

L'ANDANA

*From the family that brought you Mistral, Teatro, Sorellina, and Moo...
Chef Jamie Mammano brings his sophisticated Mediterranean
cuisine to the northwest suburbs of Boston*

Whether your dreams for your special day are on a grand scale or of a more intimate affair, L'Andana will help you to create your perfect wedding. Our Main Dining Room can be transformed into a sumptuous and elegant Tuscan ballroom while our Private Dining Room provides for a more intimate reception, bridal shower or rehearsal dinner.

From beginning to end, with fine Tuscan cuisine to floral arrangements, L'Andana collaborates with you to ensure your ideas and visions are incorporated into every detail of your event.



Our commitment at L'Andana is to provide our guests with the ultimate dining experience. With a consistent and artful blend of exceptional cuisine and unparalleled, professional service, we continually strive to meet our guest's superior expectations.

YOUR WEDDING DAY AT L'ANDANA

86 CAMBRIDGE STREET • BURLINGTON, MASSACHUSETTS 01803
PHONE: 781.270.0100 • FAX: 781.270.0155 • WWW.LANDANAGRILL.COM

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PRIVATE DINING ROOM

The Private Dining Room at L'Andana can accommodate up to 70 seated guests and 100 people for a cocktail reception. The room is fitted with a dedicated bar and features a floor to ceiling fireplace creating a modern, yet warm ambiance. This private room can be utilized for either lunch or dinner, along with seated or buffet service.

MAIN DINING ROOM

The main dining room is a large, open space featuring end-grain wood floors, a weathered barn board, and chandeliers made from old wine barrels. These combined with shades of bronze, stainless steel, and a touch of verdant green, create the modern equivalent of the "faraway countryside." A variety of layouts can accommodate space for 175 seated or over 200 people for a cocktail reception.

TUSCAN CUISINE

In Italy, the wedding feast is as revered as the ceremony and at L'Andana our hand-made, wood-grilled, seasonal cuisine creates a festive meal neither you nor your guests will soon forget. Our wedding menus provide a wide variety of choices and will be customized to your particular tastes. We offer many options for service from a cocktail reception with passed hors d'Oeuvres to a sumptuous buffet complete with carving stations.

WINE LIST

L'Andana offers an extensive wine list recognized by Wine Spectator. The selections vary and can be catered to feature bold Italian reds, French whites or any variety and combination that compliment your menu and suit your tastes. We offer the services of our Beverage Manager to help select wines that become the crowning touch of your celebratory meal.

PLANNING SERVICES

Our Private Events Manager will walk you through each step in planning your special day. We offer planning services that attend to every detail and assure that elements such as floral décor, custom place settings, linens, entertainment and personalized place cards are arranged without stress and with your particular desires in mind.

OVERNIGHT ACCOMMODATIONS



As part of the Columbus Restaurant Group, L'Andana is affiliated with XV Beacon, a luxury, boutique hotel in the heart of Beacon Hill. We can offer preferred service and bookings as well as transportation to and from L'Andana. With certain packages, a complimentary suite and car service are included.

Listed below are some of the dining options we offer for seated wedding receptions. There are countless options for both seated and buffet service and our Private Events Manager will help you to choose the perfect plan for your special day.



L'ANDANA

WEDDING PACKAGE OPTIONS:

Seated Three Course Dinner..... \$75.00

- A selection of the following:
 - 1 Appetizer
 - 3 Entrée Selections
 - 1 Dessert

Cocktail Reception Followed by Seated Three Course Dinner..... \$95.00

- A selection of the following:
 - 5 Passed Hors d'Oeuvres
 - 1 Appetizer
 - 3 Entrée Selections
 - 1 Dessert

Cocktail Reception Followed by Seated Four Course Dinner \$105.00

- A selection of the following:
 - 5 Passed Hors d'Oeuvres
 - 1 Appetizer
 - 1 Salad
 - 3 Entrée Selections
 - 1 Dessert

L'Andana Chef's Tasting..... Priced Accordingly

- A customized selection of all your detailed menu favorites, presented in a six-course dinner

Prices reflect cost per person for food.

All non-alcoholic beverages, wine, beer and liquor will be priced based upon consumption.

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A buffet at L'Andana offers an alternative to traditional, seated service while still keeping food and wine at the forefront. Our chefs will create a beautiful and unique setting with colorful linens and ceramic plateware, cast iron crocks and fresh flowers, varying heights and delicious flavors. The beauty of rustic Tuscany can be enhanced further by adding the drama and excitement of attended stations including formaggio, antipasto, bruschetta, carved meats, and dessert.

DINNER – BUFFET

Dinner Buffet \$65.00

- A selection of the following:

- 1 Salad
- 1 Side
- 2 Entrées
- 1 Dessert

Dinner Buffet with Cocktail Reception..... \$85.00

- A selection of the following:

- 5 Passed Hors d'Oeuvres
- 1 Salad
- 1 Side
- 2 Entrées
- 1 Dessert

Dinner Buffet with Cocktail Reception..... \$95.00

- A selection of the following:

- 5 Passed Hors d'Oeuvres
- 1 Salad
- 1 Side
- 2 Entrées
- 1 Pasta
- 1 Dessert

Prices reflect cost per person for food.

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Listed below are some of the dining options we offer for private dining.

Prices reflect cost per person for food.

All non-alcoholic beverages, wine, beer and liquor will be priced based upon consumption.

LUNCH

Three Course Lunch \$45.00

A selection of the following:

- 1 Appetizer
- 3 Entrée Selections
- 1 Dessert

Cocktail Reception Followed by Seated Three Course Lunch \$60.00

A selection of the following:

- 5 Passed Hors d'Oeuvres
- 1 Appetizer
- 3 Entrée Selections
- 1 Dessert

Brunch or Luncheon Buffet \$40.00

- 1 Salad
- 1 Side
- 2 Entrées
- 1 Dessert

Cocktail Reception Followed by Brunch or Luncheon Buffet \$55.00

A selection of the following:

- 5 Passed Hors d'Oeuvres
- 1 Salad
- 1 Side
- 2 Entrées
- 1 Dessert

If you would like to add a salad course or more choices to any course, the cost will be an additional cost per person. The cost of adding an additional course other than a salad course will be determined based upon the menu item chosen.

** Private Dining Brunch Menu Available on Saturday and Sunday Only**

- *Use of the Private Dining Room is based upon a minimum guarantee of twenty-five (25) guests. For parties*

L'ANDANA

smaller than twenty-five (25), a \$500 room fee will be applied.

- *Bookings in the Private Dining Room on Saturday evenings require a Food & Beverage minimum of \$4,500.*
- *Luncheon bookings in the Private Dining Room require a Food & Beverage minimum of \$2,000. The event must be finalized no later than 4:00 p.m.*
- *Buyout of the Main Dining Room is available and Food & Beverage minimums vary by day of week and whether or not the event is during lunch or dinner hours.*
- *All cash bars will incur a bartending fee of \$150 for parties with under thirty (30) guests or a fee of \$250 for parties with over thirty (30) guests. Hosted bars will NOT be charged a bartending fee.*
- *A completed contract must be received by L'Andana within 48-hours of the issue date. If it is not received by this time, L'Andana reserves the right to release the date to other interested parties. The contract must be signed in order to guarantee the reservation.*
- *Two additional charges will be added to your final bill. The first charge is a 14% service charge which will be distributed to the wait staff, employees and service bartenders supporting your event. The second charge is a 6% administrative fee.*
- *The deposit is refundable as a credit for a future event if at least a thirty (30) day cancellation notice is given. 50% of the deposit is refundable as a credit for a future event if at a least fifteen (15) day cancellation notice is given. Notice must be given in writing. Postmark will be the effective cancellation date. Deposit is NOT refundable if the event is cancelled within fifteen (15) days of the scheduled event date.*
- *All parties must be paid in full upon completion of event. We accept all major credit cards, cash and business checks. Any unpaid balance due will be charged to the authorized credit card.*
- *Complimentary valet parking is available every evening at L'Andana.*
- *Internet access is also available for your event.*
- *Kosher meals are available with a 48-hours notice for your guests that require them.*

ADDITIONAL SERVICES

L'Andana offers complete event planning services in order to make the night as enjoyable for you as it is for your guests. We are happy to organize all of your entertainment & audiovisual needs, flower & décor requests, transportation arrangements, and any other of your group's requirements. Our Private Events Manager will assist you with all aspects of your event. On the evening of your event, your personal staff will ensure the night is as perfect as you had envisioned.



Fall/ Winter Private Dining Menu

DINNER

L'ANDANA

Passed Hors d'Oeuvres

Tuna tartare, semolina cracker, citrus aioli

Scampi fritti, tomato basil conserva

Maine crab cakes with smoked chili aioli

Butternut squash risotto cakes, maple scriopino, apple

Bruschetta with gorgonzola, fruit, walnut, vin cotto

Wood-grilled chicken spiedini, rosemary glaze

Crispy lemon arancini, mozzarella, basil

Carpaccio of beef, parmesan, truffle oil, arugula

Marsala-glazed veal meatballs gratinata

Salmon crudo, citrus, chili, basil, sea salt chip

Crisp mushroom arancini, truffle aioli

Bruschetta with wood-roasted peppers, white bean puree, oregano, parmesan

Crispy ricotta ravioli, smoked tomato aioli

Portobello mushroom bruschetta, balsamic onion conserva, truffle oil

Parmesan toasts, asparagus, lemon aioli

Basket of Tuscan spiced potato chips (at BAR)

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Appetizers

Mixed greens, balsamic vinaigrette, spiced walnuts
Iceberg salad, crisp bacon, tomato, creamy gorgonzola dressing
Caesar, parmesan, black pepper crostini, lemon-anchovy dressing
Arugula, lemon, extra virgin olive oil, shaved parmesan
Tuscan white bean ribollita soup, pancetta, parmesan
Roasted squash soup, maple crema, ciabatta crostini
Wild mushroom soup, parmesan crema
Classic onion soup, marsala wine, fontina bruschetta
Lemon & shrimp risotto, basil, shellfish brodo
Prosciutto, fresh mozzarella, roast fig, port scioppo
Prince Edward Island mussels, garlic crema, cured tomato, basil, toasted ciabatta
Wild mushroom risotto, black truffle butter, parmesan, marsala sugo
Roasted confit duck leg, rosemary polenta, citrus glaze
Carpaccio of raw sirloin, truffle aioli, parmesan croutons

Please add additional amount per person, as indicated, for selections listed below:

Heirloom squash risotto, Maine lobster, chestnut butter \$8
Seared Hudson Valley foie gras, poached fruit, toasted panetone \$10
Maine lobster and artichoke salad, roasted tomato, shallot vinaigrette \$10
Roasted Vermont quail farcito, foie gras, sweet potato, marsala sugo \$12

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Entrees

Skillet-roasted cod, lemon & shrimp risotto, shellfish brodo

Roast cod, Tuscan white beans, shrimp, smoked tomato, pesto

Skillet-roasted swordfish, shrimp and artichoke risotto, basil scampi butter

Mustard-glazed salmon, black lentil & root vegetable ragout, cranberry mostarda

Wood-grilled filet mignon, butter-whipped potato, asparagus, red wine sauce

Wood-grilled Tuscan ribeye, baby arugula, shaved parmesan, truffle oil, vin cotto

Wood-grilled sirloin, butter-whipped potato, asparagus

Medallions of veal, maple-glazed sweet potato, winter greens, chestnut butter

Herb-roasted cornish game hen, warm spinach salad, pancetta vinaigrette, roast potato

Please add additional amount per person, as indicated, for selections listed below:

Roast rack of Colorado lamb, mediterranean salad, rosemary red wine \$15

Wood-grilled 16oz. veal chop, soft parmesan polenta, mushroom, marsala sauce \$18

L'ANDANA

Dolci

Crème Bruleè

Vanilla bean custard, burnt sugar, fresh raspberries

Vanilla Panna Cotta

Fresh berries, balsamic glaze

Seasonal Fruit Crostada**

Cinnamon crumble, vanilla gelato

Mini Dessert Trio

Chocolate pudding, crème bruleè, fresh fruit, sabayon

****Seasonal fruit may include apples, blueberries, peaches, cherries, plums and rhubarb**

Special-Order Cakes

(72-hour advance notice required)

Price upon request

<u>Cake</u>	<u>Fillings</u>	<u>Icing</u>
Vanilla	Vanilla Buttercream	Vanilla Buttercream
Chocolate	Chocolate Buttercream	Chocolate Buttercream
Carrot	White Chocolate Mouse	Cream Cheese
Lemon	Raspberry (seasonal)	
	Strawberry (seasonal)	
	Lemon Curd	