





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

CICCINO'S
EST. 1996
PIZZERIA RESTAURANT
Secondo Piano
BANQUETS & CATERING

315.539.1064 ~ Ciccinos.com

HORS` DOEVRES MENU

(5-6 pieces per person)

(Recommended amount per person with a full meal)

HOT SELECTIONS

Bacon Wrapped Scallops	100 (pcs) $ 275.00
Stromboli Wedges	50 (pcs) $ 100.00
Assorted Mini Quiches	100 (pcs) $ 285.00
Breaded Fried cheese Ravioli	100 (pcs) $ 140.00
Pepperoni Pizza Logs	50 (pcs) $ 100.00
Mozzarella Sticks	100 (pcs) $ 100.00
Chicken Wings (choice of flavor) with Bleu Cheese	100 (pcs) $ 160.00
Grilled Cocktail Meatballs in Honey Cajun Sauce (spicy)	100 (pcs) $ 100.00
Garlic Bread with Mozzarella Cheese	100 (pcs) $ 50.00
Boneless Wing Dings (In choice of Wing Sauce)	100 (pcs) $ 100.00

COLD SELECTIONS

Assorted Cheese & Cracker Platter	$ 3.75 per person
Bruschetta Platter (Tomatoes & Garlic, Naan Bread Chips)	$ 3.75 per person
Raw Vegetable Platter with Ranch Dip	$3.75 per person
Fresh Shrimp Platter with Cocktail Sauce	100 (pcs) $ 190.00
Seasonal Fresh Fruit Platter with Yogurt Dip	$ 4.00 per person
Antipasto Platter (Provolone Cheese, Pepperoni, Salami, Roasted Red Peppers, Artichokes, Kalamata Olives, Pepperoncini)	$ 5.75 per person
Meat & Cheese Wrap Rollups	100 (pcs) $ 140.00
Caprese Skewers (Fresh Mozzarella, Tomatoes, Basil, Balsamic Reduction)	100 (pcs) $ 100.00

Italian Package

w/Meal or Open Bar Packages		w/out package
	(Minimum 30 ppl)	(Minimum 30 ppl)
Antipasto Platter		
Stromboli Wedges	(1pp)	(2pp)
Breaded Cheese Ravioli	(2pp)	(4pp)
Caprese Skewers	(1pp)	(2pp)
	$9.00 (pp)	$16.00 (pp)

Cold Package

w/Meal or Open Bar Packages		w/out package
	(Minimum 30 ppl)	(Minimum 30 ppl)
Assorted Cheese /Crackers		
Raw Vegetable Platter		
Fresh Fruit Platter w/Dip		
	$8.00 (pp)	$14.00(pp)

Beef & Reef Package

w/Meal or Open Bar Packages		w/out package
	(Minimum 30 ppl)	(Minimum 30 ppl)
Bacon Wrapped Scallops	(2pp)	(4pp)
Fresh Shrimp/Cocktail	(2pp)	(4pp)
Grilled Meatballs in Honey	(2pp)	(4pp)
Cajun		
Assorted Vegetable Platter		
	$11.00 (pp)	$20.00 (pp)

Mixer Package

w/Meal or Open Bar Packages		w/out package
	(Minimum 30 ppl)	(Minimum 30 ppl)
Fresh Shrimp/Cocktail	(2pp)	(4pp)
Boneless Wings	(2pp)	(4pp)
Assorted Mini Quiche	(1pp)	(3pp)
Raw Vegetable Platter		
	$10.00 (pp)	$18.00 (pp)

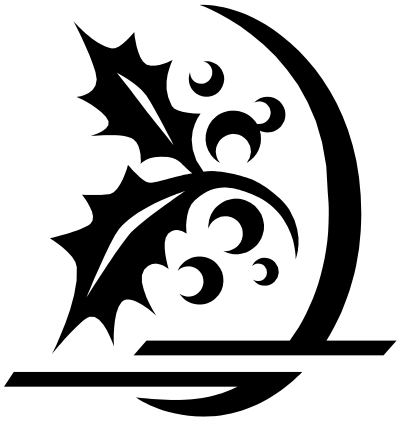
Packages are arranged and priced to be purchased in conjunction with or without a food luncheon, dinner or open bar package. Please Note that minimums apply****

