



FOR MORE THAN TWENTY YEARS BELLA MIA HAS EARNED A REPUTATION FOR OUTSTANDING FOOD AND AMBIANCE BY OFFERING ONLY THE HIGHEST QUALITY PRODUCTS, AWARD WINNING CUISINE AND EXCEPTIONAL SERVICE. CONTINUING IN THAT TRADITION, WE ARE COMMITTED TO FULFILLING YOUR DESIRES AND EXPECTATIONS SO YOUR EVENT REFLECTS YOUR PERSONAL TASTE, BUDGET AND STYLE. WE STRIVE TO TAILOR ALL ASPECTS OF YOUR EVENT TO MATCH YOUR NEEDS. OUR COMMITMENT IS OFFERING YOU AND YOUR GUESTS A TANTALIZING ALTERNATIVE TO THE STANDARD CATERED FARE.

BELLA MIA OFFERS ALL THESE MODERN AMENITIES IN A CLASSIC OLD WORLD SETTING. BEAUTIFULLY AND PAINSTAKINGLY RESTORED, THIS 150 YEAR-OLD BUILDING BOASTS HARDWOOD TRIM, CREAM COLORED COLUMNS, ARCHES AND WALLS PAINTED WITH MURALS OF THE TUSCAN COUNTRYSIDE. LOCATED IN THE HEART OF DOWNTOWN SAN JOSE, BELLA MIA REMAINS A CHARMING AND INVITING SETTING, PROVIDING A WELCOME RETREAT FROM THE HUSTLE AND BUSTLE OF CITY LIFE JUST OUTSIDE HER DOORS.

OUR INNOVATIVE MENUS ARE HAND CRAFTED USING ONLY THE FRESHEST AND FINEST INGREDIENTS AVAILABLE, MANY SOURCED FROM THE LOCAL WATERS, FARMS AND ARTISAN PRODUCERS OF NORTHERN CALIFORNIA. OUR STAFF WILL STRIVE TO PROVIDE YOU WITH THE PERFECT MENU FOR YOUR SPECIAL OCCASION, AND WE OFFER THE FOLLOWING MENU SELECTIONS AS A STARTING POINT FOR DISCUSSION.

WE LOOK FORWARD TO WORKING WITH YOU TO CREATE A MEMORABLE AND DELIGHTFUL EVENT. EXPECT THE EXTRAORDINARY.

DAVE GRICE
GENERAL MANAGER
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JON J. MURAKAMI
BANQUETS & SPECIAL EVENTS
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BANQUET ACCOMMODATIONS

GRAND BALLROOM

BEAUTIFULLY RESTORED 1850's STYLE ARCHITECTURE. MURALS PAINTED IN MOLDED ARCHES, EIGHTEEN FOOT CEILINGS, LARGE GLASS SKYLIGHT. INCLUDES USE OF THE BALCONY OVERLOOKING THE FOUNTAIN COURTYARD.

ACCOMMODATIONS TO 120

LARGE FIRESIDE CLUBROOM

WARM INVITING ROOM OVERLOOKING FIRST STREET WITH FOREST GREEN WALLS, HARDWOOD PANELING AND AN ANTIQUE STYLE FIREPLACE.

ACCOMMODATIONS TO 40

(MAY BE JOINED WITH THE SMALL FIRESIDE CLUBROOM FOR ACCOMMODATIONS TO 60)

SMALL FIRESIDE CLUBROOM

SMALLER VERSION WITH THE SAME CHARM.

ACCOMMODATIONS TO 20

(MAY BE JOINED WITH THE LARGE FIRESIDE CLUBROOM FOR ACCOMMODATIONS TO 60)

THE GARDEN ROOM

OPEN AND AIRY, SEMI-PRIVATE. SKYLIGHTS ILLUMINATE WALL MURAL OF THE TUSCAN COUNTRYSIDE HAND PAINTED BY LOCAL ARTIST.

ACCOMMODATIONS TO 20

FOUNTAIN COURTYARD

OLD BRICK WALLS AND A STONE FOUNTAIN OVERLOOK A QUIET OUTDOOR GARDEN WITH TRAILING VINES, FLOWERS AND CULINARY HERBS.

