

Bellini Italian Restaurant

2012

Catering to all your wedding dreams
in the most unique way

Bellini Italian Restaurant is the perfect setting for your wedding celebration. Whether you desire a small intimate gathering, or a grand celebration with friends and family, enjoy your day together in an atmosphere of gracious hospitality and beauty.

We invite you to enjoy our unique church setting, in a building built in 1897, with high vaulted ceilings and original stained-glass windows, Bellini stands out as one of Wisconsin's most beautiful restaurants.

Our culinary team is one of Madison's finest, with many years of experience in gourmet cuisine, we will prepare an extraordinary menu tailored to your individual preferences. Begin your celebration with a delicious selection of hors d'oeuvres and an elegant champagne toast, and then astound your guests with exquisite food.

Enclosed you will find information to assist in your initial planning. Once you have had a chance to review this packet, please call and speak with Maria, our event coordinator, with expertise in planning special events, she can help you create the wedding of your dreams.

Thank you for thinking of Bellini Restaurant for your wedding day. We hope we can be the one to make your special day truly magical!

Wedding Dinner Menu

(Plated Dinner Packages)

All plated dinners include:

\$26.95 per person

Insalata

Hearts of romaine and spring mix topped with red onions, tomatoes, and parmesan cheese, served with either creamy garlic or vegetable marinated vinaigrette

Fresh Baked Bellini Bread
served with olive oil

Beverages

Unlimited amount of:

Soda, juice, freshly brewed coffee,
decaffeinated coffee,
and selected teas

Choice of:

Manicotti Speciale

Pasta shells stuffed with a three-cheese herb blend,
baked with marinara sauce

Penne con Salsiccia per il Matrimonio

Penne pasta tossed with Italian sausage and marinara sauce

Lasagne

Homemade meat lasagne

Pollo e Pesto

Chicken breasts sauteed in a pesto
cream sauce tossed with penne pasta

Penne Bolognese con Amore

Penne pasta tossed with homemade meat sauce

Pollo Parmagiana Speciale

Chicken breast breaded and sautéed in a basil tomato sauce,
topped with parmesan and mozzarella cheese,
served over a bed of pasta

\$29.95 per person

Insalata

Hearts of romaine and spring mix topped with red onions, tomatoes, and parmesan cheese, served with either creamy garlic or vegetable marinated vinaigrette

Fresh Baked Bellini Bread
served with olive oil

Beverages

Unlimited amount of:
Soda, juice, freshly brewed coffee,
decaffeinated coffee,
and selected teas

Choice of:

Ravioli per il Matrimonio *

Cheese ravioli sautéed with plum tomatoes, spinach, portabella mushrooms, and a splash of cream

Tortellini con Amore *

Spinach tortellini stuffed with a three-cheese blend, simmered in a mushroom and broccoli marsala cream sauce

Gamberi Manicotti *

Twin cheese stuffed manicotti baked in a plum tomato vodka cream sauce with shrimp

Pollo Fiorentino con Amore *

Chicken breasts sautéed with mushrooms in a marsala cream sauce, topped with spinach and mozzarella cheese, served over garlic-mashed potatoes

Porchetta per il Matrimonio *

Pork tenderloin marinated in Dijon mustard, grilled and served with garlic-mashed potatoes and asparagus

Salmone *

Salmon baked in a brandy tomato cream sauce, served with garlic-mashed potatoes

\$29.95 per person
continued...

Gilled Sirloin

8oz sirloin served in a mushroom pinot noir sauce over
garlic-mashed potatoes

Gamberi Angelina Speciale *

Shrimp sautéed with mushrooms, artichoke hearts and green onions, tossed
in a white wine cream sauce, served with pasta

Red Snapper *

Red snapper sautéed in a lemon wine caper sauce
served with garlic-mashed potatoes

Gamberi alla Diavola Speciale *

Fettuccine tossed with shrimp, crushed red peppers, green onions and
garlic, simmered in a vodka tomato cream sauce

