

bella notte

CATERING

PATIO or ½ PATIO

Stepping out onto the Bella Notte patio, you are engulfed in the seasonality of the décor. French doors that line the outside walls swing open allowing a cool breeze to sail through the area on those late summer and spring days. A stone fireplace offers a cozy and warm setting during the colder months. Reminiscent of an old Italian patio, the beams are wrapped in greenery and lights. This space is perfect for hosting private functions and wine tasting dinners. A private entrance is available, along with access to the outside patio.

Capacity: 59 people ½ Patio: 33 people

Food and beverage minimum | \$1250 Sunday-Thursday | \$2500 Friday-Saturday

WINE ROOM

The wine room is designed to resemble a rustic Italian wine cellar, with décor of vintage Italian winery artwork, bottles and labels, exposed wooden beams and windows that appear to open out into the night.

This room has large seating available to accommodate festive reunions and boisterous celebrations.

Here guests do not need to be entertained, they are the entertainment. This is a semi-private area; public restrooms are adjacent to the Wine Room, meaning that some guests may walk by this area.

CAPACITY: 28 people

Food and beverage minimum | \$500 Sunday-Thursday | \$900 Friday-Saturday

HERB ROOM

Are you in need of a private, closed setting for meetings, family functions, or personal use? Italian-style doors open from the Wine Room into Bella Notte's Herb Room. The Herb Room décor features bouquet di garni (bundles of dried herbs). Amenities include seating available for groups of 22 persons, optional closure of doors, covered windows to contain distractions, and a dedicated server for that added attention needed to make your special occasion a success.

Capacity: 22 people

Food and beverage minimum | \$ 250 Sunday-Thursday | \$ 500 Friday-Saturday



per person

per person

CHEESECAKE

GLUTEN-FREE CHOCOLATE TORTE

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CATERING

ENTRÉE F	PACKAGES	includes a salad and a non-alcoholic beverage / water, soda, tea	
\$ 16	per person	select up to four entrées from Tier 1	
\$ 20	per person	select up to four entrées from Tiers 1 & 2	
\$ 25	per person	select up to four entrées from Tiers 1, 2 & 3	
\$ 30	per person	select up to four entrées from Tiers 1, 2, 3 & 4	
\$ 40	per person	select up to four entrées from Tiers 1, 2, 3, 4 & 5	
APPETIZE \$ 13	ERS all appetizers FRESH CAPRESE	served family-style / 3-4 people	
	fresh mozzarella v	v/ diced roma tomatoes, fresh basil, extra virgin olive oil, & balsamic vinegar reduction	
\$ 13	BELLA ORIGINAL BRUSCHETTA six pieces of wood-fire charred peasant bread four topped w/ basil pesto, diced tomatoes & fresh basil two w/ warm gorgonzola (6 pieces)		
\$ 17	ORIGINAL FRIED CALAMARI tender calamari, hand-breaded & quickly fried served w/ dill shallot, chipotle & marinara sauces		
\$ 13	CRISPY MOZZAF fresh fior di latte r	RELLA nozzarella hand-breaded & quickly fried, servedw/ marinara sauce	
\$ 13	ZUCCHINI FRITT fresh zucchini "fri	es" w/ chipotle aioli	
\$ 19	FRITTO MISTO fried calamari, fio	r di latte & zucchini "fries" w/ dill shallot, chipotle & marinara sauces	
\$ 19	ANTIPASTO selection of artisa	n charcuterie & vegetables, w/ wood fire grilled ciabatta	
DESSERT	individual desserts	priced per person	
\$ 6	per person	TIRAMISU	
\$ 6	per person	CHOCOLATE PAVE	

TIER 1 | \$16

PENNE ARRABIATA

w/CHICKEN

SPAGHETTI

w MARINARA SAUCE

SPAGHETTI w/MEAT SAUCE

FETTUCCINE ALFREDO CLASSICO

TIER 2 | \$20

LASAGNA

w/MARINARA or MEAT SAUCE

MANICOTTI

w/MARINARA or MEAT SAUCE

RIGATONI CREMA

w/SAUSAGE

FETTUCCINE ALFREDO

w/CHICKEN

CHICKEN PARMESAN

PENNE LA BELLA

w/CHICKEN

PENNE PESTO

w/CHICKEN

PENNE SPINACHI

w/CHICKEN

PENNE GORGONZOLA

PENNE KALAMATA

PENNE FRESCO

BAKED RIGATONI ROMANO

SPAGHETTI

w/MARINARA & MEATBALLS

TIER 3 | \$25

RIGATONI CREMA

w/CHICKEN

PENNE ARRABIATA

w/SHRIMP

FETTUCCINE ALFREDO CLASSICO

w/SHRIMP

PENNE LA BELLA

w/SHRIMP

PENNE PESTO

w/SHRIMP

PENNE SPINACHI

w/SHRIMP

CHICKEN MARSALA

TIER 4 | \$30

TUSCAN CHICKEN

BELLA ORIGINAL PORK CHOP

GRILLED ATLANTIC SALMON

CHICKEN PICCATA

CHIKEN SALTIMBOCCA

TIER 5 | \$40

Wood-fire Grilled

FRESH CATCH of the day

Wood-fire Grilled

SEA SCALLOPS

VEAL PICCATA

VEAL SALTIMBOCCA

CATERING CONTRACT



THANK YOU for considering Bella Notte for your function.