ACCOMMODATIONS TO 30

THE BALCONY

OLD WORLD WROUGHT IRON BALCONY PLANTED WITH HERBS AND FLOWERS OVERLOOKING THE FOUNTAIN COURTYARD AND DOWNTOWN.

ACCOMMODATIONS TO 30

ANTIPASTI

25 SERVINGS PER SELECTION

CHILLED SELECTIONS

ANTIPASTI CHEF'S SEASONAL DISPLAY OF CURED MEATS, FINE CHEESE, MARINATED VEGETABLES AND OLIVES 57.95

GENOA SALAMI ROLLED WITH FLAME ROASTED PEPPERS AND MOZZARELLA 42.95

IMPORTED AND DOMESTIC CHEESE WITH FRUIT OF THE SEASON AND SOURDOUGH BAGUETTE 57.95

SEARED PRIME BEEF CARPACCIO BABY ARUGULA, CAPERS AND SHAVED REGGIANO PARMESAN 47.95

SPINACH-ARTICHOKE DIP ROSEMARY FLATBREAD 37.95

CHILLED PRAWNS CAPER COCKTAIL SAUCE AND LEMON 52.95

MARKET VEGETABLES FRESH, MARINATED AND GRILLED, PESTO AÏOLI 37.95

CAPRESE TOMATO, BASIL, FRESH MOZZARELLA, CRACKED PEPPER, CALIFORNIA OLIVE OIL 37.95

WARM SELECTIONS

CRAB CAKES LEMON-CAPER AÏOLI 52.95

BEEF & ASPARAGUS SKEWERS PICCATA SAUCE 52.95

POLENTA STUFFED MUSHROOMS TOPPED WITH MELTED GORGONZOLA 37.95

CHICKEN SATAY CHICKEN SKEWERS, CURRY-COCONUT SAUCE 52.95

BRUSCHETTA FRESH MOZZARELLA, TOMATOES AND BASIL ON CRUSTY ITALIAN BREAD 37.95

SAUSAGE BREAD, FILLED WITH SPINACH, MARINARA, MOZZARELLA CHEESE 47.95

FRITTO MISTO MONTEREY BAY CALAMARI AND MARKET VEGETABLES LIGHTLY FRIED, CAPER AÏOLI 47.95

MINIATURE GRILLED CHEESE SANDWICHES FILLED WITH PROSCIUTTO AND FONTINA 42.95

HAND-MADE MEATBALLS IN TOMATO-PARMESAN CREAM 45.95

BUFFET PLATTERS

25 SERVINGS PER SELECTION

SALADS

- GARDEN SALAD CARROT, CUCUMBER, CHERRY TOMATOES, RED WINE VINAIGRETTE 42.95
- YOUNG MARKET GREENS CHERRY TOMATOES, LEMON-PEPPER VINAIGRETTE 47.95
- BABY ARUGULA RADISHES, SWEET RED ONION, HERB MARINATED FETA 47.95
- CAESAR HEARTS OF ROMAINE, FOCACCIA CROUTONS, PARMESAN REGGIANO 52.95
- APPLE AND GORGONZOLA MARKET GREENS, CANDIED WALNUTS, RED WINE VINAIGRETTE 52.95
- BABY SPINACH AND BEET SONOMA GOAT CHEESE, HONEY-HAZELNUT DRESSING 52.95
- FRUIT OF THE SEASON CHEF'S SEASONAL DISPLAY OF FRESH RIPE FRUIT 57.95

PETITE DESSERTS

- CHOCOLATE MOUSSE IN A SWEET PASTRY SHELL 42.95
- CHOCOLATE DECADENCE TOPPED WITH CHOCOLATE MOUSSE 42.95
- WHITE CHOCOLATE CHEESECAKE WHIPPED CREAM AND SHAVED WHITE CHOCOLATE 47.95
- CHOCOLATE NEMESIS LAYERS OF CHOCOLATE CAKE, CHOCOLATE MOUSSE AND CHOCOLATE GANACHE 47.95
- TIRAMISU LAYERS OF ESPRESSO SOAKED LADYFINGERS AND MASCARPONE CUSTARD 52.95
- CINNAMON APPLE TARTLETS BROWN SUGAR CRUMB TOPPING 42.95
- CHOCOLATE TRUFFLES ROLLED IN DARK COCOA 42.95
- CREAM PUFFS FILLED WITH VANILLA WHIPPED CREAM AND TOASTED ALMONDS 37.95
- CHOCOLATE DIPPED STRAWBERRIES (SEASONAL AVAILABILITY) 57.95
- GOURMET COOKIE ASSORTMENT HOUSE BAKED, CHEF'S SELECTION 42.95

