

# AMERIGO<sup>TM</sup>

AN ITALIAN RESTAURANT

## PRIVATE DINING



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Amerigo has been an East Memphis favorite for over 25 years. Traditional Italian pasta, hand-made pizzas, fresh seafood, and flame-grilled steaks span the menu for lunch and dinner. If your tastes veer towards wine, you'll find everything from affordable everyday wines to single varietals from Piedmont to Sicily.

We have been fortunate to share countless celebrations, gatherings, and family traditions with our guests over the years in our private dining rooms. Ideal for conducting business meetings, rehearsal dinners, and other special events, our private space can seat up to 40 guests.

Our Sales Manager will work with you from start to finish to ensure a flawless event that fits your group's needs.

So whether you're familiar with Amerigo or brand new to our restaurant, we're glad to have you as our guest and we look forward to working with you on your special event!

To check availability or to request further information, contact our Sales Manager at 901.848.4009.





# PRIVATE ROOMS

Amerigo offers a large private dining room that can be divided into two semi-private rooms. Customized menus, a pull-down screen, and wireless internet are available at no extra charge. Table setup options vary depending on group & room size.

## SEMI-PRIVATE ROOMS



Each side accommodates up to 20 guests. The food & beverage minimums, before tax & gratuity, are as follows:

**LUNCH:** Monday-Friday \$300\*\*not available Saturday & Sunday lunch

**DINNER:** Monday-Thursday \$600 \*\*not available Friday-Sunday dinner

## LARGE PRIVATE ROOM



Accommodates up to 40 guests. The food & beverage minimums, before tax & gratuity, are as follows:

**LUNCH:** Monday-Friday \$600 \*\*not available Saturday & Sunday lunch

**DINNER:** Monday-Thursday \$1200 \*\*not available Friday-Sunday dinner

# PRIVATE DINING GUIDELINES

## RESERVATIONS & CANCELLATIONS:

To secure a private dining reservation, a signed contract and a valid credit card number are required. The number of guaranteed guests must be received within 48 hours of the event date. If the required food & beverage minimums are not met, the remaining balance will be charged as a room fee to the credit card on file. In the event of a cancellation within less than seven days of the event (or within 48hrs for events booked within less than seven days of the event) or if the party does not show up, the credit card on file will be charged the full food & beverage minimum. Gratuity will be added to groups that cancel the day of the event.

## PRIVATE ROOM SETUP:

The rooms are divided by a curtain and thus are not completely soundproof. If both rooms are not booked for your event, there may be other diners on the other side of the private dining space. Rooms are reserved for 2.5 hours. We will prepare and set for the guaranteed headcount received 48 hours prior to the reservation. Cake and display table availability is dependent on the group size. A complimentary pull-down screen is available in the full room only. A/V hookups are not available; a projector and additional equipment may be provided by the guest with the exception of microphones or other sound amplification devices. Decorations are allowed with the exception of confetti, noise makers, and anything adhered to the walls.

## MENU OPTIONS :

We offer a variety of menu options for private events. Our full menu is available for parties of 20 guests or less; a limited menu is required for groups of 21 guests or more. Customized menus are available upon request for an additional fee of \$1 per person; limitations may apply. Menu selections must be made one week prior to the event date. Any requests for dietary needs or allergies must be received 48 hours prior to the event. Alcoholic beverages are charged per consumption, and we are happy to customize wine and spirit options for groups upon request. We can accommodate separate checks for groups up to 20 guests.

## TAX & OTHER CHARGES:

Menu prices exclude sales tax and 15% LBD (liquor by the drink) tax. Sales tax is 9.75% and will be added to the final bill unless a valid tax-exempt form is provided in advance. We request a 20% gratuity for private dining events. Gratuity is a tip, thus entirely at your discretion. We charge a \$2.50/person cake fee and a \$15/750mL bottle or \$25/magnum corkage fee for any outside dessert and wine to be brought into the restaurant. Complimentary on-site self-parking is available.