



**GRAPPINO**  
di **NINO**

## Event Information & Menu Selection

For information contact: Events Desk  
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2817 West Dallas  
Houston, Texas 77019

*We have been serving generations of Houstonians for over 44 years from Cocktail Receptions, Buffets, Seated Luncheons and Dinners. 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.*

*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.*

## Rooms ~ Capacity ~ Deposits

### Grappino's

<u>Rooms</u>	<u>Capacity</u>	<u>Security Deposit</u>
Wine Room (private)	12-24	\$500
Banquet Room (private)	40-112	\$2,000
Banquet Room + Wine Room (private)	112-136 *200 Open House	\$4,000
Fountain Patio (semi-private)	20-100	\$1,000
Brick Bar (semi-private)	15-25	\$500
Covered Patio (semi-private)	30-40	\$800
Bar Brick & Covered Patio (semi-private)	50-65	\$1,500

### Nino's

<u>Rooms</u>	<u>Capacity</u>	<u>Security Deposit</u>
Room 1 (upstairs, semi private, seated)	12-24	\$500
Room 2 (upstairs, semi private, seated)	25-32	\$1,000
Room 1 & 2 Combined (upstairs, private, seated)	40-56	\$2,000
Bar (semi-private)	30-50	\$1,000
Courtyard (semi-private)	15-130	\$1,000
Main Dining (private)	65-80	3,500

## Hours & Food Minimums

**Breakfast** (8:00 a.m.-10:30 a.m., Mon.-Fri.) - \$25 per person

**Lunch** (11:00 a.m.-2:00 p.m., Mon.-Fri.) - \$35 per person

**Afternoon** (2:30 p.m.-4:30 p.m., Mon.-Fri.) - \$35 per person

**Dinner** (5:00 p.m.-9:00 p.m., Mon.-Thu.) - \$40 per person

**Dinner** (5:00 p.m.-10:00 p.m., Fri.-Sat.) - \$50 per person

**\*Month of December** - Breakfast is \$35 per person; Lunch & Afternoon is \$40 per person; & Dinner is \$50 per person.

**\*Buyout, Saturday Breakfast/Lunch, & Sunday Events** - ask us about available prices.

**\*Time Limits:** Lunch & Afternoon seating - 2 hours maximum ~ Dinner seating - 3 hours maximum.

## **Pricing ~ Security Deposits ~ Payments ~ Timeline Execution**

### ***Pricing:***

**Food Minimum:** Events require a per person food minimum depending on day of the week.

**Beverages:** non-alcoholic and alcoholic beverages are charged based on consumption.

**Tax:** 8.25% sales tax on total bill - excluding event fee.

**Event Fee:** 25% of total bill, charged after taxes. The Event Fee applies towards service and any miscellaneous costs associated with the preparation and execution of an event.

**Miscellaneous Fees & Rentals:** Charged as is applicable for rented items.

**Changes:** Prices, menus, wine lists, beverages, room accommodations and rentals are subject to change before the final menu is approved and signed by renter.

### ***Security Deposits:***

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

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

3. The remainder of the bill must be paid in full on the day of the event by cash or credit card.

### ***Payments:***

**Deposits & Final Payment:** Cash, Visa, MasterCard and American Express.

Personal & Business Checks can only be accepted for security deposit.

### ***Event Execution Timeline:***

***Signatures are required for the following and must be returned in order for the event to take place.***

**2 Days After Contract Is Sent to Renter:** Fully executed contract + non-refundable deposit to guarantee venue is required.

**3 weeks prior to the date of the event:** Food & Beverage Menu, Rentals, Timeline of Service are due.

**10 days prior to the date of the event:** Final Guest Count is due and must equal or exceed contract guarantee, not subject to reduction.

## **Additional Need To Knows**

1. If there is a budget on the overall food and beverages, please share with the event planner while discussing and approving the event menu. Restaurant is not responsible if guests go over their budget.

2. Pricing – All food items are priced & portion per person – NO split orders on any menu items selected

3. The final bill includes the cost of food, beverages, miscellaneous items & rentals (selected by host), tax (if not tax exempt), and a 25% event fee.

4. Host is responsible to test the compatibility of the equipment at least 72 hours prior to the scheduled date of the event.

5. Outside vendors must provide adequate insurance – Nino's Restaurant is not responsible for outside vendors equipment, employees and damage to the restaurant entire property, building, employees & guests.

6. Food minimums are required for each guest in attendance – if food planning drops below the minimum for all guests in attendance during menu planning the event coordinator will inform the host.

7. Children are also required to meet food minimums for private events -Children (5 & under) – \$30 Food Minimum. Children (6 & over) – Regular menu & contract minimums apply. Event coordinator can suggest popular children’s food items – we do not have a children’s menu.

## **Rental Items & Miscellaneous Fees**

**Audio Visual:** LCD Projector \$225.00 ~ 60 x 60 Tripod Screen \$50.00 ~ Podium & 1 Easel – No Charge

**Cocktail Tables:** High top tables for Cocktail receptions, \$17.50 rental per table (includes linens)

### **CenterPieces, Votives, & Table Numbers:**

- **\$10 per table** Combination of both candles and silk florals on top of iron sconces.
- **\$ 8 per table** Sconces that will be used for flowers from florist
- **\$ 5 per table** Additional Votives

**Desserts From Outside Vendors:** \$4 per person

**Gelato Cart Rental:** \$85 + Additional cost for 3 chef’s selected flavors of gelato/sorbet- \$10 per person

**Cash Bar:** \$250 service fee + tax & 25% event fee. Cash Bar Guests: pay for their own beverage + tax and 20% gratuity by cash or credit card

**Wine Tasting:** - \$200 Speaker Fee - Speaker to discuss tasting fundamentals (\$5 per person for materials)

**Grappino’s Fountain or Covered Patio (semi-private):** \$25.00 per person (*per hour*) rental. *Not included in minimums.* Available to CONTRACTED events held in Grappino’s Banquet or Wine rooms.

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

**Wedding Ceremony:** Wedding ceremonies administered on the Vincent Mandola Properties are \$400 plus, applicable state tax and event fee of 25% (applied to the final bill).

**After Hour Pricing:** Any event continuing past closing hours is a rate of \$500 per hour rental fee & does not apply towards food, beverages or any other fees or minimums. No Split Hours.

**Monday-Thursday restaurants close at 9:00pm** Hourly rental will apply to events lasting after 9:30pm

**Friday & Saturday restaurants close at 10:00pm** Hourly rental will apply to events lasting after 10:30pm

## Host Contact & Event Information

Name: \_\_\_\_\_ Company: \_\_\_\_\_

Location: \_\_\_\_\_ Type of Event: \_\_\_\_\_

Date of event: \_\_\_\_/\_\_\_\_/\_\_\_\_ Number of Guests attending: \_\_\_\_\_

Work No.: \_\_\_\_\_ Cellular No.: \_\_\_\_\_

Email: \_\_\_\_\_

Arrival Time: \_\_\_\_\_ Cocktail Time: \_\_\_\_\_ Seated Time: \_\_\_\_\_ End Time: \_\_\_\_\_

## Beverage Selections

*Circle each category of beverage you are offering your guest*

### **Beverage Service:**

**Open Bar:** All beverages available on host tab

**Closed Bar:** No beverages available on host tab

**Request:** Guests requests and available on host tab; restaurant does not offer

**Cash Bar:** Guests pay for their own beverages by cash or credit card

**Drink Tickets:** Host provides guest with certain number of drink tickets

<b>Liquor:</b>	<b>Beer:</b>	<b>After Dinner Cordials:</b>	<b>Tea/Soda/Coffee:</b>	<b>Cappuccino/Espresso:</b>
Open	Open	Open	Open	Open
Closed	Closed	Closed	Closed	Closed
Request	Request	Request	Request	Request
Cash Bar	Cash Bar	Cash Bar	Cash Bar	Cash Bar
Tickets	Tickets	Tickets	Tickets	Tickets

\*\*How many drink tickets per person: \_\_\_\_\_? \*\*Host will sign for tickets issued

