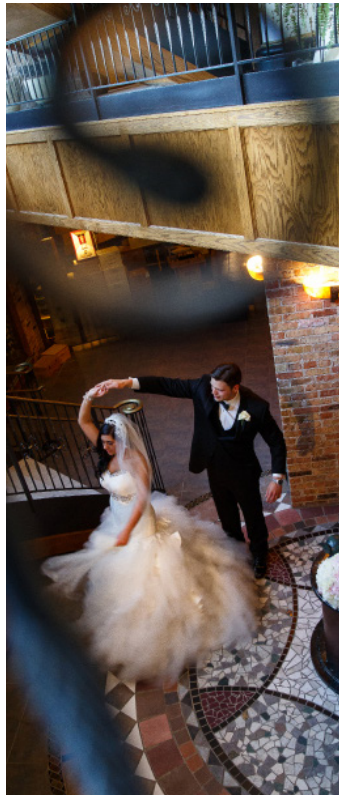


events

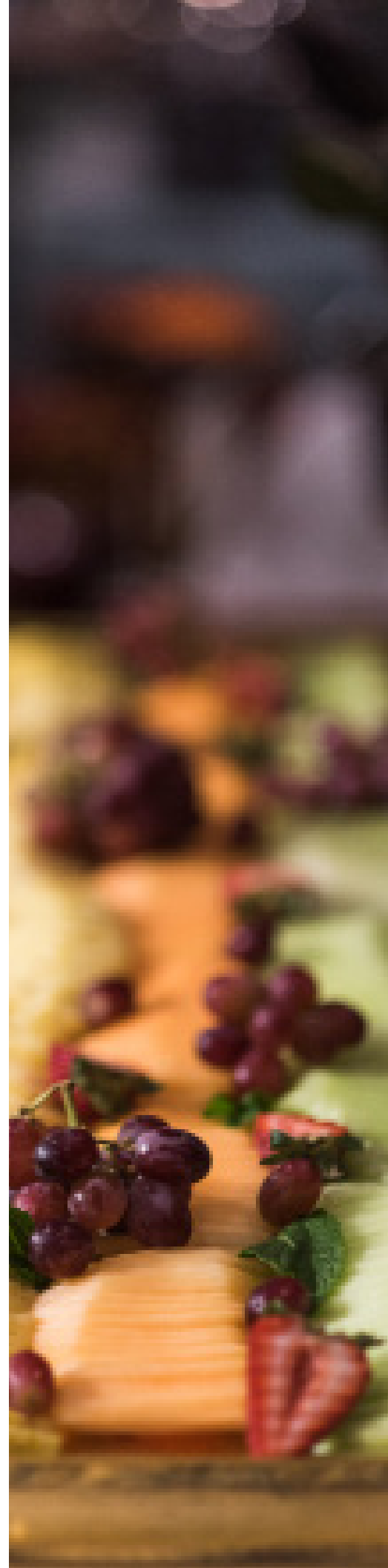


W E D D I N G S + C O R P O R A T E + S O C I A L



your event guide

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breakfast menu

CONTINENTAL BREAKFAST LIGHT

(Minimum of 15 Guests)

- Assorted Homemade Breakfast Pastries
- Freshly Brewed Coffee and Specialty Teas

\$12 / Person

CONTINENTAL BREAKFAST

(Minimum of 15 Guests)

- Fresh Fruit Display
- Assorted Homemade Breakfast Pastries
- Freshly Brewed Coffee and Specialty Teas and Orange Juice

\$14 per Person

HEALTHFUL STARTERS

(Minimum of 15 Guests)

- Assorted Homemade Breakfast Pastries
- Fresh Fruit Display
- Assorted Cereals and Granola
- Cinnamon Oatmeal
- Assortment of Fruit Yogurts
- Freshly Brewed Coffee and Specialty Teas and Orange Juice

\$16 per Person

ITALIAN BREAKFAST

(Minimum of 25 Guests)

- Fresh Fruit Display
- Assorted Homemade Breakfast Pastries
- Primavera Frittata with Fontinella Cheese
- Home Fried Potatoes
- Bacon or Sausage
- Freshly Brewed Coffee and Specialty Teas and Orange Juice

\$22 per Person

NOTO'S EXECUTIVE BREAKFAST BUFFET

(Minimum of 25 Guests)

- Fresh Fruit Display
- Assorted Homemade Breakfast Pastries
- Apple Cinnamon French Toast Bake
- Home Fried Potatoes
- Bacon or Sausage or Sliced Ham
- Primavera Frittata with Fontinella Cheese
- Freshly Brewed Coffee and Specialty Teas and Orange Juice

\$25 per Person

ADD A CHEF'S LIVE ACTION OMELETTE STATION

Assorted Breakfast Omelette Toppings
with Farm Fresh Eggs

\$150 Chef's Fee

+ \$13 per Person



break service

All breaks served with
Freshly Brewed Coffee,
Specialty Teas and Sodas

minimum of 15 guests

BEVERAGE STATION – up to 3 hours

Freshly Brewed Coffee, Specialty Teas and Sodas

\$5 / Person

COOKIE TIME

A Variety of Homemade Cookies

Homemade Crispy Marshmallow Treats

\$12 / Person

CHOCOLATE LOVERS

Select 4

- Chocolate Dipped Strawberries
- Homemade Brownies
- Homemade Chocolate Chip Cookies
- Chef's Truffles
- Flourless Chocolate Bites
- Chocolate Dipped Cheese Cake Bites
- Chef's Chocolate Bark

\$14 / Person



7TH INNING STRETCH

Select 3

- Chips and Salsa
- Chex Party Mix
- Popcorn
- Peanuts
- Pretzels
- Fresh Fruit with Honey Cream Cheese Dip

\$11 / Person

ENERGY SNACK BREAK

Select 3

- Root Kettle Chips
- Sliced Seasonal Fruit with Salted Caramel Yogurt
- Noto's Paleo/Vegan Bars
- Cold Vegetable Assortment Lightly Grilled (or Raw) with Hummus and Avocado Green Goddess
- Smokey/Sweet Roasted Pecans

\$14 / Person

HOUSE SOUP & SALAD BUFFET

The Soup & Salad Buffet Includes
Mixed Field Greens and Romaine Lettuce, and
Two Homemade Soups

*Accompaniments: Diced Grilled Chicken, Diced Capicola,
Heirloom Tomatoes, Pickled Red Onions, Grated Carrots,
Artichoke Hearts, Sunflower Seeds, Croutons, Grated Cheddar,
Mozzarella, Vinaigrette and Creamy Roasted Garlic Parmesan
Dressings.*

\$19

*With Chef's Ultimate
Deli Sandwich Slices
Add \$7*



LUNCH SALADS

All lunch salad selections are served with
homemade rolls and butter, freshly brewed coffee
and specialty teas

- | | |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| Noto's Salad | \$14 |
| <i>Crisp romaine greens, pickled red onion, artichokes,
tomatoes, olives, shaved Parmesan, peperoncini peppers,
creamy roasted garlic Parmesan dressing</i> | |
| Caesar Salad | \$14 |
| <i>A traditional Caesar salad with homemade croutons
and Romano cheese</i> | |
| della Casa | \$13 |
| <i>House salad of mixed greens with red onion slices and
carrots with creamy roasted garlic parmesan dressing</i> | |
| Mediterranean Salad | \$14 |
| <i>Homemade lemon vinaigrette tossed with romaine lettuce,
Roma tomatoes, Kalamata olives, red onion slices
and Feta cheese</i> | |
| Spinach Salad | \$14 |
| <i>Spinach with Gorgonzola cheese, dried cranberries and
spiced walnuts with a five-pepper dressing</i> | |

Add any of the following favorite grill items to any salad:

- | | | | |
|-----------|----|---------------------|----|
| • Chicken | 8 | • Shrimp | 10 |
| • Beef | 10 | • Chef's Vegetables | 5 |

BOXED/COLD PLATE LUNCHES

All boxed/cold plate lunches are served on Noto's homemade sandwich bread or wrap
with chef's accompaniments, fruit, chef's bar dessert and bottled water

(Add \$2 for substituting gluten free pita on any sandwich)

Ultimate Italiano with cappicola, salami,
pepperoni, mushrooms, onions, peppers,
olives, provolone & lemon vinaigrette
\$20

Shaved Italian Beef and aged Provolone
with zip sauce
\$20

Grilled Salmon BLT with Avocado
\$20

Turkey with lettuce, tomato & cheese
\$18

Ham and Cheese with lettuce & tomato
\$17

Vegetarian with hummus,
tomato, lettuce, grilled vegetables
\$15

LUNCHEON BUFFET MENU

(Minimum of 50 Guests) Served Before 3:00 P.M. • Monday through Friday only

The luncheon buffet includes chef's choice of seasonal vegetables, homemade rolls and butter, freshly brewed coffee and specialty teas

\$25 per Person

SALADS (Select one)

- **Noto's Salad** – Crisp romaine greens, pickled red onion, artichokes, tomatoes, olives, shaved Parmesan, peperoncini peppers, creamy roasted garlic Parmesan dressing
- **Caesar Salad** – A traditional Caesar salad with homemade croutons and Romano cheese
- **della Casa** – House salad of mixed greens with red onion slices and carrots with Italian and creamy roasted garlic parmesan dressings
- **Mediterranean Salad** – Homemade lemon vinaigrette tossed with romaine lettuce, Roma tomatoes, Kalamata olives, red onion slices and feta cheese
- **Spinach Salad** – Spinach with gorgonzola cheese, dried cranberries and spiced walnuts with a five-pepper dressing

PASTA (Select one)

- Pasta with Tomato Sauce
- Pasta with Vodka Tomato Cream Sauce
- Pasta with Primavera Alfredo Sauce
- Pasta with Artichoke and Parmesan Cheese with roasted garlic and tomato
- Pasta alla Funghi: forest mushrooms, shallots, sundried tomatoes, Asiago, Chianti, olive oil, and butter

ADD A CHEF'S LIVE ACTION PASTA STATION

\$150 Chef's Fee

MEAT (Select one)

- **Chicken Thigh Milanese Style** – Parmesan cheese crusted chicken with lemon butter sauce and bruschetta tomatoes
- **Chicken Thigh Saltimbocca** – Lightly seasoned and sautéed with prosciutto and fresh sage then finished with a wine butter sauce
- **Chicken Thigh Marsala** - Sautéed with mushrooms and onions flamed with Marsala wine
- **Sicilian Breaded Chicken Thigh** – Coated with our special seasoned breadcrumbs and char grilled to perfection – Served with our homemade Ammoglio
- **Artichoke Chicken Thigh** – Sautéed with a roasted garlic, sundried tomato and artichoke sauce
- **Italian Sausage** – Noto's homemade Italian sausage grilled with sautéed onions and bell peppers
- **Pork Marsala** – Thinly sliced pork sautéed with mushrooms and onions flamed with Marsala wine
- **Oven Roasted Pork Loin** encrusted in roasted garlic, sage and Rosemary

Sub Chicken Breast for \$2 per Person



PLATED LUNCHES

Served Before 3:00 P.M. • Monday through Friday only

PASTA

All pasta selections are served with our house salad with creamy roasted garlic parmesan dressing, homemade rolls and butter, freshly brewed coffee and specialty teas

- **Farfalle** \$18
Bowtie pasta with our vodka tomato cream sauce
- **Penne Primavera Alfredo** \$18
Penne pasta with a blend of garden fresh vegetables and our Alfredo sauce
- **Mac and Cheese** \$18
Macaroni and Italian Cheeses
- **Puttanesca** \$20
Pasta tossed with capers, olives, red pepper flakes and tomato sauce
- **Stuffed Pasta Shells** \$21
Shells stuffed with ricotta and Grana cheese then topped with tomato sauce
- **Baked Lasagne** \$22
Layered with ricotta, Romano and Parmigiano cheeses, with meat sauce (Minimum of 16 servings ordered to prepare this dish)
- **Cannelloni della Casa** \$23
Rolled stuffed pasta with ground veal, Noto's famous Italian sausage, baby spinach, bolognese sauce, Parmesan & mozzarella cheese
- **Pasta alla Funghi** \$22
Pasta with forest mushrooms, shallots, sundried tomatoes, Asiago, Chianti, olive oil and butter
- **Stuffed Jumbo Shells with Pesto Primavera** \$21
Pesto, ricotta, Parmigiano and garden vegetables stuffed in large pasta shells finished with homemade tomato sauce

CHICKEN

All chicken selections are served with our house salad with creamy roasted garlic parmesan dressing, chef's vegetable, homemade rolls and butter, freshly brewed coffee and specialty teas

A side of pasta can be added to lunch entrées for an additional \$4:
choice of vodka tomato cream sauce, meat sauce or tomato sauce

- **Sicilian Breaded Chicken Thigh** \$22
Chargrilled to perfection and served with Ammoglio sauce
- **Chicken Parmesan Thigh** \$22
Sautéed and baked with tomato sauce then topped with fresh grated cheese
- **Chicken Marsala Thigh** \$22
Sautéed with mushrooms and onions then flamed with Marsala wine
- **Artichoke Chicken Thigh** \$24
Sautéed with roasted garlic, sun dried tomato and artichoke sauce
- **Chicken Saltimbocca Thigh** \$22
Lightly seasoned and sautéed chicken with prosciutto and fresh sage then finished with a wine butter sauce

Sub Chicken Breast for \$2 per Person

SEAFOOD

All seafood selections are served with our house salad with creamy roasted garlic parmesan dressing, chef's vegetable, homemade rolls and butter, freshly brewed coffee and specialty teas

A side of pasta can be added to lunch entrées for an additional \$4: choice of vodka tomato cream sauce, meat sauce or tomato sauce.

- Noto's Classic Salmon Selections (choose one below) \$32
 - Pesto:** Sautéed pesto rubbed salmon with roasted tomato salsa
 - Orange Thyme:** Pan seared salmon filet with an orange thyme glaze
 - Prosciutto:** Prosciutto wrapped salmon filet pan-seared with a Piave cream sauce
- Hazelnut Walleye. \$32
 - Pan-fried walleye in a spiced hazelnut crust served with our Frangelico cream sauce
- Walleye Picatta Limone \$32
 - Sautéed walleye finished with a caper lemon butter pan sauce

BEEF AND HOUSE SPECIALTIES

All beef and house specialties selections are served with our house salad with creamy roasted garlic parmesan dressing, chef's vegetable, homemade rolls and butter, freshly brewed coffee and specialty teas

A side of pasta can be added to lunch entrées for an additional \$4: choice of vodka tomato cream sauce, meat sauce or tomato sauce.

- 6 oz New York Strip \$30
 - Pan seared petite strip loin topped with a Chianti sauce with mushrooms and onions
- Sicilian Beef Steak. \$30
 - Lightly coated beef in our seasoned bread crumbs then chargrilled and served with our homemade Ammoglio sauce.
- Oven Roasted Pork Loin \$24
 - Pork loin oven roasted with white balsamic and Amaretto glaze
- Pounded Pork Parmesan \$24
 - Pork medallions sautéed and baked with tomato sauce then topped with fresh grated cheese
- Italian Sausage \$22
 - Homemade sausage grilled with sautéed onions and bell peppers
- Eggplant Rollatini. \$22
 - Breaded eggplant with ricotta, mozzarella, and provolone cheeses baked with marinara and topped with Pecorino



CULINARY DISPLAY RECEPTIONS

(Priced for one hour of service)

RECEPTION – A

- *International Cheese Display: A variety of imported and domestic cheeses with grapes and gourmet crackers \$12 per Person*

RECEPTION - B

(With Any Buffet or Dinner Option)

- *International Cheese Display: A variety of imported and domestic cheeses with grapes and gourmet crackers*
- *Assorted Fresh Seasonal Fruit Display \$16 per Person*

RECEPTION - C

(With Any Buffet or Dinner Option)

- *Antipasti Display: Assorted Italian meats, cheeses and marinated vegetables*
- *Assorted hummus and Noto's Flatbread \$18 per Person*

RECEPTION - D

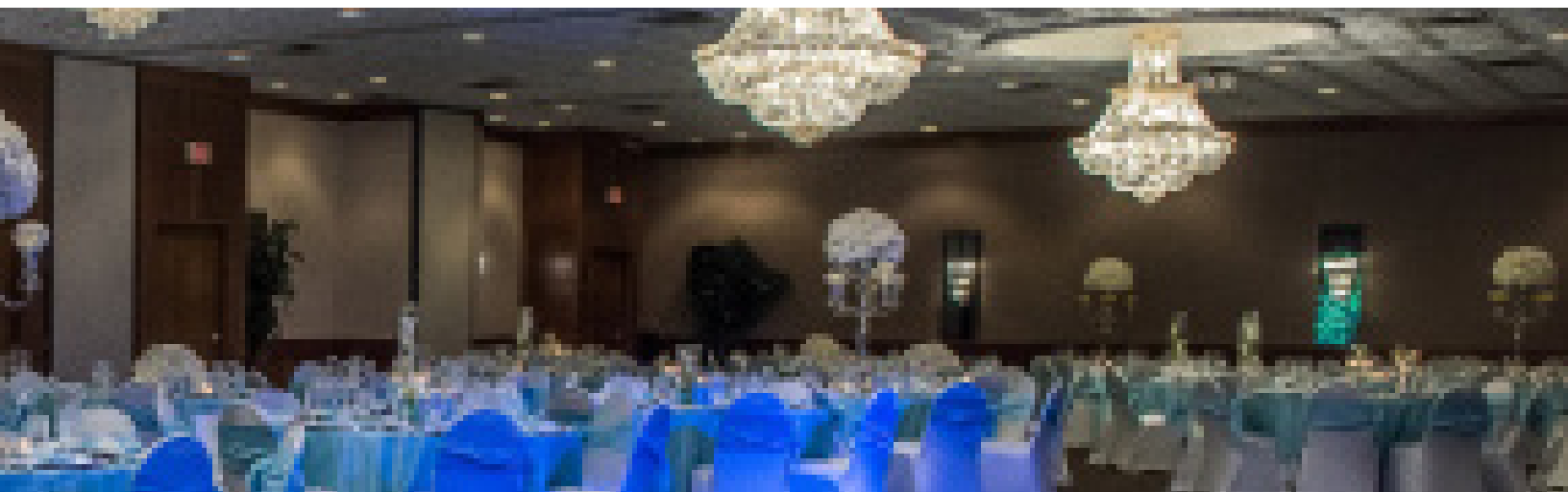
(With Any Buffet or Dinner Option)

- *International Cheese Display: A variety of imported and domestic cheeses with grapes and gourmet crackers*
- *Fresh Crudités Display: A variety of fresh vegetables with our creamy roasted garlic parmesan dip \$17 per Person*

ACTION STATION - E

(With Any Buffet or Dinner Option)

- *Chef's Fresh-Pulled Mozzarella Station*
Chef will make fresh Mozzarella and create rolled basil and Prosciutto pinwheels and caprese salad with accompaniments of artisan sea salt, pesto, and balsamic syrup \$17 per Person



ACCOMPANIMENTS

The following selections can be ordered on an individual basis.

