



BANQUET TERMS & CONDITIONS

Pistarro's Ristorante Pizzeria Napoletana

1. A non-refundable deposit of \$250 is required to confirm and save the date requested. This \$250 will be applied to the event balance once it occurs. Any deposit/payment not made in person with a credit card will have a 4% processing fee added.
2. Room fee - Amalfi Room and our Parkside Tented Patio:
 - Friday and Saturday dinner service \$500
 - Friday and Saturday lunch service \$250
 - Sunday – Thursday lunch or dinner service \$200
 - All spaces are rented out for 3 hours. If you wish to increase the length of time for your event, additional time can be purchased for \$100 per half hour.
3. Once the room is reserved, a menu and itemized agreement will be drawn up and agreed upon by the event manager and the host.
4. Food and Beverage Minimums (this does **not** include room fee, tax, and gratuity):
 - Friday and Saturday dinner service \$3000
 - Friday and Saturday lunch service \$2000
 - Sunday – Thursday lunch or dinner service \$1600
5. Pistarro's requires 72 hours for cancellations of any event; Or: deposit and 50% of amount contracted will be forfeited.
6. All food and beverage will be provided **only** by Kios Restaurant Management Group. All non-consumed food remains the property of Pistarro's.
7. Pricing is subject to change but will be guaranteed 30 days prior to the event.
8. All charges are subject to 6% Maryland sales tax and/or 9% Alcohol Tax assessed at 20% service charge.
9. Thirty days prior to your event date, Pistarro's requires a preliminary guest count, a finalized menu, and a 50% deposit of the estimated total.
10. Final guests count must be provided to the event manager 7 days prior to the event date. If the final guest count is not confirmed, the last recorded estimate will be used, and you will be responsible for paying for that number or the number served, whichever is greater. Once the final guaranteed number is received, there will be no refunds issued for any reductions in guest count or no-shows.
11. Any guest requesting alcoholic beverages may be asked to provide proof of age. No alcoholic beverages will be sold or consumed by anyone under the age of 21. According to restaurant policy, side-profile picture ID's will **not** be accepted.
12. Final payment is due at the conclusion of the event and must be made in the form of cash or by credit card. Initial deposits can be paid by check, cash, or credit card. Checks must be made payable to 'Kios LLC'.
13. No confetti, glitter, or confetti/glitter balloons are allowed. All decor must be approved by event manager.

~~Kios LLC/Pistarro's | Amalfi Room~~

221 N. East St., Frederick, MD 21701 ~ 301.378.9536 ~ Event Coordinator-301.401.9805



I have read and agree to the following terms and conditions:

A non-refundable deposit of \$250 is required to confirm an event at Pistarro's. Any deposit/payment not made in person with a credit card will have a 4% processing fee. Pistarro's has a food and beverage (F&B) minimum that must be discussed with the Event Coordinator. This minimum must be met for all events (excluding room fee, tax, and gratuity). If the minimum is not met, an additional room fee will be charged to cover the difference. Any cancellations within 72 hours of the event will forfeit the deposit and 50% of the contracted amount. All food and beverage will be provided only by Kios Restaurant Mgmt. Group. Any non-consumed food remains the property of Kios Restaurant Mgmt. Group. Pricing is subject to change but will be guaranteed 30 days prior to the event. All charges are subject to a 6% Maryland sales tax and/or a 9% Alcohol Tax, along with a 20% service charge. Groups requesting a sales tax exemption must provide a certificate prior to the day of the event. For most events, finalized menus, preliminary guest counts, and a 50% deposit of the estimated total are required 30 days prior to the event date. The final guest count must be submitted to the Event Coordinator at least 7 days before the event. If the count is not confirmed, the Event Coordinator will use the most recent estimate on file, and you will be charged for that number or the number of guests served, whichever is higher. Once the final guaranteed number is provided, no refunds will be issued for any reductions in guest count or no-shows. Final charges will be based on the actual number of guests served or your guaranteed number, whichever is greater. Any guest attending the event and requesting alcoholic beverages may be asked to provide proof of age. No alcoholic beverages will be sold to or consumed by anyone under the age of 21. Side-profile picture IDs will not be accepted as valid identification. Final payment is due at the conclusion of the event and must be made in cash or by credit card.

Customer Signature: _____ **Date:** _____

Date of Event: _____ **Start Time:** _____ **Estimated # of Guests:** _____

Email Address _____ **Phone #:** _____

Event Type: _____

Event Coordinator

Signature: _____ **Date:** _____

Please fill out if you will be using a Credit Card for your Deposit.

