



## IN-HOUSE ROOM PACKAGES

CRAFTING UNFORGETTABLE GATHERINGS

# PRIVATE ROOM DETAILS

Room packages include Appetizer, House Salad, Bread Service, Tea/Soda, Entrée & Dessert.  
Taxes are not included in the pricing. A 20% Gratuity will be added on to all events.

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## The Patio

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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.

**WHOLE PATIO** up to 60 guests

Thursday - Sunday \$4000 or Monday - Wednesday \$2500

**OR**

**HALF PATIO** up to 33 guests

Thursday - Sunday \$2200 or Monday - Wednesday \$1300

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## The Herb Room

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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 20 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.

**HERB ROOM** up to 20 guests

Thursday - Sunday \$1300 or Monday - Wednesday \$800

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.



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### Menu Selection & Details

A personalized menu will be made for your guests to select their entrée and dessert.

#### APPETIZERS (select 2) **served family style. These go out automatically**

##### FRESH CAPRESE

fresh mozzarella diced roma tomatoes, fresh basil, olive oil & balsamic reduction

##### FRITTO MISTO

fried calamari, fior di latte & zucchini "fries" w/ dill shallot, chipotle & marinara sauces

##### ANTIPASTO PLATTER

curated meat & cheese plate w/ house pickled veggies, olives, and a side mustard & jam

##### TAVOLO DIPS

red pepper coulis, kalamata tapenade, roasted garlic hummus w/ fresh seasonal veggies & homemade bread

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#### ENTRÉES (select 4) **served individually. Guests will order from personalized menu**

##### RIGATONI CREMA

sausage, mushrooms & toasted garlic cream sauce w/ crushed red chilies, parmesan & chives

##### FETTUCCINE ALFREDO w/ CHICKEN or SHRIMP

prepared in the Roman tradition w/ parmesan, & nutmeg

##### PENNE GORGONZOLA

grilled chicken, bacon, sun-dried tomatoes, crushed red chilies & gorgonzola cream sauce

##### CHICKEN PARMESAN

hand breaded chicken breast w/ mozzarella & provolone cheese & basil over spaghetti & fresh marinara

##### GRILLED ATLANTIC SALMON

fresh Atlantic salmon, cut in-house & grilled served w/ sauteed broccoli

##### SPAGHETTI & MEATBALLS

served w/ fresh marinara

##### PENNE LA BELLA w/ CHICKEN

fresh asparagus, roma tomatoes, lemon juice, parsley & vodka cream sauce

##### PENNE PESTO w/ CHICKEN or SHRIMP

creamy basil pesto w/ roma tomatoes, toasted pine nuts & parmesan cheese

##### CHICKEN MARSALA

wood fire grilled chicken breasts over fettuccine w/ mushroom marsala cream sauce

##### BELLA ORIGINAL PORK CHOP

12 ounce shoulder chop from Stone Cross Farm, brined 24 hours & peppered served w/ sauteed broccoli

#### Elevate your experience **additional \$10 per person who selects these entrees**

##### GRILLED SEA SCALLOPS

over linguine, white wine, parmesan-cream sauce, tomatoes, roasted shallots & chili flakes

##### FILET MIGNON

8 ounce center cut tenderloin w/ potato puree, prosciutto wrapped asparagus & onion ring

##### SEASONAL OPTIONS

based on current seasonal menu and availability

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#### DESSERTS (select 2) **served individually. Guests will order from personalized menu**

##### TIRAMISU

espresso & brandy soaked ladyfingers w/ sweetened mascarpone mousse, dusted w/ cocoa

##### ESPRESSO CHOCOLATE CAKE

moist chocolate cake & milk chocolate icing

##### PANNA COTTA

light & creamy vanilla custard w/ strawberries, cocoa & caramel syrup drizzle

##### GF CHOCOLATE TORTE

w/ imported Amarena Cherries & balsamic syrup



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### CATERING CONTACT

A reservation cannot be guaranteed until the signed & completed contract and a non-refundable deposit of 10% of the food & beverage minimum is obtained.

First & Last Name \_\_\_\_\_

Phone \_\_\_\_\_ Email \_\_\_\_\_

### DEPOSIT DETAILS

Credit Card \_\_\_\_\_ Exp. Date \_\_\_\_\_ CVV \_\_\_\_\_

### EVENT INFORMATION

Date of Event \_\_\_\_\_ Time of Event \_\_\_\_\_ Number of Guests \_\_\_\_\_

Room Choice (circle one)

Full Patio

Half Patio

Herb Room

Appetizers (select 2)

\_\_\_\_\_ **FRESH CAPRESE**

\_\_\_\_\_ **TAVOLO DIP PLATTER**

\_\_\_\_\_ **FRITTO MISTO**

\_\_\_\_\_ **ANTIPASTO**

Entrees (select 4)

\_\_\_\_\_ **RIGATONI CREMA**

\_\_\_\_\_ **FETTUCCINE ALFREDO (CHICKEN or SHRIMP)**

\_\_\_\_\_ **PENNE GORGONZOLA**

\_\_\_\_\_ **CHICKEN PARMESAN**

\_\_\_\_\_ **GRILLED ATLANTIC SALMON**

\_\_\_\_\_ **GRILLED SEA SCALLOPS**

\_\_\_\_\_ **SPAGHETTI & MEATBALLS**

\_\_\_\_\_ **PENNE LA BELLA (CHICKEN or SHRIMP)**

\_\_\_\_\_ **PENNE PESTO (CHICKEN or SHRIMP)**

\_\_\_\_\_ **CHICKEN MARSALA**

\_\_\_\_\_ **BELLA ORIGINAL PORK CHOP**

\_\_\_\_\_ **FILET MIGNON**

Desserts (select 2)

\_\_\_\_\_ **TIRAMISU**

\_\_\_\_\_ **ESPRESSO CHOCOLATE CAKE**

\_\_\_\_\_ **PANNA COTTA**

\_\_\_\_\_ **GF CHOCOLATE TORTE**

Cake Cutting/Plate Fee \$50 **Yes** or **No**

Special Requests \_\_\_\_\_

Other Notes \_\_\_\_\_



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## OUTSIDE FOOD AND BEVERAGE

No Food and/or Beverages may be brought in to Bella Notte. Groups are allowed 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 for cutting and plating of the cake by our staff. This service must be requested at least 48 hrs before event.

## GUARANTEE

Confirmation of attendance for each function is required 72 hours in advance. If no confirmation is received, the original guest count will be assumed as your guarantee number. FINAL MENU selections should be submitted TWO WEEKS PRIOR to the function to ensure availability of the desired menu items.

## LIABILITY

We reserve the right to inspect and control all private functions. Liability for damage to the premises will be charged to the representative making function arrangements. 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. 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. Decorating regulations are as followed.

Nails, push pins, or potentially damaging fasteners may not be used to hang signs or other materials

No vendors or exhibits can be located outside the assigned meeting area without prior written approval.

No confetti, glitter or potpourri can be used in a way that will litter the floor.

All candles must be in containers that will catch the wax and enclose the flame and no open flames.

## 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.

## 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.

**Filled out contracts can be emailed to [Gleidys@bellalexington.com](mailto:Gleidys@bellalexington.com) or taken to Bella Notte for processing.**

\_\_\_\_\_  
Client (print name)

\_\_\_\_\_  
signature

Date: \_\_\_\_\_

\_\_\_\_\_  
Bella Notte Representative (print name)

\_\_\_\_\_  
signature

Date: \_\_\_\_\_

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