

V Paul's

29 PALAFOX PLACE, DOWNTOWN PENSACOLA
(850) 466-5855 | EVENTS@VPAUL.COM



Event Hall and Banquet Information

EVENT HALL RENTAL INFORMATION

V. Paul's large event hall is over 2000 SF and seat up to 130 people.
Room rentals cover four hours, fees applied for additional time.

\$450 Weekdays | \$550 Weekends*

\$400 Food and Beverage Minimum

ROOM RENTAL INCLUDES:

All dishes and silverware

White linens (colored linens can be rented for additional cost)

Side table(s) for cake, gifts, DJ etc.

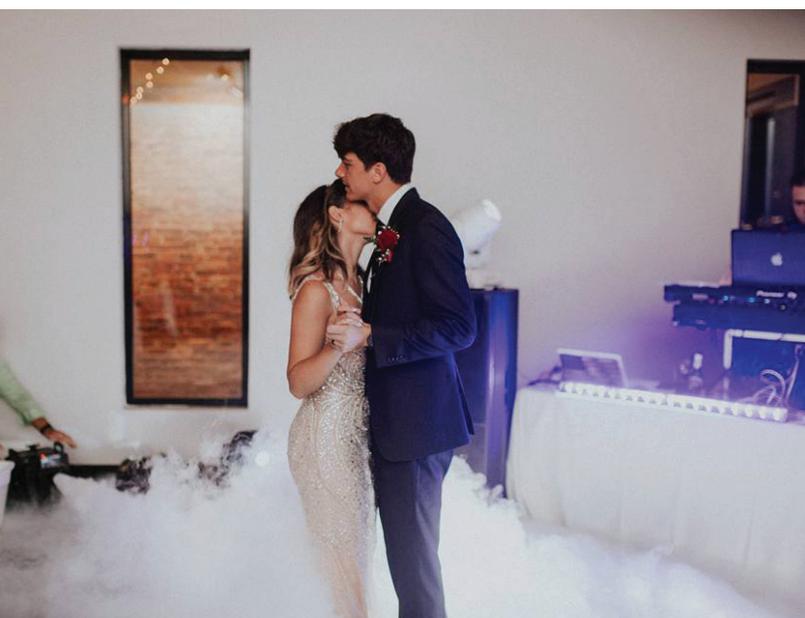
OTHER PRICING:

Simple Decor...\$50

Flower Arrangements...Market Price

Bar Fee...\$75/Bartender

Pasta Station...\$75/Chef for two-hour station



*PRICING SUBJECT TO CHANGE.

WINE ROOM RENTAL INFORMATION

V. Paul's also has two wine rooms available for smaller private parties, seating up to 30 people per wine room.

\$90 Weekdays | \$120 Weekends*

\$200 Food and Beverage Minimum

ROOM RENTAL INCLUDES:

All dishes and silverware

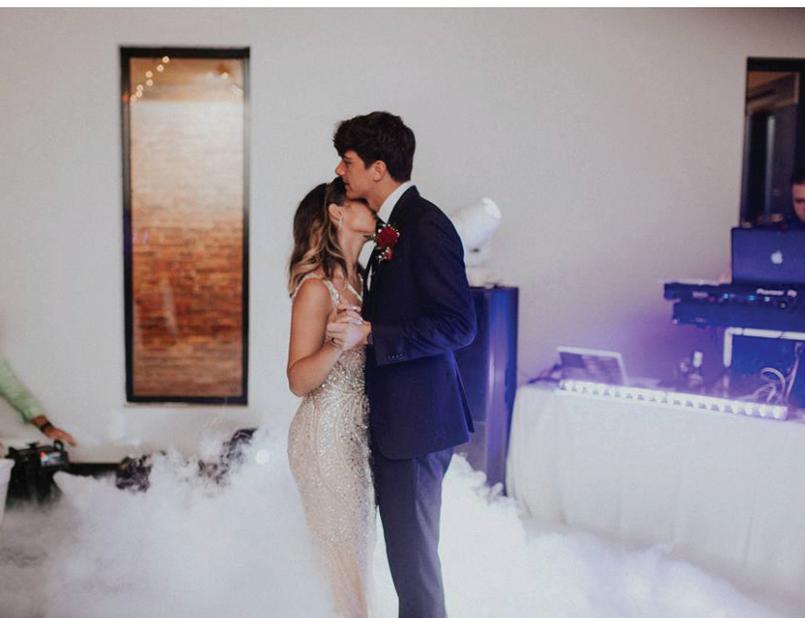
White linens (colored linens can be rented for additional cost)

Small side table(s) for cake, appetizers, etc.

