

Main Courses

Coffee, tea and soda are included.

Choice of Caesar salad or a cup of soup d' jour and fresh baked Tribeca Oven's bread are included.

Mediterranean Salad

Crisp field greens with Balsamic Vinaigrette garlic dressing topped with ripe tomatoes, Kalamata olives, pine nuts and feta cheese.

Chicken Caesar Salad

Char-grilled chicken breast on romaine tossed with croutons, Parmesan Reggiano cheese, and Caesar dressing.

Mediterranean Pasta

Sun-dried tomatoes, roasted garlic, oil cured olives, and capers, sauteed chicken breast with extra virgin olive Reggiano cheese.

Pasta Pomodoro

Penne pasta served with tomato sauce, fresh basil, Parmesan Reggiano.

Half Sandwich of the Day

Served with fresh fruit.

Quiche of the Day

Served with fresh fruit.

Grilled Tuna Salad Sandwich

White Albacore tuna salad, ripe tomatoes, sharp Cheddar cheese, grilled on sourdough bread.
Served with fresh fruit.

Hot Italian Beef Sandwich

Thinly shaved roast beef on Ciabatta bread with Monterey Jack cheese and sautéed red and green bell peppers. Served with French fries.

\$16

10.5% tax and 20% service charge will be added.

Add a Bruschetta appetizer for \$1.75 per person.

Include both Caesar salad & cup of soup d' jour for \$3 per person.

Add a sampler platter of our desserts for \$3 per person.

Main Courses

Coffee, tea and soda are included.

Choice of Caesar salad or a cup of soup d' jour and fresh baked Tribeca Oven's bread are included.

Choice of Three

Orecchiette with Sweet Italian Sausage

Pasta, broccolini, Italian sausage, spicy marinara sauce, apples, Reggiano Parmesan.

Alsatian Chicken Salad

Grilled chicken atop field greens with sautéed Bleu cheese, glazed walnuts and apple cider vinaigrette.

Pasta Pomodoro with Chicken

Penne pasta served with tomato, fresh basil sauce and with Parmesan Reggiano topped with chicken.

Shrimp & Spinach Aglio Olio

Shrimp and spinach sautéed with garlic butter tossed penne pasta, fresh tomatoes topped with feta cheese

Chicken Marsala

Boneless chicken breast sautéed with fresh mushrooms and Marsala wine served with fresh vegetables and red sautéed skin mashed potatoes.

Tilapia Francaise

Tilapia sautéed with white wine sauce, sun-dried tomatoes, capers, kalamata olives, served with fresh spinach and roasted red bliss potatoes.

California Turkey Wrap

Smoked turkey, ripe tomatoes, Romaine lettuce, on cucumbers, avocado, Monterey Jack cheese and Ranch dressing in a tortilla wrap. Served with fresh fruit.

Grilled Sirloin Steak Sandwich

Tender marinated steak grilled and served open faced focaccia bread with melted aged Provolone cheese, seasoned thin cut fries, tomato and field greens.
(Add \$1 for this choice)

\$18

10.5% Tax and 20% service charge will be added.

Add a Bruschetta appetizer for \$1.75 per person.

Include both Caesar salad & cup of soup d' jour for \$3 per person

Add a sampler platter of our desserts for \$3 per person.

Cold Platters & Trays

Price per tray / Tray accommodates up to 12-16 people

- Fruit Platter \$39
- Vegetable Crudités \$39
- Chilled Grilled Vegetable Fresh Mozzarella \$45
- Assorted Cheese Platter \$45 Mini Assorted
- Sandwiches \$26 / dozen

Hot Chafing Dishes

Price per tray / Tray accommodates up to 10 people

- Artichoke Dip w/ Baked Pita Chips \$28
- Fried Eggplant with fresh Mozzarella and Roasted Tomatoes \$28
- Grilled Chicken & Roasted Poblano Quesadilla \$24
- Fried Calamari \$36

Hot Chafing Dishes

Price per dozen / 2 dozen minimum per item

- Bruschetta \$18.00/dozen
- Fried Zucchini \$12.00/dozen
- Four Cheese Stuffed Mushrooms \$19.00/dozen
- Buffalo Style or Honey Ginger Chicken Wings \$20.00/dozen
- Spring Rolls With Dipping Sauces \$21.00/dozen
- Sesame Crusted Shrimp with a sweet Thai chili dipping sauce
\$27.00/dozen

Sweet Endings

Price per tray/ Tray accommodates up to 12-16 people

- Assorted Dessert Platter \$29

10.5% tax and 20% service charge will be added

Main Courses

Choice of One

Grilled Chicken Breast

Chargrilled chicken breast served with lettuce and tomato on a toasted bun and a Dill pickle.

Grilled Cheese Sandwich

Melted cheddar cheese served on white bread and a Dill pickle.

Hamburger

Served with lettuce and tomato on a toasted bun and a Dill pickle.

Cheese Pizza

Pizza topped with mozzarella cheese and a Dill pickle.

Pasta

Delicate pasta served with homemade tomato sauce.

Dinosaur Chicken Nuggets

Breaded dinosaur shaped chicken nuggets fried golden brown.

