



# Colletta

ITALIAN FOOD & WINE

AT AVALON



*let's*

---

# PARTY

---

*Private Dining Guide*



THE INDIGO ROAD  
HOSPITALITY GROUP  
EST 2009

*Colletta*

ITALIAN FOOD & WINE  
AT AVALON

# Colletta, Atlanta

900 Third Street  
Alpharetta, GA 30009

Located in Alpharetta's premier Avalon development, Colletta serves a modernized version of traditional Italian cuisine. Handmade pastas, regional pizzas and a wide variety of salumi and cheeses adorn the menu that is available either family style. Complementing the cuisine, Colletta's beverage program spotlights a variety of regional wines, beers and seasonal cocktails.

Surrounded by bare white brick and an eye-catching open kitchen, Colletta offers communal and intimate dining with an unexpected lively vibe.

## RENTAL FEES & MINIMUMS

Minimums and fees are revenue based and subject to change seasonally.

## PATIO

- Seating for 40 guests/60 for reception
- Basic Lighting
- Separate Audio Sound System
- Fans for Cooling, Outdoor Patio Heaters
- Can Be Enclosed From Weather

## PRIVATE DINING ROOM

- Seats up to 30 guests/30 for reception
- \$1,500 minimum Sunday - Thursday
- \$3,000 minimum Friday & Saturday

## RESTAURANT BUYOUT MINIMUMS

- starting at \$16,000+ Sunday - Thursday
- starting at \$18,000+ Friday
- starting at \$20,000+ minimum Saturday

## PALMER PLAZA

- starting at \$1,500+ Sunday - Thursday
- starting at \$2,000+ Friday & Saturday

---

## BRUNCH

- Saturday & Sunday
- 11:00am - 2:30pm
- \$1,500 minimum

## LUNCH

- Monday through Friday
- 11:00am - 3:00pm
- \$2,000 minimum

\*minimums are revenue based and subject to change



# *Private Dining Dinner Menus*

We require a preset menu for any parties 10 guests and more. All preset menus are served family style.

## *\$110 Menu*

---

### *First Course*

CAESAR SALAD

hearts of romaine, focaccia crouton, parmesan dressing

COLLETTA CHOPPED SALAD

Kale, iceberg, ceci beans, cherry tomatoes, roasted olives, Toscano salami ricotta salata, pepperoncino, olive-brine vinaigrette

MEATBALLS

CAB, pork & veal, San Marzano tomato, polenta, parmesan, basil

### *Second Course*

C.A.B. FLANK STEAK

baby artichokes, crispy potatoes, mushroom conserva

PORK PICATTA

grilled pork chop, lemon, capers, broccoli rabe

RIGATONI

bolognese, tomato, parmesan, basil

SALMON

asparagus, spring peas, fava beans, ricotta cream, breadcrumbs

CHICKEN PARMESAN

crispy Joyce Farms breast, spaghetti, vodka sauce, mozzarella, basil

EGGPLANT PARMESAN

crispy eggplant, san marzano tomato, basil, parmesan

### *Dessert*

PASTRY CHEFS' SELECTION

# Private Dining Dinner Menus

We require a preset menu for any parties 10 guests and more. All preset menus are served family style.

## \$90 Menu

---

### First Course

CAESAR SALAD

hearts of romaine, focaccia crouton, parmesan dressing

COLLETTA CHOPPED SALAD

Kale, iceberg, ceci beans, cherry tomatoes, roasted olives, Toscano salami ricotta salata, pepperoncino, olive-brine vinaigrette

MEATBALLS

CAB, pork & veal, San Marzano tomato, polenta, parmesan, basil

### Second Course

C.A.B. FLANK STEAK

baby artichokes, crispy potatoes, mushroom conserva

RIGATONI

bolognese, tomato, parmesan, basil

SALMON

asparagus, spring peas, fava beans, ricotta cream, breadcrumbs

CHICKEN PARMESAN

crispy Joyce Farms breast, spaghetti, vodka sauce, mozzarella, basil

EGGPLANT PARMESAN

crispy eggplant, san marzano tomato, basil, parmesan

### Dessert

PASRTY CHEFS' SELECTIONS

# Private Dining Dinner Menus

We require a preset menu for any parties 10 guests and more. All preset menus are served family style.

