

# *Facci Ristorante & Wine Bar*

7530 Montpelier Road  
Laurel, MD 20723  
301.604.5555  
info@faccirestaurant.com

## **PRIVATE DINING ROOM CONTRACT**

The private dining room at Facci Ristorante has been reserved on \_\_\_\_\_ 20 \_\_\_\_ .

The room has been reserved for \_\_\_\_\_ people at \_\_\_\_\_ am/pm until \_\_\_\_\_ am/pm.

To reserve the Private Dining Room the following guidelines apply:

### **PRIVATE ROOM FEE – \$500.00**

#### **LUNCH MENU – 3-course meal** (from our Party Luncheon Menu)

Available for parties of 18 adults minimum to 24 adults maximum.

The lunch menu is \$55.00 for adults and \$30.00 for children for the 3-course meal and cold beverage.

#### **DINNER MENU – 4-course meal** (from our Party Dinner Menu)

Available for parties of 18 adults minimum to 24 adults maximum.

The dinner menu is \$75.00 for adults and \$30.00 for children for the 4-course meal and cold beverage.

**NOTE:** Alcohol, coffee/tea, tax and gratuity are not included in the price.

1) The lunch menu is available from 11:00 am to 2:00 pm and dinner menu is available from 3:00 pm to 10:00 pm. (3 hours maximum). Friday and Saturday not available.

2) The guaranteed number of guests will be required 48 hours prior to the event with a minimum of 18 adults. The guaranteed number of guests will be the number you are charged for. If your party drops below our minimum requirement, you will be charged for the minimum of 18 adults. You are required to pay for the number of people contracted regardless of how many people attend. If you don't change number of people attending (within 48 hours prior to event), number of people contracted will be charged.

3) A 20% gratuity and tax will be added to the total bill for all private parties.

4) A minimum non-refundable deposit of \$500.00 is required on luncheon parties and \$800.00 for dinner parties upon signing.

5) Private parties must be cancelled 48 hours prior to the event. Any event cancelled less than 48 hours before event will result in the charging of minimum amount of guests to their credit card.

I agree to comply with these guidelines for use of Facci's Private Dining Room.

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

Please sign and return the contract to: Facci Ristorante & Wine Bar  
7530 Montpelier Road  
Laurel, MD 20723

# DINNER MENU

## APPETIZER

(Choice of 1)

*Calamari Fritti / Bruschetta Napule É / Polpette Casserole / Shrimp Gondola*

## SOUP OR SALAD

(Choice of 1)

*Mediterranean / Primavera / Italian Wedding / Cream of Crab*

## ENTRÉE

(Choice of 1)

*Vitello Parmigiana*

*Round Top Veal / Breaded and Lightly Fried / Zesty Tomato Sauce  
Grande Mozzarella / Angel Hair Pasta*

*Shrimp Scampi*

*Jumbo Shrimp / White Wine Garlic Lemon Sauce / Organic Cherry Tomatoes  
Fresh Basil / EVOO / Linguine Pasta*

*Lasagna*

*Layered Home-made Pappardelle Pasta / Bolognese Meat Ragu / 3 cheese blend  
D.O.P San Marzano Tomato Sauce / Melted Grande Mozzarella Cheese on top*

*Ravioli con Ricotta*

*House-made Ravioli / Stuffed with Grande Mozzarella Cheese / Tossed with Peas  
Mushrooms / Prosciutto / Creamy Rosé Sauce*

*Gnocci Sorrentina*

*House-made Potato Dumplings / Zesty Roasted Red Pepper Ragu / Grande Mozzarella Grande Ricotta*

*Pollo Parmigiana*

*Breaded Chicken Breast / Zesty D.O.P San Marzano Tomato Sauce / Grande Mozzarella  
Angel Hair Pasta*

*Fettuccini Alfredo*

*House-Made Fettuccine Pasta / Creamy Alfredo Parmesan Cream Sauce*

*Pappardelle Bolognese*

*House-made Pappardelle Pasta / Creamy Bolognese Meat Sauce*

**-OR-**

## PIZZA

<i>Margherita</i>	<i>Franco Palma</i>
<i>Italian Garden</i>	<i>Wild Mushroom</i>

## DESSERT

(Choice of 1)

*Toasted Almond Cake NY Style Cheesecake Tiramisu Parve Chocolate Rum Truffle*

# LUNCH MENU

## SOUP OR SALAD

(Choice of 1)

*Mediterranean / Primavera / Italian Wedding / Cream of Crab*

## ENTRÉE

(Choice of 1)

### *Vitello Parmigiana*

*Round Top Veal / Breaded and Lightly Fried / Zesty Tomato Sauce  
Grande Mozzarella / Angel Hair Pasta*

### *Shrimp Scampi*

*Jumbo Shrimp / White Wine Garlic Lemon Sauce / Organic Cherry Tomatoes  
Fresh Basil / EVOO / Linguine Pasta*

### *Lasagna*

*Layered Home-made Pappardelle Pasta / Bolognese Meat Ragu / 3 cheese blend  
D.O.P San Marzano Tomato Sauce / Melted Grande Mozzarella Cheese on top*

### *Ravioli con Ricotta*

*House-made Ravioli / Stuffed with Grande Mozzarella Cheese / Tossed with Peas  
Mushrooms / Prosciutto / Creamy Rosé Sauce*

### *Gnocci Sorrentina*

*House-made Potato Dumplings / Zesty Roasted Red Pepper Ragu / Grande Mozzarella Grande Ricotta*

### *Pollo Parmigiana*

*Breaded Chicken Breast / Zesty D.O.P San Marzano Tomato Sauce / Grande Mozzarella  
Angel Hair Pasta*

### *Fettuccini Alfredo*

*House-Made Fettuccine Pasta / Creamy Alfredo Parmesan Cream Sauce*

### *Pappardelle Bolognese*

*House-made Pappardelle Pasta / Creamy Bolognese Meat Sauce*

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