



Invito
RESTAURANT

EVENTS PACKAGES

2025

210 Saw Mill River Rd,
Elmsford NY 10523



Welcome to Invito, a place where elegance meets vibrance

Thank you for considering Invito Restaurant for your upcoming event. Your interest in choosing us to host your special occasion means the world to us. At Invito, we're dedicated to crafting unforgettable moments, and we offer a range of spaces to suit your needs, including the Sinaloa Lounge (Speakeasy), our Dining Room, and the TONA Outdoor Patio.

Our team is committed to providing personalized service, ensuring every detail is just right for you and your guests. We're genuinely excited about the opportunity to collaborate with you and make your event a smashing success. Please don't hesitate to get in touch at your earliest convenience to schedule a site visit or chat further. We can't wait to work together to create magical memories for your special day.



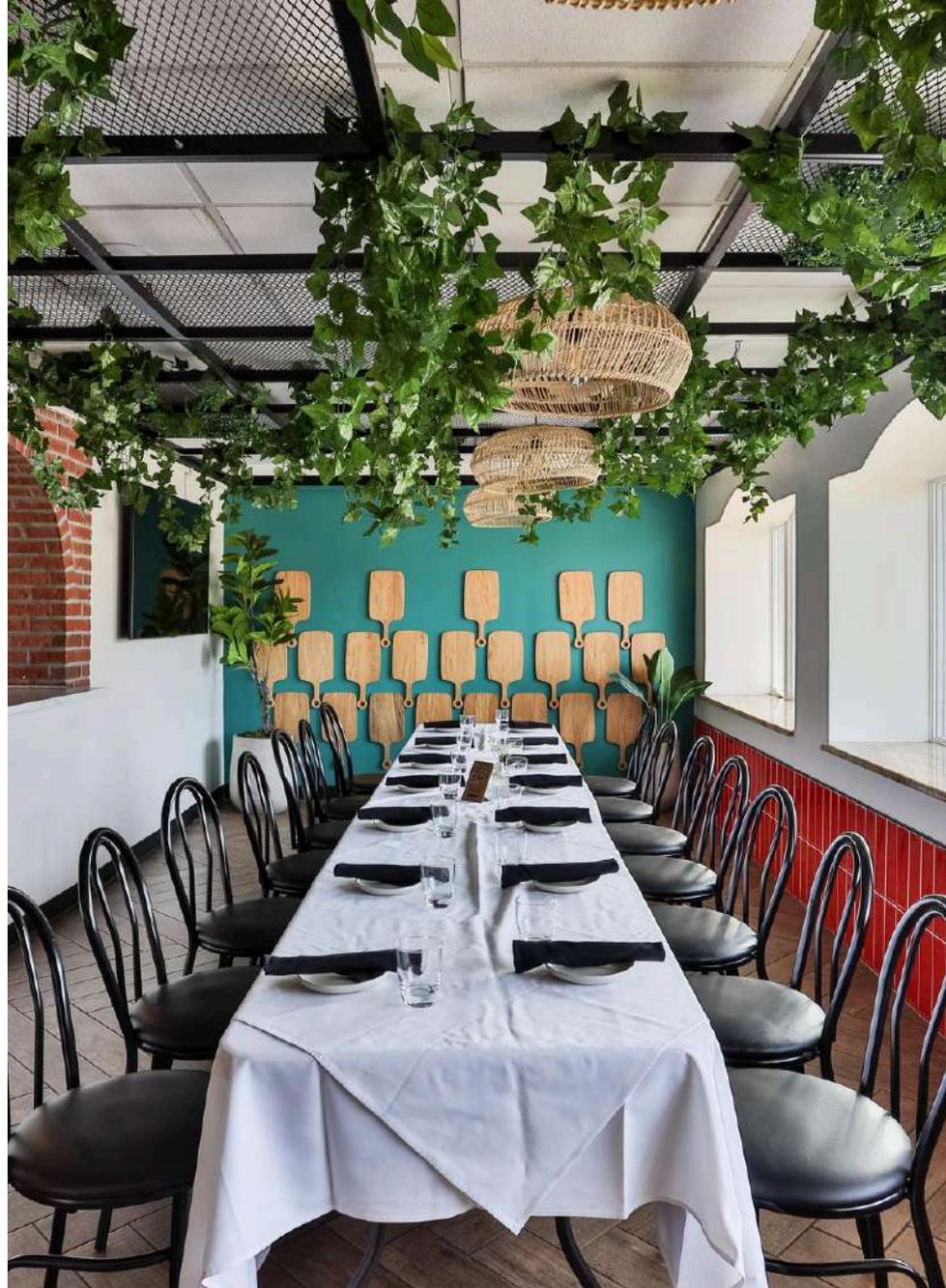
Event Spaces

Main Dining Room

Capacity: Up to 120 Guests

Room Rental Fee: Ranges from \$500 to \$2,500, depending on the day of the week and consumption.

