CENTRO

PRIVATE EVENTS | LARGE GROUPS





Book your next private event or large group with us for up to 36 guests in either our exterior patio or in our exclusive Basement Cellar.

For parties 15 or more persons we require a Prix Fixe Menu selection.

See Fee Schedule for minimum spend requirements.

CENTRO

BASEMENT CELLAR



Exclusive dining in our historic underground cellar for your next Private Event. The only public accessible basement in Old Town Orange!

- **Up to 30 Guests** (private use of the entire cellar)
  - We can accommodate 20 guests at one long table or split up as required
  - Your event is allotted 3-Hours
- **Family style Lunch or Dinner with (3) Prix Fixe Menu selections**
  - Starting at $55pp and up to $125pp
  - Price per person is exclusive of beverages
- **Private bar and restroom separate from the rest of the restaurant**
- **Designated Staff as required based on group size**
- **$500 Deposit required to reserve your event**
  - Minimum 14 days cancellation notice

BASEMENT FEE SCHEDULE

(Minimum spend required not including Sales Tax or 20% Gratuity)

Tuesday - Thursday & Sunday (Lunch or Dinner Hours | 11:30am - 2pm | 5pm - 9pm)
$1,500

Friday & Saturday (Lunch Hours | 11:30am - 3pm)
$2,500

Friday & Saturday (Dinner Hours | 5pm - 9pm)
$3,500

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CENTRO PATIOS




Outside dining in our covered rustic wood patio nestled next to the Barger Building with views of the historic cattle ramp.

- **Up to 36 Guests** (both covered and uncovered patios)
  - We can accommodate 18 guests at one long table or split up as required
  - Your event is allotted 3-Hours
- **Family style Lunch or Dinner with (3) Prix Fixe Menu selections**
  - Starting at $55pp and up to $125pp
  - Price per person is exclusive of beverages
- **Includes a waiting area with Fire Pit**
- **Designated Staff as required based on group size**
- **$500 Deposit required to reserve your event**
  - Minimum 14 days cancellation notice

PATIO FEE SCHEDULE

(Minimum spend required not including Sales Tax or 20% Gratuity)

Tuesday - Thursday (Lunch or Dinner Hours | 11:30am - 3pm | 5pm - 9pm)
$750 | $1,000 (both patios)
Friday - Sunday (Lunch Hours | 11:30am - 3pm)
$1,000 | $1,500 (both patios)
Friday - Sunday (Dinner Hours | 4pm - 9pm)
$1,500 | $2,500 (both patios)

CENTRO

PRIX FIXE MENU PICCOLO **(Family Style)** ($55/Person)

3-Course

ANTIPASTI *(3 Appetizers)*

Caprese
Fresh Mozzarella Cheese, Tomato, Fresh Basil, Nicoise Olives & EVOO

Bruschetta
Toasted Ciabatta Slices with House Bruschetta Mix

Polpette
Family Style Meatballs with a Marinara Sauce

PRIMI *(2 Pastas)*

Fettucine al Ragu
House-made Fresh Fettuccine Pasta with Pozzuoli Family Meat Ragu Sauce

Gnocchi con Pesto
Fresh Gnocchi Dumplings with Fresh House-made Basil Pesto

DOLCI

Tiramisu
Espresso soaked Savoiardi Fingers with Mascarpone Cream. Made in House
or

Gelato
Creamy Italian Gelato from our Cafe. Ask Server for current Flavors

CENTRO

PRIX FIXE MENU MEDIO **(Family Style)** ($75/Person)

4-Course

ANTIPASTI

Misto Platter
Fresh Sliced Italian Cold Cuts with Artisan Cheeses, Fresh Grapes, Toasted Ciabatta Bread, Fig Jam & Castelvetrano Olives

INSALATE *(2 Salads)*

Chopped Salad
Chopped Romaine and Iceberg Lettuce, Radicchio, Fennel, Red Onion, Ceci Beans, Chopped Tomato & Shaved Parmigiano Reggiano Cheese

Cesare Salad
Fresh Romaine Lettuce, House-made Croutons, Cesare Dressing topped with Shaved Parmigiano Reggiano Cheese & White Anchovy

PRIMI / SECONDI *(2 Pastas + 1 Protein)*

Ravioli with Vodka Sauce
Cheese Ravioli with Italian Tomatoes, White Onion, Fresh Garlic, Lite Cream and Vodka

