

THE PALACE ROOM



Planning your Special Occasion

The Portalakis family and staff at La Casa Ouzeria Restaurant invite you to bring your special occasion to The Palace Room. The Palace Room is ready to accommodate your birthday parties, anniversaries, rehearsal dinners, weddings, business meetings, reunions, Christmas parties and retirement dinners with capacity for up to 60 people. Our Palace Room is the perfect spot for your video presentation; we are equipped with a projector, screen, laptop connections and surround sound.

Whether you prefer a casual or formal style, the Portalakis family and staff will carefully and proudly prepare an exceptional plated or buffet style dinner. The contents of the following menus are suggestions. We will be happy to design a special menu just for you. La Casa Ouzeria must provide all food and beverage. We will provide all linens (table cloths & napkins) along with cake table, gift table and buffet tables, if needed. The china, wait staff, set up and clean up are all included at no additional cost. When figuring out final costs, there will be 15% gratuity and applicable taxes (GST, PST, and Liquor Tax).

To use The Palace Room without La Casa Ouzeria's food and beverage service, the room charge for half a day is \$100, full day \$200. However, if you book The Palace Room for your occasion and desire a lunch or dinner to be catered by La Casa Ouzeria Restaurant, the room charge is waived.

We treat our guests with care so you can enjoy your special occasion without worry. Call us 250.492.9144 or toll free at 1.888.791-4291 to book your event and let the Portalakis family and staff eliminate the stress and create an enjoyable and relaxing atmosphere.

THE PALACE ROOM



Event Information

Please fill out the following information to confirm your date for the event.
You may mail, drop off or fax completed form to 250.490.4728

DATE OF EVENT: _____ NUMBER OF GUESTS: _____

COMPANY NAME: _____

ADDRESS: _____ CITY: _____

POSTAL CODE: _____ CONTACT PERSON: _____

TIME ARRIVING: _____ TIME OF MEAL SERVED: _____

WORK PHONE: _____ CELL PHONE: _____

HOME PHONE: _____ FAX: _____

MENU #: _____

DEPOSIT BY: CHECK, CASH OR CREDIT CARD: (CIRCLE ONE)

CREDIT CARD NUMBER: _____ EXPIRATION DATE: _____

ALL DEPOSITS ARE NONREFUNDABLE AND WILL BE PROCESSED UPON RECEIPT OF THIS FORM.

FINAL PAYMENT WILL BE MADE BY: CHECK, CASH OR CREDIT CARD (CIRCLE ONE)

CREDIT CARD NUMBER: _____ EXP DATE: _____

SIGNATURE: _____

THE PALACE ROOM



Palaces' Beverages

A 15 % gratuity and applicable taxes (GST, PST, and Liquor Tax) will be added.
Prices subject to change.

**All beverages served are to be provided by La Casa Ouzeria Restaurant.
No outside beverages will be allowed.**

The following are cocktails, scotches, beer, cooler, ciders, highballs, martinis, and special coffees selections and prices.

COCKTAILS

Bartender's Root beer	Black Russian	Bloody Mary
Brown Cow	Caesar	Chi Chi
Daiquiri	Fuzzy Navel	Greyhound
Harvey Wall banger	Long Island	Margarita
Monkey's Lunch	Paralyser	Pina colada
Rusty Nail	Screw Driver	Sea Breeze
Tequila Sunrise	Tom Collins	White Russian

SCOTCH

Single Malt Scotches:	Glenfiddich 12 year old	\$ 6.95
	Dalwhinnie 15 year old	\$ 7.95
	Glenlivet 18 year old	\$ 8.95
Blended Scotch:	Chivas Regal 12 Year old	\$ 6.50

BEER, CIDERS & COOLERS

Domestic	\$ 4.50
<i>Kokanee, Bud, Canadian, Coors Light, Okanagan Spring Lager & Pale Ale</i>	
Import	\$ 5.50
<i>Heineken, Corona, Mythos, Morretti, Sleeman's Cream Ale, Miller Genuine Draft, Alexander Keith's India Pale Ale</i>	
Ciders	\$ 4.50
<i>Growers Peach & Pear</i>	
Coolers	\$ 5.50
<i>Smirnoff Ice & Mike's Hard Cranberry Lemonade</i>	

SPECIALTY COFFEES

La Casa Coffee	\$ 6.95
<i>~Ouzo, Metaxa, Triple Sec</i>	
Menaz Coffee	\$ 5.95
<i>~Frangelico, Bailey's</i>	
B-52	\$ 6.95
<i>~Bailey's, Grand Marnier, Kahlua</i>	
Monte Cristo	\$ 5.95
<i>~Grand Marnier, Kahlua</i>	
Spanish Coffee	\$ 5.95
<i>~Kahlua, Brandy</i>	
Blueberry Tea	\$ 5.95
<i>~Grand Marnier, Amaretto, Hot Tea</i>	
Polar Bear	\$ 5.95
<i>~Bailey's, Crème de Menthe, Hot Chocolate</i>	
Irish Coffee	\$ 5.95
<i>~Irish Whisky and hot coffee topped with whipping cream</i>	
Italiano Coffee	\$ 6.95
<i>~Brandy, Sambuca, Amaretto</i>	

MARTINI'S

~ The Classic Martini ~

Our House Vodka or Gin with a breath of Vermouth accompanied by three olives

\$ 5.95

~ Royal Manhattan ~

Crown Royal with a touch of Sweet Vermouth, garnished with a cherry

\$ 6.50

~ Blue Moon Martini ~

Vodka with a splash of Blue Curacao, garnished with a lemon twist

\$ 6.25

~ Zorbatini Martini ~

Grey Goose Vodka, Ouzo, garnished with an ouzo candy

\$ 6.50

~ Chocolate Hazelnut 'tini' ~

Vodka, shaken with Crème de Cacao and Frangelico

\$ 6.95

~ Cosmopolitan ~

Vodka, Triple Sec, lime juice, splash of cranberry

\$ 6.50

~ Crantini ~

Vodka, Triple Sec, and cranberry

\$ 5.95

~ Dirty Martini ~

Vodka, olive juice and a dash of Vermouth, garnished with olives

\$ 6.25

~ Gordon Campbell Martini ~

Vodka, Malibu Rum, Peach Schnapps and pineapple juice

\$ 6.95

~ Okanagan Sunrise ~

Vodka, Triple Sec, cranberry, orange and grapefruit juice. Refreshing!

\$ 6.95

~ The "007" Martini ~

Bombay Gin, touch of Vermouth and garnished with a lime twist and of course, "Shaken not Stirred"

\$ 6.95

~ The Baby Grand Martini ~

Grey Goose Vodka and Grand Marnier. A great way to treat yourself!

\$ 8.95

The above selection features a new way to think about a traditional martini. Our martinis are served chilled and straight up. We are delighted to create a martini using your own creative ideas.

THE PALACE ROOM



Wine List

HOUSE WHITE WINES

		<u>6oz Glass</u>	<u>½ litre</u>	<u>1 litre</u>
Trebbiano	<i>Giacondi</i>	\$ 6.00	\$ 16	\$ 26
Boutari White	<i>Boutari</i>	\$ 6.00	\$ 16	\$ 26
Chardonnay	<i>Sawmill Creek</i>	\$ 6.00	\$ 16	\$ 26

