

# OLIO

PRIVATE DINING



## Our private dining room offers the perfect backdrop for your next event.

Olio elevates private dining to satisfy any palate and party size. Explore our five prix-fixe menus on the following pages featuring signature items and local favorites. After making your selection, please complete the reservation form at the end of this document and return in person, by fax, or by mail.

<b>Copper Menu</b> .....	<i>\$55 Per Guest</i>
<b>Silver Menu</b> .....	<i>\$90 Per Guest</i>
<b>Gold Menu</b> .....	<i>\$110 Per Guest</i>
<b>Platinum Menu</b> .....	<i>\$165 Per Guest</i>
<b>Pharmaceutical Menu</b> .....	<i>\$139 Per Guest</i>

## Copper Menu

Our Copper Menu was created for those who want to mingle. Includes wine and appetizers. (2 hour maximum)

**\$55 PER GUEST\***



### APPETIZER

*(Served Butler Style)*

Appetizers will be portioned according to party size.

- Antipasto Olio
- Margarita Flatbread Pizza
- Tuna Crunchy Roll

### WINE

Wines will be pre-selected from our upper end house wines and will be limited to 1 bottle per every two guests. For example, 10 guests will be poured a maximum of 5 bottles of wine. That's an average of two glasses of wine per guest.

The wines being poured for your event will also be available for a reasonable price, if you would like to continue pouring.

### IMPORTANT NOTE

This menu is not available on Friday's or Saturday's.

*\*Please add 20% gratuity and 7% state tax to all prices. All menu selections are subject to change based on market availability.*

## Silver Menu

A great three course meal your guests will enjoy. **Includes 3 courses.**

**\$90 PER GUEST\***



### STARTER

*(Served Butler Style)*  
Bruschetta  
Margarita Pizza

### SALAD

Iceberg Wedge  
Caesar Salad

### ENTRÉE

**Please select three Main Courses to offer guests.**  
*(A pre-order Main Course choice selection is required for parties of 30 or more.)*

**Teriyaki Salmon:** Salmon glazed with Olio teriyaki sauce, served with jasmine rice

**Italian Meatballs:** Meatballs (an old family recipe) over spaghetti

**Baby Back Ribs:** Tender and juicy baby ribs with homemade B.B.Q sauce, served with french fries

**Chicken Paillard:** Grilled chicken with lemon, extra virgin olive oil, arugula, tomato, thyme, and bean

*\*Please add 20% gratuity and 7% state tax to all prices. All menu selections are subject to change based on market availability.*

# Gold Menu

Our Gold menu is designed for a fabulous evening of dining and entertaining your guests. **Includes 4 courses.**

**\$110 PER GUEST\***



## STARTER

*(Served Butler Style)*  
Antipasto Olio, Tuna Crunchy Roll, Olio Pizza

## SALAD

Arugula & Tomato  
Iceberg Wedge  
Caesar Salad

## ENTRÉE

**Please select three Main Courses to offer guests.**  
*(A pre-order Main Course choice selection is required for parties of 30 or more.)*

Pappardelle & Shrimp  
Grilled Chicken  
Blackened Dolphin  
Steak Frites  
Teriyaki Salmon

## DESSERT

Coffee, Cappuccino, or Espresso  
Assorted Dessert

*\*Please add 20% gratuity and 7% state tax to all prices. All menu selections are subject to change based on market availability.*



# Platinum Menu

This menu is designed to accompany a special event that will be talked about long after it has past. **Includes 5 courses.**

**\$165 PER GUEST\***



## HOR 'DOERVES

(Served Butler Style)  
Calamari, Tuna Crunchy Roll, Flat Bread

## APPETIZER

Shrimp Cocktail  
Caprese  
Carpaccio

## SALAD

Caesar Salad  
Iceberg Wedge

## ENTRÉE

**Please select three Main Courses to offer guests.**  
(A pre-order Main Course choice selection is required for parties of 30 or more.)

Filet Mignon  
Rack of lamb  
Grilled Chicken  
Canard Au Miel de Province  
Sesame Seared Tuna  
Sea bass  
Teriyaki Salmon

## DESSERT

Coffee, Cappuccino, or Espresso  
Assorted Dessert

\*Please add 20% gratuity and 7% state tax to all prices. All menu selections are subject to change based on market availability.

## Pharmaceutical Menu

This menu includes 4 courses and 2 glasses of wine or beer per person.