Salsiccia
Fresh Rigatoni Pasta, House-made with Italian Tomatoes, Italian Sausage, Fresh Garlic, Oregano and Lite Cream

Pollo con Limone e Capperi or Pollo Arrosto
Flattened Chicken Breast Sauteed with Lemon and Capers

DOLCI

Tiramisu
Espresso soaked Savoiardi Fingers with Mascarpone Cream. Made in House
or
Gelato
Creamy Italian Gelato from our Cafe. Ask Server for current Flavors

CENTRO

PRIX FIXE MENU GRANDE **(Family Style)** ($125/Person)

5-Course

ANTIPASTI *(2 Appetizers)*

Misto Platter
Fresh Sliced Italian Cold Cuts with Artisan Cheeses, Fresh Grapes, Toasted Ciabatta Bread, Fig Jam & Castelvetrano Olives

Crostini
Toasted Ciabatta Slices topped with Bruschetta, Olive Oil & Garlic, Roasted Bell Peppers and Olive Tapenade

INSALATE *(2 Salads)*

Caprese
Fresh Mozzarella Cheese, Tomato, Fresh Basil, Nicoise Olives & EVOO

Cesare Salad
Fresh Romaine Lettuce, House-made Croutons, Cesare Dressing topped with Shaved Parmigiano Reggiano Cheese & White Anchovy

PRIMI *(3 Pastas)*

Pappardelle con Ragù
House-made Papardelle Pasta with our Meat Ragu Sauce

Gnocchi con Pesto
Fresh Gnocchi Dumplings with Fresh House-made Basil Pesto**Ravioli**
Meat Filled Ravioli with a Butter & Sage Sauce

SECONDI / CONTORNI *(2 Protein Dishes + 3 Sides)*

Branzino
Grilled Italian Sea Bass with Lemon.

Grigliata
Mixed Grilled Meats including Chicken, Pork Beef & Sausage

Sauteed Spinaci | Sauteed Veggies | Roasted Potatoes

DOLCI *(2 Desserts)*

Tiramisu
Espresso soaked Savoiardi Fingers with Mascarpone Cream. Made in House

Cannoli
Pastry Shell filled with Creamy Ricotta Cheese, Chocolate & Pistachio

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Reservation Notes

1. The food menu price is per person and is exclusive of beverages, sales tax and gratuity.
2. Twenty percent (20%) of the pre-tax food and beverage cost will be added as gratuity. The entire gratuity will be paid to all of the wait staff and cooks in the kitchen.
3. All food and beverage charges will be subject to a 7.75% sales tax.

Cancellation & Guest Count

1. If you fail to cancel within 14 days of the event date, you will be responsible for 50% of the total cost of your event. If you cancel the event within 48 hours, regardless of the reason, you will be responsible for 100% of the total cost of your event. Alternatively, the event can be rescheduled for another date & time with a comparable price structure.
2. A final guaranteed guest count must be given to the event manager 5 business days before your event. The final guest count will determine the final balance of the event, even if the guest count at the event is below the final number provided. If the group arrives with more guests, we reserve the right to charge 1.5x per extra guest.
3. In the event Centro must cancel the event for some unexpected reason, Centro will refund the entire deposit, or re-schedule and coordinate with the customer a new event date and time.

Restaurant Policy

1. We do not allow any banners, confetti or stringed decorations. Limited balloons or small flower arrangements are acceptable. Customers can also bring in their own cake to be served with gelato from our cafe. A Cake cutting charge of $2.50 per guest will be charged.

Miscellaneous

1. The validity, construction and performance of this Agreement shall be governed by the laws of the State of California without regard to the conflicts of law provisions of such laws.
2. If any provision of this Agreement or compliance by any of the parties with any provision of this Agreement constitutes a violation of any law, or is or becomes unenforceable or void, then such provision, to the extent only that it is in violation of law, unenforceable or void, shall be deemed modified to the extent necessary so that it is no longer in violation of law, unenforceable or void, and such provision will be enforced to the fullest extent permitted by law. If such modification is not possible, said provisions, to the extent that it is in violation of law, unenforceable or void, shall be deemed severable from the remaining provisions of this agreement, which provisions will remain binding on the parties.

Client Signature

X _____

Date _____

Print Name _____