



PARDINI'S



THEMED STATIONS

THEMED HORS D'OEUVRES STATIONS

Antipasto

(select five)

SALUMI PLATTER

prosciutto, coppa, local salami

DOMESTIC & IMPORTED CHEESES

CROSTINI

tomato basil, olive tapenade, parmesan artichoke

GRILLED FLATBREAD

oven dried tomatoes, basil pesto, fresh mozzarella

ANTIPASTO

marinated olives, ciliengine mozzarella, artichoke hearts, roasted red peppers

ITALIAN STYLE MEATBALLS

marinara, parmesan

SPICY ITALIAN SAUSAGE SLIDER

peperonata

Mediterranean

(select five)

CHEESE BOREG

phyllo pastry, Monterey jack

YALANCHI

rice filled grape leaves, lemon, garlic

MARINATED GRILLED VEGETABLES

Italian-herb vinaigrette

HUMMUS

pita bread

ORZO PASTA SALAD

feta cheese, red onion, Kalamata olives

ARMENIAN STYLE STRING CHEESE

PETITE LAMB CHOPS

mint yogurt

GRILLED CHICKEN KEBAB

lemon garlic aioli



THEMED STATIONS

Burger Bar

½ lb angus beef patty served
with a freshly baked bun

CHEESE (select two)

tillamook cheddar
jalapeno jack
American
imported swiss
blue cheese aioli

SPREAD (select three)

basil pesto
Russian dressing
BBQ sauce
roasted red pepper mayo
chipotle aioli
ketchup, mustard, mayo available

TOPPINGS (select four)

roasted mushrooms
caramelized onions
jalapeño
roasted tomato
mixed organic greens
fire roasted red peppers
grilled pineapple
avocado
guacamole
applewood smoked bacon
fried onion strings
traditional toppings available

SIDES (select one)

steak fries
French fries
seasoned curly fries

Taco Bar

Corn and flour tortillas pressed to order

MEAT (select two)

barbacoa - braised beef with spicy California chiles
pollo - grilled chicken
carne asada - marinated and grilled steak
carnitas - shredded pork

ACCOMPANIMENTS

pico de gallo
salsa picante
guacamole
queso fresco
fire roasted poblano chiles
cilantro
Spanish onions
cabbage

SIDES (select two)

pinto beans
black beans
Spanish rice
cilantro lime rice
roasted corn salad
fiesta salad



GENERAL INFORMATION

We are delighted that you are considering Pardini's for your special celebration. The following is designed to help in your planning and to answer questions regarding our services.

CONFIRMATION OF EVENT SPACE

Event space may be confirmed on a definite basis as early as twelve months in advance. All reserved dates must be confirmed with a deposit or may be subject to release.

AVAILABLE EVENT SPACE

The Red Room Seated: occupancy 50-120

The Red Room Cocktail Party: occupancy up to 250

Salon A: occupancy 50-150

Salon B: occupancy 150-250

Salon A+B: occupancy 250-400

PARDINI'S EVENT VENUE INCLUSIONS

Full china setting, speciality and guest tables, chairs, linens, napkins, dance floor, stage, drop down screen with laser projector, WiFi, premium house audio system with HDMI connectivity, cordless microphones and podium, portable bar. Specialty linens, napkins and rentals available by request at an additional cost.

HOURS OF SCHEDULED FUNCTIONS

Lunch functions have a 3-hour time limit. Evening functions have a 6-hour time limit, not to exceed midnight. If time needs to be extended please discuss with our Sales Department.

PEAK MONTH FUNCTIONS

A \$1,500 non-refundable deposit is requested for Friday and Saturday evening bookings.

DEPOSITS

A non-refundable deposit is requested to hold all dates. Details can be discussed with our Sales Department at (559)224-3188. Deposits are applied to the total charges and the balance will be due five days prior to the day of the event. In case of cancellation for all booked dates, a handling fee will be deducted and a major portion of your deposit will be refunded only eight months prior to your event.

FOOD & BEVERAGE MINIMUMS

Each event space is subject to a food & beverage spending minimum. If required minimum is not met with food & beverage, the remaining will be applied as a room rental fee.

FOOD & BEVERAGE ESTIMATES

A custom estimate will be provided based on the menu selection. Pardini's must provide all food and beverages, with the exception of ethnic hors d'oeuvres and wedding cakes. If the client provides their own wine and/or champagne, a corkage fee will apply.

Final counts of each entree will be needed seven working days prior to the function. Only an increase in count can be made up to three days prior to the function.

AUXILIARY SERVICES

Recommendations are available for videographers, wedding coordinators, photographers, musicians, florists, bakers, printers, security, and all other event services.

