

# THE AMERICANO

BY SCOTT CONANT

## PRIVATE DINING 2024

InterContinental Buckhead Atlanta • 3315 Peachtree Rd NE • Atlanta, GA 30326

[www.TheAmericanoAtlanta.com](http://www.TheAmericanoAtlanta.com) • (404) 946-9070





## MEET SCOTT CONANT

Scott Conant is a two-time James Beard Award-winning chef, cookbook author, and TV personality. With a career spanning more than 35 years, Conant brings a deft touch and unwavering passion to creating culinary experiences with thoughtful hospitality and soulful cuisine. His portfolio of acclaimed restaurants include TheAmericano in Atlanta, GA and Cellaio at Resorts World Catskills (Monticello, NY). Conant has been a popular presence on Food Network as a recurring judge on Chopped since 2009 and frequent co-host of Beat Bobby Flay.

## HOST YOUR NEXT EVENT WITH US!

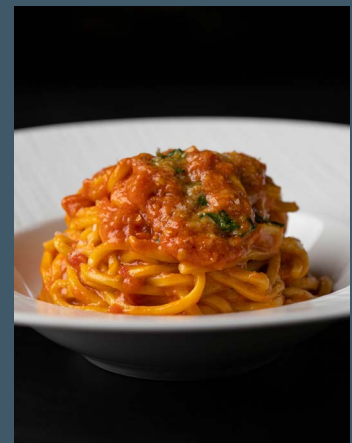
Modern in approach and Italian in spirit, **TheAmericano Atlanta** is helmed by James Beard Award-Winning Chef Scott Conant. With a soulful menu of fine-aged steaks, house-made pasta, Italian antipasti and Mediterranean seafood, the restaurant balances approachable elegance with heartfelt, thoughtful service. Conant's culinary vision shares the spotlight with an inventive cocktail program that is playful and intricately devised, setting the bar for luxurious libations in the city. For the wine connoisseurs, TheAmericano features a curated selection of distinct wines from iconic, established, and emerging Italian and American labels. Guests are greeted by custom sculptural artwork, an island bar area and lounge, a large outdoor dining patio and show-stopping lighting. Unique wire light fixtures add a warm glow, while pops of green add a cool touch to the interior design.

**HOURS:** Breakfast / 7:00am-10:30am, Monday to Friday

Brunch / 7:00am-2:00pm, Saturday & Sunday

Lunch / 11:30am-2:30pm, Monday to Friday

Dinner / 5:30pm-10:00pm, Daily



# THE AMERICANO

## RESTAURANT BUYOUT:

ACCOMMODATES UP TO 120 GUESTS



## PATIO BUYOUT:

ACCOMMODATES UP TO 40 GUESTS



## FLORENCE PRIVATE DINING ROOM:

ACCOMMODATES UP TO 30 GUESTS



## TUSCANY PRIVATE DINING ROOM:

ACCOMMODATES UP TO 14 GUESTS



## CAFFÈ AMERICANO :

ACCOMMODATES UP TO 35 GUESTS



## MURAL SEMI-PRIVATE:

ACCOMMODATES UP TO 12 GUESTS





## BREAKFAST À LA CARTE | \$42 PER GUEST

### Maximum Guest Count of 15

*Select 2 Starters (served family-style) and 3 Entrées in advance; guests will choose from these options on the day of the event. Drip coffee & juices included.*

### STARTERS

**MINI CHILLED CHIA SEED PUDDING**  
Coconut

**MINI PARFAIT\***  
Greek Yogurt, Fruit, Granola

**SEASONAL FRESH PLATE\***  
Sliced Fruit, Fresh Berries

### ENTRÉES

**BRIOCHE FRENCH TOAST\***  
Pistachio, Whipped Ricotta, Peaches

**BREAKFAST PLATE**  
Two Eggs Any Style, Breakfast Potatoes  
Choice of Bacon, Pork Sausage or Chicken Apple Sausage

**OMELETTE\***  
Three Egg, Breakfast Potatoes  
*Choose up to 3 Ingredients:*  
Bacon, Breakfast Sausage, Onions, Roasted Peppers, Tomatoes, Wild Mushroom, Jalapeños, Smoked Salmon, Spinach, Fontina Cheese, Cheddar Cheese, Feta Cheese

