



Evening Events Menu

THANK YOU FOR CONSIDERING OLD VENICE FOR YOUR UPCOMING EVENT.
HERE ARE A FEW GUIDELINES IN REGARDS TO OUR BANQUET OPTIONS AND PRICING.

BANQUET PRICING

\$25.00 PER PERSON ON WEEKDAYS (SUNDAY THROUGH THURSDAY)

\$30.00 ON WEEKENDS (FRIDAY AND SATURDAY)

\$100 PER HOUR PER PATIO ROOM RENTAL FEE

PRICING INCLUDES

- GARLIC BREAD -
- DINNER SALAD -
- YOUR CHOICE OF THREE ENTREES -

DINNER SERVICE

PLATED (GROUPS OF 30 OR LESS) OR
FULL SERVICE BUFFET (GROUPS OF 30 OR MORE)

APPETIZERS

ADDITIONAL \$6.00 PER PERSON
- INCLUDES YOUR CHOICE OF TWO APPETIZERS -

DESSERT/COFFEE

ADDITIONAL \$6.00 PER PERSON
WE APPLY A \$2.50 PER PERSON CAKE CUTTING FEE FOR ALL OUTSIDE DESSERTS SERVED
- BOTH OPTIONS INCLUDE FRENCH ROAST COFFEE SERVICE -

ROOM SIZE & MINIMUMS

OUR COVERED PATIO CAN ACCOMMODATE 20-35 GUESTS (\$1,000 MINIMUM*)
OUR OPEN PATIO AREA CAN ACCOMMODATE 35-50 GUESTS (\$2,000 MINIMUM*)
OUR PATIOS COMBINED CAN ACCOMMODATE UP TO 80 GUESTS MAX. (\$3,000 MINIMUM*)
*MINIMUM AMOUNTS DO NOT INCLUDE TAX OR GRATUITY
EACH PATIO SPACE HAS A \$100 PER HOUR ROOM RENTAL FEE.

BAR

WE OFFER A FULL BAR AND A WINE LIST WITH OVER FIFTY WINES TO CHOOSE FROM
OUR CORKAGE FEE IS \$14.00 PER 750 ML.

CEREMONIES

A \$700.00 CEREMONY FEE WILL BE APPLIED FOR ALL CEREMONIES CONDUCTED ON THE PREMISES

***ALL BANQUET PRICING, ROOM RENTAL AND CORKAGE FEES ARE
NON-NEGOTIABLE***

For Further Inquiries or to Reserve a Date, Please Contact

WINSTON MAGINNIS

619-222-5888

OFFICE HOURS: WEDNESDAY-SUNDAY
WEBSITE: OLDVENICERESTAURANT.COM

5:00PM – CLOSING
EMAIL: CATERING@OLDVENICERESTAURANT.COM



OLD VENICE IS LOCATED IN THE BEAUTIFUL POINT LOMA AREA OF SAN DIEGO
WE HAVE BEEN PLEASED TO SERVE OUR CUSTOMERS FOR OVER 30 YEARS
ENJOY OUR BEAUTIFUL BAR OR GARDEN PATIOS FOR YOUR
NEXT SPECIAL EVENT

WE CAN ACCOMMODATE PARTIES FROM 10 TO 100 PEOPLE
WE ALSO PROVIDE COMPLETE OFF-PREMISE CATERING AND EVENT PLANNING

FOR YOUR EVENT, OLD VENICE IS HAPPY TO PROVIDE

- PLATEWARE, SILVERWARE, GLASSWARE, TABLES, CHAIRS AND ALL BUFFET SERVICEWARE -
- LINENS: WHITE TABLECLOTHS AND WHITE CLOTH NAPKINS -
- OUR PROFESSIONAL STAFF TO WORK AND COORDINATE YOUR ENTIRE EVENT -
{OFF PREMISE EVENTS - FEES WILL APPLY}

1. BOOKING DEPOSIT: TO HOLD ANY DATE, WE REQUIRE A \$200.00 BOOKING DEPOSIT. THIS DEPOSIT IS NON-REFUNDABLE AND WILL BE DEDUCTED FROM YOUR FINAL BILL AFTER YOUR EVENT.

2. GRATUITY & TAX: ALL COSTS LISTED DO NOT INCLUDE A SERVICE CHARGE "GRATUITY" (20%) AND SALES TAX (8%). ALL FOOD, BEVERAGE AND RENTAL FEES ARE SUBJECT TO A SERVICE CHARGE AND APPLICABLE CALIFORNIA STATE SALES TAX. PLEASE NOTE THE SERVICE CHARGE IS TAXABLE, BASED ON CALIFORNIA STATE REGULATION 1603 (F).

