

# THE ITALIAN CLUB OF SAN MATEO

Bocce Court Rental Packages and Menus



The Peninsula Italian American Social Club  
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[piascsm.com](http://piascsm.com)



## The Italian Club Bocce Court Rental Information

We are honored that you are considering the Peninsula Italian American Social Club as the venue for your Special Bocce event. We have provided the following information for your convenience.

### Reservations

The Italian Club Bocce Courts, Ristorante, & Patio when combined have a capacity for up to 75 guests. Reservations for a Bocce Party are accepted up to 6 months in advance. To secure your date a refundable security deposit in the amount of \$250.00 is due at the time of Contract signing. Your Security Deposit will be refunded in full assuming no damage of any kind has occurred to the facility, and no additional costs have been incurred. If for some reason the Event is canceled the deposit will be forfeited. All Bocce Court rentals will include the use of all necessary Bocce Equipment, including Bocce Balls, Pollinos, Measuring devices, and score keepers. Chairs and Benches will also be available. When Booking a Catered Option, Tables, Chairs, Dishes will be provided as well as Table linens & napkins. All event setup and cleanup will also be provided. Bocce Court rentals typically include 2 to 3 hours for each event, please inquire with Management for exact time based on the Package options you choose. At the time of contract signing an estimated attendance will be established. A Final Attendance Guarantee must be received at least 7 days prior to event date.

### Payment Terms

All event expenses must be paid in full prior to the event date. The initial deposit is paid to reserve your event date and is not applied to the balance for the event. The final balance and guaranteed attendance are due 7 days prior to the event. All prices may be subject to change based on current market pricing for food and related items. At time of signing an estimate will be given for total Event cost, the final price will be established 60 days prior to event and will be final. If estimated total is paid in full prior to 60 days before the event then the estimated price will be honored and no changes will be made. Maximum price change will be 3% of the estimated total.

### Security

The PIASC will not be held liable for losses or damage to any property left behind by the client or the client's outside contractors. Security services are provided for all events at a rate of \$150 per Event

### Food and Beverage

The PIASC takes great pride in providing a fine dining experience using only the highest quality cuts of meat and the freshest produce. We have a proven reputation for serving only the best tasting, most elegantly presented dishes. All food and beverage services are to be supplied by the PIASC. We would be happy to create special menus to accommodate any and all special needs. When selecting multiple entrées for your menu the cost of the higher priced entrée will be the amount charged on the final bill. Additional entrée selections may be available for an additional fee, please inquire with your event coordinator for pricing and details. Children's Menus are available to your young guests between 5 - 11 years of age. Outside catering may be allowed but only with prior approval, check with your event coordinator for special pricing. The PIASC kitchen is not available for use by outside contractors. The PIASC does not allow any food to be brought into or removed from the facility without prior written approval from management.

**Alcoholic Beverages**

Alcohol may not be brought into the facility. All alcoholic beverages will be provided by the PIASC. This rule is strictly enforced. The California State Liquor Control Board regulates the sale of all alcoholic beverages, and the PIASC is responsible for following and enforcing these rules and regulations. Wine and Champagne may be allowed under special circumstances with prior written approval from management and will be subject to a \$15.00 corkage fee per bottle. Providing Alcohol to minors (under the age of 21) is unlawful and will not be tolerated under any circumstances. For the protection of you and your guests the PIASC reserves the right to refuse service to anyone. Any violation of these rules will result in immediate ejection for the person(s) involved and possible termination of the event.

**Decorations**

Bubbles, Rice, and Birdseed are prohibited in the Bocce Courts, Ristorante and Patio areas. Any and all decorations that must be hung require prior approval from management so as not to cause damage to the facility. All Candles must be contained and flames must be below the rim of the container.

**Additional Rules**

Due to the Special Playing Surface of the Bocce Courts No High Heeled Shoes can be worn on the Courts. We strongly recommend flat smooth Bottom shoes for you and all of your guests.

**Liability Release**

The facility user shall indemnify, defend and hold harmless the Peninsula Italian American Social Club of San Mateo, its Officers, Officials, Employees, Successors and assigns for and against any and all liability, loss, damage, expense, costs, including without limitation costs and fees of litigation, of every nature arising out of or in connection with facility user's use of the Peninsula Italian American Social Club of San Mateo except such loss or damage which is caused by the gross negligence or willful misconduct of the Peninsula Italian American Social Club of San Mateo.

**Conditions**

All event pricing is subject to an 20% service charge and current California State sales tax of 9.00%

I have read and understand the terms and conditions of the Peninsula Italian American Social Club's policies and procedures.

I acknowledge all policies stated in the above document and will comply with all such conditions.