Our Main Dining Room is perfect for large private events and full buyouts. Featuring tropical, Tulum-inspired décor and a spacious layout, it sets the stage for grand celebrations, corporate gatherings, and milestone occasions. Whether it's an intimate dinner or a lively birthday celebration, this versatile space creates an unforgettable experience for you and your guests.





Sinaloa Lounge

Capacity: Up to 75 Guests

Room Rental Fee: Ranges from \$500 to \$1,500, depending on the day of the week and consumption.

Sinaloa Lounge is our exclusive speakeasy, hidden behind a sleek mirror, offering a secretive, intimate atmosphere. With its chic design and vibrant energy, it's the perfect spot for cocktail receptions, private events, or after-parties, providing a unique experience.

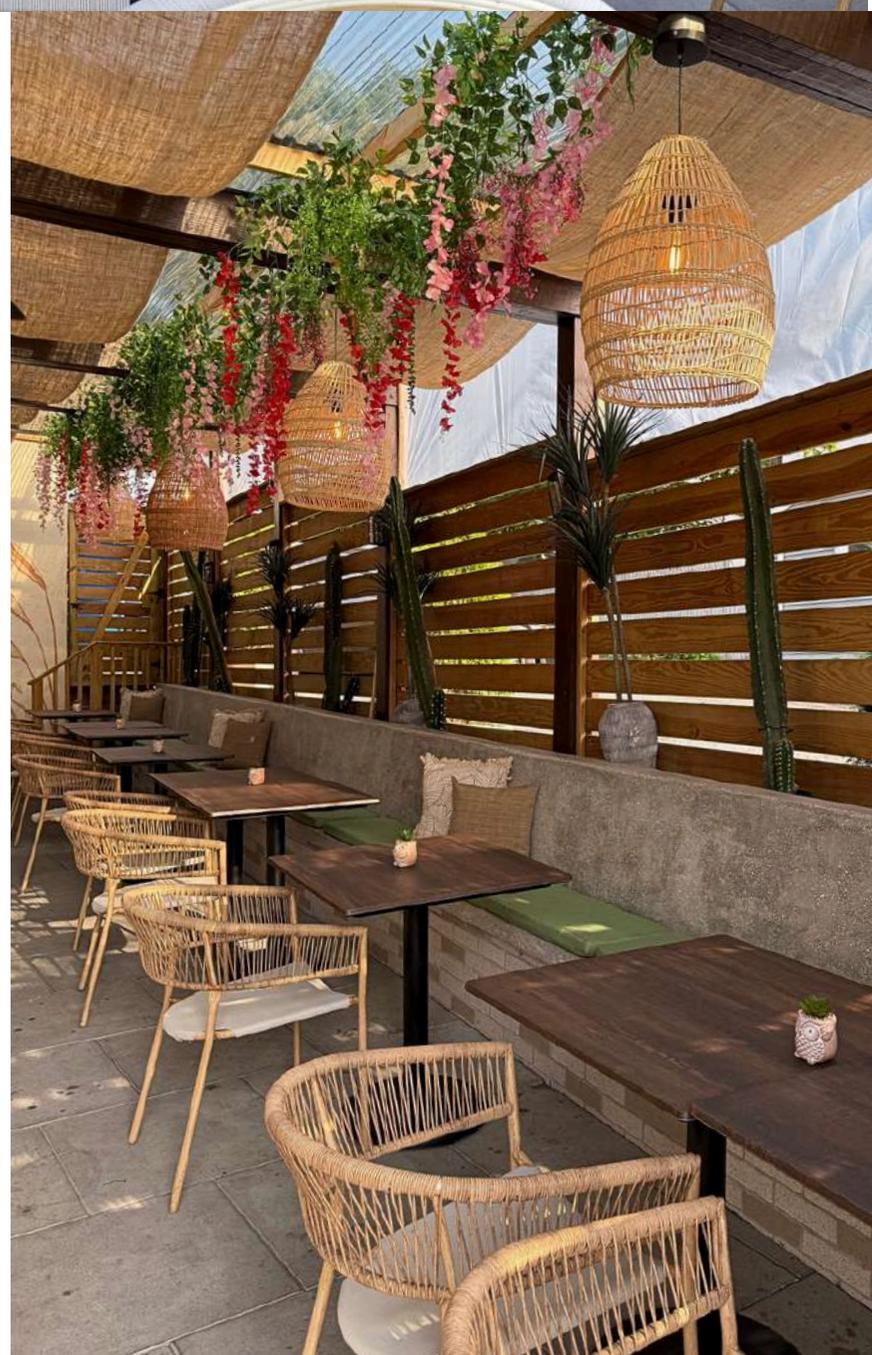


TONA Outdoor Patio

Capacity: Up to 60 Guests

Room Rental Fee: Ranges from \$300 to \$1,000, depending on the day of the week and consumption.

TONA, our beautifully decorated outdoor patio, offers a vibrant and tropical setting perfect for hosting memorable events. Fully covered, it allows guests to enjoy the outdoor atmosphere comfortably, rain or shine. With its lush greenery, relaxed ambiance, and chic design, TONA is ideal for birthday parties, baby showers, and other special occasions. Whether you're enjoying a sunny afternoon or a warm evening under the stars, TONA provides a unique space for celebrations that feel both intimate and tropical.





Beverage Packages —



INVITO RESTAURANT BEVERAGE PACKAGES

You may choose from three types of beverage service:

PREMIUM FULL OPEN BAR

Three hours - \$75 per person | Two hours - \$55 Hours

Includes premium brand cocktails, red and white wines, prosecco, domestic and imported beers, assorted soft drinks, juices and water.

LIMITED FULL OPEN BAR

Three Hours - \$50 per person | Two Hours - \$30 per person

