



The Family Room

OUR VISION

For all of us, family gatherings around a table of great food create the most memorable occasions. Major milestones are a very important part of life & we are excited to share these moments with our guests & make them feel a part of our family. We have created The Family Room to extend our love for family gatherings to your family!

133 Mendon Road, Cumberland, RI 02864
angelospalacepizza.com
401-728-3340

ABOUT THE FAMILY ROOM

IS THERE A MINIMUM?

Yes! There are event minimums that apply when booking at Angelo's Palace Pizza. We have food and beverage minimums that vary from day of week, timing and size of the event. To ensure the highest quality of service we also have certain staffing requirements based on the number of guests and style of service being requested. All associated event minimums are set forth in the Venue Reservation Agreement.

HOW DO I BOOK AN EVENT?

In order to book and secure your event, a Venue Reservation Agreement must be completed and signed by you and the corresponding initial payment must be paid. All bookings are made on a first come, first serve basis. Unless and until a venue Reservation Agreement is executed and the initial payment called for in your venue Reservation Agreement is paid, no event shall be deemed booked.

HOW LONG SHOULD I PLAN TO HOST MY EVENT?

A typical event runs on a time frame of three hours depending on the length of the meal and other factors such as business presentations and gift openings. Cocktail receptions typically are hosted for one hour prior to meal service or two to three hours with passed or stationary food events. Buffets are typically open for one hour. The times are flexible, and can be tailored to your specific needs.

WHAT ARE YOUR MENU OPTIONS?

All of our menu are customizable. Please speak to one of the sales team to discuss personalizing your event.

CAN I BRING IN MY OWN DESSERTS?

We allow clients to bring in professionally baked cakes for their events. All other desserts must be purchased through us. Due to insurance and health code regulations, all food and beverage must be provided by Angelo's Palace Pizza or from a professional food service bakery.

DO YOU HAVE A CAKE-CUTTING FEE?

If you choose to bring in your own dessert, we will present, cut and plate your cake. There is a \$1 per person fee.

WHAT ARE YOUR LINENS?

Our standard linens are champagne table cloths and white bistro napkins; these are included at no charge. Specialty linen is available with advanced order: please check with the sales office. (Special orders must be placed with the sales office at least two weeks prior to your event.) There is a \$35 fee for a specialty linen order.

WILL YOU ARRANGE OUR CENTERPIECES?

You can bring your own centerpieces or for an added fee, we are able to provide floral arrangements including centerpieces for your event and arrangements for presentation tables.

DO YOU HAVE AUDIO VISUAL EQUIPMENT ON SITE?

We have the following audio visual equipment available for rental:

- Wireless microphone
- USB tie in to an 80 inch flat-screen TV with stereo surround speakers
- Ipad dock/speakers

CAN YOU RECOMMEND A DJ OR LIVE ENTERTAINMENT?

We have a list of approved vendors. The set up of live entertainment reduced the capacity of the room. The sales office would be happy to work with you to determine the best solution for your event.

WHAT IF SOME OF MY GUESTS HAVE DIETARY RESTRICTIONS?

We take all food allergies very seriously, but we need to know in advance to avoid service delays. We offer a Chef's Vegetable Plate to guests who are vegan or vegetarian. This plate is also gluten free. We can arrange in advance another menu option that would accommodate your guests as well as satisfy other guests without dietary restrictions. We would ask for a detailed account of food allergies as well as a brief introduction of those guests and our room captain to be certain that all concerns are addressed in advance of service.

HOURS

Brunch

Weekends until 3pm

Lunch

Daily until 3pm

Dinner

Daily

THE CLASSIC

\$35 PER PERSON (BUFFET STYLE)

SALAD OPTIONS (CHOICE OF ONE)

Garden

Caesar

A salad could be upgraded to Greek, Alexandria or Italian Chopped for \$1 per person.

ENTREE (CHOICE OF TWO)

Chicken Parmigiana: Hand-pounded fresh Chicken Breast, flour-dredged, egg-dipped, and coated in seasoned in-house made bread crumbs, topped with marinara and mozzarella cheese

Eggplant Parmigiana: Fresh eggplant, hand peeled & sliced, flour-dredged, egg-dipped, and coated in seasoned in-house made bread crumbs, topped with marinara and mozzarella cheese

Chicken Francaise: A classic Italian-American dish of flour-dredged, egg-dipped, sautéed chicken cutlets with a lemon-butter and white wine sauce

Chicken Marsala: Grilled Chicken Breast topped with a mushroom and marsala wine butter sauce

Meatballs & Marinara: Our house-made meatballs and marinara

SIDES (CHOICE OF TWO)

Penne Pasta with Marinara

Rice Pilaf

Season Vegetables

Mashed Potatoes

Lemon Roasted Potatoes

DESSERT (CHOICE OF ONE)

Tiramisu *(pre-plated)*

Chocolate Chip Cookies

Brownies *(family style)*

**Each package includes bread and coffee service*

ADD ONS

Enhancement Soft Drinks • Wine Service
Alcohol Service: Cash Bar, Open Bar
or Consumption Bar

PALACE SPECIAL

\$40 PER PERSON (BUFFET STYLE)

CHOICE OF SOUP (CHOICE OF ONE)

Chicken Vegetable or Soup of the Day

SALAD OPTIONS (CHOICE OF ONE)

Garden

Caesar

A salad could be upgraded to Greek, Alexandria or Italian Chopped for \$1 per person.