PLEASE SELECT THREE ENTREES FOR YOUR MENU

MENU 1

LUNCH 25.95 DINNER 29.95

GARDEN SALAD

CARROT, CUCUMBER, CHERRY TOMATOES,
RED WINE VINAIGRETTE

OVEN BAKED LASAGNE

GROUND BEEF, ITALIAN SAUSAGE, THREE CHEESES

VEGETABLE LASAGNE

GRILLED EGGPLANT, SPINACH, MUSHROOMS

LEMON ROAST CHICKEN

FETTUCINE

ALFREDO, BASIL PESTO OR POMODORO

CHOCOLATE MOUSSE

MENU 2

LUNCH 30.95 DINNER 34.95

YOUNG MARKET GREENS

CHERRY TOMATOES,
LEMON-PEPPER VINAIGRETTE

OVEN ROASTED PORK LOIN

PARMESAN GNOCCHI

CHICKEN PARMESAN

PRAWN FETTUCINE
ALFREDO, BASIL PESTO OR POMODORO

SEASONAL FRUIT CRISP

MENU 3

LUNCH 35.95 DINNER 39.95

CAESAR SALAD

HEARTS OF ROMAINE, FOCACCIA CROUTONS,
PARMESAN REGGIANO

TOP SIRLOIN STEAK

EGGPLANT PARMESAN

OVEN ROASTED SALMON

STUFFED AIRLINE CHICKEN
FILLED WITH HAM, MOZZARELLA

WHITE CHOCOLATE BREAD PUDDING

MENU 4

LUNCH 40.95 DINNER 44.95

BABY ARUGULA SALAD

RADISHES, SWEET RED ONION,
HERB MARINATED FETA

PRIME RIB

AU JUS

SHRIMP SCAMPI

BREAST OF CHICKEN MARSALA

SAUTEED MUSHROOMS, ORANGE-MARSALA CREAM

PARMESAN CRUSTED HALIBUT

LEMON BUTTER SAUCE

WHITE CHOCOLATE CHEESECAKE

RASPBERRY PUREE

MENU 5

LUNCH 45.95 DINNER 49.95

BABY SPINACH AND BEET SALAD

SONOMA GOAT CHEESE,
HONEY-HAZELNUT DRESSING

ROAST RIB EYE

RED WINE SAUCE

FILET MIGNON & PRAWNS

BONE-IN PORK CHOP

CRAB CRUSTED HALIBUT

GRAPEFRUIT BEURRE BLANC

CHOCOLATE NEMESIS

LAYERS OF CHOCOLATE CAKE, CHOCOLATE MOUSSE
AND CHOCOLATE GANACHE

MENU 6

LUNCH 50.95 DINNER 54.95

APPLE AND GORGONZOLA SALAD

MARKET GREENS, CANDIED WALNUTS,
RED WINE VINAIGRETTE

FILET OSCAR

DUNGENESS CRAB, PETITE FILET, BEARNAISE SAUCE

CHICKEN INVOLTINI

FILLED WITH HAM, ASPARAGUS, FONTINA

CRAB STUFFED SALMON

SPINACH, RICOTTA, FONTINA

LOBSTER RAVIOLI

SPINACH, CHERRY TOMATOES, LEMON-CREAM

TIRAMISU

LAYERS OF ESPRESSO SOAKED LADYFINGERS
AND MASCARPONE CUSTARD

ACCOMPANIMENTS

PLEASE CHOOSE TWO ACCOMPANIMENTS PER MENU

ROASTED YUKON POTATOES

GARLIC MASHED POTATOES

HOUSE PASTA

GRILLED OR SOFT POLENTA

BUTTERED BROCCOLI

GLAZED CARROTS

MARSALA MUSHROOMS

ZUCCHINI POMODORO

MARKET VEGETABLES

PRICES INCLUDE HOUSE BAKED FOCACCIA WITH OUR SIGNATURE CHEESE SPREAD AND ICED TEA, OR CARBONATED BEVERAGE.
COFFEE OR HOT TEA ADD \$1.25/PERSON. PRICES DO NOT INCLUDE SALES TAX OR TWENTY PERCENT GRATUITY

