



Reception Hall and Banquet Facility

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Event & Banquet Packages

Accommodations include:

Brand-new banquet hall facility located in beautiful Western PA, owned & operated by Rizzo's Malabar Inn, a leader in the industry for over 85 years. Our event menu options are second to none, with the option of planning a customized menu tailored to your specific tastes (additional charges apply). Use of one of our professionally designed ballrooms. 60" round tables each seating 8 people. Smoke-free facility with ample free parking, and seating for up to 250 guests.

All event packages include the following:

4 hour use of room, 4 hour open bar (alcohol priced separately, see Bar Menu), full course dinner buffet or Family-Style menu. Sit-Down menu available upon request (subject to additional costs). skirted tables (registration, head table, buffet/hors d'oeuvres tables, cake table, gift table, if needed), all guest tables covered with white linen tablecloths & white linen napkins, all guests served on china dinnerware and silverware, full glassware for all bar and beverage service, cutting & serving of your cake, event coordinator to help you plan your banquet.

*Chair covers and coordinating sashes are available for \$5.00 per chair plus 6% tax (upgraded colors and styles are subject to additional charges). Rental price of chair covers includes set up and tear down.

*Colored napkins, linen, table runners, etc. available upon request. Additional rental fees apply.

All prices effective 08/27/2018 and are subject to change without prior notice.

Event Buffet Menu

\$31.75/person + 6% sales tax and 19% service charge

Children 12 & under: \$15.50/person + 6% sales tax and 19% service charge

Hors d'oeuvres

(Please choose three)

Fresh Fruit Display (Seasonal)	Swedish Meatballs
Bruschetta (Tomato or Olive)	Stuffed Mushrooms (crabmeat stuffing or sausage stuffing)
Prosciutto w/Fresh Melon	Sweet Peppers (with or without Asiago Cheese)
Sautéed Spinach	Hot Banana Peppers (with or without Asiago Cheese)
Fried Zucchini	Fried Cheese Sticks
Fried Calamari	Fried Onion Rings
Roasted Hot Sausage	Roasted Sweet Sausage
Polenta Guarlotti– topped w/gorgonzola cheese & marinara sauce	
Polenta Rizzo– topped w/Asiago cheese & marinara sauce	
Rizzo's Famous Bread & Cheese Display	
Shrimp Cocktail (additional charge, market price)	

Soup / Salad

(Please choose one. Served individually at the table)

Italian Wedding Soup
Hand-tossed Italian salad (with our house dressing & ranch on tables)
(additional charge of \$2.50/person for both soup and salad)*

Carved Item

(Please choose one)

Carved Roast Turkey Breast served with horseradish sauce
Carved Glazed Ham with pineapple sauce
Carved Stuffed Pork Loin with herb stuffing
Carved Herb Crusted Pork Loin with bourbon sauce
Carved Prime Top Beef Round Au Jus with gorgonzola sauce

(continued on next page)

Entrée

(Please choose one. You may choose an additional entrée selection in lieu of carved item)

- Chicken Piccata**– boneless chicken breasts in a light white wine & lemon butter sauce, seasoned w/ capers
Chicken Romano– boneless chicken breasts batter-dipped in egg & Romano cheese, sautéed in olive oil, and topped with lemon butter sauce
Chicken Marsala– boneless chicken breasts sautéed with Marsala wine reduction and mushrooms
Stuffed Chicken Breast– Stuffed with traditional bread stuffing and seasoning
Italian Style Chicken Breast– Pan roasted chicken breasts seasoned with rosemary and garlic
Fried Chicken– Crisp and juicy chicken breasts fried to perfection
Beef Braciola– tender rolled stuffed steak with traditional bread stuffing and baked in our famous Homemade Spaghetti Sauce
Scrod English Style– Mild and flaky with buttered breadcrumb topping
Scrod Italian Style– Moist white fish with tomato topping
Stuffed Flounder– Filled with crabmeat stuffing (additional charge may apply– market price)
Stuffed Pork Chop– Boneless, stuffed with traditional bread stuffing and topped with gravy

Pasta Entrée

(Please choose two)

- | | |
|--|----------------|
| Cavatelli | Stuffed Shells |
| Meat Ravioli | Cheese Ravioli |
| Gnocchi | Rigatoni |
| Cheese Tortellini | Lasagna |
| Pasta Primavera– Cheese tortellini with broccoli tossed in Alfredo sauce | |

