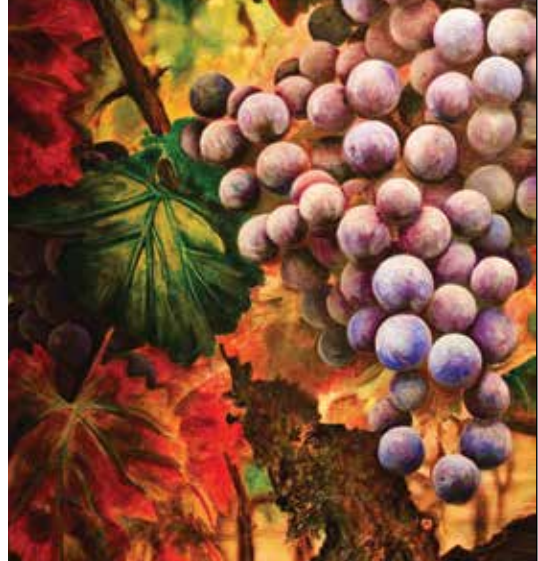


# PRIVATE EVENTS



## WELCOME TO PINSTRIPES

A UNIQUE DINING AND ENTERTAINMENT VENUE

Our distinctive 40,000 square foot venues feature a bistro with exceptional Italian / American cuisine and wine; bowling and bocce; an outdoor patio and fire pit; and event space / party rooms accommodating 20-600 people. We can tailor any private event to your specific needs and create an amazing and memorable occasion for weddings, birthday parties, bar mitzvahs, reunions, corporate events, holiday parties, anniversaries and more!

Enhance your Private Room Event with bowling and/or bocce for a 2-hour block of time:  
Sunday-Thursday \$85 per lane / court ~ Friday & Saturday \$100 per lane / court



## PINSTRIPES

BISTRO BOWLING BOCCIE



# BREAKFAST AND LUNCH MENUS

## Breakfast Selections

### Continental Breakfast Buffet

Sliced Seasonal Fruit, Housemade Muffins, Croissants with Butter and Artisanal Jams, Bagels with Cream Cheese, Yogurt and Granola Parfaits, Assorted Juices, Regular & Decaffeinated Intelligentsia Coffee and Mighty Leaf Hot/Iced Tea

**\$14 per person/ 10 person minimum**

### Pintastic Breakfast Buffet

Includes Continental Breakfast Buffet with the following additions: Smoked Salmon, Scrambled Eggs, Applewood Smoked Bacon, Breakfast Sausage, Roasted Red Potatoes

**\$25 per person/ 20 person minimum.**

### Additional Options with Breakfast Buffet

*\*Attendant fee \$75*

### Chef-Prepared Omelet Station\*

Egg Whites, Whole Eggs, Shredded Cheddar & Mozzarella Cheese, Diced Tomatoes, Red Onions, Fresh Spinach, Sliced Mushrooms, Bell Peppers, Diced Ham

**\$6 per person**

### Chef-Prepared Waffle Station\*

Mini Belgian Waffles; Fresh Strawberries with Balsamic Cream, Bananas & Foster Sauce with Whipped Nutella, Cinnamon & Apple Sauce with Whipped Cream, Traditional Maple Syrup & Butter

**\$6 per person**

Additional Pastries: Banana Almond Cake, Cinnamon Rolls, Chocolate Chip Scones

**\$4 per person**

## Lunch Selections

*Please see Dinner Selections for menu options*

### Classic Family-Style Luncheon

Choose Two Salads, Two Pastas and Two Desserts

Served with Regular & Decaffeinated Intelligentsia Coffee, Mighty Leaf Hot/Iced Tea and Soda

**\$23 per person/ \$16 per child ages 5-12/ 20 person minimum**

**Add One Entrée with Side: \$6 per person**

### Premium Family-Style Luncheon

Choose Two Appetizers, Two Salads, Two Pastas, Two Vegetables, Two Entrees and Two Desserts

Served with Regular & Decaffeinated Intelligentsia Coffee, Mighty Leaf Hot/Iced Tea and Soda

**\$32 per person/ \$24 per child ages 5-12/ 20 person minimum**

Prices subject to change.  
Prices may vary per location.

