



PRIVATE DINING

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PRIVATE DINING



MODERNO CON UN TOCCO

Plate Italiano Moderno: Where classic Italian cuisine meets contemporary flair. We bring a touch of the unexpected to every dish, blending traditional flavors with innovative techniques.

Elevate your dining experience by reserving our private dining spaces. Whether you're celebrating a special occasion with loved ones or hosting a sophisticated business gathering, our exclusive settings provide an intimate and refined atmosphere where you can savor our *Modern with a Touch* cuisine in a truly unforgettable setting.



EXCLUSIVE SERVICE

Each private dining reservation includes dedicated service from our most knowledgeable and attentive servers, ensuring a seamless and unforgettable experience.

CUSTOMIZABLE EXPERIENCES

Create a truly bespoke dining experience with our customizable private dining options. Choose from a variety of elegant spaces, from intimate rooms to an exclusive restaurant rental. Design a buildable menu that perfectly suits your preferences.





BROOKSIDE

701 E 63rd St, Suite 100, Kansas City MO, 64131



ROMA | PRIVATE DINING UP TO 35 GUESTS

Experience the epitome of modern dining in our exclusive private room. Bathed in natural light, this sleek space boasts a contemporary design that effortlessly transitions from vibrant gatherings to intimate celebrations. Customize your ambiance with separate lighting and music controls, allowing you to curate the perfect atmosphere for any occasion. Whether you're hosting a lively business meeting or a sophisticated soirée, our private room provides the ideal backdrop for unforgettable moments.

Please note: A F&B minimum of \$400 applies to all reservations before 4:00 PM and \$1000 for all reservations after 4:00 PM.



EXCLUSIVE USE OF PLATE ITALIANO MODERNO | UP TO 120 GUESTS

Elevate your next event with a unique and unforgettable experience by partially or fully buying out our restaurant. Whether you're celebrating a milestone, hosting a corporate gathering, or planning a lavish wedding reception, we can tailor a customized package to perfectly suit your vision.

F&B minimums vary depending on the date, time, and scope of the event. Please contact our private events manager for a personalized quote and to discuss your specific requirements.



PATIO & LOUNGE | UP TO 80 GUESTS

Transform our covered patio or stylish indoor lounge into your exclusive haven for a memorable private event. Whether you're hosting a cocktail party, a vibrant happy hour, or a relaxed social gathering, our dedicated space provides the perfect backdrop for unforgettable moments. With its elegant ambiance, curated music, and attentive service, our patio or indoor lounge offers a unique setting for your guests to unwind, socialize, and create lasting memories.

F&B minimum vary depending on the date, time, and size of the event. Please contact our manager for a personalized quote and to discuss your specific requirements.



LEAWOOD

11655 Ash St, Leawood KS, 66211



SIENA & VENICE | PRIVATE DINING UP TO 14 GUESTS

Our intimate private dining room, perfect for gatherings of up to 12 guests, offers a secluded and sophisticated setting. Enclosed in glass with solid lower walls, this elegant space ensures complete noise control and privacy, while still allowing for an abundance of natural sunlight. Each table is adorned with a seasonal fresh floral or plant centerpiece, adding a touch of nature's beauty.

Enjoy an intimate dining experience within our main dining area. This exclusive space features discreet partitions that create a semi-private setting for your group of up to 14 guests.

Experience the lively atmosphere of the restaurant while enjoying the added privacy and noise control provided by the tasteful partitions. It's the perfect option for those seeking a more intimate gathering without feeling completely isolated.

Please note: A F&B minimum of \$400 applies to all reservations before 4:00 PM daily; \$650 after 4:00 PM Monday - Thursday & Sunday; \$850 after 4:00 PM Friday & Saturday.



FLORENCE | PRIVATE DINING UP TO 52 GUESTS

Host unforgettable gatherings in our spacious private dining room, accommodating up to 52 guests. This elegant space features a combination of comfortable booths and tables, tastefully sectioned off from the main dining area by glass partitions and elegant draping. Enjoy an abundance of natural light through beautiful windows during the day, and experience the warm ambiance created by our exquisite fixtures as the sun sets.

