

SAUCE

ITALIAN EATERY

2024 BANQUET PACKET



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 – 970-949-3291

Sauce on Copper
910 Copper Rd. Unit 14
Copper Mtn, CO 80443
Sauceoncopper.com
Booking-970-471-9029

GENERAL INFORMATION

Sauce on the Blue Occupancy and Minimums

Full restaurant occupancy	70+ People
Full restaurant occupancy with patio- Weather permitting	200+ People

Sauce on the Maggie Occupancy and Minimums

Full restaurant occupancy	140 People
Full restaurant occupancy with patio- Weather permitting	180+ People
Private upstairs dining option available separate from main dining room	50 People

Sauce on Copper Occupancy and Minimums

Full restaurant occupancy	150 people
Patio- Weather permitting	40 people
Private dining room	40 people

Sauce on the Creek Occupancy and Minimums

Full restaurant occupancy	165 people
Patio- Weather permitting	100 people
Semi-private dining room	30 people

Minimum Food & Beverage Charges

A *minimum food & beverage charge* will be calculated and applied to any event booked at Sauce on the Blue, Sauce on the Maggie, Sauce on Copper and Sauce on the Creek. 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. If at the end of dinner, the *minimums* have not been reached, the customer may pay the difference and consider it a room charge. A guaranteed guest count must be specified 4 weeks 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 22% gratuity and a 7% booking service charge will be added on to the food and beverage total at the conclusion of each event for a total of 29% gratuity and booking charge. There are delivery & set up fees along with kitchen gratuities associated with all drop off caterings from the Sauce Restaurants. We also supply rental catering equipment if needed for offsite caterings. Ask the events director about these details if interested.

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 the same day at the conclusion of the event.

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 partial refund of their deposit in a timely manner. The booking fee amount is *nonrefundable*, no matter the cancellation date. Failure to cancel within the noted time will result in forfeiture of deposit plus an additional \$1000.00 is required. Cancellations within three business days of the scheduled event will result in billing of 100% 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.

*****IMPORTANT NOTICE*****

Prices are subject to change and are based on the current market rate for all menu items throughout the year regardless of signed contracts.

ALCOHOL PRICING

Hosted Open Bar Options-

Base Price Range- \$7.00 - \$18.00

Beverages Include: Wines \$7-\$18, All Drafts & Bottles \$6-\$8, Spirits & Basic Cocktails \$8-\$118

Second Tier Price Range- \$7.00 - \$22.00

Beverages Include: Premium Glasses of Wine \$7-\$22, All Draft & Bottle Beer \$6-\$8, Spirits & Cocktails \$8-\$22

Third Tier Price Range- \$7.00 - \$45.00

Beverages Include: Premium Glasses of Wine \$7-\$25, All Draft & Bottle Beer \$5-\$7, Spirits & Cocktails \$8-\$45

Cash Bar Option

Once the *food and beverage minimum* has been met, we are happy to move over to a “cash bar” (CCs are accepted) for your guests. If you would like to do this, please notify us in advance so our staff is aware.

Normal Pricing- Individual guests pay for their own alcoholic beverages

Bottled Wines Available at Current Menu Prices

We are always happy to offer table wine service and/or preselected bottles of wine for you and your guests in addition to our glass selection. Full wine list available upon request- wine lists are subject to change seasonally

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

SERVED IN HOUSE ONLY

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

Small Cheese- 10 inch, \$18 -Toppings \$1 each

Large Cheese- 16 inch, \$24 -Toppings \$2 each

Gluten Free- 10 inch, \$21 -Toppings \$1 each (available upon request)

Sauces

House made red sauce, garlic infused olive oil, alfredo, basil pesto

Vegetables

Red onion, tomatoes, basil, spinach, arugula, roasted garlic, wild mushrooms, black olives, roasted red peppers, jalapenos, cherry peppers, pepperoncini

Meats

Pepperoni, imported prosciutto, ground Italian sausage, chicken, bacon
house made meatballs, imported white anchovies

Cheeses

Extra mozzarella, parmesan, gorgonzola, goat cheese, fresh mozzarella

SPECIALTY PIZZA

Small: 10 inch- \$20 - Additional Toppings \$1 each

Large: 16 inch- \$31 - Additional Toppings \$2 each

Margherita

Seasonal tomatoes, garlic, basil, fresh mozzarella, garlic infused olive oil

Organic Arugula

Roasted tomatoes, arugula, roasted red peppers, goat cheese, basil & roasted garlic, garlic infused olive oil

