



## Locanda del Lago Banquet Information

Welcome to Locanda del Lago on the Third Street Promenade in Santa Monica. We look forward to working with you to create a tasteful, successful special event, in our warm, inviting restaurant. Consider an intimate dinner for 10, a wedding reception for 50, a business dinner, or restaurant buy-out for your employee holiday gathering. Locanda del Lago is available to host small or large events for you and your guests.

Attached are sample menu selections for your perusal. We would be happy to assist you to create a customized menu for any kind of party: cocktails and hors d'oeuvres, luncheons or dinners. Choices are limited to your own imagination, so feel free to get creative and impress your guests with a wide array of Locanda del Lago's famous, authentic Lake Como cuisine!

Locanda del Lago is proud of our extensive wine list with over 400 choices, highlighting superior Italian selections, and many California offerings, to complement our cuisine. Please be sure to consult with us to find the best choices for your menu. A full bar is also available.

Please contact our Event Planner, JD Kessler, by phone at **(310) 451-3525** or via email at **jd@lagosantamonica.com** for any questions, a walk-through or a tasting. We are pleased that you are considering Locanda del Lago for your event.

Third Street Promenade @ 231 Arizona Avenue, Santa Monica, CA 90401

Phone: (310) 451-3525 ~ fax: (310) 576-3424

website: [www.lagosantamonica.com](http://www.lagosantamonica.com)

Facebook: Lago Santa Monica ~ Twitter LagoSantaMonica



# Locanda del Lago

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**Type of Cuisine:** Northern Italian

**Decor/Ambiance:** Comfortable, Warm Atmosphere with Sidewalk Patio Seating

**Features:**

- \* Authentic Cuisine from the Town of Bellagio on Lake Como in Northern Italy
- \* Award-Winning Wine List with over 400 selections
- \* Patio Seating Overlooking the Exciting Third Street Promenade
- \* Full Bar with Cocktail Lounge

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**Event Planner:** **JD Kessler: (310) 451-3525, [jd@lagosantamonica.com](mailto:jd@lagosantamonica.com)**

**Hours of Operation:**

Lunch:	Mon-Fri	11:45 a.m. - 4:00 p.m.
Brunch:	Sat-Sun	10:45 a.m. - 4:00 p.m.
Dinner:	Sun-Thur	4:00 p.m. - 10:00 p.m.
	Fri-Sat	4:00 p.m. - 11:00 p.m.
Happy Hour:	Daily	4:00 p.m. - 7:00 p.m.

**Capacity:**

Sit-Down Dining:	90 guests (130 guests with patio)
Reception/Buffer-Style:	150 guests (200 guests with patio)

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**In-House Group Policies:** The policies are in reference to the in-house special event menus. Please speak with event planner if you have different requirements.

Minimum Number of Guests: 10  
Maximum Number of Guests: 60  
(Mon-Fri Between 2:00 - 5:00p.m., the maximum number of guests is 80 **AND special discounts** are available during these times)  
\*\* Buy-outs are available, please ask our event planner for details

**Black-Out Days:**

- \* Friday and Saturday Evenings After 6:00 p.m.
- \* Holidays (Valentine's Day, Easter, Mother's Day, Thanksgiving, Christmas Eve, Christmas Day and New Year's Eve)

**Deposit:** 50% of estimated amount to hold reservation.

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**Parking:**

- \* Valet Parking Available (pricing details available):  
Thursday – Sunday: 6:00 p.m. Until Closing

\* Santa Monica City Parking Structures

**Expiration Date:** The following menus and price structure are valid until: 12.31.18



# In-house Special Group Menus for parties of 10-60 guests

## LUNCH

### “Viva California” California Lifestyle

**Market Salad** Coleman’s Farm Organic Market  
Lettuce, Herbs & Edible Flowers,  
Raspberry Vinaigrette  
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**Spinach & Ricotta Ravioli** Butter-Sage Sauce  
OR

**Tagliatelle alla Bolognese** Egg Fettuccine,  
Bolognese Creekstone Farm All-Natural Angus  
Meat Sauce  
\*\*\*\*\*

**Panna Cotta** Vanilla Cream Custard,  
Fresh Strawberry Sauce, Almond Tuille

**\$25.00 per person (not including tax or gratuity)**

### “Giro d’Italia” A Tour of Italy

**Housemade Burrata** Vine-Ripened Tomato,  
Basil Oil  
\*\*\*\*\*

**Organic Carnaroli Risotto** Seasonal Vegetables  
OR

**Scottish Salmon** Sautéed Cherry  
Tomato & Fennel, Grilled Lemon  
OR

Free-Range **Chicken Breast Tenders**  
Market Mushroom Marsala Sauce, Sautéed Kale  
\*\*\*\*\*