**\$139 PER GUEST\***



### DRINKS

Two glasses of wine or beer per person

### APPETIZER

Bruschetta Pomodoro  
Tuna Crunchy Roll  
Margarita Pizza

### SALAD

Arugula & Tomato  
Iceberg Wedge

### ENTRÉE

Teriyaki Salmon  
Pappardelle&Shrimp  
Steak Frites

### DESSERT

Coffee, Cappuccino, or Espresso  
Chef's Selection

*\*Please add 20% gratuity and 7% state tax to all prices. All menu selections are subject to change based on market availability.*



**PERSONALIZED HEADING**

Olio is delighted to customize your party menu. Add a maximum of two lines to the heading of your menu at no additional cost. Please spell check and e-mail your personal greeting at least 1 week prior to your event. Your greeting will be copied verbatim; Olio is not responsible for any errors in grammar or spelling included in your greeting.



**DESSERT**

Dessert may be added to any menu at a price of \$7.00 per person and selected from our current options. Dessert may also be brought, but will be subject to a service charge of \$3.00 per person.



**WINE**

Wine may be brought in to be served if arrangements have been discussed and confirmed by the event coordinator prior to the event. A corkage fee of \$35.00 for the first two bottles and \$50.00 after second bottle will then be applied to the final bill for each bottle brought in and uncorked.



**PARTY BOOKING & DEPOSIT**

All reservations are subject to availability at the time of booking. Confirmation of a date is only given when the reservation form is completed and Olio has taken a non-refundable deposit of \$10 per head to be deducted from the final bill of your party.

**CANCELLATION**

In the event of cancellation of your booking or change in the number of guests, we require a week notice before the reservation date. Thereafter full payment of any meal will be required. All alterations are to be confirmed by the event coordinator.

**MENU**

Choice of Menu is required upon booking your reservation. No changes of choices will be accepted within 7 days of the reservation.

**TABLE PLAN**

To accommodate larger parties, it may be necessary to seat at more than one table. Location of your party will be determined by the final party number and total restaurant bookings.

**PAYMENT**

Unless otherwise agreed in writing with Olio, payment for a function must be made in full at the end of the function. Cash and most major credit cards are accepted and Company checks accepted with prior arrangement.

**SMOKING**

If you leave the building to smoke, in the interests of safety we request that you do not take any glassware or drinks outside with you due to spillage or breakage.

**LIABILITY**

- The client will be liable for the cost of repairs or replacement as a result of any damage caused to any part of Olio.
- No food or beverages of any kind to be brought into Olio unless requested and agreed in advance when applying in writing.
- No table confetti, poppers, or aerosol sprays.
- The Management reserves the right to refuse admission and to escort any guest off the premises whose behavior is regarded as inappropriate.
- Olio does not accept any liability for the loss or damage of any equipment or personal belongings brought onto the premises.
- Olio, whilst taking every care to honor commitments, reserves the right to amend and/or alter any part of our program, and regret that we cannot accept liability for errors, omissions, or cancellations.

.....  
**We reserve the right to serve alcoholic beverages in a responsible manner and may, at our discretion, decide to stop serving alcoholic beverages to your party.**



**RESERVATION DETAILS**

FIRST NAME: \_\_\_\_\_

LAST NAME: \_\_\_\_\_

EMAIL: \_\_\_\_\_

PHONE NUMBER: \_\_\_\_\_

RESERVATION DATE: \_\_\_\_\_

RESERVATION TIME: \_\_\_\_\_

**MENU SELECTION / COST**

COPPER    SILVER    GOLD    PLATINUM    PHARMACEUTICAL

NUMBER OF GUESTS: \_\_\_\_\_ X PRICE PER GUEST\*: \_\_\_\_\_ = TOTAL COST: \_\_\_\_\_

\*Does not include state sales tax or gratuity

**CREDIT CARD INFORMATION**

CUSTOMER NAME: \_\_\_\_\_

CREDIT CARD TYPE:  VISA    MASTER CARD    AMERICAN EXPRESS    DISCOVER

CREDIT CARD NUMBER: \_\_\_\_\_

EXPIRATION DATE: \_\_\_\_\_

NAME (AS IT APPEARS ON CARD): \_\_\_\_\_

CVC2 CODE: \_\_\_\_\_

PAYMENT AMOUNT (USD): \_\_\_\_\_

SIGNATURE: \_\_\_\_\_

DATE: \_\_\_\_\_

**ADDITIONAL COMMENTS OR REQUESTS**

\_\_\_\_\_  
\_\_\_\_\_

**CUSTOMER SIGNATURE**

SIGNATURE: \_\_\_\_\_

DATE: \_\_\_\_\_