

PIATTI

THE PIATTI STORY

With their open kitchens and stone pizza hearths, each Piatti reflects the warmth, charm and welcoming atmosphere of a traditional Italian trattoria. Although each Piatti has its own character and ambiance suited to its specific locale, all are characterized by simple, unpretentious design, rustic yet flavorful cuisine and friendly service. Piatti restaurants are gathering places where friends, family and neighbors eat, drink and socialize while enjoying the sense of community found in Italy's ever-popular trattorias.

Since our founding in 1987, Piatti ensures that each location is a unique experience, suited to its surrounding, Piatti managers and chefs are encouraged to personalize their spaces and menus to meet the needs and desires of their customers and staff. Like their European inspirations, the Piatti restaurants are intended to be part of the community.

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Danville - La Jolla - Mill Valley - Sacramento - Santa Clara - San Antonio - Seattle

PIATTI

Private Events

Baby Showers | Bridal Showers | Weddings
Rehearsal Dinners | Retirements | Holiday Parties | Birthday Parties
Corporate Events | Graduations | Social Gatherings

Welcome to Piatti Sacramento!

Piatti offers different and distinct private dining areas to best suit the needs of your special event. All rooms have food and beverage minimums and do not have an additional room rental fee. The minimum must be met in both food and beverage on the main bill, prior to tax, adjustable service charge, and 3% event service fee.

Atrium – Fully enclosed (25 seated, 40 standing)

Lunch - \$500.00 food and beverage minimum prior to service charge and tax

Dinner - \$1,000.00 food and beverage minimum prior to service charge and tax

The Atrium is a fully enclosed space with a view of the beautifully lit courtyard and Pavilions fountain. No A/V capabilities in this room.

Full Tuscan (80 seated, 125 standing)

Lunch - \$1,250.00 food and beverage minimum prior to service charge and tax

Dinner - \$2,500.00 food and beverage minimum prior to service charge and tax

--The full tuscan room divides with an air wall into two smaller spaces, the front and back tuscan rooms--

Front Tuscan (40 seated, 60 standing)

Lunch - \$750.00 food and beverage minimum prior to service charge and tax

Dinner - \$1,500.00 food and beverage minimum prior to service charge and tax

Back Tuscan (30 seated, 40 standing)

Lunch - \$500.00 food and beverage minimum prior to service charge and tax

Dinner - \$1,000.00 food and beverage minimum prior to service charge and tax

Courtyard - Outdoors (80 seated, 125 standing)

Lunch - \$1,250.00 food and beverage minimum prior to service charge and tax

Dinner - \$2,500.00 food and beverage minimum prior to service charge and tax

The courtyard can be sectioned off for semi-private events at an adjusted cost.

Additional fees that may apply:

\$250 all-day meeting fee (for events exceeding 4 hours)

\$130 projector rental

\$20 screen rental

\$25 microphone rental

\$15 corkage fee per 750ML

\$2 dessert service fee per person for any outside dessert

PIATTI

appetizers

reception platters (1 order serves 20)

bacon caramel corn...45

pizza platter, 3 assorted pizzas (*limit to 3 platters per event*)...40

choice of caesar salad or seasonal mixed greens...80

locally cured charcuterie, marinated olives, grana padano...90

farmers' market grilled vegetables, garden herbs, xvoo, aged balsamic...75

smoked salmon, citrus mascarpone, capers, arugula, flatbread...85

selection of artisan cheese, tomato preserve, nuts, crostini...100

flatbread & seasonal assorted spreads...75

assorted fruit...75

cookies...45

assorted dessert platter...145

individual bites (1 order serves 12)

meat & seafood crostini...48

smoked salmon pate, caper-olive relish

wagyu beef carpaccio, lemon-caper aioli, arugula, shaved grana

grilled chicken salad, pesto aioli, toasted almonds

vegetable crostini...42

brie, agrodolce, roasted grapes

thyme roasted mushrooms, ricotta

roasted fennel, burrata, pollen, herbs

slow roasted tomato bruschetta, mozzarella, agrodolce

peperonata, olives, ricotta

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individual bites continued...

vegetarian...45

pesto arancini, mozzarella, lemon aioli

belgium endive, fromage blanc, agrodolce, pistachio, seasonal fruit

fried fingerlings, herbs, blue cheese, chili oil

tomato caprese skewer, our mozzarella

seasonal savory crostata

seafood...54

crab cake, calabrian chili aioli

shrimp cocktail, housemade chili sauce

bacon wrapped prawns, whole grain mustard sauce

ahi tuna crudo, cucumber relish, calabrian chili oil

grilled salmon skewer, lemon-chive aioli

meat...48

grilled beef skewer, salsa verde

housemade ricotta meatballs, marinara, shaved grana

mini "blt" sandwich, tomato preserve, arugula

mini grilled brie & prosciutto sandwich

chicken skewer, salsa verde, virgin oil

due to seasonal availability, this menu is subject to change.

