



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.

Copper Menu	\$75 Per Guest
Silver Menu	\$100 Per Guest
Gold Menu	\$135 Per Guest
Platinum Menu	\$175 Per Guest
Pharmaceutical Menu	\$150 Per Guest

Copper Menu

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

\$75 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 21% 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.**

\$100 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 21% 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.**

\$135 PER GUEST*



STARTER

(Served Butler Style)

Antipasto Olio, Tuna Crunchy Roll, Olio Pizza

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SALAD

Arugula & Tomato

Iceberg Wedge

Caesar Salad

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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

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DESSERT

Coffee, Cappuccino, or Espresso

Assorted Dessert

**Please add 21% 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.**

\$175 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 21% 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.

\$150 PER GUEST*



DRINKS

Two glasses of wine or beer per person

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APPETIZER

Bruschetta Pomodoro
Tuna Crunchy Roll
Margarita Pizza

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SALAD

Arugula & Tomato
Iceberg Wedge

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ENTRÉE

Teriyaki Salmon
Pappardelle&Shrimp
Steak Frites

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DESSERT

Coffee, Cappuccino, or Espresso
Chef's Selection

**Please add 21% 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 be also being 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.

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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: ☒ 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):

ZIP CODE:

SIGNATURE:

DATE:

ADDITIONAL COMMENTS OR REQUESTS

CUSTOMER SIGNATURE

SIGNATURE:

DATE: