



Ristorante Renato

Est. 1978

EVENT BANQUET PACKAGES

422 William St Fredericksburg, VA 22401

T: (540) 371-8228 ◊ Web: www.rrenato.com ◊ Text: 540.424.1843

Dining Rooms

§ **Corner room** – This dining room is on the right hand-side as you walk in. This room has two windows and a door looking out to William Street and Prince Edward Street. This room seats 24 guests.

§ **Main Dining Room** – This is our main dining room with booths and round tables in the center. This room seats up to 70 guests. This room is also available for private events. We ask that there be a minimum spending amount if reserving this room. The minimum spending amount depends on the time of the year.

§ **Bambini Banquet Room** – This room is located on the back-left hand side of the restaurant. It seats a maximum of 30 guests.

§ **Banquet Room** – This room features private washrooms, bar, dance floor, windows looking out to Hurkamp Park, and private entrance. Will seat a maximum of 100 guests.

§ **Four Season Patio** — under construction

All banquet packages include setup, cleanup, white linen table cloth, silverware, china, glassware and choice of black or white napkins

For more information on our private dining services please contact us at 540.371.8228, submit an inquiry through our website, email at elisa@rrenato.com or send a text message to Elisa, Events Coordinator, cell number 540.424-1843.

Hors d'oeuvres

\$20/ per person

Pick 4

Vegetable Tray

Fruit Bowl

Meatballs in a marinara sauce

Penne pasta with Alfredo or Marinara sauce

Mozzarella Carozza

Flatbread Pizza

Caprese Skewers

Bruschetta

Assorted Dessert Assortment

Fried Zucchini

Cheese and Cracker Tray

Garlic Knots

\$28/ per person

Pick 5

Vegetable Tray

Fruit Bowl

Meatballs in a marinara sauce

Charcuterie Board

Penne pasta with Alfredo Sauce

Penne pasta with Marinara sauce

Shrimp Cocktail

Oysters Rockefeller

Mozzarella Carozza

Calamari

Flatbread Pizza

Mini Crab Cakes

Caprese Skewers

Bruschetta

Garlic Knots

Assorted Dessert Assortment

Price Includes Soda, Coffee and Tea

***Price does not include 11.3 % Tax and 20% Gratuity**

Lunch Menu

Only available Monday - Friday from 11:30 to 2:00pm

*Lunch includes homemade bread, butter, coffee (regular/decaffeinated), soft drinks and iced tea (Price does not include tax 11.3% or gratuity 20%)

2 Courses - \$20/ Per Person Salad & Entree

3 Courses- \$25/Per Person Salad, Entree & Dessert

4 Courses- \$30/ Per Person Appetizer, Salad, Entree & Dessert

APPETIZERS (Choose a maximum of Two)

Oysters Rockefeller- Fresh oysters baked with spinach & Prosciutto ham in light cream sauce

Mozzarella in Carozza- Homemade bread and mozzarella cheese baked in a lemon butter

Calamari Fritti- Baby squid lightly floured and fried; Served with spicy marinara

Insalata Caprese- Fresh mozzarella, tomato, drizzled with extra virgin olive oil

Bruschetta w/ Feta Cheese- Garlic crostini with feta cheese and tomato

SALADS (Choose One)

Caesar Salad Romaine lettuce, garlic croutons, Caesar dressing

Garden Salad Mixed house greens tossed with carrots, radicchio, tomato and house dressing

ENTREES (Choose a maximum of Four)

Vitello alla Parmigiana -Thin veal baked with mozzarella cheese in a marinara sauce; over linguini

Salmon Livornese- Salmon sautéed with capers, artichoke hearts, tomato, lemon & wine; Served with linguini

Pollo alla Parmigiana- Chicken scaloppini baked with mozzarella cheese and marinara sauce; Served with linguini

Pollo Milano- Breaded Chicken breast pan fried with lemon, butter and white wine; served with linguini

Pollo Zingara- Chicken breast sautéed with mushrooms, spring onions, brandy & cream sauce; served over linguini

Melanzane alla Pomodoro- Eggplant & Mozzarella rolled and baked in a marinara sauce; Served with linguini

