

# BELLINI'S

ITALIAN EATERY

## Private Events & Cocktail Packages



**Please consult a manager to book your private event.**

*Slingerlands (518) 439-6022 | Latham (518) 608-1145*

[www.bellinisitalian.com](http://www.bellinisitalian.com) | [@bellinisitalian](https://www.instagram.com/bellinisitalian)

# BELLINI'S

ITALIAN EATERY

---

## Brunch Package

---

ASSORTED DANISH

FRESH FRUIT AND SEASONAL BERRIES

FARM FRESH SCRAMBLED EGGS

GRILLED MAPLE SAUSAGE AND APPLEWOOD SMOKED BACON

RED POTATO HOME FRIES WITH SWEET ONIONS AND ROASTED PEPPERS

GARDEN VEGETABLES, ROASTED GARLIC, EVOO, RIGATONI

DI CASA SALAD, GREENS, DRIED BERRIES, CARROTS, TOMATOES,  
BALSAMIC VINAIGRETTE

A LA VODKA, ROASTED BROCCOLI, RIGATONI, CLASSIC VODKA SAUCE

### UPGRADE

MIMOSA STATION

Adult bubbles with wild berries + assorted juice +14.00/\$14.42 person

*\* All selections include fresh bread with pesto olive oil, choice of iced tea, fountain soda, coffee or tea. Available for restaurant events only\**

---

**5**  
SINCE 1959

**\$40.00/\$41.20** person

*May be subject to booking requirements*

---

*Slingerlands (518) 439-6022 | Latham (518) 608-1145*  
**www.bellinisitalian.com | @bellinisitalian**

---

## Lunch Package

---

### INSALATA

*salad course served family style*

#### DI CASA

greens, tomatoes, dried berries, shaved Reggiano, balsamic vinaigrette

#### CAESAR

crisp romaine leaves tossed with homemade Caesar dressing

### CLASSICO

#### PARMIGIANO

pan-fried chicken, Bellini's marinara cream sauce, rigatoni

#### CHICKEN MARSALA

chicken medallions, wild mushrooms, sweet marsala sauce, risotto

#### LINGUINE

linguine pasta, roasted broccoli, alfredo sauce

#### BOLOGNESE

rigatoni, meat sauce, Stanislaus tomatoes, shaved Parmigiano

### DOLCE

Homemade Mini Cannoli's

*\* All selections include fresh bread with pesto olive oil, choice of iced tea, fountain soda, coffee or tea. Available for restaurant events only \**



**\$38.00/\$39.15** person

*May be subject to booking requirements*

---

---

## Primi Package

---

### INSALATA

*salad course served family style*

#### DI CASA

greens, tomatoes, dried berries, shaved Reggiano, balsamic vinaigrette

#### CAESAR

crisp romaine leaves tossed with homemade Caesar dressing

### CLASSICO

#### CHICKEN PARMIGIANO

pan-fried chicken, Bellini's marinara cream sauce, rigatoni

#### NINO'S CLASSICO

Italian sausage, meatballs, Pecorino Romano, Bellini's marinara cream sauce, cavatappi

#### HARVEST PAPPARDELLE

pappardelle pasta, garden vegetables, roasted garlic, EVOO

#### CARCIOFO

chicken medallions, artichokes, capers, lemon, white wine, spinach,  
roasted red peppers, risotto

#### CHICKEN MARSALA

chicken medallions, wild mushrooms, sweet marsala sauce, risotto

### DOLCE

Homemade Mini Cannoli's

*\* All selections include fresh bread with pesto olive oil, choice of iced tea, fountain soda, coffee or tea. Available for restaurant events only \**

---

**5**  
SINCE 1959

**\$49.00/\$50.50** person

*May be subject to booking requirements*

---

---

## L'esperienza Package

---

### ANTIPASTI

*Appetizer course*

#### CLASSIC FRITTI

fried calamari, onions, & cherry peppers

#### MOZZARELLA BREAD

roasted garlic butter, mozzarella cheese

### INSALATA

*salad course served family style*

#### PRODOTTO

greens, pear, dried berries, walnuts, tomatoes,  
Gorgonzola, balsamic vinaigrette

#### CAESAR

Romaine hearts, J+A croutons, shaved Reggiano

### CLASSICO

#### PARMIGIANO

pan-fried chicken or veal cutlets, Bellini's marinara cream sauce, rigatoni

#### SHRIMP & PESTO

jumbo shrimp, roasted garlic, sun-dried tomatoes, pesto cream, linguine

#### NAPOLITAN

seared chicken, shrimp, wild mushrooms, roasted tomato garlic sauce, risotto

#### SALMONE

seared salmon, Mediterranean vegetables, light Chardonnay butter sauce, risotto

#### FILETTO ( \$10.00/\$10.30 P.P. )

8oz center cut filet mignon, roasted potatoes, caramelized onions

### DOLCE

Mini Cannoli's and Biscotti

*\* All selections include fresh bread with pesto olive oil, choice of iced tea, fountain soda, coffee or tea. Available for restaurant events only \**



