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The Rococo Room

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Banquets and Special Events Information

Located in historic Old Pasadena, The Rococo Room offers an ideal setting for weddings, corporate, and social events. Specializing in Mediterranean food, we offer a choice of grilled meats, seafood dishes, and an array of traditional pastas, plus family style, buffet or tray passed appetizers are available to be added on at a minimal cost.

Allow our team of event professionals to design and personalize your luncheon or dinner event. Upon selecting your culinary favorites, compliment your menu with our extensive hand selected wine collection and 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.

Deposit

Once you are ready to book your event at the Rococo Room, a *non-refundable* deposit of 50% of the food & beverage minimum is required. Full prepayment of the remaining balance of all estimated charges is due **one week** from your event date.

Payment

*Café Santorini and The Rococo Room accepts cashier's checks, cash, or major credit cards.
Final payment must be made by credit/debit card or cash, only.*

Guest Count

The number of guests including adults, children, and vendors must be confirmed one week prior to the event date. If the guaranteed guest count is increased within the seven days, you will be charged accordingly, provided we are able to accommodate the additional guests. The guest count cannot be decreased after the final count is confirmed.

Cancellation Policy

All deposits are non-refundable and non-transferable. Cancellations within 30 days of a scheduled event will require full payment of the estimated balance.

Service Fees

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

Venue 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 rental fee.' Room minimums do not include service charge or sales tax and are subject to change.

Monday through Friday luncheons: \$2,000.00 food and beverage minimum
Monday through Thursday evenings: \$2,500.00 food and beverage minimum
Saturday luncheons: \$4,000.00 food and beverage minimum
Sunday luncheons: \$3,000.00 food and beverage minimum
Friday evenings: \$6,000.00 food and beverage minimum
Saturday evenings: \$8,000.00 food and beverage minimum
Sunday evenings: \$5,000.00 food and beverage minimum

Event booking times

Luncheons: 11:00am to 3:00pm or 12:00pm to 4:00pm

Evenings: 6:00pm to 11:00pm or 7:00pm to 12:00am

Mezzanine is available for additional rental at \$750.00.

\$250.00 will be applied to chapel style wedding ceremonies that require a room re-set.

Five hours are included in an evening booking and four hours for a luncheon. You have two hours before your event for setup. If you choose to extend your event, you may do so with a \$450.00 fee for each additional hour. The Rococo Room can stay open as late as 2:00 am, and alcohol will be cut off at 1:30 am.

Food and Beverage Amenities and Fees

Your celebration may not be complete without libations! Café Santorini and the Rococo Room are happy to facilitate several given bar scenarios. You have the option of a “Hosted Bar on Consumption,” “Hosted Bar Per Hour,” or “Cash Bar.”

No liquor may be brought into the premises from outside sources before, during or after an event. Please inform your guest that they may be asked to show the proper ID to purchase or consume any alcoholic beverages. The client agrees to be responsible for the consumption of alcoholic beverages by all guests and understands that the Rococo Room, in its sole discretion, may refuse service to any guest.

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 evening events require the implementation of security. A minimum of 1 security guard will be required, and recommended 2 guards for over 100 guests. A \$250 fee per security guard will be charged to the client. No outside security can be provided by client.

Vendor Policies

The Rococo Room requires all vendors to have a valid Day-Of certificate evidencing a minimum of \$1,000,000.00 of comprehensive general liability. The Rococo Room must be named as additionally insured in these documents. The client is responsible for ensuring that proof of insurance and a signed copy of this document are provided to the Banquet Manager, 7 days prior to the event date.

All outside vendors must supply their own carts for transporting materials from their vehicles to their designated work areas.

All vendors and musicians must have their equipment set and ready to perform at least one half hour before the designated event start time. All vendors and musicians are responsible for their equipment at all times. Cords and wiring must be inconspicuously taped down using gaffer's tape. Items left behind at the conclusion of the function are not the responsibility the Rococo Room

It is the responsibility of the client to collect all items brought in to the venue as well as items delivered to the site. All items must be cleared at the end of the event. The Rococo Room **cannot provide** storage of any items during your event.

Included at the Rococo Room

For special events at the Rococo Room, a floor plan with your specific event needs will be created. White linens, napkins, flatware, glassware, China, wait staff, bartender if hosted bar, Banquet Captain, 60" round tables, sign in table, votive candles for tables, gold Chivari chairs with seat padding are all included.

In the event that we have a guest with a wheelchair that cannot dine upstairs at Café Santorini, we will give them a space next to the bar in the Rococo Room.

