

# Pietras

## PRIVATE DINING

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### **Lunch Availability**

11:00am - 4:00pm

### **Dinner Availability**

5:00pm - 9:30pm

For more information, please contact the  
restaurant at 209-368-0613 ext. 3

## THE DETAILS

All seated private dining events are set in an elegant manor with personalized menus, fresh floral, and candles at each table. You will preselect the menu for you and your guests to enjoy. On the day of your event, your meal will be coursed and served family style at the table. Children under the age of 12 will be charge at half the menu price selected or have the ability to order from the children's menu.

For standing receptions, you will have an empty, beautiful space for your guests to mingle and enjoy their food and beverages. The food will be preselected and served on a buffet table decorated with floral and candles.



# SPACES AND MINIMUMS

All private dining spaces have the following food & beverage minimums. All minimums must be met through the purchase of a pre-set menu and beverages. Tax and a 20% service charge are not included in the minimums for each space.

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## THE CHEF'S TABLE

Capacity - 7 seated

*Please note this is not a private space*

*Dine at the Chef's Table, next to the restaurant's open kitchen. You and your guests can interact with the chef as he prepares an innovative tasting menu.*

Dinner, Monday- Sunday \$750 f&b

## THE GARDEN GROTTO

Capacity - 16 seated | 25 reception

*Please note this is an outdoor space*

Lunch, Monday - Friday \$550 f&b

Lunch, Saturday - Sunday \$850 f&b

Dinner, Monday - Wednesday \$850 f&b

Dinner, Thursday - Sunday \$1300 f&b

## THE WINE ROOM

Capacity - 40 seated | 50 reception

Lunch, Monday - Friday \$850 f&b

Lunch, Saturday - Sunday \$1600 f&b

Dinner, Monday - Wednesday \$1600 f&b

Dinner, Thursday - Sunday \$2700 f&b

## THE PATIO

Capacity - 44 seated | 60 reception

*Please note this is an outdoor space*

Lunch, Monday - Friday \$850 f&b

Lunch, Saturday - Sunday \$2150 f&b

Dinner, Monday - Wednesday \$2150 f&b

Dinner, Thursday - Sunday \$3750 f&b

## THE COMMUNITY TABLE

Capacity - 45 seated

*Please note this is a semi-private space*

Lunch, Monday - Friday \$850 f&b

Lunch, Saturday - Sunday \$1600 f&b

Dinner, Monday - Wednesday \$1600 f&b

Dinner, Thursday - Sunday \$2700 f&b

## PATIO & GARDEN GROTTO

Capacity - 60 seated | 80 reception

*Please note this is an outdoor space*

Lunch, Monday - Friday \$1300 f&b

Lunch, Saturday - Sunday \$2700 f&b

Dinner, Monday - Wednesday \$3200 f&b

Dinner, Thursday - Sunday \$4850 f&b

## PATIO, GARDEN GROTTO, & WINE ROOM

Capacity - 100 seated | 130 reception

*Please note this is a partially outdoor space*

Lunch, Monday - Friday \$2150 f&b

Lunch, Saturday - Sunday \$3750 f&b

Dinner, Monday - Wednesday \$4300 f&b

Dinner, Thursday - Sunday \$7550 f&b

## RESTAURANT BUY-OUT

Capacity - 200 seated | 250 reception

*Please note this is a partially outdoor space*

Please contact the restaurant for more information on this option.

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*Please note booking on any holiday will result in a 20% increase on all space minimums*

# LUNCH MENUS

Menus will be pre-selected prior to your event. All items selected per the course are served family style at the table for you and your guests to enjoy together. Individual accommodations can be made for those with dietary restrictions (see page 6.)

Soft drinks, iced tea and coffee are included.

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## CAPRI

3 courses | 30 per person

### INSALATA - choose one

garden salad  
caesar salad  
pietro's house salad

### PRIMI - choose one

ravioli with bolognese  
rigatoni with black pepper cream  
rigatoni amatriciana  
gnocchi with oxtail sauce  
seasonal risotto

### SECONDI - choose one

pork milanese  
chicken piccata  
eggplant parmigiana  
chicken parmigiana

### ADDITIONS:

#### CONTORI - add 3 per guest

vegetables  
french fries  
potatoes

#### DOLCI - add 5 per guest

tiramisu  
cannoli  
bomboloni

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## MILANO

4 courses | 35 per person

### ANTIPASTI - choose one

antipasti  
bruschetta  
meatballs

### INSALATA - choose one

garden salad  
caesar salad  
pietro's house salad

### PRIMI - choose one

ravioli with bolognese  
rigatoni with black pepper cream  
rigatoni amatriciana  
gnocchi with oxtail sauce  
seasonal risotto

