



ANDIAMO

ITALIA

Memorial Banquet Service

ARTISAN ROLLS AND BUTTER

ANDIAMO SIGNATURE HOUSE SALAD

PASTA POMODORO **OR** OVEN ROASTED POTATOES

MIXED VEGETABLES

CHICKEN PICCATA **OR** CHICKEN SICILIANA

ROASTED SLICED SIRLOIN WITH WILD MUSHROOMS, ONIONS,

AND ANDIAMO SIGNATURE ZIP SAUCE

ASSORTED COOKIES AND BROWNIES

COFFEE, TEA AND SOFT DRINKS

BUFFET SERVICE \$31.95 PER GUEST

Minimum of 50 Guests

FAMILY-STYLE SERVICE \$34.95 PER GUEST

Plus 6% tax and 22% service charge will be added to the final bill

6676 TELEGRAPH ROAD BLOOMFIELD TWP., MI 48301
P: (248) 865-9300 FX: 248-865-9392



ANDIAMO

ITALIA

Sports Banquet Buffet Menu

ARTISAN ROLLS AND BUTTER

ANDIAMO SIGNATURE HOUSE SALAD

PASTA POMODORO

CHICKEN PICCATA

PETITE MEATBALLS

MIXED VEGETABLES

ASSORTED COOKIES AND BROWNIES

COFFEE, TEA AND SOFT DRINKS

BUFFET SERVICE \$31.95 PER PERSON

Minimum of 50 Guests

Plus 6% tax and 22% service charge will be added to the final bill

**Selection is available Sunday through Thursday
Lunch or Dinner**

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Dual Plate Options

CHICKEN & SALMON - \$50.95

6 OZ FILET & CHICKEN - \$52.95

6 OZ FILET & SALMON - \$55.95

ALSO INCLUDES:

- Fresh farmer's greens salad
- Choice of imported pasta or chef's potato
 - Seasonal vegetables
 - Artisan rolls
 - Soft beverages
- Cookies and brownies

**If selecting a dual plate with chicken, please choose one preparation:
Piccata, Marsala, or Siciliana**

All steaks served medium

Plus 6% tax and 22% service charge will be added to the final bill

Childrens menu available upon request

**6676 TELEGRAPH ROAD BLOOMFIELD TWP., MI 48301
P: (248) 865-9300 FX: 248-865-9392**



Breakfast Brunch Buffet

\$33.95 per Guest

Minimum of 50 Guests

PLEASE CHOOSE 6 ITEMS:

SAUSAGE LINKS • TURKEY SAUSAGE LINKS • APPLEWOOD-SMOKED BACON
CHEESE BLINTZES WITH BERRY SAUCE • SCRAMBLED EGGS • HOMESTYLE POTATOES
EGGS FLORENTINE WITH SPINACH, MUSHROOMS & SWISS CHEESE • CHICKEN PICCATA
WHITEFISH SICILIANA • PENNE WITH PALMINA SAUCE • RIGATONI BOLOGNESE
SEASONAL VEGETABLES

ALSO INCLUDES:

- Assortment of freshly baked breakfast pastries
- Assorted fruit juices
- Assorted herbal teas and coffee
- Seasonal fruit

BUFFET IS SERVED AND REPLENISHED FOR 90 MINUTES

Kids ages 2-10 eat for half price

— Plated Luncheon Packages —

Package #1 includes Minestrone soup

All other luncheon entrées include farmer's greens salad, seasonal vegetables, and a choice of signature pasta **or** chef's potatoes

All packages include artisan rolls, soft beverages and assorted cookies and brownies

PACKAGE #1 | \$25.95 per Guest

PASTA PRIMAVERA (V)

Imported pasta tossed with seasonal vegetables in light cream, white wine and fresh herbs

EGGPLANT PARMA (V)

Eggplant with Italian San Marzano tomatoes, garlic and fresh basil

GRILLED CHICKEN MIXED GREENS SALAD (GF)

Chicken, romaine hearts, baby kale, radicchio, arugula, tomatoes, cucumbers, ceci beans and garlic parmesan dressing

PACKAGE #2 | \$28.95 per Guest

GNOCCHI ALLA PALMINA (V)

House specialty, hand-rolled potato dumplings in creamy herbed tomato sauce

WHITEFISH ALLA SICILIANA

Whitefish seasoned with Italian breadcrumbs and served with ammoglio sauce

CHICKEN PICCATA

Sautéed chicken breast with lemon, capers, and white wine sauce

PACKAGE #3 | \$30.95 per Guest

CHICKEN MARSALA

Sautéed chicken breast with sautéed mushrooms and marsala wine sauce

HERB SALMON FILLET (GF)

