## FREQUENTLY ASKED QUESTIONS

- Can we have decorations? Yes, when you receive the contract it will be outlined in more detail. Essentially nothing can be attached to anything belonging to Fiorella- no staples, tape, or hooks on any of the walls, heaters, plants, tables, chairs, or awnings.
  Centerpieces are great, but should be small and minimal. Since all the food is served family-style, we will need a lot of table space
- Can we bring outside dessert? The prix-fixe menus include dessert, but you are welcome to bring your own as well for no additional charge. We will happily store, present and serve it.
- **Do kids count toward the headcount?** Yes, anyone who takes up a seat, or space at a standing event, would count toward the max capacity, since it's a question of space.
- Do we have to pay the prix-fixe price for kids? No, if they likely won't be eating the prix-fixe items, we can just arrange prix-fixe quantities for the adults, and you are welcome to order items from the kids menu. We usually estimate that around 12 years old is when we charge the prix-fixe price.
- Can we bring our own wine? Certainly. Our regular corkage fee applies. It is \$25/ bottle (750mL) for the first two bottles, \$50/ bottle (750mL) for bottles number 3 and 4, \$75/ bottle (750mL) for numbers 5 and 6, etc. We don't waive corkage if you buy wine from us.
- When is the final headcount and menu due? 7 days in advance. After that, the number can't be reduced. The number can be increased if we have space.
- Will the card I used to hold the reservation and/or pay the deposit be the same card used for the final bill? No, you will need to have a card or cash in person at the event.
- Are we allowed to just have an open bar and not use the beverage package? There is no requirement to use a beverage package, but we do ask that you pre-select the wines that you would like us to serve. That helps cut down on the time and confusion of taking dozens of drinks orders, and in turn makes your event run more smoothly. We will only charge per bottle that was opened, so it's a great option for groups who are likely to drink less, or who prefer a certain wine.
- What is the commission charge? The commission is a fee that goes to the group dining coordinator, for their attention to your event in the weeks and months leading up to the event, and for communicating the details to the staff and managers who will be executing your event.