



The 33rd Street Bistro is proud to offer our private banquet room which is available for holiday parties, business meetings, rehearsal dinners or other special events. Whatever the reason for the event you're planning, Chef Fred Haines has created a menu that is just right for you!

Our private banquet room can accommodate up to 40 people for a sit-down buffet or up to 55 people for a cocktail reception.

We are committed to providing you with the best in service and cuisine from our experienced and professional staff.

Our goal is to exceed your expectations and ensure that your event is a great success.

For information and rates, please ask to speak to a Manager.

(916) 455-2233
(916) 457-2189 Fax
bistro33rd@yahoo.com

3301 Folsom Blvd Sacramento, CA 95816

33rd Street Bistro

Banquet Party Policies & Contract

We are pleased to present you with the following banquet confirmation agreement.

1. **The 33rd Street Bistro requires minimum banquet revenue of \$300 for breakfast/ lunch (from open until 4pm) & \$300 for dinner (from 5pm until close). An all day event or an event that will consume a portion of lunch and dinner will be \$600**
(If the subtotal of food & beverage revenue is less than the minimum requirement a room charge will be added to the bill. The tax and gratuity will be added to the total bill.)
2. A credit card is needed to confirm the event. We accept Visa, MasterCard, & American Express. The deposit will be the \$300 minimum in food & beverage revenue guarantee.
Cancellation of Event
3. Cancellations need to be 5 business days prior to the event. Failure to do so will result in full payment on estimated food & beverage revenue
4. Menu and set up details are required 7 days prior to the event. **For parties of 20 people or less, you may choose items off of our regular menu. Any parties of 21 or more people will require you to choose items from our buffet menu.**
(We cannot do limited menus)
5. Final guarantee of the number of attendees is due 5 business days prior to the event. This guarantee represents the minimum guest count for billing purposes and may not be reduced. Without this confirmation guarantee the bill will be based on the anticipated attendance quoted or actual attendance, whichever is greater.
6. Full payment for your event will be due at the conclusion of the event. Current sales tax of 8.25% will be added to all food and beverage prices and gratuity of 20% is automatically included on all events.
7. We have a corkage fee of \$10 per 750 ml bottle. There are approximately 4 glasses of wine per bottle. We will request identification and proof of from anyone who appears less than the age of 30.
8. Food and beverage brought from outside 33rd Street Bistro must be approved by management. An additional fee may be charged per the manager's discretion. We will charge \$10.00 per cake or \$10 for every 15 cupcakes/mini desserts if you bring your own dessert.
9. The 33rd Street Bistro has a drop down screen and projector available for presentations for a fee of **\$50.00** for use of the screen & **\$50.00** for use of the projector or **\$100** for both. There is also a **\$50.00** fee for the use of the audio equipment (ambiance music will be provided). If you purchase the projector and screen the audio equipment will be included for a total of **\$100.00**. Any additional equipment needed for your event must be approved by a 33rd St. Bistro Manager. If outside equipment is brought for your event, the 33rd Street Bistro makes no guarantee as to the proper functioning of the audiovisual equipment and recommends you test the audio visual prior to and bring in any cables, cords, etc. as needed for the event.
10. The outside patio table can be made available for a fee of \$50. It is the table in front of our banquet room and any additional tables thereafter will be a fee of \$50 per table.
(California law dictates that this is to be a non-smoking section)
11. The 33rd Street Bistro can supply white table linens. Guests may bring in their own decorations such as flowers, displays, etc. The 33rd St. Bistro displays artwork for Second Saturday each month from a local artist. Their work cannot be removed, rearranged or altered in any way.

12. _____ agrees to assume full responsibility for the conduct of the members of its group, including physical damages to the Restaurant's property as a result of misuse/damage. The restaurant will not assume any responsibility for personal property and equipment brought on premises. Damage to or loss of any merchandise/equipment or articles left in the restaurant or unattended by the member of your group is not the responsibility of the 33rd Street Bistro.

