

SALENTO ITALIA —PRIVATE DINING - NASHVILLE

THE MEZZANINE ROOM (+9.75% TN Sales Tax + 20% Gratuity is additional)

The Mezzanine is our dining room upstairs; perched high, this open-air dining room overlooks our main dining room floor. There is no elevator access to the mezzanine & it can only be reached by climbing 26 stairs.

Perfect setting for a business dinner, celebration or family gathering.

THE MEZZANINE OFFERS.....

Seated Private Dining with prix-fixe menus for groups of **30 to 50 guests**

Some tables may be combined for larger groups, however booths & most 2-top tables may not be combined

Cocktail Style Dining with limited seating for **30 to 50 guests** (*\$60 pp + Alcoholic Beverages*)

Enjoy Wine, Cocktails, Beer, Appetizers, Pizza & Italian Favorites while mingling with your fellow guests

DINNER : Sunday-Thursday F&B Minimum Spend: Private Dining : \$2200

: Friday & Saturday F&B Minimum Spend: Private Dining : \$3600

TIMING.....Up to 3 hours, reservations for arrivals can be made from 3:00 PM – 7:30 PM for dinner groups

PRICING.....We do not charge a room fee for Mezzanine Group Reservations.

RESTAURANT BUYOUT (+9.75% TN Sales Tax + 20% Gratuity is additional)

For larger parties Salento Italia can be yours for the afternoon or evening. Welcome your guests into our space for a seated lunch/dinner with up to 110 guests, or a cocktail reception with up to 120 guests.

First Floor: 76 seats (42 seats in Main Dining Room + 34 seats in Screened-In Patio)

Mezzanine (no elevator): 48 seats

Entire Restaurant: 110 guests seated, 120 guests cocktail reception

TIMING.....Reservation timing is flexible to accommodate your groups needs

LUNCH : Monday-Friday, F&B Minimum Spend: \$6000 + tax + gratuity

Seated Lunch, Prix Fixe Menu, \$85 per person / Cocktail Reception, Heavy Hors d'oeuvres, \$75 per person

DINNER : Sunday-Thursday F&B Minimum Spend: \$12,000 + tax + gratuity

Seated Dinner, Prix Fixe Menu, \$120 pp / Cocktail Reception, Heavy Hors d'oeuvres, \$110 pp

Friday & Saturday F&B Minimum Spend: Private Dining : \$18,000 + tax + gratuity

Seated Dinner, Prix Fixe Menu, \$150 pp / Cocktail Reception, Heavy Hors d'oeuvres, \$135 pp

THREE-COURSE MENU, family-style

Dinner: 70 per guest, plus tax & gratuity

SHARE FOR THE TABLE

WARM HOUSE-MADE FOCACCIA greek olive tapenade

COURSE ONE : ANTIPASTI

select two, family style | additional antipasti + 5 pp

CAESAR SALAD chopped romaine, garlic croutons, parmesan, creamy anchovy dressing
MEATBALLS beef & pork, parmesan, marinara, parsley
MISTA SALAD arugula, olives, parmesan, dill, pickled red onions, roasted tomatoes, chickpeas, balsamic vinaigrette
FRIED CALAMARI lemon, semolina crust, parsley, pepperoncino aioli
GARLIC SHRIMP roasted shrimp, lemon-butter sauce, roasted garlic, chili flake, grape tomato, pecorino polenta
SPANAKOPITA SALAD kale, spinach, fresh herbs, feta, red onion dressing, crispy phyllo
BRUSCHETTA garlic-rubbed focaccia, burrata, cherry tomato, basil & arugula pesto, balsamic pearls
ARANCINI goat cheese stuffed fried risotto, honey, arrabbiata sauce
BROCCOLINI char grilled, sea salt, olive oil
SHAVED SMOKED HAM stracciatella, luxardo, pistachio, cracked black pepper, lemon, chives

