

CELEBRATE WITH US

OVERVIEW

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. The following menu offers a selection of included hors d'ouvres as well as some more substantial options for an additional price if you prefer.

DRINK OPTIONS

Package A \$60pp & includes food

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.

Package B \$75pp & includes food

This package provides your guests with an open bar, excluding premium spirits and wines. All wines by the glass, beers and cocktails are listed on the following page and can be customized to suit your preferences.

ADD-ONS

If you would like to incorporate more substantial portion options, we can provide party trays arranged at designated stations. These add-ons can also help meet room minimums in cases where head counts are limited.

MINIMUMS, GRATUITY, DEPOSITS, AND CANCELATIONS

Room minimums depend on the room selection and time of event. If the food and beverage total is less than the minimum, the difference will be billed as a room charge. Additionally, a 6.5% 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**

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

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

Sangria
red or white

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

PARTY TRAYS

Serve approx 20 people additional supplemental charge

Penne Vodka penne, tomato, cream vodka, basil, Parmigiano \$80

Fusilli Telefono fusilli, marinara, fresh mozzarella, basil, Parmigiano \$75

Pennette Harry's Bar garlic, evoo, spinach, sun-dried tomatoes, pine nuts, fresh tomato, Parmigiano \$80

Risotto Tre Fungi portobello, porcini, truffle, Parmigiano, white wine, touch of cream \$80

Sausage Rustiche grilled sausage with peppers, onions, & marinara \$85

Meatballs pork & beef meatballs, marinara, Parmigiana \$85



BOOK YOUR PRIVATE EVENT

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