

The Rococo Room at **CAFÉ SANTORINI**

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Banquet and Special Events Information

Located in historic Old Pasadena, the ROCOCO ROOM at Café Santorini 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.

Café Santorini offers four unique dining and celebration locations. Experience the magic of the Mediterranean in our main dining room located alongside of our award winning patio, voted the “Most Romantic” patio in Pasadena. In addition Café Santorini offers the intimacy of our loft-style Mezzanine and for a hint of classic Europe, our Baroque styled Rococo Room is your perfect wedding or special event choice.

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

Rococo: 150 seated guests

Mezzanine: 25 seated guests

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 confirmed one week ahead of the event date. If we are not notified of any changes to that number, then the estimated attendance will be the guarantee and may not be reduced. Charges will reflect either the guaranteed or actual attendance, whichever is greater.

Payment

Café Santorini accepts cashier's checks, cash, or major credit cards ONLY 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 hour will be added. A minimum of 250.00 will be applied to chapel style wedding ceremonies at the Rococo Room.

If a "day of" wedding or event coordinator has not been contracted, a *minimum* event set up fee of \$250.00 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.

Room Minimums

To guarantee the exclusive use of these areas, 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. Room minimums do not include service charge or sales tax and is subject to change without notice.

The Rococo Room

Monday through Thursday luncheons: \$2,000.00 food and beverage minimum

Monday through Thursday evenings: \$2,500.00 food and beverage minimum
Friday, Saturday, and Sunday luncheons: \$2,500.00 food and beverage minimum
Friday and Sunday evenings: \$5,000.00 food and beverage minimum
Saturday evenings: \$7,000.00 food and beverage minimum

Hours of Operation

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

A minimum of \$250.00 will be applied to all chapel style wedding ceremonies at the Rococo Room.

The Mezzanine is available for rent in conjunction with the ROCOCO ROOM for a fee of \$750.00.

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

Additional evening hours available for purchase at a rate of \$250.00 per half hour.

Mezzanine

Maximum capacity of 25 persons
Luncheons: \$200.00 food and beverage minimum
Sunday through Thursday evenings: \$500.00 food and beverage minimum
Friday and Saturday evenings: \$750.00 food and beverage minimum

Hours of Operation

Luncheons: 11:30am to 2:00pm / 2:30pm to 5:00pm
Evenings: 5:45pm – 8:15pm / 8:30pm – 10:30pm

Food and Beverage Amenities and Fees

As your celebration may not be complete without “Spirits”, Café Santorini and the Rococo Room are happy to facilitate several given bar scenarios. To have the option of a “Cash Bar” scenario, a minimum bar allowance of \$1,000.00 is required is first required making the decision to host a “Cash Bar” only available in conjunction with the required \$1,000 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 \$1,500.00 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 in our Rococo Room require a pre-set menu. We offer a variety of selections to choose from featuring Mediterranean inspired house specialties. We are more than happy to accommodate special vegetarian or dietary needs. Prices are subject to change based on current market price.

Seating

For special events at the Rococo Room, a floor plan with your specific event needs will be created. Traditionally, the Rococo Room 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 also available at \$10.00 each.

Parking

Valet parking is available for \$7.00 with our validation and is located on the SW corner of Union and DeLacey Street.

Self-parking is also available for a flat rate of \$7.00 in the parking garage located directly across the street. There is no validation option for this garage.

Audio and Video Capabilities

There are many audio and video capabilities available to enhance your event in any dining area.

Rococo Room:

- **Removable stage:** can be configured into either 8'x9' or 8'x12' – complimentary
 - **Podium** with microphone - \$75.00
 - **Projector screen:** pre-fixed and operated automatically - \$45.00
- **Projector:** ceiling mounted, equipped with video DVD, VHS, VGA, and DVI capabilities - \$125.00
 - **5G iPod** - \$150.00 (*for back ground music ONLY*)
 - **Wireless handheld microphone** - \$75.00
 - **Wireless lapel microphone** - \$75.00
 - **Both microphones** - \$125.00
 - **Complete Audio / Visual package** - \$400.00

Mezzanine:

- **HDTV with DVD and Laptop input access** - \$150.00
 - **Roll down screen** - \$30.00

Cold Hors D'Oeuvres

Minimum order is 50 pieces of each.

Ceviche

On Mini Tostada
\$2.50 per piece

Bruschetta

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

Beef Carpaccio

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

Mediterranean Stacks

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

Eggplant Delight

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

Smoked Salmon On Wonton

With Seaweed salad and Chili oil
\$2.75 per piece

Seared Ahi Tuna and Avocado

Cucumber Tart
\$2.50 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

Spanokopitas

*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

Chicken Quesadillas

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

Crispy Tuna Rolls

With a 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

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)

Lunch Entrées

*Includes a starter salad, 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 Ribeye 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.

Dinner Entrées

Includes starter salad, 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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Vegetarian Entrées

For vegetarian guests we have the following options:

Spinach Ravioli

In a vodka pink sauce over field greens

Cappellini Angelo

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

Whole Butternut Squash

Steamed butternut squash hollowed out and stuffed with fresh herbs, rice and Mediterranean vegetables

Grilled Vegetable Platter (Vegan)

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

Combination Entrées

Includes salad, entrée and dessert.

Soft drinks, iced tea, coffee, and hot tea are also included.

Kobe Beef and Scampí Langostinos
with potatoes dauphinois and vegetables

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

\$49.95 Lunch

\$59.95 Dinner

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Desserts

Select one

SANTORINI'S 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, and iced tea \$3.50 per person

Hosted Bar Packages

Per Hour	Premium Drinks
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