900 NOVECENTO

EVENT MENU

CLASSICALLY RARE
NEVER MEDIUM
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<th>COCKTAIL RECEPTIONS</th>
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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*
COCKTAIL RECEPTIONS

HORS D’OEUVRES

HOT

EMPANADAS  · 24
Hand carved steak, spinach & cheese, chicken, ham & cheese

ENTRÁNITA CROSTINIS  · 35
Grilled skirt steak served on a crostini with chimi sauce

CHORIZO CROSTINIS  · 24
Grilled Argentinean sausage, herb mayo, salsa criolla

PULPO A LA BRASA  · 28
Char-grilled octopus, whipped potatoes, smoked paprika

VEGETABLE SKEWERS  · 22
Grilled vegetables skewers served with eggplant dip

PICADA CRIOLLA  · 29
Tasting platter of flap meat, all natural chicken, chorizo, empanadas of your choice and chimichurri sauce

CAZUELTAS
SMALL TASTING DISHES

Your choice of:

Chicken Stroganoff / Rice  · 7
Chicken Teriyaki / Rice  · 7
Gnocchi / Cheese / Pink or Tomato Sauce  · 7

CAZUELITAS

COLD

CEVICHE  · 24
Wild-caught white fish, leche de tigre, avocado

STRACCIATELLA & PROSCIUTTO  · 26
Straciatella cheese, cherry tomato, prosciutto

TOMATO BRUSCHETTA  · 18
Diced tomato, garlic, basil crostini

CARPACCIO DE LOMO  · 26
Herb crusted filet mignon, citrus vinaigrette, smoked eggplant aioli *

TARTAR DE SALMON  · 28
Salmon, avocado, herb aioli, fennel *

CHAR-GRILLED PEAR  · 24
Char-grilled pear, gorgonzola, prosciutto

BEVERAGE PACKAGES AVAILABLE

See pages 11-13
COCKTAIL RECEPTIONS

PACKAGE 1
12 bites per hors d’oeuvres

INCLUDES 4 HORS D’OEUVRES PER PERSON

• Tomato Bruschettas
• Chorizo
• Empanadas
• Ceviche

Soft drinks included per 1.5 hours
75  (Serves 6-8)

PACKAGE 2
12 bites per hors d’oeuvres

INCLUDES 6 HORS D’OEUVRES PER PERSON

• Tomato Bruschettas
• Tartar de Salmon
• Empanadas

• Chorizo
• Entrañita (Skirt steak) crostinis
• Pulpo a la Brasa

Soft drinks included per 1.5 hours
135  (Serves 9-12)

BEVERAGE PACKAGES AVAILABLE
See pages 11-13
PLATED  · 20 p/p
A seated event where guests can choose from a pre selected menu

INCLUDES:
American Coffee and Tea
Fresh Squeezed Orange Juice
Seasonal Fresh Fruit
Espresso, Cappuccino, Latte  · 3 p/p

Choose up to 4 items from below:

PARFAIT
Greek yogurt, granola, fresh berries

EGGS ANY STYLE
Farm fresh whole eggs, bacon

HEARTWISE OMELETTE
Charred broccolini, fresh egg white, homemade tzatziki

CHORIZO SCRAMBLE
Homemade sausage, fresh scrambled eggs, charred tomato, sliced avocado, farm-style bread  (+2 supplement per person for entire party)

STEAK & EGGS
Filet mignon bites, shallot cream, fresh scrambled eggs, charred tomatoes, farm-style bread
(+4 supplement per person for entire party)

NOVECENTO BENEDICT
Poached eggs, hollandaise sauce, English muffin, skirt steak
(+4 supplement per person for entire party)

SALMON BENEDICT
Poached eggs, hollandaise sauce, English muffin, smoked salmon
(+2 supplement per person for entire party)

KALE BENEDICT
Poached eggs, crispy kale, homemade yogurt hollandaise sauce, English muffin

BACON PANCAKES
Crispy buttermilk pancakes, bacon infused maple syrup, candied bacon

FRENCH TOAST ARGENTINO
Brioche bread, condensed milk, dulce de leche sauce, whipped cream

AVOCADO TOAST
Avocado mash, fried eggs, grilled farm-style bread

SALMON TOAST
Smoked salmon, capers, smoked eggplant aioli, grilled farm-style bread
(+2 supplement per person for entire party)

STEAK TARTAR TOAST
Filet mignon, Parmesan, fresh egg yolk, grilled farm-style bread
(+2 supplement per person for entire party)

CROQUE 900
Croissant, ham, fried eggs, mozzarella, béchamel

PROVISIONES – Sides matter
(Additional sides 1.50 each pp)
  • Bacon
  • Farm-style bread toast
  • French Fries
  • Roasted potatoes

BEVERAGE PACKAGES AVAILABLE
See pages 11-13
BUFFET
Try it all, choose your favorites to be served as stations.