BRITISH COLUMBIA WHITE WINES

Caballito Blanco <i>This proprietary blend contains certified organic Pinot Blanc & Chardonnay. With flavors of yellow apple, banana and melon. Goes down easy!</i>	Rollingdale Winery	Kelowna	\$ 26
Sauvignon Blanc <i>Lush passion fruit, grapefruit, and melon on the palate; highlighted with a crisp lingering finish.</i>	Jackson Triggs	Oliver	\$ 28
Riesling <i>A captivating balance of gooseberry blossom, orange peel and kiwi zest that drives the nose into a whirlwind of peach stone, apricot and juicy grapefruit flavors.</i>	Adora Estate	Summerland	\$ 29
Gewurztraminer <i>Fresh orange peel, grapefruit and lychee fruit lift themselves out of the glass while a crisp, fresh, tropical palate of floral and apple fill the mouth.</i>	Sumac Ridge	Summerland	\$ 31
Tragically Vidal <i>A beautiful tropical bouquet consisting of pineapple, lychee and citrus flavors.</i>	Stag's Hollow	Ok Falls	\$ 32
Chardonnay <i>This un-oaked Chardonnay has aromas of tropical fruit followed by flavors of apple & pear.</i>	Red Rooster	Naramata Bench	\$ 33
Gewurztraminer <i>Bursting with fruity character, the aromas of tropical fruit and citrus pair well with crisp pear and tropical pineapple flavors.</i>	Thornhaven Estate	Summerland	\$ 34
Pinot Blanc <i>Bright, floral aromas, with tangerine, pear and candied apple. Flavors of citrus, gooseberry and kiwi mingle on the palate producing a smooth, lingering finish.</i>	Stoneboat Vineyards	Oliver	\$ 35
Grand Pinot <i>A blend of Pinot Blanc, Pinot Gris and Pinot Auxerrois. It shows flavors of pear, apricot and vanilla spice with a smooth palate.</i>	Lang Vineyards	Naramata Bench	\$ 36
Pinot Gris <i>This is a well balanced fruit forward, dry style Pinot Gris. Great with seafood or poultry dishes.</i>	Herder Winery	Simikameen	\$ 37
Chardonnay (Burrowing Owl Vineyard) <i>Beautiful pale straw color, aromas of pineapple, green apple, rich ripe fruit and vanilla spice. A smooth rich body with delicious flavors of apple and tropical fruit.</i>	Sandhill	Osoyoos	\$ 38

Autumn Gold <i>Not a variety, but a blend. The flavors are rose, apple, pear with a pleasant semi-dry finish. (Biggest selling wine in Wild Goose History)</i>	Wild Goose	Ok Falls	\$ 39
Riesling <i>Stainless steel fermented to capture its zesty, fresh fruit flavors. The nose & palate are rich with fresh aromas tangerine, green apple and lime.</i>	Twisted Tree	Osoyoos	\$ 40
Muscat Ottonel <i>It is the only wine of its kind produced in the Okanagan Valley. You will find it is light and refreshing, with citrus, apricot and pear flavors.</i>	Hillside Estate	Naramata Bench	\$ 42
Viognier <i>A Very old French variety that has recently come into vogue. The wine has aromas of dried apricot, canned peaches with the slightest hint of anisette.</i>	La Frenz	Naramata Bench	\$ 44

IMPORT WHITE WINES

Retsina <i>"Wine of the Greek Gods" A unique taste from the resin of the Aleppo pine tree. A perfect accompaniment for all Greek dishes.</i>	Achaia Clauss	Greece	\$ 23
Kretikos <i>An intense aroma of flowers and exotic fruit. Well balanced with a pleasant long aftertaste.</i>	Boutari	Greece	\$ 24
Traminer Riesling <i>Also known as Gewurztraminer, this lively and spicy wine gives tropical fruit aromas. An expressive medium-dry wine, packed with fresh fruit flavors.</i>	Rosemount Estate	Australia	\$ 26
Pinot Grigio <i>Aromas of apple and lemon with pear overtones. Crisp clean palate with a light finish.</i>	Bella Sera	Italy	\$ 28
Chardonnay <i>This wine has aromas of peach, honey and vanilla floral notes with hints of toasted oak. A medium-full, with a creamy texture.</i>	Red Bicycleette	France	\$ 30
Sauv Blanc/Sem/Viognier <i>A fresh & zesty fruit driven palate with tropical & citrus fruits and a touch of sweet spice. The finish is smooth with an excellent length of fruit flavors.</i>	Wirra Wirra SCRUBBY RISE	S. Australia	\$ 32
Il Prosecco <i>Filled with scents of apple, pear and touches of citrus fruits. The soft tingling of the subtle and persistent bubbles is delightful to the palate.</i>	Mionetto	Italy	\$ 34

