PELATO

AUTHENTIC BROOKLYN ITALIAN

FAMILY OWNED

MASSIMA QUALITÀ ITALIANA • PREMIUM QUALITY •

NASHVILLE

private & event dining

pelato is a family-run brooklyn italian restaurant bringing the flavors and traditions of our family to a menu designed around small, sharable plates.

rooted in our brooklyn heritage, the menu reimagines cherished family recipes and italian-american classics, from mama theresa's potato croquettes and chicken parmigiana to house made pastas, rainbow cookies, and san gennaro zeppoles.

original family photographs line the walls, while the food, atmosphere, and unmistakable brooklyn spirit make pelato feel like a piece of home, just meant to be shared.





from intimate dinners to grand celebrations, pelato offers the perfect setting to bring people together around the table. with private and semi-private dining spaces, as well as full restaurant buyout options, our versatile spaces can accommodate up to 90 seated guests or 130 standing. enjoy customizable layouts, dedicated event spaces, private bar options, and thoughtfully curated menus featuring pelato's signature brooklyn italian dishes, all designed to make your gathering unforgettable.













THE BRIDGE ROOM

semi private

capacity: up to 40 seated
up to 50 standing

description -

the bridge room is pelato's dedicated event space, designed for everything from intimate dinners to full-room celebrations. available fully or semi-private, our semi private option accommodates up to 40 seated and up to 50 standing with flexible layouts, a private bar, dedicated restroom, customizable lighting and audio, and a 65" media center.



THE BRIDGE ROOM

fully private

capacity: up to 90 seated
up to 130 standing

description -

the bridge room is pelato's dedicated event space, designed for everything from intimate dinners to full-room celebrations. available fully or semi-private, our fully private option accommodates up to 90 guests seated or 130 standing with flexible layouts, a private bar, dedicated restroom, customizable lighting and audio, and a 65" media center.



THE PATIO

private setup only
capacity: up to 80 seated
up to 100 standing

description -
pelato's all-season patio offers a versatile setting for everything from intimate gatherings to larger celebrations. accommodating up to 80 guests seated or 100 standing, the space features retractable side walls for a fully enclosed, weather-ready experience, along with heating and fans for year-round comfort. additional amenities include an 80" all-weather tv, a dedicated private audio channel, microphone capabilities, and a private entrance directly from the street.



semi private pricing minimums
2.5 hours
up to 25 seated: sunday - thursday $3,000, friday & saturday $3,500
up to 50 seated: sunday - thursday $4,000, friday & saturday $4,500
available booking slots: 5:00pm or 7:45pm, up to 2.5 hours, inquire for additional timing

fully private pricing minimums
3 hours
sunday - thursday: $6,500
friday & saturday: $12,000
up to 3 hours, inquire for additional timing

patio minimums
sunday - thursday: $8,000
friday & saturday - $15,000

**for additional time please inquire with your events sales manager, holiday season rates will vary*

MENUS













SEATED DINING MENU PACKAGE

starting at $75 per person, all selections pre-selected & shared for your event

get things goin'

garlic bread & red sauce
included for the table

the goods

choice of three

pelato salad
iceberg, salami, provolone, red onion, vinegar peppers, gigante beans, oregano vinaigrette **gf**

crispy zucchini strings
lemon

panelle
crispy sicilian chicpea fritters, whipped ricotta, pecorino vinaigrette

crispy garlic potatoes
fresh herbs, garlic aioli **gf**

potato croquettes
mozzarella, garlic aioli, parmigiano reggiano

lemon arancini
guanciale, artichoke, spinach, mozzarella, ricotta salata

burnt broccolini
black garlic, calabrian chili, lemon **gf**

stuffed mushrooms
cremini mushrooms, breadcrumbs, parsley butter

the meats & squids

choice of two

meatballs al forno
tomato sughetto, parmigiano reggiano

crispy calamari
candied peppers, arrabbiata sauce on the side

brooklyn style calamari
drenched with spicy arrabbiata sauce, teardrop peppers

chicken parmigiana
tomato, basil, parmigiano reggiano, mozzarella

creamy polenta & bolognese sauce
creamy polenta, ragu bolognese, parmigiano reggiano **gf**

