

SAUCE

ITALIAN EATERY

2018 BANQUET PACKAGE



Sauce on the Blue

358 Blue River Parkway #H
Silverthorne, Colorado
sauceontheblue.com
Booking - 970-471-9029

Sauce on the Maggie

655 South Park Ave.
Breckenridge, CO
sauceonthemaggie.com
Booking - 970-471-9029

Sauce on the Creek

101 Fawcett Rd, Ste 100
Avon, CO 81620
sauceonthecreek.com
Booking - 970-471-9029

GENERAL INFORMATION

Sauce on the Blue Occupancy and Minimums

Full Restaurant Occupancy	120+ People
Full Restaurant Occupancy with Deck	180+ People

Sauce on the Maggie Occupancy and Minimums

Full Restaurant Occupancy	150+ People
Full Restaurant Occupancy with Tented Deck (Additional Charge)	180+ People
Private upstairs Dining option available separate from Main dining room	56 People

Minimum Food & Beverage Charges

A Minimum Food & Beverage Charge will be calculated and applied to any event booked at Sauce on the Blue and Sauce on the Maggie. If actual charges for the event are less than the Minimum Charge, the Minimum Charge will apply. If actual charges are greater than the Minimum Charge, then actual charges will be applied. A guaranteed guest count must be specified seven business days prior to the function. Once received, this number is not subject to reduction. Final billing will be based on the guaranteed number of guests or the actual number of guests, whichever is greater.

Taxes & Gratuities

All Events booked at Sauce Italian Eatery are subject to an 8.4% sales tax unless the group is legally tax-exempt. In addition, a 20% gratuity and a 5% booking service charge will be added on to the food and beverage total at the conclusion of each event for a total of 25% gratuity and booking charge.

All rental equipment (i.e. tents, tables, chairs, flatware, glassware, chaffing dishes, etc.) will be set up by the Events Director and charged to the Final Banquet Event Order (BEO).

Payment Policies

A deposit will be required for all events after confirmation in order to secure the space for the desired date and time. The space will be released to the market if the deposit is not received by the date specified on your confirmation sheet. Deposit amounts will be deducted from the total bill on the day of the event. Full payment of the balance will be due at the conclusion of the event unless otherwise agreed upon.

Cancellations

Cancellations are accepted up to 60 days prior to the date of the event, except for events scheduled during peak season, which require 90 days notice. Events that are cancelled in due time will receive full refund of their deposit in a timely manner. Failure to cancel within the noted time will result in forfeiture of deposit. Cancellations within three business days of the scheduled event will result in billing of 50% of the estimated revenue.

Thank you for choosing Sauce Italian Eatery for your special event. The information contained in these pages represents sample items for you to choose from. Specially designed menus are also available; our goal is to meet your needs, whatever they may be.

ALCOHOL PRICING

Cash Bar Option

Normal Pricing, Individual Guest Paid, Partial or Full Bar

Host Bar Options

\$5.00 - \$7.00 per item sold includes:

House Wines, Well Liquor, All Domestic Bottle & Draft Beer

\$5.00 - \$9.00 per item sold includes:

Premium Glass Wine, Call Liquor, All Draft & Bottle Beer. This menu may be upgraded to Top Shelf by offering all Top Shelf alcohol at regular pricing.

Bottle wine is available at list price and charged per bottle

Wine List available upon request

PIZZA... PIZZA... PIZZA...

We make all our dough and sauce in house, using only the freshest ingredients. We use a traditional New York style crust.

Small Cheese 10 inch – \$10 – Small Toppings \$1 each

Large Cheese 16 inch – \$16 – Large Toppings \$2 each

Sauces

Homemade Red Sauce, Garlic Infused Olive Oil, Alfredo, Basil Pesto

Vegetables

Red onion, tomatoes, basil, spinach, roasted red peppers, roasted garlic, garlic, wild mushrooms, black olives, bell peppers, jalapenos, pineapple

Meats

Pepperoni, prosciutto, Italian sausage, chicken, meatballs, white anchovies

Cheeses

Extra Mozzarella, Parmesan, Gorgonzola, Pecorino Romano, Goat Cheese, Fontina

DINNER OPTION A

(Served Family Style)

\$30 per person without Pasta Course or
\$35 per person with Pasta Course

Appetizers

(Select Two)