58 SOUTH FIRST STREET SAN JOSE CA 95113



408.280.1993

BUFFET SELECTIONS

PLEASE SELECT TWO ENTREES AND THREE ACCOMPANIMENTS FOR YOUR MENU

MENU 1

LUNCH 23.95 DINNER 27.95

GARDEN SALAD

CARROT, CUCUMBER, CHERRY TOMATOES,
RED WINE VINAIGRETTE

OVEN BAKED LASAGNE

GROUND BEEF, ITALIAN SAUSAGE, THREE CHEESES

VEGETABLE LASAGNE

GRILLED EGGPLANT, SPINACH, MUSHROOMS

LEMON ROAST CHICKEN

FETTUCCINE

ALFREDO, BASIL PESTO OR POMODORO

CHOCOLATE MOUSSE

MENU 4

LUNCH 38.95 DINNER 42.95

BABY ARUGULA SALAD

RADISHES, SWEET RED ONION,
HERB MARINATED FETA

PRIME RIB

AU JUS

SHRIMP SCAMPI

BREAST OF CHICKEN MARSALA

SAUTEED MUSHROOMS, ORANGE-MARSALA CREAM

PARMESAN CRUSTED HALIBUT

LEMON BUTTER SAUCE

WHITE CHOCOLATE CHEESECAKE

RASPBERRY PUREE

MENU 2

LUNCH 28.95 DINNER 32.95

YOUNG MARKET GREENS

CHERRY TOMATOES,
LEMON-PEPPER VINAIGRETTE

OVEN ROASTED PORK LOIN

PARMESAN GNOCCHI

CHICKEN PARMESAN

PRAWN FETTUCCINE

ALFREDO, BASIL PESTO OR POMODORO

SEASONAL FRUIT CRISP

MENU 5

LUNCH 43.95 DINNER 47.95

BABY SPINACH AND BEET SALAD

SONOMA GOAT CHEESE,
HONEY-HAZELNUT DRESSING

ROAST RIB EYE

RED WINE SAUCE

FILET MIGNON & PRAWNS

BONE-IN PORK CHOP

CRAB CRUSTED HALIBUT

GRAPEFRUIT BEURRE BLANC

CHOCOLATE NEMESIS

LAYERS OF CHOCOLATE CAKE, CHOCOLATE MOUSSE
AND CHOCOLATE GANACHE

MENU 3

LUNCH 33.95 DINNER 37.95

CAESAR SALAD

HEARTS OF ROMAINE, FOCACCIA CROUTONS,
PARMESAN REGGIANO

TOP SIRLOIN STEAK

EGGPLANT PARMESAN

OVEN ROASTED SALMON

STUFFED AIRLINE CHICKEN

FILLED WITH HAM, MOZZARELLA

WHITE CHOCOLATE BREAD PUDDING

MENU 6

LUNCH 48.95 DINNER 52.95

APPLE AND GORGONZOLA SALAD

MARKET GREENS, CANDIED WALNUTS,
RED WINE VINAIGRETTE

FILET OSCAR

DUNGENESS CRAB, PETITE FILET, BEARNAISE SAUCE

CHICKEN INVOLTINI

FILLED WITH HAM, ASPARAGUS, FONTINA

CRAB STUFFED SALMON

SPINACH, RICOTTA, FONTINA

LOBSTER RAVIOLI

SPINACH, CHERRY TOMATOES, LEMON-CREAM

TIRAMISU

LAYERS OF ESPRESSO SOAKED LADYFINGERS
AND MASCARPONE CUSTARD

ACCOMPANIMENTS

HOUSE PASTA

ROASTED YUKON POTATOES

GARLIC MASHED POTATOES

GRILLED OR SOFT POLENTA

BUTTERED BROCCOLI

GLAZED CARROTS

MARSALA MUSHROOMS

ZUCCHINI POMODORO

MARKET VEGETABLES

PRICES INCLUDE HOUSE BAKED FOCACCIA WITH OUR SIGNATURE CHEESE SPREAD AND ICED TEA, OR CARBONATED BEVERAGE.

