



L'ARTUSI

Private Events



Space Options

WINE ROOM DINNER

- **Accommodates up to 16 guests** serving a **family style menu**
- **Two seatings are available as well as an all-evening option:**
The 1st seating: Begins at 5:30-6pm and concludes by 9pm.
The 2nd seating: Begins at 9:30pm and concludes by 12:30am.
Either the first or second seating can be reserved with a guaranteed \$1,400 food and beverage minimum
- Full-evening events offer flexibility of start and end times within the 5:30-12:30am operating hours.
The room can be reserved for the entire evening with a guaranteed \$2,500 food and beverage minimum

FULL MEZZANINE DINNER

- Accommodates up to 55 guests serving a family style menu
- The food and beverage minimum varies by day of the week:
Sunday and Monday - \$10,000
Tuesday and Wednesday - \$13,500
Thursday, Friday, Saturday - \$17,000

LUNCH/AFTERNOON EVENT

- Available Monday- Saturday from 11:00AM- 3:30PM
- Use of the entire restaurant space
- Food and beverage minimum \$3,000

SUNDAY BRUNCH

- The wine room seats up to 16 guests with a food and beverage minimum of \$850
- Full mezzanine seats up to 55 guests with a \$1,500 minimum
- Brunch is served from 11:00AM- 3:30PM

FULL RESTAURANT BUYOUT

- The full restaurant accommodates up to 115 guests utilizing both levels
- Family style dinner service
- The food and beverage minimum varies by day of the week:
Monday & Tuesday - \$22,000
Wednesday & Thursday - \$25,000
Friday, Saturday - \$30,000
Sunday - \$24,000

Family-Style Dinner Menu Options

Four Course Family-Style Dinner

95 per person*

Antipasti: Choose **Three (3)**

—

Pasta: Choose **Three (3)**

—

Secondi: Choose **Two (2)**

Contorni: Choose **One (1)**

—

Assorted Dolci

Five Course Family-Style Dinner

125 per person*

Antipasti: Choose **Four (4)**

—

Pasta: Choose **Three (3)**

—

Secondi: Choose **Three (3)**

Contorni: Choose **Two (2)**

—

Chef's Selection of Cheese

—

Assorted Dolci

Available Supplements:

* **Housemade ricotta** -- \$6/person

served family style with handmade crackers and condiment

* **Cheese course** -- \$9/per person

Three chef-curated artisanal cheese selections paired with condiments and handmade crackers
(can be served at beginning or end of the meal as a stand alone course or simultaneously with dolci course)

***Additional menu items may be added to expand the number of offerings
per course**

Antipasti may be added for \$7/per person per selection

Pasta & Secondi may be added for \$10/per person per selection

Contorni may be added for \$7/person per selection

Family-Style Weekday Lunch Events

Available Monday-Saturday

Three Course Family-Style Lunch

Selected from the dinner menu only

65 per person*

Antipasti: Choose Two (2)

-

Pasta & Secondi: Choose Two (2) Pasta **or** Choose One (1) pasta & One (1) Secondi

Contorni: Choose One (1)

-

Assorted Dolci

Three Course Family-Style Lunch

Selected from the dinner menu only

75 per person*

Antipasti: Choose Three (3)

-

Pasta & Secondi: Choose Three (3) Pasta **or** Choose Two (2) Pasta & One (1) Secondi

Contorni: Choose One (1)

-

Assorted Dolci

Also available upon request, from the dinner event packages:

Four-course Family Style Menu (\$85)

Five-Course Family-Style Menu (\$105)

**For weekday daytime events, menu selections are offered from the dinner menu only*

Available Supplements:

* **Housemade ricotta** -- \$6/person

served family style with handmade crackers and condiment

* **Cheese course** -- \$9/per person

Three chef-curated artisanal cheese selections paired with condiments and handmade crackers
(can be served at beginning or end of the meal as a stand alone course or simultaneously with dolci course)

***Additional menu items may be added to expand the number of offerings per course**

Antipasti may be added for \$7/per person per selection

Pasta & Secondi may be added for \$10/per person per selection

Contorni may be added for \$7/person per selection

Family Style Lunch/ Brunch Events

Available on Saturdays

Three Course Family-Style Brunch/Lunch

Selected from both the brunch and dinner menu

65 per person*

Antipasti: Choose Two (2)

-

Pasta & Brunch Entrees: Choose any Three (3) items from Pasta and Brunch Entree selections

Contorni: Choose One (1)

-

Assorted Dolci

Four Course Family-Style Brunch/Lunch

Selected from both the brunch and dinner menu

75 per person*

Antipasti: Choose Three (3)

-

Brunch Entree: Choose Two (2)

-

Pasta and Secondi: Choose Two (2) items from Pasta and Secondi selections

Contorni

Choose One (1)

-

Assorted Dolci

**For Saturday daytime events, menu items can be selected from both the brunch and dinner menu offerings*

Available Supplements:

