



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.

See the bocce pricing on the following page.

For groups of 12-30 people, food is served family style.

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

Menu options can be found 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 more casual, try our Court Party set up!

Food is staggered throughout the event to bar counters at the ends of the bocce courts, guests stand and eat while playing, there are no sit down dining tables.

There are a few benches at each court for anyone who needs to sit down.

Court Party reservations are for a two hour duration.

See the bocce pricing on the following page. See the menu options on page 7.

\$100 food order minimum per court from 5:00-9:00pm. There is no minimum before 5:00pm.

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

Beverages are not applicable toward the food order minimums.

Chianti Corner (Partial Buyout)

For groups of 40 to 60 people

3 hour event - A partial buyout includes two courts and table seating for 20-25 guests.

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 on page 7.

The court rental fees are \$600 and there is a \$800 food order minimum.

for a 40 person minimum. Beverages are not applicable.

Mini Chianti Corner

For Groups of 20 to 30 people

3 hour event- includes one bocce court and table seating for 12-15 guests.

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 on page 7.

The court rental fees are \$300 and there is a \$400 food order minimum.

for a 20 person minimum. Beverages are not applicable.

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 Court Pricing- 1.5 hours
12 to 15 people 1 Court	\$200	\$150
12 to 30 people 2 Courts	\$400	\$300
30 to 50 people 3 Courts	\$600	\$450
50 to 70 people 4 Courts	\$800	\$600
71 to 99 people 6 Courts	\$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

BUYOUTS/PRIVATE EVENTS

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 on 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.

We can help arrange a tournament if you would like to get competitive!

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

\$600 per hour between 10:00am and 4:00pm

\$750 per hour between 4:00pm - closing

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

You can substitute the Court Party menu w/ a \$2200 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 between 10:00am and 4:00pm

\$650 per hour between 4:00pm - closing

Food purchase required for minimum 60 people. See Event Dining Menus on page 4-6

You can substitute the Court Party menu w/ a \$1700 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.

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



EVENT DINING MENUS

Choose one of the following for your Family Style or Buffet Meal (depending on headcount)

Guests DO NOT order individually

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

Vegan bread with olive oil and balsamic vinegar is included with all packages

Event Menus are not all-you-can-eat and will be proportioned out according to your final headcount

Luigi's Lunch

Available before 4pm only

Not available in the month of December

\$23 per person

One Salad, One Pasta & Pizza

(only available for groups of 30 ppl or less)

You get one large pizza per every 4 guests

Tour of Tuscany

\$30 per person

\$14 per child (under 12 years)

One Salad

One Pasta

One Entrée

Add our dessert assortment

\$7.00 per person

Mangia Mangia

\$40 per person

\$16 per child (under 12 years old)

One Salad

Two Pastas

Two Entrees

Add our dessert assortment

\$7.00 per person

The Grande Italiano

\$55 per person

\$25 per child (under 12 years)

Bruschetta

Two Salads

Two Pastas

Two Entrées

Dessert Assortment of:

Tiramisu, Chocolate Torte Cake, & Cheesecake

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

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



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 VV

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

Entrée Options

Marinated Beef

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

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-glaze

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	\$60
Italian Sausage G	\$45
Bruschetta (20) V	\$39
Chips & Salsa VV G	\$37
Add Guacamole VV G	\$17
Antipasto G	\$65
Fried Ravioli (20) V	\$48
Lamb Lollipops (20) G	\$126
Pancetta Wrapped Shrimp (20) G	\$82
Veggie Platter w/ Ranch VV G	\$45
Add hummus (vegan)	\$5
Fruit Platter VV G	\$45
Caprese Salad V G	\$48
Crab Cakes (20)	\$82
Meatball Sliders (20)	\$49
Cheesy Garlic Bread V	\$37
Chicken Drumettes	\$53
Meatballs(20)	\$58

Pizzas

Medium is 12" (8 slices) / large is 16" (12 or 16 slices)

Santa Cruz	med \$23 / lg \$29
Main Street	med \$23 / lg \$29
Oak Meadow	med \$23 / lg \$29
Carnivore	med \$23 / lg \$29
Billy Jones V	med \$23 / lg \$29
Luigi	med \$23 / lg \$29
Margherita V	med \$23 / lg \$29
The Cats	med \$23 / lg \$29
BBQ Chicken	med \$23 / lg \$29
Morelli	med \$23 / lg \$29
Just Cheese V	med \$17 / lg \$22
Pepperoni	med \$17 / lg \$22
12" Gluten Free Cauliflower Crust	Sub for \$4 more
Substitute Vegan Cheese for regular pizza VV	

Sides

Side Dishes serve approximately 10 people each

Sautéed Vegetables VV G	\$47
Roasted Red Potatoes VV G	\$35
Roasted Brussels Sprouts G	\$67

Desserts

Prices are per person, minimum order is 12 slices

Tiramisu V	\$9 pp
Chocolate Torte V G	\$8 pp
Cheesecake V	\$8 pp
Assortment of all 3 above V	\$7 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)

COURT PARTY 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	\$60
Italian Sausage G	\$45
Bruschetta (20) V	\$39
Chips & Salsa VV G	\$37
Add Guacamole VV G	\$17
Antipasto G	\$65
Lamb Lollipops(20) G	\$126
Pancetta Wrapped Shrimp (20) G	\$82
Veggie Platter w/ Ranch VV G	\$45
Add hummus for \$5 (vegan)	
Fruit Platter VV G	\$45
Crab Cakes (20)	\$82
Fried Ravioli (20) V	\$48
Meatball Sliders (20)	\$79
Cheesy Garlic Bread V	\$37
Chicken Drumettes (20)	\$53
Meatballs (20)	\$58

