

BANQUETS AND SPECIAL EVENTS



"Voted Best Restaurant North of the James"
One of the "Best Restaurants for your Business Meeting"
Richmond Magazine

(804) 440-9100 • 11055 Three Chopt Road, Richmond, VA 23233 • www.richmondgrapevine.com

Thank You

For considering The Grapevine for your special event.

From casual birthday parties to elegant wedding receptions, the Grapevine's customizable packages take the stress out of event planning, so you can relax and enjoy your special day.

Banquet Rooms for All Occasions

Including Weddings, Receptions, Rehearsal Dinners, Birthdays, Graduations, Anniversaries, and other Special Events. Buffet style.

Personalize your own package tailored to fit your budget or choose from Grapevine's pre-set banquet packages. See packages in this booklet.

Audio/Visual equipment is available for business meetings.



Banquet and Catering Coordinator



Rita Trak

Please call us at
804-440-9100 with any
questions.

Acropolis Room

Accommodates up to 50 people

The Grapevine's casual family-style banquet room is the perfect location for your next event. Packages are available to fit your budget.



Parthenon Room

Holds 15-25 people

Just ask and we'll be glad to suggest any additional items you may need for every detail. Our tables are wooden, but if you'd prefer linens please inquire on pricing from your banquet coordinator.



Book With Us!



Call 804-440-9100
To set up an appointment for
your next banquet



Send us an email at:
trakfamilyrestaurants@yahoo.com



Stop by to visit us at:
11055 Three Chopt Road
Richmond, VA 23233



The Grapevine is located at
11055 Three Chopt Road, Richmond, VA
23233 at the intersection of Three Chopt
and Cox Roads, just a few miles from
I-64 in the Innsbrook/Short Pump Mall
area

Buffet Banquet Packages



Appetizer

Mozzarella Sticks, Hummus, Spanakopita, or Tiropita (Select 1)

Entrees

Italian Entrée (3 selections)

Dessert

Baklava

Include a Garden salad, Soft drinks, Iced Tea, Coffee and Chef Michael's famous homemade rolls **\$26.95 - \$28.95 per person**



Appetizer

Mozzarella Sticks, Hummus, Spanakopita, Tiropita, or Dolmades (Select 1)

Entrees

Greek Entrée (1 selection) • Italian Entrée (2 selections) • Chicken Entrée (1 selection)

Desserts

Tiramisu or Baklava

Includes a Garden salad, Soft drinks, Iced Tea, Coffee and Chef Michael's famous homemade rolls
\$28.95 - \$30.95 per person



Appetizer

Appetizer Platter or 2 selections off of Appetizer Menu (Select 1)

Entrees

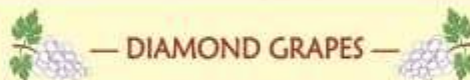
Greek Entrée (1 selection) • Italian Entrée (2 selections) • Chicken Entrée (2 selections)

Desserts

2 selections off of the Dessert Menu

Includes a Garden salad, with Greek option (feta and olives on tables)
Soft drinks, Iced Tea, Coffee and Chef Michael's famous homemade rolls

\$33.95 - \$34.95 per person



Appetizer

Calamari or 2 selections off of Appetizer Menu (Select 1)

Entrees (1 selection of each)

Italian Entrée • Chicken Entrée • Veal Entrée • Seafood Entrée •

Greek Entrée **Desserts**

3 selections off of the Dessert Menu

Includes a Garden salad, with Greek option (feta and olives on tables)
Soft drinks, Iced Tea, Coffee and Chef Michael's famous homemade rolls
\$35.95 - \$37.95 per person

The entrees listed above are for suggestions only; substitutions are available to accommodate your individual needs. These prices are per person and do not include tax or gratuity.

Policies

Event Planning

Please plan your menu at least two weeks prior to your event. We request a minimum of seven day notice in order to plan your event, but can accommodate if need be. Please have your menu completed in time. Our room limit is typically 3 hours, if additional time is needed please inquire. Buffet Style Dining Only for parties of 25+ is customary. We do ask for a \$200 non-refundable deposit upon booking and \$100 of that will go towards to the bill at the completion of your function and \$100 is to hold the room. For private functions we ask for a \$500 minimum for Tuesday-Thursday and \$1000 minimum on Friday-Sunday (not including tax and gratuity). This will not apply to the month of December. Please inquire for pricing! Children under 10 years of age are 1/2 price.

Guarantee

A final confirmation of the guaranteed number of guests is requested one week prior to your event, and charges will be made accordingly. Failure to do so will result in the final count being made according to the amount listed on your contract head count regardless of the amount attending.

Alcoholic Beverages

The sale and consumption of alcoholic beverages will be made in compliance with the current Virginia ABC regulations. Alcoholic beverages will not be included in any per person charges. Alcoholic beverages are allowed to be brought in with corking fees. Please limit alcohol consumption to our guests 21 years of age or older.

Taxes, Service Charges, Payments

All prices for food and beverages are subject to a 20% gratuity and local and state sales tax. Payment in full is due at the conclusion of your event. Please call to inquire about spending minimum.

Cancellation

Failure to cancel within a week of your contracted date will result in 50% of the credit card given as a security deposit. (This is due to the inconvenience and loss of business from other parties who had requested and were turned down for the said date.)

Bad Weather Condition

On a case by case basis, The Grapevine will consider the effects of extreme outside elements and decide if the cancellation fee is still in effect.

Decoration/Cake

While The Grapevine is not responsible for decorations or any personal items, you may arrive 1 hour prior to reservation time for decor setup. We kindly request no holes in our walls, and no confetti. We will happily assist with cake cutting and storage needs provided the space and staff are available, inquire about a possible fee. We are not responsible for damages of cakes/desserts coming into our restaurant. Projector and screen available for \$50, see staff for details.

Off Premise Food and Beverage Clause

The Grapevine waives any responsibility for food and drinks brought in from an outside source. In the event any exception is made to this policy, the guest must sign Grapevine's Indemnification Agreement. Additionally, we are not responsible for food taken from the buffet in carryout containers due to health regulations and insurance liabilities.

I have read, understand, and agree with the terms and policies.

Signature

Date