



# 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 (our wine director will choose the wine which works best with your event), and 2 beer options. Drinks will be served within a 2 hour window unless drink tickets are preferred, in which case 2 drink tickets will be issued to guests.

### 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.

### MINIMUMS, GRATUITY, DEPOSITS, AND CANCELATIONS

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, Citronçagé, cranberry

### Sangria

red or white



## HORS D'OUVRES



Choose 3

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

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

**Mortadella Pâté** 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**

**Modelo**

**Michelob Ultra**

**Blue Moon**

**Guinness Nitro Can**

**Dogfish Head 60**



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