Pollo alla Pietro Speciale *

Chicken and shrimp sautéed with plum tomatoes, portabella and white
mushrooms, simmered in a pernod cream sauce,
served with garlic-mashed potatoes

* Entrees also available buffet style

The above prices do not include 18% Gratuity and 5.5 Sales Tax

\$33.95 per person

Insalata

Hearts of romaine and spring mix topped with red onions, tomatoes and parmesan cheese, served with either creamy garlic or vegetable marinated vinaigrette

Fresh Baked Bellini Bread
served with olive oil

Beverages

Unlimited amount of:
Soda, juice, freshly brewed coffee,
decaffeinated coffee,
and selected teas

Choice of:

Vitello Romano con Amore

Veal sautéed with plum tomatoes in a lemon white wine sauce, topped with prosciutto and smoked provolone, served over garlic-mashed potatoes

Veal Piccata

Veal sautéed with lemon, butter, white wine, and capers, served with broccoli and garlic-mashed potatoes

Scallopini Florentino Speciale

Veal sautéed with mushrooms in a marsala cream sauce, topped with spinach and mozzarella cheese, served over garlic-mashed potatoes

Vitello Maria con Amore

Veal sautéed with mushrooms, green onions and artichoke hearts, in a pernod cream sauce, served over garlic-mashed potatoes

Slow Roasted Prime *

Prime rib encased with Dijon mustard and special spices, slow roasted to perfection, served over garlic-mashed potatoes and au jus

* Entrees also available buffet style

The above prices do not include 18% Gratuity and 5.5 Sales Tax

\$39.95 per person

Insalata

Hearts of romaine and spring mix topped with red onions, tomatoes and parmesan cheese, served with either creamy garlic or vegetable marinated vinaigrette

Fresh Baked Bellini Bread
served with olive oil

Beverages

Unlimited amount of:
Soda, juice, freshly brewed coffee,
decaffeinated coffee,
and selected teas

Choice of:

Filet Mignon Bellini

Grilled beef tenderloin steak served over fresh asparagus and topped with a buttery crab-lobster salad and Creole hollandaise sauce

Pan Roasted Veal Chop

Veal chop with an espresso and macadamia nut crust, served with a baby arugula pesto and herbed fingerling potatoes

Braised Veal Osso Bucco

Veal shank slow-cooked in a tomato-olive ragout, served over buttermilk-chevre polenta and topped with basil gremolata

New Zealand Lamb Chops

Two double New Zealand lamb chops with cucumber-mint pesto yogurt sauce, apricot-arugula salad and Italian sausage ragout spiked orzo pasta

Seared Duck Breast

Sliced duck breast fanned over fontinella and duck confit mashed potatoes, served with garlic braised greens and spiced apples

Buffet Dinners

All buffet dinners include:

Insalata

(Individually plated and served to each guest)

Hearts of romaine and spring mix topped with red onions, tomatoes and parmesan cheese, served with either creamy garlic or vegetable marinated vinaigrette

Fresh Baked Bellini Bread

Served with olive oil

Beverages

Unlimited amount of:

Soda, juice, freshly brewed coffee, decaffeinated coffee, and selected teas

Choice of:

Pastas:

Pasta Marinara

Pasta Alfredo

Pasta Bolognese (pasta with meat sauce)

Pasta with homemade meatballs

* Pollo e Pesto

* Manicotti Speciale

* Gamberi Angelina Speciale

* Gamberi alla Diavola Speciale

Pollo, Pesce, Carne

* Slow Roasted Prime Rib (pre-carved and served in Au Jus)

* Pollo Parmagiana

* Pollo Florentino

* Pollo e Gamberi alla Pietro

* Porchetta

* Red Snapper

* Salmone

Choice of any three pasta entrees served buffet style

\$27.95 per guest

Choice of any two entrees served buffet style

\$35.95 per guest

Choice of any three entrees served buffet style

\$39.95 per guests

* Entrees also available in our plated dinner packages

The above prices do not include 18% Gratuity and 5.5 Sales Tax

Hors D' Oeuvres

~ Served Buffet Style or Butler Passed ~

Appetizers are priced per piece unless otherwise noted;
you can mix and match as you see fit.