ROSE & SPARKLING WINES

White Zinfandel <i>A light bodied wine with a gorgeous, jewel like color. Clean & crisp flavors of freshly picked raspberries & blackberries, with a hint of white flower.</i>	E & J Gallo Sierra Valley	USA	\$ 19
Rose Sogrape (Classic) <i>Soft, strawberry fruit on the nose and a gentle taste, enlivened with a slight sparkle.</i>	Mateus	Portugal	\$ 21
Sergio Brut <i>Blended with the finest Prosecco grapes, slightly fruity with just a hint of acidic crispness. It's the epitome of the special celebration.</i>	Mionetto	Italy	\$ 46

HOUSE RED WINES

		<u>6oz Glass</u>	<u>1/2 litre</u>	<u>litre</u>
Montepulciano D'Abruzzo	<i>Cantina Tollo, DOC</i>	\$ 6.00	\$ 16	\$ 26
Boutari Red	<i>Boutari</i>	\$ 6.00	\$ 16	\$ 26
Merlot	<i>Sawmill Creek</i>	\$ 6.00	\$ 16	\$ 26

BRITISH COLUMBIA RED WINES

Cabernet Merlot	<i>Okanagan Vineyards</i>	Oliver	\$ 26
<i>Cherry & chocolate hints, followed by tobacco leaves & mint, impart a medium dry finish.</i>			
Merlot	<i>Jackson Triggs</i>	Oliver	\$ 29
<i>Fresh plum and black cherry aromas, with a hint of chocolate. The fruit flavors are sustained by velvet tannins and an elegant lingering finish.</i>			
Pinot Noir	<i>Thornhaven Estate</i>	Summerland	\$ 34
<i>Classic style Pinot Noir with aromas and flavors of cherry, raspberry and strawberry, finished with a round smooth palate</i>			
Marechal Foch	<i>Lang Vineyard</i>	NaramataBench	\$ 36
<i>Grown on over 40 year old vines. A rich, full bodied red wine with flavors of black cherries, dried plums and wild berries.</i>			
Cabernet/Merlot (Burrowing Owl Vineyard)	<i>Sandhill</i>	Osoyoos	\$ 38
<i>Deeply colored wine with flavors of black cherry and currant. Aged 14 months in French and American oak leaving a soft rich mouth feel.</i>			
Shiraz (Proprietors' Reserve)	<i>Jackson Triggs</i>	Oliver	\$ 39
<i>Displaying fresh cherry and raspberry aromas layered with vanilla, spice and black pepper. Flavors of black currant, cherry and raspberry are sustained by velvet tannins.</i>			
Merlot	<i>Red Rooster</i>	Naramata Bench	\$ 40
<i>Barrel fermented and has aromas of black plums and blackberries followed by wonderful flavors of oak and balanced tannins.</i>			
Cab Merlot 12 Barrels (100% Organic)	<i>Rollingdale Winery</i>	Kelowna	\$ 42
<i>A medium bodied wine of dark ruby color with palate pleasing tannins. Black cheery, black current, anise and black licorice on the nose.</i>			
Cabernet Sauvignon (Dark Horse Vineyard)	<i>Inniskillin</i>	Oliver	\$ 44
<i>This deep red wine displays a nose with black cherry and strawberry overtones. Plum and cherry hints with soft tannins and a long lingering finish.</i>			
Cabernet Franc	<i>Hillside Estate</i>	Naramata Bench	\$ 46
<i>There are aromas of dark cherry and raspberry followed by flavors of chocolate and stewed plums. It is the hidden gem of the Bordeaux varieties.</i>			
Pinot Noir	<i>Twisted Tree</i>	Osoyoos	\$ 48
<i>Only 140 cases produced. It has a rich, complex nose of dried strawberry. Smooth palate of black cherry and leather finishes long with dried cranberry and soft vanilla bean notes.</i>			
Merlot	<i>La Frenz</i>	Naramata Bench	\$ 52
<i>Showing aromas of dark chocolate and plum. The palate is full bodied and immense showing both plushness and complexity.</i>			
Syrah (Barrel Reserve)	<i>Desert Hills</i>	Osoyoos	\$ 60
<i>A robust hearty wine with an intense dark berry flavor. Jamy, spicy mid-palate and a vanilla, black chocolate long finish.</i>			
Nota Bene	<i>Black Hills</i>	Osoyoos	\$ 65
<i>Starts off with a spicy intensity of cloves and nutmeg. It opens up to crushed berry and cherry, followed by a long, smooth, bittersweet chocolate finish.</i>			

Moasic**Hillside Estate****Naramata Bench \$ 75**

Their signature wine is a blend of Merlot, Cab Franc, Cab Sauv, Malbec and Petit Verdot. Rich fruits and perfectly balanced tannins. A vintage that you have to try to believe.