**SMOKED SALMON PLATTER**  
Bagel, Scallion Cream Cheese, Onion, Tomato, Capers

### ENHANCEMENTS

**BAKERY BASKET\*** \$9 per person  
Assorted Pastries, Muffins, Butter, Jams

**MARKET FRESH SMOOTHIES\*** \$28 per carafe  
Choice of Seasonal Berry, Coconut-Mango, Banana & Peanut

*\*Vegetarian or can be prepared vegetarian upon request. Kindly note dishes are subject to change based on seasonal availability.*



**BREAKFAST FAMILY-STYLE | \$56 PER GUEST**

*Choice of 3 Starters, 3 Entrées, and 2 Sides. Drip coffee & juices included.*

## STARTERS

**MINI CHILLED CHIA SEED PUDDING**  
Coconut

**BAKERY BASKET\***  
Assorted Pastries, Muffins, Butter, Jams

**MINI PARFAIT\***  
Greek Yogurt, Fruit, Granola

**SEASONAL FRESH PLATE\***  
Sliced Fruit, Fresh Berries

## ENTRÉES

**BRIOCHE FRENCH TOAST\***  
Pistachio, Whipped Ricotta, Peaches

**SCRAMBLED WHOLE EGGS\***  
Or Egg Whites

**FRITTATA\***  
Zucchini, Tomato, Mushroom, Onion, Ham, Parmigiano Cheese

**SMOKED SALMON PLATTER**  
Bagel, Scallion Cream Cheese, Onion, Tomato, Capers

**MINI SPINACH & KALE CROISSANT\***  
Egg White, Fontina Fonduta

## SIDES

**ROASTED BREAKFAST POTATOES\* • APPLEWOOD-SMOKED BACON  
PORK SAUSAGE • CHICKEN SAUSAGE • TURKEY BACON**

## ENHANCEMENTS

**SALUMI & CHEESE BOARD** \$10 per person  
Chef's Daily Selections

**MARKET FRESH SMOOTHIES\*** \$28 per carafe  
Choice of Seasonal Berry, Coconut-Mango, Banana & Peanut

*\*Vegetarian or can be prepared vegetarian upon request. Kindly note dishes are subject to change based on seasonal availability.*



## BREAKFAST BUFFET | \$72 PER GUEST

**Minimum Guest Count of 30**

*Plus \$125++ per Chef Attendant Required*

### COLD STARTERS

**BAKERY BASKET\***

Assorted Pastries, Muffins, Breads

**MINI PARFAIT\***

Greek Yogurt, Fruit, Granola

**SEASONAL FRESH PLATE\***

Sliced Fruit, Fresh Berries

**SMOKED SALMON PLATTER**

Bagel, Scallion Cream Cheese, Onion, Tomato, Capers

### HOT ENTRÉES

**BRIOCHE FRENCH TOAST\***

Pistachio, Whipped Ricotta, Peaches

**SCRAMBLED WHOLE EGGS\***

Or Egg Whites

**FRITTATA\***

Zucchini, Tomato, Mushroom, Onion, Ham, Parmigiano Cheese

**BENEDICT STATION** *Chef Attendant Required*

English Muffin, Canadian Bacon, Smoked Salmon, Prosciutto, Poached Egg, Hollandaise Sauce

### SIDES

**ROASTED BREAKFAST POTATOES\* • APPLEWOOD-SMOKED BACON • PORK SAUSAGE**

### ENHANCEMENTS

**SALUMI & CHEESE BOARD** \$10 per person

Chef's Daily Selections

**TRADITIONAL OATMEAL\*** \$8 per person

Brown Sugar, Dried Fruits, Warm Syrup

**MARKET FRESH SMOOTHIES\*** \$28 per carafe

Choice of Seasonal Berry, Coconut-Mango, Banana & Peanut

*\*Vegetarian or can be prepared vegetarian upon request. Kindly note dishes are subject to change based on seasonal availability.*

# BRUNCH À LA CARTE | \$68 PER GUEST

## Maximum Guest Count of 15

Select 2 Starters, 3 Entrées, and 2 Desserts in advance; guests will choose from these options on the day of the event.

