

NINNO'S



GRAPPINO

di NINO

VINCENT MANDOLA FAMILY

RESTAURANTS

PRIVATE EVENTS

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We are committed to surpassing and exceeding our guests' expectations with our award winning cuisine and service. It is our goal to provide a knowledgeable, customized and memorable dining experience.

We have been serving generations of Houstonians for almost 40 years from Cocktail Receptions, Buffets, Seated Luncheons and Dinners. We now offer Special Happy Hour Menus as well as Wine and Cheese Tastings.

The following information has been carefully and thoughtfully compiled to provide you with the recipe for hosting a successful and notable special occasion, business, or family event at Nino's, Vincent's or Grappino di Nino.

GRAPPINO

di NINO

Semi Private & Private Rooms

*The bar at Grappino di Nino is open to the public Monday – Friday starting at 4:00 p.m. Features live music.

*Please inquire information for: Grappino’s Buy Out, Saturday Lunches, Sunday Events

*Food Minimums do not include beverages, tax, miscellaneous items & 25% event fee

Room	Wine Room (Private)	Banquet Room (Private)	Banquet + Wine Room (Private)	Brick Bar Dining (Semi-Private)	Covered Patio (Semi-Private)	Brick Bar + Covered Patio (Semi-Private)	Fountain (non-private)
Capacity	12-24	40-112	112-136 *200 Open House	15-25	30-40	50-65	Up to 100
Deposit	\$500	\$2,000	\$4,000	\$500	\$800	\$1,500	\$1000
Minimums	Food 35.00 Lunch	Food 35.00 Lunch	Food 35.00 Lunch	Food 35.00 Lunch	Food 35.00 Lunch	Food 35.00 Lunch	Food 35.00 Lunch
	40.00 Dinner M-Th	40.00 Dinner M-Th	40.00 Dinner M-Th	40.00 Dinner M-Th	40.00 Dinner M-Th	40.00 Dinner M-Th	40.00 Dinner M-Th
	50.00 Dinner Fri/Sat	50.00 Dinner Fri/Sat	50.00 Dinner Fri/Sat	50.00 Dinner Fri/Sat	50.00 Dinner Fri/Sat	50.00 Dinner Fri/Sat	50.00 Dinner Fri/Sat
Hours	Lunch 11-2	Lunch 11-2	Lunch 11-2	Lunch 11-2	Lunch 11-2	Lunch 11-2	Lunch 11-2
	Afternoon 2:30-4:30	Afternoon 2:30-4:30	Afternoon 2:30-4:30	Afternoon 2:30-4:30	Afternoon 2:30-4:30	Afternoon 2:30-4:30	Afternoon 2:30-4:30
	Dinner 5-10	Dinner 5-10	Dinner 5-10	Dinner 5-10	Dinner 5-10	Dinner 5-10	Dinner 5-10

December Events Food Minimum: Lunch \$40 / Dinner \$50



Private and Semi-Private Rooms

*There is no elevator access to the second floor.

*Food Minimums do not include beverages, tax, miscellaneous items & 25% event fee

