

# TRE MONTI

RISTORANTE

*Banquet Package*



*Decadent*

*Charming*



*Creative*



*Luxurious*



# Tre Monti Ristorante Banquets Contract

Thank you for allowing us to host your special event,  
Please guarantee this reservation with a credit card number and signature.

## Room availabilities & advanced deposit:

- **Gazebo**– Available for ceremonies \$1000 charge, for guests that have wedding receptions at Tre Monti is only \$500charge.
- **VIP Room**– Up to 18 guests (minimum of \$1200 food and beverage) TV available for \$150charge
- **Main dining room** Available for private parties up to 100 guests, available only certain days and hours
- **Titano Board Room**– Available for up to 50 guests (minimum of \$2500 food and beverage). The Titano Board room is available with a projector and a screen for \$150 charge
- **San Marino Room** – Available for up to 120 guests. (minimum of \$5000 food and beverage)
- **Entire Venue**- Available for receptions or your choice of event (minimum of \$20,000 food and beverage)
- **Deposit** - A non-refundable deposit is required at the day of you booking, and will be deducted from your final bill. Parties 50 or more \$1000 deposit
- **Final head count** - Is due 10 days prior to the event, you will be charged for the final head count
- For parties 75 or more we do require a 50% payment two weeks prior to the event
- Final payment is due upon completion of event
- **Menu Selections:** All menu selections shall be considered definite and not subject to change Seven (7) working days prior to the function date. Items listed on our menus are by no means the only items available.
- **Food, Alcoholic beverage, including wine, may not be brought into the restaurant from outside sources.**
  - A service charge of \$2.50 per person will be added to you bill if outside desserts are served in the event
    - **Note:** Due to health department policy, we ask that you bring a receipt for the desserts purchased at an outside bakery or pastry shop, also it must be certified in the state

## **Service Fees and Sales Tax**

A twenty percent (20%) service fee and six percent (6%) sales tax applies to all food and beverage orders.

Groups requesting tax exemption must submit a tax-exempt certificate thirty (30) days prior to the function date, or tax will be applied to the final bill and will not be refunded

## **Bar & Beverage Arrangements:**

We accommodate open bar, cash bar, mimosas or champagne, bottles of wine selected from our wine list, bottles of soft drinks and pressed coffee, cappuccino, espresso

**Valet and Coat Check:** Complimentary valet and coat check (seasonal) is available during normal operating hours \*excluding Sundays\*

**Attire:** Dressy attire is recommended

**PLEASE NOTE: THE DEPOSIT IS NON-REFUNDABLE IF THE EVENT IS CANCELLED**  
Please fill out completely and fax back to 248-680-2411 or e-mail at [info@tremontiristorante.com](mailto:info@tremontiristorante.com)

Name: \_\_\_\_\_

Company name or function: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone: (Daytime / Evening) \_\_\_\_\_ (Cell) \_\_\_\_\_

E-mail: \_\_\_\_\_ Fax: \_\_\_\_\_

Date of Event: \_\_\_\_\_ Time of function: \_\_\_\_\_

Number of Guests attending: \_\_\_\_\_ Type of Event: \_\_\_\_\_

Credit Card #: \_\_\_\_\_ Exp. Date: \_\_\_\_\_ Type of card: \_\_\_\_\_

Name as it appears in the card: \_\_\_\_\_

Deposit: \_\_\_\_\_ Booked by: \_\_\_\_\_

Signatures below indicate that you have read and agree to the terms outlined above.

This signature also authorizes Tre Monti to charge the deposit amount as stated above to the credit card provided, per the terms stated above with regards to non-refundable deposits, as well as any other uncollected charges for services provided, guarantees or minimums.