## BUFFET STYLE MENUS

### Italian-American Grill Feast

Grilled Spicy Italian Sausage, Bratwursts, Marinated Chicken Breasts and Black Angus Burgers  
Cheese Slices, Vegetable Toppings, Sandwich Rolls and Accompaniments  
Caesar Salad, Garden Salad, Pasta & Potato Salad, Parmesan Potato Chips, Sliced Seasonal Fruit  
Housemade Cookies & Ghirardelli Triple Chocolate Brownies  
Served with Regular & Decaffeinated Intelligentsia Coffee, Mighty Leaf Hot/Iced Tea and Soda  
**\$32 lunch per person/ \$24 per child ages 5-12/ 20 person minimum**  
**\$37 dinner per person/ \$29 per child ages 5-12/ 20 person minimum**

### Wood Oven Flatbread Party

Variety of: Margherita, Pepperoni, Cheese, Sausage & Peppers, Prosciutto Fig, Roasted Vegetable  
Caesar Salad, Garden Salad, Pasta Salad, Sliced Seasonal Fruit  
Housemade Cookies & Ghirardelli Triple Chocolate Brownies  
Served with Regular & Decaffeinated Intelligentsia Coffee, Mighty Leaf Hot/Iced Tea and Soda  
**\$27 lunch per person/ \$19 per child ages 5-12/ 20 person minimum**  
**\$32 dinner per person/ \$26 per child ages 5-12/ 20 person minimum**  
**\$3 per person/ Additional Specialty Flatbreads**

### Build Your Own Deli Sandwich

Roast Beef, Turkey Breast, Honey Baked Ham, Italian Specialty Meats  
Cheese Slices, Vegetable Toppings, Sandwich Rolls and Accompaniments  
Caesar Salad, Garden Salad, Parmesan Potato Chips  
Housemade Cookies & Ghirardelli Triple Chocolate Brownies  
Served with Regular & Decaffeinated Intelligentsia Coffee, Mighty Leaf Hot/Iced Tea and Soda  
**\$21 lunch per person/ \$14 per child ages 5-12/ 20 person minimum**  
**\$26 dinner per person/ \$19 per child ages 5-12/ 20 person minimum**

### Flatbreads Only

Variety of Housemade Flatbreads  
**\$17 per person/ \$11 per child ages 5-12**

# DINNER EVENT MENU

## Classic Family-Style Dinner

*Choose two appetizers:*

Antipasto Platter, Crispy Calamari, Italian Meatball Sliders, Housemade Bruschetta, Fried Mozzarella, Spinach & Artichoke Dip, Avocado Hummus & Garlic Hummus, Stuffed Mushrooms, Jumbo Lump Crab Cake *(add \$3 per person)*

*Choose two salads:*

Chop Salad, Pear Salad, Caesar Salad, Garden Salad

*Choose two pastas:*

Penne Pomodoro, Meatballs & Campanelle, Meat Lasagna, Fettuccini Alfredo, Vegetable Lasagna, Penne & Meat Sauce, Cheese Ravioli Marinara, Penne Chicken Marsala, Chicken & Goat Cheese Fusilli *(add \$2 per person)*, Italian Jambalaya Risotto *(add \$3 per person)*

*Choose two entrees:*

Tuscan Grilled Chicken, Chicken Parmesan, Maple Glazed Salmon, Vegetable & Parmesan Risotto, Chicken Marsala, Peppercorn Crusted Pork Loin, Boneless Short Ribs *(add \$2 per person)*, Parmesan Crusted Filet Mignon *(add \$7 per person)*