Carnivoro

Pepperoni, sausage, meatballs, applewood smoked bacon, red sauce

Supremo

Applewood smoked bacon, sausage, mushrooms, caramelized onions, roasted peppers, red sauce

House Sausage

Italian sausage, caramelized onions, cherry peppers, red sauce

Mediterranean

Roasted red peppers, tomatoes, black olives, roasted garlic, garlic oil

Wild Mushroom

Mushrooms, gorgonzola, mozzarella, organic arugula, truffle oil, garlic infused olive oil

DINING OPTION A- (SERVED FAMILY STYLE)

\$55 per person without pasta course or

\$60 per person with pasta course

Plated option available depending on event, ask for pricing and details

Appetizers (Select Two)

- Fried Cheese Ravioli with Marinara
- Garlic Cheese Bread Wedges
- Tomato & Fresh Basil Bruschetta served on a Crostini
- Crispy Brussel Sprouts

Salad Course (Select One)

- House Salad- field greens, romaine lettuce, cherry tomatoes, cucumbers, red onion, roasted peppers, pepperoncini, croutons, balsamic vinaigrette, Romano cheese
- Caesar Salad- croutons, parmesan cheese

Pasta Course (Select One)

- Spaghetti & Marinara with or without Meatballs or Spicy Italian Sausage
- Vegetarian Baked Penne with Mozzarella, Vegetables & Marinara
- Fettuccini Alfredo- \$4.00 extra to add Chicken, \$7 extra to add shrimp or scallops
- Margherita Pasta- \$4.00 extra to add Chicken, \$7 extra to add shrimp or scallops

Entrees (Select Two)

- Chicken or Eggplant Parmesan with Pasta & Marinara
- Beef Tenderloin Medallions & Mushroom Demi-Glaze with Mashed Potatoes & Seasonal Vegetables
- Grilled Atlantic Salmon with Roasted Garlic, Fresh Tomatoes, & Sautéed Spinach Cream Sauce with Mashed Potatoes & Seasonal Vegetables

All Pasta Courses may also be selected as an Entrée

***Gluten Free Pasta or Zucchini Ribbons Available Upon Request \$5 Extra
(MUST SPECIFY IN ADVANCE!)***

DINING OPTION B (SERVED FAMILY STYLE)

\$65 per person without pasta course or

\$70 per person with pasta course

Plated option available depending on event, ask for pricing and details

Appetizers (Select Two)

- Fried Cheese Raviolis with Marinara
- Garlic Cheese Bread Wedges
- Tomato & Fresh Basil Bruschetta served on a Crostini
- Crispy Brussel Sprouts
- Calamari Fritti, Spiced Cheese Blend, Marinara, Lemon Wedges
- Artichoke Hearts Lightly Breaded with Lemon Aioli
- Shrimp Scampi w/ a Lemon, White Wine, Butter, Garlic Sauce

Salad Course (Select One)

- House Salad- field greens, romaine lettuce, cherry tomatoes, cucumbers, red onion, roasted peppers, pepperoncini, croutons, balsamic vinaigrette, Romano cheese
- Caesar Salad- croutons, parmesan cheese
- Arugula & Spinach Salad- strawberries, goat cheese, candied walnuts, balsamic vinaigrette

Pasta Course (Select One)

- Spaghetti & Marinara with or without Meatballs or Spicy Italian Sausage
- Vegetarian Baked Penne with Mozzarella, Vegetables & Marinara
- Fettuccini Alfredo with or without Chicken, \$7 extra to add shrimp or scallops
- Margherita Pasta- with or without Chicken, \$7 extra to add shrimp or scallops
- Penne Gorgonzola with Cream Sauce, Red Grapes, Baby Spinach- with or without Chicken
- Rigatoni & Sausage with Spicy Italian Sausage, Fresh Basil, Tomato Cream Sauce
- Penne Alla Vodka with Tomatoes, Garlic, Spinach, Basil, & Tomato Cream Sauce
- Bolognese w/ Beef & Pork in a Red Wine and Fresh Basil Sauce
- Linguini in White Clam Sauce

Entrees (Select Two)

- Chicken, Eggplant, or Veal Parmesan with Pasta & Marinara
- Beef Tenderloin Medallions & Mushroom Demi-Glaze with Mashed Potatoes & Seasonal Vegetables

- Grilled Atlantic Salmon with Roasted Garlic, Fresh Tomatoes, & Sautéed Spinach Cream Sauce with Mashed Potatoes & Seasonal Vegetables
- Chicken Marsala in a Mushroom Marsala Sauce with Mashed Potatoes & Seasonal Vegetables
- Lamb Medallions & Wild Mushroom Demi-Glaze with Mashed Potatoes & Seasonal Vegetables