Cab Franc**Poplar Grove****Naramata Bench \$ 80**

Rich blackberry and leather aromas. Currents, sage and spice on the palate. Well integrated toasty oak with a long intense finish.

IMPORT RED WINES**Sangiovese****Rocca Ventosa****Italy****\$ 26**

A medium ruby red body with a touch of red fruit spice. Soft and well balanced with a long lingering finish.

Merlot**McWilliams Hanwood****Australia****\$ 28**

Deep crimson, ruby red in color. Ripe blackberry, dark plum, violet fruit aromas combined with cinnamon, vanilla oak finish.

Valpolicella Classico**Masi****Italy****\$ 32**

Blackberry & currant aromas, with a full bodied, silky, long finish.

Shiraz**Rosemount Estate****Australia****\$ 34**

A delicious aroma of warm spicy liquorices and berry fruit. The palate is rich textured with well defined, ripe blackberry fruit flavors, soft generous tannins.

Syrah**Cusumano****Italy****\$ 36**

With the darkest red/purple color, this wine is brimming with violets, dark plum and blueberry, with a hint of white pepper. Perfect with roasted lamb.

Montepulciano D'Abruzzo**Tollo Collo Secco Rubino****Italy****\$ 38**

Earthy, rich, and pleasant, it reveals notes of cherry fruit, balsam wood, pepper, and dried herbs.

Naoussa Grande Reserve**Boutari****Greece****\$ 40**

Rich deep aromas of red fruits, wood, & spices, with smooth tannins & an intense mouth.

Cabernet Sauvignon**Hill of Gold Rosemount****Australia****\$ 48**

The aroma is packed with blackcurrant and dark chocolate and a lovely depth of dark purple red color. Intensely vibrant berry fruit flavors leading to a deep finish.

THE PALACE ROOM



Luncheon Menu #1

The luncheon will start with a Caesar salad. All entrées are served with Fresh bread and Pitsamonio and concludes with coffee and tea.

The following are your entrée choices...

Baked Lasagna... \$12.

~ Baked with Papa's homemade meat sauce and topped with Mozzarella cheese.

Spaghetti Meat Balls... \$12.

~ The classic Italian pasta with Papa's homemade meat sauce and two meat balls.

Fettuccine Alla Panna... \$12.

~ Tender Fettuccine tossed with garlic parmesan cheese, diced boneless chicken breast and a creamy alfredo sauce.

A 15% gratuity and applicable taxes (GST, PST, and Liquor Tax) will be added.
Prices subject to change.

Luncheon Menu #2

The luncheon will start with a Greek salad. All entrées will be served with seasonal vegetables, rice pilaf and roasted potatoes.

Fresh bread with Pitsamonio;

Bougatsa, for dessert, (*a delicious traditional Greek vanilla custard, wrapped in filo pastry and then sprinkled with icing sugar and cinnamon*) coffee and tea are included.

The following are your entrée choices...

Beef Souvlaki... \$16.

~ Broiled chunks of marinated beef tenderloin skewered.

Broiled Lemon Chicken... \$16.

~ A fresh boneless breast of chicken, broiled and finished with a mild curry cream sauce.

Spanakopita... \$16.

~ Spinach, dill weed and feta cheese hand wrapped in a flaky filo pastry and baked until golden brown.

A 15% gratuity and applicable taxes (GST, PST, and Liquor Tax) will be added.
Prices subject to change.

Luncheon Buffet

We will sit with you and prepare a luncheon buffet that will suit your budget and occasion.

THE PALACE ROOM



Dinner Menu #1

The dinner will start with a Caesar salad. All entrées will be served with seasonal vegetables, rice pilaf and roasted potatoes.