Please be assured that our staff will make every effort to provide the personalized service needed to make your event a success. Our menus are offered as suggestions only.

Do not hesitate to inquire about items not listed.

OUTSIDE FOOD AND BEVERAGE

IT IS OUR POLICY THAT NO FOOD AND/OR BEVERAGES MAY BE BROUGHT INTO BELLA NOTTE.

Bella Notte does allow groups to bring cakes to their event for no charge, provided that the group plates and serves the cake. A PLATE FEE OF \$50.00 WILL BE CHARGED if the group requests that our kitchen plate the cake for service by our staff. THIS SERVICE MUST BE REQUESTED NO LATER THAN 48 HOURS IN ADVANCE OF THE FUNCTION.

Outside wine is no longer allowed in the restaurant, according to state law.

GUARANTEE

Parties of 15 or more must make reservations in advance and set their menu from Tier 1, Tier 2, Tier 3, Tier 4, or Tier 5.

Confirmation of attendance for each function is required 72 hours in advance.

If no confirmation is received, the original quest count will be assumed as your quarantee number.

We will provide for an additional 5% over the guarantee, if space permits.

FINAL MENU selections should be submitted TWO WEEKS PRIOR to the function to ensure availability of the desired menu items.

Management reserves the right to cancel the reservation and refund the deposit at our discretion.

LIABILITY

Bella Notte reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged to the representative making function arrangements.

- A. Nails, push pins, or potentially damaging fasteners may not be used to hang signs or other materials on wall, ceiling or floors.
- B. No vendors or exhibits can be located outside the assigned meeting area without prior written management approval.
- C. No confetti, glitter or potpourri can be used in a way that will litter the floor.
- D. All candles must be in containers that will catch the wax and enclose the flame. No open flames will be allowed.

PAYMENT

Payment for all services must be made in full on the day of the function. Menu prices are subject to market changes at any time. Checks will not be accepted.

SECURITY AND DAMAGE DEPOSITS

We reserve the right to require damage deposits for any and all functions. The deposit may vary according to size and room. Following inspection of the function area, this deposit will be refunded, less any damage expenses.

Bella Notte reserves the right to require security for any function, to be provided and paid for by the guest.



ROOM RESERVATION Reserving a room requires a minimum guaranteed food and beverage charge

ROOM	SUN-THU	FRI-SAT
Patio	\$ 1250	\$ 2500
½ Patio	\$ 625	\$ 1250
Wine Room	\$ 500	\$ 900
Herb Room	\$ 250	\$ 500

Preferred area seating depends on availability.

Decorating is allowed only on the day of the event and immediately prior to the event.

The group will be give 30 minutes to decorate.

For every additional 30 minutes that is needed, a fee will be charged that is 5% of the F&B minimum.

If there is excessive trash to dispose of, there will be a charge for the disposal.

Any assistance of this nature or any disposal of excessive or large items must be requested at least 72 hours in advance of the function.

REMINDERS

- A guarantee of the number to be served is due by______ After this date the number can increase up to 5% (space permitting) and guest/group will be responsible for the food and beverage minimum.
- Cancellation must be received at least 72 hours prior to the function in order to avoid being charged for the total amount.
- Applicable taxes always apply.
- Bella Notte, Crust, or Smashing Tomato must supply all food and drinks served on the property. Cakes may be brought in subject to the conditions and fees stated above.
- Bella Notte is not responsible for any injuries, damages or loss of personal property incurred as a result of or relating to the use of alcoholic beverages.
 - The undersigned assumes sole responsibility for loss or damage to all equipment/items brought to the function by the guest/group.

SIGNATURES

The undersigned assumes all responsibility for damages incurred to the building, premises, contents and your guests during the function as a result of the actions of parties attending, and will be billed by Bella Notte for the repair or replacement of the item or items damaged.

By signing below you understand and agree to the terms listed in the pages of this document and certify that in the case of a business/organization function, you have the authority to make the above agreement on the group's/organization's behalf.

		Date:
Client (print name)	(signature ₎	
		Date:
Bella Notte Representative	(print name)	

ORDERING REQUEST



Name		
Address		
City	State	Zip
Contact Person		
Phone (day)	Phone (evening)	
Fax	E-mail	
Credit Card		Exp. date
EVENT INFORMATION		
Date of Event Time of Event _	Numbe	er of Guests
SPECIAL REQUESTS		
Plate fee \$50		
Set up/tear down assistance hours @ _	per hour (estimate)	
Decorating time requested (please describe) _		
Group will / will not be bringing equipment, signa	ge, etc. (please list below) _	
Group will / will not require large item disposal \$		
TERMS AND CONDITIONS		
1. A reservation can not be confirmed until a credit card number, driver's license, and a non-refundable deposit for 10% of the F&B		
minimum is received. 2. Guest agrees to a food and beverage minimum of \$ (not including tax).	COPY DRIVE	ER'S LICENSE HERE
3. A guaranteed guest count is due no later than 72 hours prior to the reservation.		
5. Guest agrees to pay all applicable sales tax.		
Authorized Signature		1200
		Date:
(signature) (p	rint name)	