



# Angelo's

WINE BAR

group  
events



*Celebrating Family & Friends Since 1962*

# PRIVATE EVENTS



1900sqft: Reception 120, Dinner & Reception 60,  
Conference & Breakout 36

*Reserve our space for a reception up to 120, or a dinner and reception up to 60. We can customize your menu to include ample selections so your guests can enjoy a variety of choices.*

*We offer complementary wifi and a/v services that includes 12 integrated large-screen video monitors and surround sound audio. Host a business conference with an immersive multi-media presentation, or a family affair featuring a collection of your favorite memories.*



# SEMI-PRIVATE EVENTS



900sqft: Reception 50, Dinner & Reception 25,



*Reserve a dedicated space, or large table, for a casual gathering of co-workers, friends, or family.*

*Design a pre-set or family style menu to fit your group's budget and preferences. Pre-select a few appetizers and order directly off our regular menu. Or, create a multi-course wine tasting!*



- ❖ We welcome casual affairs designed to entertain young people, and a pizza party is always on point.
- ❖ Sit down and dine family style or graze the menu buffet style. Build your own pizzas, choose an accompaniment and finish with dessert.
- ❖ Soft drinks are included in the price of the menu.
- ❖ Enhance your pizza party with our jumbo chicken wings served, naked or breaded, with three sauces. \$5 per guest additional.
- ❖ Let us know if you have any guests with dietary restrictions and we will assure their needs are met without any fuss.
- ❖ We would be delighted to create a coursed, plated "wine dinner" and pair each course with the perfect wine.

## CHIANTI MENU

\$35 per guest family style or buffet style

\$39 per guest plated

### STARTER OR ACCOMPANIMENT

*(Host Selects One)*

**garden** lettuce mix, cherry tomato, red onion, cucumber, choice of dressing

**caesar** romaine, grated parmesan, cracked pepper, homemade croutons, parmesan crisp, anchovy fillet

**meatball soup** cous cous and autumn vegetables

**butternut squash soup** crème fraiche and candied walnuts

### PASTA

*(Host Selects Three)*

**rigatoni verdure** roasted butternut squash, leeks, beech mushrooms, spinach, basil, pecorino-romano, white wine vegetable broth

**risotto** roasted butternut squash, brussels sprouts, goat cheese

**bolognese** pappardelle, pecorino-romano

**alfredo\*** fettucine, grilled chicken breast, broccoli, pecorino-romano, white sauce

**spaghetti & meatballs** pomodoro

**gnocchi** vodka pomodoro, basil, ricotta, pecorino-romano

### DESSERT

*(Host Selects Two)*

**tiramisu** mini malted balls, blueberries

**cheesecake** whipped cream, blueberries

**carrot cake** caramel sauce

**chocolate fudge cake** whipped cream

**gelato or sorbetto**

### WINE SERVICE

*select one white and one red wine from our extensive wine list to pour throughout dinner - billed per bottle.*



- ❖ Coffee, tea, and soft drinks are included with all our party menus.
- ❖ Your dinner includes grilled artisan ciabatta and house made focaccia
- ❖ Add a fourth course to your dinner for \$5 per guest. Choose from our starters to create a soup and salad course, or an appetizer and salad course.
- ❖ Do you plan to host a cocktail hour before dinner? Check out our reception menu and hors d'oeuvres selections.
- ❖ We have several flat priced bar packages available, or you can opt to be charged on consumption, or choose to offer a cash bar.

## GAMAY MENU

\$39 per guest family style

\$44 per guest plated

### STARTER

*(Host Selects Two)*

**garden** lettuce mix, cherry tomato, red onion, cucumber, choice of dressing

**caesar** romaine, grated parmesan, cracked pepper, homemade croutons, parmesan crisp, anchovy fillet

**meatball soup** cous cous and autumn vegetables

**butternut squash soup** crème fraiche and candied walnuts

### ENTREE

*(Host Selects Three)*

**rigatoni verdure** roasted butternut squash, leeks, beech mushrooms, spinach, basil, pecorino-romano, white wine vegetable broth