Includes red and white wines, prosecco, domestic and imported beers, assorted softdrinks, juices and water.

BAR SERVICE BY CONSUMPTION

Available only for groups 30 people and under

Each drink will be charged based on consumption and added to the final invoice. A minimum consumption of \$1,500-\$2,000 is required. If the minimum is not met, the host will be responsible for covering the remaining balance.

All menu prices are subject to standard gratuity fee (20%) and NYS Sales Tax (8.875%). The beverage package is not included in the food package.



BEVERAGE SERVICE - BAR TIER

PREMIUM OPEN BAR - INCLUDED IN PACKAGE RATE

Premium brand cocktails, domestic and imported beers, house red and white wines, plus assorted soft drinks, juices, bottled waters and mixers

Premium Brands Include:

Titos

Ketel One

Grey Goose

Makers Mark

Johnnie Walker Black

Bulleit Bourbon

Hennessy

Jim Beam

Bombay

Jack Daniels

Jameson

Palante Rum

Malibu Rum

Buchanans

Captain Morgan

Patron

Don Julio Blanco

Patron Silver

Casamigos Blanco

Volcan Tequila

Top Shelf Service can be requested for an additional \$36 per person for 3 hour service or a separate bar tab can be created only for top shelf items requested during the event.

All menu prices are subject to standard administrative fee (20%) and NYS Sales Tax (8.875%)



Cocktail Reception Package

COCKTAIL RECEPTION WITH PASSED HOR D'OEUVRES

Available for groups with a minimum guarantee of 20 people or more.

Choose 4-6 Passed Hors D'oeuvres

<u>Duration</u>	<u>4 Items</u>	<u>6 Items</u>
1 hour	\$32 pp	\$42 pp
90 mins	\$40 pp	\$50 pp
2 hours	\$46 pp	\$56 pp

LAND

- Steak On Crostini
- Chicken on Crostini
- Beef Franks on Potato Bun
- Ham and Cheese Triangles
- ◆ Seared Filet Mignon on Fingerling Potato Crisp w/ Chimichurri Sauce
- ◆ Home-made Mini Empanadas
- Chorizo Skewer

