

SALENTO ITALIA —PRIVATE DINING

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** (*\$65 dinner + 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.

THE ENCLOSED & HEATED PATIO (9.75% TN Sales Tax + 20% Gratuity is additional)

Our Enclosed & Heated Patio is heated during the colder days & open-aired dining on those perfect days.

This rooms is perfect for a casual business dinner or friends & family function.

Due to spacing our tables cannot be moved nor combined in this room

THE ENCLOSED PATIO OFFERS.....

- **Seated Private Dining** with prix-fixe menus for groups of **20 to 34 guests**

DINNER : Sunday-Thursday F&B Minimum Spend: Private Dining : \$1900

: Friday & Saturday F&B Minimum Spend: Private Dining : \$2900

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 Enclosed Patio 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: \$15,000 + 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 : \$20,000 + tax + gratuity

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

THREE COURSE MENU

Dinner: 62 per guest, plus tax & gratuity

SHARE FOR THE TABLE

RUSTIC GRILLED FOCACCIA with extra virgin olive oil, olive-basil tapenade

ANTIPASTI

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

CAESAR SALAD romaine, ciabatta croutons, parmesan, caramelized lemon, classic caesar dressing

MEATBALLS beef & pork meatballs, marinara, pecorino polenta

PARMESAN RISOTTO creamy arborio rice, parmesan, italian herbs

MISTA SALAD arugula, kalamata olives, dill, parmesan, pickled red onions, roasted tomatoes, balsamic vinaigrette

CALAMARI semolina fried, pepperoncini, marinara

SALENTO GARLIC SHRIMP garlic seared shrimp, white wine-lemon butter, grape tomatoes, pecorino polenta

BRUSCETTA fresh mozzarella, tomato, pine nut pesto, aged balsamic, arugula, pine nut pesto

ARANCINI goat cheese stuffed fried risotto, herb honey, arrabbiata sauce

BROCCOLINI char grilled, sea salt, olive oil

BEEF CARPACCIO thinly sliced filet, balsamic-arugula-caper salad, parmesan

PIATTI PRINCIPALE

select three, served individually

CHICKEN PARMESAN on creamy polenta

SPAGHETTI & ROASTED CAULIFLOWER ^(V) toasted walnuts, capers, parsley, lemon zest, chili

LOBSTER RAVIOLI roasted corn, spinach, paprika cream

CHICKEN MARSALA roasted mushroom, sweet garlic, speck, grilled asparagus, parmesan polenta, marsala wine

STROZZAPRETI WITH PESTO CREAM roasted tomatoes, pecorino, shaved parmesan

LAMB CHOPS parmesan risotto, broccolini, rosemary demi-glace

PAPPARDELLE BOLOGNESE traditional beef & pork ragu, basil ricotta, parmesan, rosemary

GNOCCHI & SHORT RIB arugula, goat cheese, pine nuts, barolo-demi

CAST IRON LASAGNA bolognese. mozzarella, ricotta, basil

SPAGHETTI & MEATBALLS family recipe marinara, fresh basil

RIGATONI & SAUSAGE spicy tomato cream, fennel sausage, spinach, stracciatella

PISTACHIO CRUSTED SALMON herbed labneh, honey-lemon orzo, asparagus, charred lemon

MUSHROOM ORECCHIETTE spinach, seasonal mushrooms, caramelized onion, truffled pecorino cream

DOLCE

dessert platter to share for the table

AN ASSORTMENT OF CHEF'S CHOICE OF DESSERTS

FOUR COURSE MENU

Dinner: 72 per guest, plus tax & gratuity

SHARE FOR THE TABLE

GRILLED FOCACCIA with extra virgin olive oil, olive-basil tapenade

ANTIPASTI

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

CAESAR SALAD romaine, ciabatta croutons, parmesan, caramelized lemon, classic caesar dressing

MEATBALLS beef & pork meatballs, marinara, pecorino polenta

PARMESAN RISOTTO creamy arborio rice, parmesan, italian herbs

MISTA SALAD arugula, kalamata olives, dill, parmesan, pickled red onions, roasted tomatoes, balsamic vinaigrette

CALAMARI semolina fried, pepperoncini, marinara

SALENTO GARLIC SHRIMP garlic seared shrimp, white wine-lemon butter, grape tomatoes, pecorino polenta

BRUSCHETTA fresh mozzarella, tomato, pine nut pesto, aged balsamic, arugula, pine nut pesto

ARANCINI goat cheese stuffed fried risotto, herb honey, arrabbiata sauce

BROCCOLINI char grilled, sea salt, olive oil

BEEF CARPACCIO thinly sliced filet, balsamic-arugula-caper salad, parmesan

PASTA COURSE

select two to share for the table

LOBSTER RAVIOLI roasted corn, spinach, paprika cream

SPAGHETTI & ROASTED CAULIFLOWER ^(V) toasted walnuts, capers, parsley, lemon zest, chili

STROZZAPRETI WITH PESTO CREAM roasted tomatoes, pecorino, shaved parmesan

BUCATINI LAMB RAGOUT braised lamb, rich tomato sauce, garlic, cinnamon, pecorino

PAPPARDELLE BOLOGNESE traditional beef & pork ragu, basil ricotta, parmesan, rosemary

MUSHROOM ORECCHIETTE ^(V) spinach, seasonal mushrooms, caramelized onion, truffled pecorino cream

PIATTI PRINCIPALE

select three, served individually

CHICKEN MARSALA roasted mushroom, sweet garlic, speck, grilled asparagus, parmesan polenta, marsala wine

SPAGHETTI & MEATBALLS marinara, fresh basil

LAMB CHOPS parmesan risotto, broccolini, rosemary demi-glace

CAST IRON LASAGNA bolognese. mozzarella, ricotta, basil

GNOCCHI & SHORT RIB arugula, goat cheese, pine nuts, barolo-demi

CHEESE TORTELLINI & SHRIMP white wine, leek, grape tomatoes, parmesan cream sauce, basil

RIGATONI & SAUSAGE spicy tomato cream, fennel sausage, spinach, stracciatella

CHICKEN PARMESAN on creamy polenta

PISTACHIO CRUSTED SALMON herbed labneh, honey-lemon orzo, asparagus, charred lemon

DOLCE

dessert platter to share for the table

AN ASSORTMENT OF CHEF'S CHOICE OF DESSERTS

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

GRILLED FOCACCIA with extra virgin olive oil, olive-basil tapenade

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

- _____
- _____
- _____

PASTA COURSE select two to share for the table

*(fill out this section if you have chosen the **Four Course Menu**)*

- _____
- _____

PIATTI PRINCIPALE select three, served individually

- _____
- _____
- _____

DOLCE share for the table

AN ASSORTMENT OF CHEF'S CHOICE OF DESSERTS

SALENTO ITALIA - GROUP DINING BOOKING FORM

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

Required for all groups of 20+ 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:** _____

Room Requested (Not Guaranteed): _____

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:** _____

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

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: _____