**fillet of salmon** balsamic-dill beurre blanc, seared broccolini

**chicken piccata** lightly breaded, sauteed with lemon, white wine, capers, and fettucine

**stuffed pork tenderloin** house smoked bacon, caramelized onions, cream cheese, spinach

**grilled top sirloin** smashed red potatoes

### SIDES

*(Host Selects One for the table)*

**seared broccolini** olive oil, butter, garlic and chili flake

**sauteed butternut squash** butter and herbs

**salt roasted potatoes** garlic and pecorino-romano

**tossed spaghetti** olive oil, garlic, parsley

**mac & cheese** from scratch

### DESSERT

*(Host Selects Two)*

**tiramisu** mini malted balls, blueberries

**cheesecake** whipped cream, blueberries

**chocolate chip cheesecake** whipped cream

**carrot cake** caramel sauce

**chocolate fudge cake** whipped cream

**gelato or sorbetto**



- ❖ Weddings or birthdays, showers or office parties, we can personalize any occasion.
- ❖ We can arrange specialty-colored linens, floral services, themed decorations, giveaways, audio/visual, or party rentals according to your needs and budget.
- ❖ Consider a cocktail hour before dinner, check out our reception menu and hors d'oeuvres selection to upgrade your menu.
- ❖ Do you have any favorites on our dining room menu that you don't see? We're happy to customize a menu to your preference. Pricing adjustments may apply.
- ❖ Our menus can be served either plated, family style or both. Enjoy your appetizers and desserts family style, and your entrée plated individually.

## PINOT MENU

\$45 per guest family style

\$49 per guest plated

### STARTER

*(Host Selects Two)*

- garden** lettuce mix, cherry tomato, red onion, cucumber, choice of dressing
- caesar** romaine, grated parmesan, cracked pepper, homemade croutons, parmesan crisp, anchovy fillet
- mediterranean** spring greens, artichoke, cherry tomato, red onion, cucumber, kalamata olive, feta cheese, basil, white balsamic dressing
- meatball soup** cous cous and autumn vegetables
- butternut squash soup** crème fraiche and candied walnuts

### ENTREE

*(Host Selects Three)*

- rigatoni verdure** roasted butternut squash, leeks, beech mushrooms, spinach, basil, pecorino-romano, white wine vegetable broth
- fillet of salmon** balsamic-dill beurre blanc, seared broccolini
- grilled shrimp romesco** creamy polenta
- chicken piccata** lightly breaded, sauteed with lemon, white wine, capers, and fettucine
- stuffed pork tenderloin** house smoked bacon, caramelized onions, cream cheese, spinach
- grilled top sirloin** smashed red potatoes

### SIDES

*(Host Selects Two for the table)*

- seared broccolini** olive oil, butter, garlic and chili flake
- sauteed butternut squash** butter and herbs
- salt roasted potatoes** garlic and pecorino-romano
- tossed spaghetti** olive oil, garlic, parsley
- mac & cheese** from scratch

### DESSERT

*(Host Selects Two)*

- tiramisu** mini malted balls, blueberries
- cheesecake** whipped cream, blueberries
- chocolate chip cheesecake** whipped cream
- carrot cake** caramel sauce
- chocolate fudge cake** whipped cream
- gelato or sorbetto**



- ❖ Coffee, tea, and soft drinks are included with all our party menus.
- ❖ Your dinner includes our grilled artisan ciabatta and house made focaccia
- ❖ Add a soup course to your dinner for \$5 per guest. Choose from Chef's seasonal preparation or our signature meatball soup.
- ❖ Add a greeting, memorialize an occasion, or recognize the honorees. Personalized menus add a special touch to your event.
- ❖ We have several beverage packages available to fit your needs. Or you can opt to be charged on consumption or choose a cash bar.
- ❖ Buffet, family style, individually plated, or cocktail receptions - whichever service style you prefer we provide.
- ❖ We would be delighted to create a coursed, plated "wine dinner" and pair each course with the perfect wine. Three, four or five courses!

# CLARET MENU

\$50 per guest family style

\$55 per guest plated

## STARTER

*(Host Selects Three)*

**Angelo's** lettuce mix, cherry tomato, red onion, carrot, cucumber, croutons, hardboiled egg, choice of dressing

**Caesar** romaine, grated parmesan, cracked pepper, homemade croutons, parmesan crisp, anchovy fillet

**Mediterranean** spring greens, artichoke, cherry tomato, red onion, cucumber, kalamata olive, feta cheese, basil, white balsamic dressing