- Fried Cheese Ravioli with Marinara
- Garlic Cheese Bread Wedges
- Tomato & Fresh Basil Bruschetta
- Salad Course
- (Select One)
- Signature House Salad *Field greens, romaine lettuce, grape tomatoes, cucumbers, red onion, roasted peppers, pepperoncini, croutons, balsamic vinaigrette, Romano cheese*
- Traditional Caesar Salad *Polenta croutons, parmesan cheese, white anchovies, lemon*

Pasta Course

(Select One)

- Spaghetti with Marinara
- Spaghetti with Meatballs
- Spaghetti with Italian Sausage
- Vegetarian Spinach Lasagna
- Fettuccini Alfredo

Entrees

(Select Two)

- Chicken Parmesan
- Roast Beef Pepperonata
- Eggplant Parmesan
- Grilled Atlantic Salmon *Topped with Roasted Garlic & Tomatoes, Sautéed Spinach & Herb Butter*

All Pasta Course dishes may also be selected as main Entrée

DINNER OPTION B

(Served Family Style)

\$40 without Pasta Course or \$45 per person with Pasta Course

Appetizers

(Select Two)

- Fried Cheese Raviolis
- Calamari Fritti *spiced cheese blend, marinara, lemon wedges*
- Tomato & Fresh Basil Bruschetta *served on a crostini*

Salad Course

(Select One)

- Signature House Salad
- Traditional Caesar Salad

Pasta Course

(Select One)

- Spaghetti with Homemade Marinara (Meatballs or Sausage Optional)
- Penne Gorgonzola
- Fettuccini Alfredo
- Rigatoni Sausage
- Pasta Putanesca
- Vegetarian Spinach Lasagna
- Linguini in White Clam Sauce

Entrees

(Select Two)

- Veal Parmesan
- Espresso Grilled Pork Loin
- Chicken Marsala *in our Wild Mushroom Marsala Sauce*
- Vegetarian Eggplant Parmesan
- Grilled Atlantic Salmon *Topped with Roasted Garlic & Tomatoes, Sautéed Spinach & Herb Butter*

All Pasta Course dishes may also be selected as main Entrée

DINNER OPTION C

(Served Family Style or plated)

\$50 without Pasta Course or \$55 per person with Pasta Course

Appetizers

(Select Two)

- Crostini with Olive Tapenade
- Beef Carpaccio *served with Red Onion & Capers on Toasted Crostini*
- New Zealand Green Lip Mussels *in a Basil Pesto Cream Sauce*
- Pancetta Wrapped Shrimp
- Calamari Fritti *spiced cheese blend, marinara, lemon wedges*
- Arancini *Breaded Pesto risotto balls, fresh mozzarella, shaved parmesan, in homemade marinara sauce*

Salad Course

(Select One)

- Signature House Salad
- Traditional Caesar Salad
- Shaved Fennel & Arugula Salad *Orange segments, shaved parmesan, pistachio vinaigrette*
- Fresh Spinach Salad
- Caprese Salad (plated only)
- Heirloom tomatoes, *fresh mozzarella, micro basil, fig balsamic caviar*

Pasta Course

(Select One)

- Spaghetti with Homemade Marinara (Meatballs or Sausage Optional)
- Spaghetti Margherita
- Penne Gorgonzola *with or without Chicken*
- Fettuccini Alfredo
- Rigatoni & Sausage
- Vegetarian Spinach Lasagna
- Linguini in White Clam Sauce
- Pasta Putanesca *Kalamata olives, capers, anchovies, crushed red pepper, marinara sauce*
- Penne Alla Vodka *Fresh tomatoes, garlic, spinach, basil, tomato cream sauce*

Entrees Served either Family Style or Plated

(Select Two)

- Chicken or Veal Picatta
- Eggplant or Chicken Parmesan
- Prime Rib *with Natural Au jus*
- Filet Mignon Medallions
- with a Wild Mushroom Demi-Glaze
- Grilled Atlantic Salmon *Roasted Garlic & Tomatoes, Sautéed Spinach & Herb Butter*
- Linguini Fra Diavolo *Sautéed Shrimp, Calabria peppers, fresh basil, Marinara Sauce*
- Linguini alla Pescatore *Daily selection of fresh fish and shellfish served in a spicy red sauce*

(All Pasta Course dishes may also be selected as main Entrée)

Dessert Options

\$7.00 Per Person for a single dessert

- Dessert Platters \$22.00 each
- NY Cheesecake (Varietal)
- Gelato
- Triple Chocolate Cake
- Tiramisu

Coffee & Tea Service

\$2.50 per person