### STARTERS

#### BAKERY BASKET\*

Assorted Pastries, Muffins, Butter, Jams

#### MINI PARFAIT\*

Greek Yogurt, Fruit, Granola

#### INSALATA MISTA\*

Mixed Baby Greens, Seasonal Vegetables, Shallot Vinaigrette

#### SMOKED SALMON PLATTER

Bagel, Scallion Cream Cheese, Onion, Tomato, Capers

#### POLENTA "CREMOSA"\*

Seasonal Mushrooms, Truffle Sugo

### ENTRÉES

#### OMELETTE\*

Three Egg, Breakfast Potatoes

Choose up to 3 Ingredients:

Bacon, Breakfast Sausage, Onions, Roasted Peppers, Tomatoes, Wild Mushroom, Jalapeños, Smoked Salmon, Spinach, Fontina Cheese, Cheddar Cheese, Feta Cheese

#### GNOCCHI AL POMODORO\*

Chef's Signature Sauce, Burrata

#### STEAK & EGGS

Hanger, Two Eggs Any Style, Breakfast Potatoes

#### THE AMERICANO BURGER

8oz Wagyu, Truffle Aioli, Lettuce, Tomato, Onion, Fontina on Brioche Bun

#### VEGETABLE FREGOLA\*

Maitake Mushroom, Spiced Pumpkin Seeds

### DESSERTS

#### SALTED CARAMEL BUDINO

Chocolate Tuile, Vanilla Whipped Cream, Caramel Popcorn

#### CHOCOLATE TORTINO

Chocolate Caramel Mousse, Marasca Cherry, Cocoa Nib Tuile

#### MASCARPONE CHEESECAKE

Graham Cracker Crust, Blueberry Compote, Streusel

### ENHANCEMENTS

**BLOODY MARY CART** \$18 per person  
Assorted Toppings

**MIMOSA CART** \$17 per person  
Prosecco, Fresh Juices, Purées

**SALUMI & CHEESE BOARD** \$10 per person  
Chef's Daily Selections

**MARKET FRESH SMOOTHIES\*** \$28 per carafe  
Choice of Seasonal Berry, Coconut-Mango, Banana & Peanut

\*Vegetarian or can be prepared vegetarian upon request. Kindly note dishes are subject to change based on seasonal availability.

## BRUNCH FAMILY-STYLE | \$78 PER GUEST

Choice of 3 Starters, 3 Entrées, 2 Sides and 2 Desserts.

### STARTERS

#### BAKERY BASKET\*

Assorted Pastries, Muffins, Butter, Jams

#### MINI PARFAIT\*

Greek Yogurt, Fruit, Granola

#### SMOKED SALMON PLATTER

Bagel, Scallion Cream Cheese, Onion, Tomato, Capers

#### POLENTA "CREMOSA"\*

Seasonal Mushrooms, Truffle Sugo

#### INSALATA MISTA\*

Mixed Baby Greens, Seasonal Vegetables, Shallot Vinaigrette

### ENTRÉES

#### BRIOCHE FRENCH TOAST\*

Pistachio, Whipped Ricotta, Peaches

#### SCRAMBLED WHOLE EGGS\*

Or Egg Whites

#### FRITTATA\*

Zucchini, Tomato, Mushroom, Onion, Ham, Parmigiano Cheese

#### MINI SPINACH & KALE CROISSANT\*

Egg White, Fontina Fonduta

#### GNOCCHI AL POMODORO\*

Chef's Signature Sauce, Burrata

#### EGGS BENEDICT

English Muffin, Canadian Bacon, Poached Egg, Hollandaise Sauce

#### VEGETABLE FREGOLA\*

Maitake Mushroom, Spiced Pumpkin Seeds

#### PRIME STEAKS

Hanger, Ribeye \$30 per person or New York \$25 per person

### SIDES

ROASTED BREAKFAST POTATOES\* • APPLEWOOD-SMOKED BACON • PORK SAUSAGE  
SEASONAL FRESH FRUIT PLATE\* • CHARRED BROCCOLI

### DESSERTS

#### SALTED CARAMEL BUDINO

Chocolate Tuile, Vanilla Whipped Cream, Caramel Popcorn

#### CHOCOLATE TORTINO

Chocolate Caramel Mousse, Marasca Cherry, Cocoa Nib Tuile

#### MASCARPONE CHEESECAKE

Graham Cracker Crust, Blueberry Compote, Streusel

### ENHANCEMENTS

#### BLOODY MARY CART \$18pp

Assorted Toppings

#### MIMOSA CART \$17pp

Prosecco, Fresh Juices, Purées

#### SALUMI & CHEESE BOARD \$10pp

Chef's Daily Selections

#### SEAFOOD TOWER Medio, \$20pp or Grande, \$30pp

Shrimp, Oyster, Daily Market Selection

#### MARKET FRESH SMOOTHIES\* \$28 per carafe

Choice of Seasonal Berry, Coconut-Mango, Banana & Peanut

\*Vegetarian or can be prepared vegetarian upon request. Kindly note dishes are subject to change based on seasonal availability.





