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## *The Rococo Room*

64 West Union Street ~  
Old Pasadena, CA 91103  
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## Banquet and Special Events Information

Located in historic Old Pasadena, the ROCOCO ROOM offers an ideal setting for weddings, corporate and social events. Specializing in Mediterranean food, we offer a choice grilled meats, seafood dishes, and an array of traditional pastas, plus family style, buffet or tray passed appetizers.

Allow our team of event professionals to design and personalize your luncheon or dinner event. Upon selecting your culinary favorites, compliment your celebration menu with our extensive hand selected wine collection and full bar.

As always, our extremely experienced and knowledgeable staff is here to ensure that you and your guests relax and enjoy every moment of your special event.

## Deposit

Once you are ready to book your event at the Rococo Room a ***non-refundable*** deposit of 50% of the food & beverage minimum is required. In addition, a 30% deposit is required three months prior to the event. Full prepayment of the remaining balance of all estimated charges is due one week from your event date.

## Payment

***Café Santorini and the ROCOCO ROOM accepts cashier's checks, cash, or major credit cards. Final payment must be made by credit/debit card or cash, only.***

## Guest Count

The number of guests including adults, children and vendors must be confirmed one week prior to the event date. If no guarantee is received, your estimated guest count will become your guaranteed guest count. If the guaranteed guest count is increased within the seven days, you will be charged accordingly, provided we are able to accommodate the additional guests.

## Cancellation Policy

All deposits are non-refundable and non-transferable. Cancellations within 30 days of a scheduled event will require full payment of the estimated balance.

## Service Fees

All group events will be charged a 20% service charge and local tax (Currently 9.00%). Per state law, state tax is applied to food, alcohol, and the 20% house charge, as well as any other additional services provided.

## Venue Minimums

To guarantee the exclusive use of these areas, a variable food and beverage minimum is required based on the time of day and the day of the week. If the minimum is not met, the difference will then be charged in form of a room rental fee. Room minimums do not include service charge or sales tax and is subject to change without notice.

Monday through Friday luncheons: \$2,000.00 food and beverage minimum  
Monday through Thursday evenings: \$2,500.00 food and beverage minimum  
Saturday luncheons: \$4,000.00 food and beverage minimum  
Sunday luncheons: \$3,000.00 food and beverage minimum  
Friday evenings: \$6,000.00 food and beverage minimum  
Saturday evenings: \$8,000.00 food and beverage minimum  
Sunday evenings: \$5,000.00 food and beverage minimum

# Event booking times

Luncheons: 11:00am to 3:00pm or 12:00pm to 4:00pm

Evenings: 6:00pm to 11:00pm or 7pm to 12am

Mezzanine is available for additional rental at \$750.00

\$250.00 will be applied to chapel style wedding ceremonies that require a room re-set at the Rococo Room.

Five hours are included in an evening booking and four hours for luncheon. You have two hours before your event for setup. If you choose to extend your event, you may do so with a \$450.00 fee for each additional hour. The Rococo Room can stay open as late as 2:00 am, and alcohol will be cut off at 1:30 am.

# Food and Beverage Amenities and Fees

As your celebration may not be complete without “Spirits!” Café Santorini and the Rococo Room are happy to facilitate several given bar scenarios, and have the option of a “Hosted Bar,” or “Cash Bar” scenario.

A “Cash Bar” is when guests pay for their own alcohol.

To do a “Cash Bar” only, a hosted minimum of \$1,500.00 bar tab must be met, after which a cash bar can be implemented.

**Please note, using a “Cash Bar” does not apply towards any given food and beverage minimum.**

No liquor may be brought into the premises from outside sources before, during or after an event. Please inform your guest that they may be asked to show the proper ID to purchase or consume any alcoholic beverages. The client agrees to be responsible for the consumption of alcoholic beverages by all guests and understands that the Rococo Room, in its sole discretion, may refuse service to any guest.

If any unauthorized outside alcoholic beverages are found in the possession of a guest, a **\$1,500.00** penalty will be required and enforced. All unconsumed food and beverages, with the exception of an outside cake, is not permitted to leave the premises.

# Security

In an effort to provide the proper environment, all evening events require the implementation of security. A minimum of 1 security guard will be required, and recommended 2 guards for over 100 guests. A \$250 fee per security guard will be charged to the client. No outside security can be provided by client.

# Vendor Policies

The ROCOCO ROOM requires a valid Day-Of certificate evidencing a minimum of \$1,000,000.00 of comprehensive general liability. The ROCOCO ROOM must be named as additionally insured in these documents. The client is responsible for ensuring that proof of insurance and a signed copy of this document by each vendor are provided to the Banquet Manager, 10 days prior to the event date.

