

Extras
Desserts
Beverages
Hors d'Oeuvres
Accompaniments
Dinner Family Style / Buffet
Individual Dinner
Luncheon - Family Style / Buffet
Individual Luncheon
Breakfast - Buffet, Brunch
Continental Breakfast / Breaks



Continental Breakfast

DELUXE CONTINENTAL BREAKFAST 16.95

Chef's assorted freshly baked breakfast pastries with toaster.

Served with a selection of cream cheese, preserves and whipped butter.

A selection of assorted, seasonal chilled fruit juices.

Assorted herbal teas, coffee and decaffeinated coffee.

Freshly cut and whole seasonal fruits, berries and melon.

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

Extras
Desserts
Beverages
Hors d'Oeuvres
Accompaniments
Dinner Family Style / Buffet
Individual Dinner
Luncheon - Family Style / Buffet
Individual Luncheon
Breakfast - Buffet, Brunch



Breakfast & Brunch

BRUNCH BUFFET 28.95

(50 Person Minimum)

Chefs assorted freshly baked breakfast pastries, bagels and yogurt parfait. Served with a selection of cream cheese, preserves and butter.

Fresh sliced fruits and berries, assorted quiches, Applewood bacon or sausage links, homestyle potatoes, Traverse City Salad, chicken piccata.

A selection of assorted, seasonal chilled fruit juices. Assorted herbal teas, coffee and decaffeinated coffee.

ALL AMERICAN BREAKFAST BUFFET 25.95

(50 Person Minimum)

- Light and fluffy scrambled eggs • French toast with powdered sugar and maple syrup
- Applewood bacon • Sausage links • Homestyle potatoes • Seasonal fruits • Breakfast pastries

A selection of assorted chilled juices, regular and decaffeinated coffee, and herbal teas.

Buffet Enhancements

Scrambled eggs with cheddar cheese and chives 1.00 per person

Belgian waffles with fruit syrup and maple syrup 3.95 per person

Smoked salmon display 7.95 per person

Create your own chef attended Omelet Station 7.95 per person

Eggs or omelettes cooked to order. (Includes: bacon, onion, cheese, sausage, ham, spinach, mushrooms and peppers)

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

Extras
Desserts
Beverages
Hors d'Oeuvres
Accompaniments
Dinner Family Style / Buffet
Individual Dinner
Luncheon - Family Style / Buffet
Individual Luncheon



Individual Luncheon

ENTREES

PASTA PRIMAVERA 23.95

Pasta served with fresh garden vegetables in extra-virgin olive oil and garlic sauce.

EGGPLANT INVOLTINI 23.95

Sliced and rolled eggplant, filled with julienned vegetables and topped with pomodoro sauce.

STUFFED SQUASH 23.95

Char-grilled yellow squash and zucchini stuffed with brown rice, caponata vegetables and golden raisins, roasted red pepper coulis.

GNOCCI PALMINA 26.95

Housemade potato dumplings, creamy tomato palmina sauce, fresh basil.

CHICKEN SELECTIONS 28.95

Sautéed chicken breast presented with your choice of the following:

Piccata - lemon, capers and white wine sauce.

Marsala - button mushrooms and marsala wine sauce.

Parmesan - breaded, topped with tomato-basil sauce, mozzarella and parmesan cheeses.

Siciliana - herbed Italian breadcrumbs, served with ammoglio sauce.

Valdostana - breaded, topped with prosciutto, fontina and roasted garlic-white wine sauce. (Add 1.00)

SALMON CON FUNGHI 30.95

Broiled salmon served with wild mushrooms and leeks in light crème sauce with fresh basil.

SHRIMP GIUSEPPE 32.95

Breaded, jumbo gulf shrimp in roasted garlic-white wine butter sauce with lemon.

LOBSTER RISOTTO 33.95

Butter poached lobster meat, creamy arborio rice, asparagus and black truffles, Parmigiano-Reggiano.

PETITE FILET MIGNON 39.95

Hand-cut, aged filet charbroiled and served with Andiamo Zip Sauce.

FILET COMBINATION PLATE

Hand cut, aged filet of beef served with Andiamo Zip Sauce and your choice of Chicken 39.95, Salmon 41.95, Shrimp 43.95

Luncheon entrees include salad, vegetable, pasta or potato. All entrees include bread basket and coffee or tea, soft drink and house dessert.