## LUNCH À LA CARTE

ONLY AVAILABLE SUNDAY-THURSDAY

### Maximum Guest Count of 15

Client to confirm selections in advance; guests will choose from these options on day-of event.

**MILAN** • \$55 per person: Choice of 2 Starters, 2 Entrées, and 1 Dessert.

**LUCA** • \$68 per person: Choice of 2 Starters, 3 Entrées, and 2 Desserts.

## STARTERS

### THE AMERICANO WEDGE\*

Baby Iceberg Lettuce, Marinated Tomatoes, Crispy Lardons, Buttermilk Blue Cheese Dressing

### INSALATA MISTA\*

Mixed Baby Greens, Seasonal Vegetables, Shallot Vinaigrette

### MEATBALL POMODORO

Stracciatella, Garlic Bread Crumbs, Basil

### SALT & PEPPER FRITTO MISTO

Shrimp, Calamari, Cherry Peppers, Green Onions

## ENTRÉES

### GNOCCHI AL POMODORO\*

Chef's Signature Sauce, Burrata

### SEARED SALMON

Seasonal Accompaniments

### CHICKEN MILANESE

Tonnato Verde Sauce, Petite Greens

### TURKEY CLUB

Bacon, Avocado, Lettuce, Tomato, Calabrian Chili Aioli

### THE AMERICANO BURGER

8oz Wagyu, Truffle Aioli, Lettuce, Tomato, Onion, Fontina on Brioche Bun

### VEGETABLE FREGOLA\*

Maitake Mushroom, Spiced Pumpkin Seeds

## DESSERTS

### SALTED CARAMEL BUDINO

Chocolate Tuile, Vanilla Whipped Cream, Caramel Popcorn

### CHOCOLATE TORTINO

Chocolate Caramel Mousse, Marasca Cherry, Cocoa Nib Tuile

### MASCARPONE CHEESECAKE

Graham Cracker Crust, Blueberry Compote, Streusel

## ENHANCEMENTS

### RIGATONI ALLA GENOVESE\* \$12pp

Short Rib Ragù, Basil Salsa Verde

Served Family-Style

Add Lobster Supplement \$35pp

### SEAFOOD TOWER Medio, \$20pp or Grande, \$30pp

Shrimp, Oyster, Daily Market Selection

### SALUMI & CHEESE BOARD \$10pp

Chef's Daily Selections

\*Vegetarian or can be prepared vegetarian upon request. Kindly note dishes are subject to change based on seasonal availability.



## LUNCH FAMILY-STYLE

**LUGO** • \$68 per person: Choice of 2 Starters, 2 Entrées, 2 Sides and 1 Dessert.

**URBINO** • \$74 per person: Choice of 2 Starters, 3 Entrées, 2 Sides and 2 Desserts.

### STARTERS

#### THE AMERICANO WEDGE\*

Baby Iceberg Lettuce, Marinated Tomatoes, Crispy Lardons, Buttermilk Blue Cheese Dressing