*Choose two vegetables:*

Sauteed Spinach, Grilled Asparagus, Roasted Cauliflower, Garlic Mashed Potatoes, Seasonal Vegetables, Roasted Red Potatoes

*Choose two desserts:*

Caramelized Cheesecake, Apple Bread Pudding, Housemade Cookies & Ghirardelli Triple Chocolate Brownies, Frangelico Chocolate Cake, Anna's Carrot Cake, Classic Tiramisu

Served with Regular & Decaffeinated Intelligentsia Coffee, Mighty Leaf Hot/Iced Tea and Soda  
**\$42 per person/ \$32 per child ages 5-12/ 20 person minimum**

*Enjoy our scratch kitchen menu inspired by seasonal and locally sourced ingredients, including our all natural cage free chicken & sustainable seafood.*

Prices subject to change.  
Prices may vary per location.

# RECEPTION PACKAGES

## Action Stations

*Choose a minimum of two action stations.*

*\*Attendant fee \$75 per chef*

## Carving Station\*

*Choose one meat:*

Maple Glazed Ham or Roast Turkey Breast

Roast Tenderloin of Beef or Prime Rib (*add \$7 per person*)

All Served with Wood Oven Baked Pesto Bread and Condiments

**\$14 per person/ 20 person minimum**

## Salad Station\*

Includes Organic Mixed Greens, Romaine & Radicchio, Kale

Grape Tomatoes, Kalamata Olives, Avocado, Hard Boiled Egg, Parmesan Cheese, Fresh Mozzarella, Gorgonzola,

Grilled Pesto Chicken, Roasted Turkey, Applewood Bacon, Dried Cranberries, Black Sesame Crostinis

Served with White Balsamic Vinaigrette, Red Wine Vinaigrette, Caesar Dressing, Vinegar & Oil

**\$18 per person/ 20 person minimum**

## Chef Pasta Station\*

*Choose two pastas:*

Spaghetti, Penne, Fusilli

*Choose two sauces:*

Alfredo, Marinara, Parmesan Broth

Served with Grilled Chicken, Italian Sausage, Grape Tomatoes, Sliced Mushrooms, Zucchini, Asparagus,

Fresh Basil, Fresh Spinach, Parmesan Cheese, Wood Oven Baked Pesto Bread

**\$20 per person/ 20 person minimum**

## Slider Station

*Choose three sliders:*

Italian Meatball, Chicken Parmesan, Grilled Spicy Chicken, Black Angus Burgers, Prosciutto Caprese,

Tenderloin (*add \$3 per person*), Prime Rib Dip (*add \$3 per person*).

Served with Parmesan Potato Chips

**\$16 per person/ 20 person minimum**

## À LA CARTE PLATTERS AND HORS D'OEUVRES

### À la Carte Platters

*(30 Servings per platter)*

Housemade Bruschetta <i>Tomato &amp; Mozzarella and Artichoke &amp; Red Pepper</i>	<b>\$66</b>	Fresh Fruit Platter <i>Hand Sliced Seasonal Fruit</i>	<b>\$85</b>
Avocado Hummus & Garlic Hummus <i>Housemade Pita, Garlic Crostinis, Fresh Vegetables</i>	<b>\$95</b>	Housemade Desserts <i>Assortment of Chef's Hand Crafted Sweets</i>	<b>\$85</b>
Salad Platter <i>Choice of Caesar Salad, Pear Salad, Chop Salad or Garden Salad</i>	<b>\$85</b>	Crispy Calamari <i>Wild Caught in Rhode Island, Housemade Marinara</i>	<b>\$105</b>
Italian Sliders <i>Italian Meatball &amp; Chicken Parmesan Sliders</i>	<b>\$112</b>	Vegetable Crudite <i>Fresh Vegetables, Pesto-Ranch Dressing</i>	<b>\$75</b>
Antipasto Platter <i>Italian Specialty Meats with Domestic &amp; Imported Cheeses</i>	<b>\$120</b>	Fried Mozzarella <i>Hand-breaded fresh mozzarella balls, marinara sauce</i>	<b>\$100</b>