## \$75 Menu

---

### *First Course*

CAESAR SALAD

hearts of romaine, focaccia crouton, parmesan dressing

COLLETTA CHOPPED SALAD

Kale, iceberg, ceci beans, cherry tomatoes, roasted olives, Toscano salami ricotta salata, pepperoncino, olive-brine vinaigrette

### *Second Course*

C.A.B. FLANK STEAK

baby artichokes, crispy potatoes, mushroom conserva

SALMON

asparagus, spring peas, fava beans, ricotta cream, breadcrumbs

CHICKEN PARMESAN

crispy Joyce Farms breast, spaghetti, vodka sauce, mozzarella, basil

EGGPLANT PARMESAN

crispy eggplant, san marzano tomato, basil, parmesan

### *Dessert*

PASTRY CHEFS' SELECTIONS

# *Private Dining Lunch Menu*

We require a preset menu for any parties 10 guests and more. All preset menus are served family style.

## *\$65 Menu*

---

### *First Course*

CAESAR SALAD

hearts of romaine, focaccia crouton, parmesan dressing

MEATBALLS

C.A.B pork, veal, san marzano tomato, polenta, parmesan, basil

### *Second Course*

C.A.B. FLANK STEAK

baby artichokes, crispy potatoes, mushroom conserva

CHICKEN PARMESAN

crispy Joyce Farms breast, spaghetti, vodka sauce, mozzarella, basil

EGGPLANT PARMESAN

crispy eggplant, san marzano tomato, basil, parmesan

### *Dessert*

PASTRY CHEF NICKEY'S SELECTION



# Private Dining Brunch Menus

We require a preset menu for any parties 10 guests and more. All preset menus are served family style. Brunch is only served 11:00 AM to 2:30 PM Saturday & Sunday.

## \$55 Menu

---

### *First Course*

COLLETTA CHOPPED SALAD GF

Kale, iceberg, ceci beans, cherry tomatoes, roasted olives, Toscano salami ricotta salata, pepperoncino, olive-brine vinaigrette

CAESAR SALAD

hearts of romaine, focaccia crouton, parmesan dressing

ASSORTED PASTRIES

butter milk biscuits, honey butter, nutella donuts, lemon brioche, zeppole

### *First Course*

SHRIMP & POLENTA

blistered tomatoes, prosciutto, parmesan, herbs

THE "AFFAMATO" EGG SANDWICH

house made ciabatta bread, ricotta, prosciutto, salami, bacon, Calabrian, chili, fried egg

BANANA BREAD FRENCH TOAST

Nutella, walnuts, bananas, whipped cream

STEAK & EGGS CAB

flatiron, two sunny side eggs, cavalo nero, crispy potatoes, salsa verde

# Private Dining Brunch Menus

We require a preset menu for any parties 10 guests and more. All preset menus are served family style. Brunch is only served 11:00 AM to 2:30 PM Saturday & Sunday.

## \$45 Menu

---

### *First Course*

#### CAESAR SALAD

hearts of romaine, focaccia crouton, parmesan dressing

#### COLLETTA CHOPPED SALAD

Kale, iceberg, ceci beans, cherry tomatoes, roasted olives, Toscano salami ricotta salata, pepperoncino, olive-brine vinaigrette

#### BURRATA BRUSCHETTA

toasted ciabatta, tomato jam, pistachio pesto, prosciutto

### *Second Course*

#### SHRIMP & POLENTA

blistered tomatoes, prosciutto, parmesan, herbs

#### THE HANGOVER PIZZA

Italian sausage, three eggs, mozzarella, provolone, Crystal Hot Sauce, chives

#### BANANA BREAD FRENCH TOAST

Nutella, walnuts, bananas, whipped cream

## *Hors D'oeuvres*

\*Served stationed or tray passed.

Select 5 for \$35 per person (except where noted)

---

### ARANCINI

fried risotto stuffed with fontina cheese

CERTIFIED ANGUS BEEF MEATBALLS

pork, beef & pecorino

TOMATO BRUSCHETTA

## *Pizzas*

### MARGHERITA

San Marzano tomato, mozzarella, basil, parmesan

### SHRIMP + \$2

lemon cream, caramelized onion, fontina, calabrian chili, arugula

### NDUJA + \$1

spicy sausage, fire roasted red pepper, peperoncini, fontina

### CALABRESE

calabrese salami, calabrian chili, olive, mozzarella, honey

### FUNGI + \$1

roasted mushrooms, truffle cream, aged fontina, herbs

---

## *Add on*

PROSCIUTTO DI PARMA \$25 (charcuterie board)

parmesan, honeycomb, seasonal fruit, fried flatbread (serves 4)

# Event Guidelines & Policies

## GUARANTEES

Indigo Roads restaurants require minimum food and beverage charges for private events. For private events, our event sales representative requests notification of the guaranteed number of guests attending your event TWO business days prior to the event. If no guarantee is received, client will be charged for the number of guests originally contracted, or for the number of guests in attendance, or up to the food and beverage minimum (if applicable), whichever is greater.