Please note: A F&B minimum of \$400 applies to all reservations before 4:00 PM Daily; \$2,200 after 4:00 PM Monday-Thursday & Sunday. This space is only available for parties larger than 20. This space is not available on Friday & Saturday evenings; after 4:00 PM.



PATIO



BAR & CHEF'S COUNTER



EXCLUSIVE USE

Elevate your next social gathering with a unique and unforgettable experience by reserving our vibrant patio, stylish bar, or captivating chef's counter. These dynamic areas can be reserved in their entirety or creatively sectioned off to provide a sense of privacy while still enjoying the lively ambiance of our restaurant.

Perfect for happy hours, cocktail parties, and other social events, these spaces offer a unique and engaging setting for your guests to connect and celebrate.

F&B minimums vary depending on the date, time, and scope of the event. Please contact our private events manager for a personalized quote and to discuss your specific requirements.

PLATED BRUNCH

WE OFFER THREE TIERS OF PLATED BRUNCH MENUS TO CRAFT A MEMORABLE EXPERIENCE FOR YOUR EVENT. OUR EVENTS TEAM WILL WORK WITH YOU TO FINALIZE YOUR EVENT WITH THE PERFECT BAR PACKAGE & ADD-ONS.

STARTER *please select one*

FOCACCIA

lemon ricotta, rosemary, olive oil
for the table

ITALIAN DONUTS

house made italian donuts, orange marscapone cream,
powdered sugar, pistachios
for the table

ENTREES *please select three*

..... \$30 per person

BRUNCH PIZZA

mozzarella, fontina, egg*, garlic oil, prosciutto, arugula

BACON PIZZA

bacon, mozzarella, fontina, pomodoro,
caramelized onion

FRENCH TOAST

brioche bread, maple syrup, bacon,
breakfast potatoes, peach jam

STANDARD BREAKFAST

2 eggs* any style, potatoes, bacon,
brioche toast, peach jam

ALCOHOLIC DRINKS *add-on*

MIMOSA

\$20 per person

grapefruit, orange, or cranberry juice
limit 4 drinks per guest

BLOODY MARY

\$20 per person

bloody mary service
limit 3 drinks per guest

ENTREES *please select three*

..... \$35 per person

FRENCH TOAST

brioche bread, maple syrup, bacon,
breakfast potatoes, peach jam

STANDARD BREAKFAST

2 eggs* any style, potatoes, bacon,
brioche toast, peach jam

FRITTATA

spinach + mozzarella omelete, blistered tomatoes,
truffle aioli, potatoes or arugula salad

BISCUITS + GRAVY

house made parmesan biscuit, sausage gravy,
breakfast potatoes

BRUNCH PIZZA

mozzarella, fontina, egg*, garlic oil, prosciutto, arugula

ENTREES *please select three*

..... \$40 per person

FRENCH TOAST

brioche bread, maple syrup, bacon,
breakfast potatoes, peach jam

STANDARD BREAKFAST

2 eggs* any style, potatoes, bacon,
brioche toast, peach jam

BISCUITS + GRAVY

house made parmesan biscuit, sausage gravy,
breakfast potatoes

CHICKEN + RISOTTO

fried chicken breast, 2 eggs* any style, parmesan risotto

STEAK + EGGS

6 oz bistro filet, 2 eggs* any style, potatoes, toast

PLATED LUNCH

WE OFFER THREE TIERS OF PLATED LUNCH MENUS TO CRAFT A MEMORABLE EXPERIENCE FOR YOUR EVENT. OUR EVENTS TEAM WILL WORK WITH YOU TO FINALIZE YOUR EVENT WITH THE PERFECT BAR PACKAGE & ADD-ONS.