Extras
Desserts
Beverages
Hors d'Oeuvres
Accompaniments
Dinner Family Style / Buffet
Individual Dinner
Luncheon - Family Style / Buffet



Family-Style Luncheon

29.95 per person

(CHOICE OF TWO ENTREES)

- Chicken Breast Selections - Piccata, Marsala, Parmesan, Siciliana, Valdostana (add 1.00)
- Herb Roast Chicken
- Roasted Sirloin with Andiamo Zip Sauce
- Italian Sausage with Peppers and Onions
- Roast Pork Loin with Mushroom Sauce
- Salmon con Funghi (add 5.00)
- Beef Tenderloin with Andiamo Zip Sauce (add 9.00)

Family-Style luncheon includes salad, pasta or potato, vegetable, bread basket, coffee or tea, soft drink and house dessert.

Buffet Luncheon

(50 Person Minimum) 27.95 Per Person

(CHOICE OF TWO ENTREES)

- Chicken Breast Selections - Piccata, Marsala, Parmesan, Siciliana, Valdostana (add 1.00)
- Herb Roast Chicken
- Penne Palmina
- Rigatoni Bolognese
- Pasta Primavera
- Italian Sausage with Peppers and Onions
- Roast Pork Loin with Mushroom Sauce
- Sliced Roast Sirloin with Andiamo Zip Sauce con Funghi (add 5.00)
- Beef Tenderloin with Andiamo Zip Sauce (add 9.00)

Buffet includes fresh garden salad, chef's cold salad assortment, vegetable, pasta or potato, rolls, coffee or tea, soft drink and house dessert.

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



Individual Dinner

(Signature Bar Included)

ENTREES

EGGPLANT INVOLTINI 41.95

Sliced and rolled eggplant, filled with julienned vegetables and topped with pomodoro sauce.

STUFFED SQUASH 41.95

Char-grilled yellow squash and zucchini stuffed with brown rice, caponata vegetables and golden raisins, roasted red pepper coulis.

GNOCCHI PALMINA 43.95

Housemade potato dumplings, creamy tomato palmina sauce, fresh basil.

CHICKEN SELECTIONS 64.95

Sautéed chicken breast presented with your choice of the following:

Piccata – lemon, capers, white wine sauce.

Marsala – button mushrooms, marsala wine sauce.

Parmesan – breaded, topped with tomato-basil sauce, mozzarella and parmesan cheeses.

Siciliana – herbed Italian breadcrumbs, served with ammoglio sauce.

Valdostana – breaded, topped with prosciutto, fontina, roasted garlic-white wine sauce (add 2.00)

LOBSTER RISOTTO 69.95

Butter poached lobster meat, creamy arborio rice, asparagus and black truffles, Parmigiano-Reggiano.

SALMON CON FUNGHI 68.95

Broiled salmon served with wild mushrooms and leeks in light crème sauce with fresh basil.

SEA SCALLOPS 68.95

Seared with caramelized onions, wilted spinach and Sambuca crème sauce.

SHRIMP GIUSEPPE 68.95

Breaded jumbo Gulf shrimp in roasted garlic-white wine butter sauce with lemon.

BRAISED BONELESS SHORT RIB OF BEEF 69.95

Slow roasted in rich Barolo wine sauce.

FILET MIGNON 76.95

Hand-cut aged filet broiled and served with Andiamo Zip Sauce.

FILET COMBINATION PLATE

Hand cut aged filet of beef served with Andiamo Zip Sauce with your choice of:

Chicken 76.95, Salmon 78.95, Shrimp 79.95

PETITE FILET MIGNON & LOBSTER TAIL

Market Price

Dinner entrees include salad, pasta and potato, vegetable, bread basket, coffee or tea and house dessert.



Family-Style Dinner

(Signature Bar Included)

66.95 per person

ENTREES

(CHOICE OF TWO)

- Chicken Breast - Piccata, Marsala, Parmesan, Siciliana, Valdostana (add 1.00)
- Herb Roast Chicken
- Roasted Sirloin with Andiamo Zip Sauce
- Italian Sausage with Bell Peppers and Onions
- Roast Pork Loin with Mushroom Sauce
- Salmon con Funghi (add 5.00)
- Beef Tenderloin with Andiamo Zip Sauce (add 8.00)

All family-style dinners include salad, pasta, vegetable, potato, bread basket, coffee, tea and house dessert.

