POP'S for ITALIAN BANQUET MENU

POP'S EVENTS

WWW.POPSFORITALIAN.COM

REV: 251010

POP'S for ITALIAN

BOOKING HOURS & ROOM PRICING

Contact Banquet Director: Liz Kramer | (248) 294-5768 | liz@dinehometown.com

We can host pretty much anything at Pop's, whether it's a mingling or a seating event. The space is incredibly flexible!

To book an event in our banquet room we require a non-refundable room rental fee which is due upfront and will confirm your booking of the space on a first come basis.

! THE RENTAL FEE DOESN'T COUNT TOWARDS THE MINIMUM.

POP'S AVAILABILITY

MONDAYS - Room Rental Fee: $75
Dinner [10am-9pm] Minimum: $500 + Tax & Gratuity

TUESDAY - THURSDAY - Room Rental Fee: $75
Dinner [10am-10pm] Minimum: $500 + Tax & Gratuity

FRIDAY - Room Rental Fee: $150
Dinner [10am-10pm] Minimum: $1000 + Tax & Gratuity

SATURDAY - Room Rental Fee: $200
Brunch [10am-3pm] Minimum: $1000 + Tax & Gratuity
Dinner [4-11pm] Minimum: $1000 + Tax & Gratuity

SUNDAY - Room Rental Fee: $200 [Free Parking]
Brunch [10am-3pm] Minimum: $1000 + Tax & Gratuity
Dinner [4-9pm] Minimum: $500 + Tax & Gratuity

BANQUET EXTRAS

CHAIR COVERS
BLACK [OR] WHITE
$50 for 40 chairs [$4 per chair above 40]

BALLOON ARCH
YOU PICK UP TO 4 COLORS $400

CHAMPAGNE WALL
40 GLASSES OF CHAMPAGNE
$300 [$7.50 per glass]

BOOKING OPTIONS

We have several layout options and offer large round tables, rectangular tables, and high tops so we can change up the floor plan to accommodate your needs!

The room can accommodate a seated dinner for up to 64 people. If you have a higher guest count or prefer more of a mingling event, we can accommodate up to 70-80 guests with a more open floor plan without providing seating for everyone. We offer authentic Italian family-style meals served right to your tables or a buffet which you can customize from our extensive banquet menu. We have a private bar in the banquet room, allowing you to choose what beverages you would like to feature based on consumption. With our per-person menu options, we also include some non-alcoholic drinks. So, to elevate the atmosphere, we set up a beautiful rustic coffee bar with iced tea and lemonade as well.

Our banquet room boasts a vintage industrial feel with large glass garage doors with built-in screens that may be opened during warmer weather. We also have extra space in the room for additional amenities such as an appetizer table, dessert display, or personalized backdrops. All tables, chairs, and black or white linens are included. We staff our banquets with dedicated, knowledgeable bartenders and servers to take care of your every need. Bluetooth speaker & microphone are available to play your own personal music. We also have a large-screen TV in the space for presentations & slideshows.

We offer a free hour before the event for you to decorate. Our staff will take care of anything you do not want to take with you, and to make decorating and parking easier we also have a huge parking lot behind Pop's and a loading/unloading area. What we are saying is, We've got you covered!

POP'S BAR & BEVERAGE OPTIONS

PRICE BASED ON CONSUMPTION

There is a private bar in our banquet room serviced by your own personal bartender and you choose what you would like to feature on the main tab!

CASH BAR

Cash bars do not count toward the minimum spending requirement. If the minimum is not met, the host is responsible for the remaining balance.

OPEN BAR

Beer, wine and liquor are available and will be charged based on consumption. With an open bar host will have the option to offer a limited drink package or a maximum dollar amount.

POP'S TOWER | 34 GLASSES PER TOWER

MIMOSA TOWER | 75 / SANGRIA TOWER | 150

BLOODY MARY TOWER | 110 / BELLINI TOWER | 75

APEROL SPRITZ TOWER | 200

POP'S FAMILY/BUFFET STYLE BRUNCH

STARTING AT $29 PER PERSON

children ages 4-12 half price

SATURDAY & SUNDAY | 10AM—3PM

2 - ENTRÉES, BREAKFAST MEAT & HOUSE POTATOES

coffee, tea, lemonade, iced tea & soft drinks included.