*Please inquire information for: Nino's Buy Out, Saturday Lunches, Sunday Events

Room	Room 1 Upstairs (Semi-private)	Room 2 Upstairs (Semi-private)	Whole Upstairs (Private)	Bar (Semi-private)	Courtyard Seasonal (Semi-private)	Main Dining (Private)
Capacity	<i>Mon-Thur 15-25</i> <i>Fri-Sat 20-25</i>	<i>Mon-Thur 26-32</i> <i>Fri-Sat 32-40</i>	<i>Mon-Sat 50-60</i>	<i>Mon-Thur 30-50</i> <i>Fri-Sat 40-50</i>	<i>Mon-Sat Up to 130</i>	<i>Mon-Sat 65-80</i>
Deposit	\$500	\$1,000	\$2000	\$1,000	\$1,000	\$3,000
Minimums	<i>Food 35.00</i> <i>Lunch</i> <i>40.00</i> <i>Dinner</i> <i>M-Th</i> <i>50.00</i> <i>Dinner</i> <i>Fri/Sat</i>	<i>Food 35.00</i> <i>Lunch</i> <i>40.00</i> <i>Dinner</i> <i>M-Th</i> <i>50.00</i> <i>Dinner</i> <i>Fri/Sat</i>	<i>Food 35.00</i> <i>Lunch</i> <i>40.00</i> <i>Dinner</i> <i>M-Th</i> <i>50.00</i> <i>Dinner</i> <i>Fri/Sat</i>	<i>Food 35.00</i> <i>Lunch</i> <i>40.00</i> <i>Dinner</i> <i>M-Th</i> <i>50.00</i> <i>Dinner</i> <i>Fri/Sat</i>	<i>Food 35.00</i> <i>Lunch</i> <i>40.00</i> <i>Dinner</i> <i>M-Th</i> <i>50.00</i> <i>Dinner</i> <i>Fri/Sat</i>	<i>Food & Bev \$4,500</i> <i>Lunch</i> <i>\$5,500</i> <i>Dinner</i> <i>M-Th</i> <i>6,500</i> <i>Dinner</i> <i>Fri/Sat</i>
Hours	<i>Lunch 11-2</i> <i>Afternoon 2:30-4:30</i> <i>Dinner 5-10</i>	<i>Lunch 11-2</i> <i>Afternoon 2:30-4:30</i> <i>Dinner 5-10</i>	<i>Lunch 11-2</i> <i>Afternoon 2:30-4:30</i> <i>Dinner 5-10</i>	<i>Lunch 11-2</i> <i>Afternoon 2:30-4:30</i> <i>Dinner 5-10</i>	<i>Lunch 11-2</i> <i>Afternoon 2:30-4:30</i> <i>Dinner 5-10</i>	<i>Lunch 11-2</i> <i>Afternoon 2:30-4:30</i> <i>Dinner 5-10</i>

December Events Food Minimum: Lunch \$40 / Dinner \$50



Private & Semi-Private Rooms

*Food Minimums do not include beverages, tax, miscellaneous items & 25% event fee

*Please inquire information for: Vincent's Buy Out, Saturday Lunches, Sunday Events

Room	Room 1 (Private)	Room 2 (Private)	Room 1 & 2 (Private)	Bar (Semi-private)	Courtyard Seasonal (Semi-private)	Main Dining (Private)
Capacity	<i>Mon-Sat 50-70</i>	<i>Mon-Thur 25-49 Fri-Sat 32-49</i>	<i>Mon-Sat 75-112 Cocktail-Open House Reception 75-130</i>	<i>Mon-Sat 30-60</i>	<i>Mon-Sat Up to 130</i>	<i>Mon-Sat 65-80</i>
Deposit	<i>\$1,500</i>	<i>\$1,000</i>	<i>\$3,000</i>	<i>\$800</i>	<i>\$1,000</i>	<i>\$3,000</i>
Minimums	<i>Food 35.00 Lunch 40.00 Dinner M-Th 50.00 Dinner Fri/Sat</i>	<i>Food 35.00 Lunch 40.00 Dinner M-Th 50.00 Dinner Fri/Sat</i>	<i>Food 35.00 Lunch 40.00 Dinner M-Th 50.00 Dinner Fri/Sat</i>	<i>Food 35.00 Lunch 40.00 Dinner M-Th 50.00 Dinner Fri/Sat</i>	<i>Food 35.00 Lunch 40.00 Dinner M-Th 50.00 Dinner Fri/Sat</i>	<i>Food & Bev \$4,500 Lunch \$5,500 Dinner M-Th 6,500 Dinner Fri/Sat</i>
Hours	<i>Lunch 11-3 Afternoon 2:30-4:30 Dinner 5-10</i>	<i>Lunch 11-3 Afternoon 2:30-4:30 Dinner 5-10</i>	<i>Lunch 11-3 Afternoon 2:30-4:30 Dinner 5-10</i>	<i>Lunch 11-3 Afternoon 2:30-4:30 Dinner 5-10</i>	<i>Lunch 11-3 Afternoon 2:30-4:30 Dinner 5-10</i>	<i>Lunch 11-3 Afternoon 2:30-4:30 Dinner 5-10</i>

December Events Food Minimum: Lunch \$40 / Dinner \$50

Pricing, Deposits & Payments

1. Pricing

1.1. Food Minimum:

The food minimum charges are per person and are for food only.