Parking

Valet parking is available for \$8.00 per car with our validation and is located on the SW corner of Union and De Lacey Street. You are able to host valet parking as part of your event.

Self-parking is also available in the parking garage located directly across the street and in many other parking garages in Old Pasadena. There is no validation option for these garages.

Audio and Video Capabilities

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

Rococo Room:

Removable stage: can be configured into either 8'x9' or 8'x12' – complimentary

Podium with microphone - \$100.00

Projector screen: pre-fixed and operated automatically - \$45.00

Slide Advancer: USB plug in - \$50

Projector: ceiling mounted, equipped with video DVD, VHS, VGA, and DVI capabilities - \$200.00

System plugin - \$50.00 (*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 Room:

HDTV with DVD and Laptop input - \$75.00

Optional Event Upgrades

Rococo Sign White Pipe & Drape - \$180.00

Cake Stand and Knife- \$25.00

Menu

All events hosted at the Rococo Room require a pre-set menu. We are more than happy to accommodate special vegetarian or dietary needs in addition to providing buffet or family style service.

No outside food or beverage is allowed into the venue, with the exception of a wedding cake or alternative dessert.

ALL 3-COURSED MEALS INCLUDE A STARTER SALAD, ENTRÉE AND DESSERT. SOFT DRINKS, COFFEE, AND A SELECTION OF TEAS. LUNCHEON & DINNER PRICING DETAILED BELOW.

In choosing your menu selections for your guests:

You may choose up to 2 meat entrées and 1 vegetarian entree.

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

Children's menu selections available upon request at a cost of \$25.00 ++. The menu and confirmed number of entrée choices are required **one week** prior to the event.

There is a \$3.00 per person up charge for buffet service and family style. You will choose 2 meats, 1 "grain" and 1 vegetable dish for either of these styles of service.

Color-coded place cards **must be** provided for events.

The Rococo Room can provide vendors with an entrée that is the chef's selection and non-alcoholic beverages for \$35.00 ++ per vendor. The number of vendors receiving meals will be required to the Banquet Manager one week prior to the event.

In the event that an alternative dessert is brought in, a \$2.50 ++ cake cutting/dessert fee will be added per person.

*Prices are subject to change based on current market price.

HORS D'OEUVRES

Minimum order is 50 pieces of each ~ Items priced per piece

FRESH FRUIT SKEWERS (Seasonal Fruit)	2.00
MEDITERRANIAN STACKS Feta Cheese, Cucumber, Tomato, Olives	2.25
CAPRESE STACKS Marinated Mozzarella, Grape Tomato, Fresh Basil	2.25
BRUSCHETTA (Vegan) on Focaccia Crostini	2.00
CHEESE BOREK with Feta Cheese	3.00
SEASONED FRENCH FRIES Rustic – or – Sweet Potato Available	1.75
RISOTTO CROQUETTES with Mascarpone and Saffron Remoulade	2.50
PROSCIUTTO STUFFED CORQUETTE with Dijon Aioli	3.00
BEER BATTERED BABYARTICHOKE HEARTS with Lemon Caper Aioli	3.00
FILO SPANIKOPITA with Feta Cheese and Spinach	2.75
ROASTED TOMATO SHOOTER with Grilled Cheddar Toast	2.50
TOMATO GASPACHO SHOOTER with Grilled Cheddar Toast	2.50
CUCUMBER AND MELON SOUP SHOOTER (Vegan) with Apple Tarragon Salad	2.50
BACON WRAPPED BLUE CHEESE STUFFED MEDJOOOL DATE	2.50
ENDIVE SPEAR with Glazed Beets, Herbed Goat Cheese and Pomegranate Seeds	3.00
SPINACH & BASIL QUICHE	2.50
CREAMY MAC AND CHEESE with Three Cheese Blend Panko Bread Crumbs	3.25
SPICY POKE TUNA TARTAR in a Cucumber Cup with Avocado	3.00
GRILLED SHRIMP SKEWERS with Curry Aioli	3.00