BREAKFAST ENTRÉES | CHOOSE TWO

VANILLA BEAN BATTER FLAP JACKS
maple sugar sprinkle

FRENCH TOAST
hand-dipped, butter fried bread, powdered sugar

CAPRESE SCRAMBLE
spinach, fresh basil, heirloom tomato, burrata, pesto hollandaise, balsamic glaze

EGG & CHEESE SCRAMBLE
shredded cheddar

BREAKFAST MEAT | CHOOSE ONE

BACON OR SAUSAGE LINKS

UPGRADE TO BOTH + $3/PERSON

BANQUET UPGRADES

ADD
TOPPINGS FOR YOUR FLAP JACKS & FRENCH TOAST

+ STAWBERRY $3/PERSON
+ BLUEBERRIES $3/PERSON
+ WHIPPED CREAM $3/PERSON
+ ALL FOR $6/PERSON

UPGRADE YOUR ENTRÉES | + $5/PERSON

MEAT LOVERS SCRAMBLE
sausage, bacon, ham, shredded cheddar

BISCUITS & GRAVY
biscuits, sausage gravy

SPICY SAUSAGE SCRAMBLE
house sausage, arugula, hollandaise, firelli hot sauce

POP'S PIZZA & SALAD PACKAGES

STARTING AT $32 PER PERSON children ages 4-12 half price

SALADS | CHOOSE ONE

TOSSED ITALIAN SALAD
spring lettuces, tomatoes, cucumbers, red onion, balsamic dressing

UPGRADE + $2/PERSON

POP'S CHOPPED
romaine, marinated ceci beans, artichokes tomatoes, salami, mozzarella, pepperocini house italian

HOUSE CAESAR
romaine lettuce, croutons, parmesan

PASTA | CHOOSE ONE

BOLOGNESE
ground beef, veal, pork, pomodoro ricotta, parmesan

WILD MUSHROOM CREAM PASTA
roasted cippolini, armesan

ALA [VODKA] PASTA
pancetta, palomino, peas, basil, parmesan

WOOD FIRE PIZZA

FUNGHI {White Pizza}
wild mushrooms, cipollini onion, truffle-oil, chive, fresh mozzarella

PEPPERONI
pepperoni, garlic, tomato sauce parmesan, mozzarella

MARGHERITA
basi, tomato sauce, fresh mozzarella

BANQUET APPETIZERS

MOZZARELLA STICKS
up to 12 people – $50 [or] 25 people – $100

COCKTAIL SHRIMP PLATTER
served with cocktail sauce
up to 12 people – $125 [or] 25 people – $225

FRIED CALAMARI PLATTER
fresh squid, pickled peppers,
lime, pomodoro sauce
up to 12 people – $75 [or] 25 people – $145

NONAS MEATBALLS [3oz]
ground beef . pork . veal . garlic
parmesan . seasoned breadcrumb
12 meatballs – $65 | 24 meatballs – $125
48 meatballs – $225

BRUSCHETTA
up to 12 people – $60 [or] 25 people – $115

FRUIT PLATTER
assorted seasonal fruit
up to 12 people – $60 [or] 25 people – $90

SPINACH ARTICHOKE DIP PLATTER
baby spinach, artichoke hearts, roasted garlic,
sun-dried tomatoes, cream cheese
up to 12 people – $65 [or] 25 people – $125

CHARCUTERIE BOARD PLATTER
assorted cheeses, sliced meats
with accoutrements
up to 12 people – $110 [or] 25 people – $225

ARANCINI PARMA GRANA PLATTER
smooth tomato sauce, mozzarella,
basil, grana padano
up to 12 people – $85 [or] 25 people – $170

BANQUET DESSERTS

12 - CHOCOLATE COVERED STRAWBERRIES - $24

BAKED GOODS [TRAYS]

25 - COOKIES - $35
chocolate chip / peanut butter
25 - BROWNIES - $50
25 - CANNOLI - $50

ASSORTED MINI BREAKFAST PASTRIES - $44

includes
12 - ASSORTED DANISHES
12 - ASSORTED MINI MUFFINS

IN-HOUSE MADE CAKES

SHEET CAKE - $125
feeds up to 48

8" ROUND CAKE - $70
feeds up to 15

CUPCAKES | 12 - $36 [OR] 25 - $72
OPTIONS vanilla or chocolate with
butter cream or chocolate frosting

POP'S FAMILY/BUFFET STYLE DINNER PACKAGE A

STARTING AT $39 PER PERSON | CHILDREN AGES 4-12 HALF PRICE

coffee . tea . lemonade . iced tea & soft drinks included

SALADS | CHOOSE ONE

TOSSED ITALIAN SALAD
spring lettuces, tomatoes, cucumbers, red onion, balsamic dressing

