

PRIVATE EVENTS

FAVA

RISTORANTE ITALIANO

PRIVATE EVENT COLLECTION

Menus, welcome offerings & beverage programs

EXPLORE YOUR EVENT OPTIONS

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Lunch pricing: events starting at 1:30 p.m. or earlier.

Dinner pricing: events starting at 1:45 p.m. or later.

Beverage programs and hors d'oeuvres have their own service-time terms.

Applicable PA Sales Tax & Service Charge not included.

Menu pricing and selections are subject to change.

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1102 BALTIMORE PIKE #101, GLEN MILLS, PA

FAVAGLENMILLS.COM | 484.840.8603

EVENT PACKAGES

WELCOME PACKAGES

Appetizer stations to welcome your guests

Add a station before your selected meal package is served.

HERCULANIUM STATION

\$7 per person

A fresh start to your gathering

Vegetable Crudité | Gorgonzola Dip
Hummus | Pita

PROCIDA STATION

\$12 per person

Everything in Herculanium, plus assorted cheeses

Vegetable Crudité | Gorgonzola Dip
Hummus | Pita | Assorted Cheeses

MEDITERRANEAN STATION

\$18 per person

Everything in Procida, plus Mediterranean favorites

Vegetable Crudité | Gorgonzola Dip | Hummus | Pita
Assorted Cheeses | Tomato Bruschetta | Olives
Cured Meats | Roasted Vegetables

Stations are offered during the first 30 minutes of your event.

Additional charges apply to maintain their appearance and replenish at 30-minute intervals.

Stations are broken down after salad service is completed.

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HORS D'OEUVRES PACKAGES

Choose a package. Select your bites. Choose your service.

Priced per person in 45-minute service intervals.

Your selections are replenished with continuous, uninterrupted service for the full duration chosen. See the list of hors d'oeuvres organized by collection on the next page.

AMALFI

\$9 per person

Choose any 3 items from the Signature Collection.

RAVELLO

\$15 per person

Choose 2 items from the Signature Collection and 2 items from the Reserve Collection.

POSITANO

\$20 per person

Choose 2 items from the Elite Collection and 2 items from the Signature and/or Reserve Collections.

SORRENTO

\$28 per person

Choose 4 items from all collections, including all 4 from the Elite Collection.

CHOOSE YOUR SERVICE

Passed: Servers circulate with your selected bites on trays.

Stationary: Your selections are arranged at a dedicated hors d'oeuvres station.

Combination: Choose selected items for the station and others for passed service.

Extended service: Each additional 45 minutes is charged at the same per-person package rate. For example, 90 minutes of Ravello service is \$30 per person.

Packages are priced per person, rather than by the piece. Your coordinator will confirm service timing and any separately quoted staffing or setup charges.