Dinner Buffets

(Signature Bar Included)

(50 Person Minimum) 64.95 per person

ENTREE SELECTIONS

(CHOICE OF TWO)

- Herb Roast Chicken • Chicken (Piccata, Marsala, Valdostana (add 2.00) • Herb Roast Chicken
- Roast Pork Loin with Mushroom Sauce • Italian Sausage with Bell Peppers and Onions
- Eggplant Involtini
- Italian Meatballs in Tomato Sauce • Roasted Sirloin with Andiamo Zip Sauce
- Salmon con Funghi (add 5.00)

All buffets include fresh garden salad, chef's cold salad assortment, fresh vegetable, pasta, potato, bread basket, coffee or tea and house dessert.

Add a Carving Station

- Roasted Turkey Breast (add 3.00) • Prime Rib of Beef Au Jus (add 7.00) • Tenderloin of Beef (add 9.00)
- Honey Glazed Dearborn Brand Ham (add 4.00) • Herb Roasted Full Leg of Lamb (Market)

Additional chef fee \$125 per Chef

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

Accompaniments

SOUPS

(4.50 per person)

CHOOSE FROM:
Italian Wedding
Pasta Fagioli
Minestrone
Cream of Broccoli

SALADS

Cici Bean – tomatoes, iceberg and romaine lettuces, olive oil vinaigrette.

Caesar – crisp romaine hearts with herbed croutons and anchovy-parmesan dressing.

Chef's House Favorite – baby field greens, tomatoes, cucumbers, olives, red onions and house dressing.

Mediterranean – romaine, beets, olives, cucumbers, red onions and Feta cheese, red wine vinaigrette.
(Add \$1.00)

Caprese – tomato, fresh Bufala Mozzarella, and basil drizzled with olive oil and balsamic dressing.
(Add 2.50)

Bouquet – baby mixed field greens bouquet, wrapped in a cucumber ribbon presented with tomato, red onion, toasted pine nuts and champagne vinaigrette.
(Add \$2.95)

VEGETABLES

FRESH GREEN BEANS ALMONDINE

LEMON OR PARMESAN BROCCOLI

FRESH ASPARAGUS (add 2.00)

BRUSSEL SPROUTS

ROASTED CORN WITH SWEET BELL PEPPERS

FRESH MIX: Red Peppers, Carrots, Squash and Zucchini

HERB BUTTERED TRI-COLORED CARROTS

PASTA AND POTATOES

PASTA SELECTIONS:

Choose from ALFREDO, PRIMAVERA, BOLOGNESE, PALMINA, TOMATO-BASIL

UPGRADED PASTA SELECTIONS:

GNOCHI – handmade potato dumplings with sauce Palmina. (Add 2.00)

RAVIOLI – meat or cheese filled pasta purses with choice of house sauce. (Add 3.50)

LOBSTER RISOTTO – asparagus, black truffles, butter poached lobster meat. (Add 4.50)

MUSHROOM RISOTTO – creamy arborio rice, seasonal mushrooms, white wine, parmesano reggiano. (Add 2.00)

POTATOES:

FINGERLING POTATOES – warm bacon dressing with onions and garlic.

HERB BUTTERED RED SKIN POTATOES

OVEN ROASTED TUSCAN STYLE POTATOES – rosemary and caramelized onions.

ROASTED GARLIC OR WHITE TRUFFLE MASHED POTATOES

SANTA ANNA POTATOES – sliced and baked in herbed broth with parmesan cheese. (Add 2.00)

DAUPHINOISE POTATOES – layered in rich custard with parmesan and gruyere cheeses. (Add 2.95)

CHEF'S HOUSE DESSERT

SELECTIONS – choose from the following

Vanilla Ice Cream with Chocolate Sauce

Lemon or Chocolate Mousse

Spumoni Ice Cream (Add 2.00)

Berry Sorbet (Add 2.00)