INCLUDES:
- American Coffee and Tea
- Fresh Squeezed Orange Juice
- Seasonal Fresh Fruit
- Butter, Cream Cheese and Berry preserves
- Espresso, Cappuccino, Latte

CLASSIC - 15 p/p
- Croissants
- Scrambled Eggs
- Bacon

BUILD YOUR OWN - 18 p/p
Choose four
- Eggs Any Style
  Farm fresh whole eggs, bacon
- Heartwise Omelette
  Charred broccolini, fresh egg white, homemade tzatziki

CHORIZO SCRAMBLE
Homemade sausage, fresh scrambled eggs
(+2 supplement per person for entire party)

STEAK & EGGS
Filet mignon bites, shallot cream, fresh scrambled eggs
(+4 supplement per person for entire party)

NOVECENTO BENEDICT
Poached eggs, hollandaise sauce, English muffin, skirt steak
(+4 supplement per person for entire party)

SALMON BENEDICT
Poached eggs, hollandaise sauce, English muffin, smoked salmon
(+2 supplement per person for entire party)

KALE BENEDICT
Poached eggs, crispy kale, homemade yogurt hollandaise sauce, English muffin

BACON PANCAKES
Crispy buttermilk pancakes, bacon infused maple syrup, candied bacon

FRENCH TOAST ARGENTINO
Brioche bread, condensed milk, dulce de leche sauce, whipped cream

AVOCADO TOAST
Avocado mash, fried eggs, grilled farm-style bread

SALMON TOAST
Smoked salmon, capers, smoked eggplant aioli, grilled farm-style bread
(+2 supplement per person for entire party)

STEAK TARTAR TOAST
Filet mignon, Parmesan, fresh egg yolk, grilled farm-style bread
(+2 supplement per person for entire party)

PROVISIONES - Sides matter
(Additional sides 1.50 each pp)
- Bacon
- Farm-style bread toast
- French Fries
- Roasted potatoes

BRUNCH LIBATIONS
Bottomless - 20 p/p
- Bloody
- Mimosa
- Sangria
- Sparkling Rose
- Heineken
- Mahou Draft
LUNCH & DINNER

OPTION 1  ·  28 p/p
Room is available for 3 hours

PRIMERO TIEMPO  – Starters

ENSALADA PARRILLERA
Romaine lettuce, cherry tomatoes, red onions, citrus vinaigrette

SEGUNDO TIEMPO  – Second Course
Your choice of:

POMODORO NOVECENTO
Spaghetti, tomato sauce, stracciatella cheese, basil

POLLO A LA PARRILLA
Half boneless all natural chicken. With your choice of rice, salad, French fries or mashed potato

MILANGA DE LOMO
Argentinian style filet mignon milanese. With your choice of rice, salad, French fries or mashed potato

TIEMPO EXTRA  – Dessert

PANQUEQUE NOVECENTO
Handmade caramelized dulce de leche crepes, vanilla ice cream

BEVERAGES

SODAS & ICED TEA
AMERICAN COFFEE OR HOT TEA
Menu is served with fresh bread & roasted eggplant dip

OPTION 2  ·  38 p/p
Room is available for 3 hours

PRIMERO TIEMPO  – Starters

ENSALADA CAESAR
Romaine lettuce, shaved Parmesan cheese, croutons, and home-made Caesar dressing
Add all natural chicken  ·  3

SEGUNDO TIEMPO  – Second Course
Your choice of:

CALABAZA
Squash and smoked almond ravioli, brown butter, sage

MILANGA DE POLLO
Argentinian style all natural chicken milanese. With your choice of rice, salad, French fries or mashed potato

EMPANADAS
Hand carved steak, chicken, spinach & cheese, ham and cheese
Served family style

SALMON
With your choice of rice, salad, french fries or mashed potato

VACIO
Grilled flap meat, chimichurri sauce. With your choice of rice, salad, French fries or mashed potato