- We recommend 4-6 appetizers per guest for hors d'oeuvres prior to dinner.
- We recommend 10-12 appetizers per guest for an hors d'oeuvres only style party.
(These numbers are for total appetizers not each individual appetizer).

Stuffed Mushroom Caps

Button mushrooms stuffed with your choice of:

- * Cheese and breadcrumbs - \$1.75 each
- * Sausage and Cheese - \$1.85 each

Artichoke Hearts - \$2.00 each

Artichoke hearts stuffed with breadcrumbs and mozzarella cheese,
baked with a brandy cream sauce

Insalata Caprese - \$2.50 each

Fresh mozzarella, tomatoes, fresh sweet basil and extra virgin olive oil
Served on crostini - \$2.75 each

Calamari de Fritti - \$2.25 per guest

Deep fried squid

Bruschetta - \$1.75 each

Pesto crostini topped with fresh marinated tomatoes

Smoked Salmon Lox - \$175 per fish (serves approximately 50 guests)

Smoked salmon served with olive tapenade, capers, and onions
Served on Crostini - \$2.50 each

Individual Lasagne - \$4.00 each (ordered in quantities of 10)

Homemade meat lasagne served in a chaffing dish

Meatballs - \$2.75 each

Homemade cocktail meatballs

Individual Salads - \$2.50 each

Fresh Bellini salads served in small bowls

Bacon Wrapped Shrimp - \$3.00 each

Jumbo shrimp wrapped with bacon

Individual Tortellini Bellini - \$4.50 each

Caviar - priced per order

Chicken Skewers - \$3.25 each

Marinated chicken breast baked and served on skewers

Garlic Bread Florentine - \$1.50 each

Garlic bread topped with spinach and melted mozzarella cheese served with marinara sauce

Sicilian Crab Cakes - \$3.25 each

Homemade sicilian crab cakes

Artichoke Dip - \$15.95 per LB (minimum of 5LB purchase)

Homemade and served with your choice of chips or crackers
(We recommend 1 LB per 7-10 guests)

Tres Formaggio – 3.50 each

A trio of imported Italian cheeses tossed with creamy garlic dressing baked in a phyllo shell

Silver Dollar Sandwiches - \$350.00 per 50 guests

Slow roasted prime rib thinly shaven and served with Au Jus and silver dollar rolls

Bellini Wellington - \$5.00 each

Mini bite sizes of this timeless classic.
Portobello, porcini, and white button mushroom duxelle, top seared Black Angus, encased in a puff pastry, baked to perfection

Pizza

(Pizzas can be cut into 8 regular slices or 10-12 small squares)

Biagio's Special

Black olives, pepperoni, artichoke hearts and red onions - \$15.

Fantasia

Shrimp, sausage, chicken, garlic sauce, crushed red peppers, plum tomatoes, and mozzarella - \$17.

Spinachi e Pesto

Spinach, pesto and mozzarella - \$15.

Salsiccia e Portabella

Sausage, portabella mushrooms, green onions and mozzarella - \$15.

Giardino

Mushrooms, artichoke hearts, red onions, black olives and mozzarella - \$15.

Pollo e Prosciutto

Chicken, prosciutto and green onions - \$15.

Spicy Chicken

Chicken, garlic sauce, crushed red peppers and mozzarella - \$15.

Con Amore

Prosciutto, Italian sausage, pepperoni and mozzarella - \$16.

Hors d'oeuvre Platters

(Served buffet style)

Vegetable Platter

(Served with creamy garlic dipping sauce)

Small Platter - \$75.00

Medium Platter - \$150.00

Large Platter - \$300.00

Seasonal Fruit Platte

Small Platter - \$80.00

Medium Platter - \$160.00

Large Platter - \$320.00

Imported and Domestic Cheese Boards

(Served with crackers)

Small Platter - \$90.00

Medium Platter - \$180.00

Large Platter - \$360.00

Shrimp Cocktail

(Served with lemon and cocktail sauce)