### SECONDI - choose one

pork milanese  
chicken piccata  
eggplant parmigiana  
chicken parmigiana

### ADDITIONS:

#### ANTIPASTI - add 5 per guest add an additional option

#### CONTORI - add 3 per guest

vegetables  
french fries  
potatoes

#### DOLCI - add 5 per guest

tiramisu  
cannoli  
bomboloni

# DINNER MENUS

Menus will be pre-selected prior to your event. All items selected per the course are served family style at the table for you and your guests to enjoy together. Individual accommodations can be made for those with dietary restrictions (see page 6.)

Soft drinks, iced tea and coffee are included.

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## CALABRIA

5 courses | 55 per person

### ANTIPASTI - *choose one*

woodfired pizza  
antipasti  
bruschetta  
meatballs  
prosciutto di san daniele  
arancini

### INSALATA - *choose one*

garden salad  
caesar salad  
pietro's house salad  
panzanella salad  
barbabietola salad

### PRIMI - *choose one*

ravioli with bolognese  
rigatoni with black pepper cream  
rigatoni amatriciana  
gnocchi with oxtail sauce  
seasonal risotto

### SECONDI - *choose two*

pork milanese  
chicken piccata  
eggplant parmigiana  
chicken parmigiana  
catch of the day  
new york steak  
tiger prawns

### DOLCI - *choose one*

tiramisu  
cannoli  
bomboloni

### ADDITIONS:

**ANTIPASTI** - add 5 per guest  
add an additional option

**PRIMI** - add 7 per guest  
add an additional option

**SECONDI** - add 9 per guest  
add an additional option

**CONTORI** - add 3 per guest  
vegetables  
french fries  
potatoes

**DOLCI UPGRADE-** *add 3 per guest*  
gelato pie  
budino

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## CHEF'S SELECTION

5 courses | 100 per person

Chef's choice! We will personalize an authentic Italian family-style dinner for you and your guests using seasonal ingredients. All menus will be unique to your event.

# DIETARY RESTRICTIONS

For the benefit of our guests with specific dietary restrictions, we kindly request that you consult the provided menus to explore the available options corresponding to the dietary needs. If the specific restriction is not explicitly addressed within the menus, we encourage you to contact the restaurant directly to seek additional recommendations.

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## VEGETARIAN

### ANTIPASTI

woodfired pizza- *no meat*  
burrata toast  
bruschetta

### INSALATA

garden salad  
caesar salad  
pietro's house salad  
panzanella salad  
barbabietola salad- *no prosciutto*

### PRIMI

rigatoni with black pepper cream  
rigatoni amatriciana- *no guanciale*  
gnocchi with select sauces  
seasonal risotto- *no meat*

### SECONDI

eggplant parmigiana

### DOLCI

tiramisu  
cannoli  
bomboloni

## VEGAN

### ANTIPASTI

marinara pizza- *no cheese*  
bruschetta mix- *no cheese*

### INSALATA

pietro's house salad- *no cheese*  
panzanella salad- *no cheese*  
barbabietola salad- *no prosciutto, no cheese*

### PRIMI

rigatoni amatriciana- *no guanciale*  
spaghetti with marinara

### DOLCI

sorbet

## GLUTEN FREE

### ANTIPASTI

antipasti  
prosciutto di san daniele  
bruschetta mix

### INSALATA

garden salad- *no croutons*  
caesar salad- *no croutons*  
pietro's house salad  
panzanella salad- *no crostini*  
barbabietola salad

### PRIMI

gf noodle w/ black pepper cream  
gf noodle with amatriciana  
gf noodle with pesto, bolognese, oxtail, or marinara

### SECONDI

chicken piccata- *no flour*  
catch of the day- *no flour*  
new york steak  
tiger prawns- *no flour*

### DOLCI

gelato  
sorbet  
budino

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# RECEPTION MENUS

For standing receptions, you will have an empty, beautiful space for your guests to mingle and enjoy their food and beverages. The food will be preselected and served on a buffet table decorated with floral and candles. Reception menus only apply to standing events. Reception menu cannot be used if you would like for your event to be seated.

