

# BANQUET ROOM POLICY

## *ROOM RENTAL*

There is a \$100.00 fee for each room used.

## *MENU*

For parties of 12 or greater we will provide a personalized menu with choices of up to 3 entrees, 1 salad and 1 dessert.

Viva will print the menus for your party and provide the option of creating your own personalized heading.

## *PRE-ORDERING*

Menu selections must be ordered at least 72 hours prior to your event.

Your bill will be based on the number of people that you guarantee at that time.

## *DEPOSITS*

Your reservation will be held and confirmed with a \$250.00 per room deposit.

We are unable to confirm your event reservation prior to receiving your deposit.

Your deposit will be applied to your bill on the day of your event.

Deposits are non refundable if cancellation occurs less than 7 days before your event.

*During the month of December:*

Cancellations with less than 30 days notice will result in forfeiture of your deposit.

## *WEEKENDS*

Friday and Saturday night reservations will require food and beverage minimums. Please check with banquet manager.

## *CORKAGE*

Viva has selected wine packages for your event, in several price points.

If you choose to bring in your own wine there will be a

\$15.00 per 750 ml bottle fee, plus sales tax and service charge.

## *CAKEAGE*

Viva offers wonderful house made desserts, however if you choose to provide your own cake, there will be a \$2.50 per person plating charge, \$3.50 per person with a scoop of ice cream.

## *SPECIAL MENU DESIGNS:*

Viva will create your menu with a custom heading at no charge.

We can also provide you with a special keepsake custom design menu, created by our in house graphic designer, at a small additional charge.

## *PAYMENT*

Payment is due and payable immediately following your event.

Viva accepts: cash, company checks, Visa, Mastercard and American Express.

A 20% service charge will be added to your bill.

Viva is not responsible for any cakes, wine or decorations that are left prior to an event.

Viva does not allow split checks on banquets.

## APPETIZERS

FILO TARTLETS \$33.00

filled with eggplant caponata

PEAR TOMATO & BOCCANCINI MOZZARELLA SKEWERS \$44.00

with sweet basil

GRILLED BISTRO STEAK SKEWERS \$40.00

glazed in jalapeno jelly

CHAMPAGNE POACHED PRAWNS \$60.00

with fireworks cocktail sauce

MINI DUNGENESS CRAB CAKES \$55.00

key lime aioli

AHI TUNA TARTARE \$44.00

on wonton canape with wasabi sour cream

FRIED ARTICHOKE \$33.00

tossed in grana parmesan, key lime aioli

SMOKED SALMON CROSTINI \$50.00

crème fraiche, capers, minced bermuda onion

CROSTINI \$40.00

caramelized onion, tart apple and brie

CHICKEN STICKS \$35.00

kamao style

ROASTED VEGETABLE EMPANADAS \$35.00

charred tomato chutney

*PRICES BASED ON 25 PIECES*

## BUFFET RECEPTION PLATTERS

*SERVES 25 PEOPLE*

*BRUSCETTA BAR \$45.00*

Grilled Ciabatta Bread, marinated Tomatoes, olive tapenade

*CHEESE TASTING \$88.00*

Domestic & Imported Cheeses, Dried Fruits, Crostini, and Water Crackers

*CRUDITE \$55.00*

Seasonal Fresh Vegetables, Balsamic Dipping Sauce

*FRESH FRUIT CASCADE \$50.00*

Ripe Seasonal Fruits

*VIVA CALAMARI FRITTI (SERVED HOT) \$72.00*

With Harissa Dipping Sauce

*TEMPURA BATTERED GREEN BEANS \$44.00*

*(SERVED HOT)*

With Saffron Aioli

# SAUVIGNON BLANC LUNCH

## *ENTREE*

*SELECT THREE FOR YOUR GUESTS TO CHOOSE FROM*

For parties of 40 or more:

please limit choice to 2 entrees, plus one vegetarian selection

### GRILLED STEAK SALAD

portobellos, balsamic onions, tomatoes, blue cheese

### GRILLED CHICKEN CAESAR

gorgonzola, walnuts & parmesan

### TOMATO & MOZZARELLA

arugula, croutons, tossed in a roasted garlic vinaigrette  
*with chicken or prawns*

### ASIAN CHICKEN SALAD

cabbage, wonton crisps, ginger-soy vinaigrette

### CHICKEN BREAST SANDWICH

fontina, peppers, smoked bacon, pesto mayo, on Kaiser roll

### PORTOBELLO MUSHROOM SANDWICH

fresh spinach, provolone, sundried tomato pesto

## *DESSERT*

*SELECT ONE:*

NEW YORK CHEESECAKE | CHOCOLATE TORTE

VIVA BREAD PUDDING

***\$23.00 PER GUEST***

*PRICE INCLUDES:*

*UNLIMITED SODA, LEMONADE, TEA, & COFFEE*

*PRICE DOES NOT INCLUDE ROOM FEE, TAX OR GRATUITY*

## VIOGNIER LUNCH

### *SALAD*

*SELECT ONE*

VIVA HOUSE | CAESAR

### *ENTREE*

*SELECT THREE FOR YOUR GUESTS TO CHOOSE FROM*

For parties of 40 or more:

please limit choice to 2 entrees, plus one vegetarian selection

#### BISTRO STEAK SANDWICH

caramelized onions & Provolone

#### PORTOBELLO MUSHROOM SANDWICH

fresh spinach, provolone, sundried tomato pesto

#### BUTTERNUT SQUASH RAVIOLI

walnut cream sauce, roasted pumpkin seeds

#### ROTISSERIE CHICKEN

baby fingerling potatoes, artichokes, sauteed spinach, pan jus

#### MOROCCAN SALMON

fresh wild salmon, saffron cous cous, lemon, fennel seed,  
mediterranean bbq sauce

### *DESSERT*

*SELECT ONE*

NEW YORK CHEESECAKE | CHOCOLATE TORTE

VIVA BREAD PUDDING

### ***\$28.00 PER GUEST***

*PRICE INCLUDES: UNLIMITED SODA, LEMONADE, TEA, & COFFEE*

*PRICE DOES NOT INCLUDE ROOM FEE, TAX OR GRATUITY*

# CHARDONNAY LUNCH

## *SALAD*

*SELECT ONE:*

VIVA HOUSE | CAESAR | SPINACH

## *ENTREE*

*SELECT THREE FOR YOUR GUESTS TO CHOOSE FROM*

For parties of 40 or more:

please limit choice to 2 entrees, plus one vegetarian selection

### BOULEVARD CHICKEN

mushrooms, shallots, sundried tomatoes, roasted red potatoes,  
Madeira demi glaze

### BISTRO STEAK

herb marinated, pommes frites, sauteed spinach, bleu cheese butter

### MACADAMIA CRUSTED FRESH MAHI MAHI

milk, garlic & chile marinated, yukon gold potatoes,  
sugar snap peas, beurre blanc

*(THIS ENTREE SUBJECT TO CHANGE)*

### ROTISSERIE CHICKEN

baby fingerling potatoes, artichokes, sauteed spinach, pan jus

### BAKED PENNE & CHICKEN

spicy sausage, mushrooms, arugula, tomato cream, mozzarella

### BUTTERNUT SQUASH RAVIOLI

walnut cream sauce, roasted pumpkin seeds

## *DESSERT*

*SELECT ONE:*

NEW YORK CHEESECAKE | CHOCOLATE TORTE

VIVA BREAD PUDDING

**\$33.00 PER GUEST**

11.21.08

# MERLOT DINNER

## *SALAD*

*SELECT ONE*

VIVA GARDEN | CAESAR

## *ENTREE*

*SELECT THREE FOR YOUR GUESTS TO CHOOSE FROM*

For parties of forty or more:

please limit choice to two entrees, plus one vegetarian selection

### BISTRO STEAK

potatoes of your choice, Herbs au Provence & bleu cheese butter

### DOUBLE CUT BONE-IN PORK CHOP

bacon-scallion mashed, sugar snap peas, peach chutney

### MOROCCAN SALMON

fresh wild salmon, saffron cous cous, lemon, fennel seed, mediterranean bbq sauce

### ROTISSERIE CHICKEN

baby fingerling potatoes, artichokes, sauteed spinach, pan jus

### BAKED PENNE & CHICKEN

spicy sausage, mushrooms, arugula, tomato cream, mozzarella

### BUTTERNUT SQUASH RAVIOLI

arugula, brown butter sage sauce

## *DESSERT*

*SELECT ONE:*

NEW YORK CHEESECAKE | CHOCOLATE TORTE

VIVA BREAD PUDDING

## *\$40.00 PER GUEST*

*PRICE INCLUDES: UNLIMITED SODA, LEMONADE, TEA, & COFFEE*

*PRICE DOES NOT INCLUDE ROOM FEE, TAX OR GRATUITY*

# ZINFANDEL DINNER

## *SALAD*

*SELECT ONE:*

VIVA HOUSE | CAESAR | SPINACH

## *ENTREE*

*SELECT THREE FOR YOUR GUESTS TO CHOOSE FROM*

For parties of 40 or more:

please limit choice to 2 entrees, plus one vegetarian selection

### FILET MIGNON

rosemary fingerlings, chili spiced spinach, red peppers, truffle butter

### RACK OF LAMB

yukon potatoes, roasted spanish onion, minted jus

### PAN ROASTED MAHI MAHI

Milk, garlic & chile marinated, parmesan mashed potatoes,  
sugar snap peas, beurre blanc

*(THIS ENTREE SUBJECT TO CHANGE)*

### ROTISSERIE CHICKEN

baby fingerling potatoes, artichokes, sauteed spinach, pan jus

### BUTTERNUT SQUASH RAVIOLI

walnut cream sauce, roasted pumpkin seeds

## *DESSERT*

*SELECT ONE:*

NEW YORK CHEESECAKE | CHOCOLATE TORTE

VIVA BREAD PUDDING

***\$50.00 PER GUEST***

*PRICE INCLUDES: UNLIMITED SODA, LEMONADE, TEA, & COFFEE*

*PRICE DOES NOT INCLUDE ROOM FEE, TAX OR GRATUITY*

## FAMILY STYLE EVENTS

33. PER PERSON | 20. FOR CHILDREN 12 & UNDER

*ALL COURSES SERVED ON LARGE PLATTERS, FAMILY STYLE*

### *BRUSCHETTA*

fresh tomato, basil, garlic, crostini

### *SALADS*

*SELECT TWO*

#### VIVA GARDEN SALAD

mixed greens, cucumber, tomatoes, onions, & sherry vinaigrette

#### CAESAR

romaine lettuce, garlic croutons & parmesan cheese

#### BABY SPINACH

dried cranberries, almonds, grapes, pear & honey-dijon dressing

### *ENTREES*

*SELECT TWO*

#### MOROCCAN SALMON

fresh wild salmon, saffron cous cous, lemon, fennel seed,  
mediterranean bbq sauce

#### BISTRO STEAK

Herbs de Provence, sauteed spinach, pomme frites, bleu cheese butter

#### ROTISSERIE CHICKEN

baby fingerling potatoes, artichokes, sauteed spinach, pan jus

#### LINGUINE POMODORO

tomato, basil, garlic, olive oil: with choice of chicken or prawns

#### BAKED PENNE & CHICKEN

spicy sausage, mushrooms, arugula, tomato cream, mozzarella

### *DESSERT*

PLATTER OF ASSORTED DESSERTS SERVED FAMILY STYLE

*PRICE INCLUDES: UNLIMITED SODA, LEMONADE, TEA, & COFFEE*

*PRICE DOES NOT INCLUDE ROOM FEE, TAX OR GRATUITY*

## PLATED BREAKFAST

*BREAKFAST EVENTS HONORED BETWEEN 8:00AM-10:00AM ONLY*

### *THE MANOR*

*SELECT ONE*

TWO EGGS, SAUSAGE, BACON OR HAM  
Country Potatoes with Caramelized Onions

SUN-DRIED TOMATO, BABY SPINACH & FETA CHEESE SCRAMBLE  
Country Potatoes with Caramelized Onions

\$16. *PER PERSON*

### *THE CORNERSTONE*

*SELECT ONE*

CLASSIC EGGS BENEDICT  
Country Potatoes with Caramelized Onions

ASPARAGUS-PORTOBELLO MUSHROOM SCRAMBLE  
Country Potatoes with Caramelized Onions

SMOKED SALMON, GREEN ONION & CREAM CHEESE SCRAMBLE  
Country Potatoes with Caramelized Onions

\$19. *PER PERSON*

*ALL CHOICES INCLUDE:*

*SEASONAL FRESH FRUIT, ASSORTED SWEET PASTRIES*

*FRESH ORANGE AND GRAPEFRUIT JUICE, COFFEE & TEA*

## BUFFET BREAKFAST

*BREAKFAST EVENTS HONORED BETWEEN 8:00AM-10:00AM ONLY  
REQUIRES A MINIMUM OF 25 GUESTS*

### *SPRING BOARD*

Seasonal Fresh Fruit Cascade  
Assorted Sweet Pastries  
Fresh Orange and Grapefruit Juices  
Coffee, Tea

*\$14. PER PERSON*

### *THE RASCALOT*

Seasonal Fresh Fruit Cascade  
Assorted Bagels, Whipped Cream Cheese, & Schmear  
Scottish Smoked Salmon Plate  
Fresh Orange and Grapefruit Juices  
Coffee, Tea

*\$17. PER PERSON*

### *EL PATRON*

Seasonal Fresh Fruit Cascade  
Assorted Bagels, Whipped Cream Cheese, & Schmear  
Assorted Sweet Pastries  
Soft Scrambled Eggs with Asparagus & Portobello Mushrooms  
Country Potatoes with Caramelized Onions  
Fresh Orange and Grapefruit Juices  
Coffee, Tea

*\$20. PER PERSON*

## WINE PACKAGES

PRICES PER BOTTLE

### *BRONZE*

|                             |         |
|-----------------------------|---------|
| SHON <i>Chardonnay</i>      | \$26.00 |
| SHON <i>Sauvignon Blanc</i> | \$26.00 |
| SHON <i>Cabernet</i>        | \$26.00 |

### *SILVER*

|                                       |         |
|---------------------------------------|---------|
| ALEXANDER VALLEY<br><i>Chardonnay</i> | \$32.00 |
| SOLIS <i>Merlot</i>                   | \$36.00 |
| HAHN ESTATE <i>Cabernet</i>           | \$34.00 |

### *GOLD*

|                                    |         |
|------------------------------------|---------|
| SONOMA-CUTRER<br><i>Chardonnay</i> | \$45.00 |
| HELLER ESTATE <i>Merlot</i>        | \$48.00 |
| BYINGTON ' <i>Alliage</i> '        | \$36.00 |
| RAYMOND "R" <i>Cabernet</i>        | \$48.00 |

*(Wines and prices subject to change.)*

*WE WILL BE HAPPY TO CUSTOMIZE  
WINE SELECTIONS FOR YOUR EVENT*