



**Campo di Bocce**  
of Los Gatos, Ca

# EVENT INFORMATION

## ***The way the booking process works:***

*Step 1: Provide your contact information & a credit card number for the deposit.*

*The deposit amount will depend on group size and event option booked. Usually we take this over the phone as it is more secure - 408-395-7650*

*Step 2: We will send over a contract & you have two business days to complete it. The contract is what authorizes the deposit charge; we do not charge the deposit until you sign and return the contract. If during that time you need to cancel, there is no penalty. Once you sign and return the contract however, the deposit does become non-refundable and non-transferable. During the COVID-19 pandemic, deposits will be transferable to a later date if event is cancelled/postponed due to health guidelines.*

*Step 3: We will follow up with you about 7-10 days prior to the event to finalize everything. (deadlines may change if you are booking an event within a week, etc.)*

*Step 4: Come in to Campo di Bocce and have a great time!*

## EVENT STYLES

### **Dining and Bocce (12-99 people)**

This is a 3 hour total event time which includes a table reservation for 1.5 hours and a bocce court(s) reservation for 1.5 hours either before or after your time at the table. You do not get the dining tables/chairs at the same time as the courts.

Food is served family style for groups of 12-30 people.

Food is served buffet style for groups of 31 or more.

See the event dining menu options on pages 4-6.

Your minimum/maximum headcounts will be listed on your contract.

*(usually this is the same as the court occupancy)*

### **Court Party (12-99 people)**

If you are looking for something a little more casual, try our Court Party set up!

Court Parties are typically paired with finger food which is served at standing bar counters while everyone plays. There is no table seating with this option, but there are benches by the courts for guests to use.

Court Party reservations are for a two hour duration. There are no pre-packaged menus for Court Parties; you may order a la carte from the Court Party Menu on page 7.

There is no food order minimum on a Court Party except during the month of December.

In December, there is a \$20 per person food order minimum.



# Buyout / Other Event Options

## Full Facility Buyout: 120 - 250 people

**Daytime Event: 3 hour minimum, 6 hour maximum. Evening Event: 5pm to closing rental \$1000 per hour for event ending by 4pm, \$8000 rental 5pm to close**

*(The above amounts do not include food)*

Food purchase is required for a minimum of 120 people (see Event Dining Menus pages 4-6)

A \$2000 non refundable, non transferable deposit is due at the time of booking

Fee includes exclusive use of the entire facility, 8 Bocce courts (4 inside, 4 outside), seating for up to 120 people inside, up to 82 people outside, and a general Bocce lesson.

## Indoor Buyout: 80-150 people

**3 hour minimum, 6 hour maximum**

Other guests may enter the inside space to use the restrooms, go to the bar, or check-in at the front desk

**\$500 per hour for event ending by 4pm, \$650 per hour for event starting 3pm or later**

**Does not include our patio space or outdoor bocce courts**

Food purchase is required for a minimum of 80 people (see Event Dining Menus on page 4-6)  
Order from the Court Party menu w/ a \$25 per person food minimum(not available during December)

A \$1000 non refundable, non transferable deposit is due at the time of booking.

Fee includes exclusive use of the entire indoor facility, including 4 indoor bocce courts, seating for up to 120 people, and a general bocce lesson.

## Patio Buyout: 60 -120 people

**3 hour minimum, 6 hour maximum**

**\$500 per hour for event ending by 4pm, \$650 per hour for event starting 3pm or later**

*(Weather Dependent- patio not covered if it rains; above rental fees do not include food)*

Food purchase required for minimum 60 people. See Event Dining Menus on page 4-6  
Order from the Court Party menu w/ a \$25 per person food minimum(not available during December)

A \$1000 non refundable, non transferable deposit is due at the time of booking.

Facility Fee includes exclusive use of the Patio area, 4 Bocce courts, Alcove(private dining room) seating for up to 82 people (68 on patio, 14 in the Alcove), and a general Bocce lesson.

## Chianti Corner (Partial Buyout)

**For groups of 40 to 60 people**

Our partial buyout includes two courts and some table seating.

There will not be seating for the entire headcount- only for guests rotating on/off the courts

The menu for this event is ordered from the Court Party Menu. This event is for 3 hours.

The court & table rental fees are \$600 and there is a \$20 per person minimum on food.

## Mini Chianti Corner

**For Groups of 20 to 30 people**

3 hour event- includes one bocce court and some table seating

There will not be seating for the entire headcount- only for guests rotating on/off the courts

The menu for this event is ordered from the Court Party Menu.

The court & table rental fees are \$300 and there is a \$20 per person minimum on food.

*Please note: December pricing and times offered can vary for the above options.*



# BOCCE PRICING

For Court Party & Dining & Bocce Event Styles.