Four Cheese Ravioli- Homemade ravioli with Fontina, Ricotta, Mozzarella & Parmesan cheese; Served in tomato & cream sauce

Gnocchi d' Mamma- Mama's version of homemade potato pasta filled w/veal ragu in a cream cheese sauce

Lasagna alla Romana- Homemade pasta layered with mozzarella, ricotta cheese, and meat sauce

Spaghetti w/ Meatballs- Spaghetti with marinara and meatballs

DESSERTS (Choose Two)

Tort Tiramisu Soft Sponge cake filled with layers of zabaglione and coffee cream, dusted with cocoa powder and garnished with "Savoardi" biscuits (lady fingers)

Cannoli Siciliana Sweet pastry shell filled with sweetened ricotta cheese

New York Cheesecake seasonal

Belgium Chocolate Mousse Cake Layer of sponge cake, smooth Belgian chocolate mousse, chocolate shavings

Limoncello Mascarpone Cake Sicilian lemon infused sponge cake and Italian mascarpone

Dinner Menu

*Dinners are plated and include homemade bread, butter, coffee (regular/decaffeinated), soft drinks and iced tea Salad, Entrée and Dessert \$39.95/Person, Add \$6 with an Appetizer ((Price does not include 11.3% tax or 20% gratuity)

APPETIZERS (Choose a maximum of Two)

Oysters Rockefeller Fresh oysters baked with spinach and prosciutto ham in light cream sauce

Mozzarella in Carozza Homemade bread and mozzarella cheese baked in a lemon butter

Calamari Fritti Baby squid lightly floured and fried; Served with spicy marinara

Bruschetta w/ Feta Cheese Garlic crostini with feta cheese and tomato

Insalata Caprese Fresh mozzarella, tomato, drizzled with extra virgin olive oil

SALADS (Choose One)

Caesar Salad Romaine lettuce, garlic croutons, Caesar dressing

Garden Salad Mixed house greens tossed with carrots, radicchio, tomato and house dressing

ENTREES (Choose a maximum of Four)

Filet Mignon- 8 oz. filet with Chianti reduction; Served with mashed potatoes

Vitello alla Parmigiana -Thin veal baked with mozzarella cheese in a marinara sauce; Served with linguini

Salmon Livornese- Salmon sautéed with capers, artichoke hearts, tomato, lemon & wine; Served with linguini

Grilled Salmon- Grilled salmon served with linguini and vegetable of the day

Salmon with Crabmeat- Salmon sautéed with crabmeat, white wine and lemon; served with linguini

Pollo alla Parmigiana- Chicken scaloppini baked with mozzarella cheese and marinara sauce; Served with linguini

Pollo Milano- Breaded Chicken breast pan fried with lemon, butter and white wine; served with linguini

Pollo Venezia- Chicken breast sautéed with spring onions, fresh tomato and cream; served with pasta

Pollo Zingara- Chicken breast sautéed with mushrooms, spring onions, brandy & cream sauce; served over linguini

Melanzane alla Pomodoro- Eggplant & Mozzarella rolled and baked in a marinara sauce; Served with linguini

Four Cheese Ravioli- Homemade ravioli with Fontina, Ricotta, Mozzarella & Parmesan cheese; Served in tomato & cream sauce

Gnocchi d' Mamma- Mama's version of homemade potato pasta filled w/veal ragu in a cream cheese sauce

Agnolotti (or Ravioli)- Homemade white pillows filled with baked spinach, ricotta cheese; Served with Renato's Alfredo sauce

Lasagna alla Romana- Homemade pasta layered with mozzarella, ricotta cheese, and meat sauce

Spaghetti w/ Meatballs- Spaghetti with marinara and meatballs

Penne Vodka Sauce- Penne pasta tossed with red peppers in a vodka sauce; with or without chicken

DESSERTS (Choose Two)

Tort Tiramisu Soft Sponge cake filled with layers of zabaglione and coffee cream, dusted with cocoa powder and garnished with "Savoardi" biscuits (lady fingers)

Cannoli Siciliana Sweet pastry shell filled with sweetened ricotta cheese

New York Cheesecake seasonal

Creme Caramel Chilled caramel custard

Belgium Chocolate Mousse Cake Layer of sponge cake, smooth Belgian chocolate mousse, chocolate shavings

