



BAR SELECTIONS

559 224 3188 | pardiniscatering.com

BAR SELECTIONS

Includes setup and breakdown of bar, disposable service ware, bartenders
Glassware available for an additional fee | Priced per person where stated
Required Bar Minimums Apply

No-Host Pour

A full bar with drinks available for individual purchase.

The Consumption Pour

Billed to host based on per drink consumption.

The Classic Pour

Wine: House red & white wines

Beer: Variety of house selected beers & seltzers

Assorted sodas & bottled water

Option to add 2 craft cocktails (additional fee)

The Signature Pour

A selection of house liquors with mixers & garnishes

Wine: House red & white wines

Beer: Variety of house selected beers & seltzers

Assorted sodas & bottled water

The Crafted Pour

Choice of 2 craft cocktails

A selection of house liquors with mixers & garnishes

Wine: House red & white wines

Beer: Variety of house selected beers & seltzers

Assorted sodas & bottled water

The Luxe Pour

Choice of 2 craft cocktails

A selection of premium liquors with mixers & garnishes

Wine: Premium red & white wines

Beer: Variety of house selected beers & seltzers

Assorted sodas & bottled water

House Crafted Cocktails

NEGRONI

gin, campari, sweet vermouth

COSMOPOLITAN

Vodka, lime, orange liqueur, cranberry

SPICY MARGARITA

Tequila, lime, agave, habanero
tincture, tajin

APEROL SPRITZ

aperol, prosecco, soda

BLOOD ORANGE COSMO

vodka, blood orange, lime

GIMLET

gin, lime, simple syrup

PAINKILLER

rum, pineapple, orange, coconut, nutmeg

LEMON DROP

vodka, lemon, orange liqueur

VODKA GIMLET

vodka, lime, sugar

OLD FASHIONED

bourbon, bitters, orange oil

PAPER PLANE

bourbon, lemon, amaro nonino, aperol

PISCO SOUR

peruvian brandy, lemon, sugar, eggwhite

ESPRESSO MARTINI

vodka, espresso, coffee liqueur

MARGARITA

tequila, lime, orange liqueur, agave nectar

WHISKEY SOUR

whiskey, lemon, sugar, eggwhite

BEE'S KNEES

gin, lemon, honey

SIDECAR

cognac, lemon, orange liqueur



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 cancelation 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.