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HORS D'OEUVRES SELECTIONS

Signature, Reserve & Elite | Hot and cold selections in every collection

SIGNATURE

COLD

Goat Cheese Balls

Candied-walnut crust

Caprese Bruschetta

Tomato, basil, insalata ricotta, balsamic drizzle

Caprese Skewers

Fresh mozzarella, cherry tomato, basil pesto, balsamic drizzle

HOT

Mini Meatballs

Whipped ricotta, marinara

Vegetable Quesadilla Bites

Roasted vegetables, pepper jack, chipotle chili aioli

Mini Caprese Pizza

Naan, basil pesto, mozzarella, marinated tomatoes

Spanakopita

Spinach, feta, ricotta

Mini Vegetable Spring Rolls

Kung pao sauce

Grilled Portobello Bruschetta

Feta spread, roasted red peppers, balsamic syrup

Mini Quiches: Ham & Cheddar

Mini Quiches: Roasted Vegetable & Basil Pesto

Mini Quiches: Asparagus & Goat Cheese

RESERVE

COLD

Prosciutto-Wrapped Melon

Seasonal

Blackened Baby Shrimp Bloody Mary Cups

Mango, celery stick

Smoked Salmon Mini Naan

Creamy feta-dill spread, pickled red onion

Mahi Mahi Ceviche

Blood orange, avocado

HOT

Crispy Chicken

Sweet and spicy pepper aioli

Chicken Satay Skewers

Thai sweet-chili sauce

Philly Cheesesteak Spring Rolls

Cherry pepper ketchup

Sausage-Stuffed Mushrooms

Broccoli rabe, sausage, cheese

Chicken Quesadilla Bites

Blackened chicken, pepper jack, cumin-lime sour cream

Shrimp Tempura

Thai sweet-chili sauce

ELITE

COLD

Jumbo Shrimp Cocktail Shooters

Ahi Tuna Cucumber Bites

English cucumber, wasabi hummus, pepper-crusted ahi tuna, plum sauce

HOT

Lump Crabmeat Arancini

Lemon-basil aioli

Crab-Stuffed Mushrooms

Lump crabmeat

Bacon-Wrapped Scallops

Maple-dijon glaze

Filet Mignon Tips

Red wine demi-glaze, horseradish-chive dip

Filet Mignon Bruschetta

Gorgonzola spread, caramelized onions, balsamic reduction

Grilled Marinated Lamb Chops

Tzatziki dipping sauce

Each quiche flavor counts as one selection. Choose hot, cold or a mix.

Per-piece pricing is available upon request.

Applicable PA Sales Tax & Service Charge not included.

PRIVATE EVENTS

VESUVIO

A Three Course Seated Meal

Salad - Entree - Dessert

LUNCH | \$35 per person

Event starts at 1:30 p.m. or earlier

DINNER | \$49 per person

Event starts at 1:45 p.m. or later

House-made focaccia & signature fava bean purée served at each table.

SALAD

Host selects **Insalata Mista** or **Caesar Salad** for all guests.

MAIN COURSE

Host selects one pasta, one chicken dish and one pork or sausage dish.

These join Eggplant Parmigiana; each guest chooses one main course.

PASTA | SELECT ONE

Rigatoni Vodka

Prosciutto, sweet peas & vodka blush sauce.

Penne Primavera

Sautéed mixed vegetables, pan-roasted garlic, extra virgin olive oil & fresh tomato.

Potato Gnocchi Pomodoro

Classic tomato basil sauce.

CHICKEN | SELECT ONE

Chicken Piccata

White wine, lemon & capers; seasonal vegetables over pasta.

Chicken Marsala

Mushrooms & Marsala wine demi reduction, over pasta.

Chicken Parmigiana

Pan-fried cutlet, mozzarella & plum tomato sauce, with pasta.

Chicken Saltimbocca

Prosciutto, sage & white wine sauce, with sautéed spinach.

Chicken Gabriel

Asparagus, mushrooms, melted mozzarella & sun-dried tomato demi sauce over pasta.

PORK OR SAUSAGE | SELECT ONE

Roasted Pork Tenderloin

Sherry wine & herbs, vegetables & potatoes.

Grilled Sweet Sausage

Sautéed peppers & onions in a light white wine tomato sauce, with roasted potatoes.

VEGETARIAN | INCLUDED

Eggplant Parmigiana

Layered eggplant, mozzarella & plum tomato sauce, with pasta.

DESSERT

Host selects two desserts; each guest chooses one.

Vanilla Ice Cream | Lemon Sorbet | Tiramisu

Cheesecake | Chocolate Mousse | Cannoli

Optional main-course upgrades and lunch/dinner supplements: see page 7.

Applicable PA Sales Tax & Service Charge not included.

Menu pricing and selections are subject to change.

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PRIVATE EVENTS

POMPEII

A Four Course Seated Meal

Salad - Pasta - Entree - Dessert

LUNCH | \$44 per person

Event starts at 1:30 p.m. or earlier

DINNER | \$58 per person

Event starts at 1:45 p.m. or later

House-made focaccia & signature fava bean purée served at each table.

SALAD

Host selects **Insalata Mista** or **Caesar Salad** for all guests.

PASTA COURSE

Host selects one pasta, served as the second course to all guests.

Rigatoni Vodka

Prosciutto, sweet peas & vodka blush sauce.

Penne Primavera

Sautéed mixed vegetables, pan-roasted garlic, extra virgin olive oil & fresh tomato.

Potato Gnocchi Pomodoro

Classic tomato basil sauce.

MAIN COURSE

Host selects one chicken dish and one pork or sausage dish.