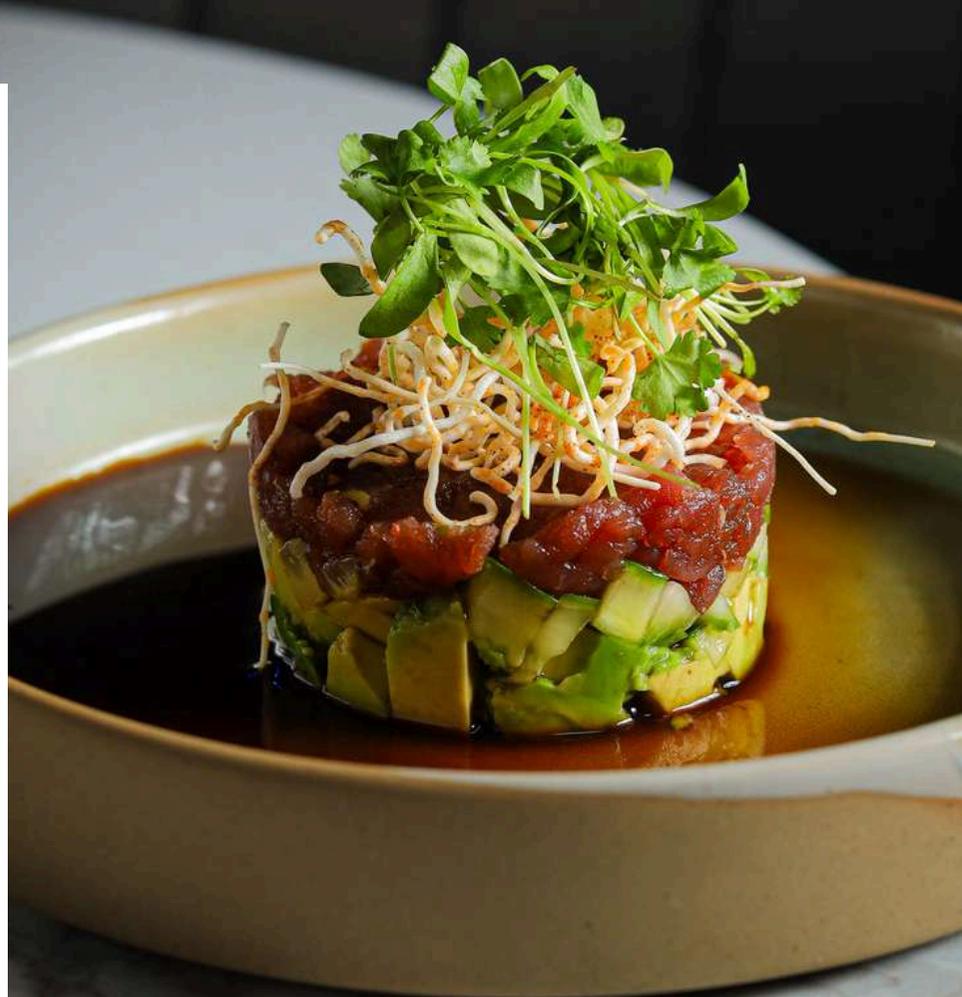
SEA

- Tuna Tartar
- Fried Oysters
- Mini Crab Cake
- ◆ Shrimp Cocktail
- Pan-Seared Rare Tuna on Crostini
- ◆ Shrimp Tostadas
- Smoked Salmon on Crostini
- Lobster Club w/ Lettuce & Tomato
- Ceviche de Tuna
- Ceviche de Camaron
- Shrimp Skewers (Crispy or Grilled)

VEGETARIAN & VEGAN

- Guacamole on Crostini (V)
- ◆ Mini Flatbread
- Hummus on Pita (V)
- Wild Mushroom Arancini
- Vegetable Spring Rolls (V)
- Deviled Eggs
- ◆ Spinach and Cheese Empanada
- ◆ Polenta Cup w/ Avocado & Roasted Tomato (V)
- Roasted Beet Tartare on Cucumber Round w/ Fried Caper (V)

All menu prices are subject to standard gratuity fee (20%) and NYS Sales Tax (8.875%)





COCKTAIL RECEPTION: STATIONARY FOOD

Available for groups with a minimum guarantee of 30 people or more.

All reception station rates apply to one hour of service.

A food minimum of \$32 per person is required.