Hors d'Oeuvres

COLD

- Smoked Salmon Canapes
- Prosciutto wrapped Grissini
- Mozzarella and Pomodoro Caprese
- Skewered Melon Balls with Imported Prosciutto di Parma
- Antipasto Skewers – Genoa salami, provolone cheese, olives and roasted pepper in vinaigrette
- Crudite Shooters – julienne cut raw vegetables, savory buttermilk dipping sauce
- Tuna Poke in Black Sesame Seed Cone with Tobiko Caviar
- Roasted Red Pepper Hummus – in Crisp Phyllo Cup
- Chicken Salad with Fine Herbs, served in Crisp Phyllo Cups
- Shrimp Shooters (add 4.00)
- Seafood Ceviche – Mixed Bell Peppers & Scallions, Marinated in Lime-Cilantro Vinaigrette
- Watermelon Caprese Skewers – Feta Cheese and Fresh Mint
- Gorgonzola Mousse – Toasted Pistachios and Sweet Red Grapes, served in Crisp Phyllo Cups
- Goat Cheese Lollipop – Pistachio Crusted with Apricot Jam
- Wild Mushroom Bruschetta Canapés
- Tomato Bruschetta Canapés – Shaved Parmesan, Basil Pesto

*SELECTION OF FIVE HORS D'OEUVRES 19.95 per person

*SELECTION OF THREE HORS D'OEUVRES 15.95 per person

*IMPORTED CHEESE DISPLAY 5.95 per person

*FRESH VEGETABLE DISPLAY 4.95 per person

*(Based on one hour replenish with entree packages)

HOT

- Falafel
- Calamari Fritti
- Fried Ravioli with Palmina Sauce
- Italian Sausage with Bell Peppers and Onions
- Portabella fries with Chipotle dipping sauce
- Roasted Portabella Mushrooms with Andiamo Zip Sauce
- Spinach and Cheese Spanakopita
- Italian Meatballs in Andiamo Zip Sauce or Marsala Sauce
- Chicken Wings in sweet chili glaze
- Fried Oysters with Aged Balsamic Reduction
- Suppli alla Romana
- Caramelized Onion Tarts with Balsamic Vinegar Reduction
- Mushroom Buttons Stuffed with Ricotta & Spinach
- Black Truffle Risotto Balls with Lobster Crème
- Barbeque Pulled Pork Taco – Crisp Shells filled with Braised Pork Shoulder in Sweet & Savory Barbeque Sauce. Topped with Apple Cider Spiked Cabbage Slaw
- Beef or Chicken Wellingtons
- Chicken & Waffle Skewer – Maple Bacon Butter Jam
- Miniature Buffalo Chicken Meatball Skewers – Bleu Cheese Crema and Celery Slaw
- Italian Meatball and Puff Pastry Skewer, Arugula Aioli
- Vegetable Spring Rolls, Sweet Chili Dipping Sauce
- Jumbo Shrimp Scampi – pan roasted in toasted almond butter sauce with lemon and herbs (Add 5.00)
- Blue Crab Cake Lollipops – stone ground mustard sauce (Add 4.00)

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



Hors d'Oeuvres

SUSHI 50 person minimum (priced per person)

ASSORTED SUSHI DISPLAY – Market Price

California Rolls, Spicy Tuna Rolls, Salmon Avocado Rolls and Vegetarian Rolls with soy sauce and pickled ginger.

CHEESE & FRESH CRUDITE DISPLAY 6.95

Table display of assorted fresh crudité with dips, assorted cheeses, and assorted crackers.

HUMMUS & TABBOULEH PLATTERS 8.95

Served with fresh pita and crisp pita chips.

ANTIPASTO DISPLAY 10.95

Assorted cured Italian meats, imported and domestic cheeses, Mediterranean olives, roasted peppers, grissini, and assorted crackers.

CHILLED SHRIMP COCKTAIL

Chilled shrimp with Andiamo cocktail sauce and lemon wedges. (100 count) 450.00

Add decorative ice bowl 150.00



Liquor / Beer / Wine

SIGNATURE *Included with dinner packages*

Andiamo Vodka, Beefeater Gin, Bacardi Rum, Cutty Sark Scotch, Jim Beam Whiskey, Sauza Silver Tequila, Bourbon.