STARTER *please select one*

FOCACCIA

lemon ricotta, rosemary, olive oil
for the table

MEATBALLS

house pork veal blend, san marzano tomato sauce
for the table

ENTREES *please select three*

..... \$35 per person

PIZZA

margherita - pepperoni - salsiccia

BURGER

kansas beef, fontina cheese, prosciutto, arugula,
house aioli

ROSEMARY CHICKEN SANDWICH

grilled marinated chicken breast, smoked mozzarella,
arugula, crispy prosciutto, house dijonaise

BUCATINI ALL'AMATRICIANA

guanciale, toasted garlic, san marzano tomatoes,
chili flake, pecorino

CACCIO I PEPE

spaghetti pasta, toasted black pepper,
pecorino romano

DESSERT *please select one*

TIRAMISU

espresso soaked lady fingers, mascarpone cream,
cocoa powder

LIMONCELLO CAKE

limon sponge cake, mascarpone cream

ENTREES *please select three*

..... \$40 per person

EGGPLANT PARMESAN

house pomodoro sauce, mozzarella, parmesan, basil

SHRIMP SPIEDINI

marinated grilled shrimp, braised heirloom bean,
escarole, parsnip apple salad

BEET & ARUGULA SALAD

thyme roasted beets, wild arugula, crushed almonds,
goat cheese, sherry vinaigrette

NEAPOLITAN SANDWICH

melted fontina, burrata, pistachio, mortadella, basil
pesto, arugula, pickled red onion, grana padano

BUCATINI ALL'AMATRICIANA

guanciale, toasted garlic,
san marzano tomatoes, chili flake, pecorino

ENTREES *please select three*

..... \$45 per person

ORGANIC SALMON SALAD

chilled, spice roasted salmon, baby spinach, wild arugula,
citrus vinaigrette, toasted almonds, fresh herbs

ITALIAN CHOPPED CHICKEN SALAD

romaine hearts, chickpeas, salami, olives,
grilled chicken, cherry tomatoes, smoked mozzarella,
herb red wine vinaigrette

CHICKEN MARSALA

grilled chicken breast, polenta, roasted mushrooms,
marsala sugo

PAPPARDELLE

white tuscan pork ragout, rosemary, sage,
pecorino romano

BUCATINI ALL'AMATRICIANA

guanciale, toasted garlic, san marzano tomatoes,
chili flake, pecorino

PLATED DINNER

WE OFFER THREE TIERS OF PLATED DINNER MENUS TO CRAFT A MEMORABLE EXPERIENCE FOR YOUR EVENT. OUR EVENTS TEAM WILL WORK WITH YOU TO FINALIZE YOUR EVENT WITH THE PERFECT BAR PACKAGE & ADD-ONS.