Entrees are served with french fries, fresh fruit, or fresh vegetables.

Beverages are included.

\$7

10.5% Tax and 20% service charge will be added.

Package Includes:

Personal Chef Omelet
Station Belgian Waffle
Station Bacon Johnsonville
Maple Sausage Potatoes
Fresh Fruit Platter

The Sweet Table

Coffee, Tea, Juice & Soft Drinks
\$20 per person

Additional Options:

Pasta & Chicken Station

Mediterranean Pasta
Chicken Marsala & Mashed Potatoes
\$3.50 per person

Fresh Nova Lox Station

Aqua Nova Lox Platter
Served With Assorted Fresh Bagels, Cream Cheese
Tomatoes, Cucumbers, Onions & Capers
\$6.50 per person

Chef's Carving Station

Chef Carved Roast Sirloin of Beef
With Au Jus & Horseradish Sauce
Chef Carved Breast of Turkey
With Savory Gravy \$6.50 per person

Fresh Bagel Station

Various fresh bagels with an assortment of
cream cheese
\$2.00 per person

10.5% tax and 20% service charge will be added.
Minimum Reservation of 30 Required

1. **FUNCTION ROOMS** are assigned according to the number of people anticipated. We reserve the right to change groups to a room suitable for the attendance if attendance increases or decreases. For private functions, room minimums are as follows: Cinzano Room – 25 people, Campari Room – 25 people, Champagne Room – 35 people, Patio – 60 people. The minimum for each room is the dollar value the group will be charged, even if the final count drops below this minimum. Nails, staples or tacks are never to be used on function room walls. If used, group will be held responsible for repairs. All types of confetti are not allowed.
2. **ROOM GUARANTEE:** For private functions, a deposit of 25% (with a minimum of \$100 per room - cash or personal check only) of the total balance is required at the time of the booking. This deposit will be deducted from your final bill. Room rental fees are applicable for Friday and Saturday evenings (\$100 per room) and upon discretion of the Restaurant. **Balance payable on the day of the function (CASH OR MAJOR CREDIT CARD ONLY).**
3. **BANQUET MENUS,** room arrangements, full menu and all other details pertaining to the function must be submitted no later than two weeks prior to the date of the function.
4. **FINAL GUEST GUARANTEE:** Exact attendance for all banquet functions must be made by the group representative at least three (3) full working days in advance of the function. **This count is not subject to reduction after the 72-hour deadline.** Either this final count or the room minimum (refer to #1), whichever is larger, will be the minimum amount of guests charged. If no guarantee is received, the Restaurant will assume the guest guarantee to be the number given in the initial guest guarantee. Coupons or promotions are not valid on banquet function contracts.
5. **CANCELLATIONS:** If necessary, cancellations can be made and full deposit returned only if notice is given at least thirty (30) days in advance of the function for a single room booking. Full deposit will be forfeited if required thirty (30) day notice is not given. For multiple room bookings, cancellations can be made and full deposit returned only if notice is given at least forty-five (45) days in advance of the function. Full deposit will be forfeited if required forty-five (45) day notice is not given. If your count decreases to a single room within the 45 day window, your deposit for that room will be forfeited.
6. **SECURITY:** The Restaurant will not be responsible for articles or merchandise left in the Restaurant prior to, during or following your meeting or banquet unless security arrangements are made in advance through the banquet department with proper notice.
7. **LIABILITY:** In the event that the Restaurant is unable to perform its commitment because of physical shutdown or any governmental restrictions upon travel, suppliers or any labor difficulties in the nature of strikes or otherwise, or any other cause or event beyond the Restaurant's reasonable control, the Restaurant shall be excused from performance and may terminate its commitment without liability of any kind. In the event the Restaurant is unable to carry out the client's function for any reason, this agreement may be cancelled by the Restaurant without further obligation (other than the return of customer's deposit, if any) upon thirty (30) days prior written notice to customer.

WINBERIE'S

RESTAURANT & BAR

Banquet Contract (cont'd)

Name: _____ Phone Number: _____

Address: _____

Event Date: _____ Occasion: _____

Event Time: This room is available from _____ to _____.

Initial Guest Guarantee: _____ Total (____ Adults ____ Kids 10 & Under (__Under 4 –**Brunch Only**)

72 Hour Guest Guarantee: _____ Total (____ Adults ____ Kids 10 & Under (_Under 4 –**Brunch Only**)
(*refer to #4)

** Confirmed with _____ on _____ by _____
** Guest Name Date Manager

Package Price: _____ (prices subject to change without notice)

Room Assignment: ____ Campari (25p min) ____ Cinzano (25p min) ____ Chateau (60p min)
____ Champagne (35p min) ____ Patio (60p min)

Table Set-up: _____

Gift Table? ____ Yes ____ No
Cake Cutting Charge: ____ Yes ____ No (\$1.00 per person)

Alcohol: _____
Other: _____

By signing, I agree to the terms specified in the banquet contract:

Date: _____ Signature: _____

Client

Date: _____ Signature: _____

Restaurant Representative

Deposit or Room Fee: \$ _____ Check Check # _____ Cash

Date _____ Manager Initials _____ Page 2 of 2