This is the number of courts based on the number of attendees at your function.  
You can have 12 players at a time on each court (6 players on each team).

Group Size Number of Courts	Court Party Bocce Pricing- 2 hours	Dining & Bocce Pricing- 1.5 hours
<b>12 to 15 people 1 Court</b>	\$200	\$150
<b>12 to 30 people 2 Courts</b>	\$400	\$300
<b>30 to 50 people 3 Courts</b>	\$600	\$450
<b>50 to 70 people 4 Courts</b>	\$800	\$600
<b>71 to 99 people 6 Courts</b>	\$1,200	\$900

Everyone receives a Bocce lesson at the start of your reservation.  
It takes a minute to learn and a lifetime to master' ~ Ben Musolf COO



**Campo di Bocce**  
of Los Gatos, Ca

# EVENT DINING MENUS

Choose one of the following for your Family Style or Buffet Meal.

Select items from the following page (Event Menu Items) to customize to your menu.

## Luigi's Lunch

Available before 4pm only

Not available in the month of December

Please select One Option:

**Option A.** \$16 per person

One Salad & Pizza

(only available for groups of 30ppl or less)

**Option B.** \$20 per person

One Salad, One Pasta & Pizza

(only available for groups of 50ppl or less)

*Please note: Family Style meals are not all- you- can-eat*

*There are no substitutions for the packages; beverages are not included*

## Tour of Tuscany

\$28 per person

\$13 per child (under 12 years)

One Salad

One Pasta

One Entrée

*Add another entrée \$7.50 per person*

## The Grande Italiano

\$37.50 per person

\$15 per child (under 12 years)

One Salad

Two Pastas

One Entrée

Includes our Dessert Assortment of:

Tiramisu, Chocolate Torte, & Cheesecake

*Add another entrée \$7.50 per person*

**All guests in the event will be sharing the same menu selections, please take into account vegetarian and gluten free guests.**

**Guests do NOT order individually.**



# EVENT MENU ITEMS

Customize your event menu by choosing items from this list.

**V: Vegetarian    G: Gluten-Free    VV: Vegan**

## Salad Options

### Caesar Salad

Romaine lettuce topped with rustic croutons and aged parmesan cheese

### House Salad V G

A lettuce blend tossed with tomatoes, red onion, gorgonzola cheese, and traditional Italian vinaigrette (VV with cheese on the side)

### Spinach Salad G

Baby spinach tossed in white balsamic Dijon vinaigrette, crisp pancetta, hard cooked egg, & orange segments

## Pasta Options

*ask to substitute gluten free rice pasta (\$.5pp)*

### Pasta Bolognese or Marinara VV

Your choice of penne or spaghetti pasta with traditional red meat sauce or marinara sauce

### Penne and Feta V

Penne pasta, white cream sauce, sun-dried tomatoes, and feta cheese

### Quattro Formaggio V

Penne pasta and marinara sauce baked with four cheeses

### Fettuccini Alfredo V

Cheese alfredo sauce and fettuccine noodles

### Chicken & Broccoli

Penne pasta with sautéed chicken and broccoli, red pepper flakes, and light cream sauce

### Spaghetti Pomodoro VV

Spaghetti pasta, chopped tomatoes, garlic, and basil tossed in olive oil

### Linguine Aglio Olio VV

Linguine pasta with sautéed garlic and olive oil

### Sausage Penne

Penne pasta w/ Italian sausage, bell peppers, broccoli, parmesan & spinach with a drizzle of olive oil

### Pasta Primavera V

Your choice of penne or linguine pasta with broccoli, bell pepper, onion, spinach, tomatoes, parmesan cheese, and olive oil

## Entrée Options

### Marinated Beef

Thinly sliced tri-tip with a mushroom marsala demi-glace

### Grilled Salmon

Grilled salmon with a lemon butter caper sauce

### Eggplant Parmesan V

Layers of breaded and fried eggplant, marinara, mozzarella, and parmesan

### Chicken Piccata

Sautéed chicken scaloppini with lemon butter caper sauce

### Pesto Chicken G

Grilled Chicken with Roma tomatoes, basil pesto and parmesan \*contains pine nuts

### Chicken Marsala

Sautéed chicken scaloppini finished with a mushroom marsala demi-glace

### Ricotta Chicken G

Grilled chicken covered in marinara and topped with ricotta cheese and mushrooms

### Chicken Milanese

Breaded Chicken Breast with a lemon butter caper sauce

### Chicken Parmesan

Breaded chicken breast covered with house marinara, parmesan, & mozzarella



# DINING MENU ADD-ONS

Items listed below are available in addition to your Buffet or Family Style pre-order.