Small Platter - \$100.00

Medium Platter - \$200.00

Large Platter - \$390.00

Antipasto Trays

Imported Italian cured meat and cheese served with a marinated olive salad

Small Platter - \$115.00

Medium Platter - \$230.00

Large Platter - \$460.00

* Small Platters serve approximately 25 guests

* Medium Platters serve approximately 50 guests

* Large Platters serve approximately 100 guests

Desserts

(Served for a plated dinner of buffet style)

All desserts are homemade with the finest
and freshest ingredients

Tiramisu - \$8.00

Sweet marscapone cheese layered between soft
white cake and whipped cream and coffee liquor

Chocolate Flourless Cake - \$7.00

Rich flourless chocolate cake

Bellini Cheesecake - \$8.00

A sweetened cheesecake with hints of cinnamon and vanilla

Amaretto Cheesecake - \$8.00

Delicious cheesecake baked with Disaranno amaretto liquor
topped with shaved almonds

Fresh Strawberry Cheesecake - \$8.00

Cheesecake made with fresh strawberries and a graham cracker crust

Limoncello - \$8.00

Limoncello liqueur torte

Grasshopper Cheesecake - \$8.00

Creme de menthe liquor cheesecake with a graham cracker crust

Baileys & Coffee Chocolate Swirl Cheesecake - \$8.00

Baileys Irish cream liqueur, coffee and chocolate cheesecake

New York Cheesecake - \$8.00

Classic New York style Cheesecake

Pumpkin Cheesecake - \$8.00

A rich pumpkin cheesecake

Margarita Torte - \$8.00

Patron Silver margarita lime torte

Turtle Cheesecake - \$8.00

Chocolate, caramel and pecans

The above prices do not include 18% Gratuity and 5.5 Sales Tax

Beverage Service

For your convenience we offer four options for beverage service:

Option 1. Open Bar

Open Bar - Drinks that are served are totaled up at the end of the evening and paid for by hosting party, drinks are subject to service charge and sales tax

Option 2. Cash Bar

Cash Bar - Drinks are charged to each individual customer per drinks ordered inclusive of sales tax

Option 3. Selective

Selective Package - Offers you both "Open Bar" for as many hours you would like or price budget you would like to stay in, then continue the rest of the evening with a 'Cash Bar.'

Option 4. Party Package

A **Party Package** is a per person price for sponsored beverages over a contracted time period. On dinners requiring a guarantee, the number guaranteed for the dinner (less any children guaranteed) would be used for the package bar.

House Brands

\$11.00 – for the first hour per guest, **\$6.00** – each additional hour per guest

Call and Top-shelf Brands

\$14.00 – for the first hour per guest, **\$7.50** – each additional hour per guest

Bellini Wine List

2012

White Wine by the Glass/Bottle

- #50 Riesling, Piesporter Michelsberg Kabinett, Mosel, Germany, 2009 - \$6.75/\$27.00
- #51 Chardonnay, Hess Select, Monterey, California, 2009 - \$7.00/\$28.00
- #52 Prairie Fume, Wollersheim, Wisconsin, 2009 - \$7.25/\$29.00
- #54 Sauvignon Blanc, Whitehaven, Marlborough, New Zealand, 2009 - \$9.00/\$36.00
- #56 Pinot Grigio, Maso Canali, Trentino, Italy, 2008 - \$8.75/\$35.00

White Wine by the Bottle

- #60 White Zinandel, Buehler, Napa Valley, California, 2010 - \$24.00
- #62 Orvieto Classico, Fontana Candida, Italy, 2008 - \$27.00
- #64 Chardonnay, McWilliam's Hanwood Estate, Australia, 2008 - \$27.00
- #66 Mamertino, Gebo, Italy, 2010 - \$34.00
- #69 Chardonnay, Frog's Leap, Napa Valley, California, 2009 - \$57.00

