



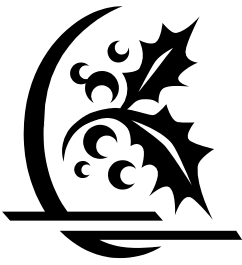
Established in 1996. Well known Ciccino's Pizzeria & Restaurant Introduces Ciccino's **"Secondo Piano"**. Conveniently situated on second floor, Ciccino's in Waterloo, NY, Secondo Piano is a modern and fully accessible banquet facility offering services for up to 130 people. The Elegant Decor, Tuscan Ambiance, Exceptional Service and Variety of menu suggestions will allow us to make any intimate occasion a memorable one.



**Meetings • Banquets • Rehearsals • Weddings • Showers
Private Parties • Gatherings • Seminars • And Much More**



315.539.1064 ~ Ciccinos.com



HORS` DOEVRES MENU

(5-6 pieces per person)

(Recommended amount per person with a full meal)



COLD – (Minimum 20 person party)

Assorted Cheese & Cracker Tray	\$4.00 per person
Bruschetta Platter (Tomatoes & Garlic on Toasted Bread)	4.00 per person
Raw Vegetable Platter with Ranch Dip	4.00 per person
Fresh Shrimp Platter with Cocktail Sauce	6.50 per person
Seasonal Fresh Fruit Platter with Yogurt Dip	4.75 per person
Antipasto Platter	8.00 per person
<small>(Provolone, Fresh Mozzarella, Salami, Roasted Red Peppers, Artichokes, Kalamata Olives, Tomatoes)</small>	
Meat & Cheese Wrap Rollups	4.00 per person

HOT – (Minimum 20 person party)

Bacon Wrapped Scallops	6.25 per person
Stromboli Wedges	4.00 per person
Assorted Mini Quiches	4.25 per person
Breaded Fried cheese Ravioli	4.50 per person
Fried Mushrooms	2.50 per person
Mozzarella Sticks	4.00 per person
Chicken Wings (choice of flavor) with Bleu Cheese	4.00 per person
Grilled Cocktail Meatballs in Honey Cajun Sauce (spicy)	4.00 per person
Mini Chicken Cordon Bleu Balls	4.00 per person
Boneless Wing Dings (In choice of Wing Sauce)	4.00 per person

PACKAGE I

(Minimum 20 Person Party)

- Raw Vegetable Platter
- Grilled Honey Cajun Meatballs (2 pp)
- Broccoli Parmigiana (2 pp)
- Chicken Wings (2 pp)
- \$4.00 per person

PACKAGE II

(Minimum 20 Person Party)

- Raw Vegetable Platter
- Bacon Wrapped Scallops (2 pp)
- Mini Cordon Bleu Balls (2 pp)
- Assorted Mini Quiches (2 pp)
- \$6.00 per person

Packages I & II are arranged and priced to be purchased in conjunction with a food package.

*****If you wish to purchase a custom Hors` doevres package, we would be delighted to arrange and price a package to fit your needs*****

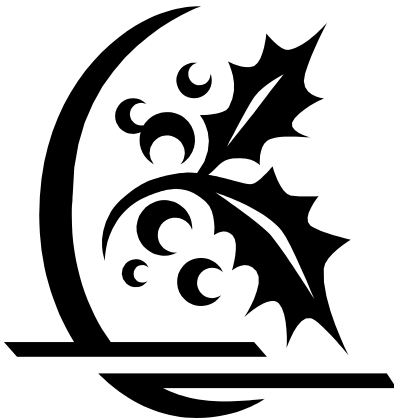
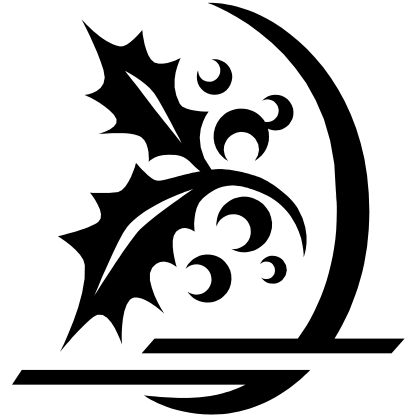
Please note that all prices are subject to current NYS Sales Tax (8%) and 18% Gratuity