proscuitto di parma +$3pp
parmigiano, aged balsamic, olive oil, sliced to order

saucy

choice of two

bucatini cacio e pepe
fresh cracked black pepper, pecorino

campanelle shrimp limone +$3pp
creamy lemon, parmigiano reggiano

radiatori vodka
tomato, cream, parmigiano reggiano

fusilli pesto
basil pesto, zucchini, parmigiano reggiano

sweet

choice of two

**outside desserts are welcome for a fee of $5 per guest*

italian rainbow cake
three-layer almond cake with a dark chocolate coating

cannoli chips & dip
house made sweet ricotta cream & cannoli chips, chocolate chips

dark chocolate budino +$3 pp
served with vanilla bean whipped cream

tiramisu (+$3pp)
lady fingers drenched in espresso mascarpone zabaglione, cocoa

gelato
vanilla bean

sorbet
limoncello

WE BRING ORIGINAL FLAVOR BROOKLYN

SEATED DINNER BEVERAGE PACKAGE

2.5 hours - $60 per person
package includes unlimited beverage service for 2.5 hours - includes select red & white wine, beer, frozen cocktails, 2 preselected specialty cocktails and well beverages

wines

choice of one red & one white

white
pinot grigio
sauvignon blanc
chardonnay

red
chianti
montepulciano
super tuscan
cabernet

spirits list

included for well drinks

vodka
gin
rum
tequila
whiskey
scotch

beer

choice of one

rotating italian lager
seasonal ipa
rotating bravazzi italian seltzer

*any beverages ordered after the 2.5 hour window or outside of the included selections will be charged a la carte.

STANDING COCKTAIL RECEPTION

2 hours - $90 per person



available booking slots

5pm or earlier, 7:30pm and later

hand passed hors d'oeuvres

potato croquettes
stuffed mushrooms
meatballs al forno
lemon arancini
radiatori vodka
cannoli chips & dip

from the bar

includes select red & white wine, beer, frozen cocktails, two preselected specialty cocktails, and well beverages.

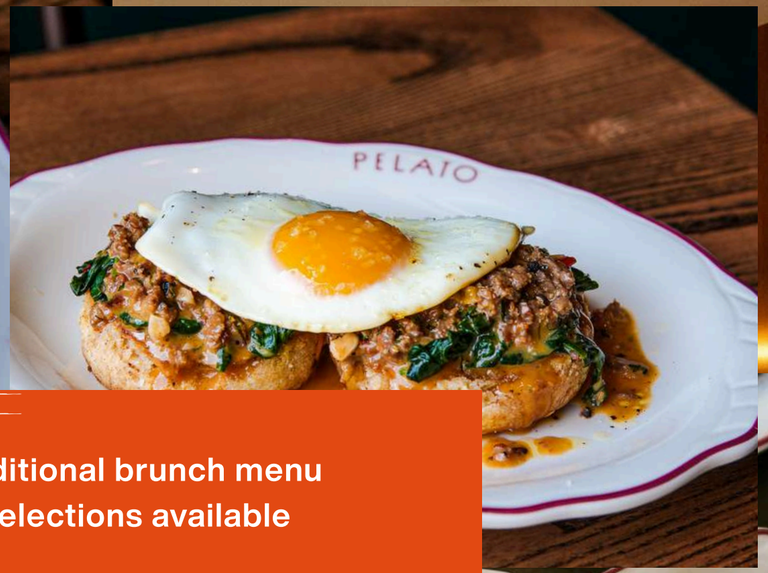
package includes unlimited beverage service for 2 hours.