COURSE TWO : SECONDI - MEATS

select two, family style | additional meat + 10 pp

CHICKEN PARMESAN spaghetti, marinara, mozzarella, parmesan
TONNARELLI FRA DIAVOLO squid ink pasta, shrimp, calamari, tomato, fried garlic, calabrian chilies, parsley
BAKED STROZZAPRETI basil pesto, parmesan cream, pancetta, cherry tomato, pine nuts
RIGATONI BOLOGNESE beef, pork, tomato, parmesan, parsley
GNOCCHI AL SUGO ricotta gnocchi, braised chicken, mushrooms, english peas, arugula, lemon
STEAK FRITTE ^(GF) (+10) prime ny strip, truffle fries, salsa verde
CAST IRON LASAGNA bolognese, bechamel, mozzarella, parmesan
SPAGHETTI & MEATBALLS marinara, basil, parmesan
ORECCHIETTE & SAUSAGE spicy tomato cream, fennel sausage, spinach, stracciatella
GRILLED SALMON roasted tomato and peppers, grilled asparagus, fregola, olive tapenade,
herbed yogurt, crispy garbanzo
PORK LOIN SCALLOPINI ^(GF) lemon, parsley, capers, grilled asparagus, cheesy polenta

COURSE THREE : DOLCI

dessert platter, family style

AN ASSORTMENT OF CHEF'S CHOICE OF DESSERTS

FOUR-COURSE MENU, family-style

Dinner: 80 per guest, plus tax & gratuity

SHARE FOR THE TABLE

WARM HOUSE-MADE FOCACCIA greek olive tapenade

COURSE ONE : ANTIPASTI select two, family style | additional antipasti + 5 pp

CAESAR SALAD romaine, ciabatta croutons, parmesan, caramelized lemon, rich anchovy caesar dressing
MEATBALLS beef & pork meatballs, marinara, pecorino polenta
MISTA SALAD arugula, kalamata olives, dill, parmesan, pickled red onions, roasted tomatoes, balsamic vinaigrette
FRIED CALAMARI lemon, semolina crust, parsley, pepperoncino aioli
GARLIC SHRIMP lemon-butter sauce, roasted garlic, chili flake, grape tomato, pecorino polenta
SPANAKOPITA SALAD kale, spinach, fresh herbs, feta, red onion dressing, crispy phyllo
BRUSCHETTA garlic rubbed focaccia, burrata, cherry tomato, basil & arugula pesto, balsamic pearls
ARANCINI goat cheese stuffed fried risotto, honey, arrabiata sauce
BROCCOLINI char grilled, sea salt, olive oil
SHAVED SMOKED HAM stracciatella, luxardo, pistachio, cracked black pepper, lemon, chives

COURSE TWO : PRIMI – PIZZE & PASTA select two, family style | additional pasta + 8 pp

PIZZA MARGHERITA tomato sauce, fresh mozzarella, basil
CHEESE TORTELLINI white wine, leek, grape tomatoes, parmesan cream sauce, basil
PIZZA BIANCO mozzarella, calabrian chilies, oregano, smoked ham, arugula, parmesan, olive oil
BAKED STROZZAPRETI basil pesto, parmesan cream, pancetta, cherry tomato, pine nuts
PIZZA LA CARNE crumbled meatballs, italian sausage, pepperoni, tomato sauce, mozzarella, parmesan
RIGATONI BOLOGNESE beef, pork, tomato, parmesan, parsley

COURSE THREE : SECONDI - MEATS select two, family style | additional meat + 10 pp

CHICKEN PARMESAN spaghetti, marinara, mozzarella, parmesan
TONNARELLI FRA DIAVOLO squid ink pasta, shrimp, calamari, tomato, fried garlic, calabrian chilies, parsley
BAKED STROZZAPRETI basil pesto, parmesan cream, pancetta, cherry tomato, pine nuts
RIGATONI BOLOGNESE beef, pork, tomato, parmesan, parsley
GNOCCHI AL SUGO ricotta gnocchi, braised chicken, mushrooms, english peas, arugula, lemon
STEAK FRITTE ^(GF) (+10) prime ny strip, truffle fries, salsa verde
CAST IRON LASAGNA bolognese, bechamel, mozzarella, parmesan
SPAGHETTI & MEATBALLS marinara, basil, parmesan
ORECCHIETTE & SAUSAGE spicy tomato cream, fennel sausage, spinach, stracciatella
GRILLED SALMON roasted tomato and peppers, grilled asparagus, fregola, olive tapenade,
herbed yogurt, crispy garbanzo
PORK LOIN SCALLOPINI ^(GF) lemon, parsley, capers, grilled asparagus, cheesy polenta

COURSE FOUR : DOLCI dessert platter, family style

AN ASSORTMENT OF CHEF'S CHOICE OF DESSERTS

SALENTO ITALIA - NASHVILLE

NUMBER OF COURSES: THREE or FOUR (please circle)

BEVERAGE PACKAGE: _____

CONSUMPTION PACKAGE: All Cocktails, Wine & Beer will be available for consumption & billed accordingly