Taco Station

\$12/ per person

Corn and Flour Tortilla

Choose up to 3

Grilled Chicken

Grilled Flank Steak

Roasted Pork

Vegetarian

Chef's Charcuterie Table

\$20 per person

Chef Selection of Assorted Meats and Cheeses Caprese

Tray of Mozzarella, Tomatoes and Basil

Chef's Selection of Pickled, Marinated and Grilled Vegetables

Flatbreads, Crackers and Garlic Bread, Chips and Salsa

Mini Sandwich Station

Select any three: \$21 per person | Select any five: \$29 per person Sandwich Station includes potato chips and assorted condiments

Cheeseburger Sliders

Chicken and Gruyere Sandwiches Mini Reubens

Italian Salami and Provolone Club Sandwich Bites

Mini Cubans

Vegetarian Selections:

Grilled Cheese Triangles

Avocado Toast

Caprese Bites (mozzarella/tomato/basil)

Sushi Station

Market Rate

A Fresh Selection of Assorted Sushi Rolls

Accompanied by Soy Sauce, Ginger and Wasabi

Mediterranean Mezze Table

\$15 per person

Hummus and Pita Triangles

Assorted Raw Vegetables

Eggplant, Goat Cheese and Red Pepper Crostin

All menu prices are subject to standard gratuity fee (20%) and NYS Sales Tax (8.875%)

COCKTAIL RECEPTION: STATIONARY FOOD CONTINUED

Pasta Station

\$25 per person

Please select one filled and one cut pasta with one sauce
Pasta Station includes garlic bread

Butternut Squash Ravioli with Brown Butter Sauce
Spinach Ravioli with Creamy Lemon-Parsley Sauce
Cheese Ravioli with Tomato Sauce
Cheese Tortellini
Alfredo Penne

Or choose sauce: Marinara | Pesto | Primavera

Carbonara | Mushroom Cream Sauce Olive Oil & Garlic | alla Vodka



Dessert

WRAP UP YOUR EVENT ON A SWEET NOTE!

Available for groups with a minimum guarantee of 30 people or more

INVITO SWEET & SIMPLE DESSERT STATION

Select any two \$12 per person | all four \$18 per person | one hour of service

Tres Leches
Flan Tradicional
Churros con Chocolate y Dulce de Leche
Invito Assorted Cookies

Please note that any changes to the guest count made within 48 hours of the event will incur an additional charge. Thank you for your understanding.





Buffet Package

BUFFET PACKAGE

\$66 Per Person

STARTERS CHOICE (Please select 3)

Guacamole

Chips and salsa

Caesar salad

Chopped romaine lettuce tossed with anchovy vinaigrette, tomatoes, manchego cheese, and herb croutons.

Ensalada de la Granja

Field greens tossed with tomatoes, onion, pickle carrots, chayote, queso oaxaca with lemon-mustard vinaigrette.

Tomato-Mozzarella Salad

Cherry tomatoes, bocconcini tossed in basil sauce, balsamic vinegar reduction.

Empanadas de Carne

Crispy turnovers stuffed with shredded beef, onion, tomato, peppers, accompanied with sweet chipotle sauce.

PASTA CHOICE (Please select 1)

Pasta Primavera

Penne pasta cooked with seasonal vegetables, garlic, tomatoes, olive oil, and basil.

Pasta Alfredo or Vodka

Penne pasta served with alfredo sauce or Vodka sauce, with cheese, tomatoes, and basil.

PROTEIN CHOICE (Please select 2)

Choose 2 sides: roasted potatoes, seasonal vegetables, rice and beans

Salmon con Mezcal

Seared salmon glazed with mezcal served with roasted zucchini, tomatoes, guajillo chili sauce.

Pollo Rostizado

Roasted whole chicken cut in small portions served with herb vinaigrette.

Lomo de Cerdo

Roasted pork loin served with corn salsa, tomatillo sauce.

Carne Asada

Roasted New York Strip served with chimichurri sauce, grilled onions.

DESSERTS CHOICE (Please select 2)

Flan De Vainilla

Vanilla custard with caramelized pineapple, strawberry, whipped cream, caramel sauce.

Tres Leches

Sponge cake soaked in three milk syrup, whipped cream, and raspberry sauce.

Churros con Chocolate

Cinnamon-sugar coated fritters served with chocolate sauce and dulce de leche.





