

LOCATIONS

Los Gatos 416 N Santa Cruz Ave., Los Gatos 95030

San Jose in San Jose's Little Italy 320 W Saint John St., San Jose 95110



PLEASE NOTE THAT CAPACITY LIMITATIONS OF UP TO 75% TO THE BELOW MAXIMUMS MAY APPLY DURING COVID RESTRICTIONS

San Jose Private Dining Room

Seats up to 40 guests. Stand-up cocktail set-up accommodates up to 50 Features a twelve foot screen with a projector and private sound system.

Food and beverage minimum \$1000-\$2000*

Room rental fee \$250-\$400

San Jose Semi-Private Sports Lounge "Caffe Calcio"

Seats up to 16 guests semi-privately or 40 for a buyout. Features multiple Hi-def televisions.

Food and beverage minimum \$400-\$1600*

Room rental fee \$250-\$400

San Jose Patio

Seats up to 70 guests. Stand-up cocktail set-up to 100. Optional private bar available-additional fees apply.

Food and beverage minimum \$1800-\$5000*

Room rental fee \$500-\$800



Los Gatos Private Dining Room

Seats up to 20 guests
Stand-up cocktail set-up accommodates up to 30
Food and beverage minimum \$500-\$3000 *

Room rental fee \$100-\$300

Los Gatos Patio

Seats up to 36 guests
Stand up cocktail accommodates up to 50 guests

Food & beverage minimum \$900-\$4000 *
Room rental fee \$200-\$500

*All quoted F&B Minimums are prior to service charge and tax being added

F&B Minimums subject to change during holiday seasons

Please inquire with the Event Manager for full restaurant buyouts for either location

Private Dining at Enoteca La Storia

At Enoteca La Storia we are pleased to reserve a private or semi-private space for your next corporate event or private gathering. With customizable menu options featuring Italian cuisine, our events provide the perfect opportunity to experience "La Storia" (The History) of our owners, Mike and Joe, and the passion of the rest of the ELS team!

<u>Private Dining Policies at ELS</u> The required minimum is the subtotal in Food and Beverage prior to California State Tax and applicable fees. If your subtotal for Food and Beverage falls below the required minimum, the difference will be added to the bill as a Shortage Fee. The 21% Service Charge and applicable sales tax will be added to all Shortage Fees. *Special rates may apply on other major holiday dates and seasons (i.e. Mother's Day, Father's Day, etc.)*

Reservations, Confirmations and Credit Card Authorization

When you are ready to reserve your event, please contact the Event Manager. A Contract will be created and sent to you along with a Credit Card Authorization Form to secure your event. ELS does not charge a deposit up front to secure your reservation. The credit card is held as a guarantee and will only be charged if any cancellation or no-show fees apply. You will have three (3) business days to return the completed paperwork to secure your reservation. During the Holiday Season, paperwork is due within 24 hours of receipt.

Menu Guidelines

Menu pricing and availability is subject to change. A pre-set menu is required for all groups of 15 or more, including any children. Menu selection is requested a minimum of one week prior to the scheduled event. Customization and upgrades are available for an additional fee with prior notification. Vegetarian and Glutenfree menu items are available for an additional fee and upon request. Please consult with the Event Manager for information regarding all available menu packages.

Beverage Selections and Prices

A pre-selection of wines must be confirmed with the Event Manager five (5) business days prior to the event date to allow for ordering and stocking of your selections. *Wine Club pricing does not apply to Private Events.* Non- alcoholic beverages (coffee, iced tea, soda, sparkling water, etc.) are available as well. All beverages are charged on actual consumption.

Corkage Policy

ELS provides all beverages for events. On rare occasions, on a case-by-case basis, corkage is permitted with the following corkage fees applying: \$20++ per 750 ml bottle or increment.

Service Charge & Sales Tax

All private and semi-private events are subject to a 21% service charge, which will be added to the subtotal before California State Tax on all checks. Any additional amenities such as audio-visual rentals, floral arrangements or decorations brought to the venue by the client, dessert/cake-cutting fees, etc. are also subject to California State Tax.

