



## Private Party Room Menus + Contract

Thank you so much for considering Hasta la Pasta for your upcoming event. Our private room seats up to 30 guests and is a great place to have a party. Below are our most-requested packages. However, we are HAPPY to create a custom menu if you would prefer. Please speak to our banquet manager to confirm all details and to finalize your booking.

### *Banquet Packages* ~~~~~

PACKAGE 1 CLASSIC BUFFET (staffed buffet-style service) @\$22 pp++

House OR Caesar Salad, Bread & Butter, Iced Tea and Water Station *Please choose two entrees:*

Spaghetti Meat Sauce  
Chicken Penne Alfredo  
Meat Lasagna

Pasta Primavera (Chicken or No Chicken)  
Penne Fresco (Chicken or No Chicken).

PACKAGE 1a SINGLE OPTION SPECIAL \$20pp++ for buffet or \$22pp++ for plated

Pick one plated option from the CLASSIC menu only above.

PACKAGE 2 PLATED DINNER (seated service of all guests) @\$25 pp++

House OR Caesar Salad, Bread & Butter, Iced Tea and Water *Please choose two entrees:*

Chicken Penne Alfredo  
Meat Lasagna  
Spaghetti Meat sauce

Chicken Penne Fresco  
Chicken or Eggplant Parmesan  
GF – Pomodoro Primavera

PACKAGE 3 PLATED DINNER (seated service of all guests) @\$30 pp++

House OR Caesar Salad, Bread & Butter, Iced Tea and Water *Please choose two entrees from any options above or the following:*

Chicken Marsala - Pan fried chicken with marsala wine sauce and served with garlic mashed potatoes  
Shrimp Primavera - Gulf Shrimp sauteed with fresh seasonal vegetables and served over pasta  
Chicken Penne Verona - Penne pasta, grilled chicken, bacon and mushrooms in a cilantro cream sauce  
Chicken Campagnola - Grilled chicken, spinach, mushrooms and Sherry Wine Sauce, with potatoes (GF)  
Chicken HLP - Grilled chicken tossed with jalapeno fettuccine and bell pepper in poblano cream sauce  
Lobster Ravioli - Pasta pockets stuffed with lobster in a creamy butter sauce  
Grilled Chicken Breast with seasonal mixed vegetables (GF)

## *Add Appetizers + Desserts* ~~~~~

Make it a memorable meal by adding appetizers + desserts to your package.

Each appetizer order serves approximately 6 guests:

Calamari - \$15++	Fried Green Beans - \$12++
Shrimp Campari - \$16++	Spinach & Artichoke with Bruschetta - \$15++
Stuffed Mushroom Caps - \$12++	Toasted Ravioli - \$12++

Desserts may be preset ahead of time or plated and served. Please choose up to 3, \$7pp++

Tiramisu Cup	Italian Lemon Cream Cake, add \$2
Cheesecake	Carrot Cake, add \$2
Death by Chocolate Cup	Ooey Goopy Butter Cake, add \$2

## *Appetizer Only Events + Custom Menus* ~~~~~

Our banquet manager is delighted to work with you to create a custom menu or appetizer party. Appetizer-only parties start at \$16pp for 3 choices; \$25pp for 5 choices, and \$30pp for 8 choices and are subject to room minimums, gratuity, service fees and sales tax.

## *Room Minimums + Booking Process* ~~~~~

Please contact the restaurant at 281-392-0045 or email us at [hlpkaty@hastalapasta.com](mailto:hlpkaty@hastalapasta.com) to check availability or confirm booking. We will get back to you as soon as possible.

Our private banquet room is not considered booked until a signed contract and non-refundable deposit is received or credit card is on file. Non-refundable deposit is \$200. Unfortunately, Hasta la Pasta cannot hold or guarantee the room without a deposit. Final menu selections and guest counts are due 1 week prior to the event.

Hasta la Pasta requires a room food + beverage minimum. In booking the private room, the client agrees to pay the room minimum balance due (if any) after all food and beverage sales have been applied. *Service fees, gratuities and additional staffing charges are in addition to the room minimum.*

Food + Beverage Minimum Charges (excludes gratuity, additional staff charges, and sales tax)

Tuesday-Friday Lunch 11am – 3pm \$200 minimum spend
Saturday- Sunday Lunch 11am – 3pm \$350 minimum spend
Tuesday-Thursday Dinner 4pm – 9pm \$450 minimum spend
Friday-Saturday-Sunday Dinner 4pm – 9pm \$600 minimum spend

## *Rules + Regulations* ~~~~~

Cancellation Policy. All room deposits are nonrefundable. Cancellations are required by phone (281-392-0045) AND email ([hlpkaty@hastalapasta.com](mailto:hlpkaty@hastalapasta.com)) within 5 days of the scheduled event date, otherwise room minimum will be charged to the card on file. Events scheduled between Thanksgiving Day and New Year's Eve require a 30-day

notice of cancellation. Hasta reserves the right to cancel any event that has not been confirmed by the client within 10 days / 30 days of the event. \_\_\_\_\_

Guaranteed Attendance. A final headcount must be confirmed 1 week prior to the event. Should the actual number of attendees exceeds the number guaranteed, the client may be subject to a 20% surcharge on all additional attendees. If attendance is less than the guaranteed number, the total gratuity will be based on guaranteed headcount. If a shortage of 10 or more guaranteed attendees occurs, client may be subject to a 20% surcharge per each shortage. Surcharges cover additional staff or cancellation of staff along with any additional product ordered for the event. \_\_\_\_\_

A service Fee of 15% will be applied to all charges to help cover setup, banquet linens and cleaning. \_\_\_\_\_

If the room minimum is not met, a room charge will be applied to cover the minimum requirement. (No gift cards may be purchased to meet Food & Beverage Minimum). Clients must select from one of our package menus - or work with the Banquet Manager to create a custom menu prior to the event. Menu selections must be communicated 1 week prior to the event date. No substitutions will be allowed the day of. Any guest dietary restrictions must be conveyed 1 week prior as well. Guests with dietary restrictions must notify staff upon arrival at event. \_\_\_\_\_

No outside food or beverage (including alcohol) may be brought into the restaurant without prior approval. This includes birthday or wedding cakes. \_\_\_\_\_

Decorations and Entertainment. Hasta will provide a standard table setup with linens. Client is responsible for any additional décor. No decoration may be tacked, nailed or glued to our walls. Any outside entertainment is at client's expense and must be approved by Hasta at the time of signing this agreement. \_\_\_\_\_

Audio/Visual. Use of our A/V equipment is complimentary but does require a 1-week notice. Hasta is not responsible for any A/V set up. Clients may schedule a time to come in prior to the event and test any equipment. Client is required to supply compatible laptop/tablets, connections, cables, adapter or remotes needed. \_\_\_\_\_

### ***Client Contact + Credit Card Info*** ~~~~~

Please fill out the information below and return this document to our banquet manager. Thank you!

Printed Name \_\_\_\_\_ Phone Number \_\_\_\_\_

Signature \_\_\_\_\_ Email \_\_\_\_\_

Day /Date of Event Time of Event \_\_\_\_\_

CREDIT CARD Information # \_\_\_\_\_

Circle One: Mastercard Visa AMEX Discover    Expiration Date \_\_\_\_/\_\_\_\_    CW \_\_\_\_\_

Company Name (if applicable) \_\_\_\_\_

Secondary Contact Name/Phone/Email \_\_\_\_\_