Fresh bread with Pitsamonio;

Bougatsa, for dessert, (*a delicious traditional Greek vanilla custard, wrapped in filo pastry and then sprinkled with icing sugar and cinnamon*) coffee and tea are included.

The following are your entrée choices...

Spanakopita Dinner... \$21.

~ Spinach, dill weed and feta cheese hand wrapped in a flaky filo pastry and baked until golden brown.

Beef Souvlaki... \$21.

~ Broiled chunks of marinated tenderloin skewered with onions & green peppers.

Chicken Cordon Bleu... \$21.

~ A tender boneless chicken breast topped with a creamy white wine sauce.

A 15% gratuity and applicable taxes (GST, PST, and Liquor Tax) will be added.
Prices subject to change.

Dinner Menu #2

The dinner will start with Tri dips and fresh pita, followed by a Greek salad. All entrées will be served with seasonal vegetables, rice pilaf and roasted potatoes.

Bougatsa, for dessert, (*a delicious traditional Greek vanilla custard, wrapped in filo pastry and then sprinkled with icing sugar and cinnamon*) coffee and tea are included.

The following are your entrée choices...

Salmon Glaze... \$24.

~ Fresh wild Spring Salmon broiled and finished with a honey lime sauce.

Spanakopita Dinner... \$24.

~ Spinach, dill weed and feta cheese hand wrapped in a flaky filo pastry and baked until golden brown.

Chicken Souvlaki... \$24.

~ Broiled chunks of marinated boneless chicken breast skewered with onions & peppers.

A 15% gratuity and applicable taxes (GST, PST, and Liquor Tax) will be added.
Prices subject to change.

<h2><i>Dinner Menu #3</i></h2>

The dinner will start with Tri dips and fresh pita followed by a Greek salad. All entrées will be served with seasonal vegetables, rice pilaf and roasted potatoes.

Bougatsa, for dessert, (*a delicious traditional Greek vanilla custard, wrapped in filo pastry and then sprinkled with icing sugar and cinnamon*) coffee and tea are included.

The following are your entrée choices...

Ouzeria Ribs... \$28.

~ A full rack of baby back spare ribs seasoned with Greek herbs, pepper and lemon. Very tasty!

Solomos Sto Filo... \$28.

~ Fresh Wild Spring Salmon wrapped in filo pastry and stuffed with diced veggies, Parmesan and Feta cheese. Baked until golden brown and finished with baby shrimp and a creamy dill wine sauce.

Lamb Lemonato... \$28.

~ A roasted shoulder of lamb marinated in Mama Jackie's herbs & spices. Topped with her homemade lemon mustard sauce.

Chicken Cordon Bleu ... \$28.

~ A tender boneless chicken breast topped with a creamy white wine sauce.

A 15% gratuity and applicable taxes (GST, PST, and Liquor Tax) will be added.
Prices subject to change.

Dinner Menu #4

The feast begins with a Greek appetizer platters consisting of Artichoke hearts, Tzaziki, Humous, Feta, Kalamata Olives and fresh pita.

Followed by a Greek salad.

Bougatsa, for dessert, (*a delicious traditional Greek vanilla custard, wrapped in filo pastry and then sprinkled with icing sugar and cinnamon*) coffee and tea are included.

Main Course: Consists of platters Ouzeria style. Each platter will consist of a little taste of Crete! Moussaka, Dolmades, Beef souvlaki, Lamb chops, Kalamari, Spanakopita, rice pilaf and roasted potatoes.

\$29.00 per Person

A 15% gratuity and applicable taxes (GST, PST, and Liquor Tax) will be added.
Prices subject to change.

The Portalakis Family highly recommends Retsina a 100% Greek product. It is not produced in any other part of the world except Greece. Made for more than 3,000 years, this traditional Greek wine has been resinated treated with pine-tree resin. The resin gives the wine a distinctively sappy taste.

Some people, mostly non-Greeks, say that Retsina, is an acquired taste. Others, say that Retsina has a flavor as "sappy and turpentine like".

We challenge you to try it! Because if you don't, you will never know what you are missing! The best is to try it in its native environment. Maybe then, you may well respond to it like a true Greek!