UPGRADE + $2/PERSON

POP'S CHOPPED
romaine . marinated ceci beans . artichokes
tomatoes . salami . mozzarella . pepperocini
house italian

HOUSE CAESAR
romaine lettuce . croutons . parmesan cheese

STARCH | CHOOSE ONE

POMODORO PASTA

PALAMINO PASTA

ALFREDO PASTA
garlic & parmesan

GARLIC MASHED POTAOTES

CRISPY RED SKIN POTAOTES

UPGRADE YOUR PASTA | + $3/PERSON

BOLOGNESE
ground beef . veal . pork . pomodoro
ricotta . parmesan

WILD MUSHROOM CREAM PASTA
roasted cippolini . parmesan

ALA [VODKA] PASTA
pancetta . palomino . peas . fresh basil . parmesan

BANQUET UPGRADES

ADDITIONAL MEATS

SAUSAGE & PEPPERS $5/PERSON
NONAS MEATBALLS $5/PERSON

ENTRÉES | CHOOSE ONE

CHICKEN PARMIGIANA
pomodoro . fresh mozzarella
parmesan basil

CHICKEN PICCATA
lemon . caper . artichoke . white wine . garlic

CHICKEN MARSALA
marsala wine . garlic . mixed wild mushrooms

INCLUDED WITH MEAL

GREEN BEANS
with garlic butter

GARLIC BRUSHED ROLLS

POP'S FAMILY/BUFFET STYLE DINNER PACKAGE B

STARTING AT $60 PER PERSON | CHILDREN AGES 4-12 HALF PRICE

coffee . tea . lemonade . iced tea & soft drinks included

SALADS | CHOOSE ONE

TOSSED ITALIAN SALAD
spring lettuces, tomatoes, cucumbers, red onion, balsamic dressing

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pancetta . palomino . peas
fresh basil . parmesan

BANQUET UPGRADES

ADDITIONAL MEATS

SAUSAGE & PEPPERS $5/PERSON

NONAS MEATBALLS $5/PERSON

ENTRÉES | OPTIONAL | $150 CARVERY CHARGE

STOCKYARDS ANGUS FILET MIGNON
with zip sauce

UPGRADE + $10/PERSON

STOCKYARDS ANGUS PRIME RIB
with au jus & horseradish crema

BEEF TENDERLOIN
with zip sauce

INCLUDED WITH MEAL

GREEN BEANS
with garlic butter

GARLIC BRUSHED ROLLS

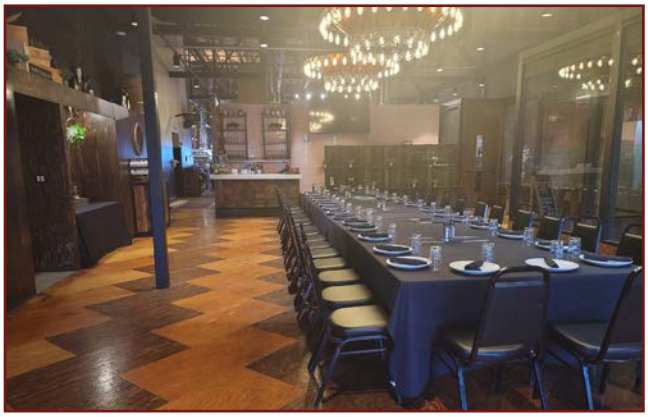
POP'S EVENTS

SEATING ARRAIGNMENTS & CAPACITIES

8' ROUNDS | 64 PEOPLE
With rounds we can seat a maximum of 64 guests. This is our most reccommended floor plan and works best with family style food service. Rounds also work better if you plan to bring in centerpieces as the rectangles are not as wide. If you opt for round tables we base the amount of tables on your guest count. We have 8 rounds available.