These join Eggplant Parmigiana; each guest chooses one main course.

CHICKEN | SELECT ONE

Complemented by seasonal vegetable and starch.

Chicken Piccata

White wine, lemon & capers.

Chicken Marsala

Mushrooms & Marsala wine demi reduction.

Chicken Parmigiana

Pan-fried cutlet, mozzarella & plum tomato sauce.

Chicken Saltimbocca

Prosciutto, sage & white wine sauce.

Chicken Gabriel

Asparagus, mushrooms, melted mozzarella & sun-dried tomato demi sauce.

PORK OR SAUSAGE | SELECT ONE

Roasted Pork Tenderloin

Sherry wine & herbs, vegetables & potatoes.

Grilled Sweet Sausage

Sautéed peppers & onions in a light white wine tomato sauce, with roasted potatoes.

VEGETARIAN | INCLUDED

Eggplant Parmigiana

Layered eggplant, mozzarella & plum tomato sauce; seasonal vegetables.

DESSERT

Host selects two desserts; each guest chooses one.

Vanilla Ice Cream | Lemon Sorbet | Tiramisu

Cheesecake | Chocolate Mousse | Cannoli

Optional main-course upgrades and lunch/dinner supplements: see page 7.

Applicable PA Sales Tax & Service Charge not included.

Menu pricing and selections are subject to change.

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SEATED MENU UPGRADES

Available with Vesuvio and Pompeii

The host may replace one main-course choice with an upgrade. Supplements apply only to guests who order the upgraded dish and are added to the base package price.

UPGRADE	LUNCH	DINNER
Veal Piccata, Marsala, Parmigiana, Saltimbocca or Gabriel	+\$6	+\$10
Seared Salmon Fillet Choice of sauce; seasonal sautéed vegetables and potatoes	+\$4	+\$7
Fillet of Branzino Choice of sauce; seasonal sautéed vegetables and potatoes	+\$9	+\$12
Filet Mignon Red wine demi reduction, seasonal sautéed vegetables and potatoes	+\$14	+\$16
Crab Cake Seasonal vegetables & pickled pepper remoulade	+\$14	+\$16
Braised Beef Short Ribs Red wine reduction, whipped potatoes & root vegetables	+\$14	+\$14
Prime Rib of Beef, au jus (Dinner only) Seasonal sautéed vegetables and potatoes	-	+\$18
Certified Angus Ribeye (Dinner only) Red wine demi reduction, seasonal sautéed vegetables and potatoes	-	+\$22
Prime New York Strip (Dinner only) Red wine demi reduction, seasonal sautéed vegetables and potatoes	-	+\$26
Filet Mignon & Crab Cake (Dinner only) Seasonal vegetables	-	+\$30

SAUCES FOR SALMON & BRANZINO

Dragoncello	Cherry tomato, herbs & white wine
Piccata	White wine, lemon & capers
Beurre Blanc	Lemon butter
Agrumi	Citrus glaze (salmon only)

Lunch and dinner eligibility is based on event start time, as shown on pages 5-6.

Applicable PA Sales Tax & Service Charge not included.

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BUFFET PACKAGES

The same menu for lunch and dinner - priced by event start time

LUNCH BUFFET

\$33 per person

Event starts at 1:30 p.m. or earlier

DINNER BUFFET

\$47 per person

Event starts at 1:45 p.m. or later

PLATED SALAD & HOUSE-MADE FOCACCIA

Host selects Caesar Salad or Insalata Mista for all guests.

Salad is individually plated and served with house-made focaccia and Fava's signature fava bean purée.

PASTA | HOST SELECTS ONE SHAPE & ONE SAUCE

PASTA SHAPES

Farfalle
Rigatoni
Penne
Ziti

SAUCES

Primavera: sautéed mixed vegetables, pan-roasted garlic, extra virgin olive oil & fresh tomato.
Alla Vodka: prosciutto, sweet peas & vodka blush sauce.
Campagnola: roasted peppers & sweet sausage in a tomato demi sauce.
Pomodoro: classic tomato basil sauce.
Aurora: tomato cream sauce.

Suggested additional sauces appear on the following page.