Additional Charges:

- 1.) non-alcoholic and alcoholic beverages
- 2.) rentals
- 3.) 8.25% sales tax on total of bill - excluding event fee
- 4.) 25% Event Fee
- 5.) miscellaneous fees.

1.2. Event Fee:

The Event Fee applies towards service, linens, menu printing and any miscellaneous costs associated with the preparation and execution of an event.

1.3. Children:

Children (5 and under) – A Children's Menu is available

Children (6 and over) – Regular menu & minimums apply - contract minimum cost applies

2. Deposits & Payments

2.1. Deposits:

Reservations are confirmed upon receipt of a non-refundable deposit and a signed contract.

The deposit will be deducted from the total bill on the day of the event.

The remainder of the bill must be paid in full on the day of the event.

2.2. Acceptable forms of payment:

We accept cash, Visa, Master Card and American Express.

**Discover Card are not accepted as a form of payment.*

2.3. Personal & Business Checks:

Accepted for deposits only.

**Not accepted for the final payment.*

3. Changes

Prices, menus, wine lists, beverages, room accommodations and rentals are subject to change without notification.

Additional Rentals & Fees

Audio/Visual Fees

LCD Projector \$225.00 60 x 60 Tripod Screen \$50.00
Wireless Microphone (hand held) \$40.00 Audio/Visual PACKAGE \$275.00
Podium & 1 Easle– No Charge available at Grappino's only

Cake Cutting From Outside Vendors

Cake brought into establishment, \$4.00 per person charge

Gelato Cart

Choice of 3 flavors, scooped to order in your room, \$85 Cart Rental + cost of gelato

Cash Bar

\$200 Service Fee

Cheese Tasting - \$30 per person

3 Stations with 6 cheeses & accompaniments (\$5 per person for printed materials)
Does apply toward food minimum (excluding beverages, tax & event fee)

Wine Tasting - \$200 Speaker Fee

Speaker to discuss tasting fundamentals (\$5 per person for materials)
Not included in food minimums, beverages, tax or event fee

Table Sizes and Arrangements

All banquet rooms are set with round tables for dining - max 8 guest per table
High top tables for Cocktail receptions, \$17.50 per table (includes linens)

Decorative Sconces - \$10 per table

Combination of both candles and silk florals on top of iron sconces
**\$8 per table for sconces that will be used for flowers from florist*
Additional Votives - 5.00 per votive

Patio & Courtyard Rental – Semi-Private

Grappino's Fountain or Covered Patio (semi-private)

Available to CONTRACTED events held in Grappino's Banquet or Wine rooms.
\$25.00 per person (*per hour*). *Not included in minimums*

Nino's/Vincent's Courtyard (semi-private)

Available to CONTRACTED events held in Nino's, Vincent's or Grappino's private or semi-private rooms. \$20.00 per person (*per hour*). *Not included in minimum*

Shuttle Service

Cost subject to the size of the party and duration of the event.

Wedding Ceremony

Wedding ceremonies administered on Vincent Mandola Properties are \$400 plus applicable state tax and event fee of 25% (applied to the final bill). *Patio/Courtyard additional hourly rental fee applies during regular business hours.*

Wedding Arch may be rented for \$250.00 - florist may add greenery, but no adhesive (glue, bonding) items can be used that could possibly damage arch.

Timeline For Event Execution

- **2 days after the contract has been issued**
A signed and completed contract + full non-refundable deposit is due to guarantee venue
- **3 weeks prior to the date of the event**
Complete menu and Wine/Specialty and non-alcoholic selections are due
- **1 week prior to the date of the event**
Final Guest Count is due, must equal or exceed contract guarantee
*Not subject to reduction
*Sign and return an approved copy of the floor chart

Checklist

Submit request: including the date of the event, time, type of event, the room of your choice, approxiamte guests count	
Sign contract Submit non-refundable deposit	
Submit Menu - Include all beverages, food, rentals, program schedule	
Submit final guest count Submit final floor chart if needed	
Submit list of outside vendors that may be coming to help with event (florist, photographer, musician, etc)	

Banquet Menus for all Events at the Vincent Mandola Family Properties

Antipasto

Cost per item: \$6 per person; Serving: 2 pieces per item

Arancini – *creamy parmigiano risotto balls*

Polpetti di Capellini *crispy angel hair pasta, fresh crabmeat, shrimp, flash fried*