COFFEE OR HOT TEA ADD \$1.25/PERSON. PRICES DO NOT INCLUDE SALES TAX OR TWENTY PERCENT GRATUITY

BREAKFAST, BRUNCH AND LUNCHEON SELECTIONS

PLEASE SELECT THREE ENTREES FOR YOUR MENU
SERVED UNTIL 11:30 AM DAILY

CONTINENTAL

BANQUET 15.95 BUFFET 13.95

HOUSE BAKED MUFFINS AND PASTRIES

FRUIT OF THE SEASON

SELECTION OF CHILLED JUICES

FRESHLY BREWED COFFEE AND TEA

ADD AN ASSORTMENT OF YOGURT CUPS AND BREAKFAST BARS 2.95 PER GUEST

BREAKFAST SPECIALTIES

INCLUDE HOUSE BAKED MUFFINS AND PASTRIES, FRUIT OF THE SEASON,
SELECTION OF CHILLED JUICES, COFFEE, TEA OR CARBONATED BEVERAGE

MENU 1

BANQUET 17.95 BUFFET 15.95

SOFT SCRAMBLED EGGS

COUNTRY POTATOES

SOURDOUGH FRENCH TOAST

WITH MAPLE SYRUP

SPINACH AND TOMATO FRITTATA

COUNTRY POTATOES

CINNAMON APPLE STRATA

WITH MAPLE SYRUP

HOUSE MADE CREPES

WITH BUTTER, HONEY AND ORANGE

PANINI MARGHERITA

ROMA TOMATOES, MOZZARELLA, FRESH BASIL

VEGETABLE LASAGNE

GRILLED EGGPLANT, SPINACH, MUSHROOMS

GOLDEN APPLE AND GORGONZOLA SALAD

CANDIED WALNUTS, RED WINE VINAIGRETTE

BAKED EGGPLANT PARMESAN

MOZZARELLA AND MARINARA, HAND CUT PASTA

FETTUCCINE ALFREDO

CLASSIC STYLE WITH PARMESAN CREAM

MENU 2

BANQUET 19.95 BUFFET 17.95

SOFT SCRAMBLED EGGS

BREAKFAST SAUSAGE, COUNTRY POTATOES

STRAWBERRY FRENCH TOAST

WITH MAPLE SYRUP

HAM AND CHEESE FRITTATA

COUNTRY POTATOES

CLASSIC EGGS BENEDICT

COUNTRY POTATOES

HAZELNUT CREPES

WITH BUTTER, HONEY AND ORANGE

CLUB SANDWICH

ROAST TURKEY, SMOKED BACON, AVOCADO

CHICKEN CANNELLONI

BAKED IN TOMATO CREAM

ROAST TURKEY COBB SALAD

BLUE CHEESE, BACON, EGG, TOMATO

BAKED CHICKEN PARMESAN

MOZZARELLA AND MARINARA, HAND CUT PASTA

SHRIMP FETTUCCINE ALFREDO

HAND CUT FRESH PASTA

LUNCHEON SPECIALTIES

INCLUDE HOUSE BAKED FOCACCIA WITH OUR SIGNATURE CHEESE SPREAD
AND COFFEE, HOT OR ICED TEA, OR CARBONATED BEVERAGE

MENU 3

BANQUET 22.95 BUFFET 20.95

FILET MIGNON AND MUSHROOM SCRAMBLE

COUNTRY POTATOES

STRAWBERRY FRENCH TOAST

WITH SMOKED BACON

SHRIMP FRITTATA

COUNTRY POTATOES

CRAB CAKE BENEDICT

COUNTRY POTATOES

GRAND MARNIER CREPES

FILLED WITH BERRIES AND SWEET CREAM CHEESE

DUNGENESS CRAB MELT

ROMA TOMATO, FONTINA AND SHARP CHEDDAR

OVEN BAKED LASAGNE

GROUND BEEF, SAUSAGE AND THREE CHEESES

GRILLED SALMON SALAD

GARDEN VEGETABLES, SLICED EGG, CAPERS, OLIVES

CHICKEN MARSALA

MUSHROOM-MARSALA CREAM, HAND CUT PASTA

PRAWN FETTUCCINE ALFREDO

PARMESAN REGGIANO

PRICES DO NOT INCLUDE SALES TAX OR TWENTY PERCENT GRATUITY

