

LOMBARDO

RISTORANTE | 1975 | VINOTECA

P R I V A T E E V E N T S

Thank you for your interest in holding a private event at Ristorante Lombardo.
Please use this kit as a guide to help you plan your event.

We are available to answer questions and to assist you in finalizing each detail
which will make your event one of a kind.

We look forward to hosting you and your guests.

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Special Event Spaces

copper room

GUESTS

Seats up to 26 guests for a sit down dinner and 35 for a cocktail party

Seats up to 18 guests at one long rectangular table

Seats up to 17 guests with A/V equipment utilized

Accommodates up to 18 guests with an in room buffet

FOOD AND BEVERAGE MINIMUM

\$1500 Tuesday thru Thursday | \$2500 Friday | \$3400 Saturday

ROOM CHARGE

\$400 Tuesday thru Thursday | \$750 in December

\$700 Friday and Saturday | \$1,000 in December

main dining room

Rental of the main dining room requires an additional rental of the courtyard during season

GUESTS

November - April | 55 guests for a sit down dinner and 75 for a cocktail party

May - October | 90 guests for a sit down dinner and 120 for a cocktail party

FOOD AND BEVERAGE MINIMUM

Varies depending on time of year. Please inquire.

ROOM CHARGE

Varies depending on time of year. Please inquire.

courtyard

* Can be enclosed to protect from weather April 1st - October 31st *

GUESTS

Seats up to 33 guests for a sit down dinner or 55 for a cocktail party

FOOD AND BEVERAGE MINIMUM

\$3000 Tuesday thru Thursday | \$5000 Friday & Saturday

Limited availability November through March please inquire.

ROOM FEE

\$500 Tuesday thru Thursday | \$1000 Friday and Saturday

full restaurant buyout

GUESTS

Entire restaurant can accommodate up to 85 guests for a seated dinner

115 guests including the courtyard

100 guests for a cocktail party, 150 including the courtyard

FOOD AND BEVERAGE MINIMUM & ROOM FEE

We offer varying rates throughout the year. Please inquire.

luncheon event

GUESTS

Entire restaurant can accommodate up to 85 guests for a seated dinner

115 guests including the courtyard

Space available from 9:00 am until 3:15 pm

FOOD AND BEVERAGE MINIMUM

\$3500 January - November | Please inquire for December

ROOM FEE

\$600 January - November | Please inquire for December

sunday & monday

GUESTS

Entire restaurant can accommodate up to 85 guests for a seated dinner

115 guests including the courtyard

100 guests for a cocktail party, 150 including the courtyard

FOOD AND BEVERAGE MINIMUM

\$5000 Sunday or Monday year round

ROOM FEE

\$1500 Sunday or Monday year round

fine print

FOOD AND BEVERAGE MINIMUMS

Subject to change due to holidays and seasonality

Minimums regard food and beverage sales and do not include sales tax and gratuity

Entire food and beverage minimum due if event is

canceled within 1 week of the event

ROOM FEE

Subject to change due to holidays and seasonality

Room fee will not be taxed or considered sales for gratuity

Room fee is due as a deposit

Will not be refunded if event is canceled within 14 days of event date

Special Event Menus

Riserva Dinner Package Menu

insalate

YOUR CHOICE OF

HONEYCRISP SALAD

radish, fennel, green apple, radicchio, truffle gouda, honey sherry vinaigrette

CAESAR SALAD

romaine, croutons, house caesar dressing, grana padano

WOOD ROASTED BEET SALAD

mixed greens, mountain gorgonzola, pistachio, citrus vinaigrette

piatti principali

CHOOSE 6 FOR THE MENU

TAGLIATELLE BOLOGNESE

veal, pork & beef ragu, thyme, parmigiano

RAVIOLI di ASTICE e MASCARPONE

lobster & mascarpone ravioli, melted tomatoes, parmigiano

PESCI di GIORNI

chef selection of seafood

GRILLED 8 oz. FILET MIGNON

gorgonzola butter, leek - potato - mushroom gratinato, escarole, demi glace

CONTINENTAL

shrimp scampi, veal francese, hand made tagliatelle

CHICKEN CONFIT con TORTELLONI

prosciutto stuffing, braised swiss chard, sage, brodo

CAPONATA con TAGLIATELLE

sautéed eggplant, olives, baby tomatoes, sweet peppers, garlic, basil

RACK OF LAMB

house merguez sausage, purple potato, pickled fennel, rainbow carrots, lamb jus

dolci

YOUR CHOICE OF

CHEF SELECTION

seasonally appropriate pastry chef selections

fine print

\$86 PER PERSON

plus tax and gratuity

Superior Dinner Package Menu

antipasti

SERVED FAMILY STYLE
EXAMPLE:

WOOD ROASTED FIGS

prosciutto, gorgonzola, arugula, balsamico

WOOD FIRED MARGARITA PIZZA

san marzano tomato sauce, fresh mozzarella, basil, evoo

FRIED CALAMARI

arugula, grape tomatoes, hot banana peppers, parmigiano

insalate

YOUR CHOICE OF

HONEYCRISP SALAD

radish, fennel, green apple, radicchio, truffle gouda, honey sherry vinaigrette

CAESAR SALAD

romaine, croutons, house caesar dressing, grana padano

WOOD ROASTED BEET SALAD

mixed greens, mountain gorgonzola, pistachio, citrus vinaigrette

piatti principali

CHOOSE 6 FOR THE MENU

TAGLIATELLE BOLOGNESE

veal, pork & beef ragu, thyme, parmigiano

RAVIOLI di ASTICE e MASCARPONE

lobster & mascarpone ravioli, melted tomatoes, parmigiano

PESCI di GIORNI

chef selection of seafood

GRILLED 8 oz. FILET MIGNON

gorgonzola butter, leek - potato - mushroom gratinato, escarole, demi glace

CONTINENTAL

shrimp scampi, veal francese, hand made tagliatelle

CHICKEN CONFIT con TORTELLONI

prosciutto stuffing, braised swiss chard, sage, brodo

CAPONATA con TAGLIATELLE

sautéed eggplant, olives, baby tomatoes, sweet peppers, garlic, basil

RACK OF LAMB

house merguez sausage, purple potato, pickled fennel, rainbow carrots, lamb jus

dolci

YOUR CHOICE OF

CHEF SELECTION

seasonally appropriate pastry chef selections

fine print

\$105 PER PERSON
plus tax and gratuity

Professionale Dinner Package Menu

antipasti

CAESAR SALAD
*romaine, croutons,
house caesar dressing, grana padano*

secondi

YOUR CHOICE OF

CAPONATA con LINGUINE
sautéed eggplant, olives, baby tomatoes, sweet peppers, garlic, basil

CONTINENTAL

shrimp scampi, veal francese, hand made tagliatelle

CHICKEN CONFIT e TORTELLONI

prosciutto stuffing, braised swiss chard, sage, brodo

GRILLED 8 oz. FILET MIGNON

gorgonzola butter, leek - potato - mushroom gratinato,
escarole, demi glace

PESCI di GIORNI

chef selection of seafood

dolci

YOUR CHOICE OF

CHEF SELECTION

seasonally appropriate pastry chef selections

fine print

MENU

subject to change

BEVERAGES

includes 2 non alcoholic beverages per person

COST

\$125 per person inclusive of tax and gratuity

Cocktail hour or Dinner Package Add Ons

hors d'oeuvres

* can be hand passed or displayed *

BEEF CARPACCIO
crostini, capers, garlic aioli

MINI MEATBALLS
house pomodoro

TRIPLE CREAM BRIE
crostini, mostarda

BEETS
crostini, goats cheese

OLIVES
gorgonzola stuffed & fried

DATES
pistachio, goats cheese

SMOKED SALMON RILLETTE
fresh dill, pate choux puff

MINI CRAB CAKE
remoulade, chive

SCALLOP CRUDO
cucumber, citrus, evoo

TUNA CRUDO
oil cured olives, truffle oil

3 selections \$20 per person

5 selections \$25 per person

frutti di mare

SHRIMP COCKTAIL
house horseradish cocktail sauce

OYSTERS ON THE HALF SHELL
house cocktail sauce, mignonette

CHILLED CALAMARI
olives, lemon, radish, evoo

CHILLED MAINE LOBSTER
saffron aioli, scallions

market pricing, please inquire

antipasti

CHARCUTERIE
varied selection of cured meats &
gremolata

FROMAGGI
hand selected artisan cheese,
baguette, condimento

\$15 per person

dolci

DESSERT PLATTER
chef selection of house made bite
size desserts

\$14 per person

Special Event Lunch Menu Options

antipasti

OPTIONAL
SERVED FAMILY STYLE

FRIED CALAMARI

arugula, small tomatoes, banana peppers, parmigiana

WOOD FIRED MARGARITA PIZZA

san marzano tomato sauce, fresh mozzarella, basil, evoo

WOOD ROASTED FIGS

gorgonzola, prosciutto, arugula, saba

insalate

CHOOSE 2 INSALATE OR ZUPPA FOR THE MENU

ARUGULA SALAD

shaved fennel, tomato, cucumber, lemon, evoo, parmigiana

HONEYCRISP SALAD

radish, fennel, green apple, radicchio, truffle gouda, honey sherry vinaigrette

CAESAR SALAD

romaine, croutons, house caesar dressing, grana padano

WOOD ROASTED BEET SALAD

mixed greens, mountain gorgonzola, pistachio, citrus vinaigrette

zuppa

MINISTRONE

ROASTED FENNEL & TOMATO

CRAB BISQUE

GAZPACHO (seasonal)

CANNELLINI & GREENS

piatti principali

CHOOSE 3 FOR THE MENU

IF GUESTS SELECTION IN ADVANCE IS NOT POSSIBLE, PLEASE CHOOSE 1 FOR THE MENU

TAGLIATELLE BOLOGNESE

veal, pork & beef ragu, thyme, parmigiano

RAVIOLI di ASTICE e MASCARPONE

lobster & mascarpone ravioli, melted tomatoes, parmigiano

LINGUINI CARBONARA

pancetta, garlic, black pepper

SEARED SALMON

roasted fennel risotto, citrus, scallion, pecorino

MUSHROOM RISOTTO

saffron infused, small tomatoes, parmigiana

GRILLED CHICKEN COBB

baby greens, crisp pancetta, hard cooked egg, tomato, gorgonzola,
red wine vinaigrette

CONTINENTAL

veal francese, shrimp scampi, tagliatelle

Special Event Lunch Menu Options Continued

dolci

ALA CARTE DESSERT

GUESTS SELECTION REQUIRED IN ADVANCE

each guest would choose from 3 pre determined
seasonally appropriate pastry chef selection

DESSERT PLATTER

chef selection of house made bite size desserts

cost

FOUR COURSE SPECIAL EVENTS LUNCH MENU

GUESTS SELECTION REQUIRED IN ADVANCE

IF GUESTS SELECTION IS NOT ABLE TO BE TAKEN IN ADVANCE,
PLEASE CHOOSE ONE IN EACH CATEGORY

ANTIPASTI

served family style

INSALATE e ZUPPA

choice from three

PIATTI PRINCIPALE

choice from three

DOLCI

choice of either plated dessert or
family style bite sized desserts

\$75 per person

THREE COURSE SPECIAL EVENTS LUNCH MENU

GUESTS SELECTION REQUIRED IN ADVANCE

IF GUESTS SELECTION IS NOT ABLE TO BE TAKEN IN ADVANCE,
PLEASE CHOOSE ONE IN EACH CATEGORY

INSALATE e ZUPPA

choice from three

PIATTI PRINCIPALE

choice from three

DOLCI

choice of either plated dessert or
family style bite sized desserts

\$60 per person

fine print

MENU

subject to change
guest selection required in advance

Frequently Asked Questions

audio visual

SCREEN

Screen is available for use with no additional charge

PROJECTOR

No projector available, third party projector rental is permitted

AUDIO EQUIPMENT

No audio equipment available, third party projector rental is permitted
(limited to speaking, no singing)

WIFI

public wifi available for no charge

privacy

COPPER ROOM

can be made fully private from the rest of the dining areas

MAIN DINING ROOM

can be made fully private from the rest of the dining areas

SURVEILLANCE

entire restaurant is under visual only surveillance

fees

FOOD AND BEVERAGE MINIMUM

minimum regards food and beverage sales prior to sales tax and gratuity

ROOM FEE

room fee will be taxed but not considered sales for gratuity
room fee does not go towards minimum

DEPOSIT

deposit due at least one week prior to event
deposit amount is equivalent to the room fee

CANCELATION

entire food and beverage minimum due if event is canceled within 1 week
room charge will not be refunded if event is canceled within 14 days

PAYMENT

we accept all major credit cards, checks and cash

CORKAGE

First 2 bottles \$40, each following bottle \$60

TAX

New York State Tax is 8.75%

SERVICE FEE

18% gratuity, 2% admin fee, 2% kitchen appreciation fee totaling 22%

Contact Us

website

RISTORANTELOMBARDO.COM

address

1198 HERTEL AVE. BUFFALO NY 14216

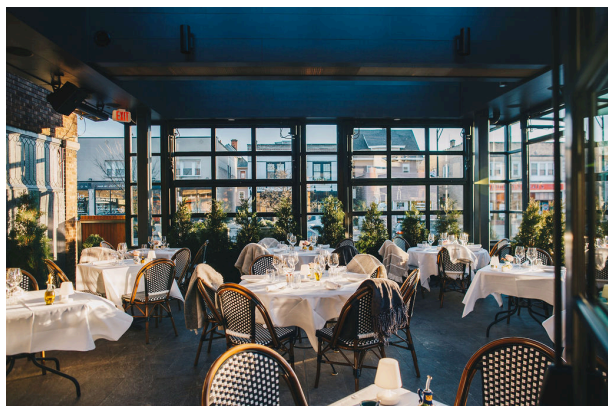
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716.873.4291

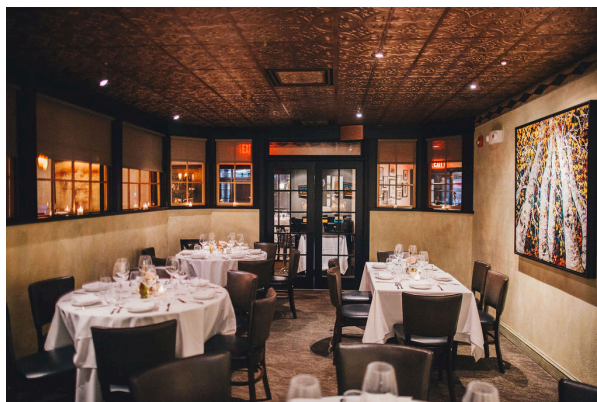
inquiries

FOR ALL INQUIRIES PLEASE VISIT THE EVENTS PAGE ON OUR WEBSITE

courtyard



copper room



main dining room

