

General Banquet Information

Event Contract

Our event contract will specify all details and terms of your function to ensure every detail is addressed and your event is a complete success.

Guarantee

A final confirmation or guaranteed minimum number of guests and final menu selection is required seven days prior to the event. This number will be considered the final count and minimum charges will be made accordingly. You may add guests to this count up until the day of the event. Children under the age of ten (10) are half-priced and children under the age of 3 are free. The discounted rate will not apply when more than 20% of the guests are under the age of 10. In this event, we can put together a children's menu.

Reservation Deposits

A deposit of \$200 is due upon completion of a signed Event Contract with full payment due at event. The deposit is applied to your final bill and becomes non-refundable when the contract is signed.

Decorations

You are welcome to decorate the Regatta Room for your event. However, we ask no confetti or glitter is used and decorations be attached or hung with masking tape only. Access to the room is permitted one hour prior to the event start time.

Audio Visual Equipment

Audio visual equipment is available. Please ask for details.

Food Safety Policy

For the safety of our valued guests, it is policy of Vinny T's of Boston and the Board of Health, to not package leftover food from a buffet for guests to take home. All food, with the exception of celebration cakes, must be supplied by Vinny T's.

Liquor and Beverage Policy

Per State Law, all alcohol and beverages must be supplied by Vinny T's of Boston.

Private Room

The Regatta Room (58 x 37) is located beneath the main dining room of the restaurant and boasts a beautiful panoramic view of Lake Quinsigamond with over 100 feet of wall to wall windows on two sides of the room. The room includes a private lobby, full bar and its own restroom facilities. DJ's and small bands are welcome. Room set-up includes table cloths, cloth napkins, and votive candles. We are happy to accommodate additional decorations; please ask for details.

Catered Events

The Regatta Room accommodates groups of 120 persons for seated dinners and up to 200 for a cocktail party. Groups of all sizes are welcome and we are happy to work with you to plan an event to fit your needs.

Meeting Rooms for Non-Catered Events

Monday through Thursday	9 am – 3 pm	\$300
Monday through Thursday	3 pm – 10 pm	\$500
Friday through Sunday	9 am – 3 pm	\$600
Friday through Sunday	3 pm – 11 pm	\$800

Meeting Room Beverage Service

Beverage service is available for meetings and includes Coffee and Tea, Assorted Soda, Juice and Bottled Water. \$4.50 per person

Dance Floors

Dance floors are available for \$150 rental/set up fee.

Banquet Dinner Buffet

\$32 per person (plus tax and gratuity)

Buffet Service includes: bread and coffee, tea and soft drink service

Insalata Course (please select one item)

House salad
Caesar Salad
Gorgonzola, Apple, Walnut Salad

Main Course (please select three items)

Fettuccine Alfredo
Homemade Lasagna
Spaghetti with Marinara Sauce
Spaghetti with Meatballs
Penne alla Vodka
Cannelloni
Spaghetti with Clam Sauce
Shrimp and Mussels Fra Diavolo
Chicken Parmigiana
Salmone alla Griglia
Chicken Carciofe, Piccata or Marsala
Shrimp Scampi (*additional \$5 per person*)
Veal Parmigiana, Piccata or Marsala (*additional \$4 per person*)

Dessert Course (please select one item)

Cannoli
Cheesecake
Tiramisu
Chocolate Cake

Banquet Lunch Buffet

\$22 per person (plus tax and gratuity)

Buffet Service includes: bread and coffee, tea and soft drink service

Insalata Course *(please select one item)*

House salad
Caesar Salad
Gorgonzola, Apple, Walnut Salad

Main Course *(please select three items)*

Fettuccine Alfredo
Homemade Lasagna
Spaghetti with Marinara Sauce
Spaghetti with Meatballs
Penne alla Vodka
Cannelloni
Spaghetti with Clam Sauce
Shrimp and Mussels Fra Diavolo
Chicken Parmigiana
Salmone alla Griglia
Chicken Carciofe, Piccata or Marsala
Veal Parmigiana, Piccata or Marsala *(additional \$4 per person)*
Shrimp Scampi *(additional \$5 per person)*

Dessert Course *(please select one item)*

Cannoli
Cheesecake
Tiramisu
Chocolate Cake

Banquet Dinner Family Style

\$36 per person (plus tax and gratuity)

Family Style Service includes: bread and coffee, tea and soft drink service

Appetizer Course *(please select one item)*

Bruschetta
Fried Calamari

Insalata Course *(please select one item)*

House Salad
Caesar Salad
Gorgonzola, Apple, Walnut Salad

Pasta Course *(please select one item)*

Fettuccine Alfredo
Homemade Lasagna
Spaghetti Marinara
Penne alla Vodka
Spaghetti with Clam Sauce
Shrimp & Mussels Fra Diavolo

Entrée Course *(please select two items)*

Chicken Parmigiana
Salmone alla Griglia
Cannelloni
Chicken Carciofi Piccata or Marsala
Veal Parmigiana, Piccata or Marsala *(additional \$4 per person)*
Shrimp and Mussels Fra Diavolo *(additional \$5 per person)*
Shrimp Scampi *(additional \$5 per person)*

Dessert Course *(please select one item)*

Cannoli
Cheesecake
Chocolate Cake
Tiramisu

Banquet Lunch Family Style

\$26 per person (plus tax and gratuity)

Family Style Service includes: bread and coffee, tea and soft drink service

Appetizer Course *(please select one item)*

Bruschetta
Fried Calamari

Insalata Course *(please select one item)*

House Salad
Caesar Salad
Gorgonzola, Apple, Walnut Salad

Pasta Course *(please select one item)*

Fettuccine Alfredo
Homemade Lasagna
Spaghetti Marinara
Penne alla Vodka
Spaghetti with Clam Sauce
Shrimp & Mussels Fra Diavolo

Entrée Course *(please select two items)*

Chicken Parmigiana
Salmone alla Griglia
Cannelloni
Chicken Carciofi, Piccata or Marsala
Veal Parmigiana, Piccata or Marsala *(additional \$4 per person)*
Shrimp and Mussels Fra Diavolo *(additional \$5 per person)*
Shrimp Scampi *(additional \$5 per person)*

Dessert Course *(please select one item)*

Cannoli
Cheesecake
Chocolate Cake
Tiramisu

Hors d'Oeuvres

Prices include private dining room and custom set up fee. Tax and gratuity not included.

Reception Displays

Fresh Vegetable Platter & Homemade Dips	\$3.50 per person
Selection of Imported & Domestic Cheese	\$4.50 per person
Fried Calamari	\$4.75 per person

Hors d'Oeuvres

Mushroom Caps filled with Vegetarian Stuffing	\$16.50 per dozen
Mushroom Caps filled with Crabmeat Stuffing	\$18.75 per dozen
Spinach and Phyllo Turnover	\$27.50 per dozen
Scallops Wrapped in Bacon	\$40.00 per dozen
Chicken Parmesan Skewer	\$20.00 per dozen
Lemon-Basil Chicken Skewer	\$18.75 per dozen
Miniature Crab Cakes	\$25.00 per dozen
Shrimp Cocktail	\$31.25 per dozen
Bruschetta Caprese	\$18.75 per dozen
Fried Ravioli	\$14.75 per dozen
Fried Mozzarella Marinara	\$14.75 per dozen
Meatballs	\$22.00 per dozen