Red Wine by the Glass/Bottle

- #12 Zinfandel, Rancho Zabaco, Heritage Vines, Sonoma, California, 2008 - \$7.00/\$28.00
- #14 Shiraz, Hope Estate, Hunter Valley, Australia, 2008 - \$7.25/\$29.00
- #15 Malbec, Don Miguel Gason, Mendoza, Argentina, 2009 - \$8.75/\$35.00
- #16 Pinot Noir, Parker Station, Central Coast, California, 2009 - \$8.75/\$35.00
- #18 Chianti Classico, Cecchi, Tuscany, Italy, 2008 - \$9.25/\$37.00
- #19 Merlot, Geyser Peak, Alexander Valley, California, 2005 - \$9.25/\$37.00
- #20 Gypsy (Grenache, Maurvedre, Syrah), Epiphany, Santa Barbara, CA, 2006 - \$10.00/\$40.00
- #21 Cabernet Sauvignon, Black Stallion, Estate, Napa Valley, CA, 2008 - \$12.50/\$50.00

Red Wine by the Bottle

- #11 Cabernet Sauvignon, Louis M. Martini, Sanoma, California - \$28.00
- #22 Sangiovese, 'Ali', Donna Laura, Tuscany, Italy, 2007 - \$26.00
- #23 Nero d'Avola, Villa Pozzi, Sicily, 2009 - \$29.00
- #24 Petit Sirah, Guenoc, Lake County, California, 2009 - \$31.00
- #26 Tempranillo, El Coto, Crianza, Rioja, Spain, 2007 - \$33.00
- #28 Valpolicella Classico Superiore, 'Solane', Santi, Italy, 2008 - \$33.00
- #31 Carmenere, Arboleda, Colchagua Vallery, Chile, 2008 - \$40.00
- #32 Syrah, Zaca Mesa, Santa Ynez Valley, California, 2007 - \$51.00
- #33 Chianti Riserva, 'Laborel', Melini, Tuscany, Italy, 2005 - \$51.00
- #34 Nebbiolo, 'Quadrio', Nino Negri, Valtellina Superiore, Lambardy, Italy, 2006 - \$52.00
- #36 Zinfandel, Frog's Leap, Napa Valley, California, 2008 - \$57.00
- #38 Merlot, Ferrari-Carano, Sonoma, California, 2007 - \$57.00
- #40 Cabernet Sauvignon, Franciscan, Oakville Estate, Napa Valley California, 2007 - \$58.00
- #41 Modus, Ruffino, Tuscany, Italy, 2006 - \$59.00
- #42 Pinot Noir, Foxen, Santa Maria Valley, California, 2008 - \$71.00
- #44 Barolo, Colle Dei Venti, Piemonte, Italy, 2004 - \$84.00
- #46 Amarone della Valpolicella, Bolla, Italy, 2006 - \$91.00
- #47 Cabernet Sauvignon, Silver Oak, Alexander Valley, California, 2006 - \$106.00
- #48 Brunello di Montalcino, Banfi, Tuscany, Italy, 2006 - \$118.00

Bellini Wine List
2012
(continued)

Champagne

- #70 Asti Spumante, Imperatore, Italy - \$28.00
- #71 Prosecco, Riondo, Italy – split \$8.00/\$32.00
- #72 Korbel Natural, Russian River Valley, California - split \$9.00/\$36.00
- #74 J, Vintage Brut, Russian River Valley, California - \$64.00
- #76 Pommery, Brut Royal, Reims, France – split \$22.50/\$90.00
- #77 Veuve Clicquot Ponsardin, Reims, France - \$100.00

House Red Wines by the Glass/Bottle - \$5.50/\$22.00

- Chianti, Placido
- Cabernet Sauvignon, Canyon Road
- Merlot, Canyon Road
- Lambrusco, Riunite

House White Wines by the Glass/Bottle - \$5.50/\$22.00

- Pinot Grigio, Placido
- Chardonnay, Canyon Road
- White Zinfandel, Canyon Road
- Liebfraumilch, St. Christina

*We do our best to keep our vintages current, they are subject to change

* Prices are subject to change

Beverage Cost

Liquor

Rail Drinks - \$5.00 - On the rocks \$5.50

Call Drinks - \$6.00 on the rocks \$6.50

High End Drinks - \$6.50 - On the rocks \$7.00

Top Shelf - \$7.00-\$10.00 ~ On the rocks \$7.50-10.50 *(prices vary on type of liquor)