A food and beverage minimum is required and is not inclusive of applicable tax, sales commission and gratuity. An unmet food and beverage minimum is subject to applicable tax, sales commission and gratuity.

If you cancel your reservation with less than TEN business days' (Monday-Friday) notice, your credit card will be charged a \$500.00 cancellation fee. Cancellations must be made in writing. In addition, Colletta will not be obligated to serve or set up for more than the 5% above the guaranteed number of guests.

One bill will be presented and final payment is due upon completion of event. Colletta will not accept checks, unless prior arrangements have been made.

## PRICING

A 3% commission and 7.75% sales tax will be added to all food and beverage charges. Liquor is subject to a 10.75% state sales tax. A 20% gratuity is suggested, and prices are subject to change based on Georgia State Law.  
\*Service and commission fees to be changed in addition to minimum before tax

## DEPOSIT & PAYMENT

We require a credit card number for your file at confirmation to insure the availability on the date of the function. Private events may require a deposit in the form of check or cash. Full payment is charged at the conclusion of the event, unless otherwise arranged.

## BEVERAGE SELECTION

Wine selections should be made no later than two weeks prior to the scheduled event. Alcohol selections are offered based on the host's choice for each event. Alcoholic beverages are charged on a per-drink basis. Our Wine Director and Beverage Directors are happy to assist you with any beverage questions or needs you may have. Alcoholic beverages are prohibited from being brought into the restaurant from an outside source.

## ROOM FEE & SERVICE

Room fees vary on date, time of year and amount of people. Room rentals guarantee a designated area in the restaurant; regular business is accepted during hours of operation unless you have purchased a buyout.

## DÉCOR AND ENTERTAINMENT

Our Event Coordinator will be happy to assist you with entertainment, décor and additional items to enhance your event. Any "special" arrangements should be made in writing through the Private Dining Department (florist, audio-visual equipment, special cakes, etc.) and must be paid for in full, in advance. Payments are non-refundable if contracted services are canceled. Additional third-party fees and expenses may be added. All music must be approved by the Event Coordinator. Displays, signs, and decorations may not be used without express written permission from Colletta. The Private Dining Room does have a complimentary Projector screen. Any additional equipment is the responsibility of the client and to be arranged in advance. Client agrees to be responsible for any damages done to equipment or restaurant during their use of the premises. Colletta is not responsible for loss or damage to any property brought into or left in the restaurant by client, its employees or guests.

## PARKING

Complimentary Valet Parking is available for lunch from 4pm until close.

## SALES COMMISSION & GRATUITY

A 3% sales commission, which is paid to the Private Dining Coordinator, will be added to the final bill before applicable tax and gratuity.

## CANCELLATION

If a contracted party must cancel for any reason, the restaurant must have at least 10 business days' notice. Should the notice of cancellation be less than 10 business days or should there be no notice at all, a fee of \$500 will be charged to the card on file. Booking within 10 business days and cancelling, the same fee will be assessed. If your party is more than 30 minutes late and does not contact the coordinator or manager on duty, the reserved area will no longer be available. Any changes after the initial contract is signed must be in writing and signed off by both parties.

This agreement is void if it cannot be performed due to uncontrollable circumstances on our part. If food or services specified cannot be furnished for any reason due to such circumstances, other food and services may be substituted at prices ordinarily charged for them, but not in excess of the agreed upon price. Neither party shall be liable for any failure to perform hereunder where such failure is proximately caused by a Force Majeure Occurrence, provided the party experiencing the difficulty gives prompt written notice of the occurrence of the cause relied upon. A "Force Majeure Occurrence" shall mean an occurrence beyond the control and without fault or negligence of the party affected and which by exercise of reasonable diligence the said party is unable to prevent or provide against (i.e., fire, flood, earthquake, storm, hurricane or other natural disaster, war, acts of combatants, terrorists acts, labor disputes, prolonged power or utility outages, etc.)

*Colletta*

ITALIAN FOOD & WINE