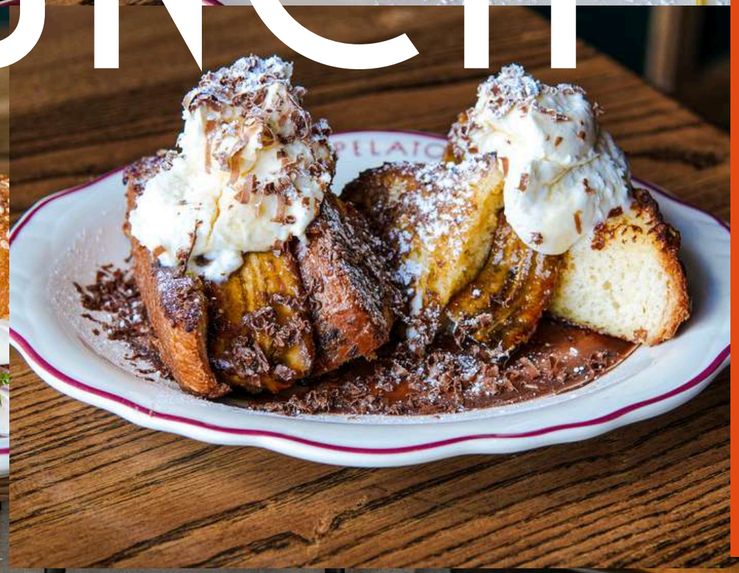
BRUNCH

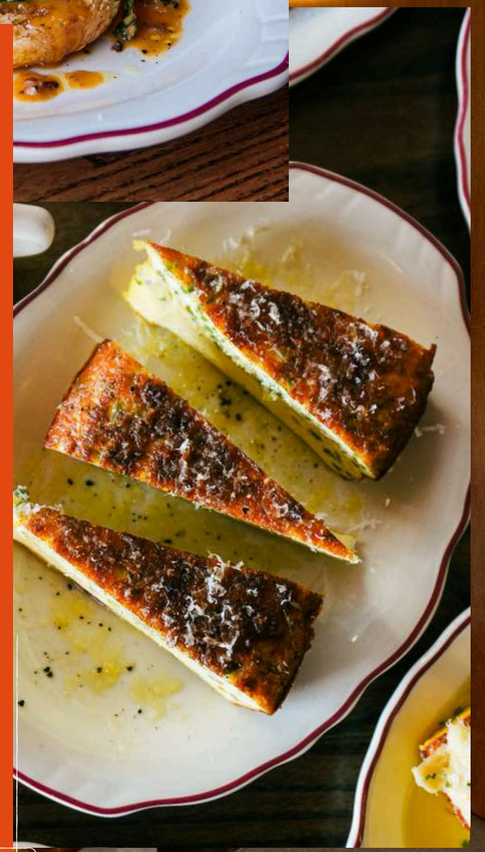












additional brunch menu selections available

italian biscuits & gravy
sunny side egg, sausage gravy, sauteed spinach, cherry peppers

french toast... but italian
nutella, brioche, caramelized bananas, maple syrup, whipped cream

frittata caprese gf
baked egg, blistered roma tomatoes, scallion, basil, mozzarella, parmesan

eggs bene-vic
poached eggs over crispy pizelle, prosciutto, arugula, tomato hollandaise

POLICIES & PROCEDURES

dining times

all seated semi-private dinner events will be allotted 2.5 hours from the contracted event start-time. fully private events will be allotted 3 hours from the fully contracted start time. food service will begin no later than 30 minutes after the scheduled start of the event regardless of attendance. semi private events will be alloted 15 minutes before start time for any setup, and 2 hours before start time for fully private, if additional time is needed please speak with your events sales manager.

minimums

allocated spirits menu is not applicable towards food and beverage minimums for private events

additional fees

a 20% service fee will be added to the food and beverage bills as a gratuity for our staff. guests are not expected but are welcomed to provide additional gratuity. a 5% administrative fee will be added to offset costs associated with the administrative staff of the event. these fees are outlined in the contract each point of contact signs.

cancellation policy

if client cancels the event more than thirty-one (31) days prior to the event date, the deposit may be transferred one (1) time to a future private dining event occurring within twelve (12) months of the original event date, subject to venue availability. no refunds will be issued. any transferred deposit must be applied to an event with a food & beverage minimum equal to or greater than the original contracted food & beverage minimum. if the new event carries a higher food & beverage minimum, client shall be responsible for paying any additional deposit required to secure the new event date. if client cancels the event between seven (7) and thirty (30) days prior to the event date, the deposit shall be forfeited and client shall remain responsible for an amount equal to fifty percent (50%) of the contracted food & beverage minimum. if client cancels the event within six (6) days of the event date, client shall remain responsible for one hundred percent (100%) of the contracted food & beverage minimum. any cancellation charges not satisfied by the deposit shall be due within ten (10) business days of cancellation.