Served with a garlic-chive Greek yogurt sauce

CHEESE RAVIOLI (V)

House-made pasta pillows filled with cheese in pomodoro sauce

PACKAGE #4 | \$33.95 per Guest

CHICKEN OLIVIA

Sautéed chicken breast, artichoke hearts, grape tomatoes, toasted basil, lemon zest, white wine butter sauce

CHEFS SEASONAL FRESH CATCH

Inquire for selections

VEGETARIAN RISOTTO ALLA MILANESE (GF, V)

Herbs, white wine, parmesan cheese, seasonal vegetables

PETITE FILET MIGNON +\$8.00

6 ounce hand-cut filet, char-broiled and served with Andiamo Signature Zip Sauce
Served Medium

Orders can be taken same-day for groups of 20 or fewer
For more than 20 guests, entrée selections are due 10 days in advance
Children's menu available upon request



Family Style & Buffet Luncheon Packages

CHOICE OF TWO:

HERB ROASTED CHICKEN (GF)

Olive oil, lemon, garlic and herb marinade, roasted on the bone

WHITEFISH SICILIANA

Herbed breadcrumbs, olive oil, garlic, ammoglio sauce

HERB SALMON (GF)

Served with garlic-chive Greek yogurt sauce

PREMIUM BLACK ANGUS NY STRIP

Roasted and sliced, wild mushrooms, onions, Andiamo Signature Zip sauce

HOUSEMADE ITALIAN SAUSAGE (GF)

Sautéed in olive oil and garlic, with sweet bell peppers & onions

CHICKEN ANDIAMO

Sautéed chicken breast

Choice ONE PREPARATION: Piccata, Marsala, Parmesan, or Siciliana

Served and replenished for 90 minutes

ALSO INCLUDES:

- Fresh farmer's greens salad
- Choice of imported pasta or chef's potato
 - Seasonal vegetables
 - Artisan rolls
 - Soft beverages
- Cookies and brownies

Buffet Style Luncheon Service \$38.95 (minimum of 40 guests)

Family Style Luncheon Service \$43.95

Kids ages 2-10 eat for half price

Pricing includes two entrées. Please inquire about third entrée pricing with the sales manager.

All food and beverages are subject to a 6% state tax and 22% service charge. Prices subject to change without notice.



Plated Dinner Packages

Entrées include farmer's greens salad, seasonal vegetables and choice of pasta or chef's potato
All entrées include fresh artisan rolls, soft beverages and assorted cookies and brownies

PACKAGE #1 | \$38.95 Per Guest

Chicken Piccata

Sautéed chicken breast with lemon, capers, and white wine sauce

Whitefish Siciliana

Olive oil, garlic, seasoned breadcrumbs and herbs and ammoglio sauce

Pasta Primavera (V)

Imported pasta tossed with seasonal vegetables in light cream sauce

Meat Ravioli

Tender pasta pillows stuffed with beef, pork, and veal in our rich and hearty bolognese sauce

PACKAGE #2 | \$42.95 Per Guest

Herb Salmon Fillet (GF)

Herb marinade, char-grilled, garlic-chive yogurt sauce

Chicken Marsala

Tender chicken breast sautéed with wild mushrooms, marsala reduction, herbs and demi-glace

Eggplant Parma (V)

Eggplant with Italian San Marzano tomatoes, garlic and fresh basil

Gnocchi Aldo (V)

House specialty, homemade potato dumplings, creamy tomato Palmina, Fontina Val D'Aosta

PACKAGE #3 | \$54.95 Per Guest

Filet all' Andiamo

8 ounce premium beef tenderloin, hand-cut and char-broiled, Andiamo Signature Zip Sauce **Served Medium**

Salmon Apulia (GF)

Fresh fillet, roasted grape tomatoes, caper berries, cerignola olives, oregano insalatini

Chicken Olivia

Sautéed chicken breast, artichoke hearts, grape tomatoes, toasted basil, lemon zest, white wine butter sauce

Cheese Ravioli (V)

House made pasta pillows filled with cheese in pomodoro sauce

PACKAGE #4 | \$69.95 Per Guest

Surf and Turf

Petite hand-cut filet mignon with Andiamo Signature Zip Sauce, split herb butter-roasted rock lobster tail

Served medium

Char-Grilled Ribeye

Char-grilled, cipollini onions, wild mushrooms, red wine-shallot jus.