SCALLOP & SHRIMP MANGO CEVICHE with Ginger and Scallion	3.25
CITRUS SHRIMP SKEWERS with Cilantro Orange Chili Marinade	3.00
GRILLED CHICKEN SATAY SKEWERS with Spicy Peanut & Coconut Sauce	2.75
CHICKEN EMPANADAS with Serrano Jam	3.00
THAI LETTUCE WRAPS with Ground Chicken, Hoisin, Scallion, Sesame Seeds	3.00
CAJUN CHICKEN & BISQUIT SLIDER with Serrano Jam	3.75
LAMB LOLLI - POP with Rosemary Raita	4.25
BACON WRAPPED ARTICHOKE HEARTS White Balsamic Tuscan Marinade	3.50
SMOKED SALMON WONTON with Seaweed and Chili Oil	3.50
EMPANADAS DE PICADILLO with Serrano Jam	3.00
HANGER STEAK SKEWERS with Bell Pepper Chimichurri	2.75
RIB EYE CHEESE BURGER SLIDER with Sharp Cheddar, Brioche Bun	3.75
QUICHE TAVERN HAM, SWISS	2.50
KUBBE Cracked Wheat Crust, Seasoned Ground Beef, Pine Nuts	3.00
GRAPE LEAVES (Vegan) Stuffed with Rice. Mediterranean Spices	2.50

MEZZES

These items can be placed on the tables or on a appetizer station, but not passed on trays.

TABBOULEH (Vegan) Parsley, Tomato, Onion, Olive Oil, Cracked Wheat	2.50
HUMMUS AND PITA (Vegan) Garbanzo Bean Puree, Garlic, Tahini, Lemon	1.50
BABAGANOUSH (Vegan) Eggplant, Garlic, Tahini, Lemon	2.50

STARTER SALADS

SELECT ONE

GREEK SALAD

Sweet Romaine, Mediterranean Olives, Peppers, Tomatoes, Cucumbers, Feta Cheese, Oregano, Red Wine Vinaigrette

HOUSE SALAD

Romaine, Field Greens, Tomatoes, Pickled Onions, Shaved Fennel White Balsamic Vinaigrette

BABY SPINACH & GOAT CHEESE

Spinach, Citrus Segments, Goat Cheese, Sherry Vinaigrette

SANTA FE SALAD

Romaine Heart, Mixed Greens, Corn, Black Beans, Tomatoes, Cilantro, Lime Pepita Dressing

CAESAR SALAD

Classic Caesar Salad with Sweet Romaine, Shaved Parmesan, Crostini

GORGONZOLA SALAD

Sweet Romaine, Gorgonzola, Apples, Walnuts, Watercress, Bleu Cheese Dressing

POACHED PEAR SALAD

Arugula & Spring Mix, Raspberries, Goat Cheese, Toasted Pecans, Sherry Vinaigrette

WILD ARUGULA SALAD

Grilled Asparagus, Candied Pecans, Shaved Parmesan Cheese and Red Grapes

POULTRY ENTREES

	Lunch/Dinner
CHICKEN KEBOB Basmati Rice. Seasonal Vegetables	31 / 35
CHICKEN FARFALLE Grilled Chicken in a Cilantro Pesto Cream Sauce, Tomatoes, Parmesan	32 / 36
ROASTED CHICKEN BREAST in a Mushroom Marsala Wine Sauce with Mashed Potato, Seasonal Vegetables	38 / 41
OVEN ROASTED CORNISH GAME HEN Grilled Polenta, Artichoke Mushroom Sautee	46 / 49

BEEF ENTREES

BEEF KEBOB – OR – COMBINATION OF BEEF & CHICKEN KEBOB Basmati Rice, Seasonal Vegetables	36 / 41
HERB CRUSTED FILET MIGNON Potato Gratin, Szechwan Glaze, Seasonal Vegetables	55 / 60
BRAISED WAYGU BEEF CHEEKS Mashed Potatoes, Cabernet Demi Glace, Seasonal Vegetables	44 / 49
DRY AGED RIB EYE Roasted Fingerling Potatoes, Szechwan Peppercorn Reduction, Seasonal Vegetables	49 / 54
BRAISED BEEF OSSO BUCO On Creamy Polenta with a Parmesan Crisp Cabernet Demi Glace, Seasonal Vegetables	55 / 60

LAMB ENTREES

BRAISED MORRACAN LAMB SHANK Dried Mission Fig & Date Cous Cous, Toasted Pistachio, Seasonal Vegetables	45 / 50
ROSEMARY~THYME GRILLED LAMB CHOPS Mashed Potatoes, Seasonal Vegetables	46 / 51

SEAFOOD ENTREES

Lunch/Dinner

SEARED ATLANTIC SALMON

Mashed Potatoes, Seasonal Vegetables, Tarragon Buerre Blanc 41 / 45

SEARED HALIBUT

Coconut Curry Sauce, Baby Bok Choy, Carrot~Sweet Potato Puree 41 / 47

MAHI MAHI

Canellini Hummus, Jicama Radish Salad with Seasonal Vegetables 41 / 47

SEARED SEA BASS

Dried Apricot & Cranberry Cous Cous, Papaya~Mango Pico de Gallo 45 / 50

ROASTED SEA BASS

Orzo pasta with Roasted Fennel, Olive Tapenade with Seasonal Vegetables 45 / 50

VEGETARIAN ENTREES

*There is no pricing of these meals because the one vegetarian choice will not affect your per person price.