**\$65.00/\$66.95** person

*May be subject to booking requirements*

---

## Cocktail Hour

---

### HORS D'OEUVRES

*(choice of three)*

Caprese Skewers  
Veal Meatballs  
Arancini  
Jumbo Cocktail Shrimp  
Peppered Filet Mignon  
Margherita Pizza  
Calamari Fritti

### ANTIPASTO PLATTER

Assorted imported cheese, Italian meats, and a selection of marinated vegetables

### GOURMET PASTA TABLE

PAPPARDELLE

pasta, seared chicken, asparagus, artichokes, sun-dried tomatoes, light cream sauce

BOLOGNESE

pasta, meat sauce of veal, beef + pork, Stanislaus tomatoes, shaved Parmigiano

CHICKEN A LA V ODKA

pasta, seared chicken, broccoli, Pecorino Romano, vodka sauce

### DOLCE

Mini Cannoli's and Biscotti



**\$59.00/\$60.80** person

*May be subject to booking requirements*

---

---

## Taverna Buffet

---

### INSALATA

*salad course served family style*

#### DI CASA

greens, tomatoes, dried berries, shave Reggiano, balsamic vinaigrette

#### CAESAR

crisp romaine leaves tossed with homemade Caesar dressing

### CLASSICO

#### BOLOGNESE

meat sauce of veal, beef + pork, Stanislaus tomatoes, shaved Reggiano, rigatoni

#### SAUSAGE & PEPPERS

Italian sausage, peppers, marinara sauce

#### CHICKEN A LA VODKA

chicken, broccoli, caramelized onions, Pecorino Romano, vodka sauce, rigatoni

### DOLCE

Mini Cannoli's and Biscotti

*\*All packages include non-alcoholic beverages, bread, and pesto\**



**\$49.00/50.50** person

*May be subject to booking requirements*

---

Slingerlands (518) 439-6022 | Latham (518) 608-1145

[www.bellinisitalian.com](http://www.bellinisitalian.com) | [@bellinisitalian](https://www.instagram.com/bellinisitalian)

---

## Enoteca Buffet

---

### INSALATA

*salad course served family style*

#### DI CASA

greens, tomatoes, dried berries, shaved Reggiano, balsamic vinaigrette

#### CAESAR

crisp romaine leaves tossed with homemade Caesar dressing

### CLASSICO

#### CHICKEN PARMESAN

pan fried cutlets, Mozzarella, rigatoni, marinara cream sauce

#### RIGATONI + MEATBALLS

signature meatballs, rigatoni, marinara sauce

#### MARSALA

chicken medallions, wild mushrooms, sweet marsala sauce, risotto

### DOLCE

Mini Cannoli's and Biscotti

*\*All packages include non-alcoholic beverages, bread, and pesto\**



**\$55.00/\$56.65** person

*May be subject to booking requirements*

---

---

## Osteria Buffet

---

### INSALATA

*salad course served family style*

#### PRODOTTO

greens, pear, dried berries, walnuts, carrots, tomatoes,  
Gorgonzola, balsamic vinaigrette

#### CAESAR

crisp romaine leaves tossed with homemade Caesar dressing

### CLASSICO

#### PAPPARDELLE

seared chicken, spinach, artichokes, sun-dried tomatoes, light cream sauce

#### NINO'S

Italian sausage, meatballs, Pecorino Romano, cavatappi, marinara cream sauce

#### SALMONE

pan seared, Mediterranean vegetables, Chardonnay butter sauce, risotto

### DOLCE

Mini Cannoli's, Biscotti, and a variety of our homemade cakes

*\*All packages include non-alcoholic beverages, bread, and pesto\**



**\$65.00/\$66.95** person

*May be subject to booking requirements*

---

## Trattoria Buffet

### INSALATA / ANTIPASTI

#### ARANCINI

smoked Mozzarella risotto balls, Italian seasoning, marinara cream sauce

#### CALAMARI

fried calamari, onions and cherry peppers

#### PRODOTTO

greens, pear, dried berries, walnuts, carrots, tomatoes,  
Gorgonzola, balsamic vinaigrette

### CLASSICO

*Choice of 3 Entrees*

#### NINO'S

Italian sausage, meatballs, Pecorino Romano, cavatappi, marinara cream sauce

#### CHICKEN ALA VODKA

chicken, broccoli, caramelized onions, Pecorino Romano, vodka sauce, rigatoni

#### BOLOGNESE

meat sauce of veal, beef + pork, Stanislaus tomatoes, shaved Reggiano, rigatoni

#### CARCIOFO

chicken, artichokes, capers, lemon, white wine, spinach, roasted red peppers, risotto