Served medium

Pollo Marengo

Sautéed chicken breast, fresh mushrooms, onions, herbs, white wine, tomatoes, cold water shrimp

Vegetarian Risotto alla Milanese (GF, V)

Herbs, white wine, parmesan cheese, seasonal vegetables

Childrens menu available upon request

All food and beverages are subject to a 6% state tax and 22% service charge. Prices subject to change without notice.



Family Style & Buffet Dinner Packages

CHOICE OF TWO:

HERB ROASTED CHICKEN (GF)

Olive oil, lemon, garlic and herb marinade, roasted on the bone

WHITEFISH SICILIANA

Herbed breadcrumbs, olive oil, garlic, ammoglio sauce

HERB SALMON (GF)

Served with garlic-chive Greek yogurt sauce

PREMIUM BLACK ANGUS NY STRIP

Roasted and sliced, wild mushrooms, onions, Andiamo Signature Zip Sauce

HOUSEMADE ITALIAN SAUSAGE (GF)

Sautéed with olive oil, garlic, sweet bell peppers with onions

AGED BEEF TENDERLOIN

Char-grilled and hand sliced, Andiamo Signature Zip Sauce **(Add \$12)**

CHICKEN ANDIAMO

Sautéed chicken breast

Choose one preparation: Piccata, Marsala, Parmesan, or Siciliana

Served and replenished for 90 minutes

ALSO INCLUDES:

- Fresh farmer's greens salad
- Choice of imported pasta with signature sauce **or** chef's potato
 - Seasonal vegetables
 - Artisan rolls
 - Soft beverages
- Cookies and brownies

Buffet Style Dinner Service \$47.95 (minimum of 50 guests)

Family Style Dinner Service \$51.95

Kids ages 2-10 eat half price

Pricing comes with 2 entrées. Please inquire about third entrée pricing with the sales manager.

Accompaniments

UPGRADE SOUP & SALADS

MINISTRONE SOUP

Traditional mixed vegetables, greens, cranberry beans, tomato fillets **(Add \$5)**

CAESAR

Crisp romaine hearts with herbed croutons and anchovy-parmesan dressing **(Add \$4)**

Michigan Harvest Salad

Mixed greens, dried cherries, golden raisins, Gorgonzola cheese, caramelized onion, balsamic vinaigrette **(Add \$4)**

VEGETABLES

CHOOSE 1:

FRESH GREEN BEANS ALMONDINE

Toasted almond butter sauce

ROASTED BROCCOLI

Garlic butter sauce and parmesan cheese

MIXED VEGETABLES

Fresh cut mélange of squash, zucchini, carrots and bell peppers in herbed broth

FRESH ASPARAGUS

Olive oil and sea salt **(Add \$4)**

STARCH

CHOOSE 1:

PASTA ANDIAMO

Imported Pasta:

Penne or rigatoni

Choice of Sauce:

Alfredo

three cheeses, cream, brodo and herbs

Pomodoro

San Marzano tomatoes, herbs, spices, olive oil

Bolognese

Finest cuts of beef, pork and veal, tomatoes, red wine

Palmina

Creamy, herbed San Marzano tomato sauce

Tomato-Basil

Vegan tomato sauce, fresh basil, olive oil and herbs

GNOCCHI ALLA PALMINA

House specialty, handmade potato dumplings in creamy herbed tomato sauce **(Add \$5)**

RAVIOLI

House made pasta pillows filled with meat, cheese or seasonal item with choice of sauce **(Add \$5)**

POTATOES

OVEN ROASTED TUSCAN STYLE POTATOES

Fresh rosemary and caramelized onions

WHIPPED POTATOES

Roasted Garlic or White Truffle

SANTA ANNA POTATOES

Sliced and baked in herbed broth with parmesan cheese **(Add \$2)**



— Buffet Style Hors d'Oeuvres —

Based on one hour replenishment with entree packages

5 HORS D'OEUVRES \$21.95 PER PERSON • 3 HORS D'OEUVRES \$17.95 PER PERSON

COLD

Roasted Tomato Bruschetta (V)

Olive oil toasted bread, fresh tomato relish with basil pesto and shaved parmesan

Smoked Roasted Peppers (V)

Extra virgin olive oil, Italian parsley, garlic chips

Caprese Skewers (GF, V)