The foregoing requirements are accurate to the best of our knowledge. Please sign and return the enclosed copy of this confirmation within 48 hours. If we have not received a signed agreement, menu and set up details at least a week in advance of the event, the Restaurant has the right to re-evaluate all terms and conditions of this Confirmation Agreement. If there are any discrepancies, we will, of course, be happy to clarify them.

The contents of the foregoing agreement meet with my approval, and I consider all arrangements to be confirmed and definite contingent upon the Restaurant's approval and execution of this Agreement.

Approval on behalf of:

Print name

Signature

Company name or Event

date

Event Date

Time

Anticipated # of guest

Final guarantee

Address

Phone number

Fax number

Email

Cell number

Credit Card Authorization

Credit card type (Visa, MasterCard, Amex)

Name on credit card

Credit card number

Signature

Expiration date

3 digit Security on Back

Deposit Amount

Will this credit card be used as the method of payment



BISTRO CONTINENTAL

Variety of:

Assorted Pastries

Fresh Seasonal Fruit

Orange Juice, Fresh Brewed Coffee, and Hot Tea

\$14.95 per person plus tax and 20% gratuity

BISTRO BREAKFAST

Variety of:

Bistro Potatoes

Scrambled Eggs

Fresh Seasonal Fruit

Pepper Bacon & Country Ham

Orange Juice, Fresh Brewed Coffee, and Hot Tea

Choice of: *Assorted Pastries, Challah French Toast or Dollar Cakes*

\$18.95 per person plus tax and 20% gratuity

BISTRO BRUNCH

Variety of:

Bistro Potatoes

Scrambled Eggs

Assorted Pastries

Fresh Seasonal Fruit

Pepper Bacon & Country Ham

Choose Two Salads: *Bistro Garden, Caesar, or Bistro Spinach*

Northwest Scramble choice of: *Salmon, Ham, Bacon or Sausage*

Choice of: *Cinnamon Raisin stuffed French Toast or Dollar Cakes*

Fresh Orange Juice, Cranberry Juice, Fresh Brewed Coffee, and Hot Tea

\$23.95 per person plus tax and 20% gratuity

BISTRO LIGHT LUNCH

Variety of:

Fresh Seasonal Fruit Salad

Choice of: *Bistro Garden, Caesar, or Bistro Spinach*

Choice of: *Schezwan Noodles Salad or Pesto Pasta Salad*

Choose Two Lahvash Sandwiches: *Chicken Salad, Salmon Salad, Turkey, Mediterranean Tuna, Smoked Ham, Roast Beef, or Vegetarian*

Soda, Ice Tea, Coffee, and Hot Tea

\$21.95 per person plus tax and 20% gratuity



BISTRO DELI BUFFET

Bistro Garden or Caesar Salad
Pesto Pasta or Schezwan Noodle Salad
Assorted Sliced Breads and Condiments
Fresh Sliced Cheddar, Havarti, Swiss Cheeses
Sweet Red Onion, Field Greens, and Fresh Tomatoes
Fresh Sliced Roasted Turkey Breast, Roast Beef and Smoked Ham
\$17.95 per person plus tax and 20% gratuity

BISTRO DESSERTS

Chocolate Cheese Mousse
Crème Brule
Strawberry Coeur a la Crème
\$6.95 per person

House Made Cheesecake
Rich Chocolate Pate with Raspberry and Orange Cream
Seasonal Fruit Cobbler with Fresh Whipped Cream
\$7.95 per person