Premium Scotch prices vary

Bottle Beer

Domestic\$3.75

Imports\$5.00 - \$7.00

Tap Beer - 16oz pint glass

New Glarus Spotted Cow\$5.00

Capitol Amber\$5.00

Lake Louie Arena American Pale Ale\$5.00

Ale Asylum Contorter Porter\$5.00

Ale Asylum Madtown Nut Brown\$5.00

Guinness\$6.00

Birra Moretti\$7.00

Peroni\$7.00

** 1/2 and 1/4 barrels available upon request, not all beers are available in 1/4 barrels*

Non - Alcoholic Beverages

(Included in plated-dinner and seated-buffet packages)

Soda - \$2.50

Coffee - \$2.00

Tea - \$2.00

Espresso - \$3.00

Cappuccino - \$4.50

Juice - \$2.50

Dollar Amount Minimums For *Private Parties*

All food and beverage sales must meet the dollar amount minimum required, if food and beverage sales do not reach the required minimum, Bellini will add a straight charge for the difference; not subjected to gratuity.

Dollar amount *minimum* for the entire main dining room & front patio for the months of:

- **January - March:**
 - **Friday** - \$3500.00 minimum between food & beverage sales.
 - **Saturday** - \$4500.00 minimum between food & beverage sales.
 - *Increased minimum Valentines weekend* – Friday & Saturday - \$8000.00

- **April - August:**
 - **Friday** - \$5000.00 minimum between food & beverage sales.
 - **Saturday** - \$6000.00 minimum between food & beverage sales.
 - *Increased minimum graduation weekend: Friday & Saturday* - \$8000.00

- **September & October:**
 - **Friday** - \$5500.00 minimum between food & beverage sales.
 - **Saturday** - \$6500.00 minimum between food & beverage sales.

- **November & December:**
 - **Friday** - \$5000.00 minimum between food & beverage sales.
 - **Saturday** - \$6000.00 minimum between food & beverage sales.
 - ***Reduced Minimum the week of Thanksgiving:***
 - Friday - \$2500.00
 - Saturday - \$3500.00

- **Weekdays and Sunday:**
 - January – December for Monday – Thursday & Sunday: \$3000.00 minimum between food & beverage sales.

- **Dragonfly Lounge Minimum:**
 - Monday - Sunday - \$2000.00 minimum between food and beverage service
 - All parties wishing to rent both the main dining room and the Dragonfly Lounge will need to apply the Dragonfly Lounge minimum to the base main dining room minimum.

- **All cash bar sales are included in dollar amount minimums.**

- **Minimums are subject to change due to special events in the Madison area and availability of opposite dining room.**

- **Minimums do not include room fee, gratuity or sales tax.**

Room Rental Fees for *Private Parties*

Private Party Room Rental Fee

- A room fee is required to guarantee reception space and to reserve *Bellini Italian Restaurant* or the *Dragonfly Lounge* **privately. This rental fee is nonrefundable upon cancellation.**
- **Room Rental Fee Includes:** Cream colored tablecloths and napkins, candle center pieces, votive candles, head table, cake table, place card table, gift table, guests tables, turnover to dance floor, all silverware, glassware, china, pillar candelabras, pillar candles, pillar candle holders, and all set-up and clean up expenses.

Main Dining Room & Patio

	<u>Room Fee</u>
• Monday ~ Thursday	\$600.00
• Friday & Saturday	\$750.00
• Sunday	\$600.00

Lower Dining Room (Dragonfly Lounge):

• Monday ~ Thursday	\$50.00
• Friday & Saturday	\$100.00
• Sunday	\$50.00

Entire Restaurant (main and lower dining rooms & patio):

• Monday ~ Thursday	\$650.00
• Friday & Saturday	\$850.00
• Sunday	\$650.00

Non-Private Parties

Clients are welcome to book their party non-private. With non-private bookings we do not guarantee privacy, your party is considered a large reservation. On non-private bookings we do NOT charge a room fee or apply a dollar amount minimum. We do charge a deposit of \$75.00 that will be credited back the evening of your party. Any cancellations within 60 days of your party will result in the loss of your deposit. We ask that all non-private parties refrain from loud speeches and the use of microphones due to the possible disruption it may cause to our other dinner guests.