-----  
Client Signature

-----  
Date

-----  
PIASC Representative Signature

-----  
Date



## **EVENT OPTIONS**



### **Option # 1**

#### **Italian Three Course Meal & Bocce**

The Three Course event option allows you and your guests 3 hours of Unlimited use of Our Two Indoor Bocce Ball Courts as well as our Restaurant & Outdoor Courtyard.

We recommend 1 ½ hours in our restaurant for your dining pleasure, and the additional 1 ½ hours can be spent on our two professionally maintained bocce courts.

The menu provided will be a delicious three course service that you will design with our Special Events Manager.

You & your group can choose to play bocce before or after your meal and you can trust that our dedicated team will cater a unique event specific to your every need.

For your dining enjoyment we are pleased to offer “Family Style “or “Buffet Style “service.

**“Family Style“ is done just like Mom would serve it, large bowls and platters of your selected food passed and served in courses around your table.**

**“Buffet Style“ meals are served on a personalized buffet line and served to your guests by our team of trained professionals.**

Whichever style service you choose our professional staff will attend to all your food and beverage needs while you are dining and playing Bocce. Our Team will also be happy to instruct and can provide lessons to all your guests at the beginning of your bocce session. All of the necessary bocce equipment will be provided for your guests, including Bocce Balls, Pallino, Measuring Tools, and Score Keepers.

**See Event Menu for Food and Beverage Pricing.**

Our Bocce Ball Court Rental Fees when choosing our Three Course Meal and Bocce Package are offered at a discounted rate of \$150.00 per 1 ½ hour playing session.

Additional Bocce Court time can be added at a rate of \$50 per ½ hour.



## Option # 2

### **Bocce Court Cocktail Party**

The Bocce Court Cocktail Party is a great way for you and your friends, family, or Co-workers to enjoy the sport of bocce in an informal setting. This experience will allow you and your group to eat & drink courtside and play bocce all at the same time.

You and your group can choose from an array of our various hors d'oeuvres, antipasto, dessert and beverage options for your group. You will have standing tables at the end of your bocce courts where you & your guests can place their food and beverages.

Included with this courtside package, you and your Guests will have unlimited access to our two professionally kept indoor Bocce courts as well as our beautifully lit outdoor courtyard. One of our Professionally Trained staff will be happy to provide instructions and give lessons to you and your guests prior to the start of your Bocce session.

This package also includes all of the necessary bocce equipment, including Bocce Balls, Pallino, Measuring Tools, and Score Keepers.

You'll also have use of all the chairs and benches surrounding the courts and patio for you to relax on, however please be aware that there is not a designated formal dining area for your group to sit down.

The Cocktail Party Option has a \$20.00 per person preordered Food & Beverage minimum. This minimum can be met by ordering any combination of hors d'oeuvres, antipasto, dessert or beverages.

See Event Menu for Food and Beverage Pricing.

Bocce fees for a Cocktail Party Event are \$250 per  
2-hour Bocce Session

Additional Bocce Court time can be added at a rate of \$50 per ½ hour.



## Option # 3

### Just Here For The Bocce ( Bocce Court Rental Only )

Included with this Option you and your Guests will be allowed 2 Hours of unlimited Access to our two professionally kept indoor Bocce courts as well as our beautifully lit outdoor courtyard.

One of our Professionally Trained staff will be on site & happy to provide instructions and give lessons to you and your guests prior to the start of your Bocce session.

Also included will be all of the necessary bocce equipment, including Bocce Balls, Pallino, Measuring Tools, and Score Keepers.

You'll also have use of all the chairs and benches surrounding the courts and patio for you to relax on, however please be aware that there is not a designated formal dining area for your group to sit down.

No Food or Beverages will be provided or available. You and your guests will be welcome to bring in light snacks and any non-alcoholic refreshments, however you will be responsible for cleaning up everything that you do choose to bring in.

Standard Bocce Court Rental is  
\$350 per 2-hour Bocce Session  
Additional Bocce Court time can be added at a rate of \$75 per ½ hour.

# Bocce Event Menu

## Option #1

### Three Course Italian Menu

*( Can be served as a Buffet or Family Style )*

Our Three Course Meal includes Your Choice of 1 Salad, 2 Pastas, and Dessert.  
Fresh Bread with Butter & Coffee are also included.