Clients Signature: \_\_\_\_\_

Date: \_\_\_\_\_

Managers Signature: \_\_\_\_\_

Date: \_\_\_\_\_

# *Hors D'oeuvres*

## *Vegetarian*

**Spring Rolls**  
\$20 per dozen

**Mac n Cheese Fonduta Fritter**  
\$22 per dozen

**Sanikopita**  
\$22 per dozen

**Portobello Aranchini**  
\$25 per dozen

**Mushroom Tart**  
\$31 per dozen

**Pear Almond and Brie**  
\$36 per dozen

## *From the sea*

**Crab Cake**  
\$32 per dozen

**Maui Shrimp Springroll**  
\$40 per dozen

**Lobster Coblér**  
\$36 per dozen

## *Chicken*

**Meatball Roasted Chicken and Spinach**  
\$23 per dozen

**Asiago Chicken Blossom**  
\$16 per dozen

**Chicken Wellington**  
\$30 per dozen

**Chicken Sate**  
\$28 per dozen

## *Pork Duck & Beef*

**Beef Sate**  
\$30 per dozen

**Peking Duck Potstickers**  
\$27 per dozen

**Beef Wellington**  
\$34 per dozen

**Beef and Gorgonzola Wrapped in Bacon**  
\$30 per dozen

# *Appetizers*

## *Ostriche*

Umani Oysters, mignonette  
\$4 Per Oyster

## *Zuppa di Vongole*

Manila clams, EVOO, roasted garlic, Fragrant tomato broth  
\$5 per person

## *Gamberi*

Wild jumbo shrimp, Cocktail sauce  
\$6 per shrimp

## *Calamari*

Boston Loligo baby squid, hot banana peppers, caper, white wine lemon butter  
\$7 per person

## *Pepperoni Rustica*

Hot banana peppers, Italian sausage, pan-fried potatoes, EVOO, roasted garlic  
\$7 per person

## *Anatra a l'orange*

Hudson valley duck breast, orange reduction  
\$7 per person

# *Soups*

## **Torteloni in Brodo**

Cheese filled pasta, chicken broth  
\$7 per person

## **Minestrone**

Gourmet vegetables, beans, pasta, tomato broth  
\$7 per person

## **Zuppa Vellutata di Peperone Rosso**

Roasted red peppers, creamy velvety texture, sour cream, fresh chives  
\$7 per person

## **Gazpacho**

Raspberry Gazpacho, Thai chili, watermelon gherkin, olive oil foam  
\$13 per person

# *Salads*

## **Insalata Della Casa**

Mesclun greens, pear vinaigrette, euro cucumber, tomato concasse  
\$7 per person

## **Mediterranean Salad**

Artisan greens, heirloom tomatoes, cucumber,  
Kalamata olives, red onion, feta cheese  
\$9 per person

## **Mozzarella di Bufala Campana**

Bufala mozzarella, vine ripe tomatoes, balsamic glaze  
\$12 per person

## **Cesar**

Romaine hearts, Parmigiano dressing, curly cress  
\$8 per person

## ***In a Parmigiano Shell***

\$12 per person

## **Insalata di Pomodoro**

Heirloom tomato, onion compote, smoked burrata, herb oil, balsamic caviar, olive toast  
\$12 per person

## *Fresh Pasta*

### ***Strozapretti***

Rolled and twisted pasta  
\$8 per person

### ***Tagliatelle***

Flat Ribbons of pasta  
\$8 per person

### ***Gnocchi***

Potato dumplings  
\$8 per person

## *Sauces*

### ***Pesto***

Basil, garlic, pine nuts, EVOO  
\$4 per person

### ***Pomodoro e Basilico***

Peeled cherry tomatoes, shallots, EVOO, micro basil  
\$4 per person

### ***Emiliana***

Porcini mushrooms, truffled Bolognese cream, mascarpone cheese  
\$5 per person

## *Dry Pasta*

### ***Penne***

Cylinder shaped pasta  
\$6 per person

### ***Rigatoni***

Tube shaped pasta  
\$6 per person

### ***Spaghetti***

Long, thin, cylindrical, solid pasta  
\$6 per person

# *Entrees*

## ***Pollo Arrosto***

*Half organic roasted chicken, chicken Ju, truffle potato croquette, grilled vegetables*  
\$30 per person

## ***Ivory Char***

*Ivory char fish, Assorted seasonal vegetables, lemon beurre blanc*  
\$30 per person

## ***Kajiki***

*Hawaiian blue marlin, seasonal vegetables, lemon beurre blanc*  
\$30 per person

## ***Fileto di Manzo***

*8 oz Prime Filet Mignon, roasted potato, red wine reduction*  
\$40 per person

## ***Costoletta di Vitello***

*16 oz Rib veal chop, king trumpet mushrooms, truffle potato, sunburst squash, Marsala*  
\$45 per person