Priced per dozen bite-size pieces

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## ANTIPASTI

meatballs- \$40  
italian sausage- \$35  
bruschetta- \$25  
bread- \$12  
antipasti- \$45  
arancini- \$36

## PIZZA

margherita pizza- \$30  
m&m pizza- \$35  
toscana pizza- \$35

## PANINI

rosie's pollo fritto sandwich- \$60  
steak sandwich- \$89  
milanese sandwich- \$68

## SECONDI

new york steak sliced- \$100  
tiger prawns- \$95  
porchetta- \$70

## DOLCI

cannoli- \$70  
bomboloni- \$40

## ADDITIONS:

### TABLES - add 20 per table

add cocktail tables around the space for your guests to enjoy their food and beverages

### BAR - add 200

add a mobile bar with your own dedicated bartender to make it interactive and easy for your guests to get a drink

(The additions above do not go toward the minimum spend requirement and will be added after the minimum is met.)

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# ALCOHOL PACKAGES

All guests in attendance over the age of twenty-one will be charged at the package price, if selected.

All alcohol packages are optional and are not required when booking a space.

All exact alcohol selections are made by Pietro's the day of or the day before your event based upon restaurant inventory.

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## BEER & WINE PACKAGE

2 hrs- 19 per person | 3 hrs- 24 per person

select red, white, sparkling, and rose wines  
bottled beers

## SELECT SPIRITS PACKAGE

2 hrs- 24 per person | 3 hrs- 29 per person

select red, white, sparkling, and rose wines  
bottled beers  
house liquors

## PREMIUM SPIRITS PACKAGE

2 hrs- 31 per person | 3 hrs- 36 per person

select red, white, sparkling, and rose wines  
bottled beers  
premium liquors

## HOSTED BAR

hosted alcohol beverages at cost on a per consumption basis

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## SPECIALTY COCKTAILS

add 15 per guest to add a specialty cocktail to any package

**basilico**- tito's vodka, lime juice, fresh muddled basil

**bellini**- boccelli prosecco, peach nectar

**mamma mia!**- absolut pear vodka, st germain, lemon juice, cinnamon

**mona lisa**- grey goose l'orange, cranberry juice, peach nectar

**negroni**- bulldog gin, carpano antica vermouth, campari

**sicilian seltzer**- local pineapple seltzer, lemon juice, st germain, club soda

**spanish steps**- cazadores tequila, amaretto, agave, orange juice, squeezed lime

**aperol slush**- boccelli prosecco, aperol, club soda, ice

## GROUP DINING

This menu is for parties of up to 12 guests, who are not looking for a private space, but still want an elevated experience. The Menus will be pre-selected prior to your event. All items selected per the course are served family style at the table for you and your guests to enjoy together. Individual accommodations can be made for those with dietary restrictions (see page 6.)

Please note that a 20% gratuity will be added to the final bill.

Soft drinks, iced tea, and coffee are included

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5 courses | 55 per person

### **ANTIPASTI** - *choose one*

woodfired pizza  
antipasti  
bruschetta  
meatballs  
prosciutto di san daniele  
arancini

### **INSALATA** - *choose one*

garden salad  
caesar salad  
pietro's house salad  
panzanella salad  
barbabietola salad

### **PRIMI** - *choose one*

ravioli with bolognese  
rigatoni with black pepper cream  
rigatoni amatriciana  
gnocchi with oxtail sauce  
seasonal risotto

### **SECONDI** - *choose two*

pork milanese  
chicken piccata  
eggplant parmigiana  
chicken parmigiana  
catch of the day  
new york steak  
tiger prawns

### **DOLCI** - *choose one*

tiramisu  
cannoli  
bomboloni

### **ADDITIONS:**

**ANTIPASTI** - add 5 per guest  
add an additional option

**PRIMI** - add 7 per guest  
add an additional option

**SECONDI** - add 9 per guest  
add an additional option

**CONTORI** - add 3 per guest  
vegetables  
french fries  
potatoes

**DOLCI UPGRADE-** *add 3 per guest*  
gelato pie  
budino

This style of event will get all the same treatment as private dining including an elegantly set table with personalized menus, fresh floral, and candles. Additionally, you will be subject to all private dining policies but will not have a food and beverage minimum as you will be seated in the main dining room, not in a private space.

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# BUSINESS BREAKFAST

We know that business meeting can happen at anytime in the day, and that is why we will open our doors early for you. Business breakfast hours are anytime from 7am- 11am. We will provide a quite, private space for you to hold a meeting, presentation, or simply to get out of the office together.

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## THE WINE ROOM

Capacity - 24 seated

Breakfast, Monday - Friday \$850 flat rate

This breakfast set-up will be the perfect arrangement for you and your colleagues to enjoy.

The breakfast spread will include unlimited coffee, espresso, juices, scones, and an assortment of other breakfast pastries. This spread will be laid out as an elegant buffet.

