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# *The Rococo Room*

64 West Union Street ~ Old Pasadena, CA 91103

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## ∞ Banquet and Special Events Information ∞

Located in historic Old Town Pasadena, Café Santorini offers an ideal setting for weddings, personal celebrations, or corporate events. Specializing in Mediterranean food, we offer grilled meats, seafood dishes, and an array of pastas and family style appetizer platters.

We have four separate dining areas in which to host your event. Our staff, whose goal is to ensure that you and your guests relax and enjoy every moment of your special event, is extremely experienced and knowledgeable. You can select from our specially created menu. We have an extensive wine collection and full bar as well.

### Reservations

A minimum *non-refundable* deposit of 30% based on the minimum amount of the bill is required to secure the date. The number of guests must be guaranteed *one week* in advance of the reservation date. If we are not notified of the confirmed number of guests, then the estimated attendance will be the guarantee and may not be reduced. Charges will be made for the guaranteed or actual attendance, whichever is greater. In addition, a 50% deposit is required three months prior to the event. Full prepayment of the balance of all estimated charges is due *one week* in advance. All deposits are *non-refundable*. Café Santorini accepts cashier's checks, cash, or major credit cards for the final payment.

**Cancellation Policy:** All deposits are non-refundable and non-transferable. Cancellations within two weeks of a scheduled event will require full payment of estimated balance.

**No food or beverages will be permitted from the outside except for a cake:** In the event that a cake is brought in, a cake-cutting fee of \$1.50 per person is applied. All unconsumed food and beverages, with the exception of an outside cake, is not permitted to leave the premises.

### Service Fees

State tax is applied to food and alcohol as well as any other additional services provided. All group events will be charged a 20% service charge and California Sate tax (Currently 9.75%)

If the event exceeds the allotted time, a minimum overtime charge of \$150 per half hour will be added based on party size and staffing requirements.

## Available Time Slots

Luncheons: 11:00 a.m. to 4:00 p.m.

Dinners: 6:00 p.m. to 11:00 p.m.

## Room Minimums

To guarantee the exclusive use of these areas, a variable minimum of food and beverages is required based on the time of day, the day of the week, and/or the size of the party. If the minimum is not met, the difference will be charged in the form of a room fee. Room minimums do not include service charge or sales tax and are subject to change without notice.

## The Rococo Room

Monday thru Thursday Luncheons: \$1,500.00 food & beverage minimum

Monday thru Thursday Evenings: \$2,000.00 food & beverage minimum

Friday, Saturday, and Sunday luncheons: \$2,000.00 food & beverage minimum

Friday & Sunday evenings: \$4,000.00 food & beverage minimum

Saturday evenings: \$6,000.00 food & beverage minimum

The Rococo Room has large round tables that can accommodate up to 10 guests and are 60" across.

Cocktail tables are also available for \$10 each.

A minimum of \$250.00 will be applied to all wedding ceremonies at The Rococo Room.

**Please note:** In case we have a guest with a wheelchair that cannot dine upstairs at Café Santorini, a space will be provided for them in The Rococo Room.

## ROCOCO HOURS OF OPERATION

Luncheons: 11:00 a.m. to 4:00 p.m.

Monday to Thursday Evenings: 6:00 p.m. to 10:30 pm

Friday, Saturday & Sunday Evenings: 6:00 p.m. to 11:00 p.m.

## Mezzanine

Minimum of 15 persons (with set menu)

Maximum of 25 persons (sit-down)

Luncheons: \$300.00 food & beverage minimum

Evenings: \$750.00 food & beverage minimum

## MEZZANINE HOURS OF OPERATION

Luncheons: 11:00 a.m. to 2:00 p.m. & 2:30 p.m. to 5:30 p.m.

Monday to Thursday Evenings: 5:45 p.m. to 8:15 p.m. & 8:30 p.m. to 10:30 p.m.

## Menu

Any size party can request a special events menu, although we do not require it for groups of less than 15. We have many different entrée selections to choose from and will be more than happy to accommodate special vegetarian or dietary needs. Prices are subject to change based on inflationary market costs.