**\$32.00 Per Person**

### 1<sup>st</sup> Course

*( Choose One Salad From the Following )*

#### **Insalata Di Casa**

Romain & Spring Mix Lettuce tossed with Shredded Carrots & Cabbage, Garbanzo & Kidney Beans, Cherry Tomatoes and an Italian Vinaigrette Dressing

#### **Insalata Di Cesare**

Fresh Romain Lettuce, Grated Parmesan Cheese, House made Garlic Croutons, and Tossed in our very own Classic Caesar Dressing

#### **Insalata Di Spinaci**

Fresh Spinach tossed with Dried Cranberries, Toasted Almonds, Blue Cheese Crumbles and then topped with a Balsamic Vinaigrette

### 2<sup>nd</sup> Course

*( Choose Two Pastas From the Following )*

#### **Bolognese**

Tomatoes, Onions, Garlic, Fresh Italian Herbs and Beef

#### **Porcini Cream**

Porcini Mushrooms, Heavy Cream, Garlic, & Parmesan

#### **Pesto**

Fresh Basil, Garlic, & Olive Oil

#### **Alfredo**

Heavy Cream, Garlic, & Parmesan Cheese

#### **Garlic Butter Tortellini**

Cheese Tortellini with Garlic Butter Sauce

## 3<sup>rd</sup> Course

( Choose One Dessert From the Following )

### **Spumoni Bomba**

An Italian Classic, Strawberry, Pistachio, and Chocolate Gelatos all Swirled Together and Coated in a Hard Chocolate Shell

### **Coffee Tartuffo**

Cappuccino Gelato with a Heart of Espresso, Covered with Coffee Flavored Sprinkles

### **Cannoli**

Traditional Cannoli Shell Filled with our House Ricotta and Dusted with Powdered Sugar

### **Tiramisu**

Two Layers of Espresso Soaked Sponge Cake Evenly Divided by Rich Mascarpone Cream & Dusted with Cocoa Powder

Add an Entrée(s) to your meal for \$5.00 ea. per person

### **Chicken Piccata**

Tender Sautéed Chicken Cutlets served with Capers and a White Wine Lemon Sauce

### **Chicken Parmigiana**

Breaded Chicken breast topped with Oven Melted Provolone and a House-Made Marinara Sauce

### **Grilled Salmon**

Pacific Salmon Fillet Grilled with White Wine & Garlic then topped with fresh dill & Lemon

### **Petrале Sole**

Grilled Fillet of Sole topped with a White Wine Lemon Butter Sauce

### **Veal Scallopini**

Tender Veal Cutlets served with a White Wine Mushroom Sauce

### **Veal Parmesan**

Lightly Breaded Veal Cutlets topped with Melted Provolone and a House-Made Marinara Sauce

Add a Side Dish(s) for \$2.50 ea. Per Person

### **Italian Mixed Veggies**

### **Roasted Baby Red Potatoes**

A 20% Service Charge & 9% CA State Sales Tax will be added to all Food & Beverage Sales



# Bocce Event Menu

## Option #2

### Cocktail Party Menu

( Cocktail Party has a \$20 Food & Beverage Minimum Per Person )

#### Hors D'oeuvres \$7.00 ea. Per Person

##### Passed Options

###### **Bacon Wrapped Scallops**

Scallop wrapped in Bacon

###### **Miniature Beef Tenderloin Crostini**

Toasted Crostini topped with sliced Beef Filet, Fresh Arugula & a Garlic Horseradish Aioli

###### **Mushroom Risotto Triangles**

Mushroom Risotto baked inside a flakey Puff Pastry Triangle

###### **Tomato Trilogy Bruschetta**

Italian Marinated Tomatoes & Onions on a Toasted Ciabatta Crostini

###### **Fig & Mascarpone Beggars purse**

Sweet Fig Compote & Mascarpone Cream wrapped in Flakey Puff Pastry

###### **Pear & Brie en Croute**

Warm Pear & Brie Cheese stuffed inside a flakey Puff Pastry

###### **Grandma's Italian Meatballs**

with a Creamy Marinara Dipping Sauce

##### Stationed Options

###### **Gourmet Cheese and Crackers**

Sliced Fontina, Monterey Jack, Swiss, Provolone, Smoked Gouda served with Assorted Crackers

###### **Fresh Sliced Seasonal Fruits**

Assorted Melons, Pineapple, Strawberries, & Clusters of Red and Green Seedless Grapes

###### **The Elite Antipasti**

Salami, Coppa, Prosciutto, Mortadella, Bocchini di Mozzarella, Marinated Artichoke Hearts, & Toasted Sliced Baguettes

###### **California Crudités**

Broccoli Fleurettes, Cauliflower, Baby Carrots, Celery, Grape Tomatoes, Cucumber, & Mushrooms with Assorted Dressings for Dipping

###### **Focaccia Platter**

Assorted Toppings include; Pesto, Sausage, Mushroom, & Tomato & Cheese (Assorted Pizza Style Italian Flatbread)

A 20% Service Charge & 9% CA State Sales Tax will be added to all Food & Beverage Sales