

Dinner Banquets

Thank you for considering Laudisio restaurant for your upcoming special occasion. We offer one of Boulder's most unique dining experiences; exceptional food, impeccable service and a comfortable, contemporary environment. We have been serving Boulder since 1987 and have received the Best of Boulder award for Italian food for 15 years. In addition, we have been awarded the Wine Spectator's Award of Excellence for 13 years. Our chefs are committed to using local, organic products as well as making our own breads, pastas and desserts daily. Laudisio is committed to bringing the warmth and traditions of the Italian table to you.

Our new 29th Street location offers two beautiful private dining rooms, both with views of the Flatirons. The east room can accommodate up to 35 people and offers a 42 flat screen television and presentation equipment, as well as a private interactive kitchen; the west room can accommodate up to 30 people. These two rooms can also be joined to create a space large enough for up to 70 people. We are also more than happy to accommodate more intimate gatherings. The two semi-private rooms can be closed from the main dining room and activity of the restaurant by movable glass walls and curtains. The curtains can either remain open or closed at the guests' discretion. The private interactive kitchen and a private chef are available for an additional fee.

Enclosed in the following dinner banquet packet you will find:

1. An explanation of our pricing structure and our three tier menu system
2. Descriptions of each of our delicious menu items
3. A banquet contract

Reservation instructions:

In order to reserve one or both of our lovely private rooms contact:

Brendon Thompson

Phone: 303-951-0015 or 303-442-1300

Email: bthompson@laudisio.com

Brendon will be able to further assist you with your party planning.

Finally, please remember it is necessary to sign the banquet contract and return it with your deposit, *the room is not yours until the signed contract and deposit are received.*

Grazie Mille!



Laudisio Restaurant | 1710 29th St, Suite 1076 | Boulder, Colorado 80301
Tele: 303-442-1300 | Fax: 303-442-6617 | www.laudisio.com

Laudisio invites conversation, nurtures friendship, fosters romance and reflects a generosity of spirit and community involvement through the simple, natural, beautiful experience of the Italian table.

Cibo, Vino, Amici (Food, Wine, Friends)

Dinner Banquet Pricing:

We offer three menu options for you to choose from.
Depending on the day and time of year, a minimum check total may be required.
Tax is charged at 8.31% of your food and beverage total
Gratuity is charged at 20% of your food and beverage total
Additional fees may apply with the rental of equipment or the purchase of special decorations.
These fees will be discussed and agreed upon prior to the event.

*All menus include house baked bread, non-alcoholic beverages and a vegetable.
The entrees of these packages will be served family style on large platters.*

1st menu package: \$40 per person

plated soup or salad
family style entree (choose 1 entrees and 1 pasta)
sampler of 2 desserts

2nd Menu package: \$60 per person

family style antipasti: calamari fritti, seasonal bruschetta, house-made pate, fresh mozzarella caprese, marinated olives and artichokes
plated soup or salad
family style entree (choose 2 entrees and 2 pasta)
sampler of 2 desserts

3rd Menu package: \$80 per person

create your meal to your own exact specifications
with the help of our chefs

Vino:

Laudisio offers an all-Italian wine list with carefully selected bottles ranging from \$29 to \$400. There are various and subtle differences among the thousands of wines grown within the twenty regions of Italy. Our selections are chosen for their clear, beautiful representations of grape varieties and producer individuality. As well as being broad and rich, our 13-year Wine Spectator award winning list brings you good, great and stunning wines at comfortable prices.

We have a wine director on hand to personally select wines based on your food selections and your specific palate. Laudisio can work with your budget in finding just the right wine for your event. We often have wines not on our current wine list which offer particularly good values.

Our wine list is available on our website for your viewing at www.laudisio.com

LAUDISIO BANQUET CONTRACT

Laudisio requires a 50% deposit based on room minimums to reserve all banquet spaces. This amount will be deducted from the final bill. Banquets may be cancelled up to 15 days in advance with no penalty. Deposits will be forfeited if cancelled after this 15 day grace period. We require a final guest count 2 days (48 hours) in advance. This will be considered a guaranteed count, which will be charged even if fewer guests attend. This is very important because Laudisio bases it's ordering and staffing on this final guest count. If no count is secured, the number on this contract will be considered the guaranteed count.