Quantity minimums may be required.

- Assorted Breakfast Pastries \$30 per Dozen
- Chocolate Dipped Strawberries \$36 per Dozen
- Assorted Scones \$30 per Dozen
- Homemade Brownies (Blonde or Chocolate) . \$30 per Dozen
- Homemade Chocolate Chip Cookies. \$30 per Dozen
- Chex Party Mix \$18 per Pound
- Peanuts. \$20 per Pound
- Pretzels. \$15 per Pound
- Assorted Sodas. \$3 each
- Bottled Water \$3 each
- Assorted Fruit Juice \$3 each
- Citrus Punch. \$30 per Gallon
- Sorbetto Punch. \$42 per Gallon
- Champagne Punch. \$58 per Gallon

“SPECIAL” HORS D’OEUVRE SELECTIONS

- ♦ Smoked Salmon Display \$160 per display
- ♦ Shrimp Cocktail (3 Shrimp per person) . . \$12 per person
- ♦ Fire and Ice Salmon Station \$12 per person



ANTIPASTI STATION

(Minimum of 50 Guests)

Choose Seven Selections from the Warm and Cold Hors d'œuvres below

- Priced for one hour of service -

\$25 per Person

HORS D'ŒUVRE SELECTIONS

(Minimum of four selections when not accompanied with a meal)

Individual selections are available with any dinner entrée for \$4 per Person per Selection. Priced for one hour of service.

WARM SELECTIONS

- Chef's Arrancine (Rice balls)
- Spinach and Feta Strudel
- Wild Mushroom Strudel
- Sicilian Breaded Chicken Wings
- Homemade Italian Sausage with peppers and onions
- Homemade Meatballs with tomato sauce
- Warm Artichoke Dip with crostini
- Encrouté – Chef's Italian sausage, mozzarella, and pepperoncini baked in fresh dough
- Puff Pastry Bites – with smoked striploin, caramelized onions and fresh mozzarella
- Bacon wrapped figs with a smoked jalapeño glaze
- Cremini Mushroom stuffed with Gorgonzola, Spinach, and Sundried Tomatoes
- Pulled Pork Shooters over polenta
- Chicken thigh Caesar skewers with crouton dust
- Miniature Crab Cakes
- Pepper Bacon Wrapped Scallops with lemon pepper basil butter

COLD SELECTIONS

- Caprese – vine ripe tomatoes with homemade fresh mozzarella and basil, drizzled with olive oil
- Assorted Homemade Hummus with grilled pita bread
- Asparagus with Capra or Boursin - wrapped with prosciutto
- Fresh Mozzarella Pinwheel with prosciutto and basil
- Fresh Mozzarella Pinwheel with pesto
- Sweet Pepper Relish Pinwheel
- Thin Sliced Smoked Pork Loin with garlic caper mayonnaise
- Shrimp Shooters
- Assorted Bruschetta
- Beef Carpaccio on lavash points
- Sliced oven braised beef with horseradish mayo with flatbread
- Smoked Salmon Mousse Canapé with balsamic glaze
- Brie and Blackberry Crostini with balsamic glaze and basil oil

LATE NIGHT SNACK STATIONS

Late night stations are a perfect way to keep the party going in full swing. Dinner is over, yet the party continues.

Two hours prior to the end of your party, chef will begin preparing the Late Night Snack Station.

Guests will enjoy this great food finale!

Single Station \$600

Two Stations \$775

CHEF'S PIZZA STATION

Chef's Selection of hot authentic pizzas

CHEF'S SLIDER STATION

Chef's favorite variety of sliders such as:

- *Chicken, Pulled Pork, Beef*

QUESADILLA STATION

Chicken and Cheese Quesadillas with accompaniments of pico de gallo, jalapeño and sour cream

TATER TOT STATION

Tater Tots served in cones with accompaniments of chili sauce, cheddar cheese, pico de gallo, diced onions, jalapeño



Late night snacks



food stations

FOOD STATION GALA

(Minimum of 100 Guests)

\$46 per Person

Choose Three Selections from the Hors d'oeuvre Menus on Page 11

PASTA STATION (Select one)

- Tomato Sauce
- Vodka Tomato Cream Sauce
- Primavera Alfredo Sauce
- Puttanesca – Pasta tossed with capers, olives, red pepper flakes & tomato sauce
- Funghi – forest mushrooms, shallots, sundried tomatoes, Asiago, Chianti, olive oil, and butter
- Aubergine – Roasted eggplant and onions simmered with our Sicilian tomato sauce
- Artichoke Roasted Garlic and Sundried Tomato Parmesan Sauce

Chicken may be included in the above pasta station menu for \$4 per person

Shrimp may be included in the above pasta station menu for \$7 per person

CARVING STATION (Select one)

- Roasted Inside Round of Beef with horeseradish cream and au jus
- Braised Beef Brisket with mustard, peppercorn rub
- Roasted Breast of Turkey with cranberry mayonnaise
- Roasted Pork Loin encrusted with garlic and sage
- Smoked Baron of Beef Shank sugar cured with peppercorn
- Noto's Cured Slow Roasted Ham with sea salt and brown sugar rub

DISPLAY OF HOMEMADE EUROPEAN ROLLS

DESSERT AND COFFEE STATION

- Italian Cream Cake
- Crème Puffs
- Chocolate Flourless Bites (Gluten Free)

REGULAR AND DECAFFEINATED COFFEE STATION

SALAD STATION (Select two)

A salad station may be added to any food station menu for \$7 per person

- Caesar Salad – A traditional Caesar salad with homemade croutons and Romano cheese
- della Casa – House salad of mixed greens with red onion slices and carrots with creamy roasted garlic parmesan dressing
- Mediterranean Salad – Homemade lemon vinaigrette tossed with romaine lettuce, Roma tomatoes, Kalamata olives, red onion slices and Feta cheese
- Spinach Salad - With Gorgonzola cheese, dried cranberries and spiced walnuts with a five-pepper dressing
- Mixed Greens Salad – with Feta, cucumber, tomato, onion, hard boiled eggs with a red wine vinaigrette
- Noto's Salad – Crisp romaine greens, pickled red onion, artichokes, tomatoes, olives, shaved Parmesan, peperoncini peppers, creamy roasted garlic Parmesan dressing



FOOD STATION EXTRAVAGANZA

(Minimum of 100 Guests)

\$54 per Person

Choose Four Selections from the Hors d'œuvre Menu on Page 11

PASTA STATION (Select two)

- Tomato Sauce
- Vodka Tomato Cream Sauce
- Primavera Alfredo Sauce
- Puttanesca – Pasta tossed with capers, olives, red pepper flakes & tomato sauce
- Funghi – forest mushrooms, shallots, sundried tomatoes, Asiago, Chianti, olive oil, and butter
- Aubergine – Roasted eggplant and onions simmered with our Sicilian tomato sauce
- Artichoke Roasted Garlic and Sundried Tomato Parmesan Sauce

Chicken may be included in the above pasta station menu for \$4 per person

Shrimp may be included in the above pasta station menu for \$7 per person

CARVING STATION (Select two)

- Roasted Inside Round of Beef with horseradish cream and au jus
- Braised Beef Brisket with mustard, peppercorn rub
- Roasted Breast of Turkey with cranberry mayonnaise
- Roasted Pork Loin encrusted with garlic and sage
- Smoked Baron of Beef Shank sugar cured with peppercorn
- Noto's Cured Slow Roasted Ham with sea salt and brown sugar rub

DISPLAY OF HOMEMADE EUROPEAN ROLLS

DESSERT AND COFFEE STATION (Select four)

- | | | |
|----------------------------|-----------------------------------------|------------------------------------|
| • Mini Cannoli | • Dark Chocolate Grand Marnier Truffles | • Lemon Bars |
| • Fruit Tartelette | • Chocolate Mochaccino Mousse Cups | • Milk Chocolate Amaretto Truffles |
| • Italian Cream Cake | • Raspberry Mousse Cups | • Mascarpone Cheesecake |
| • White Chocolate Truffles | • Chocolate Dipped Strawberries | • Macaroons |
| • Éclairs or Cream puffs | | • Chocolate Toffee Bites |
| • Flour-less Opera Cakes | | |

ADD OUR CHOCOLATE FOUNTAIN

A delicious, silky flow of dark chocolate with a display of fresh fruit and accompaniments for dipping.

\$500 for fountain with chocolate plus:

\$5.00 per person for fruit and accompaniments with

the purchase of an additional dessert or \$8 per person without the purchase of additional dessert

SALAD STATION (Select two)

A salad station may be added to any food station menu for \$7 per person

- Caesar Salad – A traditional Caesar salad with homemade croutons and Romano cheese
- della Casa – House salad of mixed greens with red onion slices and carrots with creamy roasted garlic parmesan dressing
- Mediterranean Salad – Homemade lemon vinaigrette tossed with romaine lettuce, Roma tomatoes, Kalamata olives, red onion slices and Feta cheese
- Spinach Salad - With Gorgonzola cheese, dried cranberries and spiced walnuts with a five-pepper dressing
- Mixed Greens Salad – with Feta, cucumber, tomato, onion, hard boiled eggs with a red wine vinaigrette
- Noto's Salad – Crisp romaine greens, pickled red onion, artichokes, tomatoes, olives, shaved Parmesan, peperoncini peppers, creamy roasted garlic Parmesan dressing

INTERNATIONAL FOOD STATION

(Minimum of 100 Guests)

\$54 per Person

ASIAN STATION

- *Vegetable Stir Fry with Plum sauce*
- *Fried Rice*

SOUTHWESTERN STATION

- *Fajita Bar – Flour shell, seasoned beef and chicken, sour cream, tomatoes, onion, guacamole, lettuce, olives and salsa*
- *Layered Bean Dip*
- *Quesadillas - Chicken or Cheese*

SPANISH STATION

- *Seafood Paella – Assorted seafood with salami and saffron rice*
- *Euro Cheese and Grapes with Noto's Flat Bread*
- *Black Beans and Spanish Rice*

ITALIAN STATION

- *Puttanesca – Pasta tossed with capers, olives, red pepper flakes & tomato sauce*

DESSERT AND COFFEE STATION

- *German Chocolate Cake or Italian Cream Cake*
- *Freshly Brewed Coffee and Specialty Teas*



SOUTHWESTERN FOOD STATION

(Minimum of 100 Guests)

\$58 per Person

APPETIZER STATION (Select three)

- Layered Bean Dip – Refried beans layered with sour cream, guacamole, cheddar cheese, and pico de gallo, served with tortilla chips
- Avocado and Tomatillo Dip
- Chicken Wings with Enchilada Sauce
- Southwestern Avocado and Black Beans with Western Spice – with Tortilla Chips
- Quesadillas - Chicken or Cheese

SALAD STATION (Select two)

- Black Bean Salad – A kaleidoscope of color and taste!
Black beans, yellow corn, peppers and tomatoes make up this delicious salad
- Corn Salsa – A crunchy salsa with fresh corn
- Southwestern Pasta Salad – Pasta with julienned vegetables, cumin, chili powder, paprika, cilantro and chipotle peppers
- Pico de Gallo

ENTRÉE STATION (Select two)

- Roasted Pork Loin Texa-Cruz – Boneless pork loin rubbed with dried red chile and stuffed with chorizo and salsa
- Grilled Pork with Peach Sauce – Roasted marinated pork loin served with a spicy peach sauce
- Margarita Chicken Breast – Grilled boneless chicken breast marinated in a Tequila sauce
- Carne Guisada – Slow roasted pulled-beef topped with brown Español sauce and flour tortilla

HOMEMADE CORNBREAD MUFFINS

ENTRÉE ACCOMPANIMENTS (Select two)

- Granny's Green Beans – Fresh green beans cooked in a chicken stock with bacon and chopped onions
- Fried Cauliflower 'n' Queso – Fresh cauliflower battered and deep fried and topped with chile con queso
- Texas Veggie Trio – Potatoes, onions and corn on the cob simmered together
- Candied Yams – Yams mixed with orange juice, brown sugar and sherry topped with marshmallows and baked
- Southwestern Duchess Potatoes – Mashed potatoes mixed with bacon, onions and pepper cheese

DESSERT AND COFFEE STATION

- Chef's Layer Cake Slices
- Freshly Brewed Coffee and Specialty Teas





BUFFET MENUS *Buffet Menu #1*

(Minimum of 100 Guests for Buffet Service)

All buffets also include chef's choice seasonal vegetables, homemade rolls and butter, freshly brewed coffee and specialty tea station

\$40 per person - Coffee service to the table, add \$2 per person

Served Family Style \$45 per person - On Premise Only

Add a Chef's Live Action Station for only \$150

SALADS (Select one)

- Caesar Salad – a traditional Caesar salad with homemade croutons and Romano cheese
- della Casa – house salad of mixed greens with red onion slices and carrots with creamy roasted garlic parmesan dressing
- Mediterranean Salad – homemade lemon vinaigrette tossed with romaine lettuce, Roma tomatoes, Kalamata olive, red onion slices and Feta cheese
- Spinach Salad - with Gorgonzola cheese, dried cranberries and spiced walnuts with a five-pepper dressing
- Noto's Salad – Crisp romaine greens, pickled red onion, artichokes, tomatoes, olives, shaved Parmesan, peperoncini peppers, creamy roasted garlic Parmesan dressing

PASTA (Select one)

- Tomato Sauce
- Vodka Tomato Cream Sauce
- Primavera Alfredo Sauce
- Puttanesca – Pasta tossed with capers, olives, red pepper flakes & tomato sauce
- Funghi – forest mushrooms, shallots, sundried tomatoes, Asiago, Chianti, olive oil, and butter
- Aubergine – Roasted eggplant and onion simmered with our Sicilian tomato sauce
- Artichoke Roasted Garlic and Sundried Tomato Parmesan Sauce

Chicken may be included in the above pasta station menu for \$4 per person

Shrimp may be included in the above pasta station menu for \$7 per person

MEAT (Select one)

- Chicken Marsala - Sautéed with mushrooms and onions flamed with Marsala wine
- Sicilian Breaded Chicken – Coated with our special seasoned breadcrumbs and char grilled to perfection – served with our homemade Ammoglio
- Artichoke Chicken – Sautéed with a roasted garlic, sundried tomato and artichoke sauce
- Chicken Saltimbocca – Sautéed and layered with fresh sage and prosciutto with a white wine butter pan sauce
- Chicken Milanese Style – Parmesan cheese crusted chicken with lemon butter sauce and bruschetta tomatoes
- Italian Sausage – Noto's homemade Italian sausage grilled with sautéed onions and bell peppers

CARVED/SLICED MEAT (Select one)

- Roasted Inside Round of Beef with horseradish cream and au jus
- Smoked Baron of Beef Shank with peppercorn au jus
- Oven Roasted Pork Loin encrusted in garlic, sage and Rosemary
- Noto's Cured Slow Roasted Ham with sea salt and brown sugar rub
- Roasted Breast of Turkey with cranberry mayonnaise

POTATOES (Select one)

- Potatoes Lyonnaise – Roasted redskins with sautéed julienne onions
- Herb-Coated Redskin Potatoes
- Herb-Coated Yukon Gold Potatoes
- Duchess Potatoes – Steamed and whipped with garlic and chives
- Scalloped Potatoes



Noto's special "Chef's Live Action Station"

BUFFET MENUS *Buffet Menu #2*

(Minimum of 100 Guests for Buffet Service)

All buffets also include chef's choice seasonal vegetables, homemade rolls and butter, freshly brewed coffee and specialty tea station

\$47 per person - Coffee service to the table, add \$2 per person

Served Family Style \$55 per person - On Premise Only

Add a Chef's Live Action Station for only \$100

SALADS (Select two)

- Caesar Salad – a traditional Caesar salad with homemade croutons and Romano cheese
- della Casa – house salad of mixed greens with red onion slices and carrots with creamy roasted garlic parmesan dressing
- Mediterranean Salad – homemade lemon vinaigrette tossed with romaine lettuce, Roma tomatoes, Kalamata olive, red onion slices and Feta cheese
- Spinach Salad - with Gorgonzola cheese, dried cranberries and spiced walnuts with a five-pepper dressing
- Noto's Salad – Crisp romaine greens, pickled red onion, artichokes, tomatoes, olives, shaved Parmesan, peperoncini peppers, creamy roasted garlic Parmesan dressing

PASTA (Select two)

- Tomato Sauce
- Vodka Tomato Cream Sauce
- Primavera Alfredo Sauce
- Puttanesca – Pasta tossed with capers, olives, red pepper flakes & tomato sauce
- Funghi – forest mushrooms, shallots, sundried tomatoes, Asiago, Chianti, olive oil, and butter
- Aubergine – Roasted eggplant and onion simmered with our Sicilian tomato sauce
- Artichoke Roasted Garlic and Sundried Tomato Parmesan Sauce

Chicken may be included in the above pasta station menu for. \$4 per person

Shrimp may be included in the above pasta station menu for \$7 per person

MEAT (Select one)

- Chicken Marsala - Sautéed with mushrooms and onions flamed with Marsala wine
- Sicilian Breaded Chicken – Coated with our special seasoned breadcrumbs and char grilled to perfection – served with our homemade Ammoglio
- Artichoke Chicken – Sautéed with a roasted garlic, sundried tomato and artichoke sauce
- Chicken Saltimbocca – Sautéed and layered with fresh sage and prosciutto with a white wine butter pan sauce
- Chicken Milanese Style – Parmesan cheese crusted chicken with lemon butter sauce and bruschetta tomatoes
- Italian Sausage – Noto's homemade Italian sausage grilled with sautéed onions and bell peppers

CARVED/SLICED MEAT (Select one)

- Roasted Inside Round of Beef with horseradish cream and au jus
- Smoked Baron of Beef Shank with peppercorn au jus
- Oven Roasted Pork Loin encrusted in garlic, sage and Rosemary
- Noto's Cured Slow Roasted Ham with sea salt and brown sugar rub
- Roasted Breast of Turkey with cranberry mayonnaise

POTATOES (Select one)

- Potatoes Lyonnaise – Roasted redskins with sautéed julienne onions
- Herb-Coated Redskin Potatoes
- Herb-Coated Yukon Gold Potatoes
- Duchess Potatoes – Steamed and whipped with garlic and chives
- Scalloped Potatoes



BUFFET MENUS *Buffet Menu #3*

(Minimum of 100 Guests for Buffet Service)

All buffets also include chef's choice seasonal vegetables, homemade rolls and butter, freshly brewed coffee and specialty tea station

\$56 per person - Coffee service to the table, add \$2 per person

Served Family Style \$62 per person - On Premise Only

Add a Chef's Live Action Station for only \$100

SALADS (Select two)

- Caesar Salad – a traditional Caesar salad with homemade croutons and Romano cheese
- della Casa – house salad of mixed greens with red onion slices and carrots with creamy roasted garlic parmesan dressing
- Mediterranean Salad – homemade lemon vinaigrette tossed with romaine lettuce, Roma tomatoes, Kalamata olive, red onion slices and Feta cheese
- Spinach Salad - with Gorgonzola cheese, dried cranberries and spiced walnuts with a five-pepper dressing
- Noto's Salad – Crisp romaine greens, pickled red onion, artichokes, tomatoes, olives, shaved Parmesan, peperoncini peppers, creamy roasted garlic Parmesan dressing

PASTA (Select two)

- Tomato Sauce
- Vodka Tomato Cream Sauce
- Primavera Alfredo Sauce
- Puttanesca – Pasta tossed with capers, olives, red pepper flakes & tomato sauce
- Funghi – forest mushrooms, shallots, sundried tomatoes, Asiago, Chianti, olive oil, and butter
- Aubergine – Roasted eggplant and onion simmered with our Sicilian tomato sauce
- Artichoke Roasted Garlic and Sundried Tomato Parmesan Sauce

Chicken may be included in the above pasta station menu for \$4 per person

Shrimp may be included in the above pasta station menu for \$7 per person

MEAT (Select two)

- Chicken Marsala - Sautéed with mushrooms and onions flamed with Marsala wine
- Sicilian Breaded Chicken – Coated with our special seasoned breadcrumbs and char grilled to perfection – served with our homemade Ammoglio
- Artichoke Chicken – Sautéed with a roasted garlic, sundried tomato and artichoke sauce
- Chicken Saltimbocca – Sautéed and layered with fresh sage and prosciutto with a white wine butter pan sauce
- Chicken Milanese Style – Parmesan cheese crusted chicken with lemon butter sauce and bruschetta tomatoes
- Italian Sausage – Noto's homemade Italian sausage grilled with sautéed onions and bell peppers

CARVED/SLICED MEAT (Select one)

- Roasted Inside Round of Beef with horseradish cream and au jus
- Smoked Baron of Beef Shank with peppercorn au jus
- Oven Roasted Pork Loin encrusted in garlic, sage and Rosemary
- Noto's Cured Slow Roasted Ham with sea salt and brown sugar rub
- Roasted Breast of Turkey with cranberry mayonnaise

POTATOES (Select one)

- Potatoes Lyonnaise – Roasted redskins with sautéed julienne onions
- Herb-Coated Redskin Potatoes
- Herb-Coated Yukon Gold Potatoes
- Duchess Potatoes – Steamed and whipped with garlic and chives
- Scalloped Potatoes



PLATED COMBINATION DINNER MENUS

All Combination Dinners are served with our House Salad with Creamy Roasted Garlic Parmesan Dressing, Homemade Rolls and Butter, Chef's Choice Seasonal Vegetable and Potato, a Freshly Brewed Coffee and Specialty Tea Station

- Menu #1. \$58
Charbroiled Beef Tenderloin Tips with mushroom demi and a Grilled Chicken Spiedini stuffed with salami, onion & Provolone served with Ammoglio sauce
- Menu #2. \$58
Maryland Surf and Turf: 5 oz Filet Mignon with mushroom demi and Maryland Crab Cake
- Menu #3. \$38
Pork parmesan and Noto's Lasagna
- Menu #4. \$38
Chicken Parmesan and Noto's Lasagna
- Menu #5. \$38
Pretzel-Encrusted Chicken with light mustard roasted shallot cream sauce and Three Cheese Manicotti with tomato sauce
- Menu #6. \$46
Chicken Roulade stuffed with artichoke, roasted tomato, and spinach with a lemon butter sauce and a New York Beef Medallion with compound butter
- Menu #7. \$34
Boneless Pork Chop stuffed with Italian Sausage and Ricotta stuffed shells with tomato sauce
- Menu #8. \$42
Grilled Beef and Chicken Spiedini stuffed with salami, onion and Provolone served with Ammoglio sauce

A side of pasta can be added to dinner entrées for an additional \$4: choice of vodka tomato cream sauce, meat sauce or tomato sauce

A specialty salad can be added to dinner entrées for \$4 each

Coffee service to the table, add \$2 per person



PLATED DINNERS

PASTA

All Pasta Selections are Served with Our House Salad with Creamy Roasted Garlic Parmesan Dressing, Homemade Rolls and Butter, and a Freshly Brewed Coffee and Specialty Tea Station

- Farfalle \$20
Bowtie pasta with our vodka tomato cream sauce
- Penne Primavera Alfredo \$20
A blend of garden fresh vegetables and our Alfredo sauce
- Lasagne \$25
Homemade lasagne layered with Italian sausage and meat Bolognese
(Minimum of 10 servings ordered to prepare this dish)
- Pasta alla Funghi. \$24
Forest mushrooms, shallots, sundried tomatoes, Asiago, Chianti, olive oil, and butter
- Stuffed Pasta Shells. \$24
Shells stuffed with ricotta and Parmigiano cheese then topped with tomato sauce
- Pesto Primavera Stuffed Pasta Shells \$24
Pesto, ricotta, Parmigiano and garden vegetables stuffed in large pasta shells finished with homemade tomato sauce
- Cannelloni della Casa \$26
Rolled stuffed pasta with ground veal, Noto's famous Italian sausage, baby spinach, Bolognese sauce, Parmesan and mozzarella cheese
- Puttanesca 23
Pasta tossed with capers, olives, red pepper flakes and tomato sauce
- Artichoke. 25
Artichoke with Roasted Garlic and Sundried Tomato Parmesan Sauce

A specialty salad can be added to dinner entrées for \$4 each

Coffee service to the table, add \$2 per person



CHICKEN

All Chicken Thigh Selections are Served with Our House Salad with Creamy Roasted Garlic Parmesan Dressing, Homemade Rolls and Butter, Chef's Choice Seasonal Vegetable and Potato, a Freshly Brewed Coffee and Specialty Tea Station

Sub Chicken Breast for \$2 per Person

- *Sicilian Breaded Chicken \$30*
Char grilled to perfection and served with Ammoglio sauce
- *Chicken Parmesan \$30*
Sautéed then baked with tomato sauce and topped with fresh grated cheese
- *Chicken Marsala. \$32*
Sautéed with mushrooms and onions then flamed with Marsala Wine
- *Chicken Spiedini. \$34*
Charbroiled chicken breaded and stuffed with salami, onion and provolone
- *Artichoke Chicken \$34*
Sautéed with a roasted garlic, sundried tomato and artichoke sauce
- *Chicken Milanese \$32*
Chicken thighs with lemon butter sauce, cherry tomatoes, shaved parmesan, and aged balsamic
- *Chicken Saltimbocca \$32*
Sautéed chicken layered with fresh sage and prosciutto with a white wine butter sauce
- *Chicken Piccata \$30*
Sautéed chicken finished with a caper lemon butter pan sauce
- *Chicken Dijon \$30*
Dijon rubbed and pinenut encrusted chicken with a green onion mascarpone sauce
- *Champagne Chicken. \$30*
Chicken breaded topped with crimini mushrooms and Fontina with Champagne Veloute

A side of pasta can be added to dinner entrées for an additional \$4: choice of vodka tomato cream sauce, meat sauce or tomato sauce

A specialty salad can be added to dinner entrées for \$4 each

Coffee service to the table, add \$2 per person



BEEF AND HOUSE SPECIALTIES

All Beef and House Specialties Selections are Served with Our House Salad with Creamy Roasted Garlic Parmesan Dressing, Homemade Rolls and Butter, Chef's Choice Seasonal Vegetable and Potato, a Freshly Brewed Coffee and Specialty Tea Station

- Eggplant Rollatini \$24
Breaded eggplant with ricotta, mozzarella, and provolone cheeses baked with marinara and topped with Pecorino
- New York Strip Loin \$44
Grilled 8oz three peppercorn rubbed New York Strip Loin with caramelized onion relish
- Beef Spiedini \$44
Breaded and stuffed with salami, onion and provolone
Searved with our homemade Ammoglio sauce
- Sicilian Rib Eye Steak \$44
Choice cut rib eye, lightly coated in our special seasoned breadcrumbs and chargrilled to perfection – served with our homemade Ammoglio sauce
- Prime Rib \$44
Slow roasted herb-crusted prime rib of beef
(Minimum of 16 servings ordered to prepare this dish)
- Filet of Beef \$49
Char broiled filet mignon topped with a wild mushroom demi-glacé
- Sicilian Pork \$30
Olive oil rubbed pork lightly coated in our special seasoned breadcrumbs and chargrilled to perfection – served with our homemade Ammoglio sauce
- Noto's Veal Classics (choose one) \$40
Vitello al Marsala - With mushrooms and onions then flamed with Marsala wine
Vitello al Parmigiano - With tomato sauce and topped with fresh grated cheese
Vitello alla Fiorentina - With spinach, artichoke, tomatoes, and lemon wine sauce
Vitello alla Piccata - With a caper, lemon, and butter pan sauce
Vitello alla Saltimbocca - With prosciutto, sage, and a white wine butter sauce

SEAFOOD

All Seafood Selections are Served with Our House Salad with Creamy Roasted Garlic Parmesan Dressing, Homemade Rolls and Butter, Chef's Choice Seasonal Vegetable and Potato, a Freshly Brewed Coffee and Specialty Tea Station

- Noto's Classic Salmon Selections (choose one below) \$35
Pesto - Sautéed pesto rubbed salmon with roasted tomato salsa
Orange Thyme - Pan seared salmon filet with an orange thyme glaze
Prosciutto - Prosciutto wrapped salmon filet pan-seared with a Piave cream sauce
- Hazelnut Walleye \$37
Pan-fried walleye in a spiced hazelnut crust served with our Frangelico cream sauce
- Walleye Picatta Limone \$37
Sautéed walleye finished with a caper lemon butter pan sauce

A side of pasta can be added to dinner entrées for an additional \$4:
choice of vodka tomato cream sauce, meat sauce or tomato sauce

A specialty salad can be added to dinner entrées for \$4 each

Coffee service to the table, add \$2 per person



WEDDING & SPECIAL OCCASION CAKES

Please consult your Special Events Planner for wedding cake styles and flavors

\$7.00 - \$9.00 per guest for most butter cream wedding cakes

CHOCOLATE FOUNTAIN

A delicious, silky flow of dark chocolate with a display of fresh fruit and accompaniments for dipping.

\$500 for fountain with chocolate plus:

\$4 per person for fruit and accompaniments with the purchase of an additional dessert

or \$6 per person without the purchase of additional dessert

CAPPUCCINO CART

Enjoy cappuccino and espresso in a wide variety of flavors

accompanied by Homemade Biscotti. Consult your Event Planner for pricing.

HOMEMADE DESSERT MENU

- Tiramisú \$9
Ladyfingers soaked in espresso with brandy mascarpone filling
- Flourless Chocolate Cake \$9
Intensely flavored truffle textured chocolate cake
- Espresso Crostada \$9
Almond pastry crust with espresso infused chocolate filling and finished with a toffee buttercream
- Mascarpone Cheesecake \$9
Served with brandied balsamic vinegar strawberry sauce
- Italian Cream Cake \$9
Walnut and coconut cake with cream cheese frosting
- Chocolate Turtle Cheesecake. \$9
Swirled with caramel, chocolate and pecans
- Frangelico Mousse \$9
Hazelnut-flavored mousse garnished with fresh fruit
- Cannoli \$9
Sicilian pastry shell filled with sweet ricotta cream
- Lemon Tart with Cranberries \$9
Lemon curd filled tart topped with sweet cranberry sauce
- Assorted Gelati \$7
Variety of fine Italian ices
- Yule Log \$9
Chocolate rolled cake filled with white chocolate mousse and covered with whipped chocolate ganache
- Pumpkin Mousse \$9
White chocolate mousse flavored with pumpkin and spices
- Peppermint Mousse \$9
White chocolate mousse flavored with peppermint and crushed peppermint candies

DESSERT AND COFFEE EXTRAVAGANZA

A minimum of four Chef's Finger Pastry Selections

\$3 per person per selection:

- Mini Cannoli
- Chocolate Mochaccino Mousse Cups (GF)
- Raspberry Mousse Cups (GF)
- Italian Cream Cake
- Chocolate Dipped Strawberries (GF)
- Lemon Bars
- Mascarpone Cheesecake
- Raspberry Cheesecake
- Éclairs or Cream Puffs
- Flourless Opera Cakes (GF)
- Macaroons
- Walnut Blondies
- Flourless Chocolate Bites (GF)
- Chocolate Brownie Bites

\$3.75 per person per selection:

- Milk Chocolate Amaretto Truffles (GF)
- Dark Chocolate Grand Marnier Truffles (GF)
- White Chocolate Truffles (GF)
- Chocolate Turtle Cheesecake
- Chocolate Toffee Bites
- Limoncello Ricotta Cake Cups
- Nutella Crostata
- Fruit Tartelettes
- Tiramisu Cups (GF)
- Pistachio Cheese Cakes

Chef's Assorted Selection

10

Chef's Petite Assorted Selection

8



SPONSORED BAR SERVICE

Prices Subject to Michigan Sales Tax and 20% Service Fee

Bar Type up to: Up to 3 Hours of Service 4 Hours of Service

Host Bar #1 \$19 per Person \$23 per Person
Domestic Bottled Beer, House Red and White Wines and Soft Drinks
Craft Beers may be added for an additional \$2 per person

Host Bar #2 \$24 per Person \$29 per Person
Domestic Bottled Beer, House Red and White Wines and Soft Drinks,
Luksusowa Vodka, Gordon's Gin, Bacardi Rum, Seagram's 7 Whiskey, Jim Beam Bourbon,
McClellands Single Malt Spey Side, Peach Schnapps, Captain Morgan Spiced Rum, and Amarito Amaretto
Craft Beers may be added for an additional \$2 per person

Host Bar #3 \$30 per Person \$35 per Person
Domestic, Imported and Craft Beer, House Red and White Wines, Soft Drinks,
Tito's Vodka, Tanqueray Gin, Bacardi Rum, Malibu Coconut Rum,
Canadian Club Whiskey, Maker's Mark Bourbon, Jack Daniel's Old #7 Black, Dewars White Scotch,
Peach Schnapps, Captain Morgan Spiced Rum, and Amarito Amaretto

Host Bar #4 \$35 per Person \$40 per Person
Domestic, Imported, and Craft Beer, House Red and White Wines, Soft Drinks, Ketel One & Tito's Vodka,
Bombay Sapphire & Tanqueray Gin, Bacardi & Myers Original Dark Rum, Crown Royal & Canadian Club Whiskey,
Knob Creek Bourbon, Jack Daniel's Old #7 Black, Chevis Regal & Johnny Walker Red Scotch, Peach Schnapps,
Captain Morgan Spiced Rum, Patron Tequila, and Amarito Amaretto



Each additional hour of bar service \$4 per person

Ask about pricing for specialty beers, wines, and liquors
We do not permit shots of straight alcohol or Long Island Iced Teas
Do not make a last call announcement for host provided bar services

SPECIAL CHAMPAGNE/NON-ALCOHOLIC TOAST FOR

- 40 or more guests \$5 per Person
- House Wine \$30 per Bottle
- House Champagne. \$30 per Bottle
- House Non-Alcoholic Sparkling Juice \$20 per Bottle

CASH BAR / HOST BAR ON CONSUMPTION

Price per drink based on current restaurant pricing

Hosted Bar: A bar setup fee of \$200 will apply if the beverage revenue does not exceed \$300 per hour of service with a minimum of three hours.

Host bars under 80 people may be cocktailled from Noto's main bar at Noto's discretion.