### Hors D'Oeuvres

*Priced Per Dozen (minimum of four dozen per selection)*

Tomato & Mozzarella Skewers	<b>\$25</b>	Prosciutto Caprese Sliders	<b>\$31</b>
Prosciutto Wrapped Asparagus	<b>\$26</b>	Feta & Spinach Stuffed Phyllo	<b>\$26</b>
Toasted Coconut Shrimp	<b>\$38</b>	Stuffed Mushrooms	<b>\$25</b>
Tuna Tartare Crostini	<b>\$38</b>	Jumbo Lump Crab Cakes	<b>\$36</b>
Grilled Pesto Chicken Skewers	<b>\$26</b>	Chilled Jumbo Shrimp Cocktail	<b>\$38</b>
Black Angus Burger Sliders	<b>\$32</b>	Fried Mac & Cheese	<b>\$25</b>
Tenderloin Sliders	<b>\$38</b>	Peppercorn Beef Skewers	<b>\$36</b>
Grilled Lamb Chops	<b>\$38</b>		

Prices subject to change.  
Prices may vary per location.

## BEVERAGE PACKAGES

### Premium Bar

Premium Liquor, Imported & Domestic Beer, Canyon Road Wines, Wycliff Sparkling Wine and Non-Alcoholic Beverages

Per Person for 2 Hours \$31  
Each Additional Hour \$7

### Deluxe Bar

House and Call Liquor, Imported & Domestic Beer, Canyon Road Wines, Wycliff Sparkling Wine and Non-Alcoholic Beverages

Per Person for 2 Hours \$26  
Each Additional Hour \$6

### Beer and Wine Bar

Imported & Domestic Beer, Canyon Road Wines, Wycliff Sparkling Wine and Non-Alcoholic Beverages

Per Person for 2 Hours \$20  
Each Additional Hour \$5

### Wine Upgrade

Chateau Souverain Wines & La Marca Sparkling Wine

Per Person for 2 Hours \$3  
Each Additional Hour \$1

### Sparkling Wine Enhancement

J Vintage Brut

Per Bottle \$86

*\*Shots Not Included in Beverage Packages.*

### Soda Package

Non-Alcoholic Beverages, Juices, San Pellegrino, Aqua Panna

Per Person for 4 Hours \$12

### Wine List Available Upon Request

#### Hosted Bar

Host will be charged based on consumption according to prices shown below:

Bottled Beer	\$5.00
Bottled Craft Beer	\$6.00
Draft Beer	\$7.50
House Wines	\$7.50
House Liquor	\$7.00
Call Liquor	\$8.00
Premium Liquor	\$9.50
Soft Drinks	\$2.50
San Pellegrino or Aqua Panna	\$4.00

*additional \$2 charge for martini, rocks and neat pours*

#### Cash Bar

Guests purchase their own beverages according to the prices shown above

**A \$125 Cash bar fee applies to events with more than 50 guests who choose the Cash Bar option.**

**A \$125 Bartender fee applies to events that require staffing for an additional bar or bartender. Fee applicable to each additional bar**

Prices subject to change.  
Prices may vary per location.





## DESSERT STATIONS

### Dessert Stations

*Includes an Intelligentsia Coffee and Mighty Leaf Hot/Ice Tea station*

### Pinstripes Sweet Table

Caramelized Cheesecake, Apple Bread Pudding, Frangelico Chocolate Cake, Chocolate Dipped Strawberries, Chocolate Dipped Pretzels, Housemade Biscotti, Italian Cherry Truffles, Toasted Marshmallows, Fresh Fruit Skewers, Anna's Carrot Cake, Classic Tiramisu, Imported Italian and Traditional American Candies  
**\$14 per person/ 60 person minimum**

### Gelato Bar \*

*\*Attendant Fee \$75 per chef*

Selection of Three Housemade Gelatos Served out of a Carved Ice Sculpture with Chocolate, Strawberry and Caramel Sauce. Rainbow Sprinkles, M&M's, Oreo Cookie Crumbs, Toasted Coconut, Housemade Marshmallows, White & Milk Chocolate Chips, Whipped Cream, Maraschino Cherries.  
Served with Waffle Bowls  
**\$12 per person/ 40 person minimum**

### Chocolate Fountain

Rice Krispy Treats, Housemade Biscotti, Pretzel Rods, Housemade Cookies, Ghirardelli Triple Chocolate Brownies, Fresh Fruit Skewers, Red Licorice, Housemade Marshmallows, and Fresh Strawberries  
**\$11 per person / 40 person minimum**

## MEMORABLE AND SIMPLY UNIQUE WEDDINGS

A distinctive venue for your upcoming wedding ceremony and reception!  
We are an upscale venue, offering sophisticated fun and customized events to suit your personal style. Let our talented event team help you bring your dream wedding to life and create a perfect day that you and all your guests will be sure to remember.

*Contact any of our locations to speak with our Event Managers to begin customizing your wedding today!*

# EVENT TERMS & CONDITIONS

## Guarantees

Expected guest attendance must be received by the Pinstripes sales office no later than five (5) business days prior to the function. This number will serve as the guest count guarantee and may not be reduced. The guest count may increase after this time; however, Pinstripes cannot be responsible for services to more than 5% over the guarantee. Increases above 5% can only be accepted with the consent of management. If no guarantee is given five business days prior to the event, the estimated guest count listed on the banquet contract will serve as the guarantee.

## Deposits and Payments

For private events, a 25% non-refundable deposit is due at the time of the reservation. For any event with estimated charges of \$5,000 or more, an additional 25% non-refundable deposit is required 60 days prior to the event date. If the event is \$5,000 or more and occurs within 60 days of booking, a 50% non-refundable deposit is required. Final payment in full must be made the day of the event. Accepted forms of payment are credit card, cash or cashier's check. Personal checks and Pinstripes gift cards are not redeemable for payment of private events. If the final payment is not paid by the end of the event, a surcharge may accrue.

For corporate functions, the 25% non-refundable deposit applies if direct billing is established. In order to secure direct bill status, satisfactory credit must be established and approved first by Pinstripes Accounting. The final payment is due 10 days after the event occurs ("net 10"). Pinstripes must receive a credit card on file and if after 10 days payment has not been received, the credit card will be charged for the full payment due. In the event of a cancellation, the deposit is non-refundable.

## Cancellation Policy

If an event is cancelled within five (5) days prior to the scheduled function, the total amount of the scheduled event (based on the guaranteed guest count) is applicable and must be received by Pinstripes no later than the scheduled event date.

## Food & Beverage Minimums

All private events at Pinstripes will be subject to food and beverage minimums based on the required event space. Private and semi-private space is available, and corresponding food and beverage minimums are available upon request. If the event is to include gaming (bowling, bocce, or both), gaming charges can be applied to the minimum requirement on event space.

## Incidentals

Incidentals (such as audio-visual equipment, floral, linens, favors, centerpieces, etc.) are welcome at any event hosted by Pinstripes. Pinstripes can rent and/or acquire all incidentals. If guests bring their own, Pinstripes is not responsible for the acceptance of deliveries, the housing, set-up, or distribution of any items and cannot be held responsible if said items are lost or stolen.

## Additional Gaming Fees

If the event is to include gaming (bowling, bocce, or both), gaming fees will apply in addition to the accrued food and beverage costs.

## Taxes & Service Charge

The current sales tax will be applied to event costs. An industry-standard 22% service charge will be added to all charges. By state law sales tax is added to the cost of the function, including service charges. See event contract for service charge breakdown.

## Valet Parking

Valet parking is available at Pinstripes upon request.

Prices and availability subject to change.