ROASTED BUTTERNUT SQUASH (Gluten Free/Soy Free/Vegan)

Wild Rice with Dried Cranberry, Roasted Vegetables

ROASTED CURRIED CAULIFLOWER (Gluten Free/Soy Free/Vegan)

Beluga Lentils, Toasted Pine Nuts, Golden Raisins

MUSHROOM RISOTTO

Crimini Mushroom Sautee, Mascarpone Cheese

LINGUINE ANGELO

Asparagus, Tomato, White Wine Cream Sauce

SPINACH RAVIOLI in Vodka Pink Sauce with Parmesan Cheese over a bed of Field Greens

STUFFED PORTOBELLO MUSHROOM (Vegan/Can be made Gluten Free)

Vegetable Polenta, Panko, on a bed of Cumin Beluga Lentils

DESSERT

SELECT ONE

ESPRESSO CHOCOLATE POT DE CREME with Shortbread Cookie

SEASONAL SORBET with Shortbread Cookie

CRÈME CARAMEL

CHOCOLATE BRIOCHE BREAD PUDDING

Caramel Sauce, Hazelnuts

FRESH YOGURT PANNA COTTA

Strawberry Sauce and Fresh Berries

DECEDANT MOUSE CHOCOLATE CAKE

Caramel Sauce and Chocolate Mousse

MANGO TAPIOCA PARFAIT

Mango-Passionfruit Compote and Cookie Crumble

INDIVIDUAL LARGE CUPCAKES

Red Velvet, Chocolate, Vanilla, Coconut

APPLE TART

Cinnamon Gelato, Caramel Sauce

2- UPCHARGE

SIGNATURE TIRAMISU

Raspberry Coulis

2- UPCHARGE

DESSERT BAR

Minimum order is 50 pieces of each (minimum 25 pieces per flavor) ~ Items priced per piece

HOUSE BAKED COOKIES

White Chocolate / Macadamia Nuts, Wedding Cookies, Scottish Shortbread,
Chocolate Chip, Oatmeal Raisin, Thumb Print, Brazilian Jubilee 2.00

BISCOTTI

Almond & Star Anise Biscotti 2.00

TRUFFLES

Peanut Butter, Raspberry, Orange, Whiskey 2.00

MARSHMALLOWS

Peppermint, Banana, Raspberry, Passion Fruit, Cinnamon 1.50

MINIATURE CUPCAKES

Red Velvet, Chocolate, Vanilla, Coconut 1.50

MINIATURE TARTS

Lemon Meringue, Pear Frangipane, Whiskey-Pecan Chocolate Caramel 1.75

GOURMET BROWNIES

Chocolate, Blondie 2.25

BAR INFORMATION

CASH BAR

A “Cash Bar” is when guests pay for their own alcohol, and there will be a \$250 Bartender Fee applied to the host in this scenario. Please note, using a “Cash Bar” does not apply towards the food and beverage minimum.

Bottled Beer at \$5.50 & \$7.00

Well Drinks starting at \$7.50

Glass of House Wine \$8.00

Call Drinks starting at \$8.50

Premium Drinks starting at \$10.50

Champagne Toast starting at \$39.00/bottle (about 6 glasses per bottle.) If no meal is purchased, there is a \$3.95/person fee for unlimited Soft drinks, coffee, & iced tea

HOSTED BAR BY THE HOUR

PER HOUR

1 Hour Hosted
2 Hours Hosted
3 Hours Hosted
4 Hours Hosted
5 Hours Hosted

PREMIUM DRINKS

\$20/person
\$27/person
\$34/person
\$41/person
\$48/person

Hosted Hourly drinks include well, call, and premium liquors, bottled beer, and house wine. Specialty wines can be added on at a per bottle price from our extensive wine list. Hosted hourly bar packages must be applied in the form of consecutive hours and cannot be divided.

HOSTED BAR ON CONSUMPTION

“On Consumption” means that the bartender will keep a running tab of the bar bill throughout the night. The total of said bill will be due at the end of the night to the card on file or on a new credit card given the night of the event.

A hosted bar on consumption can have limits applied to it that can be discussed and pre-set with the Banquet Manager.