## Seating

Please let the management know table setting arrangements and if any special tables are needed, such as a gift table, head table or sweetheart table.

## Parking

Valet parking is available for \$7.00\* (with validation) located on Union and De Lacey Street. Self-parking is also available for \$7.00\* in a parking garage directly across the street.

*\*Prices are subject to change*

## Audio & Video Capabilities

**The Rococo Room** – There are many amenities available to enhance your event in The Rococo Room. There is a podium and a removable stage that can be configured into either 8' x 12' or 8' x 9'. There is an automated drop-down projector screen available for a \$30 fee. We also have a ceiling-mounted projector with full video capabilities including DVD, VHS, laptop input (VGA or DVI), and even 5G iPod video. There are three microphones available - a wireless hand-held microphone, a wireless lapel microphone, and a microphone in the podium, which can be used for a \$55 fee. The entire A/V package, which includes all of the aforementioned, is available for \$250. Club quality disco lights are also available for \$100.

**Mezzanine** – The Mezzanine has a 52" HD flat screen TV with DirecTV, laptop input capabilities (VGA or DVI) and a DVD player. This package is available for \$150.00. A projector screen can also be set up in this room for a \$30 fee.

**Café Santorini's Patio & Dining Room** – A projector screen can be set up in either of these areas for a \$30 fee. Please note that the patio is outside and although it has retractable awnings, a projection system will not be effective during daylight hours.

## Flowers & Decorations

Although our rooms have an elegant décor and ambiance, you may consider centerpieces and/or other accessories for the tables, the bar or buffet. In any case, items must be dropped off at and taken from the premises the day of the event. Setup times need to be arranged with management. In order to prevent damage to fine fixtures and furnishings, items may not be attached to walls, windows, or ceilings. Candles may be used but the flame must be completely enclosed in glass. All favors and decorations need to be approved by management. A minimum set up fee of \$100.00 may be applicable.

# Cold Hors D'Oeuvres

*Minimum order is 50 pieces of each.*

## Ceviche

*On Mini Tostada  
\$2.50 per piece*

## Bruschetta

*Tomato and Basil Crostini  
Drizzled with Olive Oil  
\$1.35 per piece*

## Beef Carpaccio

*seared New York Steak wrapped  
around asparagus  
\$2.75 per piece*

## Mediterranean Stacks

*A tower of Feta cheese, cucumber,  
tomato and olives  
\$1.50 per piece*

## Eggplant Delight

*Goat cheese and roasted peppers  
wrapped with sautéed eggplant  
\$2.00 per piece*

## Smoked Salmon On Wonton

*With Seaweed salad and Chili oil  
\$2.75 per piece*

## Seared Ahi Tuna and Avocado

*Cucumber Tart  
\$2.50 per piece*

## Grape leaves

*Grape leaf stuffed with rice and  
spices  
\$2.25 per piece*

# Mezzes & Dips

*Minimum order is 50 pieces of each*

## Tabbouleh

*A parsley, tomato, onion, olive oil  
& cracked wheat salad  
\$1.75 per person*