TIEMPO EXTRA  – Dessert

PANQUEQUE NOVECENTO
Handmade caramelized dulce de leche crepes, vanilla ice cream

BEVERAGE PACKAGES AVAILABLE
See pages 11-13
**FUNGHI**
Mushroom and ricotta ravioli, creamy truffle sauce

**SALMON**
Grilled salmon. Choose one side from the options below

**PROVISIONES** – Sides matter
- Jasmine rice
- French fries
- Salad
- Mashed potato
- Charred broccolini
- Sautéed spinach
- Sautéed vegetables
- Shrooms

**ENTRANA**
Grilled skirt steak. Choose one side from the options below

**POLLO A LA PARRILLA**
Half boneless all natural chicken. Choose one side from the option below

**CALAMARES**
Crispy calamari rings, homemade tartar sauce and marinara

**SEGUINDO TIEMPO** – Second Course

**SALSA KALE**
Crispy kale, cherry tomatoes, quinoa, avocado, red onions, chick peas, feta cheese, cucumber, Kalamata olives, mango vinaigrette

Add Shrimp  ·  5

**OPTION 3**  ·  48 p/p
Room is available for 3 hours

**PRIMER TIEMPO** – Starters
Served family style

**FUNGHI**
Mushroom and ricotta ravioli, creamy truffle sauce

**SALMON**
Grilled salmon. Choose one side from the options below

**PROVISIONES** – Sides matter
- Jasmine rice
- French fries
- Salad
- Mashed potato
- Charred broccolini
- Sautéed spinach
- Sautéed vegetables
- Shrooms

**TIEMPO EXTRA** – Dessert

**KEY LIME PIE**
Served with fresh whipped cream

**BEVERAGES**

**SODAS & ICED TEA**

**AMERICAN COFFEE OR HOT TEA**
Menu is served with fresh bread & roasted eggplant dip
**OPTION 4 · $58 pp**
Room is available for 3 hours

**PRIMER TIEMPO — Starters**
Served family style

**GORGONZOLA & PERAS**
Mixed greens, char-grilled pears, candied walnuts, gorgonzola cheese, house-made vinaigrette

**PULPO A LA BRASA**
Char-grilled octopus, whipped potatoes, smoked paprika*

**STRACCIATELLA**
Stracciatella cheese, cherry tomatoes
*Add prosciutto · 2

**SEGUNDO TIEMPO — Second Course**
Your choice of:

**GNOCCI GRATINADO**
Ricotta gnocchi, Parmesan sauce, au gratin

**RISOTTO DE MARISCOS**
Calamari, octopus, paprika, arborio rice, Parmesan

**BRANZINO**
European bass. Choose one side from the options below

**PROVISIONES — Sides matter**
- Jasmine rice
- French fries
- Salad
- Mashed potato
- Charred broccolini
- Sautéed spinach
- Sautéed vegetables
- Shrooms

**TIEMPO EXTRA — Dessert**
Your choice of:

**KEY LIME PIE**
Served with fresh whipped cream

**CHEESECAKE**
New York Style cheesecake

**BEVERAGES**

**SODAS & ICED TEA**

**AMERICAN COFFEE OR HOT TEA**
Menu is served with fresh bread & roasted eggplant dip

**BEVERAGE PACKAGES AVAILABLE**
See pages 11-13

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**EVENT MENU**

**PROVISIONES**
- Jasmine rice
- French fries
- Salad
- Mashed potato
- Charred broccolini
- Sautéed spinach
- Sautéed vegetables
- Shrooms

*Room is available for 3 hours*
KIDS MENU
Kids Menu Available for children under 12
Please notify us any food allergies
$15 per child

SEGUNDO TIEMPO – Second Course
Your choice of:

KIDS PASTA
Choice of Pasta
Spaghetti, gnocchi, or gluten free rigatoni
Choice of Sauce
Parmesan, tomato or pink sauce

MILANGA
Choose Pan-seared or traditional
Filet or All Natural Chicken
French fries or mashed potatoes

KIDS STEAK
French fries or mashed potatoes

DESSERT
Your choice of:

COPA DE HELADO
Chocolate, vanilla, dulce de leche, or banana split

PANQUEQUE DE DULCE DE LECHE
Caramelized warm crêpe, dulce de leche, whipped cream