## ***Carre Di Agnello***

*Colorado rack of lamb, herb marinate, pickled vegetables, truffle potato croquette*  
\$45 per person

## ***Osso in Bistecca***

*55 days Dry-Aged Imperial Wagyu Grade 9 - NY Steak Bone-In 16 oz espresso encrusted,  
roasted assorted vegetables*  
\$50 per person

# **Dolce**

*Two week Notice on all desserts*

## **Chocolate Mousse**

*Salted caramel anglaise, caramel bisquit, caramel ice cream, chocolate tuile  
\$10 per person*

## **Toasted Coconut Mousse**

*Vanilla cake, mango fluid gel, vanilla ice cream, white chocolate  
\$10 per person*

## **Kajiki**

*Maple cream cheese, wallnut anglaise, apple salad, graham cracker  
\$10 per person*

## **Gelato**

*-Coffee ice cream, Vanilla Ice cream, Chocolate Ice cream,  
-Pineapple Sorbet, Mango Sorbet, Lemon Sorbet  
Pick any 3 scoops  
\$8 per person*

# HOSTED BAR

All liquor prices are based on a 1.5 oz serving

Per serving, based upon consumption

## Silver

\$8 per cocktail

Fris Vodka  
Beefeaters Gin  
Bacardi Silver Rum  
Captain Morgan Spiced Rum  
Seagrams 7  
Crown  
Jim Beam Bourbon  
Dewar's Scotch  
Sauza Gold Tequila

## Gold

\$10 per cocktail

Stolichnaya Vodka  
Absolut Vodka  
Tanqueray Gin  
Bacardi Silver Rum  
Captain Morgan Spiced Rum  
Canadian Club Whiskey  
Jack Daniels Bourbon  
Chivas Regal Scotch  
Martel Cognac  
1800 Reposado Tequila

## Platinum

\$12 per cocktail

Ketel One Vodka  
Grey Goose Vodka  
Ciroq Berry Vodka  
Bombay Sapphire Gin  
Bacardi Silver Rum  
Mt. Gay Spiced Rum  
Crown Royal Whiskey  
Makers Mark Bourbon  
Glenlivet 12 Year Scotch  
Johnnie Walker Black Scotch  
Hennessy Cognac  
Patron Silver Tequila

Silver, Gold & Platinum Include:

Premium & Imported Beers, Domestic House Wines, Soft Drinks and Juices

## EXTRAS

Select Cordials & Cognacs  
\$11 per drink

Prosecco Sparkling  
\$35 per bottle

### SERVICE FEE

\$100 per Bartender; Service fee will be waived if receipts exceed \$400 per bar  
Cash Bar prices are inclusive of tax and are subject to a \$400 Minimum sales per bar.  
Should sales fall short of this Minimum, the host is responsible for that amount.



# BAR PACKAGE

All liquor prices are based on a 1.5 oz serving

Per Hour, Per Person

## Silver

First Hour \$14 per person  
Additional \$7 per person per hour

Fris Vodka  
Beefeaters Gin  
Bacardi Silver Rum  
Captain Morgan Spiced Rum  
Seagrams 7 Crown  
Jim Beam Bourbon  
Dewar's Scotch  
Sauza Gold Tequila

## Gold

First Hour \$18 per person  
Additional \$9 per person per hour

Stolichnaya Vodka  
Absolut Vodka  
Tanqueray Gin  
Bacardi Silver Rum  
Captain Morgan Spiced Rum  
Canadian Club Whiskey  
Jack Daniels Bourbon  
Chivas Regal Scotch  
Hennessy Cognac  
1800 Reposado Tequila

## Platinum

First Hour \$20 per person  
Additional \$10 per person per hour

Ketel One Vodka  
Grey Goose Vodka  
Ciroq Berry Vodka  
Bombay Sapphire Gin  
Bacardi Silver Rum  
Mt. Gay Spiced Rum  
Crown Royal Whiskey  
Makers Mark Bourbon  
Glenlivet 12 Year Scotch  
Johnnie Walker Black Scotch  
Hennessy Cognac  
Patron Silver Tequila

Silver, Gold & Platinum Include:

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