta cheese  
wrapped in a puff pastry  
\$2.00 per piece*

## Moroccan Lamb Chops

*With a cucumber yogurt sauce  
\$4.25 per piece*

## Red Curry Buttered Shrimp

*Simple, delicious, famous!  
\$2.00 per piece*

## Crab Empanadas

*In a sweet chili sauce  
\$2.50 per piece*

## Cajun Shrimp Egg Rolls

*With chopped ginger  
& sesame oil  
\$2.75 per piece*

## Grilled Chicken Quesadillas

*With peppers & onions  
on flour tortillas  
\$2.00 per piece*

## Crispy Tuna Rolls

*With Cajun remoulade  
\$2.75 per piece*

## Crispy Potato Pancakes

*With crème fraiche  
\$2.75 per piece*

## Kubbe

*A cracked wheat crust stuffed  
with seasoned ground beef and  
pine nuts  
\$3.00 per piece*

## Bar-B-Que Chicken Tostadas

*With a sour cream and  
avocado aioli  
\$2.50 for 2 pieces*

## Fried Artichoke Hearts

*With crème fraiche  
\$1.75 per piece*

## Mini Quiche

*Spinach and Cheese  
\$2.00 per piece*

# Starter Salads

Please Select One

## Insalata di Casa

Organic field greens with tomatoes  
and tossed with a Balsamic dressing

## Baby Spinach & Goat Cheese

Served with a Dijon mustard vinaigrette

## Greek Salad

Sweet romaine, kalamata olives, peppers,  
tomatoes, cucumbers, feta cheese, & oregano  
with a red vinaigrette olive oil lemon dressing

## Insalata di Caesar

Classic Caesar salad with sweet romaine,  
herbed croutons and Parmesan cheese

## Gorgonzola Salad

Sweet romaine, gorgonzola, fresh apples  
walnuts & watercress in a shallot vinaigrette

*(Add \$1.50 per person)*

All salads to be served with our  
“House Bread”

# Lunch Entrées

*Includes a starter salad, house bread, entrée and dessert.  
Soft drinks, iced tea, coffee, and hot tea are also included.*

## Lobster Ravioli

In a shrimp bisque sauce with artichokes and mushrooms over field greens \$25.95

## Farfalle Con Pollo

Bowtie pasta with grilled chicken in a cilantro pesto cream sauce with Roma tomatoes and Parmesan cheese \$26.95

## Filet & Chicken Kebob Combination

With rice pilaf and roasted vegetables, hummus and pita \$26.95

## Filet & Mediterranean Ground Chicken Combination

With rice pilaf and roasted vegetables, hummus and pita \$26.95

## Grilled Chicken Breast Duo

With a saffron and cherry tomato cream sauce served with mashed potatoes and seasonal vegetables \$28.95

## Roasted Boneless Chicken

In a Marsala wine sauce served with mashed potatoes and seasonal vegetables \$29.95

## Grilled Filet of Salmon

With a lemon tarragon beurre blanc with seasonal vegetables and mashed potatoes \$30.95

## Grilled Rib eye Steak

With roasted potatoes and seasonal vegetables \$32.95

## Santorini Lamb Souvlaki

Grilled marinated lamb with roasted vegetables, rice pilaf, hummus, tzatziki and pita \$32.95

## Grilled Lamb Chops

Mashed potatoes and seasonal vegetables \$36.95

## Herb Crusted Filet Mignon

Served with potatoes dauphines and seasonal vegetables \$38.95

In choosing menu selections for your guests, please consider:

You may choose up to 2 entrée choices for 25 guests or more.  
The higher price of the entrée choices determines the price per person for the entire event.

The confirmed number of entrée choices is required one week prior to the event.

\*\*Color-coded place cards must be provided for parties greater than 30 guests.  
Custom menus created upon request.

