

FINE DINING EVENTS AT MEZZALUNA

Event Spaces & Capacities:

- **Full Restaurant Buyout:** Up to 70 guests
- **Mezzanine, Semi-Private Dining:** Up to 28 guests
(not handicap accessible)

The Experience:

- Elegant, upscale setting perfect for corporate gatherings, wedding receptions, milestone celebrations, and formal dinners.
 - Multi-course menus designed by our award-winning culinary team.
- An extensive wine and cocktail program curated to complement your event.
 - Dedicated service staff ensuring a seamless experience.

Menu Options:

(uses Mezzaluna current menu at time of event)

- Traditional plated a la carte
- 3 or 4 course prix fixe menu
- Wine and spirit pairings available
- Buffet options for events of 50+ guests

A/V Capabilities:

- Any speakers, screens, projectors must be provided by you or a third party
 - Free Wi-Fi available

Food & Beverage Minimums:

- There is no deposit or room fee
 - No split checks
- If F&B is not met, an 'unmet minimum' charge will be added to equal set minimum
 - Tax and gratuity (20%) is not accounted for in F&B minimums

• Mezzanine F&B Minimums:

Tuesday - Thursday: \$1,000 // Friday - Saturday: \$2,000

• Full Restaurant F&B Minimums:

Totals range from \$6,000 - \$12,000 depending on day of week and time of year.

- Sunday & Monday are not available to book.

MEZZANINE EVENT SPACE



SEATING FOR 28 GUESTS MAX WITH
NUMEROUS WAYS TO LAYOUT SEATING.

OVERLOOKS RESTAURANT
THROUGH GLASS WALLS.

ENOUGH SPACE TO HAVE 20 GUESTS FOR FEWER
SIT AT ONE LONG RECTANGLE TABLE.

MAX CAPACITY WITH A/V PRESENTATION
AND ALL GUESTS TO VIEW THE SCREEN IS 14.



OPTION TO HAVE BLINDS OPEN OR CLOSED.

THE ROOM OFFERS MINIMAL RESTAURANT NOISE AND
SEPARATE SPEAKERS TO ADJUST MUSIC LEVEL AS NEEDED.

THE MEZZANINE IS NOT HANDICAP ACCESSIBLE.

PRIVATE EVENTS AT THE DRAWING ROOM

Event Spaces & Capacities:

- **Full Buyout:** Up to 38 guests

The Experience:

- An intimate, exclusive lounge ideal for private happy hours, cocktail parties, exclusive business meetings, and special occasions.
 - Unique buffet-style menu
- Signature craft cocktails designed for a sophisticated experience.
 - Personalized service in a cozy, exclusive setting.

Menu Options:

- Elevated buffet menu with tons of options for different types of events
- Signature beverage experiences (whiskey tastings, spirit flights, mixology classes, etc..)

A/V Capabilities:

- Any speakers, screens, projectors must be provided by you or a third party
 - Free Wi-Fi available

Food & Beverage Minimums:

- There is no deposit or room fee
- Cancellations less than 48 hrs prior to event will be charged 50% of the agreed upon food menu
 - No split checks
- If F&B is not met, an 'unmet minimum' charge will be added to equal set minimum
 - Tax and gratuity (20%) is not accounted for in F&B minimums

• F&B Minimums:

Tuesday - Thursday: \$1,000
Friday - Saturday: \$3,000

- Sunday & Monday are not available to book.

DRAWING ROOM EVENT SPACE



SEATING FOR 38 GUESTS MAX WITH
NUMEROUS WAYS TO LAYOUT SEATING.

PRIVATE ENTRANCE CREATES A
VERY EXCLUSIVE ENVIRONMENT
THAT IS COMPLETELY SEPARATED
FROM THE RESTAURANT.

PERFECT FOR EVENTS THAT AIM TO BE MORE SOCIAL
VERSUS TRADITIONAL SIT DOWN DINNER STYLE.



COMPLETE CONTROL ON MUSIC PLAYLIST, NOISE VOLUME
AND LIGHT SETTINGS.

MAX CAPACITY WITH A/V PRESENTATION
AND ALL GUESTS TO VIEW THE SCREEN IS 14.

THE DRAWING ROOM IS HANDICAP ACCESSIBLE.

PRIVATE EVENTS AT THE DRAWING ROOM

BAR CONSUMPTION

All beverages will be charged on consumption for the duration of your event. We invite you to choose wines by the bottle in addition to our full seasonal beverage menu of house cocktails, beer, and non-alcoholic drinks.

SPECIALTY COCKTAIL

Prefer to highlight a specific cocktail for a celebrated guest? The team will create a cocktail based on spirit and flavor preferences. Specialty cocktails are charged on consumption.

DIETARY RESTRICTIONS

We can accommodate most dietary restrictions with advance notice. In some cases we will make their dishes completely separate from the buffet menu.

Additional Vegetarian and Vegan choices available upon request,
not as a menu option.

GF available: Can be modified to be gluten-free **DF** available: Can be modified to be dairy-free **Veg** available: Can be modified to be vegetarian

DRAWING ROOM HORS D'OEUVRES

Each order serves 20 guests. Half orders available after purchasing one full order first.

Cheeseboard (gf, v)
chef's choice of cheese, seasonal
accompaniments, bread, lavosh

160

Meatball Skewers (df)
korean bbq glaze

140

Shrimp Cocktail (gf, df)
gochujang cocktail sauce, lemon

156

Whipped Chevre Tarlette (v)
dried fruit chutney, toasted
pistachio, hot honey

140

Expanded appetizer options available if booking for a cocktail & hors d'oeuvres event.
Inquire for current options.

DRAWING ROOM DINNER BUFFETS

CLASSIC \$51 PER PERSON

SALAD

Mixed Greens (gf, v, df) | balsamic vinaigrette, dried cranberries, toasted walnuts, feta

MAINS - PROTEIN

please select one

Beef Short Rib (gf, df) | gremolata

Chicken Marsala (gf) | pearl onions, mushrooms, parsley, chives

MAINS - PASTA

Cavatappi Pasta (v) | creamy mornay sauce, breadcrumbs, chives

SIDES

Whipped Potatoes (gf, v)

Roasted Carrots (gf, v, v+, df)

ASSORTED DESSERT BITES

Cheesecake (v)

Flourless Chocolate Cake (gf, v)

Chocolate Strawberries (gf, v, df)

AL A CARTE ADD ON'S

See something you must have? Sold in quantities of 20.

Beef Short Ribs (gf, df) gremolata **440**

Chicken Marsala (gf) pearl onions, mushrooms, parsley, chives **320**

Cavatappi Pasta (v) creamy mornay, breadcrumbs, chives **280**

SIGNATURE \$59 PER PERSON

SALAD

Little Gem (gf) | crème fraîche, anchovy, breadcrumb, pickled red onion, manchego

MAINS - PROTEIN

please select one

Grilled Tri Tip Steak (gf, df) | chimichurri

Coq au Vin (gf) | persillade

MAINS - RICE

Mushroom Risotto (gf, v) | assorted mushrooms, asiago, chives

SIDES

Whipped Potatoes (gf, v)

Grilled Broccolini (gf, v v+, df)

ASSORTED DESSERT BITES

Tiramisu

Panna Cotta

Cookies



Mushroom Risotto (gf, v) mushrooms, asiago, chives **280**