

PRIVATE EVENTS

AT

SALUMI

We offer private events at Salumi as a courtesy to our customers. To book an event you must be approved by the event coordinator. To schedule a phone interview please e-mail Lilly with the date, occasion, number of people attending, and desired food and beverage packages at:

events@salumibarli.com

GENERAL INFORMATION

The same level of Salumi's service, ambiance, and unmatched quality of food and beverages is now available to your own guests. In our rustic Salumi Café and Market space we can accommodate an intimate gathering of 10 friends or a larger party of up to 45. Our minimum booking price for the private space is \$500 (\$1000 for Friday and Saturday 7:30pm-10:30 events). There is a \$250 deposit due at booking in order to secure the date. Tax and 18% gratuity will be added to the total. Full payment must be received at the completion of the event. There is a **72-hour cancellation policy** for all private events.

These time slots are generally available for bookings:

| Day of week | Event time slots | |
|--------------------|-------------------------|------------------|
| Monday-Thursday | 4:30pm-7:30pm | 8:00pm-11:00pm |
| Friday | 4:00pm-7:00pm | 7:30pm-10:30pm * |
| Saturday | 4:00pm-7:00pm | 7:30pm-10:30pm * |
| Sunday | 4:30pm-7:30pm | 8:00pm-11:00pm |

*** Weekend-night surcharge of \$25 per person for parties of up to 25 persons and \$20 per person for parties of 25 to 45 persons will be added for Friday and Saturday 7:30pm-10:30pm events**

Sunday-Thursday slots are generally flexible, unless one of the slots is already booked. Unfortunately, Friday and Saturday time slots are not negotiable.

WINE AND CHEESE PARTY

This is a cocktail-party-style event where seating for all is not necessary. For the wine and cheese party, we can accommodate up to 45 people. You should consider this event if you would like to host an informal, mingling party. Your guests will not be seated down for a full-size 3 course meal, instead, a selection of fine cheeses and gourmet cured meats together with rustic bread, olives, jams, nuts, and fruit are served buffet-style on the bar.

Base Cost: \$24/person - includes soft drinks, coffee, and tea. For other beverage options, see the choice of three packages below.

PRIVATE DINNER PARTY

Similar to the unique and casual style of dining at Salumi Tapas and Wine Bar, our private events are informal and allow guest to circulate and socialize. Once again, the atmosphere is informal. Your guests will not be seated down for a full-size 3 course meal, instead, a selection of fine cheeses and gourmet cured meats together with rustic bread, olives, jams, nuts, and fruit are served buffet-style on the bar. This will be followed by a series of cold and hot dishes served to the tables family style. There will be plenty of food for everyone to enjoy.

Base Cost: \$30/person - includes:

- Assortment of cured meats, cheeses, bread, olives, jams, nuts, fruit
- Choice of 5 tapas from this list:
 - Walnut pesto with bread
 - Smoked anchovy toast
 - Seasonal salad
 - Pork spiced meatballs
 - Roasted seasonal vegetable
 - Pork belly bocadillo
 - Calabrian panini
 - Empanada (filling varies)
 - Shrimp with garlic sauce
 - Polenta with truffled mushrooms
- Soft drinks
- Complimentary chocolate dip or plating and service for host provided desert
- Coffee and tea

Wine and other alcoholic beverages are additional. You may select one of the three drink options listed below.

PRIVATE COOKING PARTIES

Our executive chef leads up to 8 guests in the preparation of a 3-course meal, which is then enjoyed family style. The preparation of the meal is very hands-on, educational, and engaging. Aprons and tools are provided. Staff-prepared appetizers and beverages are served at the start.

If you would like to host a cooking party, we would be delighted to work with you - however, all prospective hosts must meet with and be approved by the executive chef. Unfortunately, we cannot book these events for Friday and Saturday 7 - 10 pm time slots.

The price for these events generally ranges from \$80-\$120 a person depending on the menu selected. Choices include, but not limited to:

- Hand rolled pasta in pork ragu or walnut pesto and green olives sauce
- Salt-roasted whole sea bass with seasonal vegetables
- Glazed ginger-garlic short rib with cardamom-coconut rice
- Perfect roast chicken with fingerling potatoes
- Classic Persian pilaf/biryani with lamb, dry fruits, and fresh herbs
- Handmade flat bread and classic vegetarian sides

All of these and more are fun and popular options.

Soft drinks, coffee, and tea are complimentary. Wine and other alcoholic beverages are additional. You may select one of the three drink options listed below.

BEVERAGE PACKAGES

Beverage Option 1 – \$15/person (3 hours max)

- House wines
- Bottled beer
- Sangria
- Mixed drinks: vodka, rum, bourbon whiskey, gin

Beverage Option 2 – \$25/person (3 hours max)

- Mixed drinks: vodka, rum, bourbon whiskey, gin
- Higher end wine
- Bottled beer
- Sangria
- Top shelf liquor
- Espresso drinks

Beverage Option 3 – pay as you go

As an alternative to per person beverage package, bottles of wine may be selected a la carte if preferred, this may be more economical for a light-drinking group.