Total Deposit: _____

Name as it appears on the Credit Card: _____

Credit Card Number: _____

Expiration Date: _____ **Security Code:** _____ **Zip Code:** _____

LUNCH PIZZA PARTY

*available from 11:30AM-3:30PM
minimum of 25 guests*

HOR D'OEUVRES

Bruschetta Station

Classic chopped tomatoes with basil

Cannellini bean salad

Whipped pesto ricotta

Freshly grated parmesan cheese

Garlic brushed crostini

Lunch

Casalinga Salad

mixed greens / tomato / red onion cucumber / chianti dressing

Pasta Salad

penne pasta / garden vegetables / parmesan / sun dried tomato / basil

Pistarro's Meatballs

marinara sauce / parmesan cheese

Italian Breaded Chicken Strips

calabrese and pesto aioli

Assorted Pizzas:

Margherita

Pepperoni

Bianca

Veggie supreme

Chocolate Nutella Brownies

\$49 per person

Plus, tax and twenty percent service charge

Consuming raw or undercooked animal products may increase the risk of foodborne illness, particularly for individuals with certain medical conditions.

PISTARRO'S BUFFET

minimum of 25 guests

HOR D'OEUVRES

Pizza Station

Margherita

Pepperoni

Old School White

Dinner

Caesar Salad

romaine tossed with our caesar dressing, parmesan cheese and garlic croutons

Caprese Salad

sliced vine ripe tomatoes with fresh mozzarella, basil and balsamic syrup

Chicken Piccata

lightly sautéed chicken breast with lemon butter sauce and capers

Penne Pasta Marinara

classic san marzano tomato sauce

Cheese Tortellini Alfredo

garlic-parmesan cream sauce with sun dried tomatoes and peas

Pistarro's Meatballs

Garlic Bread

Parmesan Cheese / Crush Red Pepper

Dessert

Miniature Cannoli

\$69 per person

Plus, tax and twenty percent service charge

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PISTARRO'S BUFFET ADDITIONS

Hor's Station

Antipasto Station

prosciutto / sopressata salami / mortadella / gorgonzola / provolone cheese / giardiniera vegetables / fig jam / garlic brushed crostini \$12

Maryland Crab Dip

warm jumbo lump crab blended with cheddar cheese, bell peppers and scallions / crisp garden vegetable display / garlic brushed crostini \$14

Salads

Baby Arugula Salad

red onion / mushrooms / limoncello vinaigrette / parm \$6

Roasted Beet Salad

topped with feta cheese and toasted walnuts \$7

Entrees

Poached Atlantic Salmon

lemon butter sauce \$15

Shrimp Scampi

garlic wine butter, tomato, artichoke \$13

Roasted Beef Tenderloin

red wine sauce with mushrooms \$21

Sides

Herb Roasted Potatoes \$3

Mixed Vegetables \$4

Desserts

Chocolate Mousse Cake \$6

Apple-Almond Tart \$6

N.Y. Cheesecake \$5

PLATED DINNER

minimum of 25 guests

All plated dinner menus come with...

Freshly baked Italian bread & olive oil

Choice of:

Garden Salad or **Caesar Salad**

Two sides and **one** dessert

Dinner

Maximum of 3 choices, requires preordering

Chicken Piccata
lemon-caper butter

New York Strip Steak
cabernet demi glace ***

Eggplant Lasagna
tomato sauce and mozzarella

Chicken Marsala
cremini-mushroom sauce

Grilled Salmon
lemon-caper butter

Filet Mignon
cabernet demi glace *** (+\$6)

Chicken Parmesan
tomato sauce, fresh mozzarella

Spinach Agnolotti
alfredo sauce and parmesan cheese

Family Style Sides

Parmesan Mashed Potatoes

Pasta with Garlic & Olive Oil

Herb Roasted Potatoes

Mixed Garden Vegetables

Asparagus toasted hazelnut butter

Broccoli lemon zest & olive oil

Dessert

Tiramisu

Lemoncello Mousse Cake

Chocolate Fudge Cake

Carrot Cake

\$79 per person

Plus, tax and twenty percent service charge

Consuming raw or undercooked animal products may increase the risk of foodborne illness, particularly for individuals with certain medical conditions.

NONNA'S FAMILY STYLE SUPPER

minimum of 25 guests

Appetizers

for the table...choose 2

Ayse brussels sprouts

Italian cheese display

Margherita pizza

Calamari fritti

Bianca pizza

Plated Salad

choose 1

Casalinga salad

Baby arugula salad

Caesar salad

Pasta

served family style

Cheese tortellini alfredo

Penne pasta marinara

Pistarro's meatballs

Entrée

served family style

Chicken piccata

Grilled salmon

Mixed seasonal vegetables

With roasted fingerling potatoes

Dessert

choose 1

Classic Tiramisu

Italian chocolate fudge cake

Limoncello mousse cake

\$79 per person

Plus, tax and twenty percent service charge

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