Menu pricing does not include sales tax (8.31%), gratuity (20%) or alcoholic beverages. Payment is required at time of service and client will be responsible for payment in full and fees incurred in the collection of indebtedness. Colorado State law prohibits the serving of alcohol to persons under the age of 21 and to visibly intoxicated persons. Due to the nature of banquet events, we may not be able to accommodate changes made within 48 hours of the event, though we will try.

Colorado law does not allow guests to bring alcoholic beverages in to the restaurant.

I, the undersigned, did read and do hereby agree to all points and arrangements stated above.

.....
print name *date*

.....
signature *date of event*

.....
guest count



Laudisio Restaurant | 1710 29th St, Suite 1076 | Boulder, Colorado 80301
Tele: 303-442-1300 | Fax: 303-442-6617 | www.laudisio.com

antipasti



mozzarella caprese

fresh tomato, fresh basil, extra virgin olive oil

organic chicken live pate

chutney, red onion, capers, crostini

calamari fritti

golden-fried calamari, pomodoro basilico: tomato sauce, basil, parsley

marinated olives and artichokes



pizza margherita

homemade mozzarella, fresh basil, light tomato sauce, olive oil

zuppe

Our soup selections change daily.

We will try to accommodate any preference or requests.

insalate

caesar

chopped romaine, croutons, anchovies, parmigiano reggiano



mixed greens

carrots, olives, peppers, red onion, tomato, cucumber, herb balsamic vinaigrette



hearts of romaine

gorgonzola, spiced pecans, white balsamic vinaigrette

greek salad

mixed greens, peppers, olives, feta, anchovies, tomato, carrots, oregano anchovy vinaigrette

pasta and polenta

chicken ravioli

fresh basil, tomato, cream

bolognese

traditional beef, pork & chicken meat ragu, tomato, touch of cream

arrabbiata

onion, pancetta, prosciutto, tomato, chili flakes



funghi

organic mushrooms, shallot, cream, truffle butter

carbonara

onions, pancetta, prosciutto, egg, butter, cream



primavera

seasonal vegetables, fresh herbs, sherry wine, touch of cream



puttanesca

tomato sauce with capers, olives, peperoncini, chili, oregano

pomodoro e basilico

imported italian tomatoes, olive oil, basil, parsley

frutti di mare positano

mixed seafood, tomato, saffron, capers, fresh herbs



polenta boulder

baked polenta, asiago, mozzarella, parmigiano cheeses, spinach,
puttanesca: tomato sauce with capers, olives, peperoncini, chili, oregano

pasta selections: penne, fusilli or conchiglie (shells)

gluten-free pastas available

meatball or sausage: add \$2 each

homemade potato and ricotta gnocchi: add \$2 per person

risotto

milanese

saffron, truffle butter, parmigiano

funghi

mixed organic mushrooms, truffle butter, sweet cream



verdure

asparagus, beets, goat cheese, peas, touch of cream

parmigiano and artichoke

sherry gastrique

frutti di mare

mixed seafood, tomato, fresh herbs, white wine, lemon



denotes vegetarian options

chicken

francese

light egg batter, lemon, shallot, fresh thyme, white wine

piccata

capers, shallots, thyme, butter, lemon, white wine

scarpariello

chicken leg and thigh, spicy sausage, olives, peperoncini, capers, red wine, vinegar

saltimbocca

prosciutto, mozzarella, spinach bechamel, madeira jus

cacciatore

chicken leg and thigh, mushrooms, tomato, onions, red wine

beef

tenderloin fiorentina

lemon, sea salt, extra virgin olive oil (menu 2 and 3 only)

tenderloin

horseradish veal reduction (menu 2 and 3 only)