BREAKFAST MENU

CONTINENTAL BREAKFAST

Assorted Bagels
Cream Cheese
Assorted Breakfast Pastries
Muffins
Assorted Yogurt
Coffee, Tea, Orange Juice

\$8.99 per person (Minimum 30)



BREAKFAST BUFFET

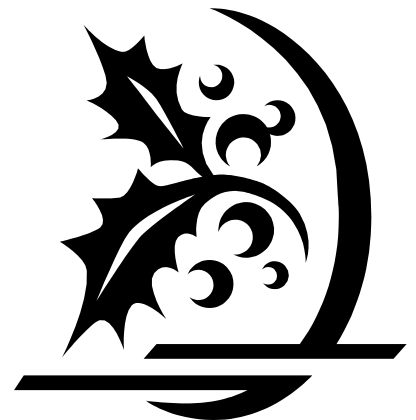
Fresh Fruit Salad
Assorted Breakfast Pastries
Scrambled Eggs
Seasoned Home fries
French Toast and Pancakes
Sausage and Bacon
Bagels and Cream Cheese
Coffee, Tea, Orange juice

\$11.99 per person (Minimum 30)

BRUNCH BUFFET

Scrambled Eggs
Home fries
Sausage and Bacon
Sliced Roast Beef
Sliced Baked Ham
French Toast
Pancakes
Fresh Fruit Salad
Assorted Pastries
Soft Drinks, Coffee, Tea, Orange juice

\$15.99 per person (Minimum 30)



Please note that all prices are subject to current NYS Sales Tax (8%) and 18% Gratuity

LUNCHEON MENU

DELI BUFFET

Sliced Ham, Turkey, Roast Beef (Platter)
Assorted Sliced Cheeses (American/Provolone/Swiss)

Choice of: Pasta or Potato Salad

Fruit Salad

Assorted Rolls

Assorted Cookies

Soft Drinks, Coffee, Tea

\$9.99 per person (Minimum 30)

\$13.99 per person (Minimum 30)

HOT LUNCH BUFFET

House Salad

Assorted Dinner Rolls/Butter

Choice of: Rice Pilaf, Herb Roasted Potatoes, or Penne with Sauce

Assorted Cookies

Soft Drinks, Coffee, Tea

CHOICE OF 2 ENTREES

Chicken Parmigiana

Eggplant Parmigiana

Balsamic Chicken Breast

Sliced Roast Beef

Italian Sausage, Peppers & Onions

Baked Haddock (Cracker Crumb Topping)

Meat Lasagna

Baked Stuffed Shells

Chicken Marsala (over Penne Pasta)

Roasted Rosemary Chicken



PIZZA & CHICKEN WING BUFFET

Sicilian Sheet Pizza (Cheese)-Toppings additional \$2.69 each
Chicken Wings (Served with Bleu cheese & choice of wing sauce)

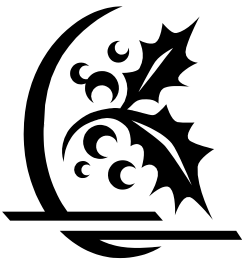
Tossed Salad

Soft Drinks, Coffee, Tea

Assorted Cookies

\$10.99 per person (Minimum 30)

Please note that all prices are subject to current NYS Sales Tax (8%) and 18% Gratuity



DINNER BUFFETS

(Minimum 30 persons)

All Dinner Buffets are served with:

- House Salad (served at table individually)
- Assorted Rolls/Butter
- Sautéed Vegetable Medley
- Soft Drink, Coffee, Tea



BUFFET CHOICES :

Meats & Poultry – Entrée’s

Roasted Rosemary Chicken
 Chicken Francaise
 Baked Mustard Glazed Ham
 Oven Roasted Turkey Breast
 Roasted Top Round of Beef
 Herb Crusted Pork Loin
 Cornell BBQ Chicken

ITALIAN – Entrée’s

Chicken Parmigiana
 Veal Parmigiana
 Eggplant Parmigiana
 Italian Sausage, Onions & Peppers
 Baked Stuffed Shells
 Meat Lasagna

