

THE PALACE ROOM BROCHURE



PLANNING YOUR SPECIAL OCCASION

The Portalakis family and staff at La Casa Ouzeria Restaurant invite you to bring your special occasion to The Palace Room. The Palace Room is ready to accommodate your birthday parties, anniversaries, rehearsal dinners, weddings, business meetings, reunions, Christmas parties and retirement dinners with capacity for up to 60 people. Our Palace Room is the perfect spot for your video presentation; we are equipped with a projector, screen, laptop connections and surround sound.

Whether you prefer a casual or formal style, the Portalakis family and staff will carefully and proudly prepares an exceptional plated or buffet style dinner. The contents of the following menus are suggestions. We will be happy to design a special menu just for you. La Casa Ouzeria must provide all food and beverage. We will provide all linens (table cloths & napkins) along with cake table, gift table and buffet tables, if needed. The china, wait staff, set up and clean up are all included at no additional cost. When figuring out final costs, there will be 18% gratuity and applicable taxes (G.S.T.).

To use The Palace Room without La Casa Ouzeria's food and beverage service, the room charge for half a day is \$200 (4 hours), full day \$400 (8 hours). This is within La Casa Ouzeria Restaurant's business hours. However, if you book The Palace Room for your occasion and desire a lunch or dinner to be catered by La Casa Ouzeria Restaurant, the room charge is waived pending on the number of guests attending. Please see next page for rate details.

We treat our guests with care so you can enjoy your special occasion without worry. Call us 250.492.9144 or toll free at 1.888.791-4291 to book your event and let the Portalakis family and staff eliminate the stress and create an enjoyable and relaxing atmosphere.

THE RENTAL FEES OF THE PALACE ROOM

- * 20 or more guests the fee for the Palace Room is waived.
- * 10-19 guests the fee for the Palace Room is \$200 plus G.S.T.
- * 1-9 guests the fee for the Palace Room is \$300 plus G.S.T.
- * \$12 for a pot of coffee or tea (includes creamers and sugar) plus G.S.T.

Please note prices subject to change with out notice. A credit card will be required to secure the Palace Room.

If you would like the room set up a certain way or require any special equipment please notify the coordinator.

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EVENT INFORMATION

Please fill out the following information to confirm your date for the event.
You may mail, drop off, fax completed form to 250.490.4728 or email
info@lacasaouzeria.com

DATE OF EVENT: _____ NUMBER OF GUESTS: _____

COMPANY NAME: _____

ADDRESS: _____ CITY: _____

POSTAL CODE: _____ CONTACT PERSON: _____

TIME ARRIVING: _____ TIME OF MEAL SERVED: _____

WORK PHONE: _____ CELL PHONE: _____

HOME PHONE: _____ FAX: _____

MENU #: _____

DEPOSIT BY: CHECK, CASH OR CREDIT CARD: (CIRCLE ONE)

CREDIT CARD NUMBER: _____ EXP DATE: _____
Last 3 digits back of C.C. _____

ALL DEPOSITS ARE NONREFUNDABLE AND WILL BE PROCESSED UPON RECEIPT OF THIS FORM.

FINAL PAYMENT WILL BE MADE BY: CHECK, CASH OR CREDIT CARD (CIRCLE ONE)

CREDIT CARD NUMBER: _____ EXP DATE: _____

SIGNATURE: _____ Last 3 digits back of C.C. _____

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LUNCHEON MENU #1

The luncheon will start with a Caesar salad. All entrées are served with Fresh bread and Pitsamonio and includes coffee and tea.

The following are your entrée choices...

BAKED LASAGNA... 19

~ Baked with Papa's homemade meat sauce and topped with Mozzarella cheese.

BOLOGNESE... 19

~ The classic Italian pasta with Papa's homemade meat sauce and two meatballs.

ALFREDO... 19

~ Tender Fettuccine tossed with garlic parmesan cheese, diced chicken breast and a creamy alfredo sauce.

A 18% gratuity and applicable taxes (GST) will be added.
Prices subject to change.

LUNCHEON MENU #2

The luncheon will start with a Greek salad. All entrées will be served with seasonal vegetables, rice pilaf and roasted potatoes.

Fresh bread with Pitsamonio

Bougatsa, for dessert, *(a delicious traditional Greek vanilla custard, wrapped in filo pastry and then sprinkled with icing sugar and cinnamon)* coffee and tea are included.

The following are your entrée choices...

BEEF SOUVLAKI...22

~ Broiled chunks of marinated beef tenderloin skewered.