SALAD *please select one*

CAESAR

hand chopped romaine hearts,
garlic anchovy dressing, parmesan tuile

ARUGULA

pecorino romano, parmesan,
extra virgin olive oil, lemon vinaigrette

ENTREES *please select three*

..... \$65 per person

SPAGHETTI POMODORO

toasted garlic, san marzano tomatoes,
grana padano, virgin olive oil

PAPPARDELLE

white tuscan pork ragout, rosemary, sage,
pecorino romano

BOLOGNESE

rigatoni, pancetta braised beef chuck,
san marzano tomatoes, grana padano, thyme

BUCATINI ALL'AMATRICIANA

guanciale, toasted garlic, san marzano tomatoes,
chili flake, pecorino

CACCIO I PEPE

spaghetti pasta, toasted black pepper,
pecorino romano

DESSERT *please select one*

TIRAMISU

espresso soaked lady fingers, mascarpone cream,
cocoa powder

LIMONCELLO CAKE

limon sponge cake, mascarpone cream

ENTREES *please select three*

..... \$75 per person

POLLO TOSCANA

airline chicken breast, sundried tomato cream sauce

SALMON

organic scottish salmon, tomato agrodolce,
white balsamic

PORK CHEEKS

anson mills polenta, marsala sugo,
duck fat roasted carrots

RIGATONI E GAMBERI

shrimp, tomato vodka sauce, cream, basil

BOLOGNESE

rigatoni, pancetta braised beef chuck,
san marzano tomatoes, grana padano, thyme

ENTREES *please select three*

..... \$85 per person

BRANZINO

grilled branzino, sicilian caponata, fennel,
currants, pine nuts, lemon

PORK CHEEKS

anson mills polenta, marsala sugo,
duck fat roasted carrots

FILET MIGNON

local 8oz filet, roasted garlic

PAPPARDELLE

white tuscan pork ragout, rosemary, sage,
pecorino romano

RIGATONI E GAMBERI

shrimp, tomato vodka sauce, cream, basil

APPETIZER MENUS

WE OFFER THREE TIERS OF APPETIZER ADD-ONS TO CRAFT A MEMORABLE EXPERIENCE FOR YOUR EVENT. OUR EVENTS TEAM WILL WORK WITH YOU TO FINALIZE YOUR EVENT WITH THE PERFECT BAR PACKAGE & ADDITIONAL DETAILS.

SELECT 2

\$15 per person

- MEATBALLS \$10 ADD-ON TO SET MENU
ARANCINI
ANTIPASTI MISTI
BURRATA BRUSCHETTA
TOMATO & RICOTTA BRUSCHETTA
PEAR BRUSCHETTA
FOCACCIA
TRUFFLE GARLIC BREAD

SELECT 3

\$20 per person

- MEATBALLS \$15 ADD-ON TO SET MENU
ARANCINI
ANTIPASTI MISTI
BURRATA BRUSCHETTA
TOMATO & RICOTTA BRUSCHETTA
PEAR BRUSCHETTA
FOCACCIA
TRUFFLE GARLIC BREAD

SELECT 5

\$30 per person

- MEATBALLS
ARANCINI
ANTIPASTI MISTI
BURRATA BRUSCHETTA
TOMATO & RICOTTA BRUSCHETTA
PEAR BRUSCHETTA
FOCACCIA
TRUFFLE GARLIC BREAD

SHARED MENUS

SERVED FAMILY STYLE OR BUFFET

BUFFET IS ONLY AVAILABLE FOR PARTIES OF 20 OR MORE

BRUNCH

\$37 per person

- FRENCH TOAST
- BREAKFAST POTATOES
- SCRAMBLED EGGS
- BACON
- ASSORTED FRESH FRUIT

LUNCH

\$45 per person

- FOCACCIAS
- MEATBALLS
- ARUGULA SALAD
- SPAGHETTI POMODORO
- CHICKEN MARSALA

DINNER

\$65 per person

- TRUFFLE GARLIC BREAD
- MEATBALLS
- ARUGULA SALAD
- BOLOGNESE
- SPAGHETTI POMODORO
- POLLO TOSCANA

BAR MENUS

OPEN BAR - 2 HRS

1

HOUSE

\$35.00

House Wine Red
House Wine White
Domestic Beer Bottles
Well Liquor

2

PREMIUM

\$42.00

Premium Red – Sonoma Cabernet, Italian red
Premium White – Sauvignon Blanc, Italian White
Beer Bottles – Michelob Ultra, Bud Light
Premium Liquor – Tito's, Jim Beam, Dewars, Beefeater Gin

selections subject to change based on availability

3

TOP SHELF

\$50.00

Napa Cabernet
Napa Chardonnay
Premium Beer – Stella Artois
Top Shelf Liquor – Ketel One, Basil Hayden's,
Johnny Walker Red, Glenlivet, Tanqueray Gin

selections subject to change based on availability

DRINK TICKETS

HOUSE	\$12 PER TICKET
PREMIUM	\$14 PER TICKET
TOP SHELF	\$16 PER TICKET

ADD-ONS



SELECT ANY 2 SIDES **\$7.00 pp**

SELECT ANY 2 APPETIZERS **\$10.00 pp**

select any combination of appetizers or sides to compliment your set menu seamlessly. please note: our appetizers and sides are for the table.