3. PAYMENT: PAYMENT IN FULL IS DUE IMMEDIATELY UPON COMPLETION OF THE FUNCTION. CLIENT IS RESPONSIBLE FOR THE ENTIRE BALANCE OF THE ESTIMATED FEES, PLUS ANY ADDITIONAL FEES INCURRED.

4. CATERING CONTRACT: A CATERING CONTRACT, WHICH WILL LIST MENU, FUNCTION DETAILS, ESTIMATED COSTS, AND RESTAURANT POLICIES, MUST BE SIGNED BY THE CLIENT AND RECEIVED BY THE RESTAURANT NO LATER THAN SEVEN (7) DAYS IN ADVANCE OF THE FUNCTION DATE.

5. ATTENDANCE GUARANTEE: THE CLIENT WILL PROVIDE THE RESTAURANT WITH THE FINAL, TOTAL NUMBER OF GUESTS ATTENDING THE FUNCTION NO LATER THAN SEVEN (7) DAYS PRIOR TO THE DATE OF THE FUNCTION. CLIENT IS RESPONSIBLE FOR FULL PAYMENT OF GUARANTEED NUMBER OF GUESTS, UNLESS OTHERWISE NOTIFIED.

The RESTAURANT will be prepared to serve up to five percent (5%) or ten (10) plates (whichever is less), over the number which has been provided by the CLIENT

6. CANCELLATION: THE RESTAURANT RESERVES THE RIGHT TO CANCEL ANY FUNCTION IF PAYMENTS ARE NOT RECEIVED ACCORDING TO THE PROVISIONS IN SECTIONS 1 AND 4 OF THIS AGREEMENT.

7. WEATHER CONDITIONS: THE RESTAURANT WILL NOT BE ACCOUNTABLE FOR ANY WEATHER CONDITIONS THAT WILL ARISE BEFORE OR DURING THE COURSE OF ANY EVENT. THE RESTAURANT RESERVES THE RIGHT TO DECIDE WHERE THE PARTY WILL BE RELOCATED FOR SEATING (BEFORE OR DURING AN EVENT).

CLIENT IS RESPONSIBLE FOR THE CONDUCT OF ITS GUESTS AND/OR ANY THIRD PARTIES THEY HIRE.
CLIENT AGREES TO PAY FOR ANY AND ALL DAMAGES THAT GUESTS CAUSE.

IF RESTAURANT REQUIRES SECURITY PERSONNEL FOR FUNCTION, CLIENT AGREES TO PAY ALL COSTS.

CLIENT IS RESPONSIBLE FOR ANY LEGAL COSTS TO THE RESTAURANT WHICH WILL RESULT FROM FAILURE OF CLIENT TO PROVIDE FULL PAYMENT, AS AGREED.

Bar

NO HOST BAR

YOUR GUESTS WILL BE BILLED FOR ALL BEER, WINE
AND ALCOHOL REQUESTED

FULL HOSTED BAR

ALL BAR PRICING APPLIES

1. ALL BEER, WINE AND ALCOHOL IS HOSTED FOR
THE DURATION OF YOUR EVENT

OR

2. THE BAR MAY BE HOSTED FOR A SPECIFIED AMOUNT OF TIME
(I.E. THE FIRST HOUR ONLY)

AFTER THE ALLOTTED TIME, THE BAR BECOMES A CASH BAR AND YOUR GUESTS WILL BE BILLED FOR
ALL BEER, WINE AND ALCOHOL REQUESTED

LIMITED BAR

CERTAIN ITEMS ARE HOSTED FROM THE BAR EXCLUSIVELY
FOR EXAMPLE: SPECIFIC BEER AND WINE ONLY
YOUR GUESTS WILL BE BILLED FOR
ALL OTHER BEER, WINE AND ALCOHOL REQUESTED

SET BAR

THE BAR IS HOSTED UNTIL A PRESET DOLLAR AMOUNT IS REACHED
WHEN THIS LIMIT IS REACHED
YOU HAVE THE OPTION TO EITHER:

1. STOP HOSTING THE BAR

(AT WHICH POINT THE BAR BECOMES A CASH BAR AND YOUR GUESTS WILL BE BILLED FOR
ALL BEER, WINE AND ALCOHOL REQUESTED)