**meatball soup** cous cous and autumn vegetables

**butternut squash soup** crème fraiche and candied walnuts

## ENTREE

*(Host Selects Three)*

**rigatoni verdure** roasted butternut squash, leeks, beech mushrooms, spinach, basil, white wine vegetable broth

**fish of the day**

**grilled shrimp romesco** creamy polenta

**seared sea scallops** house smoked bacon jam, sliced jalapeno, petite salad of frisee

**double breast of chicken** country fried, mac-n-cheese

**stuffed pork tenderloin** house smoked bacon, caramelized onions, cream cheese, spinach

**new york strip** 12oz hand cut striploin, kalbi sauce, and grilled scallions

## SIDES

*(Host Selects Two for the table)*

**crispy cauliflower** our house favorite with mint, cilantro, panko, nước mắm chấm

**seared broccolini** olive oil, butter, garlic and chili flake

**sautéed butternut squash** butter and herbs

**salt roasted potatoes** garlic and pecorino-romano

**tossed spaghetti** olive oil, garlic, parsley

**mac & cheese** from scratch

## DESSERT

*(Host Selects Two)*

**tiramisu** mini malted balls, blueberries

**cheesecake** whipped cream, blueberries

**carrot cake** caramel sauce

**chocolate fudge cake** whipped cream

**gelato or sorbetto**



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# WINEMAKER'S MENU

\$75 - \$125 per guest plated

(A five to twelve course wine dinner created specifically for your occasion)

## —TOAST—

fresh cut melon wrapped in prosciutto

*Jeio by Bisol, Brut Prosecco, Veneto, Italy, NV*

## —APPETIZER—

bruschetta cherry tomato, goat cheese, basil, pesto, balsamic reduction

*Oyster Bay, Pinot Gris, Hawkes Bay, New Zealand, 2021*

## —FIRST—

gnocchi vodka pomodoro, basil, ricotta, pecorino-romano

*Donna Laura, Chianti Classico, "Bramosia", Tuscany, Italy, 2019*

## —SECOND—

new york strip 12oz hand cut striploin, kalbi sauce, and grilled scallions

seared broccolini olive oil, butter, garlic and chili flake

*Opolo, Zinfandel, "Summit Creek", Paso Robles, California, 2020*

## —CHEESE—

green island blue cheese fig jam, walnuts, and crostini

*Dow's, Tawny Port, Porto, "10-Year-Old", Douro, Portugal*

## —DESSERT—

tiramisu blueberries

*Michele Chiarlo, Moscato d'Asti, Nivole, 2020*





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- ❖ Soft drinks are included in the price of the menu.
- ❖ Enhance your pizza party with our jumbo chicken wings served, naked or breaded, with three sauces. \$5 per guest additional.
- ❖ Let us know if you have any guests with dietary restrictions and we will assure their needs are met without any fuss.
- ❖ We would be delighted to create a coursed, plated "wine dinner" and pair each course with the perfect wine.

# PIZZERIA MENU

\$33 per guest, family style or buffet style

## ACCOMPANIMENT

*(Host Selects One)*

**garden** lettuce mix, cherry tomato, red onion, cucumber, choice of dressing

**caesar** romaine, grated parmesan, cracked pepper, homemade croutons, parmesan crisp, anchovy fillet

## PIZZAS

*(Host Creates Three Pizzas of Choice, these are just examples)*

**manzo italiano** house roasted Italian beef, giardiniera, caramelized onion, Italian herbs, mushroom, mozzarella, house sauce

**meatball** roasted red bell peppers, caramelized onions, goat cheese, fresh mozzarella, Italian herbs, cilantro, Divola

**vegetarian** spinach, mushroom, onion, green pepper, mozzarella, house sauce

## GELATOS

**gelato** vanilla, chocolate & pistachio

**lemon sorbetto**

## WINGS

*(Add your favorite style of chicken wings for an additional \$5 per guest.)*

buffalo, barbeque, or sweet-n-spicy thai style. Includes our creamy dill slaw and dipping sauces

## WINE SERVICE

*select one white and one red wine from our extensive wine list to pour throughout dinner - billed per bottle.*



# BRUNCH

## MIMOSA MENU

\$24 per guest family style  
\$29 per guest plated

*(Host Selects One Starter,  
Two Plates and One Side)*

## BELLINI MENU

\$29 per guest family style  
\$33 per guest plated

*(Host Selects Two Starters,  
Three Plates and Two Sides)*

- ❖ Coffee, tea, and soft drinks are included with all our party menus.
- ❖ You brunch includes grilled artisan ciabatta
- ❖ Add a soup course to your dinner for \$5 per guest. Choose from Chef's seasonal preparation or our signature meatball soup.
- ❖ We have several beverage packages available to fit your needs. Or you can opt to be charged on consumption or choose a cash bar.
- ❖ Do you have any favorites on our dining room menu that you don't see? We're happy to customize a menu to your preference. Pricing adjustments may apply.

