

Facci Ristorante & Wine Bar

414 Light Street
Baltimore, MD 21202
443.835.2789
faccirestaurant@verizon.net

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 30 adults minimum to 45 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 30 adults minimum to 45 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) Our minimum requirement is 18 people. The guaranteed number of guests will be required 48 hours prior to the event. If your party drops below our minimum requirement, you will be charged for the minimum of 18 people. You are required to pay for the number of people contracted regardless of how many people attend.

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
414 Light Street
Baltimore, MD 21202

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

*Margherita Franco Palma
Italian Garden Wild Mushroom*

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

-OR-

PIZZA

*Margherita Franco Palma
Italian Garden Wild Mushroom*

DESSERT

(Choice of 1)

Toasted Almond Cake NY Style Cheesecake Tiramisu Parve Chocolate Rum Truffle

Children's Private Party Menu

Three-course meal includes cold beverage.

SALAD OR APPETIZER – COURSE 1

Salad

Caesar

Appetizer

Polpette Casserole (2 Meatballs)

ENTRÉE – COURSE 2

Kids Margherita Pizza

Chicken Fingers

Kids Cheese Ravioli

Spaghetti with Meatballs

Spaghetti with Marinara

Spaghetti with Butter

DESSERT – COURSE 3

Coppa Gelato – choice of two flavors
(chocolate, vanilla, strawberry)

Chocolate Cake

Lemon Sorbet

N.Y. Supreme Cheesecake