grilled bistro steak

port wine, gorgonzola

grilled bistro steak

mushrooms, madeira wine reduction

fish

grilled fish of the day

lemon, sea salt, cracked pepper, extra virgin olive oil

grilled salmon

roasted garlic piccata: lemon, capers, fresh herbs, white wine

sauteed salmon

peppered vodka, tomato cream

grilled calamari steak siciliano

herb & focaccia-breaded calamari steak,
puttanesca: tomatoes, olives, peperoncini, capers, chili, oregano

pesce francese

light egg batter, lemon, shallot, fresh thyme, white wine

dessert

chocolate mousse with red velvet sponge cake

dark chocolate mousse, chocolate ganache, raspberry coulis

almond apricot and raspberry torte

almond cream baked with raspberries, toasted almonds

seasonal panna cotta

buttermilk custard, seasonal sauce

toasted almond cannoli

sweet marsala canoli shell, sweet ricotta cheese, almonds

keylime pie

key lime custard, graham cracker crust, whipped cream

beverages (included in price per person)

regular coffee

decaf coffee

all sodas

coca cola

sprite

ginger ale

diet coke

iced tea

lemonade

cranberry juice

beverages (additional cost)

mineral water: lurisia--great water from the foot of the italian alps

lurisia sparkling bottled water

lurisia still natural bottled water

espresso

decaf espresso

capuccino

caffe latte

celestial seasonings teas

Laudisio banquet policies and special considerations:

Food and Beverage:

All food and beverages must be catered through Laudisio utilizing our current wine list and menus. Laudisio may be able to accommodate special wine and food requests.

Food and Beverage Minimums:

Depending on the day and time of the year, a food & beverage minimum may apply. This is based on the purchase of appetizers, entrees, and alcoholic beverages. If the minimum is not achieved, the difference between the actual and minimum will be charged as a room rental. Please contact your banquet planner if you would like to customize your menu or to see if we can work with your budgetary guidelines. Laudisio's goal is to make your event a memorable one.

Deposit and Final Payment:

A 50% deposit is required to book the date on a definite status for any event. This deposit is based on a room minimum which your banquet planner will discuss upon time of booking.

Guarantee:

A final guarantee is to be provided 2 business days prior to the function. This will be considered your minimum guarantee of attendance and is not subject to reduction even if fewer guests attend. If no guarantee is given, the original "expected number" will be charged as the guarantee. This is very important because Laudisio bases ordering and staffing on this final guest count. You will be charged for the guarantee, or the actual number served, whichever is greater.

Linen:

Laudisio tables are beautiful in their natural state but we do have white linen table clothes available for your event. If you are reserving half of a room, a \$15 linen charge will apply and if you are reserving the entire space a \$25 linen charge will be added.

Server Charge:

A 20% Gratuity will be added to the final food and beverage bill. Current sales tax of 8.31% is also added to the final food and beverage bill. These fees are in addition to the food and beverage minimum.

Banquet Luncheons, Banquet Dinners, and Rehearsal Dinners:

We can accommodate groups of 35 maximum in half of the banquet room; curtains divide this semi-private space. The entire room can seat up to 70 guests.

Planning Schedule:

To guarantee a successful event we would like to have most of your event details 2 weeks (14 days) in advance. This time period allows for a completion of the menu, logistics of event, room setup, and any special request or rentals needed. This will also insure we have proper staffing in both the kitchen and dining room for this special event.

Table Decorations, Flowers, and Rental Equipment:

Laudisio must approve any decorations, displays, or signage brought into restaurant prior to arrival. We have built many relationships with local florists in town and if you would like a banquet planner to assist in these table attributes, we can help in this area. Rental Equipment can be ordered by your banquet planner one week prior to the event. This insures availability of rental equipment and adequate time for delivery. A \$60 delivery and pickup fee is added to the cost of any rentals ordered.

Audio/Visual:

Audio-visual equipment and services are available upon request. If you have a visual presentation, we do require that you bring your laptop or computer in before the event so that we can test it on our equipment; this will avoid any problems on the day of your event.