CURRY CHICKEN...22

~ A fresh chicken breast, broiled and finished with a mild curry cream sauce.

SPANAKOPITA...22

~ Spinach, dill weed and feta cheese hand wrapped in a flaky filo pastry and baked until golden brown.

A 18% gratuity and applicable taxes (GST) will be added.
Prices subject to change.

LUNCHEON BUFFET

We will sit with you and prepare a luncheon buffet that will suit your budget and occasion. Please note buffets require 40 or more guests.

THE PALACE ROOM BROCHURE



DINNER MENU #1

The dinner will start with a Caesar salad. All entrées will be served with seasonal vegetables, rice pilaf and roasted potatoes.

Fresh bread with Pitsamonio

Bougatsa, for dessert, *(a delicious traditional Greek vanilla custard, wrapped in filo pastry and then sprinkled with icing sugar and cinnamon)* coffee and tea are included.

The following are your entrée choices...

SPANAKOPITA DINNER... 26

~ Spinach, dill weed and feta cheese hand wrapped in a flaky filo pastry and baked until golden brown.

BEEF SOUVLAKI... 26

~ Broiled chunks of marinated tenderloin skewered with onions & green peppers.

CHICKEN PARMESAN... 26

~ A fresh grilled marinated chicken breast grilled then finished in the oven with our homemade tomato wine sauce topped Parmesan and Mozzarella cheese.

A 18% gratuity and applicable taxes (GST) will be added.
Prices subject to change.

DINNER MENU #2

The dinner will start with Tri dips and grilled pita, followed by a Greek salad. All entrées will be served with seasonal vegetables, rice pilaf and roasted potatoes.

Bougatsa, for dessert, *(a delicious traditional Greek vanilla custard, wrapped in filo pastry and then sprinkled with icing sugar and cinnamon)* coffee and tea are included.

The following are your entrée choices...

SALMON GLAZE... 28

~ Fresh wild sockeye Salmon broiled and finished with a honey lime sauce.

SPANAKOPITA DINNER... 28

~ Spinach, dill weed and feta cheese hand wrapped in a flaky filo pastry and baked until golden brown.

CHICKEN SOUVLAKI... 28

~ Broiled chunks of marinated chicken breast skewered with onions & peppers.

SICILIANA... 28

~ Sautéed chicken breast, spicy Italian sausage and bell peppers with penne in a hearty Marsala tomato wine sauce.

A 18% gratuity and applicable taxes (GST) will be added.
Prices subject to change.

DINNER MENU #3

The dinner will start with Tri dips and grilled pita followed by a Greek salad. All entrées will be served with seasonal vegetables, rice pilaf and roasted potatoes.

Bougatsa, for dessert, (*a delicious traditional Greek vanilla custard, wrapped in filo pastry and then sprinkled with icing sugar and cinnamon*) coffee and tea are included.

The following are your entrée choices...

GREEK RUBBED RIBS... 32

~ A full rack of baby back ribs rubbed with our homemade blend of pepper, lemon and herbs. Very tasty!

SOLOMOS STO FILO... 32

~ Fresh wild Sockeye salmon wrapped in filo pastry and stuffed with diced veggies, Parmesan and Feta cheese. Baked until golden brown and finished with baby shrimp and a creamy dill wine sauce.

LAMB LEMONATO... 32

~ A roasted shoulder of lamb marinated in Mama Jackie's herbs & spices. Topped with her homemade lemon mustard sauce.

CHICKEN ALLA GREC... 32

~ A fresh grilled marinated chicken breast finished with feta in a tomato wine sauce.

A 18% gratuity and applicable taxes (GST) will be added.
Prices subject to change.

DINNER MENU #4

The feast begins with a Greek appetizer platters consisting of Artichoke hearts, Tzaziki, Homous, Feta, Kalamata Olives and fresh grilled pita.

Followed by a Greek salad.

Bougatsa, for dessert, (*a delicious traditional Greek vanilla custard, wrapped in filo pastry and then sprinkled with icing sugar and cinnamon*) coffee and tea are included.

Main Course: Consists of platters Ouzeria style. Each platter will consist of a little taste of Crete! moussaka, dolmades, beef souvlaki, lamb chops, kalamari, spanakopita, rice pilaf and roasted potatoes.

37.00 per Person

A 18% gratuity and applicable taxes (GST) will be added.
Prices subject to change.

The Portalakis Family highly recommends Retsina a 100% Greek product. It is not produced in any other part of the world except Greece. Made for more than 3,000 years, this traditional Greek wine has been resinated treated with pine-tree resin. The resin gives the wine a distinctively sappy taste.

