



172 7th AVENUE AT 20TH STREET • NEW YORK, NY 10011 • T. 212-206-8686 • www.lezie.com

Private Party Agreement between Le Zie and:

Company Name: _____

Contact: _____

Address: _____

City _____ State: _____ Zip: _____

Day Phone: _____

Cell: _____

E-mail: _____

DATE OF THE EVENT _____

TYPE OF EVENT _____

Starting Time of the Event: _____ Ending Time of the Event: _____

Estimated Number of Guests: _____

Reserved Room: Private Chef's Table

Menu # _____ (see menu options attached)

Title for the Printed Menu: _____

Additional Option: Cicchetti

Cutting Board

Hors d'Oeuvres (selection of 4) _____

Room Details

The **Chef's Table** is located on the second floor (not wheelchair accessible). Guest should come in from the main entrance 172 7th Avenue @ 20th Street and be escorted to the function room by our host. Private coat check rack is available on the same floor. Restroom facility available only on the ground floor.

Chef's Table	Min. Guests	Max. Guests
Room Capacity one single table	12	20
Room Capacity in two tables		28

Minimum Food and Beverage Requirement

For the Chef's Table we have a 12 guest minimum requirement, or \$660 minimum food charge. If less than 12 guests the same minimum food charge will apply.

Menu Selection

Customer shall select a menu from the list of provided menu options attached to this agreement.

Payment and Method of Payment/Deposit

A security deposit of \$400.00, is required to secure your date and will be applied to your final bill. The balance will be due at the close of the event. For deposit, we accept cash, credit card (Visa, MC, Amex and Discover).

Confirmation of Reservation

Confirmation is not made until Le Zie receives deposit information.

Final Payment

Final Payment is due at the conclusion of the event. All food and beverages consumption are subject to tax 8.875% and 20% gratuity. For final payment, we accept cash, credit card (Visa, MC, Amex and Discover).

Cancellation and Deposit Forfeiture Policy

The following cancellation and deposit forfeiture apply:

Party cancelled 14 to 8 days before the event: 50% refund deposit.

Party cancelled 7 days or less before the event: 0% refund deposit.

Days are measured in 24 hour increments counting backwards from the starting time of your event.

Final Guest count

A FINAL HEAD COUNT must be provided by 1:00pm 3 days prior to your event.

This is the number of people you will be charged for in the final bill.

Final Menu Selection

A FINAL MENU SELECTION must be provided by 1:00pm 3 days prior to your event.

If fewer guests attend your party, you will still be charged the fixed price per guest based on the final count.

Private Party Amenities and Special Services Checklist and Pricing

Check Box if Required

- Floral Arrangements provided by Le Zie thru its regular florist.
Describe number of arrangements, general color preference and price range:

Floral arrangements provided by Le Zie are subject to both the florist fee and tax as well as Le Zie surcharge. Arrangements purchased for your event by Le Zie will be selected based on the price and color scheme you request, but because this is not in the course of regular business for Le Zie we cannot ensure an exact type or combination of flowers or style of arrangement. If you require a very specific arrangement we suggest you contact a florist directly and arrange for delivery.

- Cake made by Le Zie if service is available. Availability is dependent on our chef's and or sous chef's schedule. If the service is available, we will discuss cake options with you.
- Cake plating service (required) if outside cake brought into LeZie. Cost is \$3.00 per person.
- A/V: screen available for presentation, \$40.00.

Card Type: Amex Visa MC Discover

Name on Credit Card: _____

Credit Card Number: _____

Expiration Date: ____/____/____

Card Holder Name: _____

Card Holder Signature: _____



DINNER MENU OPTION 1

Appetizer Choice of:

Mesclun Salad, Tarragon-Mustard Vinaigrette
Or
Tricolor Salad, Shiitake Mushrooms,
Bacon, Ricotta Salata

Entrée Choice of:

Ricotta and Spinach Tortelli, Brown Butter,
Asparagus, Crispy Sage
Or
Linguine + Clams, Garlic, Extra Virgin Olive Oil,
Parsley, Crushed Red Peppers
Or
Horseradish Crusted Salmon, Snap Peas,
Carrots, Sundried Tomato
Or
Free Range Roasted Chicken, Mashed Potatoes,
Grilled Asparagus

Dessert Choice of:

Tiramisu
Or
Panna Cotta, Fresh Strawberry

Coffee or Selection of Teas

\$56 per person



DINNER MENU OPTION 2

Appetizer Choice of:

Roasted Beet + Butternut Squash Salad, Goat Cheese,
Walnut, Balsamic Vinaigrette

Or

Arugola Salad, Parmigiano Reggiano, Balsamic Vinaigrette

Or

Buffalo Mozzarella + Tomato, Basil

Pasta:

Ricotta and Spinach Tortelli, Brown Butter, Asparagus, Crispy Sage

Entrée Choice of:

Grilled Vegetable Platter, Eggplant, Asparagus, Roasted Red Peppers,
Zucchini, Yellow Squash, Radicchio, Potatoes, Balsamic Reduction

Or

Grilled Branzino, Escarole, Olive Oil Braised Potatoes

Or

Chicken Piccata, Sautéed Spinach, Lemon

Or

Grilled NY Strip Steak, Radicchio, Warm Cranberry Bean + Farro Salad, Lemon

Dessert Choice of:

Tiramisu

Or

Panna Cotta with Fresh Strawberry

Or

Tartufo, Centered with Sliced Nuts and a Cherry

Or

Flourless Chocolate Cake, Whipped Cream, Fresh Berries

Coffee or Selection of Teas

\$65 per person



ADDITIONAL OPTIONS

*Please choose from the following additional options
to be served prior to the Selected Menu*

Venetian Cicchetti

(Venetian Sample Platter)

Lobster Deviled Egg
Stuffed Fried Olives
Stewed Squid
Cod Mousse
Eggplant Caponata
Shrimp Cakes
Sardines in "Saor"
Octopus with Celery
White Baits Ceviche
Meat Balls

Chicken Liver Pâté served with White
and Yellow Grilled Polenta

Additional \$18.00 per person

Cutting Board

(Served in the Center of the Table or Counter)

Imported Sliced:

"Zuarina" Parma Prosciutto Aged 24 months,
Mortadella,
Coppa,

Cacciatorino Salami,
Tuscan Finocchiona,

Served with a Selection of
Italian Cheeses
and

Black and Green Marinated Olives
Breadsticks

Additional \$18.00 per person

Hors d'Oeuvres

(Passed Around Butler Style)

Please Select (4) Four of the Following Options:

- *Shrimp Cakes, on Milk Polenta, Salsa Rosa
 - *Grilled Paprika Scallops
 Wrapped in Bacon
 - *Tuna Carpaccio with
 Pesto on Tuscan Bread
 - *Lobster Deviled Egg
 - *Grilled Shrimp with Prosciutto
 - *Chicken Paté on Toasted Croutons
 - *Endive with Goat Cheese and Walnut
 - *Home Cured Salmon Served on Black Bread
 with Sweet and Sour Mustard
 - *Carpaccio of Beef with Arugola and Parmesan
 Cheese on Tuscan Bread
 - *Italian Meatballs with Tomato
 - *Italian Salami on Mini Focaccia Bread
 - *Prosciutto Wrapped Grissini
 - *Frittata of Asparagus and Spinach
 - *Vol au Vent Filled with Asparagus
 - *Codfish on Bruschetta
 - *Saffron Fontina Risotto Balls
 - *Wild Mushroom in Puff Pastry
 - *Small Pizza with Mushrooms, Mozzarella,
 Tomato and Prosciutto
 - *Eggplant Parmigiana
 - *Grilled Vegetable Skewer
- Additional \$18.00 per person**