OR

2. CONTINUE TO HOST THE BAR TO AN INCREASED LIMIT

CHAMPAGNE TOAST

ENOUGH BOTTLES WILL BE PROVIDED
TO FILL CHAMPAGNE FLUTES FOR A SINGLE TOAST

*ALL WINE
EITHER PROVIDED OR PURCHASED
WILL BE TRAY PASSED
UNLESS OTHERWISE REQUESTED*

**20% SERVICE CHARGE AND SALES TAX WILL BE ADDED
TO ALL FOOD AND HOSTED BEVERAGE FUNCTIONS**

Appetizers

ADDITIONAL \$6.00 PER PERSON

PLEASE SELECT TWO FROM THE FOLLOWING

FOCCACIA

ITALIAN HERB BREAD
PESTO, MOZZARELLA, PARMESAN
ROMA TOMATOES
FETA CHEESE

MAGIC MUSHROOMS

STUFFED BUTTON MUSHROOMS
SNOW CRAB & SHRIMP
BAKED PROVOLONE CHEESE

ANTIPASTI STACK

SALAMI, MOZZARELLA, OLIVE, BASIL

BRUSCHETTA

HOMEMADE GARLIC CRUSTINI
TOMATO, BASIL, GARLIC RELISH
BALSAMIC REDUCTION
SHAVED PARMESAN

*ALL APPETIZERS ARE SERVED TRAY PASSED
UNLESS OTHERWISE REQUESTED*

Salad

SALADS ARE SERVED WITH OUR HOUSE GARLIC BREAD

OLD VENICE GARDEN SALAD

(GARDEN SALADS ARE INCLUDED IN DINNER SERVICE PRICING)

ROMA TOMATO, MARINATED RED ONION
FETA CHEESE & PEPPERONCINI
GOURMET GREENS
PINEAPPLE BALSAMIC VINAIGRETTE

Sautee Entrees

PLEASE SELECT ONE SAUTÉE ENTRÉE FROM THE FOLLOWING

CHICKEN PICATTA

BONELESS BREAST OF CHICKEN
LEMON, BUTTER, WHITE WINE, CAPER SAUCE
GARLIC SAUTEED VEGETABLES

CHICKEN SPINACH

BONELESS BREAST OF CHICKEN
ROASTED GARLIC, ONION, FRESH SPINACH, TOMATO
WHITE WINE MARINARA SAUCE
PENNE PASTA

PENNE DE KATHLEEN

ROMA TOMATO, SUN-DRIED TOMATO, PINE NUT
BASIL PESTO SAUCE & FETA CHEESE
PENNE PASTA

CHICKEN FLORENTINE

(THIS ITEM IS AN ADDITIONAL (3.00 PER PERSON)
STUFFED BREAST OF CHICKEN
IMPORTED CHEESES, SPINACH, SUN-DRIED TOMATO, MUSHROOM, PINE NUT
PESTO CREAM SAUCE
ANGEL HAIR PASTA

SHRIMP RISOTTO

(THIS ITEM IS AN ADDITIONAL \$5.00 PER PERSON, 2 SHRIMP PER GUEST)
SAUTÉED TIGER SHRIMP
GARLIC, ONION, ASPARAGU, ROMA TOMATO & MUSHROOM
CREAMY WHITE WINE RISOTTO

Baked Entrees

PLEASE SELECT TWO BAKED ENTREES FROM THIS PAGE

RIGATONI BOLOGNESE

SPICY ITALIAN SAUSAGE & MUSHROOM
BAKED IN A CREAMY GARLIC MARINARA SAUCE
RIGATONI PASTA

BROCCOLI GORGONZOLA RIGATONI

GARLIC, ONIONO, BROCCOLI, WALNUT & ROMA TOMATO
GORGONZOLA CREAM SAUCE
RIGATONI PASTA

MEAT LASAGNA

ITALIAN SAUSAGE, BEEF, RICOTTA & AGED CHEESES
LAYERED LASAGNA NOODLE
MARINARA SAUCE

SPINACH LASAGNA

SPINACH & RICOTTA CHEESE
LAYERED SPINACH LASAGNA NOODLE
MARINARA SAUCE

RAVIOLI

RICOTTA CHEESE FILLED RAVIOLI
CHOICE OF MARINARA, PESTO CREAM OR PESTO OIL SAUCE

DELUXE PIZZA

PEPPERONI, SAUSAGE, MUSHROOM, OLIVE, ONION, BELL PEPPER

MARGARITA PIZZA

ROMA TOMATO, FETA, OREGANO, BASIL

SEAFOOD LASAGNA

(THIS ITEM IS AN ADDITIONAL \$3.00 PER PERSON)
SCALLOP, ROCK SHRIMP & FRESH HALIBUT
RICOTTA && MOZZARELLA CHEESES
LAYERED EGG AND SPINACH LASAGNA NOODLE
CREAMY ROMA SAUCE