BUFFET MAIN COURSES | HOST SELECTS TWO

Chicken Piccata

White wine, lemon & capers.

Chicken Marsala

Mushrooms & Marsala wine demi reduction.

Chicken Parmigiana

Pan-fried cutlet, mozzarella & plum tomato sauce.

Chicken Saltimbocca

Prosciutto, sage & white wine sauce.

Chicken Gabriel

Asparagus, mushrooms & sun-dried tomato demi sauce.

Sliced Pork Loin

Sherry wine & herb sauce.

Grilled Sweet Sausage

Sautéed peppers & onions in a light white wine tomato sauce.

Eggplant Rollatini

Spinach and ricotta filled, melted mozzarella, plum tomato sauce.

Meatballs Marinara

With herbed ricotta.

SEASONAL VEGETABLES INCLUDED

Dessert is an optional add-on. See the following page for desserts and upgrades.

Applicable PA Sales Tax & Service Charge not included.

BUFFET ADDITIONS

Optional enhancements for either lunch or dinner

CARVED BEEF ADDITIONS

Top Round of Beef, au jus	+\$16 per person
Beef Tenderloin, au jus	+\$20 per person
Prime Rib of Beef, au jus	+\$22 per person

Beef is prepared medium, sliced hot in the kitchen and added to the buffet. For a whole-roast presentation and in-room carving attendant, add a \$200 attendant fee.

LIVE-ACTION PASTA STATION

+\$10 per person, plus a \$200 attendant fee

Replaces the included buffet pasta. Guests customize a made-to-order pasta dish with several sauce options and seven ingredients to mix and match.

Additional sauce ideas for consideration: basil pesto; Alfredo (Parmigiano cream); Gorgonzola Dolce (Gorgonzola cream).

DESSERT & CELEBRATION CAKES

Individually plated dessert: +\$5 per person

Host selects one dessert: Premium Vanilla Gelato, Meyer Lemon Sorbet, Tiramisu, Cheesecake, Chocolate Mousse or Cannoli, served to each guest.

Sweet Endings Mini Display: +\$14 per person

A self-serve display of miniature chocolate mousse, tiramisu, cannoli, cream puffs/profiteroles/éclairs and cheesecakes, with fresh berries, whipped cream, sauces and toppings.

Bring a cake, or arrange one through Fava

You are welcome to bring your own cake or order a cake from one of our partners through Fava. Fava will cut and serve your cake to guests at no additional fee. Ask your coordinator for pricing if you would like to contract a celebration cake through one of our partners.

Supplement prices are per person, in addition to the selected buffet package.

Applicable PA Sales Tax & Service Charge not included.

BEVERAGE PROGRAMS

For private events: choose an open bar or a consumption bar

Open bar: a fixed price per person. Consumption bar: the host pays for drinks ordered.

OPEN BAR / PER PERSON	FIRST HOUR ONLY	3 HOURS	ADDITIONAL HOUR
Marronti Wine & Beer	\$18	\$36	\$12
Ischia Classic Bar	\$24	\$48	\$16
Capri Signature Bar	\$30	\$60	\$20
Procida Bubbly Bar	\$15	\$30	\$10

Standard open bar minimum: three hours. One-hour service is for the first hour only.

All open bar packages include non-alcoholic beverages. See the following page for service details.

MARRONTI WINE & BEER

Seven seasonal draft beers, plus a selection of wines:

California Chardonnay | Sauvignon Blanc | Pinot Grigio (Italy)

California Pinot Noir | California Cabernet Sauvignon | Montepulciano d'Abruzzo

Consumption: wine billed by 750 mL bottle at the contracted per-bottle price.

Beer is billed as ordered; the \$5 non-alcoholic package is required.

ISCHIA CLASSIC BAR

Everything in Marronti, plus cocktails and mixed drinks from Fava's premium well.

Spirit categories: vodka, gin, tequila, whiskey, Scotch, bourbon,
spiced rum, silver rum, coconut rum, vanilla vodka & citrus vodka.

Consumption option: \$200 bar setup fee, plus the required \$5 non-alcoholic package.

CAPRI SIGNATURE BAR

Everything in Ischia, plus Fava's seasonal signature cocktails and premium spirits.