**Flourless Chocolate Cake**  
Housemade Vanilla Gelato

**\$29.00 per person (not including tax or gratuity)**

### “In Riva al Lago” On the Lakeshore

**Vitello Tonnato** Chilled Veal Tenderloin, Creamy  
Tuna-Caper Aioli  
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**Pizzoccheri alla Valtellinese** Wheat Pappardelle,  
Roasted Garlic, Savoy Cabbage,  
Yukon Potato, Creamy Bitto Cheese-Sage Fondue  
\*\*\*\*\*

Roasted **Whitefish** Herb-Marinade,  
Roasted Artichoke, Grilled Asparagus,  
Tomato Coulis  
OR

Roasted **Half, All-Natural Chicken**  
Lemon Sauce, Parmesan Roasted Potatoes  
\*\*\*\*\*

**Tart Lime Pie** Graham Cracker Crust,  
Whipped Cream

**\$35.00 per person (not including tax or gratuity)**

### “Viva Hollywood” Our Stars’ Favorites

**Antipasto Italiano** Italian Cured Meat &  
Cheese Platter  
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**Housemade Weiser Farm Potato Gnocchi**  
Fresh Tomato Sauce, Mozzarella “Au Gratin”  
\*\*\*\*\*

**Scottish Salmon** Sautéed Cherry  
Tomato & Fennel, Grilled Lemon  
OR

Grilled & Sliced **Flat Iron Steak**  
Caramelized Onion, Gorgonzola Sauce,  
Balsamic Glaze, Roasted Potatoes  
\*\*\*\*\*

**Tiramisú** Lady Fingers Dipped in Espresso,  
Layered with Vanilla-Mascarpone Cream,  
Cappuccino Sauce

**\$39.00 per person (not including tax or gratuity)**

# In-house Special Group Menus for parties of 10-60 guests

## DINNER

### “Una Serata sulla Promenade”

A Night on the Promenade

**Market Salad** Coleman’s Farm Organic Market  
Lettuce, Herbs & Edible Flowers,  
Raspberry Vinaigrette  
\*\*\*\*\*

**Spinach & Ricotta Ravioli** Butter-Sage Sauce

OR

**Tagliatelle alla Bolognese** Egg Fettuccine,  
Bolognese Creekstone Farm All-Natural Angus  
Meat Sauce  
\*\*\*\*\*

**Tart Lime Pie** Graham Cracker Crust,  
Whipped Cream

**\$35.00 per person (not including tax or gratuity)**

### “Assaggi all’Italiana”

A Taste of Italy

**Housemade Burrata** Vine-Ripened Tomato,  
Basil Oil  
\*\*\*\*\*

**Organic Carnaroli Risotto** Seasonal Vegetables  
\*\*\*\*\*

**Scottish Salmon** Sautéed Cherry  
Tomato & Fennel, Grilled Lemon

OR

Free-Range **Chicken Breast Tenders**  
Market Mushroom Marsala Sauce, Sautéed Kale  
\*\*\*\*\*

**Tiramisú** Lady Fingers Dipped in Espresso,  
Layered with Vanilla-Mascarpone Cream,  
Cappuccino Sauce

**\$48.00 per person (not including tax or gratuity)**

### “Bellagio di Notte”

Bellagio by Night

**Vitello Tonnato** Chilled Veal Tenderloin, Creamy  
Tuna-Caper Aioli  
\*\*\*\*\*

**Pizzoccheri alla Valtellinese** Wheat Pappardelle,  
Roasted Garlic, Savoy Cabbage,  
Yukon Potato, Creamy Bitto Cheese-Sage Fondue  
\*\*\*\*\*

Roasted **Whitefish** Herb-Marinade,  
Roasted Artichoke, Grilled Asparagus,  
Tomato Coulis

OR

Roasted **Half, All-Natural Chicken**  
Lemon Sauce, Parmesan Roasted Potatoes  
\*\*\*\*\*

**Panna Cotta** Vanilla Cream Custard,  
Fresh Strawberry Sauce, Almond Tuille

**\$42.00 per person (not including tax or gratuity)**

### “La Vita e’ Bella”

Life is Beautiful – 5 Course Tasting Menu

**Antipasto Italiano** Italian Cured Meat &  
Cheese Platter  
\*\*\*\*\*

**Spinach & Ricotta Ravioli** Butter-Sage Sauce  
\*\*\*\*\*

Roasted **Whitefish** Herb-Marinade,  
Roasted Artichoke, Grilled Asparagus,  
Tomato Coulis  
\*\*\*\*\*

Grilled & Sliced **Flat Iron Steak**  
Caramelized Onion, Gorgonzola Sauce,  
Balsamic Glaze, Roasted Potatoes  
\*\*\*\*\*

**Flourless Chocolate Cake**  
Housemade Vanilla Gelato

**\$55.00 per person (not including tax or gratuity)**