



IN BUSINESS OF CREATING MEMORIES SINCE 2012

Thank you for considering Spiaggetta Italian Restaurant and Banquets for your special event. Located in beautiful Stone Harbor, Spiaggetta offers two venues for your function. The Main floor of the restaurant and the Bayview Room on the second floor. Spiaggetta offers Classic and Contemporary Italian cuisine and our professional kitchen can customize many favorite dishes upon request . Your menu can be tailored to meet special dietary requests and all types of events like Rehearsal dinners, Birthdays, Family reunions, Business meetings, Dinner and Lunch Buffet, Welcome parties after a rehearsal dinner and Cooking classes With over 35 years of experience, Marco Tarantino and his team are glad to have the opportunity to create a positive and memorable event for you and your guests

SIT DOWN DINNER PACKAGE \$ 58.95 PER PERSON

Included in the price:

- One plate of fresh tomato bruschetta per each table upon arrival
 - Choice of appetizer
 - Choice of three entrees
- Fresh Italian bread served with olive oil tapenade for dipping
 - House brewed iced tea, and soda
- American coffee and N.Y. style cheesecake with seasonal topping

HORS D'OEUVRES TABLE

(extra charge)

Duration: max 40 minutes from arrival time. Minimum 30 guests
Choice of 4 items , \$ 20 per person / Choice of 6 items, \$ 24 per person

ROLATINI

25 pieces

Pan fried rolled eggplant stuffed with ricotta and Parmigiano

-Additional 20 pieces \$ 45

ARANCINI (SUPPLI')

25 pieces

Filled with meat sauce & mozzarella

-Additional 20 pieces \$ 45

ANTIPASTO

2 large trays of imported meats , assorted cheeses, olives and more

-Additional tray \$ 125

FRIED CALAMARI

-Additional chafing dish \$ 65

MUSSELS

Marinara sauce

-Additional bowl \$ 30

SEASONAL GRILLED, ROASTED & RAW VEGETABLES

Extra virgin olive oil, balsamic, parmigiano dipping

-Additional tray \$ 75

HOMEMADE MEATBALLS MARINARA

25 pieces

-Additional 20 pieces \$ 50

FAMILY STYLE APPETIZER

(extra charge)

One plate per table , each plate serves 8/10 guests

Choose as many as you like, they are served on each individual table

ROLATINI

eggplant & ricotta \$ 24

ARANCINI

Meat sauce & mozzarella \$ 27

ANTIPASTO BOARD

imported meats , assorted cheeses, grilled vegetables \$ 38

FRIED CALAMARI

Round chafer \$ 32

MUSSELS

Marinara \$ 23

BROCCOLI RABE

sweet grilled sausage \$ 27

HOMEMADE MEATBALLS

marinara, \$ 32

APPETIZER

Included in the price

Choose one of the following

MIXED GREENS SALAD

house white wine vinaigrette

CLASSIC CAESAR SALAD

with toasted bread

ITALIAN WEDDING SOUP

egg drop chicken consomme' with spinach

PENNE PASTA

(Gluten free pasta available, add \$ 1)
house made vegetarian marinara sauce

PROSCIUTTO & SEASONAL MELLON

please add \$ 4.00 for this item*

ENTREES

Included in the price

Choose three from all the following:

RIGATONI CAPRESE

Fresh Tomatoes Sauce , Mozzarella & Basil

PENNE PRIMAVERA

roasted zucchini, cherry tomatoes , mushrooms & spinach Olive oil and garlic sauce

CHEESE RAVIOLI VODKA

Aurora pink sauce, parmigiano cheese

SPAGHETTI MEATBALLS

Homemade meatballs, light marinara sauce

EGGPLANT PARMIGIANA

served with pasta marinara

PORK LOIN

Marsala wine, cremini mushrooms, chef selection of potatoes and vegetables

CHICKEN PARMIGIANA

served with pasta marinara

GRILLED CHICKEN BREAST

Chimichurri sauce , chef selection of potatoes and vegetables

ATLANTIC SALMON

Chardonnay sauce, chef selection of potatoes and vegetables

SHRIMP SCAMPI

served with saffron risotto, lemon, white wine sauce

Please note an *additional charge* and a *pre-order*
is required for the following items

FILET MIGNON

Red wine reduction, smashed Red Potatoes, sauteed spinach

NY STRIP

Classic steakhouse preparation , with sauteed spinach and mashed potatoes

VEAL SALTIMBOCCA

Veal medallions, fresh sage,
prosciutto mozzarella, white wine sauce

BRANZINO

Filet of Mediterranean Sea bass grilled, served with orange reduction,
grilled zucchini and roasted potatoes.

