

DEL **PRIMO**
RISTORANTE & BAR

Private Event Packages

PRIX FIXE MENUS AND APPETIZER PACKAGES

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HIGHLIGHTS:

Thank you for Considering Del Primo to host your event. We want to make this experience a positive one that your friends and family will enjoy. Let us handle all the details.... you just pick which menu works best for your event. Our amazing staff will handle the rest. We have (2) Event spaces available to suit your needs. There are 3D walkthroughs of the spaces on our website to help inform your decision: www.delprimobrookfield.com

- **The Del Primo Room** is our more intimate private dining space. We can comfortably seat up to 24 depending on your set-up. There is a 65" HDMI enabled big screen TV for any AV presentations you might have.
- **The Festa Brava** room is our adjoining event space. We can comfortably accommodate 90 seated (100+ people for a cocktail party set-up). It has its own separate entrance, private wheelchair accessible bathroom, private iPad-controlled music and two 65" HDMI enabled TVs for any AV presentations.
- The 2 rooms can be combined to offer you the maximum amount of space

WHAT WE OFFER:

- ❖ Prix fixe menus are available for parties of 12+ guests
- ❖ Plated and Buffet options
- ❖ \$12 flat rate kids' meal options
- ❖ Coffee, tea, and soda are included (this does NOT include specialty coffee drinks)
- ❖ Bread is included
- ❖ Base price and "all in" prices are listed for each package so there is no surprise on your Final Bill
- ❖ Menu selections may change seasonally ~ pricing subject to change
- ❖ Specialty Desserts Available and are NOT included in any of our packages. We offer mini cannoli, mini cheesecakes, ice cream/sorbet. Inquire about pricing per item
- ❖ \$3PP fee if bringing in your own CAKE. Our team will cut and serve for your guests
- ❖ Deposit is due upon booking and will be applied toward your final bill. **Deposit fully refundable 45 days prior to event.** Any time after that, we will gladly apply your deposit towards a future date/time that works for you. If we cannot agree on a date, you will forfeit your deposit.
- ❖ ESTIMATED headcount must be provided on booking. FINAL HEADCOUNT due 7 days prior to your event. For Buffet option, your FINAL HEADCOUNT is what we use to order food and will be the # of guests you be charged for
- ❖ For plated events, personalized printed menus will be created for your guests
- ❖ Please let us know of any food allergies and we are happy to address on a case-by-case basis

Menus prepared by Executive Chef Mike Montanari

DECORATIONS:

- ❖ You are welcome to decorate with flowers, balloons, streamers, etc. You must use painters' tape or Command damage free products if affixing anything to the walls. You are responsible for supplying your own tape/etc. Nothing can be nailed/pinned to the walls. **We do not allow glitter of any kind, confetti (table top or otherwise) or balloons filled with confetti**
- ❖ CLEAN UP is your responsibility. Everything must be removed from walls, tables etc. AT THE END OF YOUR EVENT. Please keep this in mind and be conscious of your event's end time. We are happy to dispose of excess cake and small decorations.
- ❖ DJ's and PHOTO BOOTHS are OK to use. Same rules apply as above. They are responsible for set up and clean up. It is your responsibility to make sure any vendors you hire follow these rules
- ❖ If you are using an event planner it is also your responsibility to make sure they are aware of the rules and restrictions mentioned above for them and their staff.
- ❖ If the above rules are not followed and the room sustains any damage or we need to hire professional cleaners; a \$250 cleaning fee will be added to your Final Bill.

REFERRAL/REWARDS PROGRAM:

- ❖ If you are happy with your experience, we of course want you to spread the word to your friends, family, and co-workers. We have a referral program that rewards you on several levels.
- ❖ If you refer someone and they BOOK an event with us you will get a \$100 Del Primo Gift Card as our way of saying thanks!! Please make sure they mention your name and that you are referring them to us. The Gift Card will be available once their event has been completed.
- ❖ For more immediate rewards you can earn a \$10 Del Primo Gift Card for posting a review and pics on Google or Yelp about your experience
- ❖ You can also earn a \$10 Gift Card for posting pictures of your event to Instagram or Facebook and tagging us in your post. **@delprimobrookfield**
- ❖ Gift Cards for reviews or posts are limited to (1) per Post (one for a review and one for social). You will not receive multiple Gift Cards for EACH post you make to social.
- ❖ Once you have completed the review or post, please email us and refer us to your social media or whichever review site you've used. Send to delprimobrookfield@gmail.com. Your Gift Certificate will be available for pick up within 48 hours.

ROOM RECOVERY FEES (begins Jan 1, 2024)

A non-refundable room recovery fee will be applied to every event bill. This fee covers broken glasses, steam cleaning of rugs/chairs and general maintenance of the rooms after each event. The fees are as follows: \$100 for the larger event space and \$50 for the private dining space. If you are combining both spaces for your party the fee will be \$150.

Gold Level Package

PLATED		BUFFET STYLE	
Base price per person	Including tax/tip	Base price per person	Including tax/tip
\$60	\$77.29	\$55	\$70.04

PLATED

Appetizers (Served on a Station– Host to choose 3)

Caprese ^{GF} ~ fresh mozzarella, tomato, roasted peppers dressed with basil and olive oil

Calamari Fritti ~ fried calamari

Crab Cakes ~ cherry pepper aioli on the side

Mozzarella Fritta ~ house made fried mozzarella triangles

Arancini ~ rice balls stuffed with mozzarella, tomato sauce

Antipasti ^{GF} ~ chef's choice assorted meats & cheeses

Salad Course (Served Family Style – Host to Choose 1)

Insalata Del Caesareo ~ classic Caesar salad

Mixed Green Salad ^{GF} ~ spring mix greens, cucumber, red onion, cherry tomato, house vinaigrette