Ricotta Fritters *creamy homemade ricotta, mixed olives, spices, rolled in panko bread crumbs*

Fried Olives *filled with Italian sausage, encrusted in Italian crispy breadcrumbs*

Caprese Spiedini *skewers of homemade mozzarella, cherry tomatoes, basil and pesto*

Bruschetta Pomodoro *seasoned tomato, basil, extra virgin olive oil, ricotta salata*

Cost per item: \$9 per person; Serving: 2 pieces per item

Scampi *crispy angel hair pasta wrapped shrimp*

Rotisserie Chicken Meatballs *Vincent's famous Pollo Arrosto is the secret, Osso Bucco sauce*

Italian Meatballs *traditional homemade Italian meatballs, marinara*

Toasted Ravioli *filled with spinach, ricotta cheese, Bolognese*

Stuffed Dates *wrapped with crispy bacon, parmigiano, drizzled with sweet balsamic*

Tuna Crostini *tuna carpaccio, avocado, fennel, charred tomatoes, balsamic infusion*

Pollo Spiedini *skewers of grilled chicken, tomato, onion, mushroom, roasted pepper*

Shooters

Cost per shooter: \$7

Loaded Baked Potato *crispy bacon, mozzarella, chives*

Fresh Tuna *avocado, tuna carpaccio, shaved radish, jalapeno, olive oil, Pronto dipping spices*

Lobster Bisque *creamy lobster cream soup*

Crab & Shrimp Vincenzo *avocado, roasted corn, crushed tomato*

Creamy Polenta *Italian grits topped with spicy sausage, marinara, roasted pepper*

Tomato Basil Soup *roasted tomato, cream, focaccia croutons*

Cream of Artichoke *creamy soup of artichoke, mushrooms, crispy onion*

Pizza Squares

Cost per item: \$8 per person

Margherita *fresh tomato, mozzarella, extra virgin olive oil, basil*

Americana *pepperoni, sausage, mushroom, black and green olives, tomato, mozzarella*

Pollo *roasted chicken, crushed tomatoes, handcrafted pesto*

Sausage & Peppers *roasted peppers, Italian sausage, mozzarella, chili*

Buffet & Family Style

Cost per item: \$12 per person Serving: Plate & Fork needed

Antipasto Il Rustica *House Specialty!* *imported meats, cheeses, mixed olives*

Asparagi Con Granchio *lightly breaded asparagus, lump crabmeat, lemon butter*

Formaggi Il Bordo *imported cheeses, seasonal fruits, mixed candied nuts*

Pomodoro Nonna *fresh ripe tomato, artichoke, black olives, red onion, shaved parmigiano, vinaigrette*

Home Baked Breads & Dipping Sauces

Cost per item: \$3 per person Serving Choice of: 1 Dipping Sauce & 1 Bread

Freshly Made Dipping Sauces *Vincent's Dipping Spices Fresh Pesto Nino's & Vincent's Mista Terra*

Homemade Breads *Crispy Flat Bread Ciabatta Olive Ciabatta Garlic Bread Rosemary Focaccia*

Insalata

Cost per item: \$9.00 per person;

Options: Groups under 40 select 2 / Groups of 40 or more select 1

Casalinga *mixed lettuce, carrots, Tuscan beans, crumbled croutons, creamy parmesan dressing*

Caesar *romaine lettuce, capers, homemade focaccia croutons, Caesar dressing*

Chopped Salad *mixed greens, pear, toasted almond, goat cheese, sun-dried tomato vinaigrette*

Cucinino *mixed greens, garbanzo beans, gorgonzola, marinated artichokes, Anjou pears,
candied pecans, balsamic vinaigrette*

Mista *baby field greens, artichoke, tomato, roasted pepper, montrachet, balsamic vinaigrette*

Entrees

Cost per item *Varies based on selection;*
Options: *Select 3 dishes to offer your guest*
Vegetarian - offer any salad or pasta item without meat/seafood

Pasta

serve as an appetizer, small course before entree, side dish
Non-seafood \$10 / seafood \$14