PREMIUM *12.00 per person*

In addition to dinner package price

Tito's Handmade Vodka, Andiamo Vodka, Tanqueray Gin, Dewar's Scotch, Jack Daniel's, Hennessy VS, Bacardi Rum, Captain Morgan, Bulleit Bourbon, Southern Comfort, Casamigos Blanco.

ULTIMATE *17.00 per person*

In addition to dinner package price

Grey Goose, Ketel One, Hendrick's Gin, Johnnie Walker Black, Rémy VSOP, Jack Daniel's, Bacardi, Captain Morgan, Woodford Reserve, Casamigos Reposado, Southern Comfort, Espresso Martinis.

HOUSE WINES *Included with all bar packages*

Cabernet Sauvignon, Chardonnay

See your sales person to request a sommelier list; bottle prices will vary according to wine selection.

MIMOSA BAR *7.95 per person*

With assorted juices and mixed berry garnishes

MICHIGAN CRAFT BEERS

Craft beer selection available upon request. Inquire with your sales person for more information.

IMPORTED & DOMESTICS

Budweiser, Heineken, Miller Lite, Bud Light, Samuel Adams Seasonal, Peroni, Modelo.

NON-ALCOHOLIC SELECTIONS

Pepsi products available, bottled water, orange juice, cranberry juice, grapefruit juice.



Desserts

(priced per person)

COOKIE ASSORTMENT 3.95

A platter of assorted gourmet cookies served per table.

ITALIAN COOKIE ASSORTMENT 4.95

A platter of assorted traditional "Sicilian" style cookies and biscotti.

MINI KIT KAT 4.95

Wafer cookie bar topped with chocolate mousse and covered with dark chocolate.

GIANDUJA 5.95

Italian hazelnut torte with layers of hazelnut praline, chocolate ganache, chocolate chiffon cake, topped with a milk chocolate brown sugar buttercream.

BITE-SIZED PASTRIES 5.95

A platter of individual assorted miniature pastries served per table.

FRUIT PLATTER 6.95 per person

A lovely display of fresh sliced seasonal fruits.

CHOCOLATE COVERED

STRAWBERRIES 1.95 per person

Displayed as a garnish on your cake plate

CHEESECAKE 7.95

New York-style, vanilla scented cheesecake topped with Amaretto-sour crème glaze and rich graham cracker crust.

MINIATURE CANNOLIS 3.95

A platter of individual cannolis served per table.

CARROT CAKE 6.95

Fresh shredded carrots, chopped walnuts and plump raisins baked in spiced cake layers with whipped crème cheese icing, encased with chopped walnuts.

MOCHA DECADENCE 6.95

Flourless chocolate cake with rich mocha, wrapped in brandied ganache, embellished with chocolate rum truffle and whipped crème.

BAKLAVA 5.95

A platter of individual assorted baklava pieces.

ANDIAMO SWEET ENDINGS

Decorative table display (50 Person Minimum)

SWEET TABLE SENSATION 14.95 per person

A beautiful display of fresh tortes and a fanciful frenzy of assorted miniature delights along with petite cupcakes and assorted shooter cups.

Add fresh sliced fruit 4.95 per person

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



Extras

WEDDING & SPECIAL OCCASION CAKES

Custom designed cakes. Please see sales person for information.

LATE NIGHT SNACKS

Coney Island Station 5.95

Hot dogs and buns, Coney chili, onion, ketchup, mustard and relish.

Slider Station 5.95

Plain and cheese hamburgers, ketchup, mustard and relish. (add French Fries to either station for \$1.50 per person)

Homemade Pizza Trays 75.00 per tray

Cheese, Pepperoni and Cheese, Veggie

Focaccia Style Sicilian Pizza Trays 75.00 per tray

Focaccia Style Sicilian Pizza topped with tomatoes, sweet onion and caciocavallo cheese.

Sprinkled with a breadcrumb and Parmesan mixture.

French Fry Bar 5.95

French fries, tater tots, seasoned waffle fries.

Melted cheese, chili, onions, tomatoes, jalapeño, bacon bits.

Choice of 2 sauces: ketchup, truffle aioli, sriracha mayo, honey mustard, ranch, Korean BBQ sauce, sweet chili

Milk & Cookie Station 4.95

White, chocolate and strawberry milk with chocolate chip cookies.