ANTIPASTI MISTI **\$6.00 pp**

assorted italian meats, cheeses, & accoutrements



BRUSCHETTA **\$4.50 pp**

tomato & ricotta
buratta
pear



BROCCOLINI **\$4.00 pp**

toasted garlic, olive oil



RISOTTO **\$4.00 pp**

mushroom risotto, truffle butter



ROASTED POTATOES **\$4.00 pp**

rosemary, garlic, olive oil



MEATBALLS **\$5.50 pp**

house pork veal blend meatball,
san marzano tomato sauce



ARANCINI **\$5.50 pp**

arborio rice, pancetta,
tomodoro, calabrian chile,
mozzarella, pecorino



MUSHROOMS **\$4.00 pp**

herb oil, roasted garlic

ADD-ONS



CAESAR \$4.00 pp

caesar



ARUGULA \$4.00 pp

arugula

SELECT ANY 2 SALADS

\$7.00 pp

select any combination of salads, breads, or additional add-ons to compliment your set menu seamlessly.
please note: our breads are for the table.



TRUFFLE GARLIC BREAD \$3.50 pp

garlic oil, black truffle butter, parmesan, red pepper flake



FOCACCIA \$2.50 pp

lemon ricotta, rosemary, olive oil



MODERNO \$4.00 pp

moderno



FILET MIGNON \$10.00 pp

8oz filet mignon, roasted garlic



KC STRIP \$8.00 pp

usda prime 14 oz KC strip, bone marrow butter



PROTEIN \$4.00 pp

salmon
shrimp
chicken

*may be added to salad or pasta

2025 TERMS & CONDITIONS

**Please note: ALL private dining reservations require a signed contract and deposit.
The event will only be secured upon receipt of both the signed contract and deposit.**

FOOD & BEVERAGE MINIMUM

Our f&b minimum is the predetermined amount patrons must spend on food and beverages during their visit. This expenditure ensures exclusive use of our private dining rooms & spaces for the specified time, and any costs incurred beyond the f&b minimums contribute to enhancing your overall dining experience. To achieve or surpass the minimum spend for your exclusive reservation, any distinctive requests, menus, a la carte add-ons, and bar packages will contribute toward this threshold.

This predefined amount is meticulously established to ensure a heightened standard of culinary excellence and an unforgettable experience. It is imperative to note that our primary aim is to make your event an unequivocal success. If the total bill falls short of the stipulated minimum, Plate Italiano Moderno reserves the right to process the unmet minimum earmarked for your special occasion.

*A/V rental, printed material, labor and miscellaneous fees will not contribute to the f&b minimum. The f&b minimum relates to food & beverage only.

Food and Beverage minimums must be met prior to the addition of sales tax & 20% gratuity.

DEPOSITS & CANCELLATIONS

A 25% deposit is required at the time of booking. The deposit amounts are based on the food & beverage minimum required for events with 14 guests or less. For events greater than 14 guests, the deposit will be based on the chosen food & beverage menu.

Failure to remit the deposit within 7 days of the event date may result in the cancellation of the event by Plate Italiano Moderno.

Events that require rescheduling will not experience any initial penalties. Guests are allowed to reschedule an event up to one time before loss of the deposit.

Cancellation of the event must be made at least 14 days prior to the event date for a refund of the deposit. Events cancelled greater than 14 days in advance will receive a refund of the deposit, minus a \$50 administrative fee.

In the event of a cancellation less than 14 days before the agreed-upon date, the deposit is nonrefundable.

In the event that the scheduled event is canceled with less than forty-eight (48) hours' notice by the guest, the guest shall be liable to pay the full contracted amount, without exception. This contracted amount encompasses all fees, charges, deposits and expenses outlined in the agreement.

Please contact our Events Management Team directly to cancel your private dining reservation. Please do not submit this request to the restaurant or via OpenTable. Cancellation requests will not be accepted without confirmation from Plate Italiano Moderno's Event Management Team.

MANDATORY GRATUITY

A mandatory twenty percent (20%) gratuity charge will be applied based on the pre-tax bill.