### **Wines:**

White \_\_\_\_\_ Red: \_\_\_\_\_

Prosecco: \_\_\_\_\_

### **Prosecco Serving Instructions:**

*Cocktail Time    Entire Event    Toast when seated    Toast with dessert*

**Bottle Water: Sparkling/Non-Sparkling**    Open    Closed    Request

# Menu Selections

## Lite Bites

**\$8 per person, per item selected (no split orders)**

**Serving size: 2 pieces per item**

**Choose Style of Service: *Buffet Station* | *Passed* | *Seated Family Style***

**Arancini** *creamy parmigiano risotto balls*

**Prosciutto Spiedini** - *skewers of refreshing melon, mozzarella, prosciutto*

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

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

**Brie Bites** *crispy croissant filled with brie, crispy bacon jam, rosemary*

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

**Seafood Cakes** *miniature seafood cakes, topped with spicy aioli*

**Italian Meatballs** *traditional homemade Italian meatballs, marinara*

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

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

**Stuffed Mushrooms** *filled rotisserie chicken, Italian breadcrumbs, parmigiano, drizzled lemon butter*

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

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

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

## Shooters

**\$8 per person, per item selected (no split orders)**

**Serving: 1 shot glass per person (no split orders)**

**Choose Style of Service: *Buffet Station* | *Passed***

**Tuscan Bean, Kale, Italian Sausage Soup**

**Creamy Artichoke & Mushroom Soup**

**Tomato Basil Soup**

## Antipasto

**\$12 per person, per item selected (no split orders)**

**Choose Style of Service: *Buffet Station* | *Seated Family Style***

**Antipasto Il Rustica** *House Specialty!* *imported meats, cheeses & condiments*

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

## Home Baked Breads & Dipping Sauces

\$4 per person, per item selected (no split orders)

Serving: Select 1 Dipping Sauce & 1 Bread

<b>Freshly Made Dipping Sauces:</b>	<i>Vincent's Dipping Spices</i>	<i>Fresh Pesto</i>	
<b>Homemade Breads:</b>	<i>Ciabatta</i>	<i>Garlic Bread</i>	<i>Rosemary Focaccia</i>

### Insalata

\$11 per person

Groups under 25 may select 2

Groups of 25 or more select 1

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

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

**Casalinga** *lettuce, carrots, white beans, fried artichoke leaves, croutons, parmigiano dressing*

### Entree

Cost per item: *Varies based on selection (see price below)*

Serving: *Select up to 3 dishes to offer your guest*

Dietary Modifications: *Vegetarian, Vegan, & Gluten Free available upon request*

Substitutions on side dishes: *will incur an additional cost*

*Alternative serving styles for pasta: buffet, pre-entrée course, or side dish  
(Non-seafood \$10 / Seafood \$12)*

<b>Linguine Con Gamberi</b> <i>grilled shrimp, sundried &amp; roasted cherry tomato, garlic, extra virgin olive oil</i>	23
<b>Penne Scampi</b> <i>sautéed shrimp, mushrooms, shallots, creamy Alfredo</i>	24
<b>Penne alla Vodka</b> <i>lump crab meat, tomato cream vodka sauce</i>	23
<b>Mezzaluna</b> <i>pasta filled with roasted chicken, mushrooms, ricotta, parmigiano with pomodoro cream</i>	19
<b>Pasta Julia</b> <i>penne pasta, wood roasted rotisserie chicken, spinach, mushrooms, marinara</i>	19
<b>Rigatoni Siciliani</b> <i>sautéed eggplant, capers, black olives, pomodoro, ricotta salata</i>	18
<b>Lasagna della Casa</b> <i>layers of homemade pasta, ground beef, cheeses, tomato sauce</i>	19
<b>Rigatoni Rustica</b> <i>Italian sausage, peas, crema rosa</i>	19
<b>Snapper Nino</b> <i>House Favorite!</i> <i>sautéed lump crabmeat, mushroom, lemon butter, in season vegetable</i>	38
<b>Salmon Capricciosa</b> <i>pan seared, capers, heirloom tomato, olives, white wine; chef's daily vegetable</i>	29
<b>Snapper Carciofi</b> <i>sautéed, lump crabmeat, tomatoes, artichoke, capers, lemon butter, vegetable</i>	38
<b>Rainbow Trout</b> <i>pan seared, grape tomatoes, capers, olive oil &amp; lemon; with in-season vegetable</i>	31