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 22% Gratuity

Oct 26

BREAKFAST MEETING MENU



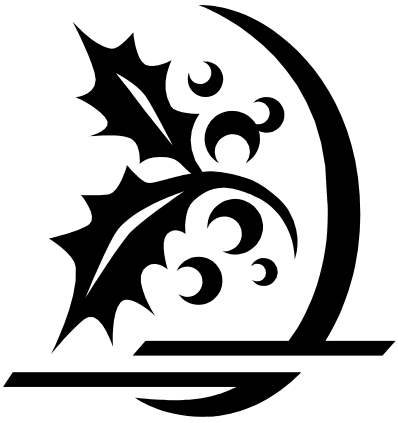
CONTINENTAL BREAKFAST

Assorted Breakfast Pastries
(Assortment of Danish, Bagels, Muffins & Donuts)

Fresh Fruit Assortment

Coffee, Tea, Orange Juice, Cranberry Juice (Station)

$16.99 per person (Minimum 20)



Please note that all prices are subject to current NYS Sales Tax (8%) and 22% Gratuity

Oct 26

LUNCHEON MENU

(Luncheon Menu Packages Offered for Service until 3 pm)

DELI BUFFET

Sliced Ham, Turkey, Salami, Pepperoni (Platter)

Assorted Sliced Cheeses (American/Provolone/Swiss)

Choice of: Pasta or Potato Salad

Fruit Salad

Assorted Rolls

Assorted Cookies

Soft Drinks, Coffee, Tea (Station)

$17.99 per person (Minimum 25)

(Package offered until 3 pm)

HOT LUNCH BUFFET

$19.99 per person (Minimum 25)

(Package offered until 3 pm)

House Salad

Assorted Dinner Rolls/Butter

Choice of 1: Rice Pilaf, Herb Roasted Potatoes, Penne with Sauce or Sautéed Vegetable Medley

Assorted Cookies

Soft Drinks, Coffee, Tea (Station)

CHOICE OF 2 ENTREES

Chicken Parmigiana

Eggplant Parmigiana

Grilled Balsamic Chicken Breast

Sliced Roast Beef

Italian Sausage, Peppers & Onions

Baked Haddock (Cracker Crumb Topping)

Rosemary Italian Sausage & Potatoes

Baked Stuffed Shells

Chicken Marsala (over Penne Pasta)

Roasted Rosemary Chicken



PIZZA & CHICKEN WING BUFFET

Sicilian Sheet Pizza (Cheese)-Toppings additional $3.99 each

Chicken Wings (Served with Bleu cheese & 2 choices of wing sauce)

Tossed Salad

Assorted Cookies

Soft Drinks, Coffee, Tea (Station)

$17.99 per person (Minimum 25)

(Package offered until 3 pm)

Please note that all prices are subject to current NYS Sales Tax (8%) and 22% Gratuity

DINNER BUFFETS

(Minimum 25 persons)

All Dinner Buffets are served with:

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

BUFFET CHOICES :

Meats & Poultry – Entrée's

Roasted Rosemary Chicken

Grilled Balsamic Chicken Breast

Baked Mustard Glazed Ham

Oven Roasted Turkey Breast

Roasted Top Round of Beef

Cornell BBQ Chicken

ITALIAN – Entrée's

Chicken Parmigiana

Parmesan Crusted Chicken Breast (*Blush Sauce)

Eggplant Parmigiana

Italian Sausage, Onions & Peppers

Baked Stuffed Shells

Meat Lasagna

Rosemary Italian Sausage & Potatoes

SEAFOOD – Entrée's

Baked Haddock Fillet (Cracker Crumb Topping)

Haddock Oscar (Crab and Hollandaise Topping) * Add $ 3.00 pp

PASTA - Entrée's

Chicken Marsala (Penne)

Sausage Picante Pasta (Penne)

Penne Alfredo

Baked Ziti (Penne)

Penne in Vodka Sauce

Pasta Ciccino's (Penne)