(All pasta entrée choices are served with your choice of Alfredo, Marinara, Garlic & Oil, or our famous Homemade Spaghetti Sauce)

Side Dish

(Please choose two)

- | | |
|---------------------------|---|
| Eggplant Parmigiana | Scalloped Potatoes |
| Meatballs | Rice Pilaf |
| Stuffed Cabbage | Polenta (served w/our Homemade Spaghetti Sauce) |
| Roasted Red Potatoes | Parsley Potatoes |
| Italian Style Green Beans | Broccoli & Cauliflower (w/ garlic & olive oil) |
| Steamed Mixed Vegetables | Garlic Mashed Potatoes |

Buffet Menu Package Includes:

*Fresh Talonica and Italian Bread & butter served at the tables, freshly brewed coffee and water
Prices subject to 6% sales tax and 19% service charge. Prices subject to change without notice.

Event Family-Style Menu

\$33.75/person + 6% sales tax and 19% service charge

Children 12 & under: \$16.50/person + 6% sales tax and 19% service charge

Hors d'oeuvres

(Please choose three)

Fresh Fruit Display (Seasonal)	Swedish Meatballs
Bruschetta (Tomato or Olive)	Stuffed Mushrooms (crabmeat stuffing or sausage stuffing)
Prosciutto w/Fresh Melon	Sweet Peppers (with or without Asiago Cheese)
Sautéed Spinach	Hot Banana Peppers (with or without Asiago Cheese)
Fried Zucchini	Fried Cheese Sticks
Fried Calamari	Fried Onion Rings
Roasted Hot Sausage	Roasted Sweet Sausage
Polenta Guarlotti– topped w/gorgonzola cheese & marinara sauce	
Polenta Rizzo– topped w/Asiago cheese & marinara sauce	
Rizzo's Famous Bread & Cheese Display	
Shrimp Cocktail (additional charge, market price)	

Soup / Salad

(Please choose one. Served individually at the table)

Italian Wedding Soup
Hand-tossed Italian salad (with our house dressing & ranch on tables)
Caesar Salad
(additional charge of \$2.50/person for both soup and salad)*

Entrée

(Please choose one)

Chicken Piccata– boneless chicken breasts in a light white wine & lemon butter sauce, seasoned w/ capers
Chicken Romano– boneless chicken breasts batter-dipped in egg & Romano cheese, sautéed in olive oil, and topped with lemon butter sauce
Chicken Marsala– boneless chicken breasts sautéed in Marsala wine reduction with mushrooms
Stuffed Chicken Breast– Stuffed with traditional bread stuffing and seasoning
Italian Style Chicken Breast– Pan roasted chicken breasts seasoned with rosemary and garlic
Fried Chicken– Crisp and juicy chicken breasts fried to perfection
Beef Braciolo– tender rolled stuffed steak with traditional bread stuffing and baked in our famous Homemade Spaghetti Sauce
Scrod English Style– Mild and flaky with buttered breadcrumb topping
Scrod Italian Style– Moist white fish with tomato topping
Stuffed Flounder– Filled with crabmeat stuffing (additional charge may apply– market price)
Stuffed Pork Chop– Boneless, stuffed with traditional bread stuffing and topped with gravy

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Pasta Entrée
(Please choose one)

Cavatelli	Stuffed Shells
Meat Ravioli	Cheese Ravioli
Gnocchi	Rigatoni
Cheese Tortellini	Homemade Spaghetti
Lasagna	
Pasta Primavera– Cheese tortellini with broccoli tossed in Alfredo sauce	

(All pasta entrée choices are served with your choice of Alfredo, Marinara, Garlic & Oil, or famous Homemade Spaghetti Sauce)

Side Dish
(Please choose one)

Eggplant Parmigiana	Scalloped Potatoes
Meatballs	Rice Pilaf
Stuffed Cabbage	Polenta (served w/our Homemade Spaghetti Sauce)
Roasted Red Potatoes	Parsley Potatoes
Italian Style Green Beans	Broccoli & Cauliflower (w/garlic & olive oil)
Steamed Mixed Vegetables	Garlic Mashed Potatoes

Family-Style Menu Package Includes:

*Fresh Talonica and Italian Bread & butter served at the tables, freshly brewed coffee and water
Price subject to 6% sales tax and 19% service charge. Prices subject to change without notice.