Soft drinks and sodas included
BEVERAGE PACKAGES

OPEN BAR

BEER & WINE - House
(Choose 3 wine varietals)
Unlimited house wine, sparkling and house beer
See page 14 for details
Price per person per hour
Includes soft drinks and sodas
1st Hour · 12
2nd Hour · 10
3rd Hour · 8
Each additional hour · 6

BEER & WINE - Premium
(Choose 3 wine varietals)
Add 3 per person per hour
Unlimited premium wine, sparkling and beer
See page 14 for details

LIQUOR - House Selection
(Choose 3 wine varietals)
Beer and wine house selection, house liquor selection
See page 14 for details
Price per person per hour
Includes soft drinks and sodas
1st Hour · 18
2nd Hour · 12
3rd Hour · 10
Each additional hour · 8

LIQUOR - Premium Selection
(Choose 3 wine varietals)
Add 5 per person per hour
Beer and wine premium selection, unlimited liquor premium selection
See page 14 for details

*Shots not included

DRINK TICKET PACKAGES

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<th>LIQUOR HOUSE</th>
<th>LIQUOR PREMIUM</th>
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<td>50-99 tickets</td>
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<td>100+ tickets</td>
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ADDITIONAL BAR PACKAGE OPTIONS
WINE PACKAGES

HOUSE WINE SELECTION

1/2 BOTTLE OF WINE PER PERSON
Add 15 p/p

1 GLASS OF WINE PER PERSON
Add 8 p/p

WINE SELECTION
House White & Red

PREMIUM WINE SELECTION

1/2 BOTTLE OF WINE PER PERSON
Add 20 p/p

1 GLASS OF WINE PER PERSON
Add 12 p/p
**BEVERAGE DETAILS**

**BEER - House**
- Quilmes
- Peroni
- Stela Artois
- Corona Light
- Heineken

**BEER - Premium**
- Rotating craft beers

**WINE - House**
- Malbec
- Cabernet Sauvignon
- Rose

**WINE - Premium**
- Malbec
- Cabernet Sauvignon
- Rose

**LIQUOR - House**

**LIQUOR - Premium**

**VODKA**
- Stoli
- Titos
- Kettle

**RUM**
- Brugal
- Diplomatico
- Santa Teresa 1796
- Zacapa 23

**GIN**
- Beefeater
- Hendrick’s

**TEQUILA**
- Herradura Silver
- Milagro Reposado
- Don Julio Añejo

**SCOTCH & WHISKEY**
- Old Forrester
- Redemption Rye
- Dewar’s White
- Buffalo Trace Bourbon
- Jack Daniels
- Bulleit Rye
- JW Black Label
- Monkey Shoulder
- Crown Royal
- Makers Mark
- Old Parr
- Jameson
- Buccaneers
- Glenlivet 12
ROOMS CAPACITY

- Lower Terrace Area - furnished with lounges - Seats up to 30 guests - Receptions up to 75 guests
- Upper Terrace – furnished with lounges – Up to 50 guests
- Patio - seats up to 40 guests - cannot be enclosed privately
- Bar area – cocktail receptions up to 80 guests
- Private Dining Rooms
  - Malbec Room: seats up to 44 guests. Receptions for up to 65 guests.
  - Malbec room 2: seats up to 12 guests.
- Main Dining Area seats up to 100 guests

CHILDREN’S MENU

A special menu is available for kids from ages 2 to 12.

SERVICES

Your Event Coordinator will gladly assist you to fulfill all your needs in order to make your event a success.

- Wireless Internet access (WI-FI)
- Audio-visual equipment – screen and projector
- Speaker and microphone
- Valet parking service
- Florist available upon request
- Personal menus printing
- DJ services available per request, charges are based on length of event.

PRICING

Exclusive of fees. For your convenience 18% gratuity will be included.

LENGTH OF EVENT

The event space will be available for 3 hours

RESERVATIONS

Your event will be guaranteed once we receive a signed credit card authorization form or the signed Banquet Event Order (BEO) to make effective the payment of the required deposit. Please note our cancellation policies. A final head count will be necessary in writing 48 business hours prior to the event.

PARKING

- Street and valet parking available.

BEVERAGES

We can offer various alternatives for your event including drink tickets, open bar, wine packages, cocktail pitchers.

Wines must be selected in advance to ensure proper quantities and serving temperatures.

Novecento reserves the right to refuse service to inebriated guests.

Corkage fee $35 per wine bottle.
CLASSICALLY RARE, NEVER MEDIUM, ALWAYS WELL DONE