Fresh cherry tomatoes, mozzarella cheese pearls, basil, balsamic drizzle

HOT

Italian Sausage (GF)

With bell peppers and onions

Portabella Mushrooms (V)

Andiamo Signature Zip Sauce

Italian Meatballs

In pomodoro Sauce

Stuffed Mushroom Caps

Choice of Italian sausage or spinach-ricotta filling (V)

Petite Wellingtons

Puff pastry wrapped around succulent beef, roasted garlic aioli

Crisp Calamari

Baby squid, banana pepper rings, ammoglio sauce

Spanokopita (V)

Phyllo dough triangles with spinach and feta cheese

Asparagus Cannoli (V)

Crisp shallots, chives, gruyère cheese, puff pastry

Chicken Satays

Asian-style with honey chili sauce (GF) or Siciliana with Ammoglio

SHRIMP

50 Pieces \$200

Shrimp Cocktail (GF)

Chilled colossal shrimp, fiery house cocktail sauce, lemon

OR

Shrimp Andiamo

Pan roasted with garlic, leeks, white wine, cannellini beans and tomato sauce

SALUMI E FORMAGGI

Selection of artisal Italian meats and cheeses, olives, peppers, almonds, crostini
\$12.95 per person

FRESH VEGETABLE DISPLAY

Seasonal selection of fresh vegetables with housemade ranch dip
\$8.95 per person

FRESH FRUIT DISPLAY

A lovely display of fresh sliced seasonal fruits
\$10.95 per person

Station Packages

ANDIAMO

ITALIA

Strolling reception menus are based on a minimum of 50 people and include 90 minutes of food service.
Coffee, tea, and soft beverages are included.

STATION - OPTION 1 | \$38.95 per person

PASTA STATION

Penne Bolognese

Imported ridged pasta tossed with housemade bolognese sauce

Rigatoni Pomodoro (V)

Imported pasta topped with housemade pomodoro sauce

CHEESE DISPLAY (V)

- Chef's selection of imported and domestic cheeses
- Seasonal grape varieties
- Garden fresh vegetable crudités with savory buttermilk dressing
- Assorted crackers, grissini and crostini

APPETIZER STATION

Portobella Mushrooms (V)

With Andiamo Zip Sauce

Calamari Fritti

Flash fried with banana peppers and ammoglio

DESSERT STATION

Assorted cookies, brownies and bars

Includes Artisan Rolls

STATION - OPTION 2 | \$52.95 Per Person

MEAT & PASTA STATION

Penne Bolognese

Imported ridged pasta tossed in housemade bolognese sauce

Cheese Ravioli (V)

With pomodoro sauce

Gnocchi Palmina (V)

Housemade potato dumplings with a creamy tomato sauce

Sliced Roast Sirloin

Served with Andiamo Signature Zip Sauce

APPETIZER STATION

Portobella Mushrooms (V)

With Signature Zip Sauce

Calamari Fritti

Flash fried with banana peppers, and ammoglio

Italian Sausage & Peppers

Housemade Italian sausage, potatoes, Hungarian hot peppers, demi-glaze

CHEESE STATION (V)

- Imported and domestic cheeses
- Crudités and dip
- Grapes
- Assorted crackers

DESSERT STATION

- Assorted cookies, brownies and bars
- Fresh cut seasonal fruit

Includes Artisan Rolls

Station Packages CONTINUED

Strolling reception menus are based on a minimum of 50 people and include 90 minutes of food service. Coffee, tea, and soft beverages are included.

STATION - OPTION 3 | \$59.95 Per Person

SALAD STATION

Farmer's Greens (GF, V)

Romaine hearts, baby kale, radicchio, arugula, tomatoes, cucumbers, ceci beans, garlic-parmesan dressing

Caesar

Crisp romaine hearts with herbed croutons and anchovy-parmesan dressing

Caprese (GF, V)

Tomato, fresh bufala mozzarella and basil drizzled with olive oil and balsamic dressing

CHEESE TABLE (V)

- Imported and domestic cheeses
- Crudités and dip
- Grapes
- Assorted crackers

MEAT & PASTA STATION

Penne Bolognese

Imported ridged pasta tubes tossed with our house bolognese sauce

Cheese Ravioli (V)

With pomodoro sauce

Gnocchi Palmina (V)

Housemade potato dumplings with creamy tomato sauce

Sliced Roast Sirloin

Served with Andiamo Signature Zip Sauce

Includes Artisan Bread

APPETIZER STATION

Calamari Fritti

Flash fried with banana peppers, chipotle aioli and ammoglio

Portabello Mushrooms (V)