#### INSALATA MISTA\*

Mixed Baby Greens, Seasonal Vegetables, Shallot Vinaigrette

#### MEATBALL POMODORO

Stracciatella, Garlic Bread Crumbs, Basil

#### SALT & PEPPER FRITTO MISTO

Shrimp, Calamari, Cherry Peppers, Green Onions

### ENTRÉES

#### GNOCCHI AL POMODORO\*

Chef's Signature Sauce, Burrata

#### SEARED SALMON

Seasonal Accompaniments

#### CHICKEN MILANESE

Tonnato Verde Sauce, Petite Greens

#### GRILLED BRANZINO

Capers, Salmoriglio, Insalata Mista

#### PRIME STEAKS

Hanger, Ribeye \$30 per person or New York \$25 per person

#### VEGETABLE FREGOLA\*

Maitake Mushroom, Spiced Pumpkin Seeds

### SIDES

**CHARRED BROCCOLINI\*** • **POTATO PURÉE\*** • **FRENCH FRIES\*** • **ASPARAGUS\***

### DESSERTS

#### SALTED CARAMEL BUDINO

Chocolate Tuile, Vanilla Whipped Cream, Caramel Popcorn

#### CHOCOLATE TORTINO

Chocolate Caramel Mousse, Marasca Cherry, Cocoa Nib Tuile

#### MASCARPONE CHEESECAKE

Graham Cracker Crust, Blueberry Compote, Streusel

### ENHANCEMENTS

#### RIGATONI ALLA GENOVESE\* \$12pp

Short Rib Ragù, Basil Salsa Verde

Served Family-Style

Add Lobster Supplement \$35pp

#### SEAFOOD TOWER Medio, \$20pp or Grande, \$30pp

Shrimp, Oyster, Daily Market Selection

#### SALUMI & CHEESE BOARD \$10pp

Chef's Daily Selections

\*Vegetarian or can be prepared vegetarian upon request. Kindly note dishes are subject to change based on seasonal availability.



## LUNCH BUFFET

### Minimum Guest Count of 50

**ALBA** • \$85 per person: Choice of 2 Starters, 2 Entrées, 2 Sides and 1 Dessert.

**TORTONA** • \$97 per person: Choice of 3 Starters, 3 Entrées, 2 Sides and 2 Desserts.

## STARTERS

### CAESAR

Gem Lettuce, Colatura Dressing, Parmigiano, Garlic Crumble

### THE AMERICANO WEDGE\*

Baby Iceberg Lettuce, Marinated Tomatoes, Crispy Lardons, Buttermilk Blue Cheese Dressing

### INSALATA MISTA\*

Mixed Baby Greens, Seasonal Vegetables, Shallot Vinaigrette

### MEATBALL POMODORO

Stracciatella, Garlic Bread Crumbs, Basil

### POLENTA “CREMOSA”\*

Seasonal Mushrooms, Truffle Sugo

## ENTRÉES

### SEARED SALMON

Seasonal Accompaniments

### CHICKEN MILANESE

Tonnato Verde Sauce, Petite Greens

### PRIME HANGER STEAK

Salsa Verde

### CAULIFLOWER “STEAK”\*

Carrot Purée, Asparagus, Pine Nut Gremolata

## SIDES

CHARRED BROCCOLINI\* • POTATO PURÉE\* • ASPARAGUS\*

## DESSERTS

### MINI SALTED CARAMEL BUDINO

Chocolate Tuile, Vanilla Whipped Cream, Caramel Popcorn

### CHOCOLATE TORTINO

Chocolate Caramel Mousse, Marasca Cherry, Cocoa Nib Tuile

### MASCARPONE CHEESECAKE

Graham Cracker Crust, Blueberry Compote, Streusel

## ENHANCEMENTS

### PASTA STATION\* \$14pp

plus \$125++ per Chef Attendant Required  
Choice of Sauce & Pasta

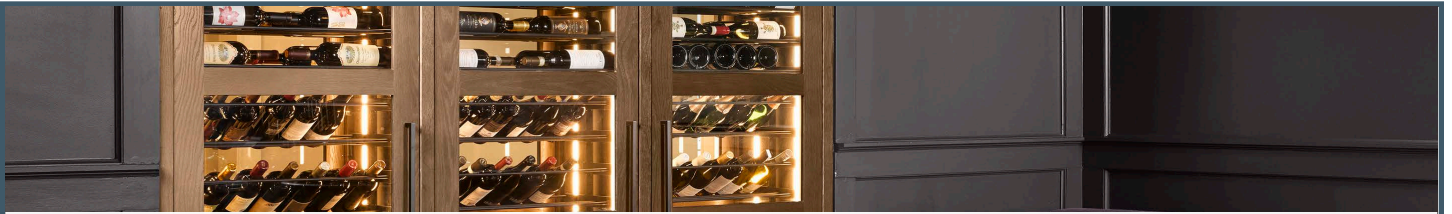
### SALUMI & CHEESE BOARD \$10pp

Chef's Daily Selections

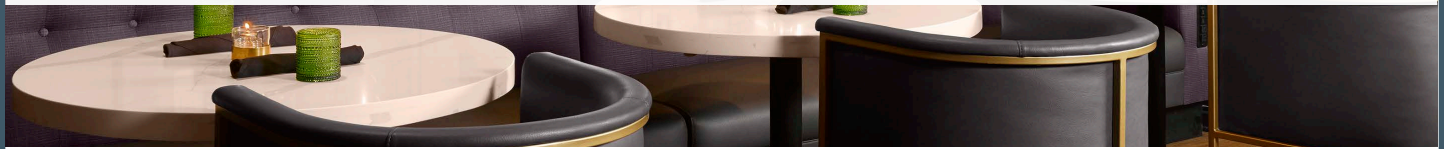
### SEAFOOD TOWER \$35pp

Shrimp, Oyster, Daily Market Selection

\*Vegetarian or can be prepared vegetarian upon request. Kindly note dishes are subject to change based on seasonal availability.