BISTRO HORS D' OEUVRES

50 Pieces Per Order

Jamaican BBQ Chicken	\$95.00
Kal-Bi Chicken with Toasted Sesame Seeds	\$95.00
Lemon Herb Chicken with Cracked Pepper	\$95.00
Chicken Satay with Peanut Sauce	\$95.00
Grilled Lamb Chops	\$195.00
Kal Bi Short Ribs with Toasted Sesame Seeds	\$95.00
Lamb and Artichoke Skewers with Lemon Herb	\$95.00
Seared Schezwan Prawns	\$125.00
Chilled Seared Ahi Tuna with Wasabi Cream	\$125.00
Chilled Roasted Salmon with Cucumber Dill Sauce	\$125.00
Chilled Prawns with Firecracker Cocktail Sauce	\$125.00
Mini Crab Cakes	\$145.00
Stuffed Mushrooms with Crab and Vegetables	\$135.00
Assorted Mini Quiches	\$85.00
Lahvash Sandwiches (50 pc minimum per flavor)	\$145.00
Choice of: <i>Chicken Salad, Salmon Salad, Mediterranean Tuna, Turkey, Smoked Ham, Roast Beef, or Vegetarian</i>	

BISTRO PARTY PLATTERS

Priced per person

Antipasto	\$7.00
<i>Variety of deli meats, grilled vegetables, marinated olives & artichokes and chef's choice of domestic & imported cheeses</i>	
Assorted Cheese	\$7.00
<i>Variety of domestic & imported cheeses with dried fruit and nuts Served with assorted Crackers</i>	
Fresh Seasonal Fruit	\$7.00
<i>Variety of Sliced Fresh Fruit</i>	
Crudités	\$7.00
<i>Variety of seasonal vegetables served with herb dipping sauce and This peanut Sauce</i>	



BREAKFAST A LA CARTE

Selection of Muffins and Pastries	\$7.95 per person
Fresh Sliced Seasonal Fruit	\$7.95 per person
Cinnamon French Toast	\$6.95 per person
Dollar Cakes w/ Blueberries	\$5.95 per person
Assorted Bagels with Cream Cheese	\$7.95 per person
Lox Platter with Assorted Bagels, Cream Cheese, Capers and Red Onion	\$12.95 per person

TAKE A BREAK!

Brewed Regular/Decaf Coffee, Selection of Teas, Assorted Sodas/Bottles Waters	\$8.00 per person
Fresh Brewed Ice Tea or Lemonade	\$5.75 per person
Voss Sparkling or Fiji Bottled Water	\$5.75 per person
Cranberry, Orange, Grapefruit, & Pineapple	\$5.75 per person
Lowfat or Fat Free Milk	\$5.75 per person

PAMELA'S BAKED GOODS

(2 dozen minimum per choice)

House-made Cookies <i>Chocolate Chip, Oatmeal Raisin, or Peanut Butter</i>	\$29.95 per two dozen
Bistro Bars	\$29.95 per two dozen
Brownies	\$29.95 per two dozen



BISTRO BUFFET

Multiple item buffets are priced by starting with the highest priced entrée per person and adding \$5.00 for each additional entrée selected per person.

*Buffet Selection and Final Count must be given 5 business days prior to the event
-20 or more guests-*

Buffet includes house green salad with two dressings and chef's vegetable and potatoes.

Entrée

Choose from the following:

Penne Pasta Bolognese	\$20.95
Eggplant Ratatouille with Penne	\$20.95
Grilled Lemon Herb Chicken	\$20.95
Roasted Sage & Prosciutto Chicken	\$21.95
Baked Trout Almandine with a Parsley Lemon & Almond Sauce	\$21.95
Lobster Ravioli with Caramelized Onions in Scampi Butter Cream Sauce	\$22.95
Baked Salmon with Cucumber and Fresh Dill Sauce	\$24.95
Slow Roasted Beef Short Ribs in Red Wine Gravy	\$26.95
Grilled Tri-Tip with a Red Wine Demi-Glaze	\$27.95
Roasted Pork Tenderloin with a Pancetta Rosemary Cream Sauce	\$29.95
Roasted Beef Tenderloin a Gorgonzola Relish or Wild Mushroom Sauce	\$31.95

Add Dessert

\$6.00 per person

Choose from the following:

Chocolate Cheese Mousse Seasonal Fruit Cobbler Strawberry Coeur a la Crème

Bread & Coffee Service Included