#### HARVEST PASTA

roasted seasonal vegetables, rigatoni, garlic, EVOO

#### CHICKEN PARMESAN

pan fried cutlets, Mozzarella, rigatoni with marinara cream sauce

#### PAPPARDELLE

seared chicken, spinach, artichokes, sun-dried tomatoes, light cream sauce

#### SALMON

seared salmon, Mediterranean vegetables, light Chardonnay butter sauce, risotto

#### MARSALA

chicken medallions, wild mushrooms, sweet marsala sauce, risotto

### DOLCE

Cannoli's, Biscotti and a variety of our homemade cakes

*\*All packages include non-alcoholic beverages, bread, and pesto\**



**\$75.00/\$77.25** person

*May be subject to booking requirements*

## Frequently Asked Questions

---

### **What does a food & beverage minimum consist of?**

A food and beverage minimum goes towards any food and beverage spending for your event. If this minimum amount is not met, the remainder is considered a room charge. It's helpful to keep in mind that minimums vary based on the day of the week, time of year, space requested, and group size. This does not include the 4% service charge, sales tax, and gratuity.

### **What is the difference between the 4% service charge & gratuity?**

The gratuity for private events is based on 20% of the food and beverage sales for your group. This amount is paid to the team who executes your event. You may add to that amount on the agreement or at the end of your event.

The 4% service charge pays for any associated operating costs and administrative expenses.

### **How do I confirm my event reservation?**

After your Event Manager sends the online event agreement, please sign and return within three business days.

### **When do I submit my food and beverage selections?**

Please submit food and beverage options to your Event Manager two weeks prior to your event. This will help ensure product is ordered and delivered on time.

### **What happens if I cancel my event?**

We understand that life doesn't always go to plan and that you may need to cancel your event. To avoid cancellation fees make sure cancellation occurs two weeks prior to the event date. This same term doesn't apply for restaurant buyouts.

## Frequently Asked Questions

---

### **When do I provide my final guest count?**

Your final guest count depends on your group size. Your Event Manager will inform you on the due date when you go into contract. If your guests are not able to confirm their attendance in time, we will work off the original guest count included in the agreement. If the guest count is higher than the number included in the agreement, we will do our best to accommodate the increase.

### **What type of menus are used for group events?**

You will select a prix-fixe menu consisting of an array of signature items from the restaurant's regular menu. All locations have a variety of options to choose from and our menus change seasonally to ensure you and your guests have a top-notch culinary experience. While choosing menu items, please keep in mind some substitutions may occur based on seasonality and availability.

### **What are cancellation fees?**

If you cancel within two weeks of your event, 50% of the food and beverage minimum will be charged. Cancellations that occur less than 24 hours from the event will result in a 100% charge of the food and beverage minimum. Different cancellation policies apply for group reservations in a main dining room or full restaurant buyouts. If this applies to your event, please ask your Event Manager for more information. Cancellation fees are not transferable.

### **What happens if I book a patio event and it rains?**

We try our best to be on Mother Nature's good side; however, your patio event will go on rain or shine. If the weather is not cooperating, we will do our best to relocate your group to another location. If there is not a "plan B" available, the guest is responsible for the required cancellation fee.

### **What happens if I'm late to my event?**

If you are more than 30 minutes late without a phone call, we have the right to release the space. This will be considered as a cancellation and fees will apply.

## Frequently Asked Questions

---

### **Are decorations allowed?**

We love when guests make our space their own by adding special touches. Centerpieces, candles, balloons attached to weights, and table runners are all great ways to customize the space. In order to ensure future guests can have the same custom experience, we don't allow anything that will stick around longer than your event. These include, but are not limited to, feathers, confetti, adhesives on any surfaces, loose balloons, and, of course, glitter (yes it is flashy and fun, but it lasts forever.)

### **Can I use your logo on collateral for my event?**

If you would like to include our logo on event collateral, please request a brand standard kit and hi-resolution logo from your Event Manager. All collateral will need to be approved by our marketing department before it's produced and sent out.

### **What happens to my credit card information?**

In order to secure the reservation, we do require a credit card on file for cancellation purposes or possible event deposits if applicable. The numbers and information are encrypted for your security, so you will also need to have this card (or whichever card you'd like) with you at the conclusion of the event.

### **How does final payment work?**

Final payment is due at the end of your event and one check will be presented; we do not offer separate checks for group events. The total cost includes food, beverage, sales tax, service charge, gratuity and the convenience fee (if paid by credit card).