## PASSED CANAPÉS



**STANDARD** • \$5 per piece, sold by the dozen with a minimum of 24 pieces.

**PREMIUM** • \$7 per piece, sold by the dozen with a minimum of 24 pieces.

### STANDARD

#### ZEPPOLE\*

Cauliflower, Caper, Chili

#### ROBIOLA & PRESERVED TRUFFLE ARANCINI\*

#### BUTTERNUT SQUASH CROSTINI\*

Smoked Yogurt

#### “CANNOLI”\*

Spinach, Ricotta, Calabrian Chili

#### BLINI

Stracciatella, Trout Roe

#### GOUGÉRE\*

Eggplant, Mint

#### BRUSCHETTA\*

Mozzarella di Bufala, Tomato Marmellata

### PREMIUM

#### TRUFFLE STEAK TARTARE

Potato Crisp

#### POACHED LOBSTER

Tarragon Emulsion, Crispy Rice

#### TUNA TARTARE

Caviar, Egg Vinaigrette

#### PORK RIBS

Balsamic Molasses Glaze

#### LAMB CHOP FRITTO

Peperonata Crudo

#### TRUFFLE TARTLET\*

Fontina Fonduta

*\*Vegetarian or can be prepared vegetarian upon request. Kindly note dishes are subject to change based on seasonal availability.*



## DINNER FAMILY-STYLE

(PAGE 1 OF 2)

**PISA** • \$120 per person: Choice of 2 First Course, 1 Second Course, 2 Third Course, 2 Sides and 2 Desserts.

**VENETO** • \$145 per person: Choice of 2 First Course, 2 Second Course, 2 Third Course, 2 Sides and 2 Desserts.

**ROME** • \$165 per person: Choice of 2 First Course, 2 Second Course, 3 Third Course, 3 Sides and 2 Desserts.

### FIRST COURSE

#### CAESAR

Gem Lettuce, Colatura Dressing, Parmigiano, Garlic Crumble

#### THE AMERICANO WEDGE\*

Baby Iceberg Lettuce, Marinated Tomatoes, Crispy Lardons, Buttermilk Blue Cheese Dressing

#### BURRATA\*

Eggplant, Calabrian Chili Relish, Toasted Ciabatta

#### AHI TUNA CRUDO

Pickled Fennel, Meyer Lemon, Almond, Basil

### SECOND COURSE

#### MEDITERRANEAN OCTOPUS

Smoked Potato Cream, Concentrated Tomatoes

#### POLENTA "CREMOSA"\*

Seasonal Mushrooms, Truffle Sugo

#### MEATBALL POMODORO

Stracciatella, Garlic Bread Crumbs, Basil

#### GNOCCHI AL POMODORO\*

Chef's Signature Sauce, Burrata

#### TAGLIATELLE WAGYU BOLOGNESE

Tenderloin, Wagyu & Pork Ragu, Fontina Fonduta

### THIRD COURSE

#### SEARED SALMON

Seasonal Accompaniments

#### ROASTED HALF CHICKEN

Truffle Chicken Jus, Fingerling Potatoes, "Prezzemolo Chimichurri"

#### GRILLED BRANZINO

Capers, Salmoriglio, Insalata Mista

**FILET** / 8oz, \$15 per person supplement

Steak Sauce & Truffle Jus

**PRIME NEW YORK** / 14oz, \$20 per person supplement

Steak Sauce & Truffle Jus

**PRIME RIBEYE** / 16oz, \$25 per person supplement

Steak Sauce & Truffle Jus

\*Vegetarian or can be prepared vegetarian upon request. Kindly note dishes are subject to change based on seasonal availability.