Guaranteed Guest Count

The Client agrees to furnish ELS with a final guest count seven (7) business days prior to the event date, so that we may have the seating set up accurately for your event. The "guest count" shall then become the "guaranteed minimum." If more guests than the guaranteed minimum attend, additional charges will be made accordingly per person. If your event is in our Private Dining Room, and you meet the required Food & Beverage Minimum per your contract, you will not be held to the guaranteed guest count should your counts go down unexpectedly. If your event is in the Main Dining Room, you will still be responsible for the charges based on your guaranteed headcount.

Payment Schedule

A Credit Card Authorization Form is due upon signing of the event agreement to confirm the group reservation. Payment is due at the conclusion of the event. You may choose to charge the credit card on file (the card must be furnished by the event host and physically swiped at the conclusion of the event) or present a different credit card at the conclusion of the event.

Cancellation Fees

ALL CANCELLATIONS MUST BE MADE IN WRITING. If cancellation is made within fourteen (14) days of the event, 50% of the contracted Food and Beverage Minimum will be charged to the credit card on file. Any cancellation made the day of the event will incur the full estimated charges including service charge and tax.

For holiday bookings between Thanksgiving and New Year's and for bookings on major holidays:

- A \$200 non-refundable, non-transferrable administrative fee will be charged to the card confirming the reservation if event is cancelled once a signed contract is on file.
- If cancellation is made within 60 days of the event, 50% of the contracted Food and Beverage Minimum will be charged to the credit card on file in addition to the clause as stated above.
- If cancellation is made within 30 days of the event, 100% of the contracted Food and Beverage Minimum will be charged to the credit card on file in addition to the clause as stated in the first bullet point.

All cancellation fees are non-refundable, non-transferrable and cannot be applied as a credit to any future bookings. Reasonable efforts will be made by ELS to book a replacement event comparable in guest count and menu for a cancelled event. If a comparable replacement is made, we will refund the cancellation fee, less a \$200 administrative fee.

Extra Service Charges

Extra charges will be itemized on the final bill as necessary for items ordered on site in addition to the pre-selected items.

Liability for Damages

The client assumes the responsibility and agrees to reimburse ELS for any and all damages to the premises and other portions of the building, including fixtures, furnishings, and appliances. The client agrees to surrender the premises at the end of the event time in the order and condition they were delivered to the client. The client assumes responsibility and shall hold ELS harmless from any and all damages, losses and/or bodily injury caused by the client or attendees at the event. ELS is not

responsible and shall not be held liable for any damages or loss to vehicles, articles of clothing, or other personal property of the client and/or attendees brought to the restaurant.

Parking

ELS does not guarantee any complimentary or valet parking. There are multiple parking lots, as well as street parking, within the vicinity of the restaurants.

****COVID RESTRICTIONS AND POLICIES****

Please note that we do our best to stay up to date on changing guidelines and policies. As of 4.21.21 Santa Clara County is in the Orange Tier with capacity limitations on indoor and outdoor event. Please note that often CDC or State guidelines may be less restrictive than our County guidelines; we are bound to follow the more restrictive option.

By signing our event policies, the event Host agrees to abide by and help enforce these rules with their event attendees.

Per current CA State guidelines:

- -Attendance at Private Events and Venues must be limited to a pre-determined attendee list.
- -Use of face coverings is mandatory unless actively eating and/or drinking. Guests who do not comply should be removed from the event immediately. Allow for exemptions identified in the CDPH Face Covering Guidance.
- -Entry and exit should be tightly controlled to prevent concentrations of people at entry and exit.
- -If buffet style dining or bar service is provided, food and drink must be served to guests (no self-service) and all guests must maintain physical distancing and face coverings. Due to the added labor expense this creates, Enoteca is currently not offering buffet style menus.
- -Event attendees and workers are only permitted to eat and drink at designated areas.
- -Private event operators must allow for at least two hours between events to prevent mixing across attendees.
- -Assigned seating is required to control mixing and permit physical distancing of at least 6 feet between people from different households. People who are fully vaccinated do not need to be 6 feet apart in accordance with the Addendum to Blueprint Activity & Business Tiers Chart Tested and Fully Vaccinated Individuals and Sections.
- -Physical distancing between and amongst vendors (e.g. photographers, florists, etc.), officiants, and other event workers and event attendees must be maintained at all times. Photographers should use lenses that allow for physical distancing.
- -Refer to CDPH Travel Advisory for all guests and attendees.