SEAFOOD – Entrée’s

Baked Haddock Fillet (Cracker Crumb Topping)
 Baked Salmon (Dill Cream)

PASTA - Entrée’s

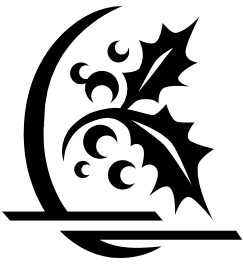
Chicken Marsala
 Pasta Primavera
 Chicken Rustica
 Penne Alfredo
 Baked Ziti
 Penne in Vodka Sauce

SIDES

Rice Pilaf
 Herb Roasted Potatoes
 Garlic Mashed Potatoes
 Ziti with Sauce

A.	Choose 2 Entrée’s and 1 Side	\$19.99 per person
B.	Choose 3 Entrée’s and 2 Sides	\$23.99 per person

Please note that all prices are subject to current NYS Sales Tax (8%) and 18% Gratuity



FAMILY STYLE DINNER

(This type of service is where the food is brought to your table and passed)

(Minimum 30 persons)

All Family Style Dinners are served with:

- House Salad (served at table individually)
- Assorted Rolls/Butter
- Sautéed Vegetable Medley
- **Choice of (1) side:**
 - Herb Roasted
 - Garlic Mashed
 - Penne or Spaghetti with Sauce
- Soft Drink, Coffee, Tea



ENTRÉE'S

Chicken Parmigiana
 Baked Mustard Glazed Ham
 Veal Parmigiana
 Eggplant Parmigiana
 Roasted Rosemary Chicken
 Roasted Top Round of Beef
 Italian Sausage, Onions & Peppers

PASTA – Entrée's

Chicken Marsala
 Pasta Primavera
 Chicken Rustica
 Penne Alfredo
 Baked Ziti (Penne)
 Penne in Vodka Sauce

A.	Choose <u>1</u> Entrée	\$20.99 per person
B.	Choose <u>2</u> Entrée's	\$24.99 per person
***	Add a Pasta Entrée to above choices	Additional \$2.50 per person

Please note that all prices are subject to current NYS Sales Tax (8%) and 18% Gratuity

SPORTS BANQUET/BENEFIT DINNER BUFFETS

AVAILABLE ONLY TO YOUTH/SCHOOL ORGNIZATIONS AND NON-PROFIT FUNDRAISING ORGANIZATIONS



(Minimum 50 persons)

All Dinners are served with:

- House Salad (served on Buffet line)
- Dinner Rolls/Butter
- Sautéed Vegetable Medley
- Soft Drink, Coffee, Tea



BUFFET CHOICES

ENTRÉE'S

Baked Mustard Glazed Ham

Cornell BBQ Chicken

Roasted Rosemary Chicken

Roasted Top Round of Beef

Italian Sausage, Onions & Peppers

SIDES

Penne with sauce

Rice Pilaf

Herb Roasted Potatoes

Garlic Mashed Potatoes

- | | | |
|-----------|--|--------------------|
| A. | Choose <u>1</u> Entrée and <u>1</u> side | \$12.99 per person |
| B. | Choose <u>2</u> Entrée's and <u>1</u> side | \$15.99 per person |

Please note that all prices are subject to current NYS Sales Tax (8%) and 18% Gratuity

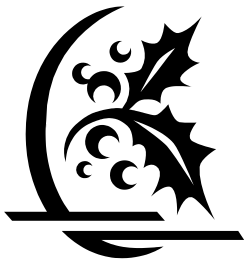
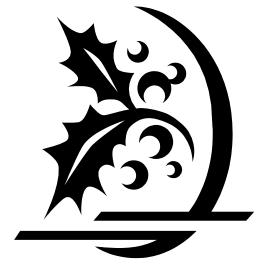


TABLE SERVED DINNERS



(Minimum 30 persons)

All Dinners are served with:

- House Salad
- Assorted Rolls
- Sautéed Vegetable Medley
- Soft Drink, Coffee, Tea

Maximum of three (3) entrée choices total per event. Each entrée version counts as a choice

Beef

Roast Prime Rib Beef “Au Jus” (12 oz. portion cooked to Medium Temp.)

