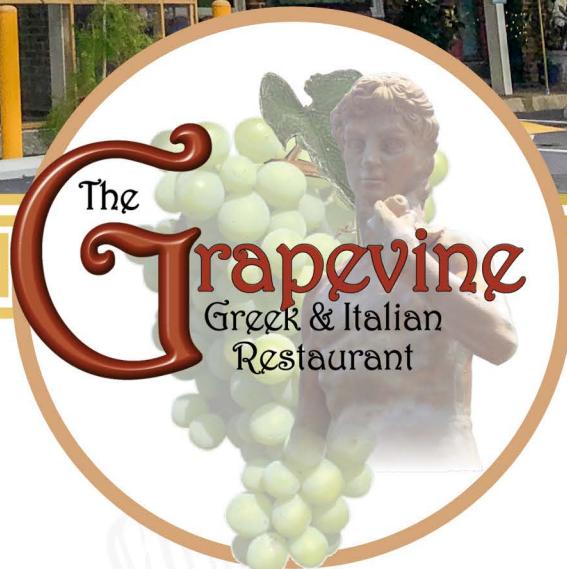


BANQUETS AND SPECIAL EVENTS



Banquet Rooms for All Occasions

Do you have a special event coming up? 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.

The restaurant's beautiful banquet room named the Acropolis, seats up to 55 guests. We also have the Parthenon room and our new outdoor space, The Veranda. We have several packages available to fit any budget.

**The Grapevine is located at
11055 Three Chopt Road, Richmond VA 23233.**

**Call or visit us online
804.440.9100
www.RichmondGrapevine.com**



BANQUET SPACES

ACROPOLIS



Seats up to 55 guests

The Acropolis of Athens is an ancient citadel located on a rocky outcrop above the city of Athens and contains the remains of several ancient buildings of great architectural and historic significance. This room is designed for that look and feel to take you back in time. From the broken columns, sculptures and busts, as well as the gold, brown, and beige colors and chairs with aged wood.

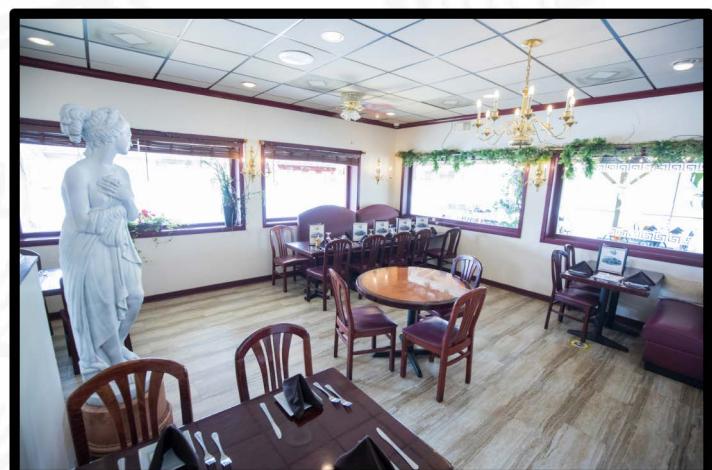
This room will accommodate up to 55 guests. If you are having a group meeting or presentation, a projector and screen are available.

PARTHENON

Seats 20-25

The Parthenon is surely the most important monument of ancient Greece and is one of the most famous in the world. It was the most sacred of monuments, and was famous in antiquity as a Greek architectural masterpiece. The monument was a temple dedicated to the goddess Athena.

This room is where our Athena statue sits and we can accommodate up to 25 guests in this space.



VERANDA



Seats 75 people.

The word Veranda means long balcony or terrace and that's just what this is. An all 4-season outdoor seating with heaters, fans, breathable plastic panels that go up and down. We wanted to create the look and feel as if you were seated outside of a cafe in Greece or Italy. We have planted Grapevines and soon they will wrap around this space.

BUFFET & DINING PACKAGES

Bronze Grapes

Appetizer

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

Entrees

Italian Entrée (3 selections)

Dessert

Baklava

Includes a Garden salad, Soft drinks, Iced Tea, Coffee and Chef Michael's famous homemade rolls

\$30 per person

Silver Grapes

Appetizer

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

Entrees

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

Dessert

Baklava and/or Cannoli

Includes a Garden salad, Soft drinks, Iced Tea, Coffee and Chef Michael's famous homemade rolls

\$32 per person

Gold Grapes

Appetizer

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

Entrees

Greek Entrée (1 selection) Italian Entrée (2 selections) Chicken Entrée (2 selections) **Dessert**

2 selections off of the Dessert Menu

Includes a Garden salad, with a Greek option (feta and olives on tables)

Soft drinks, Iced Tea, Coffee and Chef Michael's famous homemade rolls

\$37 per person

Diamond Grapes

Appetizer

Calamari or Boom Boom Shrimp & 1 additional non-seafood selection off of Appetizer Menu

Entrees (1 selection of each)

Greek Entrée ● Italian Entrée ● Chicken Entrée ● Veal Entrée ● Seafood Entrée

Dessert

3 selections off of the Dessert Menu

Includes a Garden salad, with a Greek option (feta and olives on tables)

Soft drinks, Iced Tea, Coffee and Chef Michael's famous homemade rolls

\$41 per person

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. For private dining there is 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.** Please note that there are spending minimums and you will need to speak with our banquet coordinator for details.

Guarantee

A final confirmation of the guaranteed number of guests is due 72 hours 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 plus 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 loss of your security deposit. You will be responsible for any additional costs incurred by us if we are unable to cancel rental orders for your event. Example: Tablecloths etc.

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.

Continued...

POLICIES

Decorating/Cake

While The Grapevine is not responsible for decorations, cakes 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.

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:** _____

Contact Number: _____

Contact E-mail: _____

For Banquet Coordinator Only

Date of Event: _____ **Time:** _____

Room: _____ **Banquet Package:** _____