## Babaganoush

*Eggplant spread with garlic,  
tahini & lemon  
\$2.50 per person*

## Humus

*Garbanzo bean puree with garlic,  
tahini, and lemon juice  
\$1.25 per person*

## Feta Cheese, Greek Olives, Cucumbers & Tomatoes

*Combination plates set on tables  
\$4.75 per person*

# Hot Hors D'Oeuvres

*Minimum order is 50 pieces of each*

## Beef Skewers

*With a sweet & spicy chili sauce  
\$2.25 per piece*

## Chicken Skewers

*With a sweet & spicy chili sauce  
\$2.25 per piece*

## Cheese Borek

*Filo Pastry filled with  
mint, feta and mozzarella  
\$2.50 per piece*

## Beef Empanadas

*Seasoned ground beef in a  
puff pastry  
\$2.25 per piece*

## Spanokopitas

*Spinach and feta cheese  
wrapped in a puff pastry  
\$2.00 per piece*

## Moroccan Lamb Chops

*With a cucumber yogurt sauce  
\$4.25 per piece*

## Red Curry Buttered Shrimp

*Simple, delicious, famous!  
\$2.00 per piece*

## Crab Empanadas

*In a sweet chili sauce  
\$2.50 per piece*

## Cajun Shrimp Egg Rolls

*With chopped ginger  
& sesame oil  
\$2.75 per piece*

## Chicken Quesadillas

*With peppers & onions  
on flour tortillas  
\$2.00 per piece*

## Crispy Tuna Rolls

*With a Cajun remoulade  
\$2.75 per piece*

## Crispy Potato Pancakes

*With crème fraiche  
and caviar  
\$2.75 per piece*

## Kubbe

*A cracked wheat crust stuffed  
with seasoned ground beef and  
pine nuts  
\$3.00 per piece*

## Bar-B-Que Chicken

### Tostadas

*With a sour cream and  
avocado aioli  
\$2.50 for 2 pieces*

## Fried Artichoke Hearts

*With crème fraiche  
\$1.75 per piece*

## Mini Quiche

*Spinach and Cheese  
\$2.00 per piece*

# Starter Salads

Select One

## Insalata di Casa

Organic field greens with tomatoes  
and tossed with a Balsamic dressing

## Baby Spinach & Goat Cheese

Served with a Dijon mustard vinaigrette

## Greek Salad

Sweet romaine, kalamata olives, peppers,  
tomatoes, cucumbers, feta cheese, & oregano  
with a red vinaigrette olive oil lemon dressing

## Insalata di Caesar

Classic Caesar salad with sweet romaine,  
herbed croutons and Parmesan cheese

## Gorgonzola Salad

Sweet romaine, gorgonzola, fresh apples  
walnuts & watercress in a shallot vinaigrette

*(Add \$1.50 per person)*

# Lunch Entrées

*Includes a starter salad, entrée and dessert.  
Soft drinks, iced tea, coffee, and hot tea are also included.*

## Lobster Ravioli

In a shrimp bisque sauce with artichokes over field greens \$25.95

## Farfalle Con Pollo

Bowtie pasta with grilled chicken in a cilantro pesto cream sauce with Roma tomatoes and Parmesan cheese \$26.95

## Filet & Chicken Kebab Combination

With rice pilaf and roasted vegetables, hummus and pita \$26.95

## Filet & Mediterranean Ground Chicken Combination

With rice pilaf and roasted vegetables, hummus and pita \$26.95

## Grilled Chicken Breast Duo

With a saffron and cherry tomato cream sauce served with mashed potatoes and seasonal vegetables \$28.95

## Roasted Boneless Chicken

In a Marsala wine sauce served with mashed potatoes and seasonal vegetables \$29.95

## Grilled Filet of Salmon

With a lemon tarragon beurre blanc with seasonal vegetables and mashed potatoes \$30.95

## Ginger Sea Bass Cappellini

Angel hair pasta with Chilean Sea Bass, pickled ginger, onions tomatoes, basil and a white wine cream sauce \$31.95

## Grilled Ribeye Steak

With roasted potatoes and seasonal vegetables \$32.95

## Santorini Lamb Souvlaki

Grilled marinated lamb with roasted vegetables, rice pilaf, hummus, tzatziki and pita \$32.95

## Grilled Lamb Chops

Mashed potatoes and seasonal vegetables \$36.95

## Herb Crusted Filet Mignon

Served with potatoes dauphines and seasonal vegetables \$38.95

In choosing menu selections for your guests, please consider:

**You may choose up to 3 entrée choices for 25 guests or more.**

The higher price of the entrée choices determines the price per person for the entire event. The confirmed number of entrée choices is required one week prior to the event. Color-coded place cards must be provided for parties greater than 30 guests.

