



Locanda del Lago Banquet Information

Welcome to Locanda del Lago on the Third Street Promenade in Santa Monica. We look forward to working with you to create a tasteful, successful special event, in our warm, inviting restaurant. Consider an intimate dinner for 10, a wedding reception for 50, a business dinner, or restaurant buy-out for your employee holiday gathering. Locanda del Lago is available to host small or large events for you and your guests.

Attached are sample menu selections for your perusal. We would be happy to assist you to create a customized menu for any kind of party: cocktails and hors d'oeuvres, luncheons or dinners. Choices are limited to your own imagination, so feel free to get creative and impress your guests with a wide array of Locanda del Lago's famous, authentic Lake Como cuisine!

Locanda del Lago is proud of our extensive wine list with over 400 choices, highlighting superior Italian selections, and many California offerings, to complement our cuisine. Please be sure to consult with us to find the best choices for your menu. A full bar is also available.

Please contact our Event Planner, Megan Heritage, by phone at **(310) 451-3525** or via email at **megan@lagosantamonica.com** for any questions, a walk-through or a tasting. We are pleased that you are considering Locanda del Lago for your event.

Third Street Promenade @ 231 Arizona Avenue, Santa Monica, CA 90401

Phone: (310) 451-3525 ~ fax: (310) 576-3424

website: www.lagosantamonica.com

Facebook: Lago Santa Monica ~ Twitter LagoSantaMonica



Locanda del Lago

Type of Cuisine:	Northern Italian
Decor/Ambiance:	Comfortable, Warm Atmosphere with Sidewalk Patio Seating
Features:	<ul style="list-style-type: none">* Authentic Cuisine from the Town of Bellagio on Lake Como in Northern Italy* Award-Winning Wine List with over 400 selections* Patio Seating Overlooking the Exciting Third Street Promenade* Full Bar with Cocktail Lounge

Event Planner: **Megan Heritage: (310) 451-3525, megan@lagosantamonica.com**

Hours of Operation:	Lunch:	Mon-Fri	11:45 a.m. - 4:00 p.m.
	Brunch:	Sat-Sun	10:45 a.m. - 4:00 p.m.
	Dinner:	Sun-Thur	4:00 p.m. - 10:00 p.m.
		Fri-Sat	4:00 p.m. - 11:00 p.m.
	Happy Hour:	Daily	4:00 p.m. - 7:00 p.m.

Capacity:	Sit-Down Dining:	90 guests (130 guests with patio)
	Reception/Buffer-Style:	150 guests (200 guests with patio)

In-House Group Policies: The policies are in reference to the in-house special event menus. Please speak with event planner if you have different requirements.

Minimum Number of Guests: 10
Maximum Number of Guests: 60
(Mon-Fri Between 2:00 - 5:00p.m., the maximum number of guests is 80 **AND special discounts** are available during these times)
** Buy-outs are available, please ask our event planner for details

Black-Out Days:

- * Friday and Saturday Evenings After 6:00 p.m.
- * Holidays (Valentine's Day, Easter, Mother's Day, Thanksgiving, Christmas Eve, Christmas Day and New Year's Eve)

Deposit: 50% of estimated amount to hold reservation.

Parking:

- * Valet Parking Available (pricing details available):
Thursday – Sunday: 6:00 p.m. Until Closing

- * Santa Monica City Parking Structures

Expiration Date: The following menus and price structure are valid until: 12.31.18



In-house Special Group Menus for parties of 10-60 guests

LUNCH

“Viva California”

California Lifestyle

Market Salad Coleman’s Farm Organic Market
Lettuce, Herbs & Edible Flowers,
Raspberry Vinaigrette

Spinach & Ricotta Ravioli Butter-Sage Sauce

OR

Tagliatelle alla Bolognese Egg Fettuccine,
Bolognese Creekstone Farm All-Natural Angus
Meat Sauce

Panna Cotta Vanilla Cream Custard,
Fresh Strawberry Sauce, Almond Tuille

\$26.00 per person (not including tax or gratuity)

“Giro d’Italia”

A Tour of Italy

Housemade Burrata Vine-Ripened Tomato,
Basil Oil

Organic Carnaroli Risotto Seasonal Vegetables

OR

Scottish Salmon Sautéed Cherry
Tomato & Fennel, Grilled Lemon

OR

Free-Range **Chicken Breast Tenders**
Market Mushroom Marsala Sauce, Sautéed Kale