Limoncello Mascarpone Cake Sicilian lemon infused sponge cake and Italian mascarpone

Fixed Price Menu

4 courses and 1 glass of beer or wine \$80 (Price does not include 11.3% tax or 20% gratuity)

APPETIZERS (choice of)

Oysters Rockefeller - Fresh oysters baked with spinach and prosciutto ham in a light cream sauce

Avocado with Crabmeat - Half avocado filled with crabmeat drizzled with Balsamic Vinaigrette

Caprese Stuffed Avocado - Avocado stuffed with fresh mozzarella, tomato, drizzled with balsamic vinaigrette

Mini Crabcakes - Served with a spicy chipotle sauce

SALADS (choice of)

House Salad - Lettuce mix with red cabbage, carrots, tomato and house creamy Italian dressing

Caesar Salad - Served with or without anchovies

ENTREES (choice of)

Surf and Turf - Filet Mignon and shrimp scampi; served with pasta

Pollo Milano - Chicken breast breaded and sautéed in a white wine and lemon sauce; served with pasta

Four Cheese Ravioli - Homemade ravioli stuffed with Fontana, Ricotta, Mozzarella & Parmesan Cheese served in a pink sauce

Veal Chop - Veal rib chop marinated in herbs and garlic, broiled in a light veal sauce; served with pasta

Frutti di Mare - Scallops, shrimp, mussels and clams tossed with linguini white wine & garlic or in a marinara sauce; over linguini

Stuffed Salmon - Salmon stuffed with crabmeat topped with a lobster sauce and mushrooms; served with vegetable of the day

DESSERTS (choice of)

Tort Tiramisu - Soft Sponge cake filled with layers of zabaglione, coffee cream, cocoa powder and lady fingers)

Limoncello Mascarpone Cake - A rich combination of Sicilian lemon infused sponge cake and Italian mascarpone. A refreshingly light creamy dessert with the perfect combination of sweet and tart

Seasonal Cheesecake - Ask Server

Belgium Chocolate Mousse Cake - Layer of sponge cake, smooth Belgian chocolate mousse, and chocolate shavings

Limoncello Mascarpone Cake - A rich combination of Sicilian lemon infused sponge cake and Italian mascarpone

*Dinners are plated and include homemade bread, butter, coffee (regular/decaffeinated), soft drinks, iced tea and 1 glass of wine or beer

Bar Packages

Ristorante Renato features a full bar with premium beers, liqueurs and an extensive wine list. Unless otherwise noted, the wines referenced in our Bar Packages are house wines. **Bar package pricing includes all guests from the total count except guest who are nursing, pregnant or underage.** *Prices do not include tax or gratuity.*

A. **Beer and Wine** we will serve pre-selected bottled beers and wine for an hour, \$14/guest, \$12 each additional hour.

B. **Rail Bar Service** we will serve our rail brand brands for one hours, \$15/guest. Add \$12 for each additional hour.

C. **Premium Bar Service** we will keep your glasses full for an hour with our premium alcoholic selections, \$21/guest. Add \$17 for each additional hour.

D. **Cash Bar** each guest pays for their own alcoholic beverage

E. **Pre-set Spending Limit** this is when the host of the party decides to spend a certain amount. We keep track of the tab. Once the limit is reached we'll let the host know and they can decide to add to the spending limit or go to a cash bar.

F. **Open Bar**- we will keep a bar tab based on consumption; the host pays at the end

G. **Customize your own Alcoholic Beverage package** i.e., provide two alcoholic beverages per guest.

Non-Alcoholic *included with Banquet Package

Soft Drinks: Coke / Diet Coke / Sprite / Ginger Ale / Iced Tea, Coffee: Regular / Decaffeinated

Beer

Devil's Backbone – Vienna Lager, Devils Backbone IPA, Heineken (Non-Alcoholic), Peroni, Stella Artois, Bud Light, Michelob Ultra, Miller Lite (beer selection subject to change), Angry Orchard

Wine

Cabernet Sauvignon, Chianti, Merlot, Chardonnay, Pinot Grigio, Sauvignon Blanc, White Zinfandel, Rose

House Liquors

Bowman Vodka, Aristocrat Gin, Castillo (rum), Montezuma Tequila, Senators Club Whiskey, House of Stuart Scotch, Colonels Pride Bourbon

Premium Liquors

Makers Mark, Grey Goose Vodka, Bombay Sapphire Gin, Patron Silver, Bacardi, Grand Marnier

Frequently Asked Questions

How many banquet rooms do you have and how many guests can they accommodate accommodated?