*You do not have to order additional items.*

## Appetizer Platters

*Appetizer platters serve approximately 10 people each*

Calamari	\$57
Italian Sausage <b>G</b>	\$43
Bruschetta (20) <b>V</b>	\$39
Antipasto <b>G</b>	\$62
Cheese Plate <b>V</b>	\$60
Fried Ravioli (20) <b>V</b>	\$46
Lamb Lollipops (20) <b>G</b>	\$100
Spinach Dip <b>V</b>	\$45
Pancetta Wrapped Shrimp (20) <b>G</b>	\$78
Veggie Platter w/ Ranch <b>VV G</b>	\$45
<i>Add hummus (vegan)</i>	\$5
Fruit Platter <b>VV G</b>	\$45
Caprese Salad <b>V G</b>	\$60
Crab Cakes (20)	\$78
Meatball Sliders (20)	\$63
Cheesy Garlic Bread <b>V</b>	\$37
Chicken Drumettes	\$50

## Pizzas

*Medium is 12" (10 slices) / large is 16" (12 or 16 slices)*

Vasona	<i>med \$18 / lg \$25</i>
Main Street	<i>med \$18 / lg \$25</i>
Oak Meadow	<i>med \$18 / lg \$25</i>
Carnivore	<i>med \$18 / lg \$25</i>
Billy Jones <b>V</b>	<i>med \$18 / lg \$25</i>
Luigi	<i>med \$18 / lg \$25</i>
Margherita <b>V</b>	<i>med \$18 / lg \$25</i>
The Cats	<i>med \$18 / lg \$25</i>
Morelli <b>V</b>	<i>med \$18 / lg \$25</i>
Just Cheese <b>V</b>	<i>med \$14 / lg \$18</i>
Pepperoni	<i>med \$14 / lg \$18</i>
12" Gluten Free Cauliflower Crust	<i>Sub for \$4 more</i>

## Sides

*Side Dishes serve approximately 10 people each*

Sautéed Vegetables <b>VV G</b>	\$45
Roasted Red Potatoes <b>VV G</b>	\$32

## Desserts

*Prices are per person, minimum order is 12 slices*

Tiramisu <b>V</b>	\$8 pp
Chocolate Torte <b>V G</b>	\$7 pp
Cheesecake <b>V</b>	\$7 pp
Assortment of all 3 above <b>V</b>	\$6 pp

### DESSERT FEE INFORMATION

You are more than welcome to bring in your own dessert, however you will be charged a \$1 per person dessert fee. This includes, but is not limited to: cakes, cupcakes, brownies, cookies, biscotti, etc.

## Beverages

You do not need to pre-order specific beverages

You can set up a tab a few different ways

All beverages are based on consumption, no package prices

### **Beverages Tab Options**

Open tab - All drinks added to the bill

NAB tab - Only non-alcoholic beverages added to the bill

No tab - guests are on their own for ALL drinks

Drink tickets - you set the value to the drink ticket and how many per person

Limit the tab - Pay for drinks up to a certain amount

(You can also set a maximum per glass price)



**Campo di Bocce**  
of Los Gatos, Ca

# COURT PARTY & CHIANTI CORNER MENU

## Suggested Quantities Based on Number of Guests

12 Guests	6 items
20 Guests	10 items
30 Guests	14 items
40 Guests	18 items
50 Guests	22 items
60 Guests	26 items

**V** = Vegetarian **G** = Gluten Free **VV** = Vegan

### Appetizer Platters

( ) = number of pieces, platters serve ~10 people each

Calamari	\$57
Italian Sausage <b>G</b>	\$43
Bruschetta (20) <b>V</b>	\$39
Antipasto <b>G</b>	\$62
Cheese Plate <b>V</b>	\$60
Lamb Lollipops(20) <b>G</b>	\$100
Spinach Dip <b>V</b>	\$45
Pancetta Wrapped Shrimp (20) <b>G</b>	\$78
Veggie Platter w/ Ranch <b>VV G</b>	\$45
<i>Add hummus for \$5 (vegan)</i>	
Fruit Platter <b>VV G</b>	\$45
Crab Cakes (20)	\$78
Fried Ravioli (20) <b>V</b>	\$46
Meatball Sliders (20)	\$63
Cheesy Garlic Bread <b>V</b>	\$37
Chicken Drummettes (20)	\$50
Meatballs (20)	\$55

### Salads

Served in large bowls, each bowl serves ~ 10-12 guests

Spinach Salad <b>G</b>	\$44
Caesar Salad	\$44
House Salad <b>V G</b>	\$44
Caprese Salad <b>V G</b>	\$46
Mediterranean Salad <b>V G</b>	\$48

### Pastas

Served in large bowls, each bowl serves ~ 10-12 guests

Penne Bolognese	\$48
Penne & Feta <b>V</b>	\$48
Chicken & Broccoli	\$60
Quattro Formaggio <b>V</b>	\$50
Sausage Penne	\$60
Penne Pomodoro <b>VV</b>	\$48
Penne Primavera <b>V</b>	\$60

Sub Gluten Free Rice Penne for \$5 extra per bowl

\*\*\*\$20 per person food order minimum for Chianti Corner events\*\*\*

\*\*\* \$25 per person food order minimum for buyout options\*\*\*

### Beverages

YOU DO NOT NEED TO PRE ORDER SPECIFIC BEVERAGES

There are a few different ways to set up a tab. No package pricing.