OTHER PRICING:

Simple Decor...\$50

Flower Arrangements...Market Price



*PRICING SUBJECT TO CHANGE.

V. PAUL'S CLASSIC BUFFET

Starting at \$25/person

Bread served with oil and balsamic dipping sauce is included.

SALADS (choice of one)

Garden Salad

Pasta Salad

Panzanella Salad

PASTAS (choice of one)

Bucatini

Capellini

Ditalini

Fettuccini

Linguine

SAUCES (choice of one)

Alfredo

Bolognese

Marinara

Pomodora

Roasted Red Pepper

Scampi

PROTEINS (choice of one)

Grilled Chicken

Chicken Parmesan

Meatballs

Pork Tenderloin

Eggplant Parmesan

Gulf Shrimp (add \$2 per person)

SIDES (choice of two)

Broccoli

Polenta

Risotto

Roasted Potatoes

Stewed Squash and Tomatoes

Whipped Potatoes

V. PAUL'S GRANDE BUFFET

Starting at \$35/person

Bread served with oil and balsamic dipping sauce is included.

SALADS (choice of one)

Garden Salad
Pasta Salad
Panzanella Salad

PASTAS (choice of two)

Bowtie
Bucatini
Capellini
Ditalini
Fettuccini
Linguine
Orechette
Rigatoni
Vermincelli

SAUCES (choice of two)

Alfredo
Basil Lemon Cream
Bolognese
Lobster Cream
Marinara
Marsala
Pesto
Pomodora
Puttanesca
Roasted Garlic Cream Sauce
Roasted Red Pepper
Sundried Tomato Basil
Scampi
Wild Mushroom
Vodka

PROTEINS (choice of two)

Grilled Chicken
Chicken Parmesan
Meatballs
Pork Tenderloin
Eggplant Parmesan
Gulf Shrimp
Italian Sausage
Veal Parmesan
Market Fish (additional fee may apply)

SIDES (choice of two)

Broccoli
Polenta
Risotto
Roasted Potatoes
Stewed Squash and Tomatoes
Vegetable Medley
Wilted Spinach
Macaroni & Cheese
Rice Pilaf
Ratatouille
Balsamic Cauliflower
Whipped Potatoes

HORS D'OEUVRES

STARTING AT \$2.50/PERSON

Antipasta Skewers
Beef Cheese Dip
Beef Loin Skewers
Bruschetta
Caponata Dip
Caprese Skewers
Cheese Ravioli
Fish Wontons
Lentil Dip
Mini Taino's
Smoked Fish Dip
Spinach Dip

STARTING AT \$3/PERSON

Chicken Salad Lettuce Cups
Crab Salad Shooters
Fried Mozzarella
Hummus
Lambrusco Glazed Meatballs
Meatball Sliders
Pulled Pork Crostini
Roast Beef Crostini
Sausage Stuffed Mushrooms
Tuna Lavash Salad Cups

SOUPS

Chili
Chowder
Gumbo
Loaded Potato
Lobster Bisque
Minestrone

SALADS

Caesar
Ceviche
Garden
Panzanella
Pasta Salad
Potato Salad

DIPS

Beer Cheese
Caponata
Cilantro Lentil
Hummus
Smoked Fish
Spinach

DESSERTS

Tiramisu
Lemoncello Cake
Salted Caramel Cheesecake

CULINARY ACTION

PLATED DINNER AVAILABLE UPON REQUEST

Based on V. Paul's Dinner Menu

STATIONS

*Attendant fee applied

Flatbread

Frittata

Macaroni & Cheese

Pasta (includes two vegetable choices)

Ravioli (includes two vegetable choices)

Risotto (includes two vegetable choices)

Carving Station

DESSERT DEMONSTRATIONS

*Chef fee applied

Truffles

Creme Brulee

Chocolate Tort

Pastry Cream Puffs

Biscottis

Souffles

Bread Pudding

Banana Fosters

Crepes