Desserts

ADDITIONAL \$6.00 PER PERSON

INCLUDES COFFEE SERVICE
(REGULAR OR DECAFFEINATED FRENCH ROAST)

TIRAMISU

LAYERED DARK CHOCOLATE SHAVINGS, RUM DIPPED LADY FINGERS, MARSCAPONE CHEESE

OLD VENICE COOKIE W/ VANILLA BEAN GELATO

THIS ITEM CAN BE SERVED FAMILY STYLE

OR

CUT IN ¼'S TO BE SERVED INDIVIDUALL

LAVA CAKE

NUTELLA CHEESECAKE

Children

CHILDREN UNDER 12 WILL BE BILLED AT ½ PRICE

CHILDREN UNDER 12 YEARS OF AGE ARE WELCOME TO
EAT FROM THE BUFFET

OR

CHOOSE FROM THE FOLLOWING OPTIONS:
PASTA (PENNE OR SPAGHETTI NOODLES)
W/ MARINARA, MEAT OR BUTTER SAUCE

OR

CHEESE/PEPPERONI PIZZA

Wine

CHARDONNAY

	Glass	Bottle
Columbia Crest <i>House Chardonnay</i>	7.25	27.00
Hess Napa	8.75	33.00
Fritz "Dutton Ranch" Russian River	9.75	37.00
La Crema Sonoma	11.00	42.00
Trefethen Napa	11.50	44.00

OTHER WHITES

Sauvignon Blanc Four Sisters, Australia	8.00	30.00
Sauvignon Blanc Brancott Reserve NZ.	11.00	42.00
Sauvignon Blanc Cakebread Napa	13.00	50.00
Riesling Francis Coppola "Sofia"	8.50	32.00

CABERNET SAUVIGNON

Gladiator <i>House Cabernet</i>	7.25	27.00
Zolo Mendoza Argentina	8.00	30.00
Liberty Scheool, Paso Robles	8.75	33.00
J. Lohr Paso Robles	10.00	38.00
Beringer "Knights Valley" Napa	13.00	50.00
Orin Swift "The Prisoner" Napa		58.00
Clos du Bois Blend Marlestone		60.00
Cakebread Napa		90.00

MERLOT

Gen 5 <i>House Merlot</i>	7.25	27.00
Provenance Napa	11.50	44.00

OTHER REDS

Pinot Noir La Merika Monterey	9.00	34.00
Pinot Noir La Crema Sonoma	11.50	44.00
Tempranillo Grenacha Red Guitar Spain	7.25	27.00
Shiraz Jacobs Creek Reserve Australia	9.00	34.00
Siena Ferrari-Carano Sonoma	9.50	36.00
Claret Coppola Black Label	9.75	37.00
Malbec The Show Argentina	8.25	31.00
Malbec Altocedro Argentina	9.75	37.00
Meritage Trefethen Napa	11.00	42.00
Zinfandel Tobin James Reserve Paso Robles	11.00	42.00

Italian White

PINOT GRIGIO

	Glass	Bottle
Cielo <i>House Pinot Grigio</i>	7.25	27.00
Kris Veneto	8.25	31.00
Maso Canali Riserva Trentino	9.75	37.00

Italian Red

CHIANTI

Picinni <i>House Chianti</i>	7.75	29.00
Ruffino "Aziano" Classico Tuscany	9.25	35.00
Ricasoli Riserva Tuscany	11.75	46.00
Ruffino Riserva Ducale Tuscany		56.00

SANGIOVESE

Antinori, Santa Cristina Tuscany	8.25	31.00
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SUPER TUSCAN

Antinori Tuscany	12.00	46.00
Campaccio Terra Bianca		61.00

Other Reds

Barbera Paitin	8.75	33.00
Amarone Campagnola		54.00

CHAMPAGNE

Prosecco Martini Sparkling Wine Italy		20.00
Bianchi Sparkling Wine California		25.00
Domaine Chandon, Napa		40.00
Champagne Splits		9.75
Moet & Chandon White Star, France		68.00
Veuve Clicquot, France		85.00