## STARTERS

**bruschetta** cherry tomato, goat cheese, basil, pesto, balsamic reduction

**stuffed mushrooms** garlic, pecorino-romano, goat cheese, parsley, thyme, breadcrumbs

**arancini superfino** divola and pecorino-romano

**dip** chipotle spinach artichoke dip and house made crostini

**fondue** smoked gouda and fennel cheddar melt, house focaccia cubes and roasted cauliflower

**avocado toast** arugula, cherry tomato and pickled onion

**meatball soup** cous cous and autumn vegetables

## PLATES

**brioche french toast** brown sugar, farmers cream, walnuts

**waffles** bruleed banana, macerated strawberries & blueberries, vanilla whipped cream

**breakfast biscuit** house fennel sausage patty, egg your way, american cheese

**breakfast burrito** egg, chorizo, potato, avocado spread, chipotle bechamel

**americano** two eggs, house smoked slab bacon or sausage

**biscuits n gravy** poached eggs, buttermilk biscuits, sausage gravy

**benedict** poached eggs, canadian bacon, hollandaise, english muffin

## SIDES

tuscan potatoes

fresh cut melon

house bacon

vanilla yogurt & granola

sausage & peppers

breakfast pastry

## BOTTOMLESS

*mimosas, bloody marys, bellinis, and bubbles*

\$19.95 per guest, two-Hours

\$25.95 per guest, three-hours



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# HANDHELD LUNCH

\$25 per guest plated

## BUNS & BURGERS

**italian beef** house slow-roasted beef, mozzarella, giardiniera, grilled baguette, side of jus

**meatball** house made meatballs, fresh mozzarella, diavolo sauce, grilled baguette

**chicken** country fried or backyard grill, boneless breast, lettuce, tomato, onion, pickle, mayo, grilled brioche bun

**Angelo's burger** double beef patties, house smoked slab bacon and sharp cheddar cheeseburger with caramelized onions, lettuce, whole grain mustard mayo and grilled brioche bun

**steak** grilled striploin steak, romaine, tomato, red onion, pickled Jalapeno, garlic aioli, grilled baguette **(\$5 surcharge)**.

## SIDES

*(For the table)*

**french fries**

**onion rings**

**house slaw** creamy dill

## DESSERT

*(Host Selects Two)*

**tiramisu** mini malted balls, blueberries

**cheesecake** whipped cream, blueberries

**carrot cake** caramel sauce

**chocolate fudge cake** whipped cream

**gelato or sorbetto**

## SOUP OR SALAD

*Host Selects Two - add a Starter Course for \$5 per guest.*

**garden** lettuce mix, cherry tomato, red onion, cucumber, choice of dressing

**caesar** romaine, grated parmesan, cracked pepper, homemade croutons, parmesan crisp, anchovy fillet

**meatball soup** cous cous and autumn vegetables

**butternut squash soup** crème fraiche and candied walnuts



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- ❖ Soft drinks are included in the price of the menu.
- ❖ Enhance your pizza party with our jumbo chicken wings served, naked or breaded, with three sauces. \$5 per guest additional.
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- ❖ We would be delighted to create a coursed, plated "wine dinner" and pair each course with the perfect wine.

## 3-MARTINI LUNCH

\$29 per guest plated

### STARTER

*(Host Selects Two)*

**garden** lettuce mix, cherry tomato, red onion, cucumber, choice of dressing

**caesar** romaine, grated parmesan, cracked pepper, homemade croutons, parmesan crisp, anchovy fillet

**meatball soup** cous cous and autumn vegetables

**butternut squash soup** crème fraiche and candied walnuts

### ENTREE

*(Host Selects Three)*

**rigatoni verdure** roasted butternut squash, leeks, beech mushrooms, spinach, basil, pecorino-romano, white wine vegetable broth

**chicken caesar** romaine, grated parmesan, cracked pepper, homemade croutons, parmesan crisp, anchovy fillet

**chicken piccata** lightly breaded, sauteed with lemon, white wine, capers, and fettucine

**fillet of salmon** balsamic-dill beurre blanc, seared broccolini

**grilled shrimp romesco** creamy polenta

**grilled top sirloin** smashed red potatoes

### DESSERT

*(Host Selects Two)*

**tiramisu** mini malted balls, blueberries

**cheesecake** whipped cream, blueberries

**carrot cake** caramel sauce

**chocolate fudge cake** whipped cream

**gelato or sorbetto**

## ALL-DAY MEETINGS

*we can provide a private, exclusive space for all day meetings including breakfast, lunch, and break outs. Let us know your needs and we can create an all-day meeting specifically tailored for your group.*