(Served with a side of garlic mashed potatoes).....\$24.99 per person

New York Strip Steak (12 oz. portion cooked to Medium Temp.)

(Served with garlic mashed Potatoes).....\$23.99 per person

Roasted Tenderloin of Beef Marsala (Cooked to Medium Temp.)

(Served with garlic mashed potatoes).....\$28.99 per person

Poultry

Chicken Parmigiana

(Served with penne with sauce).....\$20.99 per person

Stuffed Chicken Breast

(Breast of chicken stuffed with brie cheese, apple and cranberry bread stuffing with a hint of onion, topped with a basil cream sauce served over a bed of spinach and rice pilaf).....\$22.99 per person

Chicken Francaise

(Served with rice pilaf).....\$21.99 per person

Pasta

Chicken Alla Vodka Rigatoni.....\$20.99 per person

Chicken Marsala (Served over penne Pasta).....\$21.99 per person

Chicken Rustica Pasta (Served over penne Pasta).....\$21.99 per person

Spinach and Feta Pasta (Served over penne Pasta).....\$18.99 per person

Seafood

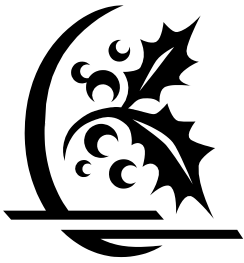
Baked Haddock Filet

(Served with a cracker crumb topping and rice pilaf).....\$21.99 per person

Seared Salmon Fillet

(Topped with a dill cream Sauce and served with roasted potatoes).....\$23.99 per person

Please note that all prices are subject to current NYS Sales Tax (8%) and 18% Gratuity



PARTY DESSERT MENU



Mini Cannoli \$1.25 each piece

Assorted Cookies Table \$ 2.50 per person

Assorted Pettiforts \$ 3.50 per person

Chocolate Lava Bundt Cake \$ 3.75 per person

Alla Mode \$ 4.50 per person

Desserts by the Slice \$ 3.25 per person

(Choose 1)

Chocolate Cake

New York Cheese Cake (with Strawberry topping)

Tiramisu`

Ice Cream or Sherbet \$1.75 per person

Please note that all prices are subject to current NYS Sales Tax (8%) and 18% Gratuity

BEVERAGE SELECTIONS

Open Bar Package (21 years of age and Older)

1 hour.....\$12.00 per person
 2 hours.....\$14.00 per person
 3 hours.....\$16.00 per person
 4 hours.....\$18.00 per person

Champagne
 Toast
 \$2.00 per person

The Above Prices include:

Well Brand Spirits Only*House Wines*Domestic Draft Beer (1 choice)

* Soft Drinks*Juices

Consumption Bar (21 years of age and Older)

Ciccino's also offers consumption bar service. This service allows the Host/Hostess (guarantor) to set a pre-set limit (tab) which is decided upon prior to the event at the signing of the contract. During your event, our bartenders will keep track of the beverages sold. When and if the total bar sales gets close to the agreed upon set limit, we will inform you at once. At this point your options would be to add more to your tab or switch over to a **cash bar**. This gives you more flexibility and control over what you beverage expense incurred will result from your event.

****Bar beverage prices sold will coincide with current retail restaurant prices and selections offered****

Bar Package Upgrades:

To add Upgraded Premium Wines to a Open Bar Package **\$3.00 per person**

Sutter Home White Zinfandel
 Gato Negro Merlot
 Marcus James Chardonnay
 Glenora Riesling

To add Bottled Beer to a Open Bar Package **\$2.00 per person**

Blue Labatt's Blue
 Labatt's Light
 Coor's Light

To add Premium Spirits, Bottled Beer and Premium Wines to a Open Bar Package

\$ 3.50 per person

Absolut, Bacardi, Tanqueray, Seagram's 7, Captain Morgan, Johnnie Walker Red, Jack Daniels, Southern Comfort, Jim Beam, Black Velvet and Kahlua

Wines at the table:

Red Wines

House Cabernet Carafes \$12.50 each
 Gato Negro Merlot 750 ml \$14.00 each

White Wines

House Chardonnay Carafes \$12.50 each
 Marcus James Chardonnay 750ml \$ 18.50 each
 Salmon Run Coldbrook White (Ries/Chard blend) 750ml \$21.00 each

Blush Wines

House White Zinfandel Carafes \$12.50 each
 Swedish Hill Svenska Blush 750 ml \$19.50 each

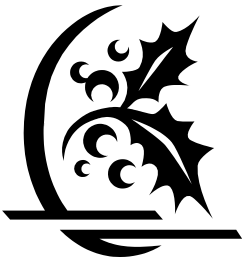
Champagne

J. Roget Spumanti 750 ml \$14.00 each

****All Bar Service Ends (Last Call) 30 minutes prior to events pre-scheduled end time****

****We do not serve shots at our bars****

Please note that all prices are subject to current NYS Sales Tax (8%) and 18% Gratuity



Ciccino's



Secondo Piano

Policies & Procedures

General Catering Information Contract

Menu Selections and Menu Pricing:

Menu Selections, room setup requirements and all other arrangements must be received no later than 21 days prior to the event. The menus offered for our services are suggestions for your consideration with set attendee minimums established. However we would be delighted to customize a menu for your specific needs. Menu prices reflect current market conditions and are subject to change without notice. Prices are guaranteed thirty (30) days prior to the scheduled event. **Beyond this time all prices are subject to change.** Prices are per person and are subject to current NYS sales Tax and 18 % service charges. Please be advised that no leftover food may be taken from the property after the event has concluded that has been prepared by Ciccino's.

Guarantees and Minimums:

Your final guarantee count will be due no later than 10 business days prior to the scheduled event. This will be considered a guarantee minimum and not subject to a reduction. You will be charged the guarantee minimum or the number of guests served (whichever is higher). Each separate type of menu and services are subject to guarantee minimums. If guarantee minimums are not met, you will be subject to pay the additional food cost (per plate) per person so that the number of guests would be equivalent to our minimums set for the specific menu and service chosen.

Outside Food:

All cakes and Pastries must come from a New York State Health Department approved bakery. Any other food or beverage will not be permitted on premises unless consent is given by a Banquet Manager.

Beverage Service (Open Bar, Consumption Bar, Cash Bar services)

We offer a complete selection of beverages to complement your event. Please note that alcoholic beverage sales are regulated by the State of New York. Ciccino's, as a licensee, is responsible for administration of these regulations. It is the law that no liquor, beer or wine be brought into or out of the facility from outside sources. We do not serve shots at our bars and we do not serve anyone under the age of 21 alcoholic beverages. All bar services (last call) end 30 minutes prior to the scheduled ending of event.

Deposits & Payments:

Ciccino's will allow a 7 day inquiry hold on space within the facility at no cost to you. At the end of this 7 day period, the space will be released unless you have notified Ciccino's Banquet Management that you would like to proceed with a reservation contract. A contract will then be drawn and issued to reserve the event and a deposit required. Upon issuance of contract, a \$300.00 non-refundable deposit by cash or cashiers check will be required to secure your event date. This deposit will be deducted from your final event bill. This deposit is non-refundable in the event of cancellation. A payment schedule will be outlined on the contract at the time of booking.

Gratuity & Sales Tax:

There is a 18% Gratuity charge and applicable current New York State Sales Tax (8%) added to your total bill on all food and beverage purchases, rentals and associated fees. New York State Mandates that Sales Tax be applied towards these items.

Lost & Found:

Ciccino's will not assume responsibility for any merchandise or personal effects prior to, during, or following of your event:

Coordinating Arrangements:

Ciccino's must arrange time with vendors if access to facility is needed while closed, setup or delivery with any pre-approved vendors such as DJ Service, Cake Decorators, Bridal Consultants, and Florists. Please have your vendors call for appropriate times for setup.

Linens & Decorations:

Ciccino's provides linens (table cloths in Ivory, napkins in Burgundy) at no additional charge. Additional linens, including napkins, over lays, etc.. may be rented for an additional charge. Some additional colored napkins may be available at no extra charge. Ask our Banquet Manager for color selections available.