All outside vendors must supply their own carts for transporting materials from their vehicles to their designated work areas.

All vendors and musicians must have their equipment set and ready to perform at least one half hour before the designated event start time. All vendors and musicians are responsible for their equipment at all times. Cords and wiring must be inconspicuously taped down using gaffer's tape. Items left behind at the conclusion of the function are not the responsibility the ROCOCO ROOM.

It is the responsibility of the client to collect all items brought in to the venue as well as items delivered to the site. All items must be cleared at the end of the event.

The ROCOCO ROOM **cannot provide** storage of any items during your event.

## Included at the Rococo Room

For special events at the Rococo Room, a floor plan with your specific event needs will be created.

White linens and napkins, flatware, glassware, China, wait staff, bartender if hosted bar, Banquet Captains, 60" round tables, sign in table, votive candles for tables, gold Chivari chairs with ivory padding are included.

In the event that we have a guest with a wheelchair that cannot dine upstairs at Café Santorini, we will give them a space next to the bar in the Rococo Room.

## Parking

Valet parking is available for \$8.00 per car with our validation and is located on the SW corner of Union and De Lacey Street. You are able to host valet parking as well.

Self-parking is also available in the parking garage located directly across the street. There is no validation option for this garage.

# Audio and Video Capabilities

There are many audio and video capabilities available to enhance your event in any dining area.

## ***Rococo Room:***

- **Removable stage:** can be configured into either 8'x9' or 8'x12' – complimentary
- **Podium** with microphone - \$100.00
- **Projector screen:** pre-fixed and operated automatically - \$45.00
- **Projector:** ceiling mounted, equipped with video DVD, VHS, VGA, and DVI capabilities - \$200.00
- **System plugin** - \$50.00 (*for back ground music ONLY*)
- **Wireless handheld microphone** - \$75.00
- **Wireless lapel microphone** - \$75.00
- **Both microphones** - \$125.00
- **Complete Audio / Visual package** - \$400.00

## ***Mezzanine:***

- **HDTV with DVD and Laptop input access** - \$250.00

# Additional Event Upgrades

- **Rococo Sign White Pipe & Drape** - \$180.00
  - **Cake Stand and Knife**- \$25.00

# Menu

All events hosted at the Rococo Room require a pre-set menu. We are more than happy to accommodate special vegetarian or dietary needs in addition to providing buffet or family style service. **There is a \$3.00 per person up charge for buffet service and family style.**

No outside food or beverage is allowed into the venue without the prior knowledge and consent of the ownership.

**ALL 3-COURSED MEALS INCLUDE A STARTER SALAD, ENTRÉE AND DESSERT. SOFT DRINKS, COFFEE, AND A SELECTION OF TEAS. LUNCHEON & DINNER PRICING DETAILED BELOW.**

*In choosing your menu selections for your guests:*

You may choose up to 2 entrée choices and 1 vegetarian choice for 25 guests or more.

The higher price of the entrée choice determines the price per person for the entire event. Children's menu selections available upon request at a cost of \$25.00 ++.. The confirmed number of entrée choices is required **one week** prior to the event.

Color-coded place cards **must be** provided for events.

The Rococo Room can provide vendors with an entrée that is

The chef's selection and non –alcoholic beverages for \$35.00 ++ per vendor.

The number of vendors receiving the meals will be required by your Banquet Manager

One week prior to your event. In the event that an alternative desert is brought in, a \$2.50 ++ cake cutting/dessert fee will be added per person.

\*Prices are subject to change based on current market price.

# HORS D'OEUVRES

Minimum order is 50 pieces of each ~ Items priced per piece

FRESH FRUIT SKEWERS (Seasonal Fruit)	2.00
MEDITERRANIAN STACKS Feta Cheese, Cucumber, Tomato, Olives	2.25
CAPRESE STACKS Marinated Mozzarella, Grape Tomato, Fresh Basil	2.25
BRUSCHETTA (Vegan) on Focaccia Crostini	2.00
CHEESE BOREK with Feta Cheese	3.00
SEASONED FRENCH FRIES Rustic – or – Sweet Potato Available	1.75
RISOTTO CROQUETTES with Mascarpone and Saffron Remoulade	2.50
PROSCIUTTO STUFFED CORQUETTE with Dijon Aioli	3.00
BEER BATTERED BABYARTICHOKE HEARTS with Lemon Caper Aioli	3.00
FILO SPANIKOPITA with Feta Cheese and Spinach	2.75
ROASTED TOMATO SHOOTER with Grilled Cheddar Toast	2.50
CUCUMBER AND MELON SOUP SHOOTER (Vegan) with Spiced Apple Tarragon Salad	2.50
BLUE CHEESE STUFFED MEDJOOOL DATE with Candied Pecans	2.50
ENDIVE SPEAR with Glazed Beets, Herbed Goat Cheese and Pomegranate Seeds	3.00
SPINACH & BASIL QUICHE	2.50
CREAMY MAC AND CHEESE with Three Cheese Blend & Panko Bread Crumb Topping	3.25
SPICY AHI TUNA TARTAR in a Cucumber Cup with Avocado	3.00
GRILLED SHRIMP SKEWERS with Curry Aioli	3.00
PERUVIAN SCALLOP & SHRIMP CEVICHE with Ginger and Scallion	3.25