Cash Bar: A bar setup fee of \$150 per Bartender will apply.



NOTO'S GENERAL INFORMATION AND POLICIES

RESERVATIONS

1. Banquet rooms, meeting rooms and our private dining room are reserved through our Special Events Planner. Appointments are recommended for viewing the facility, planning and scheduling events.
2. The coordination of all arrangements for menus and other details must be finalized 30 days prior to your event. Please contact our Special Events Planner.
3. An event is "booked" only when the deposit and signed contract are in place.

ROOM CHARGE/ASSIGNMENT

For each of the banquet rooms, a guaranteed food and beverage minimum must be met. If the final food and beverage fee fails to meet or exceed the food and beverage minimum, then an additional fee will be charged. If the client fails to provide a guaranteed number of guests at least ten days prior to the function date, and the final food and beverage fee fails to meet or exceed the minimum food and beverage fee, then the minimum food and beverage fee will be charged. Michigan sales tax, 23% service fee, room fee, and rental fees will be added to the food and beverage fee ultimately charged. The sales tax, service fee, rental fees, and room fee are not included in calculating the food and beverage minimum.

1. **La Gran Sala** – The Entire First Floor Banquet Room \$2000 Room Rental Plus the Food & Beverage Minimum
 - Friday Evening Minimum \$10,000
 - Saturday Afternoon Minimum (Noon - 4:00 p.m.) \$7,000
 - Saturday Evening Minimum \$14,000
 - Sunday Afternoon (Noon - 4:00 p.m.) or Evening Minimum (6:00 p.m. - Midnight) \$14,000

2. **Santa Maria Villa Classica Banquet Room** \$1000 Room Rental Plus the Food & Beverage Minimum
 - Friday Evening Minimum \$5,000
 - Saturday Afternoon Minimum (Noon - 4:00 p.m.) \$3,500
 - Saturday Evening Minimum \$7,000
 - Sunday Afternoon (Noon - 4:00 p.m.) or Evening Minimum (6:00 p.m. - Midnight). \$7,000

3. **Johnny Noto Villa Classica Banquet Room** –
The Combination of the Valentina, Gabriella and Nicoletta Villa Classica Banquet Rooms
\$1000 Room Rental Plus the Food & Beverage Minimum
 - Friday Evening Minimum \$6,000
 - Saturday Afternoon Minimum (Noon - 4:00 p.m.) \$4,500
 - Saturday Evening Minimum \$9,000
 - Sunday Afternoon (Noon - 4:00 p.m.) or Evening Minimum (6:00 p.m. - Midnight) \$9,000

4. **Valentina Villa Classica Banquet Room** \$1000 Room Rental Plus the Food & Beverage Minimum
 - Friday Evening Minimum \$3,000
 - Saturday Afternoon Minimum (Noon - 4:00 p.m.) \$2,500
 - Saturday Evening Minimum \$5,000
 - Sunday Afternoon (Noon - 4:00 p.m.) or Evening Minimum (6:00 p.m. - Midnight). \$5,000

5. **Gabriella OR Nicoletta Villa Classica Banquet Room** \$250 Room Rental Plus the Food & Beverage Minimum
 - Friday Evening Minimum \$1,500
 - Saturday Afternoon Minimum (Noon - 4:00 p.m.) \$1,500
 - Saturday Evening Minimum \$2,000
 - Sunday Afternoon (Noon - 4:00 p.m.) or Evening Minimum (6:00 p.m. - Midnight) \$2,000

7. **Paradiso** – The Upstairs Banquet Room \$1000 Room Rental Plus the Food & Beverage Minimum
 - Friday Evening Minimum \$6,000
 - Saturday Afternoon Minimum (Noon - 4:00 p.m.) \$4,500
 - Saturday Evening Minimum \$9,000
 - Sunday Afternoon (Noon - 4:00 p.m.) or Evening Minimum (6:00 p.m. - Midnight) \$9,000

8. *The Private Dining Room*

- Monday – Friday Daytime Minimum (10:00 a.m. – 4:00 p.m.) \$400
- Monday – Thursday Evening Minimum (6:00 p.m. – 10:00 p.m.) \$600
- Saturday Afternoon Minimum (Noon - 4:00 p.m.) \$800
- Friday and Saturday Evening Minimum (6:00 p.m. – 10:00 p.m.) \$800
- A Room Rental of \$250 will be charged for the use of the Private Dining Room Prior to 10:00 a.m.

9. *Bella Torre – The Upstairs Meeting Room is available for \$500 with special arrangements.*

Minimal food service is available in this room.

(See Special Events Planner)

For major holiday events and December bookings, please consult your Special Events Planner for food and beverage minimums.

WEDDING CEREMONIES AT NOTO'S

Noto's has beautiful areas for wedding ceremonies that are perfect for your special day. You will have access to Noto's two hours prior to your ceremony. If you host your rehearsal dinner at Noto's with an \$800 food and beverage minimum we will deduct \$500 for your ceremony!

Bella Torre – The Beautiful Tower Room – seating for up to 70 guests - \$1,500

Main Floor Foyer Facing Staircase – seating for up to 100 guests - \$1,500

Main Floor Foyer with Black Backdrop at Elevators – seating for up to 140 guests - \$1,700

Wine Cellar can seat up to 90 who can visibly see with backdrop at end of Isle - \$1,850

Banquet Room Ceremony in the same room as reception - \$1000



A Main Floor Ceremony at Noto's

DEPOSITS/PAYMENT

1. The deposit is non-refundable, must be paid at the time the Function Agreement is signed. The deposit is in addition to any cancellation fee that may apply.
 - La Gran Sala requires a \$2000 deposit
 - Paradiso requires a \$1000 deposit
 - Santa Maria Villa Classica requires a \$1000 deposit
 - Johnny Noto Villa Classica requires a \$1000 deposit
 - Valentina Villa Classica requires a \$500 deposit
 - Gabriella Villa Classica requires a \$250 deposit
 - Nicoletta Villa Classica requires a \$250 deposit
 - Private Dining Room requires a \$250 deposit
 - Bella Torre requires a \$500 Room Rental
2. The amounts stated in this booklet include a 3% discount for timely cash payment. The 3% discount does not apply to any amount paid by credit card or paid after the event date.
3. An additional deposit of 50% of the estimated bill may be required 30 days prior to your event.
4. The remaining balance is due three days prior to your event. Any exceptions must be approved by Noto's in advance of the event.

CANCELLATIONS

1. If Client cancels the function, Client will forfeit the deposit and pay the following fees:
 - Cancellation 120 days to 60 days before the event: 25% of the minimum food and beverage fee, plus 25% of the room fee (if applicable).
 - Cancellation 59 days to 72 hours before the event: 50% of the adjusted food and beverage fee, if Client provided a guaranteed number of guests at least ten days prior to the function date, otherwise 50% of the minimum food and beverage fee, plus 50% of the room fee (if applicable).
 - Cancellation less than 72 hours before the event: 100% of the adjusted food and beverage fee, if Client provided a guaranteed number of guests at least ten days prior to the function date, otherwise 100% of the minimum food and beverage fee, plus 100% of the room fee (if applicable).

RESPONSIBILITY

1. Noto's is not responsible for delays or failures in performance due to events beyond its control, including but not limited to acts of God or governmental bodies, civil disorders, labor disputes, power failures, or other events of force majeure or due to failure to notify Noto's of changes in your address or telephone number.

DECORATIONS

1. All displays/decorations must be approved by our Special Events Planner.
2. Nothing is to be taped, tacked, nailed, stapled, etc. on the walls, ceilings, mirrors, etc.
Doing so will cause you to pay a damage fee.
3. Confetti, glitter and other similar objects are not permitted. If you or your guests use these objects, you will be required to pay a clean-up and damage fee.
4. All candles must be shielded. No open flames are allowed.
5. Noto's has 10" round mirrors available for rent for \$1 each.
6. Noto's has hurricanes with bases and white candles available for rent for \$10 per table.
7. No decorations may be added to the curved staircases, chandeliers or the pillars in the rooms.
8. Noto's glass framed table numbers may be rented for \$3 per table. Standard table number and stanchions are provided at no charge.
9. Noto's Silver Candelabras are available for \$45 each. The Crystal Candelabras are available for \$75 each.
10. Noto's has a limited offering of specialty linens. Please ask your Special Events Planner.

