



PRIVATE EVENTS

CELEBRATE WITH US

COCKTAIL PARTY OVERVIEW

Drink choices will be made ahead of time and guests will order drinks at the event from a satellite bar set up in the room with the event. Choose 2 cocktails, 2 wine varietals (or wine director will choose the wine which works best with your event), and 2 beer options.

MENUS AND PLATING

We will have tables setup for the hors d'ouvres as well as plates, utensils etc. We will leave plenty of space in the room for guests to mingle but will have tables available to sit at as well.

GRATUITY, DEPOSITS, MINIMUMS, AND CANCELLATIONS

Room minimums depend on the room selection.

If the food and beverage total is less than the minimum, the difference will be billed as a room charge. Additionally, a 7% sales tax and 20% gratuity will be added to the subtotal.

We ask for a \$150 deposit to reserve the room for your selected time and date. If you cancel your reservation at least 48 hours before your event, your deposit will be returned to you in the form of a gift certificate to Il Bellagio. If you cancel within the 48-hour window, the deposit is forfeited.



BOOK YOUR PRIVATE EVENT

Call Us **(561) 659-6160** Visit **ILBELLAGIO.COM**

●●● **COCKTAILS** ●●●

Choose 2

Negroni

Junipero, sweet vermouth, Campari

Aperitivo Spritz

Luxardo Aperitivo, prosecco, orange, soda

Espresso Martini

vanilla vodka, espresso, Kahlua, Bailey's

Tropical Martini

smirnoff orange, Cruzan Coconut, pineapple, orange, grenadine

Lemon Drop Martini

citrus vodka, limoncello, soda

New Fashioned

Bulleit Rye, Luxardo Marechino Liquor, orange bitter, amarena cherry

SoFlo Cosmo

absolut mandarin, Citronag , cranberry

Sangria

red or white

HORS D'OUVRES

||||| Choose 3 |||||

Roasted Dates wrapped in smoked prosciutto, filled with goat cheese, balsamic

Caprese Skewer fresh mozzarella, heirloom cherry tomato, basil, evoo, balsamic

Salumi & Formaggi chef's selection of cured meats, cheeses and accompaniments

Mortadella P t  zucchini pickles, crostini, whole grain dijon

Smoked Salmon Mousse crostini, red onions, capers

Marinated Olives Calabrian chili, orange, rosemary

Arancini fresh mozzarella, risotto, sundried tomato pesto

Deviled Eggs pesto aioli, crispy pancetta

PREMIUM SELECTIONS *additional supplemental charge*

Clams Casino pancetta, red pepper, breadcrumbs, lemon +5

Eggplant Rollatini ricotta filled eggplant, marinara, parmigiano +4

Shrimp Cocktail poached,   chilled shrimp, house cocktail sauce, lemon+6

Crab Cakes pesto aioli, lemon. +7

WINE

Choose 2

Chardonnay

Pinot Grigio

Sauvignon Blanc

Pinot Noir

Cabernet Sauvignon

Pinot Noir

Merlot

Moscato

Riesling

Malbec

Chianti

Montepulciano

Prosecco



BEER

Choose 2

Bud Light

Miller Lite

Stella Artois

Peroni

Heineken

Corona

Michelob Ultra

Blue Moon

Guinness Nitro Can

Cigar City Jai Alai



BOOK YOUR PRIVATE EVENT

Call Us **(561) 659-6160** Visit **ILBELLAGIO.COM**