



PAVILION RENTAL

2025

Rent out our event space for your next event such as a birthday party, baby shower, or bridal shower! *At this time, we do not allow weddings to take place in our pavilion*



Pavilion 4 Hour Rental Fee: \$750

Guests are responsible to pay a \$250 security deposit which will be refunded after the event, as well as a \$150 non-refundable service charge for our staff.

OPTIONS FOR YOUR EVENT THAT WE CAN PROVIDE:

CATERING

Mamma Lucia's has a full catering menu available. All of our food is prepared on site utilizing our Italian homestyle cooking. The minimum catering order is \$375. Currently we don't offer pizza as part of the catering package. Pricing is available on our website for our pizza truck rental if you'd like to opt for pizza instead of catering.

BEVERAGE

Enjoy Sorrenti wine at your event! You may purchase wine from our tasting room, and wine glasses if you'd like! You may order beer or sangria from our pizzeria along with your catering form. Pricing for water and soft drinks is also available below.

ADDITIONAL OPTIONS

Upgrade to a bartender if you'd like a full service experience at the bar. We also have musicians we can recommend for a live music experience (or bring your own!)

WHAT YOU WILL NEED TO PROVIDE:

Linens
Plates, Napkins, Silverware
Ice/Chilling Buckets

Decorations
Music
Cake/Desserts

Please note that a complete checklist, along with vendor recommendations will be emailed to you upon confirmation of the date!

EVENT INFORMATION

Please fill out this form completely and submit via email to lucia@sorrentifamilyestate.com along with any questions you have prior to reserving the space.

Once we confirm availability we will email you an e-invoice for \$250 to secure the date.

Guest Name: _____ Type of Event: _____
Phone Number: _____ Event Date: _____
Email: _____ Event Start Time: _____
Billing Address: _____ Event End Time: _____
_____ Estimated Guest Count: _____

Special Requests, Notes, Dietary Restrictions:

TERMS & CONDITIONS

- Pricing and Payment: A \$250 security deposit must be paid in order to secure the date. This is to be paid online through our payment system. The deposit will be refunded within 4 weeks after the date of the event by the same method of payment, or by check, as long as the event venue has been returned to the exact condition it was found. This security deposit is non-refundable in the condition the event is canceled. For credit card transactions, up to a 3% processing fee will be added. A \$150 service charge for our staff that is assisting during the event will be applies as well as an 18% gratuity on to food sales.
- Food & Drink: Catering orders must be received 3 weeks in advance of the event and full payment 2 weeks in advance of the event. Minimum catering order is \$375. All beverages must be ordered through our facility as per our alcohol licensing.
- Incidentals: Guests are encouraged to bring the supplies listed in the "Party Checklist" document that is sent once the booking is made, the venue is only providing the space, electricity, and catering/beverage order. Events are held rain or shine and Sorrenti Orchards Inc. is not responsible for any weather related incidents that may occur. Any type of incident, injury or accident occurred on our property is the responsibility of the rentee and Sorrenti Orchards Inc. will not be held liable. You may only come to set up within our business hours (11am-7pm) and only during the day of the event. The venue is rented as is, we encourage you to come and have a look ahead of time.
- Availability: Saturdays are not available for rentals. Rental is for 4 hours, any time in excess after will incur an additional fee of \$100/hour. One hour of cleanup time is allotted after the event end time, no charges incurred. No weddings may take place on our grounds.
- Additional: Any damage, excess garbage (anything piled outside of the cans), or damaged property or missing items will incur a fee of \$250, or more depending on the damage. No fireworks or fires allowed. No outside food or beverages allowed, any noted onsite (besides a cake or dessert) will incur an additional fee of \$250. Parking is not guaranteed, guests are encouraged to carpool and may be asked to park across the street in our auxiliary parking field if our lot is full.

Please sign below to acknowledge your confirmation of the above terms and conditions.

Name (printed): _____

Signature: _____ Date: _____



CATERING MENU

Half Feeds 10-12 | Full Feeds 18-20

Order one week in advance call,
email or stop in to place order!

ENTREES

- chicken parmesan**
breaded chicken cutlet, marinara 75 | 95
- chicken frances**
breaded chicken in a lemon white wine sauce 75 | 95
- chicken marsala**
chicken in a red wine sauce with mushrooms 75 | 95
- chicken scampi**
chicken in a white wine garlic sauce 75 | 95
- chicken florentina over pasta**
chicken in a creamy tarragon wine sauce 75 | 95
- eggplant parmesan**
breaded eggplant with marinara and cheese 65 | 85
- eggplant napolitano**
layered breaded eggplant and ricotta 75 | 95
- sausage, peppers & onions**
sliced italian sausage, marinara sauce 75 | 95
- meatballs**
italian meatballs in marinara 65 | 85
- meatball parmesan**
italian meatballs in marinara with cheese 70 | 90
- baked ziti**
ziti, marinara, mozzarella 70 | 85
- stuffed shells**
ricotta filled shells in a marinara sauce 70 | 85
- ziti garlic broccoli**
ziti in a garlic sauce with broccoli florets 70 | 85
- ravioli marinara**
cheese filled ravioli in marinara sauce 70 | 85
- ravioli toscani**
cheese filled ravioli in a tuscan sauce 70 | 85
- pasta primavera**
pasta in a white wine sauce with vegetables 70 | 85
- penne alla vodka**
penne in a blush wine sauce with bacon 75 | 90
- lucia's sauce over pasta**
chunky tomato sauce with red wine and ragu 70 | 85

PLATTERS

- cheese**
variety of cheeses and crackers 70
 - antipasto**
variety of meats 80
 - fruit**
variety of seasonal fruits 70
 - veggie**
variety of seasonal vegetables 70
- ## SIDES
- baguette**
plain, toasted or garlic
3 for 15 | 6 for 25
 - garlic knots**
served with marinara 50 | 60
 - wings**
wings and drumsticks: mild, hot,
BBQ, garlic parmesan, boom
boom or mango habanero 75 | 95
 - broccoli garlic**
60 | 75
 - string beans**
60 | 75
 - roasted italian vegetables**
65 | 80
 - roasted potatoes**
65 | 80

SALADS

- green**
romaine, onions, green peppers, tomatoes, cucumbers 65 | 75
- caesar**
romaine, parmesan, croutons, caesar dressing 70 | 80
- antipasto**
green salad with giardiniera and rolls of provolone ham salami
and pepperoni 70 | 80
- chef**
green salad, boiled eggs with rolls of turkey, ham, salami and
provolone 70 | 80
- vineyard**
mixed greens, arugula, brie, grapes 70 | 80
- caprese**
tomatoes and fresh mozzarella topped with pesto, basil and
balsamic glaze 70
- portabello caprese**
caprese with portobello mushroom 75

Beer, Wine & Sangria

**Wine priced as marked in tasting room & is to be purchased
in tasting room & brought by renters to the pavilion**

Domestic Beer Case | 55

Yuengling, Yuengling Light, Budweiser, Budweiser Light, Miller,
Miller Lite

Craft or Seasonal Beer Case | 70

Blue Moon, Heineken, Stella, Stella Light, Sam Adams, Sam
Adams Seasonal, Troegs IPA

5 Gallons of Sangria | 120

50-70 glasses

Soft Drinks

12 Cans of Soda or Seltzer | 12

24 Bottles of Water | 12

Ice (large bag) | 10