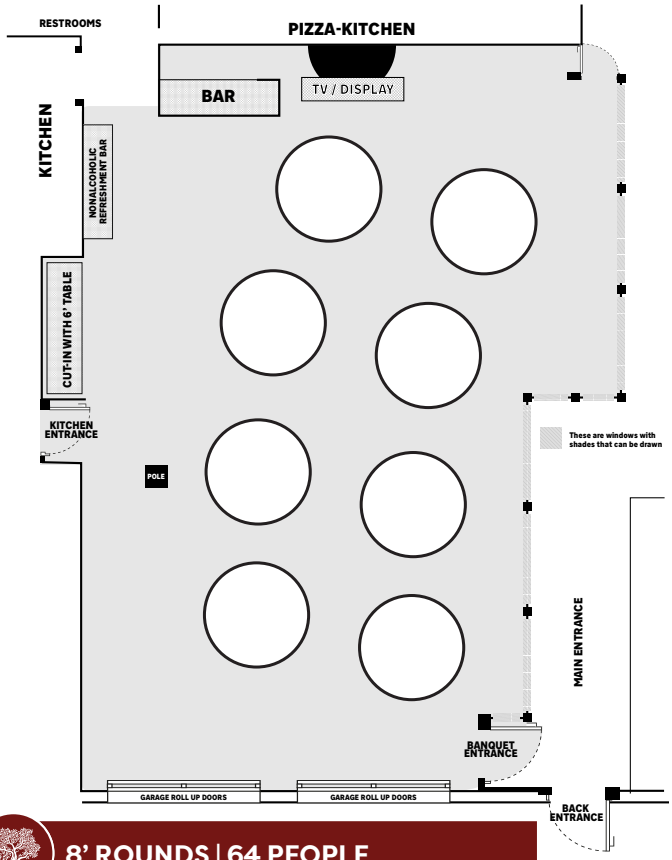
HIGHTOPS | 70+ PEOPLE
We can offer a more open house / mingling type of event for up to 70+ guests with our high-top tables. We have 10 available. Buffet service works best for open style events. The buffet table would be set up in front of the garage doors. We can also offer half seating / half mingling events, it just depends on how much seating you would like to provide.

RECTANGULAR TABLES | 70+ PEOPLE
70+ Is our maximum seating but is a bit tight. 14 People to a table is more comfortable so 70+ guests works better for fully seated events. This layout also works for conferences. For parties requiring all tables, we cannot offer a buffet as there is not enough room. Food will be served family style.

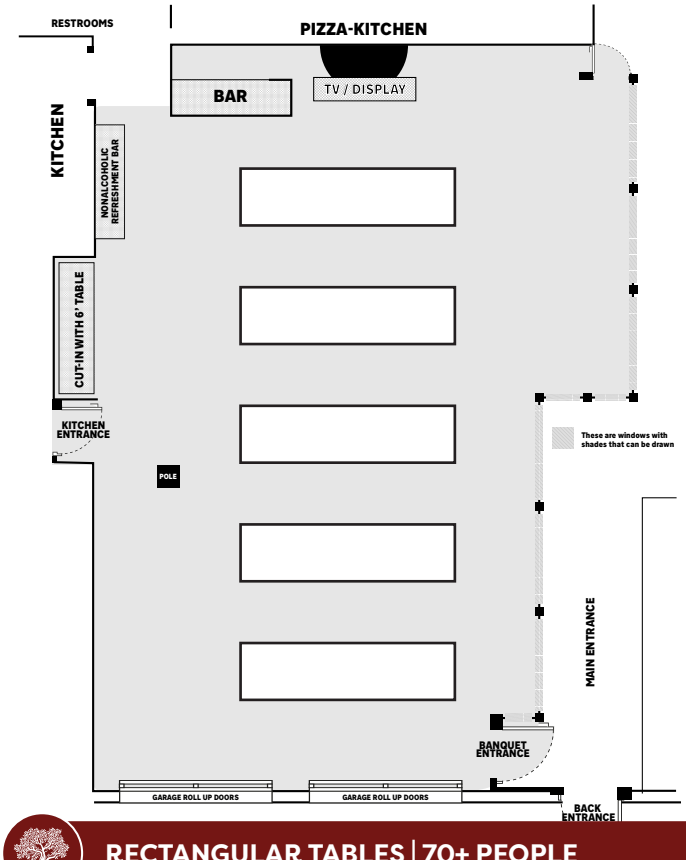


ONE LONG TABLE | 34 PEOPLE
This extra-large table is great if you have 34 guests or less. It is extra wide and easily accommodates décor and centerpieces while feeling cozy and united as a group. It is 24 feet long and just over 5 feet wide.