Seasonal Salad ~ please inquire

Main Course (Host choose 3 options for guests to pick from)

Pollo Martini ~ chicken breast, lemon and white wine sauce, reggiano cheese served with spinach and mashed potato

Chicken Parmigiana ~ breaded, fresh mozzarella, house made tomato sauce over penne

Salmon ^{GF} ~ pan seared salmon, brandy dijon cream sauce. asparagus, mashed potato

Penne alla Vodka ~ classic penne with vodka sauce

Vegetarian Risotto ~ arborio rice, roasted red pepper pesto, grilled asparagus, shaved zucchini, parm

Pollo Del Primo ~ boneless breast of chicken, sausage, roasted peppers, hot cherry peppers, balsamic reduction served with broccoli rabe and mash

Boneless Short Ribs ~ boneless braised beef short ribs over mashed potatoes with demi-glace sauce

Steak Option ~ Market Price. **UPCHARGE APPLIES** if choosing this option. Only available as plated

BUFFET STYLE

- **MAIN COURSE OPTIONS ARE NOT SERVED WITH SIDES**
- Appetizers served on station
- Salad course served on the Buffet
- Chicken Parm is served over Penne. Can be served in its' own tray which gives you a pasta option
- Tray of Vegetables (mashed potatoes, spinach, or seasonal option) \$75 per tray

Silver Level Package

PLATED		BUFFET STYLE	
Base price per person	Including tax/tip	Base price per person	Including tax/tip
\$47	\$60.54	\$42	\$53.49

PLATED

Appetizers (Served on station – Host to choose 2)

Caprese ^{GF} ~ fresh mozzarella, tomato, roasted peppers dressed with basil and olive oil

Calamari Fritti ~ fried calamari

Mozzarella Fritta ~ house made fried mozzarella triangles

Arancini ~ rice balls stuffed with mozzarella, tomato sauce

Salad Course (Served family style – Host to choose 1)

Insalata Del Caesareo ~ classic Caesar salad

Mixed Green Salad ^{GF} ~ spring mix greens, cucumber, red onion, cherry tomato, house vinaigrette

Main Course (Host to choose 3 options for guests to pick from)

Pollo Martini ~ chicken breast, lemon and white wine sauce, reggiano cheese served with spinach and mashed potato

Chicken Parmigiana ~ breaded, fresh mozzarella, house made tomato sauce over penne

Salmon ^{GF} ~ pan seared salmon, brandy dijon cream sauce. asparagus, mashed potato

Penne alla Vodka ~ classic penne with vodka sauce

Vegetarian Risotto ~ arborio rice, roasted red pepper pesto, grilled asparagus, shaved zucchini, parm or SEASONAL OPTION

Beef/Steak Option ~ Market Price. **UPCHARGE APPLIES** if choosing this option. Only available as plated

BUFFET STYLE

- **MAIN COURSE OPTIONS ARE NOT SERVED WITH SIDES**
- Appetizers served on station
- Salad Course served on the Buffet
- Chicken Parm is served over Penne. Can be served in its' own tray which gives you a pasta option
- Tray of Vegetables (mashed potatoes, spinach or seasonal option) \$75 per tray

Bronze Level Package

Served buffet style only ~ No appetizers

	No salmon		*With salmon	
	Base price per person	incl tax/tip	Base price per person	incl tax/tip
1 salad + 1 main* + penne	\$30	\$38.21	\$35	\$44.57
1 salad + 2 mains* + penne	\$35	\$44.57	\$40	\$50.94

Tray of Penne can be served with butter or marinara

Salad (Host to choose 1)

Insalata Del Caesareo ~ classic Caesar salad

Mixed Green Salad ^{GF} ~ spring mix greens, cucumber, red onion, cherry tomato, house vinaigrette

Main Course (Host to choose 1 or 2)

Pollo Martini ~ chicken breast, lemon and white wine sauce, reggiano cheese

Chicken Parmigiana ~ breaded, fresh mozzarella, house made tomato sauce over penne

Chicken Marsala ~ boneless breast of chicken, marsala wine sauce, mushroom mélange

Salmon ^{GF} ~ pan seared salmon, brandy dijon cream sauce

Penne alla Vodka ~ classic penne with vodka sauce

Vegetarian Risotto ~ arborio rice, roasted red pepper pesto, grilled asparagus, shaved zucchini, parm

Cocktail Party (Heavy Appetizers)

We offer cocktail party packages that can be customized to your specific needs. For this package we offer a mix of hot and cold appetizers for parties from 20-100+ people. This is the perfect option if you are not looking to serve a full dinner to your guests and want something a little more informal. We have done these parties in the past for birthdays, corporate events, holiday parties, networking events, etc.

Option #1: \$25.00 PP (\$31.84 ALL IN with tax/tip)

Comes with a choice of (4) appetizers from the following list:

- ❖ Antipasto board
- ❖ Arancini
- ❖ Caprese
- ❖ Mozzarella Fritta
- ❖ Veggie Platter (served with dips)

Option #2: \$30 PP (\$38.21 ALL IN with tax/tip)

Comes with a choice of (6) appetizers. You can select all the above choices and add the following to compliment your assortment:

- ❖ Calamari
- ❖ Crab Cakes

If you would like to add something a little more substantial to the offering, we can do chafing dishes of pasta. Please ask our event planner about pricing.

Coffee, tea and soda are included in the PP price reflected in these packages.

Options for Alcohol:

We can offer you an Unlimited Open Bar, Open Bar with \$ limit, Open Bar with a time limit, Limited open bar (beer/wine), Consumption Bar or Cash Bar. Please inquire to find which of these options are best for your event. Our team is here to help you select the right package to fit every budget.