You may make arrangements through the Banquet manager for table center pieces or you may supply your own. Any special arrangements for receiving and/or setting up as well as taking down displays, decorations, chair covers, linen overlays, equipment etc. should be fully discussed with the banquet manager well in advance of your event. There will be an additional charge depending on the extent of these arrangements. NO NAILS, PUSH PINS, TACKS OR TAPE ARE TO BE USED ON WALLS OR CEILINGS.

Banquet Rooms Offered and Rentals:

Ciccino's Secondo Piano is equipped with Two separate banquet rooms (**North Hall** and **South Hall**) that can be combined together to accommodate larger events (Minimum 55 persons). At the time of the event booking, rooms will be assigned depending on availability on date and time and the number of persons in attendance for the event.

Room Rental Fees (WITH food and beverage package purchase):

North Hall: \$75.00

South Hall: \$75.00

Combined North & South Hall: \$125.00

Current NYS Sales Tax (8%) will be applied to any rental or associated fees.

*****Please note that above room rental fees will be waived if a \$500.00 minimum food and beverage package is purchased (designated minimum amount to be calculated before service charges and sales tax).*****

Room Rental Fees (WITH-OUT food and beverage package purchase):

These Rates apply to Bookings **with-out** the purchase of food & Beverage up to 3 hours. Each additional hour over 3 hours is \$100.00 per hour (depending on availability).

North Hall: \$ 250.00

South Hall: \$ 300.00

Combined North and South Hall: \$ 500.00

The room rental fee (**WITH-OUT food and beverage package purchase**) does not include setup, linens or cleanup fees. These associated fees will be determined at time of event booking. Current NYS Sales Tax (8%) will be applied to any rental or associated fees.

Equipment Rentals:

Microphone	\$25.00	Dance Floor	12 x 12-(\$315.00)*12 x 16-(\$380.00)*16 x 16-(\$465.00)
Overhead Projector/Screen	\$50.00		16 x 20-(\$555.00)
Podium	\$25.00		

Current NYS Sales Tax (8%) will be applied to any rental or associated fees.

Liabilities:

Ciccino's Inc. does not assume any responsibility for any losses experienced surrounding your event. Furthermore, Ciccino's Inc. does not assume responsibility for any Acts of God (Loss of power, water, etc.) or other experiences which are totally out of Ciccino's control. If Ciccino's is unable to use certain items due to an Act of God (ex. Any of our chinaware, silverware, glassware or any other items that could not be used), the entire additional expense (ex. Rentals) is the full responsibility of the host/hostess (guarantor) and must be paid by said person. Any additional charges will be added to the final bill and are due by the end of the event date. In addition, any injuries incurred by event guests or damage sustained to the facility and or equipment supplied for the event that has been in direct result of you or your guest's negligence **is not Ciccino's fault. You, the host/hostess (Guarantor) are responsible for any damages to Ciccino's Inc. and facility during your event.**

Please Complete all Information Below

Event Name: _____

Event Date: _____

Guest Early Arrival time: _____

Estimated Guarantee: _____

Departure Time: _____

(Due at time of booking)

Hors` Dœuvres Serving Time: _____

Menu Choice Serving Time: _____

Final Guarantee Due on: _____

Deposit received Date/amount: _____

(10 days prior to event date)

Room Rental Fees (if applicable): _____

Menu Type Chosen: _____

Final Menu Selections Due 21 days prior to event date

By signing below, the Guarantor has reviewed Ciccino's policies and procedures and accepts all items listed previously in the General Catering Information Contract

Banquet Manager (Print Name)

Guarantor (Print Name)

Banquet Manager (Signature)

Guarantor (Signature)

Date

Guarantor Street Address

Guarantor City, State, Zip code

Guarantor Phone Number

Guarantor E-mail Address

Date

The Guarantor will have a copy of this document (General catering information and policies and procedures sheet) and be issued a receipt created for the deposit given to Ciccino's Inc. as a confirmation if Ciccino's Inc. accepting the above stated event and date