ENTREE (CHOICE OF TWO)

Chicken Parmigiana: Hand-pounded fresh Chicken Breast, flour-dredged, egg-dipped, and coated in seasoned in-house made bread crumbs, topped with marinara and mozzarella cheese

Eggplant Parmigiana: Fresh eggplant, hand peeled & sliced, flour-dredged, egg-dipped, and coated in seasoned in-house made bread crumbs, topped with marinara and mozzarella cheese

Chicken Francaise: A classic Italian-American dish of flour-dredged, egg-dipped, sautéed chicken cutlets with a lemon-butter and white wine sauce

Souvlaki: Fresh marinated chicken skewered with onions, green peppers, then grilled to perfection with a side of homemade tzatziki sauce

Grilled Salmon: Farm-raised salmon pan-seared with lemon garlic butter, sherry wine & dill

Baked Fish: Cod topped with Ritz cracker crumbs seasoned with white wine, butter, and fresh lemon juice

Cheese Ravioli: Four-cheese ravioli in a pink sauce

Beef Tenderloin: Prepared with a demi-glaze

SIDES (CHOICE OF TWO)

Penne Pasta with Marinara

Rice Pilaf

Season Vegetables

Mashed Potatoes

Lemon Roasted Potatoes

DESSERT (CHOICE OF TWO)

Tiramisu

Triple Chocolate Cake

Chocolate Chip Cookies

Brownies

**A third Entree may be added for an additional charge of \$5 per person*

SALAD ENHANCEMENTS

ITALIAN CHOPPED SALAD

Iceberg lettuce, Genoa salami, grape tomatoes, red peppers, Kalamata olives, cucumbers, garbanzo beans, fresh mozzarella and house made Italian dressing

ALEXANDRIA'S SALAD

Mesclun greens topped with candied walnuts, crumbled Gorgonzola cheese, and sun dried cranberries served with a homemade honey-ginger vinaigrette dressing

GREEK

Iceberg and romaine lettuce, cucumbers, tomatoes, onions, green peppers, banana peppers, Kalamata olives and feta cheese served with Greek dressing

HORS D'OEUVRES

PRICED PER 50 PIECES (UNLESS OTHERWISE NOTED)

We recommend 3-4 pieces per person for those who will be serving plated or buffet dinner. For those hosting a cocktail reception, we recommend 10-12 pieces per person.

HUMMUS OR WHIPPED FETA CROSTINIS	\$125	BEEF SKEWERS	\$150
BRUSCHETTA CROSTINIS	\$150	SCALLOPS WRAPPED IN BACON	\$150
SPANAKOPITA (50 PIECES)	\$150	CRAB RANGOON (50 PIECES)	\$85
CAPRESE SKEWERS	\$115	STUFFIES (50 PIECES)	\$200
CHICKEN SKEWERS	\$125	STUFFED MUSHROOMS	\$95

STATIONARY DISPLAYS (FEEDS 25)

Fruit Platter **\$125**, Charcuterie Cheese Board **\$150**, Crudite Platter **\$100**

SANDWICH PLATTERS

\$150

Three inch mini sandwiches, we recommend 2-3 per person. White and wheat wraps available. Each tray includes 30 mini sandwiches.

ALL AMERICAN PLATTER

Turkey & Ham (with American Cheese), Tuna

ITALIAN PLATTER

Genoa Salami, Cooked Salami, Ham and Provolone Cheese
Side of onions, oil, and vinegar

PARMESAN PLATTER

Meatballs, Eggplant, Chicken, with Marinara Sauce and Provolone Cheese

BRUNCH

\$35 PER PERSON

COFFEE SERVICE

FRESH FRUIT CUP

Fruit medley

BRUNCH BUFFET STATION

Scrambled eggs, bacon, sausage, home fries, chicken francais, penne pasta, and french toast

DESSERT

Assorted cookies and brownies (family-style per table)

BRUNCH STATION ENHANCEMENTS

FRESH SQUEEZED ORANGE JUICE

\$3.00 per person

CINNAMON ROLLS

\$1.50 per person

MIMOSAS *(Unlimited Service)*

\$12.00 per person

PANCAKES

\$2.00 per person

SANGRIA *(Unlimited Service)*

\$14.00 per person

EGGS BENEDICT

\$3.00 per person

MIMOSA BAR

\$150.00

MUFFINS & BAGELS

\$2.00 per person

Includes 3 bottles of Prosecco, choice of 3 juices served with assorted fruit garnishes

EVENT ROOM

Event Room Accommodates 60 People | 6 Round Tables 10 Chairs Per Table

Private Restrooms, Private Entrance, TV, Music & Microphone

Sunday - Thursday AM (\$1,000 F&B minimum on food and beverage)

Friday - Saturday (\$1,500 F&B minimum on food & beverage)

\$200 Room fee Monday - Friday added if minimum is not met

\$300 Room fee Saturday & Sunday added if minimum is not met

20% Administration fee | 8% Sales tax | 2.5% Credit Card processing fee