Marinated & grilled mushrooms, Andiamo Zip Sauce, parsley

Italian Sausage & Peppers

Housemade Italian sausage, potatoes, Hungarian hot peppers, demi-glace

Bruschetta (V)

Olive oil crostini with fresh tomato and Parmigiano Reggiano topping

DESSERT STATION

- Assorted cookies, brownies and bars
- Fresh cut seasonal fruit

STATION - OPTION 4 | \$79.95 Per Person

SALAD STATION

Farmers Greens (GF, V)

Romaine hearts, baby kale, radicchio, arugula, tomatoes, cucumbers, ceci beans, garlic-parmesan dressing

Caesar

Crisp romaine hearts with herbed croutons and anchovy-parmesan dressing

Caprese (GF, V)

Tomato, fresh bufala mozzarella and basil drizzled with olive oil and balsamic dressing

Includes Artisan Bread

MEAT & PASTA STATION

Penne Bolognese

Imported ridged pasta tossed with housemade bolognese sauce

Cheese Ravioli (V)

With pomodoro

Gnocchi Palmina (V)

Housemade potato dumplings with a creamy tomato sauce

Sliced Roast Tenderloin of Beef

Served with Andiamo Signature Zip Sauce

CHEESE TABLE (V)

- Imported and domestic cheeses
- Crudités and dip
- Grapes
- Assorted crackers

DESSERT STATION

- Assorted cookies, brownies and bars
- Fresh cut seasonal fruit

APPETIZER STATION

Jumbo Shrimp Cocktail (GF)

Cold poached tiger shrimp, housemade cocktail

3 per person

Italian Meatballs

With pomodoro sauce

Calamari Fritti

Flash fried with banana peppers and ammoglio

Portabello Mushrooms (V)

Marinated & grilled mushrooms, Andiamo Zip Sauce, parsley

Italian Sausage & Peppers

Housemade Italian sausage, potatoes, Hungarian hot peppers, demi-glace

Bruschetta (V)

Olive oil crostini with fresh tomato and Parmigiano Reggiano topping



Beverages

CONSUMPTION ONLY

CHAMPAGNE TOAST • \$45.00 per bottle

DINNER WINE SERVICE • \$52.00 per bottle

One bottle of house wine per table prior to dinner service

Additional wine selections available upon request

MIMOSA PUNCH • \$70.00 per gallon
(serves approx. 20 people)

Bottled water SERVICE • \$6.00 per bottle

Acqua Panna or San Pellegrino

We offer a variety of premium and super premium liquors, bottled beers, red and white wine. Please inquire with sales manager for liquor, beer, and wine selection

FEE OF \$100.00 PER BARTENDER APPLIES



Desserts

Andiamo Sweet Endings

Decorative Table Display

ASSORTMENT OF MINIATURE DESSERTS • \$10.95 per person

Beautiful display of our pastry chef's favorite creations,
small enough to sample them all

FRUIT PLATTER • \$10.95 per person

A lovely display of freshly sliced seasonal fruits

CHOCOLATE COVERED STRAWBERRIES • \$3.75 each

Hand dipped in rich dark chocolate

CANNOLI • \$5 Per Person

Fried pastry dough with sweet and creamy ricotta filling

Vito's Bakery

Please advise the Banquet Manager if you would like to order a specialty cake or pastry item for your event. Vito's Bakery will help you create a dessert to remember that can be delivered to the restaurant free of charge.

We do not charge to cut and serve a cake ordered from Vito's Bakery.

If you bring your own cake, it must come from a bakery.

An outside cake will be subject to a \$3.00 per person cutting fee.

Banquet Information & Lease Agreement

THIS AGREEMENT, entered into by and between Andiamo Bloomfield hereinafter referred to as the Lessor and the individual or organization named on the face of this contract, hereinafter referred to as the Lessee. The Lessor for and in consideration of the rent and covenants hereinafter contained does by these presents demise and allow the Lessee the following described premises at 6676 Telegraph Rd. Bloomfield, MI 48301 (248) 865-9300 to wit: for the day, date and hours specified on the face of this contract.