GUARANTEED GUEST COUNT

We ask for a committed guaranteed guest count at least 14 days prior to your event date. A guaranteed guest count in the context of private dining refers to the confirmed number of attendees expected for your reservation. It is a critical piece of information provided by the event organizer or host to Plate Italiano Moderno Events Management Team. The guaranteed guest count allows us to plan and prepare for the event, ensuring we have sufficient staff, seating, food, and other resources to accommodate the specified number of guests. This structure allows us to deliver a seamless and enjoyable experience for all attendees.

A guaranteed guest count applies to events with a set menu. For events with an open menu, the minimum spend requirement applies. Please refer to the "Minimum Spend" subsection for further information. The guaranteed guest count multiplied by the set menu price per person constitutes the contracted amount owed by the event organizer and host.

Kindly be advised that reducing the guaranteed final guest count cannot be accommodated within 14 days of the scheduled event, without written approval from Plate Italiano Moderno Events Management Team.

MENU SELECTIONS & CONFIRMATION

An open menu is optional and applicable for parties of 14 guests or less. An open menu allows guests to order from the regular restaurant menu, just as they would when dining in the main dining room. Guests will receive the same dinner, lunch, or brunch menu with the corresponding pricing.

All open menu requests for parties larger than 14 guests must be approved by Plate Italiano Moderno Events Management Team prior to securing the reservation.

Plate Italiano Moderno may request individual menu selections for larger parties and parties occurring on peak nights and seasons, such as, but not limited to, Fridays and Saturdays, and specific dates between November and May.

We respectfully request that all menu selections be finalized at least 14 days before your event.

SPECIAL PROMOTIONS & BILLING

To ensure clarity regarding payment and discounts, kindly note that discounts and promotional items are applicable exclusively in the main dining room. Promotional materials, including restaurant week specials, discounted vouchers, discounted gift cards, VIP membership perks, etc., are not applicable for private dining reservations.

The remaining balance for your event is due in full at the conclusion of the event, in person. An itemized bill will be presented to the event's host or organizer.

We primarily accept cash and card payments. Certified checks (cashier's or certified business checks) are accepted with at least 10 days' prior notice. For check and cash payments, an alternative payment method is required on file for any add-ons. Acceptable checks are only accepted for set menu reservations.

We accept non-physical credit cards. To process the remaining balance to the authorized card on file, please request this at least 48 hours prior to the event. Otherwise, an itemized bill will be presented to the event organizer on-site.

Please note, a 2.75% non-cash adjustment fee will be applied to all card transactions.

Plate Italiano Moderno reserves the right to process any outstanding balances to the authorized method of payment.

PRIVATE DINING TIMELINESS

Private dining reservations are reserved in increments of 2.5 hours during peak nights and seasons, such as, but not limited to, Fridays and Saturdays, and specific dates between November and May.

Private dining reservations are reserved in increments of 3 hours during non-peak nights and seasons.

To request additional time, please contact our Plate Italiano Moderno Events Management Team at least 14 days before the event.

It is imperative that the party arrives on time to ensure the timeliness and flow of the event is executed in alignment with expectations. We strongly suggest arriving 15-20 minutes prior to the event time to ensure everyone is seated and accounted for as the event begins.

Arriving late to the event may disrupt the experience.

Timed services, such as open bar packages, will promptly begin at the specific time outlined in the signed contract. Timed services will not be extended by Plate Italiano Moderno to accommodate late parties.

During peak nights and seasons, reservations may be subject to cancellation due to excessive tardiness. If the party arrives more than 30 minutes after the scheduled reservation time, we may not be able to accommodate the reservation. In the event of a cancellation due to tardiness, the event organizer will still be responsible for the full remaining contracted amount.

UNFORSEEABLE CIRCUMSTANCES

In the event of an Unforeseeable Circumstance, we will allow the guest to reschedule their event one time without penalty, subject to availability.

If the Unforeseeable Circumstance does not impact the operation of our restaurant, we will remain open, and the event will proceed as scheduled.

Should an Unforeseeable Circumstance **necessitate the closure of our restaurant** on the date of your scheduled event, we will offer the following options: Reschedule: The guest may reschedule their event as outlined above; Cancellation: The guest may cancel their event and receive a full refund of their deposit, less a \$50 administrative fee.

