



La Volata Pizzeria

Event Packages

come, as you are

About Us

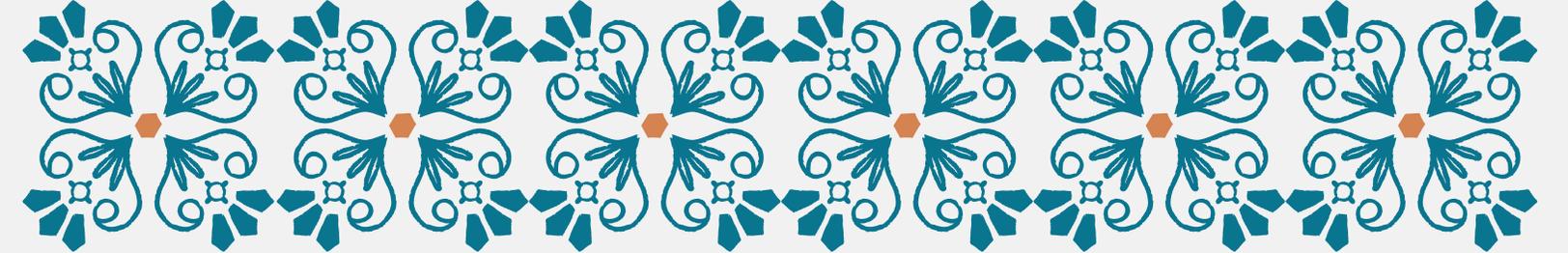
We opened La Volata at the end of 2014 with the goal of creating a neighborhood hang-out, a California version of Cheers. We wanted to create a space where you could get a fresh meal, a great bottle of wine, some craft beer or a tasty cocktail, minus the fine-dining stuffiness.

Come as you are and join us for your next special event!

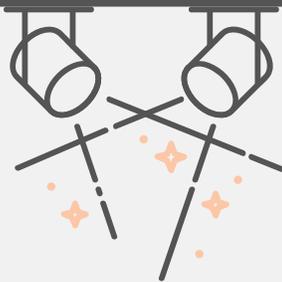
Everything we serve is made from scratch with intention, care, and immense respect to the farmers, the artisans, and the origins of our ingredients. Our seasonal menu consistently reflects what our area has to offer. Our Chef, Andrew McEachern, prides himself in highlighting local ingredients in his eloquent dishes & seasonal fare.

Our wine list is curated by Lori Driscoll, the proprietor and certified sommelier, to feature unique & sustainable wines from all around the world. We guarantee that we have something to excite your palate.

Our cocktail program is always fun and fresh. Each of our bartenders honor the tried and true methods of creating craft cocktails while also keeping them new and exciting.



Event Packages

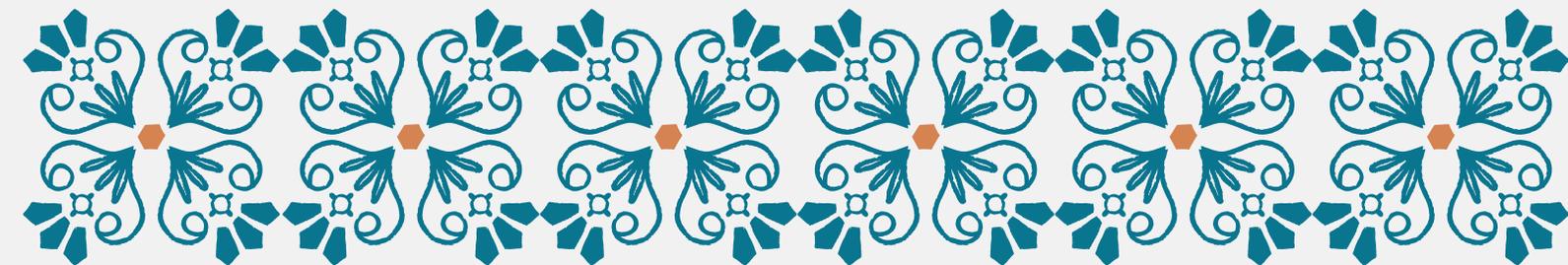


Side patio Buyout: Up to 20 guests, seated
\$1,500 minimum for Tues-Wed & \$2,000 minimum for Thu-Sat

Front Patio Buyout: Up to 30 guests, seated
\$2,500 minimum for Sun-Wed & \$3,000 minimum for Thu-Sat

"The Blue Side": Up to 30 guests, seated; or 40 reception
\$3,000 minimum for Sun-Wed & \$4,000 minimum for Thu-Sat

Full Restaurant Buyout: Up to 80 guests
\$7,500 minimum for Sun-Wed & \$10,000 minimum for Thu-Sat