The Lessee hereby covenants with the Lessor as Follows:

1. The premises shall be occupied for the purpose that it is stated on the contract. In compliance with health department regulations, Andiamo Bloomfield shall supply all foods with special occasion cakes being the only exception.
2. Not to assign or transfer the Lease or sublet the premises without the written consent of the Lessor.
3. Not to make or suffer any unlawful, improper or offensive use of the premises, nor any use thereof other than as herein specified.
4. The Lessee accepts the premises in their present condition and agrees to take the same in the condition at the time of the Agreement.
5. The Lessor shall not be liable to the Lessee for any damages or loss resulting from the overflow or backing up of any sewer, water or gas connection in said premises, nor for any damages caused by the backflow of any city sewer or water drain.
6. The Lessor shall not be liable to the Lessee for any damages or loss resulting from any Act of God, such as floods, storms, wind damage, power failures, which prevents the Lessor from meeting the terms of this contract.
7. To preserve the equipment, furniture and effects upon the premises in as good condition as they are now in and not to remove any part thereof from the premises. Any damage occurring to the property of Andiamo Bloomfield by the Lessee, his/her guests, or contractors will be applied to the Lessee's billing. Andiamo Bloomfield is not responsible for any items left on the premises, which are stolen or damaged.
8. To comply with all the statutes and with all police, sanitary, building and fire rules, regulations and instructions, and all municipal ordinances relating to or affecting the use of said premises, and all rules and regulations of the Michigan State Liquor Control Commission.
9. To hold the Lessor harmless from any loss, expense, damage or cost by reason of any claim, demand, action or suit arising out of, or in connection with the use of said premises by the Lessee, or in connection with any damages that are caused by acts or omission of invitees, guests, or trespassers, whether on Lessor property or elsewhere.
10. The Lessee must deposit with the Lessor the sum of • **\$350 (non-refundable)** for either room. Rooms are reserved upon receipt of deposit only. Deposit will be applied towards your minimum. Room assignments are determined by the size of your group. Day of event only.
11. Should cancellation of the given function be deemed necessary, the Lessee must contact Andiamo Bloomfield's office promptly to arrange proper withdrawal from the agreement. Cancellation must be presented in writing. The following are methods of determining the amount to be paid upon cancellation:
 - a. From 90 to 120 days prior to the rental date, then you must pay 20% of contract price.
 - b. From 60 to 89 days prior, then you must pay 30% of contract price.
 - c. From 30 to 59 days prior, then you must pay 40% of contract price.
 - d. From less than 30 days prior, then you must pay 50% of contract price.

12. The menu is due **14** days prior to the date of the function. The attendance guarantee is due **10** days prior to the function date and is payable for that number of guaranteed guests. Andiamo Bloomfield will verify the number of persons attending each function.
13. Payment of the remaining balance shall be due in full on the day the event. If paid ahead of time, in case of attendance above the guarantee, the additional balance is due the day of the event. Final balances must be transacted in the form of credit card, cash, certified check or personal check made payable to Andiamo Bloomfield. Failure to pay any amounts due pursuant to this Lease shall constitute cancellation of the Lease by the Lessee as of the date of said amount.
14. In case of any overtime for any function beyond the contracted time a charge of **\$500.00 per hour** will be assessed on the invoice.
15. Entertainers may only use the kitchen entrance to move equipment in or out of Andiamo Bloomfield. There is no elevator for their use. The entertainers must use the kitchen entrance and bring their equipment down a number of steps that may be slippery at times; therefore, provisions should be made by the entertainers to be prepared for these conditions. Andiamo Bloomfield does not have additional staff available to help with moving of equipment in or out of the building.
16. To employ bartenders furnished by the Lessor.
17. All vendors are required to return a signed copy of this Vendor Agreement no later than ten (10) days prior to the event date. Failure to submit the signed agreement by the stated deadline may result in the vendor being denied participation and entry to the event, at Andiamo's sole discretion.
18. The Lessor reserves the right to inspect and control all functions.
19. If additional clean up is required, an extra charge of \$300 may have to be added to the invoice.
20. All candles used for decoration or centerpieces must be glass encased as per fire department regulations.
21. **Glitter and Sequins Prohibited:** Participants agree that no glitter, sequins, confetti, or other loose decorative embellishments will be used in any decorations, displays, costumes, or materials brought into the venue. Failure to comply with this policy will result in an additional **\$300 cleaning fee**, which the participant agrees to pay.
22. No hanging of decorations from the ceiling or taping anything to the walls or pillars.
23. If Audio/Visual is required, there is a **\$100 screen rental fee/\$100 projector fee**. We provide the HDMI cords for your convenience. If not needed, you will not be charged.
24. Any leftover family-style or buffet food is not permitted to leave the building.

X _____
Sign and Date