Our restaurant offers four dining rooms: Banquet room accommodates up to 100 guests seated (150 cocktail), Bambini banquet room accommodates up to 34 guests, Corner dining room accommodates up to 24 guests, Main dining room accommodates up to 80 guests

How is your seating arranged and how are the tables configured?

We use round (seats up to 12) tables, which are draped with white linen tablecloths. Each setting has a wine/water glass, two forks, knife, bread plate and white napkins. In addition, each table has a light, salt and pepper shaker and sugar bowl.

Are there any rentals fees or minimum spending amounts for use of the banquet rooms?

There is no facility rental fee for hosting your special event at Ristorante Renato's. We charge only for food/beverage, tax and service fee (tip). There is a minimum spending of \$1000 for the banquet room and \$500 for the bambini room.

How long may we stay for our private event?

Evening events, you are more than welcome to stay as long as you'd like. In most cases, our private events last about three hours. We'll announce the last call at midnight unless other arrangements have been made.

Do you charge a bartender fee?

No bartender fee. Our staff is happy to make/serve you a beverage of your choice.

What kind of food will be served for my special event?

For the convenience of our guests, we offer a suggested special private dining package. In addition, we are happy to work with you to offer a customized menu. Our suggested menu includes non-alcoholic beverage, bread/butter, salad, choice of entrée, choice of dessert. Alcoholic beverage is available at an additional cost.

Do you have a children's menu?

We do offer a children's menu. We have chicken tenders with fries, spaghetti with meatballs or penne with butter. The cost is \$10 per child as long as they order from these choices. This is only available for children 12 and under.

Do you allow outside food to be brought to the event, i.e., wedding cake?

We do not allow outside food to be brought in. We will make an exception to this policy for cakes that are for special events such as wedding, birthday etc.

Where can I view your private dining menu?

We have a private luncheon and dinner menu. Please visit our private dining section to view our complete private dining suggested menus.

Will you serve a cake I brought in?

We will not serve it but we will provide the plates and silverware

Do you require a deposit for special events?

A good faith deposit of \$100.00 will hold your reservation in most cases. Depending on the event if you are requiring a customized food/alcoholic menu we may require a higher deposit amount.

What if all my guests do now show up? Will I be charged for the guests that did not show up?

We require a final guest count 48 hours prior to the event date. This count shall constitute a guarantee not subject to reduction. Patron is responsible for payment of the quoted per person price for such count, even if actual attendance is lower. If a number greater than the guaranteed Count is served, charges will be based on the actual number in attendance as verified by Patron. If no Count guarantee has been received by said time, Renato's will assume the guaranteed count to be the number provided in the most recent correspondence. It is the sole responsibility of the Patron to provide the Count in advance.

What happens if we do not meet the minimum spending?

The difference will be added to your bill.

Do we need to Pre-Order?

You do not. From your selections we will print a small menu and your guest will order once they are seated.

Are the meals served buffet style?

No, are meals are plated. However if you really want buffet style we may be able to do it. Just send us a message and we can see what we can do.

Can we use the lunch menu on weekends?

No, we only offer the dinner menu on weekends. We normally do not open for lunch on weekends.

Can we hold an event on Saturday or Sunday during lunch time?

We will open early for parties of 20 or more.

What is tax and gratuity?

As of 02/20 the tax rate is 11.3% and 20% for gratuity

Can we bring in decorations?

Yes, you are more than welcome to bring in decorations. We ask that you do not use tape on the walls but you can tape stuff to the brick wall.

What if I want different linen colors?

You are more than welcome to rent or buy those and bring them in. We will set the tables with your linens.

How early can I come in to decorate?

We typically allow you to come in 2 hours before unless other arrangements have been made.