Consumption option: \$250 bar setup fee, plus the required \$5 non-alcoholic package.

Both full-bar tiers feature cocktails and mixed drinks; shots are excluded.

PROCIDA BUBBLY BAR

Seven seasonal draft beers, house white & red wines, and California sparkling wine.

Juices, mimosas, Bellinis & Bloody Marys.

Available only for events starting at or before 1 p.m.

Consumption: wine billed to host by bottle; draft beers & Bloody Marys by drink.

For consumption service, the \$5 non-alcoholic package is required.

Applicable PA Sales Tax & Service Charge not included.

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SERVICE & SELECTIONS

Consumption bars, non-alcoholic beverages & optional additions

CONSUMPTION BAR & TABLE WINE SERVICE

Wine glasses are set at each seat, with wine service provided at the table.

Wine is selected and billed by the bottle. The host may choose up to:

Two white wines | Two red wines | One sparkling wine

One bottle of each selected wine is opened at a time.

No minimum bottle purchase is required when selecting from our house wine list.

The \$5 non-alcoholic beverage package is required with all consumption bars.

In-room cash bar: guests pay for drinks; \$250 setup fee + required non-alcoholic package.

HOUSE WINE SELECTIONS

WHITE: Pinot Grigio | Sauvignon Blanc | Chardonnay

RED: Montepulciano d'Abruzzo | Pinot Noir | Cabernet Sauvignon

SPARKLING: California Sparkling

For additional wines, see our current seasonal wine-by-the-bottle list at

FAVAGLENMILLS.COM (select the Menu tab).

NON-ALCOHOLIC BEVERAGE PACKAGE

\$5 per person for up to four hours

Coca-Cola | Diet Coke | Sprite | Ginger Ale | Club Soda

Lemonade | Cranberry Juice | Iced Tea

Brewed Coffee | Hot Tea

Includes formal coffee and tea service with dessert.

Available on its own; required with consumption and cash bar packages.

Included in all open bar packages.

OPTIONAL ADDITIONS

MINERAL WATER: \$7 per 1-liter bottle, sparkling and/or still.

Bottles are opened and placed on each guest table for self-service, with replenishment as needed.

Standard ice water service is complimentary when bottled water is not selected.

ESPRESSO & CAPPUCCINO: not included in any package;

may be made available and billed to the host tab.

Custom signature cocktails are available; consult your event coordinator.

Applicable PA Sales Tax & Service Charge not included.

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FREQUENTLY ASKED QUESTIONS

Spaces & reservations

Which event spaces are available?

ROOM	SEATED	BUFFET	COCKTAIL
Campania Room	104	80	110
Lazio Room	74	58	64
Filigree Piano Lounge	32+18*	-	Ask us

*Filigree seating: 32 high-top table seats plus 18 seats at the bar.

Campania Room: Our primary private-event room and most versatile space for private dining and events. Features include custom table layouts, a dedicated private restroom, a full bar with draft beer, and a separate entrance to the parking lot.

Lazio Room: Fava's main dining room for à la carte restaurant service. This semi-private space may be contracted for lunch events Sunday through Saturday.

Filigree Piano Lounge: Fava's main bar and lounge, featuring high-top tables in various sizes, a full bar, and three LED TVs. It is often contracted together with Lazio and/or Campania.

All spaces include complimentary guest Wi-Fi.

Can I reserve the entire restaurant?

Please inquire about whole-restaurant buyout options with your event coordinator.

How do I reserve a room?

A signed service contract and deposit are required to reserve your room. The contract may be signed in person or electronically. Your event coordinator will guide you through the booking process.

How much is the deposit?

A deposit of the **greater of \$650 or 30% of the contracted food and beverage minimum** is due at signing. It is credited toward your final bill. Deposits are non-refundable; cancellation and transfer terms are explained in this FAQ and your service contract.

Is there a minimum food and beverage spend?

Yes. Minimums vary by room, day, time, and season. If your contracted food and beverage minimum is not reached, an unmet minimum charge will be added to your final bill.

Please review your service contract for the terms specific to your event.

FREQUENTLY ASKED QUESTIONS

Fees, gratuities & payments

What charges apply beyond food and beverage prices?