Some people, mostly non-Greeks, say that Retsina, is an acquired taste. Others, say that Retsina has a flavor as "sappy and turpentine like".

We challenge you to try it! Because if you don't, you will never know what you are missing! The best is to try it in its native environment. Maybe then, you may well respond to it like a true Greek!

DINNER MENU #5

The feast begins with Uvetsi and grilled pita bread.

Followed by a Caesar salad topped with baby shrimp.

Bougatsa, for dessert, *(a delicious traditional Greek vanilla custard, wrapped in filo pastry and then sprinkled with icing sugar and cinnamon)* coffee and tea are included.

Main Course: Consists of a seafood platter of kalamari, five ounce lobster tail, solomos sto filo, tiger prawns, sea scallops and rice pilaf and roasted potatoes.

\$ Market Price \$

A 18% gratuity and applicable taxes (GST) will be added.

Prices subject to change.

DINNER BUFFET

We will sit with you and prepare a luncheon buffet that will suit your budget and occasion. Please note buffets require 40 or more guests.

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POLICIES

The Portalakis Family and Staff at La Casa Ouzeria Restaurant are committed to bring you the finest quality of service and food. Our attention to detail affords you the complete assurance that all commitments will be carried out on schedule to your complete satisfaction. So you and your guests will have a well-organized and memorable event, we ask that you adhere to a few basic guidelines.

MENU SELECTIONS

Please remember to submit your menu selections at least one week prior to your event. Please select only one menu option for your entire group. If you have any children attending, please contact your coordinator regarding a special menu. If there are any food allergies please let us know so we can make special arrangements.

La Casa Ouzeria Restaurant caters your complete menu. No other food or beverage items may be brought in because of the possibility of temperature abuse in transporting food, which may result in unsafe food. We highly discourage and even disallow some foods to be taken home. This policy has been initiated to address the Ministry of Health's concerns on food borne illnesses.

PRICES

The listed prices are current rates and may be subject to change. Definite prices will be confirmed 7 days prior to your function.

TAX & GRATUITY

All menu prices are subject to applicable sales taxes, 5% G.S.T., as well as a minimum 18% gratuity. Gratuities are not the property of any one employee and will be dispersed at the discretion of management.

FINAL COUNT

Special occasion charges are based on the number of guests. To allow our staff time to make full preparations, it is very important that you notify the coordinator of the exact number of guests 72 hours prior to the date of your event. Please note that you will be charged for the number of guests specified, even if the actual attendance is lower. In the event that additional guests arrive, it may be necessary to substitute menu items, which may result in service delays.

DEPOSITS & PAYMENTS

To guarantee your reservation, you will need to submit a \$100 non-transferable, non-refundable deposit 14 days prior to your reservation date. All payment is due at the conclusion of your occasion for the guarantee guest count plus any additional guests.

CANCELLATIONS

La Casa Ouzeria Restaurant reserves the right on any cancellation less than two weeks prior to the function date, to charge the standard room rental and/or loss of deposit. Groups without a deposit will be assessed a cancellation fee equal to the room charge coinciding with the amount of space held. We also reserve the right to cancel any non-catered event and to refund all the deposit or payment.

MEETINGS & OTHER EVENTS

The Palace Room must be guaranteed with a credit card or check prior to meetings and other events.

FOOD & BEVERAGE

All food and beverage purchases are only for consumption on the premises in the assigned function area. No food or beverages are allowed to be brought into The Palace Room by patron or patron's guests. Nor may any leftover food or beverage leave the Palace Room at the end of the function. La Casa Ouzeria Restaurant adheres to all provincial and local laws regarding food and beverage purchase and consumption.

DECORATIONS

Access to The Palace Room for decorating is based on availability before the scheduled event. Please check with coordinator or management regarding all decorating. La Casa Ouzeria Restaurant accepts no responsibility for damage or loss of equipment, merchandise or articles left in the room. La Casa Ouzeria Restaurant reserves the right to change room assignment if necessary. The client accepts liability in case of damage to The Palace Room. La Casa Ouzeria Restaurant reserves the right to inspect and control all private parties, bands, meetings and receptions being held on the premises. Thank you for inquiring about The Palace Room at La Casa Ouzeria Restaurant. We look forward to the opportunity of serving you and your fine group.

I have read and understand the stated The Palace Room policies and will adhere to the terms and conditions thereof.

Signature _____ Date _____

Group /Function _____ Date _____