Gluten-Free Options

(available as individual dinners for guests with dietary restrictions)

Cheese Ravioli with Rizzo's Homemade Marinara Sauce \$15.25*
Rigatoni with Rizzo's Homemade Marinara Sauce \$15.25*
Chicken Parmigiana with Rizzo's Homemade Marinara Sauce \$19.95*

Children's Meals

(available for children ages 12 & under only)

Chicken Fingers with French Fries \$8.99*
Child Spaghetti with Meatball \$7.99*



Hors d'oeuvres Additions (priced separately)

	<u>50 ppl</u>	<u>100 ppl</u>
Fresh Fruit Display	\$190.00	\$380.00
Bread & Cheese Display	\$220.00	\$440.00
Assorted meats, cheeses, breads & crackers		
Add olives & assorted vegetables	\$320.00	\$540.00
Swedish Meatballs	\$110.00	\$220.00
Bruschetta (Tomato or Olive)	\$95.00	\$190.00
Crabmeat Stuffed Mushrooms	\$130.00	\$260.00
Sweet Peppers	\$125.00	\$250.00
With or without Asiago Cheese		
Hot Banana Peppers	\$125.00	\$250.00
With or without Asiago Cheese		
Sautéed Spinach	\$137.00	\$274.00
Add Beans & Potatoes	\$162.50	\$325.00
Polenta Guarlotti	\$95.00	\$190.00
Topped with gorgonzola cheese and marinara sauce		
Polenta Rizzo	\$95.00	\$190.00
Topped with Asiago cheese and marinara sauce		
Hand-breaded Fried Zucchini	\$115.00	\$230.00
Fried Cheese Sticks	\$115.00	\$230.00
Fried Onion Rings	\$115.00	\$230.00
Hand-Breaded Fried Calamari	\$150.00	\$300.00
Roasted Hot or Sweet Sausage	\$90.00	\$180.00
Beef Braciolo	\$150.00	\$300.00
Prosciutto with Fresh Melon	\$110.00	\$220.00
Rizzi's Famous Antipasto Table		\$5.95/person
Assorted meats, cheeses, breads, olives & vegetables		
displayed on its own skirted table as a centerpiece in your hors d'oeuvres hour		

The above listed hors d'oeuvres items are available only in addition to the menu, not as substitutions. All items subject to 6% sales tax and 19% service charge.



Event Bar Menu

\$19.75/person + 19% service charge
4 Hour Open Bar

Well Menu*

Liquor: Windsor Canadian Whiskey, Seagram's Gin, Bacardi Rum, Smirnoff Vodka, Jim Beam Bourbon, Three Fingers Tequila, Dekuyper Peach Schnapps

Beer: Bottled Coors Light, Miller Light, Budweiser, Bud Light, Yuengling

Wine: White- Chardonnay, Pinot Grigio, Riesling, White Zinfandel
Red- Merlot, Lambrusco, Cabernet, Pinot Noir, Montepulciano

Top Shelf Liquor Upgrade (\$3.50/person + 19% service charge)

Canadian Club Whiskey, Seagram's VO Whiskey, Jack Daniel's Whiskey, Dewar's White Label Scotch, Johnnie Walker Red, Captain Morgan Spiced Rum, Malibu Rum, E&J Brandy, Tanqueray Gin, Absolut Vodka, Three Olives Vodka, Ketel One Vodka, DiSaronno Amaretto, Old Grand Dad Whiskey, Jameson Irish Whiskey, Kahlua, Frangelica

Premium Liquor Upgrade (\$5.50/person + 19% service charge)

Crown Royal Whiskey, Johnnie Walker Black Label, Chivas Regal Scotch, Bombay Sapphire Gin, Grey Goose Vodka, Belvedere Vodka, Grand Marnier, Petron Tequila, Courvosier Cognac, Maker's Mark Whiskey, Jose Cuervo Tequila

Bar Enhancements

Wine Toast (house): \$3.75/person + 19% service charge

Champagne Toast (house): \$4.00/person + 19% service charge

Please note that you may purchase an additional hour of bar service priced at \$5.00/person + 19% service charge (based on final guest count).

*All items subject to availability

Please inquire about specialty wines available for an additional charge

All bar service includes: Soft Drinks (Coca-Cola products), Juices and Mixes, Barware and Garnishes

*Please note: No shots will be served at the bar.