### Beverages Tab Options

Open tab - All drinks added to the bill

NAB tab - Only non-alcoholic beverages added to the bill

No tab - guests are on their own for ALL drinks

Drink tickets - you set the value to the drink ticket and how many per person

Limit the tab - Pay for drinks up to a certain amount

(You can also set a maximum per glass price)

### Pizzas

medium is 12" (10 slices) / large is 16" (12 or 16 slices)

Vasona	med \$18 / lg \$25
Main Street	med \$18 / lg \$25
Oak Meadow	med \$18 / lg \$25
Carnivore	med \$18 / lg \$25
Billy Jones <b>V</b>	med \$18 / lg \$25
Luigi	med \$18 / lg \$25
Margherita <b>V</b>	med \$18 / lg \$25
The Cats	med \$18 / lg \$25
Morelli <b>V</b>	med \$18 / lg \$25
Just Cheese <b>V</b>	med \$14 / lg \$18
Pepperoni	med \$14 / lg \$18
Gluten Free Cauliflower Crust	12" - Substitute for \$4 more

### Desserts

Prices are per person, minimum order is 12 slices

Tiramisu <b>V</b>	\$8 pp
Chocolate Torte <b>V G</b>	\$7 pp
Cheesecake <b>V</b>	\$7 pp
Assortment of all 3 above <b>V</b>	\$6 pp

### DESSERT FEE INFORMATION

You are more than welcome to bring in your own dessert, however you will be charged a \$1 per person dessert fee. This includes, but is not limited to: cakes, cupcakes, brownies, cookies, biscotti, etc.



# FAQ

## **How far in advance may I make a reservation for my group?**

A one court reservation for 12-15 guests may book up to two weeks in advance.

Groups of 12-30 guests booking two courts may book 60 days in advance;

Groups of 31+ guests or 3 court or larger reservations may book up to one year in advance.

Contact a coordinator for December reservations.

## **What is the cancellation policy for events?**

Cancellation fees apply after an event date has been secured with a contract.

Cancellations made prior to the date listed on contract (about a week) will result in a loss of deposit.

Cancellations made within the week of the reservation will be charged 100% of the proposed total, including food, gratuity, tax, and bocce

*During the COVID-19 pandemic, we will make an exception and transfer the deposit to a later date if the event cannot be held due to government health guidelines*

## **What if I need to reschedule my event?**

To reschedule a date, an additional deposit is required. Deposits are not transferable to another date.

## **What is the service charge and how much will it be?**

A 22% gratuity (service charge) will be added to your final bill. This applies to all food and beverage.

## **Which event charges are taxable?**

Current tax for 95032 zip code will be charged on all food, beverage and gratuity. Bocce fees are not taxed.

California State Tax Law requires tax to be charged on gratuity for any catered or contracted event.

## **When is payment due and what payment methods are accepted?**

Payment is due on the day of your event. We accept Visa, MC, Discover and Amex.

## **What happens if my headcount goes up/down after I have finalized my event?**

We will do our best to accommodate any additional guests, based on availability.

We cannot down size the final number.

## **After the proposal is done can we add on more food?**

You may be able to order some menu items on the day of your event,

it may take our kitchen up to 45mins to an hour to accommodate.

## **Is there a corkage fee for wine?**

You are more than welcome to bring your own wine, corkage is \$20 for every 750mls.

## **Does Campo di Bocce charge a dessert fee?**

You are more than welcome to bring your own dessert, a \$1 per person charge will apply.

We will be happy to plate and serve any desserts.

## **Can we bring in decorations for our event?**

You are welcome to bring in décor.

We do not allow confetti or anything that needs to be stapled/nailed/tacked on walls/etc.

You may begin decorating at the start of your reservation, not before.

Outside entertainment is not allowed (unless you have a Full Facility Buyout).

## **Is there a dress code?**

Due to special materials used on our Bocce courts, we ask that stiletto heels be left at home.

## **Are kids welcome at Campo di Bocce?**

Absolutely! Parents are to accompany all persons under 18yrs of age.

Parents are expected to supervise any minors on the Bocce courts or dining areas at all times.