All Pasta Courses may also be selected as an Entrée

***Gluten Free Pasta or Zucchini Ribbons Available Upon Request \$5 Extra
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DINING OPTION C (SERVED FAMILY STYLE)

\$75 per person without pasta course or

\$80 per person with pasta course

Plated option available depending on event, ask for pricing and details

Appetizers (Select Two)

- Fried Cheese Raviolis with Marinara
- Garlic Cheese Bread Wedges
- Tomato & Fresh Basil Bruschetta served on a Crostini
- Crispy Brussel Sprouts
- Calamari Fritti, Spiced Cheese Blend, Marinara, Lemon Wedges
- Artichoke Hearts Lightly Breaded with Lemon Aioli
- Olive Tapenade served on Crostini
- Shrimp Scampi w/ a Lemon, White Wine, Butter, Garlic Sauce
- Artisan Antipasto with Italian Meats, Cheeses, Marinated Olives & Vegetables
- Prosciutto Wrapped Shrimp
- Arancini Breaded Pesto Risotto Balls with Mozzarella, Parmesan, over Marinara
- New Zealand Green Lip Mussels in a Basil Pesto Cream Sauce
- Florentine Prosciutto Wrapped Scallops w/ Lemon Cream Sauce

Salad Course (Select One)

- House Salad- field greens, romaine lettuce, cherry tomatoes, cucumbers, red onion, roasted peppers, pepperoncini, croutons, balsamic vinaigrette, Romano cheese
- Caesar Salad- croutons, parmesan cheese

- Arugula & Spinach Salad- strawberries, goat cheese, candied walnuts, balsamic vinaigrette
- Caprese Salad- field greens, seasonal tomatoes, fresh mozzarella, fresh basil, balsamic reduction

Pasta Course (Select One)

- Spaghetti & Marinara with or without Meatballs or Spicy Italian Sausage
- Vegetarian Baked Penne with Mozzarella, Vegetables & Marinara
- Fettuccini Alfredo with or without Chicken or Shrimp, \$7 extra to add scallops
- Margherita Pasta- with or without Chicken or Shrimp, \$7 extra to add scallops
- Penne Gorgonzola with Cream Sauce, Red Grapes, Baby Spinach- with or without Chicken
- Bolognese w/ Beef & Pork in a Red Wine and Fresh Basil Sauce
- Rigatoni & Sausage with Spicy Italian Sausage, Fresh Basil, Tomato Cream Sauce
- Linguini Fra Diavolo with Sautéed Shrimp, Spicy Peppers, Fresh Basil & Marinara
- Linguini in White Clam Sauce

Entrees (Select Two)

- Chicken, Eggplant, or Veal Parmesan with Pasta & Marinara
- Beef Tenderloin Medallions & Mushroom Demi-Glaze with Mashed Potatoes & Seasonal Vegetables
- Grilled Atlantic Salmon with Roasted Garlic, Fresh Tomatoes, & Sautéed Spinach Cream Sauce with Mashed Potatoes & Seasonal Vegetables
- Chicken Marsala in a Mushroom Marsala Sauce with Mashed Potatoes & Seasonal Vegetables
- Chicken or Veal Picatta with Fresh Lemon & Capers in a White Wine Sauce
- Prime Rib with Natural Au jus (minimum 20 people) w/ Mashed Potatoes and Seasonal Vegetables
- Petite Mignon Medallions & Wild Mushroom Demi-Glaze with Mashed Potatoes & Seasonal Vegetables
- Lamb Medallions & Wild Mushroom Demi-Glaze with Mashed Potatoes & Seasonal Vegetables
- Veal Saltimbocca Alla Romana over Fettuccini w/ Seasonal Vegetables

All Pasta Courses may also be selected as an Entrée

***Gluten Free Pasta or Zucchini Ribbons Available Upon Request \$5 Extra
(MUST SPECIFY IN ADVANCE!)***

DESSERT-

\$9.00 Per Person for individual desserts

- House Made Tiramisu
- Flourless Dessert Option
- Cannolis
- New York Cheesecake

\$175 per Assorted Dessert Platter (25 people per platter)

Cake Cutting Fee- If you bring a cake, we are cutting it for you. No Exceptions. \$3.00 per person. We cut and serve the cake for you. Includes plates & forks.

Please contact our Director of Events for all parties over 20 guests. If you have questions and are interested in availability & quote, please email us.

Visit our website for additional information: Allevantandcatering.com

Jen Mehlin

Director of Events

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