"The Blue Side"



"The Side Patio"



Sample Menu: Family Style Dinner

Starters

choose 2

House marinated olives + Marcona Almonds **V**

House Bread with Lot 22 Olive Oil **V**

Local Greens Salad with house mustard vinaigrette **V**



Wood-Fired Pizza

1 pizza per 3 guests

Select from our current menu

Entrees

Your choice of two entrees

Eggplant parmigiana with pomodoro sauce **VEG AV**

Halibut with green sauce #4

Smoked berbere chicken with curried coconut cream sauce

Flat iron steak with seasonal vegetable, mashed potatoes and house steak sauce

Dessert

choose 1

Seasonal Fruit Crumble

Blueberry Lemon Trifle



\$90/guest for food (+ tax and 20% service charge)

Please note that our menu is seasonal and changes each quarter.

This is simply a sample to give you an idea of what's available.

Once you decide to move forward, we will provide you with the current menu offerings.

V vegan **VEG** vegetarian **AV** available vegan



DRINK PACKAGES

"The Classics" - Pre-Batched Punch Bowls

\$14 Per Serving (12 minimum)

Large batched cocktails made in sizes proportionate to your party's needs.

Prepared prior to the event and served in large carafes to be served by the guests. Choose two.

Examples:

Margarita, Cosmopolitan, Daquiri, Mimosa/Bellini, Old Fashioned etc..

"Specialty" Custom Cocktails

\$16 per serving (12 minimum)

Let's get crafty and design a cocktail menu curated to your party's specific taste.

Prepared prior to the event and served in large carafes to be poured by your guests.

Choose two.

Examples:

Stawberry infused Vodka, Basil Simple Syrup, Fresh Squeezed
Lemon juice, Soda water, Elegant Garnish

Chamomile infused Rye whiskey, Honey, Lemon Juice, Egg
white, Angostura Bitters

Fresno Chile Infused Reposado Tequila, Watermelon Syrup,
Fresh Squeezed Lime juice, Cointreau, Salt

Made to order (bartender on staff)

Choose any 5 classic **or** 3 Specialty cocktails and have a
bartender on staff to make drinks to order for your party.

50\$ per hour + \$15 for classic drinks & \$13 for specialty drinks.

Drinks charged upon consumption.



WINE PACKAGES

Select one of the curated wine packages and our Sommelier will work with you to find the perfect bottles for your event.

Classic

Pay homage to the tried and true classic varietals.

Includes 1 bottle of a crisp white & 1 bottle of a light-bodied or more robust red.

Bottle prices range between \$36-\$64

Cool

Explore winemakers who capture the true essence of "terroir" with their sustainable and minimal intervention practices.

Includes 1 bottle of a zippy white, & one bottle of a light-bodied or more robust red.

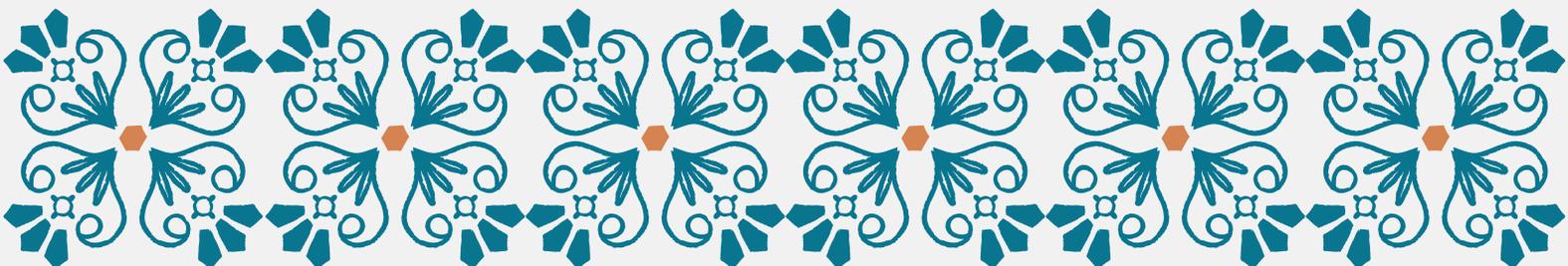
Bottle prices range between \$46-\$76

Faancy

Indulge in some rare, sought-after wines from notable producers & regions.

Includes 1 bottle of bubbles, 1 dry white
& 1 bottle of a light-bodied or more robust red.

Bottle prices range between \$62-\$130



Our Food & Drinks





Contact Us



Email us at
events@lavolatapizzeria.com
with the date, the number of people in your party,
and the event package you'd like to book.