- Linguine Con Gamberi** *grilled shrimp, sundried & roasted cherry tomato, garlic, extra virgin olive oil* 22
- Penne Alla Vodka** *lump crabmeat, tomato cream vodka* 23
- Fettuccine Pescatore** *homemade fettuccine, mixed seafoods, olives, capers, spicy marinara* 28
- Ravioli** *homemade pasta filled with braised, pulled shank, sauce of cream & mushrooms* 20
- Pasta Julia** *penne pasta, wood roasted rotisserie chicken, spinach, mushrooms, marinara* 18
- Penne Con Pollo** *grilled chicken, sundried tomato, spinach, mushrooms, garlic and olive oil* 19
- Mezzaluna** *homemade half moon shaped pasta filled with Vincent's rotisserie chicken, mushrooms, ricotta, with parmigiano cream* 18

Pollo

Cost per selection: \$22
Served with in-season vegetable & roasted garlic mashed potatoes

- Pollo Arrosto** ***House Favorite!** Vincent's famous wood roasted half chicken, marinated for 24 hours in Vincent's spices, spit roasted over oak and pecan wood*
- Pollo Menta** *pan seared chicken breast, mushrooms, roasted garlic, mint*
- Pollo Caprino** *grilled chicken breast, caramelized onions, sundried tomato, caprino cheese*

Pesce

Cost per selection varies on seafood selection

- Snapper Nino** ***House Favorite!** sauteed lump crabmeat, mushroom, lemon butter, in season vegetable* 38
- Trout** *wood roasted, grilled shrimp, fresh tomato seafood broth over wilted greens* 36
- Salmone** *over grilled vegetables, citrus prosecco butter sauce* 29
- Shrimp & Grits** *New Orleans style BBQ shrimp over creamy Italian polenta* 25

Veal

Cost per selection: \$25
Served with penne alfredo

Veal Vincent *House Favorite!* *Tender veal coated in parrmigiano, artichoke, lemon butter*

Milanese *traditional veal encrusted in Italian seasoned breadcrumbs, topped with arugula & tomato*

Marsala *mushrooms, Marsala wine butter sauce*

Steaks & Chops

Cost per selection varies on steak & chop selection
Served with roasted garlic mashed potatoes and in-season vegetable

Filetto Nino *grilled 8 oz filet, roasted peppers, mushrooms, Barolo wine reduction 45*

Bistecca alla Griglia *8 oz filet, marinated in our homemade spices, grilled over oak & pecan, 42*

Beef Tenderloin *encrusted in Italian seasoned breadcrumbs, slowly roasted in our pizza oven 38*

Dolce del Giorno

All desserts made in house daily - \$10 per person

Family Style Dessert Platter

combination of homemade desserts garnished with fresh fruit

Signature Homemade Dessert Platter



Individual Dessert Choice

Guest option printed on menu - choice taken at the beginning of event

Add Gelato a la mode: \$2 per scoop

Tiramisu

Chocolate Decadence

Gelato/Fresh Fruit Sorbet

Cannoli's

Italian Crème Cake

Homemade Cookies

Seasonal Tart

New York Cheesecake

Signature Banana Split Pie

GELATO CART

Cart Rental: \$85; additional charge of gelato/sorbett; cart offers 3 flavors

Outside Cake (Not purchased from us)

Cake Cutting & Plating Fee - \$4 per person

Add gelato a la mode with cake cutting fee - \$5 per person

Luncheon Menu

Monday thru Friday

3 course pre-set \$35 menu

Tea included

No changes or substitution, not valid during December.

Appetizer

Bruschetta *daily selection over grilled rustic ciabatta*

Main Course (select one)

Mediterranean Chopped Salad *grilled chicken, romaine, radicchio, tomato, peppers, toasted almonds, feta cheese, pistachio olive vinaigrette*

Insalata con Pollo *Vincent's famous wood roasted chicken, mista salad, tomato au gratin*

Pollo Cucinino *grilled chicken, mixed greens, garbanzo beans, gorgonzola, marinated artichokes, pears, balsamic vinaigrette*

Pollo Toscana Arugula *grilled chicken breast, chilled arugula, diced tomatoes, pesto, roasted potato*

Pasta Julia *short tube pasta, wood roasted rotisserie chicken, spinach, mushrooms, marinara*

Penne Primavera *in season vegetables, crushed tomato, olive oil, basil*

Dolci (select one)

Creamy Gelato Fruit Sorbet Fresh Baked Cookies