Other Bar Options

Limited Open Bar: 4 hour open bar serving bottled beer & wines listed under Well Menu
\$17.75/person + 19% service charge

Cash Bar: Drinks priced individually at restaurant prices

Soft Drinks Only/Children's Price: \$2.50/person + 6% sales tax and 19% service charge



EVENT CONTRACT

Event Date: _____ Start Time: _____

Type of Event: _____

Guaranteed Minimum # Guests: _____

Name: _____

Address: _____

Home Phone: _____

Cell Phone: _____

Work Phone: _____

Fax: _____

Email: _____

By signing below, I understand that a deposit and signature are required to hold a date. Sales tax of 6% and service charge of 19% will be added to total bill. Prices are subject to change without notice and are not guaranteed until deposit is received and contract is signed.

Customer Signature: _____

Event Coordinator's Signature: _____

Date: _____



EVENT CONTRACT GUIDELINES

1. Deposit Requirements: Carmen or Dominic Ballroom- \$1,000.00
Sebastiano Ballroom- \$2,000.00
Carmen & Dominic Ballrooms (combined)- \$2,000.00
 - Your deposit only secures the date of your event, not a specific ballroom. The ballroom will be assigned by event coordinator based on number of guests. Deposits will be deducted from your final bill. Deposits are non-refundable and non-transferable. If secured date is changed, arrangements must be made with event coordinator at least 6 months in advance of the originally scheduled event date.
2. We require a guaranteed minimum guest count upon payment of security deposit in order to ensure enough space for your event. PLEASE BE ACCURATE.
Minimum of _____ (plus tax & service charge) for Carmen Ballroom
Minimum of _____ (plus tax & service charge) for Dominic Ballroom
Minimum of _____ (plus tax & service charge) for Sebastiano Ballroom
Minimum of _____ (plus tax & service charge) for Carmen & Dominic Ballrooms (combined)
A rental fee will be charged if your event requires more space.
3. All final arrangements must be made at least 2 WEEKS in advance of your event date. This includes final guest count, menu selections, and linens. Additionally, final payment is due at least 2 WEEKS in advance of your event date. Seating charts must be finalized and received at least 7 DAYS prior to your event or a fee of \$250.00 will be charged. Any additional changes made after these dates will incur additional charges. Please note that final payment is accepted via cash, money order, or certified check. We are unable to accept personal checks or credit cards for final payments. You may not decrease your guest count below what is indicated on the contract. You may make additions to your guest count up to 48 HOURS prior to your event. Payment for additional guests can be made by cash, money order or personal check no later than 24 HOURS prior to event.
4. We require a copy of your invitation (if applicable). The invitation must state the exact start time and end time of your event. Our doors will not open until the start time noted on your invitation. Please list your RSVP date at least 3 WEEKS prior to event date to allow finalizations to the guest count in the required amount of time.
5. The use of confetti, glitter, rice, and sand is strictly prohibited inside and outside of the facility. You will be charged an additional fee if facility is left damaged or excessively dirty.
6. Should your event run overtime, an additional rental charge will apply to any event requiring use of facility beyond 4 hours. You may choose to add an additional hour of bar service priced at \$5.00 per person per hour, plus 19% service charge. We are unable to extend bar service time beyond 5 hours (4 hours included in package + 1 additional hour). There will be a \$300.00 rental charge if bar is closed.
7. Shots will not be served at the bar. Rizzo's Malabar Inn reserves the right to refuse to serve any guest alcohol when deemed necessary.
8. Alcohol may not be brought into facility or onto facility grounds. All food, beverage, and event enhancements must be purchased through Rizzo's Malabar Inn, with the exception of cakes and cookies. All remaining food is property of Rizzo's Malabar Inn and must not be removed from the facility, with the exception of cakes and cookies.
9. Rizzo's Malabar Inn reserves the right to monitor and control sound level for all entertainment, including bands or djs.
10. Rizzo's Malabar Inn is not responsible for lost or stolen items.
11. Rizzo's Malabar Inn is not responsible for failure to perform due to utility failure, power outages, fire, or weather.
12. Smoking is prohibited inside of the facility.
13. Vendor setup must be complete two hours prior to the start time of your event. Breakdown of all equipment and decorations must be complete no later than 45 minutes after the end time of your event. Additional charges will apply for overtime. Rizzo's Malabar Inn is not responsible for any items left behind after breakdown of event is complete.

Print Name: _____ Print Name: _____

Signature: _____ Signature: _____

Event Coordinator Signature: _____ Date: _____