

Villa San-Juliette Group Policies

Number of Guests: 12+

Start Time: 11am-2pm

Menu:

Option 1: \$40 per person + tax/gratuity

Starter

Charcuterie Board- Cheeses, cured meats, crackers, and dried fruit

Main Course

Chicken Alfredo with Penne Pasta

Or

Chicken Piccata with Roasted Vegetables

Each guest chooses a main course

Dessert

Lemon Bar

Option 2: \$55 per person + tax/gratuity

Starter

Charcuterie Board- Cheeses, cured meats, crackers, and dried fruit

Main Course

Braised Short Ribs, Demi Glaze, Roasted Garlic Mashed Potatoes, and Sautéed Vegetables

Or

Oven Roasted Salmon, Lemon Bur Blanc Sauce, Sautéed Vegetables

Each guest chooses a main course

Dessert

Chocolate Torte, Berry Sauce

Add house salad to either option for an additional \$5 per person, must apply to entire group

Set-up:

A set-up fee of \$35/table of 6 guests applies to all groups. This includes a 72-inch round table, linen, centerpiece, customized printed menu, wood folding chairs, water glasses, wine glasses, and silverware.

The group size per table is based on the current COVID restrictions and is subject to change. No tax/gratuity is paid on the set-up fee.

Wine Service:

Bottle service recommended, but a limited 4-wine-flight tasting menu is available for \$15pp++

Other Policies:

Kindly note that we do not have the ability to offer our standard lunch menu and/or allow for a large group to split into smaller groups.

All dietary restrictions must be disclosed at least 2 weeks in advance.

Final guest count due 2 weeks in advance, no changes can be accommodated after this date.

Only one form of payment may be used for the entirety of the bill.