CITRUS SHRIMP SKEWERS with Cilantro Orange Chili Marinade	3.00
GRILLED CHICKEN SATAY SKEWERS with Spicy Peanut & Coconut Sauce	2.75
CHICKEN EMPANADAS with Serrano Jam	3.00
THAI LETTUCE WRAPS with Ground Chicken, Hoisin, Scallion, Sesame Seeds	3.00
CAJUN CHICKEN & BISQUIT SLIDER with Serrano Jam	3.75
LAMB LOLLI - POP with Rosemary Raita	4.25
BACON WRAPPED ARTICHOKE HEARTS White Balsamic Tuscan Marinade	3.50
EMPANADAS DE PICADILLO with Serrano Jam	3.00
HANGER STEAK SKEWERS with Bell Pepper Chimichurri	2.75
RIB EYE CHEESE BURGER SLIDER with Sharp Cheddar, Brioche Bun	3.75
QUICHE TAVERN HAM, SWISS	2.50

## MEZZES

TABBOULEH (Vegan) Parsley, Tomato, Onion, Olive Oil, Cracked Wheat	2.5
HUMMUS AND PITA (Vegan) Garbanzo Bean Puree, Garlic, Tahini, Lemon Juice	1.50
BABAGANOUSH (Vegan) Eggplant, Garlic, Tahini, Lemon	2.5
KUBBE Cracked Wheat Crust, Seasoned Ground Beef, Pine Nuts	3.00
GRAPE LEAVES (Vegan) Stuffed with Rice. Mediterranean Spices	2.50



# STARTER SALADS

## **SELECT ONE:**

### **GREEK SALAD**

Sweet Romaine, Mediterranean Olives, Peppers, Tomatoes, Cucumbers, Feta Cheese  
Oregano, Red Wine Vinaigrette

### **HOUSE SALAD**

Romaine, Field Greens, Tomatoes, Pickled Onions, Shaved Fennel  
White Balsamic Vinaigrette

### **BABY SPINACH & GOAT CHEESE**

Spinach, Citrus Segments, Goat Cheese, Sherry Vinaigrette

### **CAESAR SALAD**

Classic Caesar Salad with Sweet Romaine, Shaved Parmesan, Crostini

### **GORGONZOLA SALAD**

Sweet Romaine, Gorgonzola, Apples, Walnuts, Watercress, Bleu Cheese Dressing

### **POACHED PEAR SALAD**

Arugula & Spring Mix, Raspberries, Goat Cheese, Toasted Pecans, Sherry Vinaigrette

### **QUINOA SALAD**

Fresh Mozzarella, Spiced Almonds, Pickled Red Onions, Olives

### **WILD ARUGULA SALAD**

Grilled Asparagus, Candied Pecans, Shaved Parmesan Cheese and Red Grapes

### **FARRO SALAD**

Curry Spice Farro, Dried Apricot & Golden Raisins with Sliced Radishes and Garbanzo Beans with  
Mint Balsamic Dressing

## POULTRY ENTREES

### CHICKEN FARFALLE

Grilled Chicken in a Cilantro Pesto Cream Sauce, Tomatoes, Parmesan 30 / 34

CHICKEN KEBOB Basmati Rice. Seasonal Vegetables 31 / 34

ROASTED CHICKEN BREAST in a Mushroom Marsala Wine Sauce with Mashed Potato,  
Seasonal Vegetables 36 / 39

### OVEN ROASTED CORNISH GAME HEN

Grilled Polenta, Artichoke Mushroom Sautee 46 / 49

## BEEF ENTREES

### BEEF KEBOB – OR – COMBINATION OF BEEF & CHICKEN KEBOB

Basmati Rice, Seasonal Vegetables 35 / 39

### HERB CRUSTED FILET MIGNON

Potato Gratin, Szechwan Glaze, Seasonal Vegetables 55 / 60

### BRAISED WAYGU BEEF CHEEKS

Mashed Potatoes, Cabernet Demi Glace, Seasonal Vegetables 44 / 49

### DRY AGED RIB EYE

Roasted Fingerling Potatoes, Szechwan Peppercorn Reduction,  
Seasonal Vegetables 49 / 54