Salads

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

Spinach Salad G	\$46
Caesar Salad	\$46
House Salad V G	\$46
Caprese Salad V G	\$48
Mediterranean Salad V G	\$50

Pastas

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

Penne Bolognese	\$50
Penne & Feta V	\$50
Chicken & Broccoli	\$63
Quattro Formaggio V	\$53
Sausage Penne	\$63
Penne Pomodoro VV	\$50
Penne Primavera V	\$63

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

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" (8 slices) / large is 16" (12 or 16 slices)

Santa Cruz	med \$23 / lg \$29
Main Street	med \$23 / lg \$29
Oak Meadow	med \$23 / lg \$29
Carnivore	med \$23 / lg \$29
Billy Jones V	med \$23 / lg \$29
Luigi	med \$23 / lg \$29
Margherita V	med \$23 / lg \$29
The Cats	med \$23 / lg \$29
Morelli	med \$23 / lg \$29
BBQ Chicken	med \$23 / lg \$29
Just Cheese V	med \$17 / lg \$22
Pepperoni	med \$17 / lg \$22
Gluten Free Cauliflower Crust	12" - Substitute for \$4 more
Substitute Vegan Cheese on a regular pizza VV	

Desserts

Prices are per person, minimum order is 12 slices

Tiramisu V	\$9 pp
Chocolate Torte V G	\$8 pp
Cheesecake V	\$8 pp
Assortment of all 3 above V	\$7 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 booking process?

Provide your contact information, desired date/time, and style of event. From there, we email you a contract to confirm the date. A deposit is due upon completion of the contract. Deposit amounts vary depending on which option you book. We will follow up with you 7-10 days prior to your event to finalize your menu, headcount etc. (deadlines may change for last minute events)

What is the cancellation policy for events?

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

Cancellations or requests to reschedule once the contract has been signed 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

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 additional guests, but you cannot downsize your headcount.

After the proposal is finalized can we add on more food?

You can order more food on site, but it will take longer (up to 45min) to come out

Is there a corkage fee for wine?

You can bring in your own wine, corkage is \$20 per 750ml bottle. No other outside beverages allowed.

Does Campo di Bocce charge a dessert fee?

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

We can cut it, serve it, and provide any plates/utensils needed.

Can we bring in decorations for our event?

Yes, but please no 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.



Campo di Bocce
of Los Gatos, Ca

Add-on Menu Descriptons

G = Gluten Free	V = Vegetarian	VV = Vegan	DF = Dairy Free
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APPETIZERS

() = number of pieces per platter

ANTIPASTO - prosciutto, pepperoni, salami, parmesan, & provolone **G**

CHEESY GARLIC BREAD – served with a side of marinara **V**

CALAMARI - fried, served with cocktail & remoulade sauces

NEW ZEALAND LAMB LOLLIPOPS (20) - marinated in garlic, mint, & drizzled with balsamic vinegar glaze **G DF**

MEATBALL SLIDERS (20) - meatball on a sweet hawaiian roll with red sauce, arugula & gorgonzola cheese

BRUSCHETTA (20) - crostini with sonoma chevre, roma tomatoes, garlic, fresh basil, & parmesan **V**

CHIPS & SALSA – corn tortillas with salsa on the side **V V GF, not celiac safe**

FRIED RAVIOLI (20) - fried cheese ravioli & marinara sauce on the side **V**

ITALIAN SAUSAGE – 12 sausages sliced into bite size pieces, served with mustard on the side **G DF**

PANCETTA WRAPPED SHRIMP(20) -shrimp wrapped in pancetta, served atop marinara **G**

VEGGIE PLATTER – varies by season, fresh vegetables such as broccoli, jicama, tomatoes, carrots, bell peppers served w/ ranch, option to add hummus(\$5) **VV G DF**

FRUIT PLATTER – (may vary) sliced fresh fruit such as watermelon, pineapple, cantaloupe, honeydew, grapes. **VV G DF**

CRAB CAKES (20) – blue Lump Wild Philippines Crab, topped with mayonnaise/garlic aioli

CHICKEN DRUMETTES (20) – with a chili and garlic parmesan glaze & a side of ranch

MEATBALLS (20) – served with a side of marinara, contains pork and beef

PIZZAS

MARGHERITA - roma tomatoes, extra virgin olive oil, fresh mozzarella & basil **V**

MAIN STREET - italian sausage, salami, mushrooms, onions, & fresh tomatoes

CARNIVORE- salami, italian sausage, pepperoni, prosciutto

THE BILLY JONES- red onion, olives, red & green bell peppers, & mozzarella cheese, fresh spinach on top **V**

THE LUIGI- pepperoni, italian sausage, black olives, mushrooms

SANTA CRUZ - shrimp with a pesto sauce(contains pine nuts) and mozzarella cheese

OAK MEADOW - prosciutto, mozzarella & gorgonzola cheese, topped with fresh tomatoes

THE CATS - prosciutto topped with fresh arugula

THE MORELLI - ground sausage, mushroom, jalapeno, & black olives - Remove the sausage to make it **V**

BBQ CHICKEN – breaded chicken, red onions, bbq sauce, and cilantro

Our regular pizza dough is vegan and we can substitute vegan cheese to make the pizza **VV**

Substitute a cauliflower crust to make it gluten free (cauliflower crust contains dairy)

SIDES

SAUTEED VEGETABLES - seasonal vegetables sauteed in olive oil **VV G DF**

ROASTED RED POTATOES - red potatoes baked with rosemary, salt, pepper **VV G DF**

ROASTED BRUSSELS SPROUTS - pan roasted and baked with pancetta & reduced balsamic vinegar **G DF**