BELLA MIA TERMS AND CONDITIONS

PRIVATE DINING ROOMS – OUR DINING ROOMS OFFER BEAUTIFUL PRIVATE AND SEMI-PRIVATE SETTINGS FOR TWENTY TO ONE HUNDRED TWENTY GUESTS. THE FOUNTAIN COURTYARD AND THE BALCONY ARE IDEAL FOR WARM WEATHER RECEPTIONS AND DINING AL FRESCO. WE WOULD BE PLEASED TO ASSIST YOU WITH ADDITIONAL ENHANCEMENTS SUCH AS FLORAL, PHOTOGRAPHY, DECOR, BALLOONS, AUDIO VISUAL, OR OTHER SERVICES YOU MAY REQUIRE.

ROOM AND TABLE ARRANGEMENTS – BOTH PRIVATE AND SEMI-PRIVATE ARRANGEMENTS MAY BE MADE FOR MOST AREAS OF OUR RESTAURANT. THE SIZE OF YOUR GROUP WILL GENERALLY DETERMINE THE TABLE LAYOUT AND LOCATION. WE SUGGEST, WHEN POSSIBLE, YOU PREVIEW THE AREA WE HAVE RESERVED FOR YOU. WE RESERVE THE RIGHT TO RELOCATE YOUR GROUP TO A MORE APPROPRIATE AREA SHOULD YOUR EXPECTED ATTENDANCE SIGNIFICANTLY CHANGE. A SET-UP FEE MAY APPLY IN SOME CASES.

MENU – OUR CHEF HAS CREATED WONDERFUL MENUS FOR YOUR CONSIDERATION. PLEASE REVIEW OUR BANQUET MENU PACKAGE AND SELECT THE MOST APPROPRIATE MENU FOR YOUR EVENT OF MORE THAN TWENTY GUESTS. WE WILL CUSTOMIZE YOUR MENU BY INCLUDING A SALUTATION OR GREETING OF YOUR CHOICE. FOR GROUPS OF TWENTY OR LESS, OUR DAILY MENU IS AVAILABLE FOR YOUR EVENT. IN ORDER THAT OUR CHEF MAY ORDER THE FRESH PRODUCTS NECESSARY FOR YOUR MENU, WE REQUIRE A FINAL GUEST COUNT NO LESS THAN **SEVENTY-TWO HOURS** BEFORE YOUR EVENT. MENU PRICING DOES NOT INCLUDE SALES TAX OR GRATUITY. MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE DUE TO AVAILABILITY AND MARKET PRICE.

CORKAGE – WE ENCOURAGE YOU TO SELECT WINES FROM OUR LIST. IF WE DO NOT OFFER YOUR CHOICE OF WINE OR OUR WINE BUYER CANNOT PROVIDE IT FOR YOU, WE WILL GLADLY UNCORK AND PROPERLY SERVE YOUR WINE FOR FIFTEEN DOLLARS PER 750ML, PLUS LOCAL SALES TAX AND SERVICE CHARGE.

CAKE SERVICE – WE OFFER FANTASTIC DESSERT SELECTIONS AND WOULD BE HAPPY TO PROVIDE A SPECIAL DESSERT OR TREAT FOR YOUR EVENT. IF YOU CHOOSE TO PROVIDE YOUR OWN CAKE, WE WILL PRESENT, PLATE AND PROPERLY SERVE YOUR DESSERT FOR TWO DOLLARS AND FIFTY CENTS PER GUEST PLUS SALES TAX AND SERVICE CHARGE.

DEPOSIT/ROOM FEE – TO RESERVE YOUR SPACE AND ARRANGE YOUR EVENT WE REQUIRE A NON-REFUNDABLE DEPOSIT OF \$300-BALLROOM: \$200-LG CLUB/FOUNTAIN COURTYARD: \$100 SM CLUB. OUR RECEIPT OF YOUR DEPOSIT AND SIGNED BANQUET AGREEMENT WILL RESERVE SPACE FOR YOUR EVENT IN THE RESTAURANT. DEPOSITS ARE NON-TRANSFERABLE AND ARE NON-REFUNDABLE.