SIDES

Rice Pilaf

Herb Roasted Potatoes

Garlic Mashed Potatoes

Penne with Sauce

A.	Choose **2** Entrée's and **1** Side	$24.99 per person
B.	Choose **3** Entrée's and **2** Sides	$28.99 per person

Please note that all prices are subject to current NYS Sales Tax (8%) and 22% Gratuity

Oct 26

FAMILY STYLE DINNER

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

(Minimum 25 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 with Sauce
- Soft Drink, Coffee, Tea

ENTRÉE'S

Chicken Parmigiana

Baked Mustard Glazed Ham

Grilled Balsamic Chicken Breast

Roasted Rosemary Chicken

Roasted Top Round of Beef

Italian Sausage, Onions & Peppers

Eggplant Parmigiana

PASTA – Entrée's

Chicken Marsala (Penne)

Sausage Picante Pasta (Penne)

Penne Alfredo

Baked Ziti (Penne)

Penne in Vodka Sauce

Pasta Ciccino's (Penne)

A.	Choose **1** Entrée	$25.99 per person
B.	Choose **2** Entrée's	$29.99 per person
***	Add a Pasta Entrée to above choices	Additional $3.00 per person

Please note that all prices are subject to current NYS Sales Tax (8%) and 22% Gratuity

Oct 26

SPORTS BANQUET/BENEFIT DINNER BUFFETS

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

(Minimum 25 persons)

All Dinners are served with:

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

BUFFET CHOICES

ENTRÉE'S

Baked Mustard Glazed Ham

Cornell BBQ Chicken

Roasted Rosemary Chicken

Roasted Top Round of Beef

Italian Sausage, Onions & Peppers

Rosemary Italian Sausage & Potatoes

SIDES

Penne with sauce

Rice Pilaf

Herb Roasted Potatoes

Garlic Mashed Potatoes

A.	Choose **1** Entrée and **1** side	$17.99 per person
B.	Choose **2** Entrée's and **1** side	$20.99 per person

Please note that all prices are subject to current NYS Sales Tax (8%) and 22% Gratuity

Oct 26

TABLE SERVED DINNERS

(Minimum 25 persons)

**Above Option Not offered on Friday & Saturday Evenings after 3 pm

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)……$39.99 per person

New York Strip Steak (12 oz. portion cooked to Medium Temp.)
(Served with garlic mashed Potatoes)……$36.99 per person

Pork

Roasted Tenderloin of Pork Marsala (Herb crusted loin topped with Marsala Cream Sauce)
(Served with garlic mashed potatoes)……$29.99 per person

Poultry

Chicken Parmigiana
(Served with penne with sauce)……$28.99 per person

Roasted Rosemary Chicken
(Oven Roasted Chicken Seasoned with a Rosemary Balsamic Marinade and served with Rice Pilaf.……$26.99 per person

Chicken Caprese
(Served with Garlic and Olive Oil Penne)……$28.99 per person

Pasta

Chicken Alla Vodka Rigatoni (Ricotta Stuffed Rigatoni)……$27.99 per person

Chicken Marsala (Served over penne Pasta)……$28.99 per person

Pasta Ciccino's (Served over penne Pasta)……$28.99 per person

Pasta Primavera (Served over penne Pasta)……$24.99 per person

Seafood

Baked Haddock Filet
(Served with a cracker crumb topping and rice pilaf)……$29.99 per person

Haddock Oscar
(Topped with Crab and Hollandaise Sauce and served with roasted potatoes)……$32.99 per person

Please note that all prices are subject to current NYS Sales Tax (8%) and 22% Gratuity

PARTY DESSERT MENU

Mini Cannoli $3.00 each piece

Assorted Cookies $ 3.00 per person

Desserts by the Slice $ 5.00 per person

(Choose 1)

Chocolate Cake

New York Cheese Cake (with Strawberry topping)

Tiramisu`

Ice Cream or Sherbet $3.00 per person

Please note that all prices are subject to current NYS Sales Tax (8%) and 22% Gratuity

Oct 26

BEVERAGE SELECTIONS

Open Bar Package (21 years of age and Older)

1 hour……..$17.00 per person

2 hours……$19.00 per person

3 hours……$21.00 per person

4 hours……$23.00 per person

Champagne Toast

$2.50 per person

The Above Prices include:

Well Brand Spirits Only*House Wines*Domestic Bottled Beers (Coors Light, Bud Light, Michelob Ultra, Labatt Blue)

* Soft Drinks*Juices

Set up service fee: N/A

Consumption (Host) 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****

Set up service fee: $75.00

Cash Bar (21 years of age and Older) Guest pays for their own drinks

Set up service fee: $75.00

Open Bar Package Upgrades:

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

Choose 4 options:

Swedish Hill Svenska Blush	Swedish Hill Chardonnay
Woodbridge Merlot	Glenora Riesling
Santa Marina Pinot Grigio	Santa Marina Pinot Noir
Ruffino Chianti	Montezuma Moscato

To add Premium Spirits to a Open Bar Package $ 3.00 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 $20.00 each

Woodbridge Merlot 750 ml $22.00 each

White Wines

House Chardonnay Carafes $20.00 each

Swedish Hill Chardonnay 750ml $ 23.00 each

Glenora Riesling 750ml $35.00 each

Blush Wines

House White Zinfandel Carafes $20.00 each

Swedish Hill Svenska Blush 750 ml $23.00 each

Champagne

J. Roget Spumanti 750 ml $20.00 each

Bring Your Own Wine

Corking Fee per 750 ml Btl. $7.00 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 22% Gratuity

Oct 26

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 without notice.** Prices are per person and are subject to current NYS sales Tax and 22% service gratuity 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 (Exception: Table served Dinner Menu option in which leftovers may be packaged upon request).**

Luncheon menu's are offered until 3 pm daily at advertised price per person. Ciccino's offers Luncheon menus after 3 pm with an upcharge of an additional $3.00 per person upon request.

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 & Cake Cutting Fee:

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.

Cake Cutting Fee: $ 1.00 per person (plus NYS Sales Tax and 22% Gratuity)

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 and Ciccino's Policy 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.

Beverage Service Fees(Private Bar):

Open Bar: N/A **Consumption Bar:** $75.00 **Cash Bar:** $75.00

**Please note that above associated fees are subject to current NYS Sales Tax (8%) **

Deposits & Payments:

Ciccino's will allow a 10 day inquiry hold on space within the facility at no cost to you. At the end of this 10 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 $200.00 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. Ciccino's Accepts Cash, Checks or Credit Cards. Credit card transactions will have an additional 3.0 % transaction surcharge fee added to final invoice . **3.0 % surcharge can be avoided by paying with Cash or Check**.

Gratuity & Sales Tax:

There is a 22% 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 Black) at no additional charge. Additional linens, including napkins, over lays, etc.. may be rented for an additional charge. Ask our Banquet Manager for color selections available.

In events where confetti decorations are to be used, there will be an **additional $ 40.00** cleaning service fee added to invoice.

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, CEILINGS, WOOD TRIM, LIGHTING FIXTURES, DOORS OR WINDOWS.

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 up to 4 hours):

These Rates apply to Bookings **with** the purchase of food & Beverage up to 4 hours. Each additional hour over 4 hours is $125.00 per hour (depending on availability).

North Hall: $125.00 **South Hall:** $125.00 **Combined North & South Hall:** $200.00

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 $2250.00 minimum food and beverage package is purchased (designated minimum amount to be calculated before service charges, Gratuities 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: $ 275.00 **South Hall:** $ 325.00 **Combined North and South Hall:** $ 550.00

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	No Charge	Dance Floor	(12 x 12) (12 x 16) (16 x 16)
Overhead Projector/Screen	$25.00		(16 x 20) *All Sizes to be price quoted*
Podium	No Charge		

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: _____

(Due at time of booking)

Departure Time:_____

Hors` Doevres Serving Time:_____

Menu Choice Serving Time:_____

Final Guarantee Due on: _____

(10 days prior to event date)

Deposit received Date/amount:_____

Room Rental Fees (if applicable):_____

Menu Type Chosen: _____

Added Services and Fees:_____

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) **Date**

_____
Guarantor (Signature)

_____
Banquet Manager Contact Phone #

_____
Guarantor Street Address

_____
Banquet Manager E-mail Address

_____
Guarantor City, State, Zip code

Special Requests:

_____
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 confirmation of Ciccino's Inc. accepting the above stated event and date