### BRAISED BEEF OSSO BUCO on Creamy Polenta with a Parmesan Crisp

Cabernet Demi Glace, Seasonal Vegetables 55 / 60

## LAMB ENTREES

### BRAISED MORRACAN LAMB SHANK

Dried Mission Fig & Date Cous Cous, Toasted Pistachio, Seasonal Vegetables 45 / 50

### ROSEMARY~THYME GRILLED LAMB CHOPS

Mashed Potatoes, Seasonal Vegetables 46 / 51

# SEAFOOD ENTREES

## SEARED ATLANTIC SALMON

Mashed Potatoes, Seasonal Vegetables, Tarragon Buerre Blanc 38 / 43

## SEARED HALIBUT

Coconut Curry Sauce, Baby Bok Choy, Carrot~Sweet Potato Puree 41 / 47

## MAHI MAHI

Canenellini Hummus, Jicama Radish Salad with Seasonal Vegetables 41 / 47

## SEARED SEA BASS

Dried Apricot & Cranberry Cous Cous, Papaya~Mango Pico de Gallo 45 / 50

## ROASTED SEA BASS

Orzo pasta with Roasted Fennel, Olive Tapenade with Seasonal Vegetables 45 / 50

# VEGETARIAN ENTREES

## ROASTED BUTTERNUT SQUASH (Gluten Free/Soy Free/Vegan)

Wild Rice with Dried Cranberry, Roasted Vegetables

## ROASTED CURRIED CAULIFLOWER (Gluten Free/Soy Free/Vegan)

Beluga Lentils, Toasted Pine Nuts, Golden Raisins

## MUSHROOM RISOTTO

Crimini Mushroom Sautee, Mascarpone Cheese

## LINGUINE ANGELO

Asparagus, Tomato, White Wine Cream Sauce

## SPINACH RAVIOLI in Vodka Pink Sauce with Parmesan Cheese

over a bed of Field Greens

## STUFFED PORTOBELLO MUSHROOM (Vegan/Can be made Gluten Free)

Vegetable Polenta, Panko, on a bed of Cumin Beluga Lentils

# DESSERT

ESPRESSO CHOCOLATE POT DE CREME with Shortbread Cookie

SEASONAL SORBET with Shortbread Cookie

CRÈME CARAMEL

PINEAPPLE UPSIDEDOWN CAKE

Coconut Whip and Caramel Sauce

CHOCOLATE BRIOCHE BREAD PUDDING

Caramel Sauce, Hazelnuts

INDIVIDUAL LARGE CUPCAKES

Red Velvet, Chocolate, Vanilla, Coconut

APPLE TART

Cinnamon Gelato, Caramel Sauce

2- UPCHARGE

SIGNATURE TIRAMISU

Raspberry Coulis

2- UPCHARGE

# DESSERT BAR

Minimum order is 50 pieces of each ~ Items priced per piece

## HOUSE BAKED COOKIES

White Chocolate / Macadamia Nuts, Wedding Cookies (CONTAINS NUTS)  
Scottish Shortbread, Chocolate Chip, Oatmeal Raisin, Thumb Print,  
Brazilian Jubilee, Almond & Star Anise Biscotti 2-

## MACAROONS

Vanilla, Coffee, Pistachio, Chocolate, Raspberry 2.50

## TRUFFLES

Peanut Butter, Raspberry, Orange, Whiskey 2-

## MARSHMALLOWS

Peppermint, Banana, Raspberry, Passion Fruit, Cinnamon 1.50

## MINIATURE CUPCAKES

Red Velvet, Chocolate, Vanilla, Coconut 1.50

## MINIATURE TARTS

Banana Crème, Lemon Meringue, Pear Frangipane, Whiskey~Pecan  
Chocolate Caramel 1.75

## GOURMET BROWNIES

Chocolate, Blondie 2.25

# BAR PACKAGES

Bottled Beer at \$5.50 & \$7.00

Glass of House Wine \$8.00

Well Drinks starting at \$7.50

Call Drinks starting at \$8.50

Premium Drinks starting at \$10.50

Champagne Toast starting at \$39.00/bottle

\*If no meal is purchased, there is a \$3.95/person fee for unlimited Soft drinks, coffee, & iced tea

# HOSTED BAR PACKAGE

PER HOUR	PREMIUM DRINKS
1 Hour Hosted	\$20/person
2 Hours Hosted	\$27/person
3 Hours Hosted	\$34/person
4 Hours Hosted	\$41/person
5 Hours Hosted	\$48/person

NOTE: Hosted hourly bar packages must be applied in the form of consecutive hours and cannot be divided.

For the use of a "Cash Bar" a \$250.00 bartender fee will apply per bartender