Room rental varies by room, day of the week, time of day, and season. A **\$100 administrative/booking fee**, a **22% service charge**, applicable sales tax, and any contracted rentals or other fees apply. All card payments incur a **4% card-payment fee**. Your proposal and service contract identify the charges for your event.

How is the service charge calculated?

The 22% service charge applies to food, beverages, rentals, and fees, including unmet minimum charges. It does **not** apply to sales tax. The service charge is subject to applicable Pennsylvania sales tax.

Is the service charge a gratuity?

No. Gratuity is not required. If you wish to recognize the event team, you may give a gratuity directly in cash or add it to your final payment. **100% of gratuities are distributed to the staff who produced your event.**

When are payments due?

At signing: a deposit of 30% of the contracted food and beverage minimum or \$650, whichever is greater, is due.

21 days before your event: payments, including all previous payments and deposits, must total 75% of the estimated event bill.

72 hours before your event: the remaining estimated amount due will be charged to the card on file.

At the conclusion of your event: the manager on duty will present a complete final bill showing all deposits and payments credited. Any outstanding balance is due at that time and will be charged to the card on file, or may be paid using another standard payment method of your choosing.

Please review your service contract for the terms specific to your event.

FREQUENTLY ASKED QUESTIONS

Menus, guest counts & dietary needs

When must menu and beverage selections be finalized?

Menu and beverage selections must be finalized **21 days before your event**, except for events taking place in December. For **December events**, these details must be finalized by the **second Friday in November**.

Do guests need to choose seated entrées in advance?

No. A custom printed guest menu is placed at each seat so guests can make their selections at the event. The host selects the package offerings in advance but does not need to submit each guest's entrée choice.

When is the final guest count due?

Your final guaranteed guest count is due **72 hours before your event**. If the count will increase by more than 15% above the expected count, **seven days' notice** is required so management has reasonable time to schedule additional personnel. If fewer guests attend than the final guaranteed count, billing is based on the guaranteed count.

Can you accommodate allergies and dietary restrictions?

Fava can accommodate most allergies and dietary restrictions, including vegetarian, vegan, and gluten-free meals. Advance notice is always helpful, although most standard accommodations can be made without it. There is no additional charge for standard allergy or dietary accommodations. Kosher meals are arranged through a third party, usually require **five business days' notice**, and may carry a charge above your contracted per-person menu price.

Are children's meals and high chairs available?

Children's meals may be contracted for guests age 12 and under. Ask your coordinator for the separate children's menu and pricing. Complimentary high chairs are available with advance notice. **Children's meals count toward the food and beverage minimum.**

Please provide your final count **in writing**, indicating the number of guests age 12 and under and the number receiving the standard menu.

Open bar packages are billed only to guests age 21 and older. All guests under age 21, including children, are billed the **\$5-per-person non-alcoholic beverage package**.

How are vendor meals handled?

Meals for vendors contracted through Fava are complimentary and are not billed to the host. Meals for vendors hired independently by the host are billed to the event. Please request these meals in advance; the vendor menu and any price limit should be specified in your contract.

Please review your service contract for the terms specific to your event.

FREQUENTLY ASKED QUESTIONS

Cancellations, rescheduling & event duration

What is the cancellation policy?

Fewer than 60 days before the event: a \$1,000 cancellation fee is charged to the card provided.

Within 30 days: the fee is 50% of expected revenue, based on the food and beverage minimum, room rental, and/or selected menu.

Within 21 days: the fee is 100% of expected revenue, based on the food and beverage minimum or selected menu, **including all contracted fees, rentals, and other charges.**

The applicable cancellation tier replaces the earlier tier; fees are not cumulative. Deposits and subsequent payments are credited toward the applicable cancellation fee. **All deposits and payments are non-refundable** and are applied according to these terms.

Can my deposit be transferred to another date?

Deposits are generally forfeited upon cancellation. In special circumstances, ownership or the general manager may approve a transfer to a new date on a case-by-case basis.

What is the extenuating circumstances policy?

Please contact Fava for the current Extenuating Circumstances Policy. Disruptions or cancellations related to **illness, epidemics, endemics, pandemics, strikes, or emergencies** are not covered under that policy.