# Dinner Entrées

*Includes starter salad, house bread, entrée, and dessert.  
Soft drinks, iced tea, coffee and hot tea are also included.*

## Lobster Ravioli

In a shrimp bisque sauce with artichokes and mushrooms over field greens \$33.95

## Mediterranean Ground Chicken Kebob

Ground chicken seasoned with Mediterranean herbs, onions, roasted tomatoes and tzatziki \$34.95

## Grilled Chicken Breast Duo

With a saffron and cherry tomato cream sauce served with mashed potatoes and seasonal vegetables \$35.95

## Roasted Boneless Chicken

In a mushroom Marsala wine sauce served with seasonal vegetables and mashed potatoes \$36.95

## Beef Brochette

Grilled marinated Tenderloin beef kebob served with roasted vegetables, rice pilaf, hummus and pita \$38.95

## Grilled Rib-Eye Steak

Roasted potatoes and seasonal vegetables \$39.95

## Braised Lamb Shank

Served with garlic mashed potatoes, vegetables and a sun-dried tomato mushroom wine reduction \$39.95

## Santorini Lamb Souvlaki

Grilled marinated lamb with roasted vegetables, rice pilaf, hummus, tzatziki and pita \$41.95

## Grilled Lamb Chops

With mashed potatoes and seasonal vegetables \$42.95

## Grilled Swordfish

Topped with a mango papaya relish, served with an cranberry apricot couscous and vegetables \$44.95

## Herb Crusted Filet Mignon

Served with potatoes dauphines and seasonal vegetables \$46.95

## Grilled Filet of Salmon

With a lemon tarragon beurre blanc with seasonal vegetables and mashed potatoes \$37.95

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The higher price of the entrée choices determines the price per person for the entire event.

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# House Specialty Duo Entrees

Prime Sirloin Steak and Maine Lobster (Market Price)  
served with double bake potatoes and vegetables

Chilean Sea Bass with Pan Seared Jumbo Sea Scallops  
With black truffle risotto

Kobe Beef and Scampi Langostinos  
with potatoes dauphinois and vegetables

\$49.95 Lunch

\$59.95 Dinner

# Vegetarian Entrées

*For vegetarian guests we have the following options:*

## **Spinach Ravioli**

In a vodka pink sauce over field greens

## **Cappellini Di Angelo**

Asparagus, tomatoes and roasted potatoes with angel hair pasta tossed in a white wine basil sauce

## **Stuffed Butternut Squash**

Steamed whole butternut squash filled with rice, fresh herbs and Mediterranean vegetables

## **Grilled Vegetable Platter (Vegan)**

Zucchini, eggplant, squash, potatoes and asparagus drizzled with a balsamic vinegar reduction

In choosing menu selections for your guests, please consider:

You may choose up to 2 entrée choices for 25 guests or more.

The higher price of the entrée choices determines the price per person for the entire event.

The confirmed number of entrée choices is required one week prior to the event.

\*\*Color-coded place cards must be provided for parties greater than 30 guests.

Custom menus created upon request

# Desserts

Please Select one

## Santorini Signature Tiramisu

Luscious layers of ladyfingers soaked in  
espresso with mascarpone cheese

## Double Chocolate Mousse Cake

Served with raspberry sauce

## Medley of Sorbets

Served with fresh berries

## Apple Tart

Served with caramel sauce  
and cinnamon gelato

*(Add \$2.00 per person)*

## Panna Cotta

Served in mango sauce with a confetti  
of mixed berries

*(Add \$2.00 per person)*

# Bar Packages

Hosted per Consumption & Cash Bar Prices:

Well Drinks starting at \$7.00

Premium Drinks starting at \$8.00

Cocktails starting at \$7.00 - \$9.00

Cordials starting at \$7.50

Champagne Toast starting at \$38.00 per bottle

Soft drinks, coffee, & iced tea \$3.50 per person

## Hosted Bar Packages

<u>Per Hour</u>	<u>Premium Drinks</u>
1 Hour Hosted	\$20.00 per person
2 Hours Hosted	\$27.00 per person
3 Hours Hosted	\$32.00 per person
4 Hours Hosted	\$39.00 per person
5 Hours Hosted	\$44.00 per person

Note: Hosted hourly bar packages must be applied in the form of consecutive hours and cannot be divided.

For the use of a "Cash Bar" some conditions may apply.