



PRIVATE PARTIES AND EVENTS

ANNIVERSARY PARTIES * BABY/BRIDAL SHOWERS

BAR/BAT MITZVAHS * BIRTHDAY CELEBRATIONS

BUSINESS MEETINGS * FAMILY GATHERINGS

GRADUATION DINNERS * HOLIDAY OFFICE PARTIES

REHERSAL DINNERS * WEDDING PARTIES

GENERAL INFORMATION

- ▶ At Bella Vita food and celebration go hand-in-hand. We are pleased you are considering having your next special event or party at Bella Vita! We will put all of our experience and efficiency to work for you.
- ▶ You will feel like a guest at your own party when you host your next special event at Bella Vita. We will take care of the details to be sure that each and every guest has a wonderful time. Please contact our banquet coordinator to plan your next event.

Choose Small Party Service, Limited Menu or the Traditional Buffet. (Depending upon the size of the party.)

FULL MENU SELECTION

*Parties of 20 or smaller.

Guests may order individually off the menu for appetizers, entrees and deserts.

LIMITED MENU

*Parties of 20= Guests with a Custom Menu

The host may organize a pre-selected menu customized for their event. We are happy to print the menus for the event. Guests will have choice of a salad and entrée when they dine from the customized menu. Desert available per host's request.

TRADITIONAL BUFFET

*Parties of 20= Guests.

The host will create a menu from an assortment of salads, pastas and other entrée choices.

Buffet Selections: ~Two Entree Selections from Pasta & Specialtia Menu with House Salad

Choice of One (1) Side (Garlic mashed Potato or Vegetable) \$20.95 per person

~Three Entrée Selections from the Pasta & Specialtia Menu with Choice of Salad

Choice of One (1) Side (Garlic Mashed Potato or Vegetable) \$25 per person

PRIVATE PARTY GUIDELINES

- Menu selections are due 7 days prior to the event.
- Confirmed Guest Count due 24 hours prior to the event.
- Pricing does not reflect taxes or gratuity. A 20% Service Charge and Applicable Sales Tax will be added.
- A credit card number and \$250 deposit will be collected in order to reserve the room and date for the scheduled function. A 4 week notice of cancellation is required in order to refund the deposit.
- Additional Arrangements: Guests must secure prior approval before bringing any outside food or beverage. We are pleased to assist you with any special needs.

- Audio-Visual Equipment is available as well as floral needs.
- A \$50 Room set-up fee will be applied for sit down dinners.

Our Mezzanine Area lends itself well to any celebration, dinner, or cocktail party. We can accommodate up to 65 people for sit down dinners and 100-125 for appetizers and cocktails.

Contact Event Coordinator, Shelley najem

(317)598-9011 smnajem@aol.com

BEVERAGE SERVICE

- ▶ A private bar is available at Bella Vita. For larger parties we suggest arranging for a host bar with a selection of house, call, or premium liquors along with wine, beer and soft drinks. We can also arrange for a cash bar at your event. The pricing below will be increased to cover sales tax if you choose a cash bar. Should you choose to set up a host or cash bar, a charge of \$35. will be added to your bill in order to cover the labor for servicing the bar as well as the costs associated with set up and clean up.
- ▶ For smaller events, your server will gladly accommodate any of your guests' needs for beverages.

HOST BAR

Well Drinks	\$5.50
Call Drinks	\$6.50
Premium Drinks	\$7.00
Red and White Wine	\$6.00

*HOUSE-Chardonnay, Cabernet, Chianti and Merlot are available by the glass and bottle. Other selections are available from our wine list. Pricing may vary.

Domestic Beer	\$3.75
Import Beer	\$5.00
Non-Alcoholic Beer	\$3.75
Soft Drinks	\$2.00
Iced Teas	\$2.00
Coffee and Hot Tea	\$2.00
Bottled Water	\$4.00

*Sparkling or Still

WINE LIST

In addition to the wines listed above, we would welcome the opportunity to serve you something from our extensive selection of wines available by the bottle or glass. We are happy to provide you with a copy of our wine list.