Dinner Menu #5

The feast begins with Uvetzi and fresh pita bread.

Followed by a Caesar salad topped with baby shrimp.

Bougatsa, for dessert, (*a delicious traditional Greek vanilla custard, wrapped in filo pastry and then sprinkled with icing sugar and cinnamon*) coffee and tea are included.

Main Course: Consists of a seafood platter of Calamari, Alaskan King Crab, Solomos Sto Filo, Garlic Prawns and Scallops.

\$ Market Price \$

A 15% gratuity and applicable taxes (GST, PST, and Liquor Tax) will be added.
Prices subject to change.

Dinner Buffet

We will sit with you and prepare a dinner buffet that will suit your budget and occasion.

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Policies

The Portalakis Family and Staff at La Casa Ouzeria Restaurant are committed to bring you the finest quality of service and food. Our attention to detail affords you the complete assurance that all commitments will be carried out on schedule to your complete satisfaction. So you and your guests will have a well-organized and memorable event, we ask that you adhere to a few basic guidelines.

MENU SELECTIONS

Please remember to submit your menu selections at least one week prior to your event. Please select only one menu option for your entire group. If you have any children attending, please contact your coordinator regarding a special menu. If there are any food allergies please let us know so we can make special arrangements.

La Casa Ouzeria Restaurant caters your complete menu. No other food or beverage items may be brought in because of the possibility of temperature abuse in transporting food, which may result in unsafe food. We highly discourage and even disallow some foods to be taken home. This policy has been initiated to address the Ministry of Health's concerns on food borne illnesses.

PRICES

The listed prices are current rates and may be subject to change. Definite prices will be confirmed 14 days prior to your function.

TAX & GRATUITY

All menu prices are subject to applicable sales taxes, as well as a minimum 15 % gratuity. Gratuities are not the property of any one employee and will be dispersed at the discretion of management.

FINAL COUNT

Special occasion charges are based on the number of guests. To allow our staff time to make full preparations, it is very important that you notify the coordinator of the exact number of guests 72 hours prior to the date of your event. Please note that you will be charged for the number of guests specified, even if the actual attendance is lower. In the event that additional guests arrive, it may be necessary to substitute menu items, which may result in service delays.

DEPOSITS & PAYMENTS

To guarantee your reservation, you will need to submit a \$100 non-transferable, non refundable deposit 14 days prior to your reservation date. All payment is due at the conclusion of your occasion for the guarantee guest count plus any additional guests.

CANCELLATIONS

La Casa Ouzeria Restaurant reserves the right on any cancellation less than two weeks prior to the function date, to charge the standard room rental and/or loss of deposit. Groups without a deposit will be assessed a cancellation fee equal to the room charge coinciding with the amount of space held. We also reserve the right to cancel any non catered event and to refund all the deposit or payment.

MEETINGS & OTHER EVENTS

The Palace Room must be guaranteed with a credit card or cheque prior to meetings and other events.

FOOD & BEVERAGE

All food and beverage purchases are only for consumption on the premises in the assigned function area. No food or beverages are allowed to be brought into The Palace Room by patron or patron's guests. Nor may any leftover food or beverage leave the Palace Room at the end of the function. La Casa Ouzeria Restaurant adheres to all provincial and local laws regarding food and beverage purchase and consumption.

DECORATIONS

Access to The Palace Room for decorating is based on availability before the scheduled event. Please check with coordinator or management regarding all decorating. La Casa Ouzeria Restaurant accepts no responsibility for damage or loss of equipment, merchandise or articles left in the room. La Casa Ouzeria Restaurant reserves the right to change room assignment if necessary. The client accepts liability in case of damage to The Palace Room. La Casa Ouzeria Restaurant reserves the right to inspect and control all private parties, bands, meetings and receptions being held on the premises. Thank you for inquiring about The Palace Room at La Casa Ouzeria Restaurant. We look forward to the opportunity of serving you and your fine group.

I have read and understand the stated The Palace Room policies and will adhere to the terms and conditions thereof.

Signature _____ **Date** _____

Group /Function _____ **Date** _____