Terms and Conditions

GUARANTEE & ATTENDANCE

Guaranteed attendance (the "Count") must be provided 48 hours prior to the event. This count shall constitute a guarantee not subject to reduction. Patron is responsible for payment of the quoted per person price for such count, even if actual attendance is lower. If a number greater than the guaranteed Count is served, charges will be based on the actual number in attendance as verified by Patron. If no Count guarantee has been received by said time, Renato's will assume the guaranteed count to be the number provided in the most recent correspondence. It is the sole responsibility of the Patron to provide the Count in advance.

*During the month of December, private dining in our banquet room requires a minimum number of guests of 50 or a minimum-spending limit of \$2500.00 (not including tax or service). The minimum number of guests is 50 guests or 2500.00 (not including tax or service)

Each different room has a minimum spending that you will be made aware of before signing the contract. If you do not meet the room minimum it will be added to your bill as an unmet guarantee.

DEPOSIT & PAYMENT

Full payment is required at the conclusion of all events unless prior arrangements have been made. All deposits will be subtracted from the final event total. Forms of payment accepted are: VISA, MC, AMEX, DISCOVER, Certified Checks or Cash.

Cancellation

In the event of cancellation of the Event, the Patron shall not be held liable for all losses sustained by Renatos and all deposit monies forfeited. This forfeiture does not relieve Patron of other liability, such as: for loss of time by Renatos, the cost of any food, service or equipment already contracted, any loss of the restaurant due to the inability to undertake and assume other contracts for the agreed date of functions and such damages incurred by Renatos. In the event of a breach of this agreement by the Patron, Patron shall be obligated to pay for Renatos reasonable attorneys fees in bringing any such action to enforce any of the terms of this agreement or to recover any sums due and owing to Renatos. Where weather is concerned, 36 hours notice to re-schedule is required. Rescheduled date must be within ten days of original date and non-refundable deposit will be applied to new date. If you cancel with under 14 days of notice you will be charged the room minimum.

Liability

Patron assumes full responsibility for the conduct of all persons in attendance and for any damage done to the facility where the Event is hosted or any harm to persons as a result of the event. Ristorante Renato shall not be held liable for failure to supply any items or service when prevented from doing so by any cause beyond its control and also reserves the privilege of making such substitution in the menu for any items, which shall not be reasonably and readily obtainable in the open market.

Food and Beverage

Ristorante Renato must supply all food items. We make exceptions for celebratory cakes i.e., wedding, birthday etc. Ristorante Renato's alcoholic beverage license requires the restaurant to (1) request proper identification

(photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who in the restaurant's judgment appears intoxicated.

Parking

You may park in our parking lot adjacent to the restaurant building.

Decorations

Decorations must be approved by Ristorante Renato management. All display exhibits and decorations must conform to fire and safety codes. The Client is responsible for taking down all approved decorations before leaving.

Private Dining Contract

A 20% service gratuity will be added to all menu items and beverages arranged for the event. An 11.3% State Sales Tax will be added to the total amount of the event, including menu items, beverage packages, and any additional amenities. Signature of this contract must be accompanied by payment of deposit. The undersigned understands and agrees that, in the event of cancellation, this deposit is Non-Refundable. Any cancellation within 14 days of your scheduled event requires payment of the minimum spending amount.

*Final Guaranteed Head Count is due 48 hours before event. This is the minimum you will be charged for _____ Initials

*Bar package pricing includes all guests from the total count except guest who are nursing, pregnant or underage _____ Initials

*We can not do separate checks on parties with more than 20 guest _____ Initials

*Minimum Spending amount \$ _____ / _____ Initials

*If booking is cancelled within 14 days of event you will be charged the minimum spending initialed above _____ Initials

Event Date: _____ Event Name: _____

Time _____ Banquet Room Name: _____

Contact Name: _____

Mailing

Address: _____

Phone: _____ * May we text you? _____

Cell Phone (if different) _____

Email: _____

Estimated Guest Count: _____ *confirmed number due 48 hours prior to event.

Facility Charge may apply. To be discussed at time of tour booking.

Facility Charge: _____

Event Notes:

Signature: _____ Date: _____