Please contact our Events Management Team directly to cancel your private dining reservation. Please do not submit this request to the restaurant or via OpenTable. Cancellation requests will not be accepted without confirmation from Plate Italiano Moderno's Event Management Team.

FAQ'S



WHAT IS A F&B MINIMUM?

Our minimum spend is the predetermined amount patrons must spend on food and beverages during their visit. This expenditure ensures exclusive use of our private dining rooms & spaces for the specified time, and any costs incurred beyond the minimum spend contribute to enhancing your overall dining experience. To achieve or surpass the minimum spend for your exclusive reservation, any distinctive requests, menus, a la carte add-ons, and bar packages will contribute toward this threshold.

This predefined amount is meticulously established to ensure a heightened standard of culinary excellence and an unforgettable experience. It is imperative to note that our primary aim is to make your event an unequivocal success. If the total bill falls short of the stipulated minimum, Plate Italiano Moderno reserves the right to process the unmet minimum earmarked for your special occasion.

*A/V rental, printed material, labor and miscellaneous fees will not contribute to the minimum spend. The minimum spend relates to food & beverage only.

Food and Beverage minimums must be met prior to the addition of sales tax & 20% gratuity.

HOW DOES THE BOOKING PROCESS WORK?

Determine Basic Event Details: Choose your event date, time, preferred location, and provide an estimated guest count. If your guest count exceeds 14, a set menu will be required. If a set menu is not required, please review our minimum spend requirements for your preferred location and private space.

Review Menu Options (if applicable): Explore our set menu offerings, add-ons, and bar packages to find the best fit for your group.

Contact the Events Team: Share your preferred set menu, additional information, and guest count with our Events Management Team.

Guest Portal Creation: We will create a guest portal for you. Through the guest portal, you will have access to the contract, payment portal, and any outstanding tasks needed to secure your reservation.

Confirmation of Your Event: Once the contract and deposit are completed, you will receive confirmation of your upcoming event.

Finalization & Execution: We will ensure your event details are finalized at least 14 days in advance and no question is left unanswered. Our Events Management Team will remain in close contact until your event has concluded.

WHAT IF I NEED TO CANCEL?

Please contact our Events Management Team directly to cancel your private dining reservation. Please do not submit this request to the restaurant or via OpenTable Network. Cancelling at least 14 days in advance may result in a refund of the deposit, minus a \$50 Admin Fee. Cancelling less than 14 days in advance may result in a full loss of the deposit. Cancelling less than 48 (forty-eight) hours in advance, may result in a full loss of the deposit & the guest shall be liable to pay the full contracted amount, without exception.

WHEN DO I NEED TO SUBMIT MY FINAL GUEST COUNT?

We ask for a committed guaranteed guest count at least 14 days prior to your event date. A guaranteed guest count in the context of private dining refers to the confirmed number of attendees expected for your reservation. It is a critical piece of information provided by the event organizer or host to Plate Italiano Moderno Events Management Team.

CAN I ORDER FROM THE MENU?

An open menu is optional and applicable for parties of 14 guests or less. An open menu allows guests to order from the regular restaurant menu, just as they would when dining in the main dining room. Guests will receive the same dinner, lunch, or brunch menu with the corresponding pricing.

All open menu requests for parties larger than 14 guests must be approved by Plate Italiano Moderno Events Management Team prior to securing the reservation. Open menu requests are approved on a case-by-case basis.

HOW DO I KNOW IF MY EVENT IS CONFIRMED?

Events will be confirmed by our Events Management Team upon receipt of both the signed contract and completed deposit. You will also receive a reservation confirmation via OpenTable Network. Please do not make any event changes through the OpenTable confirmation. For changes to your event, please be sure to contact our Events Management Team.

Upon your initial inquiry, a member of our Events Management Team will be assigned to your event. They will remain as the primary point of contact throughout the detailing of your event. For any event related inquiries, please be sure to contact your assigned Event Team Member via phone call, email, or guest portal.

Our on-site Managing Partners and Managers will be available for any questions upon arrival & throughout the duration of the event.