# Dinner Entrées

*Includes starter salad, entrée, and dessert.  
Soft drinks, iced tea, coffee and hot tea are also included.*

## Lobster Ravioli

In a shrimp bisque sauce with artichokes over field greens \$33.95

## Mediterranean Ground Chicken Kebob

Ground chicken seasoned with Mediterranean herbs, onions, roasted tomatoes and tzatziki \$34.95

## Grilled Chicken Breast Duo

With a saffron and cherry tomato cream sauce served with mashed potatoes and seasonal vegetables \$35.95

## Roasted Boneless Chicken

In a mushroom Marsala wine sauce served with seasonal vegetables and mashed potatoes \$36.95

## Filet Mignon Brochette

Grilled marinated Filet Mignon kebob served with roasted vegetables, rice pilaf, hummus and pita \$38.95

## Grilled Filet of Salmon

With a lemon tarragon beurre blanc with seasonal vegetables and mashed potatoes \$37.95

## Pan Roasted Blue-Nose Sea Bass

With a mango papaya relish, cranberry apricot couscous and seasonal vegetables \$38.95

## Ginger Sea Bass Cappellini

Angel hair pasta with Chilean Sea Bass, pickled ginger, onions, tomatoes, basil and a white wine cream sauce \$39.95

## Grilled Rib-Eye Steak

Roasted potatoes and seasonal vegetables \$39.95

## Braised Lamb Shank

Served with garlic mashed potatoes, vegetables and a sun-dried tomato mushroom wine reduction \$39.95

## Santorini Lamb Souvlaki

Grilled marinated lamb with roasted vegetables, rice pilaf, hummus, tzatziki and pita \$41.95

## Grilled Lamb Chops

With mashed potatoes and seasonal vegetables \$42.95

## Grilled Swordfish

Topped with a mango papaya relish, served with an cranberry apricot couscous and vegetables \$44.95

## Herb Crusted Filet Mignon

Served with potatoes dauphines and seasonal vegetables \$46.95

In choosing menu selections for your guests, please consider:

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## Vegetarian Entrées

*For vegetarian guests we have the following options:*

### Spinach Ravioli

In a vodka pink sauce over field greens

### Cappellini Angelo

Asparagus, tomatoes and roasted potatoes with angel hair pasta tossed in a white wine basil sauce

### Whole Butternut Squash

Steamed butternut squash hollowed out and stuffed with fresh herbs, rice and Mediterranean vegetables

### Grilled Vegetable Platter (Vegan)

Zucchini, eggplant, squash, potatoes and asparagus drizzled with a balsamic vinegar reduction

## Combination Entrées

*Includes salad, entrée and dessert.*

*Soft drinks, iced tea, coffee, and hot tea are also included.*

Kobe Beef and Scampí Langostinos  
with potatoes dauphinois and vegetables

Prime Sirloin Steak and Maine Lobster (Market Price)  
served with double bake potatoes and vegetables

Chilean Sea Bass with Pan Seared Jumbo Sea Scallops  
With black truffle risotto

\$49.95 Lunch

\$59.95 Dinner

In choosing menu selections for your guests, please consider:

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# Desserts

Select one

## SANTORINI'S SIGNATURE TIRAMISU

Luscious layers of ladyfingers soaked in  
espresso with mascarpone cheese

## DOUBLE CHOCOLATE MOUSSE CAKE

Served with raspberry sauce

## MEDLEY OF SORBETS

Served with fresh berries

## APPLE TART

Served with caramel sauce  
and cinnamon gelato  
*(Add \$2.00 per person)*

## PANNA COTTA

Served in mango sauce with a confetti  
of mixed berries  
*(Add \$2.00 per person)*

# Bar Packages

Hosted per Consumption & Cash Bar Prices:

Well Drinks starting at \$7.00

Premium Drinks starting at \$8.00

Cocktails starting at \$7.00 - \$9.00

Cordials starting at \$7.50

Champagne Toast starting at \$38.00 per bottle

Soft drinks, coffee, and iced tea \$3.50 per person

## Hosted Bar Packages

Per Hour	Premium Drinks
1 Hour Hosted	\$20.00 per person
2 Hours Hosted	\$27.00 per person
3 Hours Hosted	\$32.00 per person
4 Hours Hosted	\$39.00 per person
5 Hours Hosted	\$44.00 per person

**Note:** For the use of a "Cash Bar" some conditions may apply