- ❖ Add a cocktail reception to enhance your brunch, lunch or dinner.
- ❖ Only interested in hosting a cocktail reception, let's create a customized menu and bar package.
- ❖ We have several beverage packages available to fit your needs. Or you can opt to be charged on consumption or choose a cash bar.
- ❖ Do you have any favorites on our dining room menu that you don't see? We're happy to customize your menu. Pricing adjustments may apply.
- ❖ We would be delighted to create a coursed, plated "wine dinner" and pair each course with the perfect wine.

## RECEPTION

### DISPLAYED HORS D'OEUVRES

\$7 per guest, one-hour reception (with dinner menu)

\$21 per guest, one-hour (reception only)

\$26 per guest, two-hour (reception only)

*(Host Selects Three, \$3 per person per additional selection)*

**bruschetta** cherry tomato, goat cheese, basil, pesto, balsamic reduction

**baked goat cheese** spicy diavolo sauce, garlic oil, balsamic glaze, house pesto, grilled ciabatta & multigrain baguette

**stuffed mushrooms** garlic, pecorino-romano, goat cheese, parsley, thyme, breadcrumbs

**arancini superfino** divola and pecorino-romano

**dip** chipotle spinach artichoke dip and house made crostinis

**fondue** smoked gouda and fennel cheddar melt, house focaccia cubes and roasted cauliflower

**crispy cauliflower** our house favorite with mint, cilantro, panko, nước mắm chấm

**meatballs** fennel sausage, veal, pancetta, demi-glace, pomodoro, fresh mozzarella, grilled ciabatta

**sausage & peppers** fennel sausage, roasted red pepper, caramelized onion, marinara, potato, grilled ciabatta

**assorted pizzas** build your own

### CHARCUTERIE BOARD

\$5 per guest, one-hour reception with dinner

\$15 per guest, one-hour reception only

\$22 per guest, two-hour reception only

tillamook white cheddar, président camembert, green island blue, genoa salami, 14-month aged prosciutto, spanish chorizo, nuts, olives, grain mustard, fig jam, honeycomb, and crostinis

### CALAMARI FRITTI

\$3 per guest, one-hour reception with dinner

\$10 per guest, one-hour reception only

\$15 per guest, two-hour reception only

- garlic confit aioli and house made giardiniera
- sweet, Thai chili and black sesame
- marinara, lemon, parsley

### JUMBO SHRIMP COCKTAIL

\$3 PER PIECE

- horseradish cocktail
- remoulade



- ❖ These packages are perfect for when you want to host an event that is sure to impress your guests without the formality of a seated dinner.
- ❖ Give your guests a special parting gift; their favorite bottle of wine attractively packaged in a wine bag. Ask us for details!
- ❖ Nothing says "special event" like a personalized wine dinner where the menu is entirely customized by you!

## BAR PACKAGES

### WINE BARRELS

\$22 per guest, one-hour  
\$27 per guest, two-hour  
\$32 per guest, three-hours

*Our featured selection of five wines from the barrel*

### WINE & BEER BARRELS

\$22 per guest, one-hour  
\$27 per guest, two-hours  
\$32 per guest, three-hours

*Our featured selection of five wines and ten beers from the barrel*

### THE HOUSE PACKAGE

\$28 per guest, one-hour  
\$34 per guest, two-hour  
\$39 per guest, three-hours

*Our featured selection of wines and beers from the barrel, our house spirits from the well, and mixers*

### TOP SHELF PACKAGE

\$36 per guest, one-hour  
\$43 per guest, two-hour  
\$49 per guest, three-hours

*Our full selection of wines by the glass, beers, craft cocktails, premium spirits, and mixers*

### WINE SERVICE

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Choose one, two, three or more wines from our extensive wine list to pour throughout your event, charges will be applied based on bottle consumption (quantity & availability may be limited for larger groups, unless ordered in advanced).

### HOST BAR

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A host bar allows your guests to order from the full array of wine, beer, and spirits. The final bar tab is based on consumption and is paid by the event host at the conclusion of the function.

### CASH BAR

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A cash bar requires guests to pay for their own alcoholic beverages during a portion of the event, or throughout the entire event. For example, the host may select a wine and beer package and require the guests to pay individually for spirits.