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# PRIVATE DINING CONTRACT

- 1 A credit card as well as a signed Private Dining Contract are required to book a private event for any room or space at Pietro's of Lodi. No private space or room can be put on hold otherwise.
- 2 Cancellations can be made up to 30 days prior to your event. A non-refundable cancellation fee in the amount of \$500.00 will be charged to the credit card used to book the private dining if you cancel your event within 30 days of the scheduled event.
- 3 Private dining menu pricing does not include applicable tax or a 20% service charge. Tax and a 20% service charge will be added to your final bill.
- 4 All private dining spaces have a food & beverage minimum spend requirement. All minimums must be met through the purchase of food and beverages. All food and beverages must be consumed on the property, at the time of your event. There will be no takeout food or bottles of wine added to the final bill to reach the minimum. No gift cards can be purchased to reach the minimum. You cannot pay for another table in the restaurant to reach the minimum. No separate or individual tabs opened for food or beverages can be used to reach the minimum. Tax and a 20% service charge are not included in the minimums for each space. If a minimum is not met, a room fee will be added to the final bill to reach the agreed upon minimum.
- 5 Attendance must be confirmed no later than 7 days in advance prior to the event date. This number will be considered your guaranteed and final guest count. You will be charged for your final guest count regardless of whether they show up or not. All children, including infants, must be included in your guest count. If more guests attend than your guaranteed guest count, you will be charged for those additional guests at double the pricing that you selected. If a guaranteed guest count is not communicated 7 days in advance prior to the event date, you will be charged for the maximum capacity in which the space that was rented by the host holds.
- 6 Menu selections must be confirmed no later than 7 days in advance prior to the event date. If menu finalizations are not communicated within 7 days, selections will be made by the restaurant in order to properly prepare for the event.
- 7 A dessert fee of \$4 per person will be charged for any dessert brought in from an outside vendor. This includes cakes, cupcakes, individually packaged cookies, etc.
- 8 A corkage fee of \$20 per 750ml bottle will be charged for any wine brought into the restaurant. A corkage fee of \$35 per 1.5l bottle will be charged for any wine brought into the restaurant.
- 9 All décor must be approved by the restaurant for private events. No décor can be hung from the walls under any circumstances. No confetti can be placed on tables. Staff does not assist with décor set up. Any décor left on the premises after 24 hours will be surrendered.
- 10 We do not provide tablecloths or runners. If you would like to provide tablecloths or runners, they must be dropped off at the restaurant at least 24 hours prior to the event.
- 11 Pietro's provides floral arrangements and candles on the tables for your event, free of charge. These floral and candles are not chosen at your discretion. If you would not like them included on the tables, this needs to be noted at the time of booking. The floral, vases, and candles are property of Pietro's, and are not to be taken with you at the conclusion of your event. You will be charged a \$100 fee to the credit card on file if these items are taken from the premises.
- 12 The arrangement of tables is decided by the restaurant based on your guest count and the space booked. We cannot accommodate special requests for the number of tables or number of guests at each table. If additional tables are needed for a gift table, décor, etc. this needs to be noted at the time of booking.
- 13 Any party that will include additional events other than dinner, including but not limited to vow renewals, weddings, etc., will be charged a \$1000 surcharge that does not go towards the minimum food and beverage spend.
- 14 The restaurant does not assist in décor set up. If you are bringing additional décor onto the property, set up and take down are your responsibility. If the restaurant is assisting in décor set up there will be a \$250 fee added to the bill. Unless otherwise organized, guests are allowed to arrive 30 minutes prior to their event to decorate.
- 15 Alcohol packages are optional. If an alcohol package is selected you will be charged at the rate of the package per guest over the age of 21, regardless of whether they are drinking or not. In addition, the alcohol packages are for a specific amount of time. The time will start at the event start time, regardless of whether all guests have arrived. After the allotted time concludes, the open bar will be closed for your guests, and you can either choose to continue to host the bar or not.
- 16 All banquets that pay using a credit card will be charged a 3% convenience fee. If you choose to pay via cash this fee will be waived. We do not split checks but do accept up to four different forms of payment. Checks are not an acceptable form of payment.

If you should have questions or concerns regarding our policies, please contact the restaurant at 209-368-0613.

Event Space \_\_\_\_\_

Event Date \_\_\_\_\_

Event Food & Beverage Minimum Spend Requirement \$ \_\_\_\_\_

I, \_\_\_\_\_, agree to the following terms and conditions.

Signature \_\_\_\_\_