Cider & Donut Station (seasonal) 4.95

Plain and sugared donuts with fresh apple cider.

Select 3 12.95

CHILDREN'S MENU (ages 3-12)

- Chicken tenders and French fries 14.95
- Half off adult dinner

YOUR WEDDING PACKAGE INCLUDES

CAKE CUTTING AND SERVICE

Your package includes the cutting and serving of your wedding cake with our house dessert.

COMPLIMENTARY BRIDAL PARTY

CHAMPAGNE TOAST

One glass of house champagne for each guest at your head table poured before dinner.

OUTSIDE MARQUEE

Custom message displayed to honor your special day.

COMPLIMENTARY COAT CHECK (Seasonal)

Book your shower or rehearsal dinner and receive a special incentive.

VALET SERVICE

Please inquire with your sales person.

CEREMONIES CAN BE HOSTED

Please inquire with your sales person.

Banquet Information & Lease Agreement

THIS AGREEMENT, entered into by and between Andiamo Italia 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 7096 East Fourteen Mile Road, Warren, Michigan 48092 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 Italia 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 blockage 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 damages, or power failures, which prevents the Lessor from meeting the demands 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 Italia by the Lessee, his guests, or contractors will be applied to the Lessee's billing. Andiamo Italia is not responsible for any items left on the premises, which are stolen or damaged.
8. To comply with all the statutes and regulations, sanitary, building and fire rules, regulations and instructions, and all municipal ordinances and regulations 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 make deposit with the Lessor. Rooms are reserved upon receipt of deposit only. Room assignments and deposit amounts are determined by size of the group.
11. Should cancellation of the given function be deemed necessary, the Lessee must contact Andiamo Italia's office promptly to arrange proper withdrawal from the agreement. Cancellation must be presented in writing before any deposit can be returned.
 - a. If cancellation is beyond 120 days when the date involved is rebooked, then and only then, will the Lessee receive 90% of the initial deposit.
 - b. From 90 to 120 days prior to the event date, then you must pay 20% of contract price.
 - c. From 60 to 89 days prior, then you must pay 30% of contract price.
 - d. From 30 to 59 days prior, then you must pay 40% of contract price.
12. The attendance guarantee is due **TEN** or more business days prior to function date and is payable for that amount of guaranteed guests. Andiamo Italia will verify the number of persons attending each function.
13. Children will be charged regular prices unless ordering meal from Children's menu.
14. Payment of the remaining balance shall be due on or before 5 days prior to the date of the event. In case of attendance above the guarantee, the additional balance is due 3 days prior to event. Final balances must be transacted in the form of cash, certified check, cashier's check made payable to Andiamo Italia. Failure to pay any moneys due pursuant to this Lease shall constitute cancellation of the Lease by the Lessee as of the date of said amount. No personal checks, any credit card charge over \$2,500 will incur a 3% processing fee.
15. In case of any overtime for any function beyond the contracted time a charge of 750.00 per half-hour will be shown on the invoice.
16. As a courtesy to our guests, Andiamo Italia avails coatroom facilities when deemed necessary or as the season warrants. All articles checked within said facilities require a coat check and can only be retrieved with the return of said check. (Andiamo is not responsible for lost or stolen articles.)
17. Entertainers may only use the band entrance or front door, when permitted, to move equipment in or out of Andiamo Italia. Andiamo Italia does not have additional staff available to help with moving of equipment in or out of the building.
18. To employ bartenders furnished by the Lessor.
19. The Lessor reserves the right to inspect and control all functions.
20. If excessive cleanup is required, an extra charge may have to be added to the invoice.
21. All candles used for decoration or centerpieces must be glass encased as per fire department regulations.
22. No hanging of decorations from the ceiling or taping anything to the walls or pillars.
23. In case Lessee does not fulfill their contracted minimum guest count Andiamo reserves the right to change room.
24. The Lessor reserves the right to mandate valet services contingent upon volume of restaurant and/or banquet center. No outside valet vendor will be permitted.
25. The majority of our bookings are contracted many months or even years before the actual function date. Andiamo reserves the right to enact a price increase if condition dictates so. At contract signing Andiamo protects your pricing by guaranteeing that if any future increase does occur before contracted event, your price increase shall not exceed 5%.

Please initial and return _____