## DINNER FAMILY-STYLE

(PAGE 2 OF 2)

### SIDES

CHARRED BROCCOLINI\* • POTATO PURÉE\* • ASPARAGUS\* • FRENCH FRIES\*

### DESSERTS

#### SALTED CARAMEL BUDINO

Chocolate Tuile, Vanilla Whipped Cream, Caramel Popcorn

#### CHOCOLATE TORTINO

Chocolate Caramel Mousse, Marasca Cherry, Cocoa Nib Tuile

#### MASCARPONE CHEESECAKE

Graham Cracker Crust, Blueberry Compote, Streusel

### ENHANCEMENTS

#### MEDIO SEAFOOD TOWER

Shrimp, Oyster, Daily Market Selection  
\$20 per person (serves 3-4)

#### GRANDE SEAFOOD TOWER

Shrimp, Oyster, Daily Market Selection  
\$30 per person (serves 4-6)

#### SALUMI BOARD

Chef's Daily Selections  
\$14 per person

#### CHEESE BOARD

Chef's Daily Selections  
\$12 per person

#### WINE TASTINGS, CHAMPAGNE TOASTS & CURATED WINE PAIRINGS

Allow our Sommelier to customize dedicated wine pairings for your event, pricing varies.

*\*Vegetarian or can be prepared vegetarian upon request. Kindly note dishes are subject to change based on seasonal availability.*



## PREMIUM SPIRITS, BEER & WINE

### OPEN BAR PACKAGES:

- 1 Hour \$35 per person • 2 Hours \$55 per person • 3 Hours \$70 per person
- Any additional hour, \$20 per person*

### SPIRITS

KETEL ONE VODKA

BONTANIST GIN

CASAMIGOS BLANCO TEQUILA

DIPLOMATICO MANTUANO RUM

MAKER'S MARK BOURBON

ELIJAH CRAIG RYE WHISKEY

GLENLEVIT 12 YEAR

### WINES

SOMMELIER'S SELECTION

2 White and 2 Red Wines

### SPARKLING WINE

LOVO PROSECCO

### BOTTLED BEERS

SELECTION OF DOMESTIC, IMPORTED & LOCAL CRAFT BEER

### NON-ALCOHOLIC

ACQUA PANA STILL, SAN PELLEGRINO SPARKLING, SODAS, ICED TEA, JUICE & COFFEE

*\*Espressos & Specialty Coffee not included*

### ENHANCEMENTS

SPECIALTY COCKTAILS

Selection of 3 for \$20 per person

AMARO & APERITIVO SELECTION

\$14 per person



## SOMMELIER SELECTION

### CHAMPAGNE/SPARKLING

**CHAMPAGNE** Veuve Clicquot, Reims, France • 110

**BRUT** Piper, Sonoma County, California • 58

**FRANCIACORTA** Ca' del Bosco, 'Cuvée Prestige', Lombardy, Italy • 108

**ROSÈ LAMBRUSCO** Cavicchioli, Modena, Italy • 60

### WHITE

**PINOT GRIGIO** Kettmeir, Trentino-Alto Adige, Italy • 58

**SAUVIGNON BLANC** Villa Chiopris, Venezia Giulia, Italy • 62

**WHITE BLEND** DeLille Cellars, 'Chaleur Blanc', Columbia Valley, Washington • 85

**CHARDONNAY** Il Borro Wines, 'Lamelle', Tuscany, Italy • 65

**CHARDONNAY** Talbott Vineyards, 'Sleepy Hollow Vineyard', Santa Lucia Highlands, California • 75

### ROSÉ

Fattoria Sardi, Tuscany, Italy • 58

Chateau D'Esclans, 'Rock Angel', Côtes de Provence, France • 80

### RED

**PINOT NOIR** Dutton Goldfield 'Dutton Ranch', Russian River Valley, California • 80

**PINOT NOIR** Santa Barbara Winery, Santa Barbara, California • 72

**DOLCETTO** Casa E. di Mirafiore, Piemonte, Italy • 60

**SANGIOVESE** Altesino, Brunello di Montalcino, Tuscany, Italy • 95

**NEBBIOLO** Domenico Clerico, 'Capisme-E', Piemonte, Italy • 110

**BARBERA** Ratti, Barbera d'Asti, Piemonte, Italy • 65

**CABERNET SAUVIGNON** Grgich Hills Estate, Napa Valley, California • 120

**CABERNET SAUVIGNON** Casanova di Neri, 'Pietradonice', Tuscany, Italy • 90

### SWEET

**MOSCATO** Vietti, Moscato d'Asti, Piemonte, Italy • 60





## FOOD & BEVERAGE MINIMUMS

Not Inclusive of Tax & Gratuity  
*minimums based on availability and subject to change*

