



MATTEO'S OSTERIA

CUCINA ITALIANA & WINE BAR

Date of Event:
Name:
Event Type:
Number of Guests:
Time:

Client to Provide:

- Food Selection
- Special guest's dietary restrictions

Restaurant to Provide:

- Food Preparation, beverages, and Service
- does host want to pre-select Beverages (Coffee, Wine, Beer, Cocktail)

Area use:

- Portico or Dining Room
- Is table set up need to be clarified prior to event?

Please note, the Wailea Town Center Association requires that we close the outdoor Portico at 10PM.

Pricing:

- Food pricing of \$55 to \$75 per person is based on Entree Choice
- Orders of all beverages not noted are charged on consumption, such as Soft Drink, Cocktails, Digestives, and specialty coffee drinks.
- Please Add HI 4.166 % tax, 2% service fee and 20% gratuity to final bill.

Deposit:

50% of quoted event value.

Special Notes:

PRE-SET MENU consists of 2 Salad, 3 Entrees, 2 Dessert.
All dishes are individually plated, unless otherwise noted.

**** INSALATE ****

Host to preselect 2 salads for whole group

- **Osteria** Arugula, Endive, Gorgonzola, Grapes, Macadamia Nuts, Lemon Citronette (GFR, DFR)
- **Caesar** Hearts of Romaine, Parmesan Cheese, House Garlic Croutons, House Caesar Dressing (GFR)
- **Superfood** Kale, Red Cabbage, Carrots, Sprouts, White Quinoa, Hemp Seeds, Toasted Pumpkin Seeds, Lemon-Honey-Mustard Dressing (GF, VV)

**** SECONDI ****

Host to preselect 3 entrées for whole group

- **Gnocchi Crema Rosa** Tomatoes, Zucchini, Onion, Basil, Creamy Vodka Tomato Sauce (GFR) \$55 pp
- **Tagliatelle alla Bolognese** Maui Cattle Co. Beef & Italian Sausage, House Tomato Sauce, Parmesan (GFR) \$55 pp
- **Pappardelle d'Agnello** Wide Ribbon Pasta, Braised Lamb & Tomato Ragú, Caramelized Vegetables, Ricotta Salata (GFR) \$60 pp
- **Saltimbocca** Prosciutto, Sage, Free-Range Chicken Breast Scaloppine, Creamy Polenta (GFR) \$65 pp
- **Isola** Seared Fresh Catch, Carnaroli Risotto Cake, Cremini Trifolati, Artichoke-Thyme Purée, Sundried Tomato Oil (GF) \$75 pp
- **Filetto** Filet of Tenderloin, Sautee Spinach, Gorgonzola Mashed Potato, Heirloom Cherry Tomato, Porcini Mushroom Demi Sauce \$75 pp

Chef Matteo's Fresh House Focaccia

GLUTEN FREE, VEGETARIAN & VEGAN OPTIONS ON REQUESTS.

GF = Gluten-Free / GFR = Gluten-Free on Request / V = Vegetarian / VV = Vegan / DFR = Dairy-Free on Request

**** DOLCI ****

Host to pre-select 2 desserts for whole group

- Tiramisú Mascarpone, Espresso, Chocolate, Liqueur
- Affogato Vanilla Gelato "Drowned" in Hot Italian Espresso Coffee, House Biscotti
- Profiterole Hazelnut Gelato, Chocolate Drizzle, Salted Caramel

UPGRADED YOUR PARTY \$12 per guest

**** STARTERS ****

3 appetizers tasting served family style

Calamari Fried Calamari, Spicy Calabrian Tomato Sauce

Bruschetta Upcountry Vine-Ripened Tomatoes, Garlic, Basil, Extra Virgin Olive Oil, Italian Bread (V)

G's Meatballs All-Natural Ground Turkey, Flax Seeds, Kale, Parmigiano, Tomato Ragú, Crostini (GFR)

GENERAL FUNCTION INFORMATION:

PARKING

Because of our unique location, only self-parking is available.

MUSIC

Matteo's Osteria is located in a very secluded private area that is also residential. Because of this, we are not allowed to have amplified music. We are only able to offer our internal sound system.

MENU CHANGES

We reserve the right to change menus as needed due to availability of products; we will try to simulate any changes necessary.

DESSERT PRESENTATION

A cake cutting and serving fee of \$4 per person will be added to your bill when bringing a cake into the restaurant. We do not make wedding or specialty cakes, but are happy to provide you with recommendations when this type of dessert is desired for your event.

CORKAGE

Wine bottle corkage fees run \$30 per bottle.

ADVANCE DEPOSITS

An advance deposit is required to hold reservations. Deposits for cancellations received less than 14 days prior to the date of the event can be applied to a future event. Deposit can be paid by check or credit card for no additional costs

Initial here:

CONFIRMATION OF RESERVATION

Confirmation is not made until Matteo's Osteria receives deposit.

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FINAL PAYMENT

Final Payment is due at the conclusion of the event. No split checks are permitted. All event balances incurred during your event (i.e. bar bills, etc...) are due no later than the conclusion of the scheduled event.

For final payment, we accept cash, credit card (Visa, MC, Amex and Discover) and approved checks with proof of identification only.

Initial here:

GUARANTEE

A guarantee of exact attendance is due 72 hours in advanced of the scheduled event. If we are not advised of a guaranteed count, the tentative number of guests will become the guarantee count. No shows on a guaranteed count are charged full price of the set menu.

Final payment to be made at end of event. Initial here:

CANCELLATION POLICY

The following cancellation and deposit forfeitures apply:

- Event cancelled more than 7 days in advance: 100% refund of deposit
- Event cancelled with less than 6 days before the event: 50% refund of deposit
- Event cancelled 3 days or less before the event: 0% refund of the deposit

No shows will be deemed “non refundable.”

Days are measured in 24 hour increments counting backwards from the start time of your event.

Initial here: