



PAVILION RENTAL

2026

Rent out our event space for your next event such as a birthday party, baby shower, or bridal shower!



Pavilion 4 Hour Rental Fee: \$850

Guests are responsible to pay a \$250 security deposit which will be refunded after the event.

New for 2026! Select Saturday Dates Available! Rental Fee: \$1200

OPTIONS FOR YOUR EVENT THAT WE CAN PROVIDE:

CATERING

Mamma Lucia's has a full catering menu available. All of our food is prepared on site utilizing our Italian homestyle cooking. The minimum catering order is \$475. Currently we don't offer pizza as part of the catering package. Pricing is available on our website for our pizza truck rental if you'd like to opt for pizza instead of catering.

BEVERAGE

Enjoy Sorrenti wine at your event! You may purchase wine from our tasting room, and wine glasses if you'd like! You may order beer or sangria from our pizzeria along with your catering form. Pricing for water and soft drinks is also available below.

ADDITIONAL OPTIONS

Upgrade to a bartender if you'd like a full service experience at the bar. We also have musicians we can recommend for a live music experience (or bring your own!)

WHAT YOU WILL NEED TO PROVIDE:

Linens

Decorations

Plates, Napkins, Silverware

Music

Ice/Chilling Buckets

Cake/Desserts

Please note that a complete checklist, along with vendor recommendations will be emailed to you upon confirmation of the date.

PAVILION RENTAL INFORMATION

Please fill out this form completely and submit via email to info@sorrentifamilyestate.com along with any questions you have prior to reserving the space.

Once we confirm availability we will email you an e-invoice for \$250 to secure the date or call for a deposit over the phone. Cash or money orders are acceptable forms of payment.

Guest Name: _____

Type of Event: _____

Phone Number: _____

Event Date: _____

Email: _____

Event Start Time: _____

Billing Address: _____

Event End Time: _____

Estimated Guest Count: _____

Special Requests, Notes, Dietary Restrictions:

TERMS & CONDITIONS

- **Pricing and Payment:** A \$250 security deposit must be paid in order to secure the date. This is to be paid via cash, money order or by credit card. The deposit will be refunded within 4 weeks after the date of the event by the same method of payment, or by check, as long as the event venue has been returned to the exact condition it was found. This security deposit is non-refundable in the condition the event is canceled. For credit card transactions, up to a 3% processing fee will be added. There will be 18% gratuity added to the cost of food and beverage.
- **Food & Drink:** Catering orders must be received 3 weeks in advance of the event and full payment 2 weeks in advance of the event. Minimum catering order is \$475. All beverages must be ordered through our facility as per our alcohol licensing.
- **Incidentals:** Guests are encouraged to bring the supplies listed in the "Party Checklist" document that is sent once the booking is made, the venue is only providing the space, electricity, and catering/beverage order. Events are held rain or shine. Sorrenti Orchards Inc. is not responsible for any weather related incidents that may occur. Any type of incident, injury or accident occurred on our property is the responsibility of the rentee and Sorrenti Orchards Inc. will not be held liable. You may only come to set up within our business hours (11am-7pm) and only during the day of the event. The venue is rented as is, we encourage you to come and have a look ahead of time.
- **Availability:** Rental is for 4 hours, any time in excess after will incur an additional fee of \$100/hour. One hour of cleanup time is allotted after the event end time, no charges incurred. No weddings may take place on our grounds.
- **Additional:** Any damage, excess garbage (anything piled outside of the cans), or damaged property or missing items will incur a fee of \$250, or more depending on the damage. No glitter, confetti, fake petals, fireworks or fires allowed. No outside food or beverages allowed, any noted onsite (besides a cake or dessert) will incur an additional fee of \$250. Parking is not guaranteed, guests are encouraged to carpool and may be asked to park across the street in our auxiliary parking field if our lot is full.

Please sign below to acknowledge your confirmation of the above terms and conditions.

Name (printed): _____

Signature: _____ Date: _____



wood  fired

EVENT CATERING MENU

Half Feeds 10-12 | Full Feeds 18-20

Entrees

Chicken Parmesan	75 95
Chicken Francese	75 95
Chicken Marsala	75 95
Chicken Scampi	75 95
Chicken Florentina (over pasta)	75 95
Eggplant Parmesan	65 85
Eggplant Napolitano	75 95
Sausage, Peppers & Onions	75 95
Meatballs	65 85
Meatball Parmesan	70 90
Baked Ziti	70 85
Stuffed Shells	70 85
Ziti Garlic Broccoli	70 85
Ravioli Marinara	70 85
Ravioli Toscani	70 85
Pasta Primavera	70 85
Penne Alla Vodka	70 85
Lucia's Sauce (over pasta)	70 85

Platters

Cheese	70
Fruit	70
Antipasto	80
Veggie	70 90

Beer, Wine & Sangria

Wine priced as marked in tasting room & is to be purchased in tasting room & brought by rentees to the pavilion

Domestic Beer Case | 55

Yuengling, Yuengling Light, Budweiser, Budweiser Light, Miller, Miller Lite

Craft or Seasonal Beer Case | 70

Blue Moon, Heineken, Stella, Stella Light, Sam Adams, Sam Adams Seasonal, Troegs IPA

5 Gallons of Sangria | 120

50-70 glasses

Appetizers & Sides

Garlic Broccoli	60 75
String Beans	60 75
Roasted Italian Vegetables	65 80
Roasted Potatoes	65 80
Garlic Knots	50 60
Wings	75 95

Salads

Green	65 75
Caesar	70 80
Antipasto	70 80
Chef	70 80
Vineyard	70 80
Caprese	70
Portobello Caprese	75

Snacks

Pretzels (1 bag)	6
Potato Chips (1 bag)	6
Crackers (1 box)	6

Baguette

Plain, toasted, or garlic 3 for 15|6 for 25

Soft Drinks

12 Cans of Soda or Seltzer	12
24 Bottles of Water	12
Ice (large bag)	10



MAMMA LUCIA'S
brick oven pizzeria

wood  fired

CATERING MENU

Half Feeds 10-12 | Full Feeds 18-20

Entrees

Chicken Parmesan	75 95
Breaded chicken in red sauce	
Chicken Francese	75 95
Egg-battered chicken in a lemon butter sauce	
Chicken Marsala	75 95
Chicken sautéed with mushrooms in Marsala wine sauce	
Chicken Scampi	75 95
Chicken cooked in garlic, white wine, and herbs	
Chicken Florentina (over pasta)	75 95
Chicken in a creamy white wine tarragon sauce	
Eggplant Parmesan	65 85
Breaded eggplant layered with marinara and cheese	
Eggplant Napolitano	75 95
Eggplant topped with fresh tomato sauce and cheese	
Sausage, Peppers & Onions	75 95
Italian sausage sautéed with sweet peppers and onions.	
Meatballs	65 85
House-made beef meatballs in tomato sauce.	
Meatball Parmesan	70 90
Meatballs baked with marinara and melted mozzarella.	
Baked Ziti	70 85
Ziti baked with ricotta, marinara, and mozzarella.	
Stuffed Shells	70 85
Ricotta-filled shells baked in marinara.	
Ziti Garlic Broccoli	70 85
Ziti tossed with broccoli, garlic, and olive oil.	
Ravioli Marinara	70 85
Cheese ravioli with marinara sauce.	
Ravioli Toscani	70 85
Cheese ravioli in a creamy pink sauce with spinach.	
Pasta Primavera	70 85
Pasta with seasonal vegetables in a light garlic sauce.	
Penne Alla Vodka	70 85
Penne in a creamy vodka tomato sauce.	
Lucia's Sauce (over pasta)	70 85
Pasta topped with our slow-simmered family red sauce.	

Platters

Cheese	70
Fruit	70
Veggie	80
Antipasto	70 90

Appetizers & Sides

Garlic Broccoli	60 75
String Beans	60 75
Roasted Italian Vegetables	65 80
Roasted Potatoes	65 80
Garlic Knots	50 60
Wings	75 95

Salads

Green	65 75
Mixed greens with tomatoes, peppers, cucumbers, onions.	
Caesar	70 80
Crisp romaine, Parmesan, and croutons with Caesar dressing.	
Antipasto	70 80
Mixed greens topped with meats, cheeses, olives, and peppers.	
Chef	70 80
Ham, turkey, cheese, and hard-boiled egg over mixed greens.	
Vineyard	70 80
Spring mix with goat cheese, candied walnuts, dried cranberries, and balsamic vinaigrette.	
Caprese	70
Fresh mozzarella, tomatoes, and basil with olive oil and pesto.	
Portobello Caprese	75
Grilled portobello, fresh mozzarella, tomatoes, and pesto drizzled with balsamic glaze.	

Snacks

Pretzels (1 bag)	6
Potato Chips (1 bag)	6
Crackers (1 box)	6

Baguette

Plain, toasted, or garlic	3 for 15 6 for 25
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Email info@sorrentifamilyestate.com
for more information!

CATERING ORDER FORM

Please fill out completely and email to info@sorrentifamilyestate.com at least 3 weeks in advance of the event date. The final invoice will be emailed to you after receipt of this form & must be paid in full within 2 weeks of the event date.

Guest Name: _____

Total Amount: _____

Phone Number: _____

Method of Payment: _____

Order Date: _____

Special Requests or Notes: _____

Event Date: _____

Delivery Time: _____

Please note that appetizers, snacks, platters & beverages will be delivered at the event start time, all hot food will be delivered at the noted "delivery time"

BEVERAGE ORDER

Beer _____

QTY

COST

Sangria _____

Soft Drinks _____

Bartender Upgrade (\$150 for 4 hours) YES _____ NO _____

(please note that with the bartender upgrade we can also offer a basic bar package for an added cost of which includes up to 3 liquors and classic mixers. No liquor provided without bartender.)

Bar Package (\$10/per adult) YES _____ NO _____ # of ADULTS _____

Liquor selections (pick up to 3 house liquors): gin vodka rum whiskey tequila

CATERING SELECTION *food must total \$475 or more

SIZE

COST

The final invoice will be given to you with added sales tax and gratuity.

Please email or call us with any questions on food/pricing.