<b>Pollo Arrosto</b> <i>House Favorite!</i> Vincent's famous wood roasted half chicken, marinated for 24 hours in Vincent's spices: served with roasted garlic mashed potatoes, in-season vegetable	23
<b>Pollo Cippolino</b> grilled chicken breast, sun-dried tomatoes, caramelized onions, goat cheese; served with roasted garlic mashed potatoes	24
<b>Pollo Milanese</b> encrusted in Italian seasoned breadcrumbs topped with arugula, tomato, purple onion	24
<b>Veal Vincent</b> <i>House Favorite!</i> Tender veal coated in parmigiano, artichoke, lemon butter; served with penne alfredo	28
<b>Filetto Nino</b> grilled 8 oz filet, roasted peppers, mushrooms, Barolo wine reduction served with roasted garlic mashed potatoes, in-season vegetable	47
<b>Bistecca alla Griglia</b> 8 oz filet, marinated in our homemade spices, grilled over oak & pecan. served with roasted garlic mashed potatoes, in-season vegetable	45
<b>Beef Tenderloin</b> encrusted in Italian seasoned breadcrumbs, slowly roasted in our pizza oven; served with roasted garlic mashed potatoes, in-season vegetable	45
<b>Grilled Veal Chop</b> <i>Best in Town!</i> roasted rosemary potatoes & in-season vegetable	54

## Homemade Desserts

\$10 per person, per item selected

Choose Style of Service: **Buffet Station** | **Seated Family Style** / **Individual Choice**

**Family Style Dessert Platter** *House Favorite!* Homemade combination of chef's daily selection  
 Select style of service: **Buffet Station** or **Family Style**

**Individual Choice:** Groups under 25 guests may select 2 options/Groups 25+ only select 1  
 \*Option printed on menu - choice taken at the beginning of event

<i>Tiramisu</i>	<i>Cannoli's</i>	<i>Seasonal Tart</i>
<i>Chocolate Decadence</i>	<i>Italian Crème Cake</i>	<i>Signature Banana Split Pie</i>

**Gelato Cart:** Cart Rental: \$85; additional charge of gelato/sorbet (\$10 per person) ~ Cart offers 3 flavors selected by the chef

**Outside Desserts (Not purchased from Nino's):** \$4 per person  
 \$6 per person add 1 scoop gelato to outside dessert:

\*Ninos Restaurant Inc is not held liable for outside desserts & consumption



## Event Setup

Reminder: The Vincent Mandola Family Restaurants do not allow silly string, confetti, rice, etc.

No item can be attached to walls, ceilings, etc.

No items nailed, glued, etc. to any item on the property

No furniture, décor will be removed from event areas

Event's are supplied with tables, chairs, linens, printed menus

*\*Items/Decorations/Entertainment subject to restaurant prior approval\**

## Tables

*Select all that apply*

Round Tables (seats 8 max)

Cocktail Tables (\$17.50 rental per table)

Gifts

Awards

Check-In

Place Cards

Brochures

Cake

## Rentals From Nino's Inc

*Select all that apply*

LCD Projector \$225.00

60 x 60 Tripod Screen \$50.00

Podium - No Charge

1 Easel - No Charge

Wedding Ceremony Fee \$400

Gelato Cart \$85

Wine Tasting Speaker \$200

Wine Tasting Brochures \$10 per person

Cash Bar \$250

Band - Price TBD

Silk Florals/Candles \$10 per table

Sconce Rental \$8 per table

Additional Votives \$5 per table

Cocktail Tables \$17.50 each ~ How Many \_\_\_\_\_

Grappino's Patio - \$25 per hour per person rental ~ Time of Usage\_\_\_\_\_

Nino's Courtyard - \$20 per hour per person rental ~ Time of Usage\_\_\_\_\_

After Hours \$500 per hour ~ Time of Usage\_\_\_\_\_

## **Self Supplied OR Third Party**

*Select all that apply – pre-approve with Nino’s Inc.*

*Outside Vendors must bring all equipment necessary (electrical, tables, connections, etc)*

*Outside Vendors Must Provide Insurance on property before starting set up*

Flowers	Dessert	Specialty Printed Menus	Place Cards
Party Favors	DJ/Band	Photographer	Photo Booth
Posters/Signage	Centerpieces	Battery Operated Candles	AV Equipment
Microphone	Game Set Up	Valet	Security
Party Busses	Tables	Chairs	Table Cloths/Napkins