FOOD AND BEVERAGES

1. Noto's must provide all food, beverages and service. No food or beverages will be permitted to be brought into Noto's by the client or any of the client's guests. Wedding cakes are the only exception: please make arrangements with our Special Events Planner. Please schedule cake delivery and set-up to be completed no earlier than two hours prior to guests' arrival.
2. Wedding cakes that are not ordered through Noto's will incur a \$4 per person cake fee. Noto's will provide a cake table covered with white linen, skirting, cutting and serving of the cake if desired.
3. Food and Beverage prices are subject to Michigan state sales tax and a 23% service fee.
4. In the event a choice of entrées is requested, a surcharge of \$2 per person will apply and the choice cannot exceed two items. Specified amounts for each entrée must be provided and guests must have some visual means of identifying their choice of entrée; i.e. color-coded place cards or different symbols for each selection.
5. Please let our Special Events Planner know if any special religious or dietary needs should be a consideration in your menu planning.
6. All food stations will be removed within three hours, except for Hors d'œuvre stations which are intended for one hour. If your event would require any food stations to be available for a longer period, additional charges will apply.
7. All events requiring additional personnel will be charged a minimum labor fee of \$50.
8. Noto's cannot guarantee menu pricing prior to 60 days before the event.
9. Client must verify the number of guests at least 10 days prior to the function date (the "guaranteed number of guests"). The guaranteed number of guests is not subject to further reduction. If Client fails to provide a guaranteed number of guests at least 10 days prior to the function, Client will pay a food and beverage fee determined according to the anticipated number of guests indicated on the first page of the signed Function Agreement. Notwithstanding the foregoing, Client will be charged a final food and beverage fee determined according to the final number of guests if the final number of guests is greater than the anticipated number of guests shown on the first page of the Function Agreement or the guaranteed number of guests, if the client provides a guaranteed number of guests.
10. Noto's may, at its option, change the room if the number of guests changes.
11. All Federal, State and Local laws regarding food and beverage purchases and consumption are strictly adhered to. Due to Kent County Health Department regulations and liability issues, food and beverages remaining after an event may not be left with the client. We appreciate your cooperation.
12. We cannot serve alcohol to anyone under 21-years-old. Your guests may be asked to provide a valid picture ID before we serve them any alcohol.
13. The Noto banquet rooms are available for your evening event for up to six hours or until 12:30 a.m. whichever comes first. All bars will close by midnight. All entertainment will end no later than 12:30 a.m.
14. Special arrangements can sometimes be made to allow early access to the room for decorating, but arrangements must be made in advance through the Event Planner. Additional fees may apply.



OTHER SERVICES

1. *The banquet room lobby may be available for a fee of \$250. Additional set-up fees may be required.*
2. *Audiovisual equipment arrangements and rentals must be made through your Special Events Planner.*
3. *White Basic linens 82" x 82" are provided at no charge. Other colors are available at an additional charge.*
4. *Staging / table risers are supplied for a rental fee of \$50 per 6' x 8' section based on availability.*
5. *Noto's is equipped to handle most audio visual needs with in-house equipment. NO audio visual equipment may be brought into Noto's for use at an event without written permission from Noto's in advance of the event. Approved outside audio visual equipment may incur an additional cost.*

OUTSIDE SERVICES

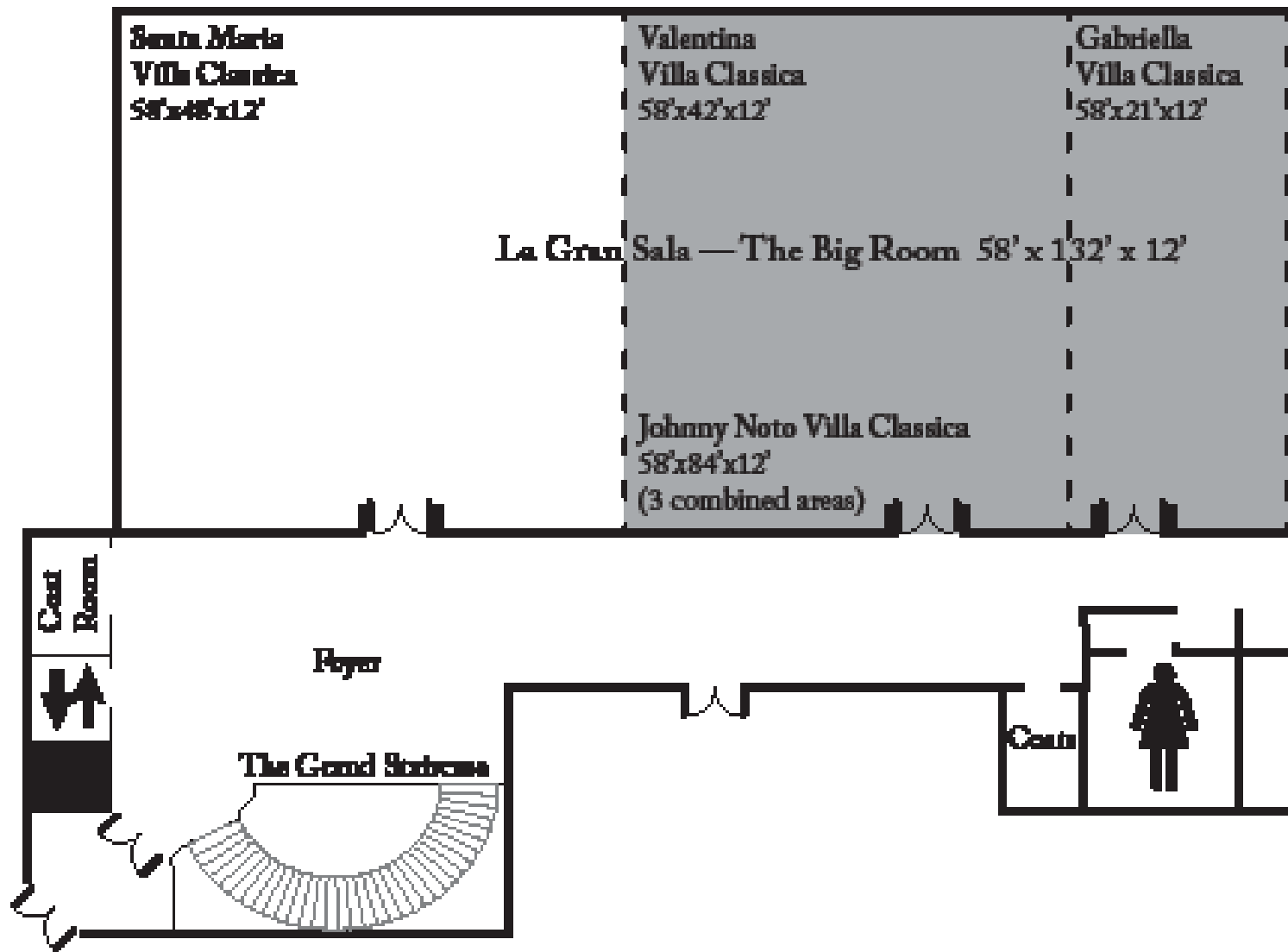
1. *Your Special Events Planner will be happy to work with you on arranging for outside services such as musicians, photographers, florists, etc. These services are to be booked by the Client and will be solely their responsibility.*
2. *Your Special Events Planner must approve all outside services.*
3. *All entertainment should end no later than 12:30 a.m.*
4. *All deliveries must be received through the back doors by the loading dock on the southwest corner of Noto's building.*
5. *All entertainers, disc jockeys, florists, and any other outside contracted service must load in and out through the back doors by the loading dock on the southwest corner of Noto's building. All other doors are for the exclusive use of guests only. The Host is responsible for letting each outside vendor know this policy.*

LIABILITY/DAMAGE

1. *Any damage incurred will be the responsibility of the host and appropriate charges will be determined.*
2. *The host is responsible for the conduct of all attendees and outside vendors arranged by them.*
3. *Noto's reserves the right to examine and control all private events.*
4. *The host will assume responsibility for the damage or loss of any items left in the banquet room before or after an event.*
5. *Noto's reserves the right to require a property damage deposit.*
6. *Smoking and Vaping are prohibited throughout Noto's.*
7. *Noto's is not responsible for delays or failures in performance due to events beyond its control, including but not limited to acts of God or governmental bodies, civil disorders, labor disputes, power failures, other events of force majeure, or due to Client's failure to notify Noto's of changes in its address or telephone number.*

OFF-PREMISE CATERING

1. *All off-premise catering will have an additional 15% charge.*
2. *For groups less than 50 people, additional chef's fees and service fees may be required. Catering drop-off and set-up charges will be a minimum of \$50.*
3. *Food and Beverage revenue must reach a minimum of \$1000 for delivery.*



Banquet



Restaurant
Foyer

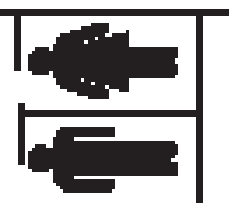
Wine
Vault



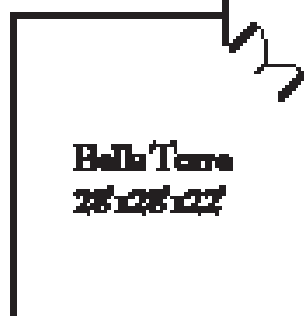
Formal Dining Room

Living

Private Dining Room



Panoramic
55'x56'x12'



Hall/Terrace
28'x28'x12'

quet





For more information please contact:

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*And for more information,
visit our website:*
GR.NotosOldWorld.com

contact



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www.NotosOldWorld.com

Noto's is located 1 1/4 miles east of I-96 on 28th Street, on the south side of the street