PIATTI

lunch

(entrée price includes three courses, soft drinks & iced tea)

to start

(parties up to 40 select two and order day of event, parties over 40 select one)

farmer's market soup *(available for groups of 30 or less)*

farm lettuces, shaved fennel, radish, pine nuts, shaved grana, sherry vinaigrette

romaine caesar, white anchovy dressing, bread crumbs, shaved grana

beet, arugula, almond, goat feta, citrus vinaigrette

main

(parties up to 40 select three and order day of event, parties over 40 choose three and requires a pre-order 7 days in advance)

romaine caesar, grilled chicken, white anchovy dressing, bread crumbs, shaved grana...35

farm lettuces, grilled chicken, shaved fennel, radish, pine nuts, shaved grana, sherry vinaigrette...35

grilled chicken sandwich, all day tomato, provolone, arugula, aioli...36

zoe's 'blt' sandwich, slow roasted tomato, arugula, roasted garlic aioli...35

spinach-ricotta ravioli, lemon cream, citrus gremolata...39

spaghetti, braised pork & ricotta meatballs, tomato sauce...37

orecchiette, five hour pork & beef bolognese, butternut squash, kale, olive oil...39

saffron fettuccine, garlic prawns, calabrian chili, all day tomato, arugula, capers...39
(available for groups of 30 or less)

risotto, squash puree, spinach, mascarpone, preserved meyer lemon, truffle oil...38

rocky jr half chicken, roasted brussels sprouts, bacon, rosemary apple jus...42

cast iron king salmon, cauliflower crème, sun choke, nantes carrot, spinach...47

filet from the wood oven, potato puree, grilled broccolini, chimichurri *(filet is prepared medium)*...51

to finish

(parties up to 40 select two and order day of event, parties over 40 select one)

mascarpone cheesecake, meyer lemon curd, graham cracker crust, whipped cream

milk chocolate budino, blood orange marmalade, sea salt, cream

vanilla bean crème brûlée, biscotti cookie

bread pudding, bourbon caramel sauce, candied pecan, whipped cream

classic tiramisu, espresso soaked lady fingers, marsala & brandy mascarpone cream, cocoa powder

due to seasonal availability and pricing, this menu is subject to change.

PIATTI

dinner

(entrée price includes three courses, soft drinks & iced tea)

to start

(parties up to 40 select two and order day of event, parties over 40 select one)

farmers market soup *(available for groups of 30 or less)*

farm lettuces, shaved fennel, radish, pine nuts, shaved grana, sherry vinaigrette

romaine caesar, white anchovy dressing, bread crumbs, shaved grana

beet, arugula, almond, goat feta, citrus vinaigrette

main

(parties up to 40 select three and order day of event, parties over 40 choose three and requires a pre-order 7 days in advance)

spinach-ricotta ravioli, lemon cream, citrus gremolata...41

spaghetti, braised pork & ricotta meatballs, tomato sauce...39

orecchiette, five hour pork & beef bolognese, butternut squash, kale, olive oil...41

saffron fettuccine, garlic prawns, calabrian chili, all day tomato, arugula, capers...41
(available for groups of 30 or less)

risotto, squash puree, spinach, mascarpone, preserved meyer lemon, truffle oil...41

rocky jr half chicken, roasted brussels sprouts, bacon, rosemary apple jus...46

wood fired pork chop, creamy polenta, persimmon, sherry onions, pt. reyes blue, saba...50

cast iron king salmon, cauliflower crème, sun choke, nantes carrot, spinach...49

filet from the wood oven, potato puree, grilled broccolini, chimichurri *(filet is prepared medium)*...57

to finish

(parties up to 40 select two and order day of event, parties over 40 select one)

mascarpone cheesecake, meyer lemon curd, graham cracker crust, whipped cream

milk chocolate budino, blood orange marmalade, sea salt, cream

vanilla bean crème brûlée, biscotti cookie

bread pudding, bourbon caramel sauce, candied pecan, whipped cream

classic tiramisu, espresso soaked lady fingers, marsala & brandy mascarpone cream, cocoa powder

due to seasonal availability and pricing, this menu is subject to change.

PIATTI

frequently asked questions

Reserving the Space

- We require a signed contract and credit card authorization form to solidify the booking.
- There are no room rental fees for the private spaces. Instead we have established food & beverage minimums that must be met prior to 7.75% tax, adjustable service charge, and 3% event service fee.

Deposits & Cancellations

- We do not require a deposit but do require a credit card on file and a signed contract to confirm the reservation.
- You must inform us of cancellation of the event with no less than 7 days' notice. If proper cancellation notice is not given, a \$500 cancellation fee will be applied to the credit card on file. If the event is cancelled within 3 days of the event, the average menu price and all pre-ordered food times your last provided guest guarantee will be charged as a cancellation fee.

Decorations

- You are welcome to bring in décor for the rooms – centerpieces, balloons, etc. We do not allow glitter or any items that adhere to the walls.
- We have minimal space available in our storage room and kitchen fridges. We cannot hold cakes or flowers for any extended amount of time, these are best to bring with you.
- We allow 30 minutes prior to the contracted guest arrival time for you to come in and set up any items.

Menu Selection & Final Guest Guarantee

- The menu selections are due 7 days in advance and final guest guarantee is due 3 days in advance of event date. No changes to the menu, guest count or set up will be accepted within 72 hours of the event. We can accommodate up to a 5% increase of guests day of the event. Any guest count increase the day of the event will be subject to menu selections at the chefs' discretion.

Special Fees

- The wine list at Piatti offers an exciting selection of International and California wine. If you choose to bring your own wine, the corkage fee is \$15 per 750ml bottle. We do waive corkage fees for matching number of bottles purchased through Piatti.
- Dessert service fee is \$2 per person for any outside dessert.
- We have audio visual items available for rent in the Tuscan rooms (front, back, and full). \$130 for the projector, \$20 for the screen, and \$25 for the microphone. You are welcome to bring in your own audio/visual equipment at no additional fee but must be organized in advance.

Payment

- All hosted items will be tabulated on one check and presented to you for your verification, signature and payment. An event service fee of 3% and your selected gratuity will be applied along with the 7.75% tax to the total bill. Payment is due in full on the day of the scheduled event. We do not accept personal checks.