HOMEMADE GNOCCHI

Bolognese sauce of beef, veal and pork

LOBSTER RAVIOLI

Vodka sauce and shrimp

ADDITIONAL DESSERT OPTION

Choose one, add \$ 5.00 per person

TIRAMISU'

RICOTTA FILLED CANNOLI

ESPRESSO AND CAPPUCCINO PACKAGE (\$ 6.00 PER PERSON)

GENERAL INFORMATION

The Main floor (seat up to 80 guests) is always a semi-private space. It will be sectioned off during your event while regular dinner or other events are served in the remaining space. There is no room fee for the Main floor.

The Bayview room (seat up to 100 guests) is located on the second floor. Spiaggetta may charge \$ 500 room fee if the function is smaller than 50 guests. Please inquire for details.

The standard deposit \$ 750.00 and is due upon booking.

Payment can be made thru the *“Tripleseat Guest Portal”* with a credit card
Your event date, room and prices will be guaranteed and confirmed only upon the receipt of the deposit.

**Prices are guaranteed and confirmed only when the deposit is paid at booking.
Menu prices do not include NJ Sales taxes and Service Charge.**

Dinner buffet: It is available and a customized menu can be arranged . Additional equipment and minimum food purchase may apply. Please inquire for details.

No credit cards accepted for the final balance

The balance is due the day prior to the function (call to make arrangements with management.) All final adjustments will be settled at the end of the event (i.e. additional guests, additional food, etc.)

**Spiaggetta is a BYOB restaurant (bring your own bottle)
and does not provide alcohol**

Beer, wine and sodas must be provided by the guests.
Sodas are included. Premium wine glasses , champagne flutes, ice and refrigeration are provided at no extra cost.

Linen: Our napkins colors are white or navy blue, other colors are provided at additional cost if preferred . Two weeks' notice is needed to pre-order the linen.

We do not provide centerpieces, votive candle or flowers.

Standard color for table clothes is white. There is an additional charge for “to the floor length” table clothes and other colors are available, please inquire.

Bartender, Spiaggetta doesn't have a bar and does not have specialty glasses like martini glasses, but if you think you need an extra server to help pour your beer and wine throughout the event, there is an additional cost for the server of \$ 300.00 flat fee. Suggested for 70 or more guests.

Guaranteed guest's attendance : All events must have a “*guaranteed guest attendance*”, that will be communicated to the restaurant one week prior to the event date. Your final bill will be calculated according to either the “*guaranteed guest attendance*” or the actual count of your guests, whichever is greater.

HOW TO BOOK YOUR THE EVENT

1. Email us to confirm the event date, room preference and your estimated number of guests attending
2. Spiaggetta will reply to confirm your event and request the \$ 750.00 deposit
3. Payment can be made thru the "Tripleseat Guest Portal" with a credit card
4. A receipt of deposit will be sent to you once the payment is received, Your event date, room and prices will be guaranteed and confirmed only upon the receipt of the deposit.
5. Please reach out to Spiaggetta if you have any questions before the date of the event

THREE WEEKS BEFORE YOUR EVENT PLEASE CONFIRM:

- Your menu selections, including any additional appetizers (if any)
- The arrival time of your group
- Tables layout and seating chart

TEN DAYS PRIOR TO YOUR EVENT PLEASE CONFIRM:

- Final "**guaranteed guest attendance**", including children and special seating arrangement
- Final menu requests, i.e. dietary requests, special menu items, etc.

ONE OR TWO DAY BEFORE YOUR EVENT, ARRANGE A TIME TO BRING:

- Your wine, beer and soda (we will keep it cold!)
- Table centerpieces and decorations, if any
- The final payment due (check or cash only)