LIQUOR PACKAGES

OPEN BAR

PER PERSON

Includes all ice, mixers, glasses, garnishes and soft drinks.

****WELL LIQUOR OPEN BAR (Up to 2 hours) \$14 per person**

Finlandia Vodka

Bacardi Rum

Bombay Gin

Pepe Lopez Tequila

Dewars Scotch

Old Forrester Bourbon

****PREMIUM LIQUOR OPEN BAR (Up to 2 hours) \$16 per person**

Absolut Vodka

Bacardi Rum

Tanqueray Gin

Jose Quervo Tequila

Johnny Walker Red Scotch

Jim Beam Bourbon

****SUPER PREMIUM OPEN BAR (Up to 2 hours) \$18 per person**

Ketel One Vodka

Bacardi Flavors

Bombay Sapphire Gin

Jose Quervo 1800 Gold Tequila

Johnny Walker Black Scotch

Jack Daniels Whiskey

****BEER AND HOUSE WINE OPEN BAR (Up to 2 hours) \$12 per person**

20% Service Charge will be added.

Bottled Beer add \$2 per person. Merlot and Chardonnay add \$2 per person

Each additional hour add \$8 per person.

APPETIZER MENU

All Appetizers are priced per 100 pieces.

Minimum order ~ 25 pieces.

Assorted Nuts	\$75
Seasonal Fresh Fruits	\$100
Domestic Cheese Tray	\$125
Imported Cheese Tray	\$175
Vegetable Tray with Dip	\$125
Bruschetta	\$125
Spinach and Cheese Stuffed Mushrooms	\$250
Crab Stuffed Mushrooms	\$325
Asiago Dip with Crostini	\$175
Pane Granchio	\$200
Shrimp Cocktail	\$350
Cocktail Crab Claws (1 oz.)	\$350
Ahi Tuna Wasabi on Cocktail Rye	\$325
California Rolls	\$250
Shrimp Wasabi Rolls	\$325
Lump Crab Cocktail (1 oz.)	\$500
Oysters Rockefeller	\$350
Olive Tapenade	\$160
Fritti Mozzarella	\$175
Assorted Canapés	\$300
Spanakopita (Spinach and Feta in Filo)	\$200
Antipasto Platter with Imported Meats and Cheeses	\$375
Vegetarian Antipasto with Marinated Roasted Vegetables	\$250

CHEF SPECIALTIES

~Pricing Based per 100~

Filet Canapés ~ \$550

Beef Tenderloin Slices on Crostini with Horseradish or Cognac Mayo

Seafood Bar ~ \$1000

Jumbo Prawns, Cocktail Crab Claws, and Oysters on the Half Shell over Ice Display

Served with Cocktail Sauce & Cognac Mayo

Pasta Station~\$16pp

Variety of Pastas, Sauces, & Vegetables presented in a

Sautee Station

Carved Beef Tenderloin Station ~ \$750

Served on Focaccia Bread with Horseradish & Mustard Sauces

Baby Rack of Lamb with Rosemary Chianti Sauce ~ \$450

Smoked Salmon Display ~ \$350

Served with Capers, Onions and Chopped Eggs with Dill Cream Chantilly Sauce

Romano Crusted Chicken with Garlic Cream Fettuccine ~ \$350

Rosemary Chicken Skewers ~ \$260

Chicken Satay with Thai Peanut Sauce ~ \$260

Coconut Fries Shrimp with Apricot Sauce ~ \$300

Italian Meatballs ~ \$200

Wing Assortment ~ \$275

Hot, BBQ, Italian Herbed

Chocolate Fountain (minimum 50 pp) ~ \$250

Served with Fresh Fruit and Assorted Dipping Items

All Items are subject to a 20% Service Charge and Applicable Sales Tax.