POP'S BANQUET ROOM DIAGRAM



8' ROUNDS | 64 PEOPLE



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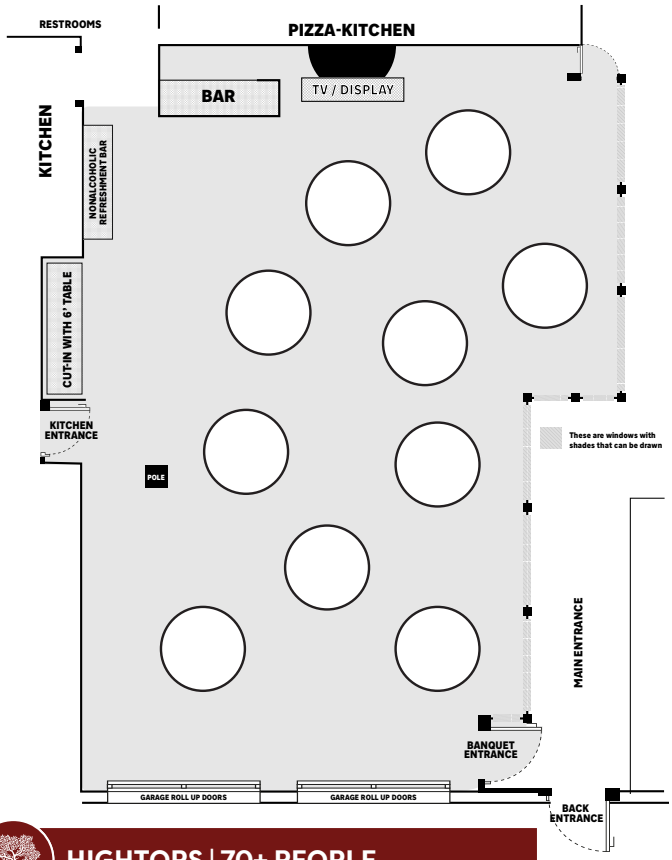

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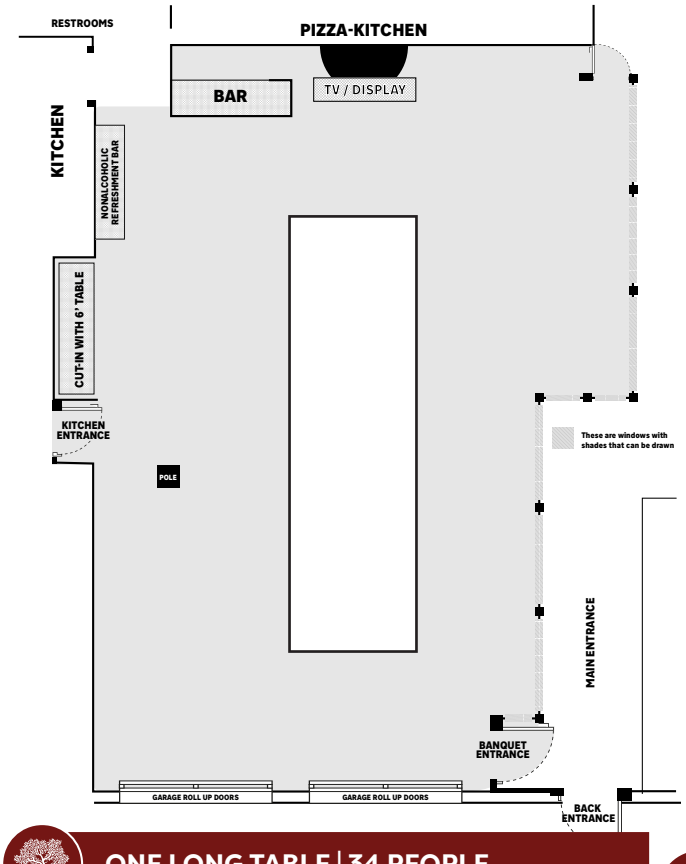

ONE LONG TABLE | 34 PEOPLE

GROUP EVENT INFORMATION
POP'S FOR ITALIAN

ROOM RENTAL FEES
A non-refundable room rental fee is required to reserve the day and time for all events. Room rental fees do not apply toward the minimum spending requirement and do not include sales tax. For larger events, including restaurant buyouts, a non-refundable food and beverage deposit will also be required. Please speak to your banquet manager for more details or any other questions you may have.

MINIMUM SPENDING REQUIREMENT
The minimum spending requirements include all food and beverages on the host's tab for the event. If you opt for a cash bar, each individual bar tab will not apply toward the minimum spending requirement. Gift card purchases and room rental fees do not apply toward the minimum spending requirement. Sales tax and gratuity are not included in the minimum. A sales tax of 6% and a 20% gratuity charge will be added after the minimum or the overall charges for the event, whichever is higher. If a final guest count is not provided by the 2-week deadline, you will be charged for the originally established guest count and the minimum spending requirement will also apply. Payment in full is due at the end of the event by cash or credit card. No checks will be accepted.