Fava's ownership and general manager will make every effort to work with hosts to reduce their obligations where possible if unforeseeable circumstances arise.

When your contract is signed, Fava reserves your space for the contracted date and time, takes it off the market, and turns away other interested parties. Please keep this commitment in mind when requesting consideration for special circumstances; we appreciate your consideration as we work to extend ours.

How long may my event last?

Standard event duration is **three hours**. Additional time may be contracted in advance. If your event extends beyond its contracted ending time, a **\$400-per-hour fee, billed in 15-minute increments**, will be added to the bill. Management may reduce this fee when restaurant scheduling and continued food and beverage consumption permit, with consideration for the staff's compensated time.

Please review your service contract for the terms specific to your event.

FREQUENTLY ASKED QUESTIONS

Setup, décor, deliveries & outside food

When may I arrive to decorate and set up?

Hosts may arrive **30 minutes before** the contracted event start time. With prior agreement, arrival up to one hour beforehand may be accommodated. Earlier access depends on prior events, the time needed to reset, clean and sanitize the room, and restaurant operating hours. Please discuss special requests with your coordinator.

Are table linens included?

Our tables have natural walnut tops. Linens are not part of the standard setup unless contracted. Hosts may arrange linens at Fava's cost; please inquire with your event coordinator.

What decorations are permitted?

Floral arrangements, balloons, and personal decorations are welcome. **Unscented candles only** are permitted; live flames must be enclosed in heat-resistant glass containers, with no exposed open flames. Confetti, glitter, feather boas, and loose, unwrapped food items such as candy are not permitted. Do not tape, tack, or otherwise attach anything to room surfaces.

When must decorations be removed?

All host-provided items must be taken down and removed **within 30 minutes after the contracted ending time**. Fava does not dispose of host-provided décor unless that service has been arranged in advance, potentially for a nominal fee.

Can deliveries be made before my event, and is storage available?

Fava is happy to accept same-day deliveries and store event items with advance notice and approval from your event coordinator. Clearly label every delivery with the host's **first and last name and event start time**. Storage before the event date is generally restricted due to space limitations; please ask about special accommodations.

May I bring a cake or other outside food and beverages?

Cake cutting and serving are complimentary with most Fava menu packages; your coordinator will confirm any exceptions before booking. Outside foods and desserts may be brought in with **prior approval from Fava Management**, provided they come from a **licensed, ServSafe-certified vendor**. Fava can also arrange items through our partners.

Outside wine or beer may be permitted in special circumstances with prior management authorization, sometimes for a fee. Outside spirits are generally not permitted.

Please review your service contract for the terms specific to your event.

FREQUENTLY ASKED QUESTIONS

Technology, entertainment & guest amenities

What audiovisual options are available?

Campania Room: an 86-inch LED TV for streaming or live broadcasts through your service provider. Presentations from a personal computer or laptop require an HDMI cable; AirPlay and wireless connections to this TV are not available.

Lazio Room: screen and projector options.

Filigree Piano Lounge: three LED TVs that may be used similarly to the Campania TV.

Microphone/PA equipment is also available to rent. Audiovisual rental pricing is available upon request. Please discuss equipment and connection needs with your coordinator in advance.

Can we adjust the music or use our own playlist?

The event-room sound system connects to Fava's whole-house background music system and has independent volume control. Hosts may request volume adjustments. Share a Spotify playlist with Fava to have it played in your private room for a **\$50 fee**.

Can we arrange entertainment or bring our own vendors?

Fava can arrange DJs, live musicians, photographers, videographers, photo booths, magicians, games, and other entertainment. You may also hire your own vendors. Outside contractors must complete the required forms and insurance arrangements, including naming Fava as an additional insured. Restrictions may apply; our team is happy to work with your vendors to help bring your vision to life.

Is Wi-Fi available?

Complimentary guest Wi-Fi is available to all patrons.

Is parking complimentary, and is Fava accessible?

Yes. Complimentary parking is available on site. Fava is wheelchair accessible and ADA compliant. Please advise our team of any guests' special needs in advance so we can plan thoughtfully and welcome every guest with dignity and care.

Please review your service contract for the terms specific to your event.