



Private Events

Tony's has been a staple in Wake County for over 15 years serving up the best in fresh seafood, succulent steaks and chops and flavorful Italian dishes. Why not host your next event with us! We have amazing “made from scratch” food, a great drink selection and a pleasant ambiance for you to enjoy with your guests. We know that you have enough on your mind so let us handle the rest and make your party or reception a thoroughly enjoyable evening to remember. Our private parties are designed to your needs and budget. We can handle from 25 people to 250 people, whether it be a dinner party, banquet or reception.

Sample Menus

The following are sample private party menus. You may make additions, changes, or combine any of these suggestions. Prices may vary according to market price and availability. Prices listed below are per person and include a choice of House or Caesar salad. All menu choices served with rolls, hushpuppies and biscuits and complimentary non-alcoholic beverages (tea, coffee and soft-drinks). Alcoholic beverages will need to be paid for separately and our homemade desert selection can be added for \$5 additional per person.

Menu A \$16

Seafood Cannelloni – shrimp, scallops, crabmeat, ricotta cheese, pasta, creamy marinara sauce
Chicken Parmesan – lightly fried chicken breast, mozzarella, marinara sauce
Shrimp Scampi – penne pasta with a white wine garlic butter sauce
Gino's Homemade Meaty Lasagne – the name says it all
Linguini & Clams – tomatoes, white wine garlic sauce

Menu B \$20

Ribeye – grilled or blackened 12oz ribeye, sweet shallot sauce
Citrus Glazed Salmon – oven roasted, citrus glaze, wilted spinach
Chicken Breast – blackened or bbq grilled
Fried Seafood – shrimp, scallops, flounder, oysters (choice of two)

Menu C \$23

Filet Mignon – 6oz grilled tenderloin with bernaise sauce
Golden Brown Crab Cakes – corn relish, hollandaise
Grilled or Blackened Seafood – salmon, jumbo shrimp, jumbo scallops(choice of two)
Chicken Marsala – mushrooms and marsala cream sauce
Seafood Duo Pasta – shrimp, scallops, ham, mushrooms, spinach, alfredo or marinara sauce

Menu D \$30

Filet Mignon – 9oz grilled tenderloin, bernaise sauce
Admirals Platter – shrimp, scallops, filet medallion
Mahi Mahi – pineapple mango salsa
Seafood Trio – shrimp, scallops, lobster, mushrooms, spinach, vodka tomato cream sauce
Lobster Tail – cold water lobster, melted butter
Chicken Oscar – grilled with asparagus, jumbo lump crabmeat and hollandaise

Frequently Asked Questions

Does Tony's have private rooms and what size parties can you accommodate?

Yes, we have two private dining rooms and other areas of the restaurant available for larger parties

- The Monroe Room - up to 15 guests and
- The Taylor Room – up to 25 guests (20 on one table or 25 on separate tables).
- Semi-Private area in main dining room - up to 50 guests
- Entire restaurant – up to 250 guests

Do you charge a room fee

We do NOT charge a room rental fee if used for dining. We have a \$200.00 minimum for meetings and other non-dining events.

When am I able to schedule our private event?

Private parties are available anytime we are open (5pm daily), or by special arrangement for luncheons or afternoon events.

How far in advance do I need to book our party?

Party rooms are subject to availability, so we suggest booking your event as soon as possible to ensure you are able to book the date and time of your choice. Final menu selections and beverage selections must be selected no later than one week prior to the event.

How do I find out the final per person price for my selection?

Pricing for final selections for food is determined upon your menu selection. You will be provided with a contract showing menu selections, beverage selections and pricing. We can email or fax this to you, or you can pick it up from the restaurant. Final pricing for parties that include alcoholic beverages can only be determined the day of the event.

How are alcoholic beverages handled?

We will keep track of alcoholic beverages on a separate bar tab which can be paid for by you or separately by your individual guests. Reminder all alcoholic prices are estimates of final cost.

What is the tax and administration charge?

An additional 8.5% sales tax and 20% gratuity will be added.

When do I need to confirm my final guest count?

Your final headcount is required 48 hours before the event.

Can I make vegetarian or special dietary menu substitutions?

Yes, we can handle your diners' special needs and can arrange this during your menu selection.

May I decorate the room?

Yes, the room is yours to decorate! Our rooms look beautiful on their own; but if you are looking to personalize a space with family photos, banners, balloons, confetti or other touches, we applaud your efforts. You may tape or tack items, but please use good judgment and do not damage space since excessive cleanup or damage may result in an additional cleaning fee.

What time can I begin setup?

You can setup for events in the private rooms or larger semi-private area in dining room at 1pm daily. Larger events during the day can begin setup by 10am.

May I bring my own dessert for the party? Is there a fee to do so?

Yes you may bring your own dessert, there is a cutting fee of .50 per person up to \$20.

May we bring in our own food?

As a rule, we must ask that you purchase all food from our menus.

What linens and centerpieces does the restaurant provide?

We provide all tables with white table cloths and burgundy linen napkins. Center pieces are the responsibility of the guest.