* **Housemade ricotta** -- \$6/person

served family style with handmade crackers and condiment

* **Cheese course** -- \$9/per person

Three chef-curated artisanal cheese selections paired with condiments and handmade crackers (can be served at beginning or end of the meal as a stand alone course or simultaneously with dolci course)

***Additional menu items may be added to expand the number of offerings per course**

Antipasti may be added for \$7/per person per selection

Pasta & Secondi may be added for \$10/per person per selection

Contorni may be added for \$7/person per selection

Family Style Sunday Brunch

*Available Saturdays
and Sundays*

Three Course Family-Style Brunch – available on Sunday (and Saturday)

Selected from the brunch menu only

55 per person*

Brunch Antipasti: Choose Two (2)

-

Brunch Entrees & Pasta: Choose Two (2)

-

Assorted Dolci

Three Course Family-Style Brunch – available on Saturday and Sunday

Selected from the brunch menu only

65 per person*

Brunch Antipasti: Choose Two (2)

-

Brunch Entrees & Pasta: Choose Three (3)

Contorni: Choose one (1)

-

Assorted Dolci

**For Sunday daytime events, menu items can be selected from
the brunch menu only*

**All Sunday Brunch menus include regular drip coffee.*

**Contorni dishes may be added for an additional \$5 per selection per person.*

**A cheese course may be added to any menu for an additional \$9 per person.*

Canapés

Three	20 per person
Five	25 per person

Canape Options:

Chef's Selection of Crudo

Beef Carpaccio with Horseradish Crema and Rye Crisp

Parmigiano Gougere

Housemade Ricotta with Honey and Hazelnuts

Seasonal Market Vegetable Crostini Seasonal

Pesto Crostini

Beverage Options

A La Carte: Billed based on Consumption.

Three-Hour Bar Packages:

Non-Alcoholic: Soft Drinks, Tea, Coffee, Espresso, Sparkling & Flat Water \$15/guest

Three-Hour Bar Level 1:

Red and White Wine, Beer, Coffee, and Soft Drinks \$65/guest
With additional standard liquor and classic cocktails \$90/guest

Three-Hour Bar Level 2:

Sommelier's selection of Sparkling/ White/Red Wine, Beer, Coffee, Espresso, Tea and Soft Drinks \$85/guest
With additional top-shelf liquor and specialty cocktail list 125/guest

Three-Hour Premium Bar Level 3:

Sommelier's selection of Premium Sparkling/White/Red Wine, Beer, Digestivi, Coffee, Espresso, Tea and Soft Drinks \$115/guest
With additional top-shelf liquor and specialty cocktail list \$155/guest

Three-Hour Liquor Packages:

** Liquor packages can be combined with any of the above packages

Standard liquor selections and classic cocktails \$30/guest
Top-shelf liquor and specialty cocktail list \$45/guest
Super-premium liquors ala carte only

**All above packages provide a maximum 3-hour duration and expire upon the contracted end time of the reservation and/or last call (whichever precedes).

Full Evening Beverage Packages: (not available for partial-evening events)

** For full-evening events, unlimited open bar packages for the duration of the event

Open Bar Level 1: \$95/guest (with standard liquor package: \$135/guest)

Open Bar Level 2: \$125/guest (with top-shelf liquor package: \$190/guest)

Premium Open Bar Level 3: \$160/guest (with top-shelf liquor package: \$230/guest)

Full-Evening Standard liquor and classic cocktails: \$50/guest

Full-Evening Top-shelf liquor and specialty cocktail list: \$75/guest

** During full evening bar packages, the final drink will be served upon restaurant's last call.

Brunch Beverage Packages:

Brunch Cocktail Package: \$40/guest
Mimosa, Bloody Mary, Juice, Coffee, Tea, Espresso, Soft Drinks, Sparkling & Flat Water

Brunch Non-Alcoholic Package: \$25/guest
Fresh-Squeezed Juices, Coffee, Espresso, Tea, Soft drinks, Mocktails, Sparkling & Flat water

Custom Cake Options

Below are our options for private event cakes:

OLIVE OIL CAKE

Italian Buttercream

DARK CHOCOLATE CAKE

Mascarpone Mousse, Raspberry Jam

YELLOW BUTTER CAKE or CHOCOLATE CAKE

Vanilla, Mocha or Chocolate Frosting

FLOURLESS CHOCOLATE CAKE

Chocolate Glaze, Cocoa Nibs

RED VELVET CAKE

Cream Cheese Frosting

Custom cakes can be made in a variety of sizes for groups of 6 or larger
The size of the cake is based upon the number of guests, and is priced at **\$8 per person.**

Personalized messages can be inscribed in icing to customize your cake.
Please specify upon ordering if there is a message you would like written.

Your custom cake will be presented and served at the time of the dessert course
along with the assorted dolci.

A cake cannot be substituted in place of the standard dolci items.

Custom cake orders can be placed at any time up to 72 hours in advance of the event.

Photos

The Wine Room



The Wine Room



The Mezzanine



The Mezzanine