Additional Experiences

(Optional Add-Ons)

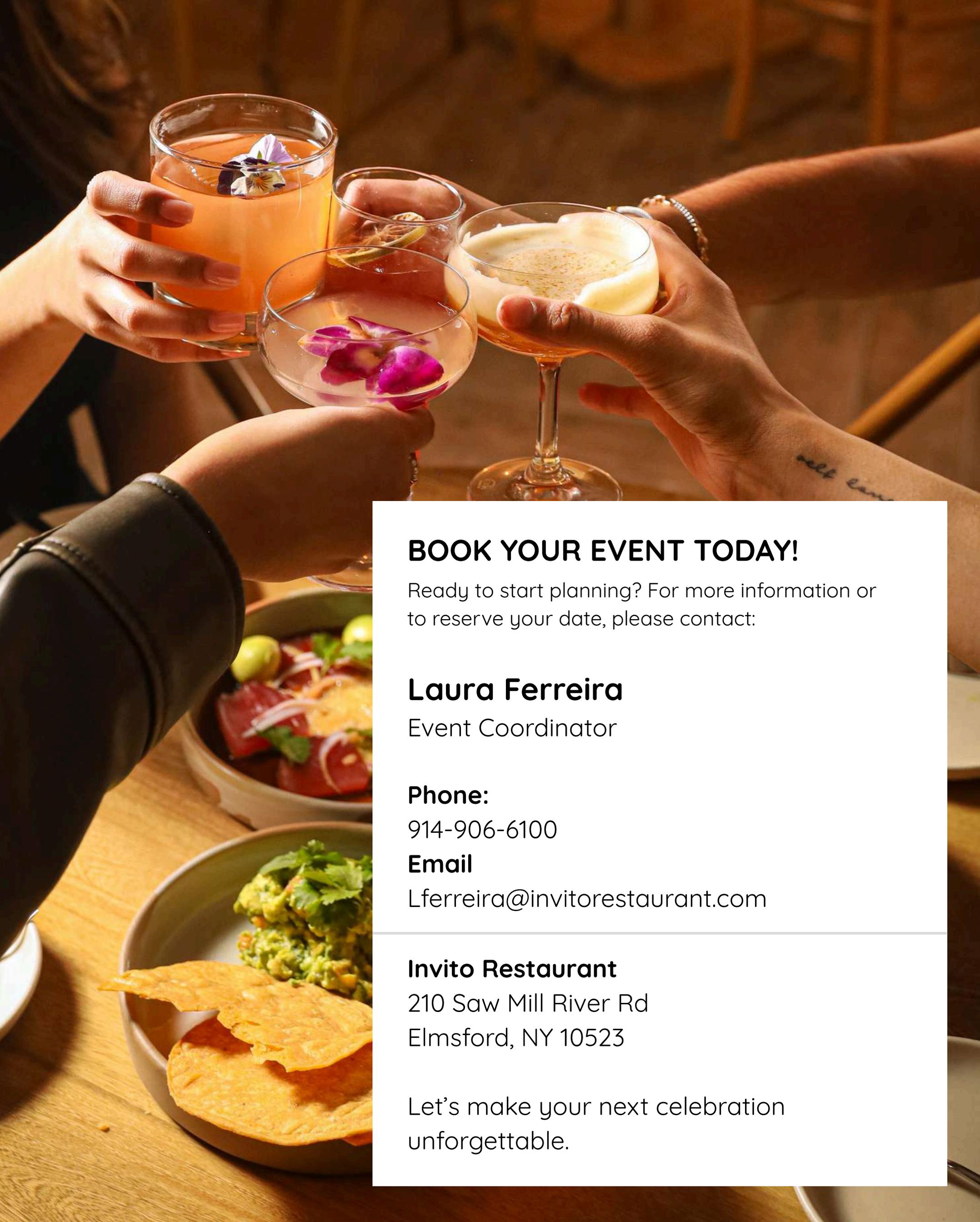
LIVE DJ

Keep the energy high with a professional DJ to curate the perfect vibe for your event.

PHOTO BOOTH

Give your guests a fun and interactive way to capture memories with custom backdrops and props.

If interested, please ask the event coordinator for more information and details on these add-ons.



BOOK YOUR EVENT TODAY!

Ready to start planning? For more information or to reserve your date, please contact:

Laura Ferreira

Event Coordinator

Phone:

914-906-6100

Email

Lferreira@invitorestaurant.com

Invito Restaurant

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Let's make your next celebration unforgettable.