DECORATIONS/EQUIPMENT – WE DO NOT ALLOW THE USE OF GLITTER OR CONFETTI IN ANY AREA OF THE RESTAURANT, AN EXTRA CLEANING FEE WILL BE CHARGED IF USED BY ANY GUEST ATTENDING YOUR EVENT. WE DO NOT ALLOW ANY ITEM TO BE AFFIXED TO ANY WALL BY ANY MEANS UNLESS INCLUDED IN OUR SIGNED AGREEMENT. WE ARE NOT RESPONSIBLE FOR LOST, DAMAGED OR STOLEN ARTICLES. PARTIES OF 50 OR MORE WILL BE CHARGED \$1 PER PERSON EQUIPMENT FEE, FOR REPLACEMENT AND/OR RENT OF REQUIRED SERVICEWARE.

GUARANTEED GUEST COUNT/MINIMUM CHARGES – WE WILL ASK YOU TO EITHER GUARANTEE A MINIMUM GUEST COUNT OR AGREE TO PAY MINIMUM CHARGES FOR YOUR EVENT. IF WE AGREE ON THE GUEST COUNT, WE ASK THAT YOU GUARANTEE US PAYMENT FOR YOUR STATED NUMBER OF GUESTS. WE WILL ALLOW A VARIANCE OF TEN PERCENT BASED ON YOUR FINAL GUEST COUNT. WE REQUIRE A FINAL GUEST COUNT NO LESS THAN **SEVENTY-TWO HOURS** BEFORE YOUR EVENT. ANY SHORTFALL GREATER THAN THIS WILL BE BILLED AT THE AVERAGE FOOD AND BEVERAGE PRICE PER GUEST FROM THE MENU FOR YOUR EVENT PLUS SALES TAX AND TWENTY PERCENT SERVICE CHARGE.

IF WE AGREE ON MINIMUM CHARGES, WE ASK YOU TO GUARANTEE US PAYMENT OF THOSE CHARGES. MINIMUM CHARGES APPLY WHEN WE ARE RESERVING AN AREA OF OUR RESTAURANT SPECIFICALLY FOR YOUR EVENT. MINIMUM CHARGES ARE STATED IN YOUR BANQUET AGREEMENT AND APPLY TO FOOD AND BEVERAGE CHARGES. SALES TAX AND A TWENTY PERCENT SERVICE CHARGE WILL BE ADDED TO ANY MINIMUM CHARGES. SHOULD YOUR FINAL FOOD AND BEVERAGE CHARGES FALL SHORT OF THE AGREED **MINIMUM**; THE DIFFERENCE WILL BE BILLED AS A ROOM CHARGE.

FOR BANQUET EVENTS, CLIENT MUST SUPPLY EXACT ENTRÉE COUNTS **SEVENTY-TWO HOURS** BEFORE EVENT DATE. ALL EVENTS BOOKED ARE ALLOWED A TWO-FOUR HOUR WINDOW OF USE, EXCEPT BY SPECIAL ARRANGEMENT. ANY OVERAGE WILL BE CHARGED AT ONE HUNDRED-FIFTY DOLLARS PER HOUR, ROUNDED UP TO THE NEAREST QUARTER HOUR. ALL EVENTS MUST END BY 12:00 MIDNIGHT.

PAYMENT – WE WILL PREPARE ONE INVOICE ITEMIZING ALL CHARGES. WE WILL PRESENT THE INVOICE FOR VERIFICATION AND PAYMENT ON THE DAY OF YOUR EVENT. WE ACCEPT CASH, COMPANY CHECKS AND ALL MAJOR CREDIT CARDS. SALES TAX WILL BE ADDED TO ALL CHARGES, A TWENTY PERCENT SERVICE CHARGE WILL BE ADDED TO FOOD AND BEVERAGE CHARGES. THE UNDERSIGNED AGREES TO PAY ALL CHARGES AND GIVES BELLA MIA PERMISSION TO USE THE CREDIT CARD BELOW FOR ANY EXPENSES.

TODAY'S DATE _____ EVENT DATE _____ EVENT LENGTH _____ DEPOSIT AMOUNT _____

CLIENT SIGNATURE _____ CLIENT PRINT _____

ADDRESS _____ E-MAIL _____

CREDIT CARD NUMBER _____ CARD TYPE _____

EXPIRE DATE _____ NAME ON CARD _____