### THE AMERICANO DINING ROOM

FRI - SAT EVENING \$30,000  
SUN - THURS EVENING \$25,000  
SAT & SUN DAYTIME \$20,000

### THE AMERICANO PATIO

FRI - SAT EVENING \$10,000  
SUN - THURS EVENING \$8,000  
SAT & SUN DAYTIME \$4,000

### FLORENCE DINING ROOM

FRI - SAT EVENING \$3,000 • \$350 Room Rental  
SUN - THURS EVENING \$2,500 • \$350 Room Rental  
SAT & SUN DAYTIME \$1,500 • \$250 Room Rental  
MON - FRI DAYTIME \$1,000 • \$250 Room Rental

### TUSCANY DINING ROOM

FRI - SAT EVENING \$1,500 • \$250 Room Rental  
SUN - THURS EVENING \$1,000 • \$250 Room Rental  
SAT & SUN DAYTIME \$750 • \$150 Room Rental  
MON - FRI DAYTIME \$500 • \$150 Room Rental

### CAFFÈ AMERICANO

FRI - SAT EVENING \$15,000  
SUN - THURS EVENING \$10,000  
SAT & SUN DAYTIME \$7,000

### MURAL SEMI-PRIVATE

FRI - SAT EVENING \$1,500  
SUN - THURS EVENING \$1,000  
SAT & SUN DAYTIME \$750

## BOOKING EVENT DETAILS

### SERVICE CHARGES & TAXES

All food, beverage and room rental prices quoted are subject to a taxable 20% service charge, a 2% administrative fee, an 8.9% sales tax on food and beverage and 3% tax on liquor sales. Prices are subject to change. No food or beverage may be brought into TheAmericano without express written permission from management.

### MENU SELECTION

To ensure the availability of menu items, final selections must be submitted to your Sales Manager at least one week prior to the scheduled event.

### MEAL GUARANTEES AND FOOD & BEVERAGE MINIMUMS

Final attendance must be specified by 72 business hours prior to your event. This number will be considered a guarantee and is not subject to reduction. An additional increase in a meal guarantee, within 24 hours of the event, will be subject to availability and may be subject to an additional per person charge. If a guarantee is not provided to TheAmericano on the due date, the original number on the contract automatically becomes the guarantee. Should the minimum before tax and gratuity not be met, a room fee will be applied the final bill at the day of the event. Any additional add-ons and/or beverage consumptions, will be applied to the final bill at the events conclusion.

### FOOD & BEVERAGE

Due to license restriction, all food and beverage items must be supplied and prepared by TheAmericano. Guests may not consume food and/or beverages supplied or prepared by another party without TheAmericano's written approval. Additional fees may apply for any approved outside food. Your Sales Manager will be happy to provide a list of fine wines to complement meal selections.

### AUDIO-VISUAL EQUIPMENT

Our on-site audio-visual provider, P Encore Global, has a dedicated staff of professionals available to assist with an extensive range of audio and visual services, including equipment rental, internet connection technical assistance, sound and lighting systems, video production, and multi-image production and programming.

### PRIVATE DINING ROOMS

Function rooms are assigned based on the number of guests that are expected to attend the event. A significant change in the final number of guests attending the event may result in our moving of your function to alternate space better suited to the size of the party. The private room will be secured with the receipt of both a signed contract and a 25% non-refundable deposit of the Food and Beverage (F&B) minimum. A 48-hour tentative hold is placed once the contract is signed, within which the deposit must be received. Failure to complete this step will result in the automatic release of the hold on the room. This deposit will be applied to the final bill. The card on file will be used for all final payments. Splitting check at the end of event is not allowed. In the case of requiring another form of payment, a 3% fee will be issued for any refunds necessary to change.

### ENTERTAINMENT & DÉCOR

The ambiance of each event can be enhanced with flowers, music, balloons, and specialty items. We have a wide range of recommended vendors for these services. Should you choose to make these arrangements yourself, kindly supply us with the list of your vendors so that we may assist them in servicing your needs. An additional décor fee of \$500 will be added to final bill. TheAmericano does not permit the affixing of anything on the walls, floors, windows or ceiling, nor the use of confetti throughout the property.

### CANCELLATION POLICY

In the unfortunate event of a cancellation, the following fees will be issued based on the proximity to the scheduled event:

- 50% of the F&B minimum is due if cancellation occurs 2 weeks prior to the event.
- 100% of the F&B minimum is due if cancellation occurs 1 week prior to the event.