CASH BAR PACKAGE: Each Individual is responsible for payment of any alcoholic beverages

YOUR FOOD MENU SELECTIONS:

SHARE FOR THE TABLE

WARM HOUSE-MADE FOCACCIA greek olive tapenade

ANTIPASTI select two to share for the table | add a third + 5

- _____
- _____
- _____

PRIMI – PIZZE & PASTA select two, family style | additional pasta + 8 pp
*(fill out this section if you have chosen the **Four-Course Menu**)*

- _____
- _____
- _____

SECONDI - MEATS select two, family style | additional meat + 10 pp

- _____
- _____
- _____

DOLCI dessert platter, family style

AN ASSORTMENT OF CHEF'S CHOICE OF DESSERTS

SALENTO ITALIA - GROUP DINING BOOKING FORM - NASHVILLE

To Confirm your reservation, fill out this Booking Form & email it to hello@salentonashville.com;

Required for all groups of 30+ guests, every day.

Group dining availability may be limited on Friday & Saturday evenings.

Call: (615) 621-2120 / Text: (615) 961-7349 / Email: hello@salentonashville.com

Booking Form - Please fill out the following information & email back this form.

Event Name: _____ Event Date: M: _____ D: _____ YR: _____

Guaranteed Number of Guests: Total: _____ Adults: _____ Children: _____

A guaranteed guest count may be altered up to 48 hours prior to your event

If the guest count is different from the guest count listed above, we will use the most recent count

Occasion: _____

Start Time: _____ End Time: _____

Mezzanine Room: There is no elevator access to the mezzanine & it can only be reached by climbing 26 stairs.

Contact Name: _____

Cell #: _____ Work #: _____

Home #: _____

E-mail: _____

In order to confirm this reservation, fill out all information below & email back a signed copy.

Credit Card Authorization

Card Holder Name: _____

Card Number: _____

Card type: _____ Exp. Date: _____

CVV Number: _____ Zip Code: _____

The above credit card is to be used for final payment on the day of the event (please circle):

YES or NO

If the above account will not be used for the final payment, please indicate the form of payment that will be used (please circle): Other Credit Card / Cash

SALENTO ITALIA - TERMS & CONDITIONS - NASHVILLE

FOOD & BEVERAGE MINIMUM

We require that a food & beverage minimum charge (not counting tax and gratuity) to be met.

If the minimum is met, there is no additional room charge. If the food & beverage minimum is not met, the difference between the actual food & beverage subtotal & the applicable minimum will be charged to you as an additional room charge.

You may not purchase gift cards or "to go" food, or wine to bring your total purchases up to the applicable minimum.

GUEST COUNT GUARANTEE

An exact count must be provided to Salento Italia private party coordinators no later than two (2) business days before the event. This number is a guarantee & is not subject to reduction —

there will be a \$50 per person charge for every person short of your guaranteed guest count.

However, as long as your guest count is above the room minimum, we will grant a three-person leeway on that guest count. Should no guaranteed guest count be provided to the private party coordinators the estimated guest count will serve as the guarantee.

TAXES / GRATUITIES /

Prices to be determined based on the menu selections plus applicable **SALES TAX**.

We will calculate a 20% **GRATUITY** & show that gratuity on your bill.

ADDITUNAL FEES - Outside wine & dessert will be subject to corkage/cake fees:

All outside food and/or alcoholic must be approved by the Salento Italia private party coordinators.

Cake - \$2 Per Person / Wine - \$20 per 750 ml bottle

PAYMENT

One check required. Split Checks of equal amounts may be accommodated; up to 6 credit cards.

Final payment is due upon completion of event. Personal checks are not accepted.

CANCELLATION POLICY

In the event it becomes necessary to cancel your event, the following charges will apply:

- Cancellations must be made 14 days or more prior to the reservation for a full refund
- 7-13 days prior to event date: 25% of guaranteed food and beverage minimum.
- 2-6 days prior to event date: 50% of guaranteed food and beverage minimum.
- Within 24 hours of event: 75% of guaranteed food and beverage minimum.

ALCOHOL

Any guest attending the event & requesting alcoholic beverages may be asked to present proof of age.

Guests under 21 years old or not able to present proof of age will not be served alcoholic beverages

MISCELLANEOUS

Menu Items & Prices Change Regularly

Children 10 years & under, \$25

I have read and agree to the following terms and conditions:

NAME (please print): _____ DATE: _____/_____/_____

SIGNATURE: _____