Flourless Chocolate Cake

Housemade Vanilla Gelato

\$29.00 per person (not including tax or gratuity)

“In Riva al Lago”

On the Lakeshore

Vitello Tonnato Chilled Veal Tenderloin, Creamy
Tuna-Caper Aioli

Pizzoccheri alla Valtellinese Wheat Pappardelle,
Roasted Garlic, Savoy Cabbage,
Yukon Potato, Creamy Bitto Cheese-Sage Fondue

Roasted **Whitefish** Herb-Marinade,
Roasted Artichoke, Grilled Asparagus,
Tomato Coulis

OR

Roasted **Half, All-Natural Chicken**
Lemon Sauce, Parmesan Roasted Potatoes

Tart Lime Pie Graham Cracker Crust,
Whipped Cream

\$35.00 per person (not including tax or gratuity)

“Viva Hollywood”

Our Stars’ Favorites

Antipasto Italiano Italian Cured Meat &
Cheese Platter

Housemade Weiser Farm Potato Gnocchi
Fresh Tomato Sauce, Mozzarella “Au Gratin”

Scottish Salmon Sautéed Cherry
Tomato & Fennel, Grilled Lemon

OR

Grilled & Sliced **Flat Iron Steak**
Caramelized Onion, Gorgonzola Sauce,
Balsamic Glaze, Roasted Potatoes

Tiramisú Lady Fingers Dipped in Espresso,
Layered with Vanilla-Mascarpone Cream,
Cappuccino Sauce

\$39.00 per person (not including tax or gratuity)

In-house Special Group Menus for parties of 10-60 guests

DINNER

“Una Serata sulla Promenade”

A Night on the Promenade

Market Salad Coleman’s Farm Organic Market
Lettuce, Herbs & Edible Flowers,
Raspberry Vinaigrette

Spinach & Ricotta Ravioli Butter-Sage Sauce
OR

Tagliatelle alla Bolognese Egg Fettuccine,
Bolognese Creekstone Farm All-Natural Angus
Meat Sauce

Tart Lime Pie Graham Cracker Crust,
Whipped Cream

\$35.00 per person (not including tax or gratuity)

“Assaggi all’Italiana”

A Taste of Italy

Housemade Burrata Vine-Ripened Tomato,
Basil Oil

Organic Carnaroli Risotto Seasonal Vegetables

Scottish Salmon Sautéed Cherry
Tomato & Fennel, Grilled Lemon
OR

Free-Range **Chicken Breast Tenders**
Market Mushroom Marsala Sauce, Sautéed Kale

Tiramisú Lady Fingers Dipped in Espresso,
Layered with Vanilla-Mascarpone Cream,
Cappuccino Sauce

\$48.00 per person (not including tax or gratuity)

“Bellagio di Notte”

Bellagio by Night

Vitello Tonnato Chilled Veal Tenderloin, Creamy
Tuna-Caper Aioli

Pizzoccheri alla Valtellinese Wheat Pappardelle,
Roasted Garlic, Savoy Cabbage,
Yukon Potato, Creamy Bitto Cheese-Sage Fondue

Roasted **Whitefish** Herb-Marinade,
Roasted Artichoke, Grilled Asparagus,
Tomato Coulis
OR

Roasted **Half, All-Natural Chicken**
Lemon Sauce, Parmesan Roasted Potatoes

Panna Cotta Vanilla Cream Custard,
Fresh Strawberry Sauce, Almond Tuille

\$42.00 per person (not including tax or gratuity)

“La Vita e’ Bella”

Life is Beautiful – 5 Course Tasting Menu

Antipasto Italiano Italian Cured Meat &
Cheese Platter

Spinach & Ricotta Ravioli Butter-Sage Sauce

Roasted **Whitefish** Herb-Marinade,
Roasted Artichoke, Grilled Asparagus,
Tomato Coulis

Grilled & Sliced **Flat Iron Steak**
Caramelized Onion, Gorgonzola Sauce,
Balsamic Glaze, Roasted Potatoes

Flourless Chocolate Cake
Housemade Vanilla Gelato

\$55.00 per person (not including tax or gratuity)