



Banquet Terms and Conditions: Isabella's Sunflower Room

1. A nonrefundable deposit of \$250 is required to confirm and save the date request. This \$250 will go towards the event once it occurs. Payments made with a credit card will have a 4% processing fee added to the deposit/payment.
2. Room fee charges for Sunflower Room located on the 1st floor in Isabella's restaurant:
 - Friday thru Sunday (lunch and/or dinner) \$500
 - Tuesday thru Thursday (lunch and/or dinner) \$250
 - All spaces are rented out for 3 hours. If you wish to increase the length of time for your event, additional time can be purchased for \$100 per half hour.
3. Once the room is reserved, a menu and itemized agreement will be drawn up and agreed upon by the event manager and the host.
4. Thirty days prior to your event, the menu must be finalized and 50% of the total estimated bill is due.
5. Food and Beverage Minimums (this does **not** include room fee, alcohol, tax, and gratuity):
 - Friday thru Sunday \$1500
 - Tuesday thru Thursday \$1000
6. Isabella's requires 72 hours for cancellations of any event; Or: deposit and 50% of amount contracted will be forfeited.
7. All food and beverage will be provided by Isabella's.
8. Pricing is subject to change but will be guaranteed 30 days prior to the event.
9. All charges are subject to 6% Maryland sales tax and/or 9% Alcohol Tax assessed at 20% service charge.
10. Isabella's requires finalized menus and preliminary guest counts 30 days prior to the event date. Final guests count must be provided to the event manager 7 days prior to the event date.
11. For guarantees not confirmed, it is assumed the event count will be the last estimate recorded by the event manager. You will be responsible for paying that number or the number served, whichever is greater. Once the final guaranteed number is received, there will be no refunds for number of guests that do not show for the event.
12. Any guest attending the event that requests alcoholic beverages may be asked to provide proof of age. No alcoholic beverages will be sold or consumed by anyone under the age of 21. According to restaurant policy, side-profile picture ID's will **not** be accepted.
13. Final payment is due at the conclusion of the event and must be made in the form of cash or by credit card.
14. No confetti, no glitter, no confetti/glitter balloons. All real candles must be approved by event manager.



By signing here, I accept and understand fully all the terms and conditions of this deposit.

I authorize Isabella's to run my deposit for the below amount.

Customer signature:

Today's Date: _____

Event Date: _____

Start time of event: _____

Estimate number of guests: _____

Email address: _____

Phone # _____

Event coordinator signature:

Event space: _____

Please fill out if using a credit card for your deposit. The authorization is for the event manager.

If you are paying cash, check or money order, please write your payment method next to the deposit account.

Total deposit: _____

Name as it appears on the credit card: _____

Card type and credit card number: _____

Expiration date: _____

Security code: _____

Authorization: _____

Isabella's Taverna & Tapas Bar

Three Course

\$50 per guest

Choose one from each course

-Course One-

Datiles

crispy bacon wrapped dates / stuffed with chorizo / goat cheese cream

Costillita

braised beef short rib / mashed potato / natural jus

Bruselas

brussels sprouts / currants / capers / walnuts / honey vinaigrette

Jamon con Melon

serrano ham / cantaloupe / evoo / balsamic

-Course Two-

Solomillo

New York Strip / seasonal vegetables / mashed potatoes

Salmon

seasonal vegetables / mashed potatoes / saffron butter

Cangrejo (add \$10)

jumbo crab cake / corn relish / mashed potatoes / saffron butter

Paella Valenciana

saffron rice / shrimp / mussels / clams / chorizo / chicken / peas / pimento

-Course Three-

Flan

classic Spanish custard / caramel / whipped cream

Pastel de Chocolate

flourless chocolate cake / hazelnut ice cream

Four Course

\$85 per guest

Choose one from each course

-Course One-

Ensalada Verde romaine / roasted garlic dressing / tomato / onion / croutons / parmesan

Ensalada de Pera pears / strawberries / walnuts / goat cheese / honey dressing

Ensalada de Tomate tomato / cucumber / red onion / feta / black salt / lemon

-Course Two-

Gambas al Pil Pil sizzling shrimp / roasted garlic / onion / olive oil

Bruselas Brussels sprouts / currants / capers / walnuts / honey vinaigrette

Filete cocoa dusted filet / mashed potatoes / Isabella's steak sauce

Pan con Tomate crostini / serrano ham / tomato / manchego

-Course Three-

Cordero lamb chops / couscous salad / feta / cucumber / onion / pesto

Vieiras bacon wrapped crab stuffed scallops / vegetable / mashed potatoes / apricot coulis

Costillita braised short ribs / mashed potato / vegetable / natural jus

Mar y Tierra New York strip / 4 oz crab cake / vegetable / mashed potatoes

-Course Four-

Empanada apple turnover / vanilla ice cream / caramel / whipped cream

Chocolate chocolate pot de crème / hot chocolate sauce

Flan classic Spanish custard / caramel / whipped cream

Chefs Tapas Dinner

6 Courses: \$80 per guest

Gambas al Pil Pil

sizzling shrimp / roasted garlic / onions / evoo

Bruselas

Brussels Sprouts / currants / capers / walnuts / honey vinaigrette

Datiles Rellenos

crispy bacon wrapped dates / stuffed with chorizo / goat cheese

Pulpo

Spanish Octopus / garbanzo puree / tomato-feta relish / pita

Filete

cocoa dusted filet / mashed potato / Isabella's steak sauce

Langosta

lobster risotto / asparagus / truffle oil

Add dessert: \$7 per guest

Flan

Pastel de Chocolate

Pot de Creme