EVENT TIMING
An event's start and end times must be strictly adhered to as we typically plan multiple events in a day. Additional time for set up or tear down must be pre-arranged with the banquet manager. The room will not be ready in advance unless it is pre-arranged. We do offer a free hour for decorating when requested in advance. If you are running late to your event, please contact the restaurant directly to let us know so we can do our best to accommodate proper food cooking. Failure to communicate will defer to the original contracted schedule. The end time must still be adhered to as we may have another event scheduled. If a party arrives later than the pre-planned scheduled time it does not forego any of the other policies in this contract.

MENU & BAR OPTIONS
We are dedicated to the craftsmanship of our food and wine, so our menus change seasonally. When choosing your food and wine options please note substitutions may occur when menu changes take place.

Pop's for Italian does not allow outside catering or vendors (apart from desserts provided by licensed vendors). All other food and beverages must be supplied and purchased through Pop's. Private events may opt for either family-style service or a buffet food service. Catering orders are due at least 2 weeks in advance for ordering and scheduling purposes. Typically, it is not possible to add or change catering to a party after the 2-week deadline. Doing so may result in additional charges if we are able to accommodate the request. Bar and food options and pricing are non-negotiable and based on current availability. All alcoholic and non-alcoholic beverages are charged based on consumption.

OUTSIDE DESSERTS
We do allow guests to bring in their favorite desserts from a licensed vendor, meaning they cannot be homemade unless that individual has a food license. All outside desserts must be ready to serve. The restaurant does not have refrigeration or freezer space for items brought in and our kitchen is not available for use you are welcome to cut and serve your own cake. If you would like us to cut and plate it you must make arrangements in advance.

CHILDREN
Children are welcome; however, we do ask that we are informed in advance when events will have children present, and an estimated count should be provided. Children must always remain supervised by adults.

MUSIC & A/V EQUIPMENT

Live bands (acoustic or amplified), Dj's, and karaoke are not permitted. You may bring your own playlist to hook up to our speakers. Vulgarity, excessive noise, and cursing are strictly prohibited. We also offer a complimentary microphone.

DECORATING SPECIFICS, CLEAN-UP & DAMAGE FEES

Decorations are welcome with the understanding that everything that goes up must also come down and no excessive mess be left behind.

The event representatives are welcome to come an hour prior to your event start time to decorate. Prior notice is expected to be pre-planned so the room will be ready. Bartenders and servers will not be available until your actual event start time.

Tape may not be used on the walls, as it damages the stain, but you may use command strips. Confetti and glitter are strictly prohibited. Parties who damage the walls or require excessive clean-up will result in a $50 clean up fee, including balloons that float to the ceiling. Event host will be held responsible for any damage caused to Pop's for Italian's property during their event and will be held financially responsible for the total cost of the repair of any damages caused by their party.

Candles must be inside a votive, so the flame is not exposed, or battery-operated. We provide black or white tablecloths and black napkins free of charge. Other colored tablecloths and napkins are available for an additional charge.

SERVICE CHARGES

Catering prices do not include sales tax or gratuity. There will be a 6% sales tax and 20% gratuity added to all food and beverage tabs. We provide one server/bartender for parties of up to 30, and 2 for more than 30 or more guests.

PAYMENT

Payment in full is due at the end of the event. If food and beverage charges do not meet the minimum, we will charge for the difference. The credit card authorization form must be completed to process the final payment. We cannot take credit card information over the phone. We accept cash and all major credit cards for payment, however we do not accept checks or trade.

If you opt for the cash bar option, tax and gratuity will be added to each individual tab. Individual tabs do not apply toward the minimum spending requirement.

We do not provide separate checks for food tabs for group events. Upon completion of the event, one check will be prepared with all food, beverages (if you did not opt for a cash bar), incidental charges, sales tax, and gratuity.

CANCELLATION POLICY

Cancellations are accepted without additional penalty (room charge is non-refundable) up until 30 days prior to the event date.

Cancellation within 14 days prior to the event will result in 100% responsibility of your food and beverage minimum charge.

TO BOOK YOUR EVENT PLEASE CALL OR EMAIL OUR BANQUET DIRECTOR,

LIZ KRAMER
(248) 294-5768
LIZ@DINEHOMETOWN.COM