General Conditions and Policies

Confirmation Of Your Wedding Date

- Wedding date availability is subject to change hourly, we ask that the room fee be paid in full for final confirmation of your wedding date.

Ceremonies

- Bellini Restaurant **does not** host traditional ceremonies.

Food and Beverage service

- All food and beverage served or consumed on the premise must be purchased, served and prepared by Bellini Italian Restaurant, with the exception of Wedding Cakes.

Food Order and Guarantee

- All parties over 25 guests can choose up to 3 entrees to offer to their guests (*we recommend parties over 100 guests select 1-2 entrees*). An additional fee will incur for parties wishing to add an additional entree.
- Bellini will need your final food count the Monday prior to your event. This number will be a guaranteed minimum, not subject to reduction, and charges will be made accordingly.

Meal Identification

- Wedding clients must supply color-coded entree/name cards. Any party not using Bellini Italian Restaurant color coding must inform Maria of the method of entree ID no later than the Monday prior to your event.
- All name/entree cards must be dropped off in alphabetical order the week of your event after 5pm.
 - Red - Meat
 - Yellow - Chicken
 - Blue - Seafood
 - Green - Vegetarian

Alcoholic Beverages

- The Wisconsin State Liquor Commission regulates the sale and service of all alcoholic beverages. Bellini is responsible for the administration of those regulations. It is a policy, therefore, that no alcoholic beverages be brought into Bellini's from outside sources and that no alcoholic beverages be served to persons under 21 years of age. Guests between the ages of 21 years and 30 years are required to bring photo I.D. to ensure service.

Hours of Rental

- Wedding parties can gain entrance into Bellini Italian Restaurant 2 hours prior to your event; all events must end at 12AM (Midnight). Parties going past midnight will result in a \$10.00 per hour staff charge.

Day of/Week of Event Deliveries

- All deliveries will have a 2-hour window prior to the start of your event.
- Deliveries can also be made anytime after 5pm the week of your event, please coordinate your deliveries with Maria. We ask that the week of deliveries have your wedding date and name on all boxes.

Wedding Cakes

- Cakes can be dropped off within 2 hours prior to your event.
- Bellini does not offer wedding cakes; outside cakes are allowed.
- A \$1.25 charge per guest (\$25.00 minimum) will apply if Bellini cuts and plates cake.
- Bellini does not supply cake boxes; outside bakery must supply boxes.
- Bellini must know the number of cakes to be cut the Monday prior to your event.
- Any cake that is not acquired within 72 hours after the event will be discarded.

Payments

- All pre-ordered food and beverages must be paid for on Monday the week prior to your event. Your final bar bill will be due the evening of your event. Payment can be made in cash, cashier check or by credit card. Personal checks will be accepted with driver's license.

Function Rental/Additional Fees

- All Bellini equipment is included in the room fee. However, if your party requires more equipment than what Bellini houses, there will be a 15% fee for Bellini to rent equipment for you.
- If you would like to rent equipment on your own, there will not be a fee or charge to bring in this additional equipment; timing of deliveries must be coordinated with Maria.
- Chair covers (if desired by client) must be rented from an outside vendor by the wedding party.
- If client prefers a linen or napkin color other than cream, there *may* be an additional charge.

Decorating Policies

- Bellini does not allow affixing anything to the walls or ceilings with staples, tape, glue or nails. All displays, materials, signs, banners and decorations must be removed prior to departure. Any large equipment that cannot be removed the evening of, must be picked up the prior Monday at 4pm.

Service Charge/Sales Tax/Prices/Culinary Fee

- There will be an 18% taxable service charge (gratuity) and 5.5% sales tax applied on all charges (except cash bar is tax included).
- **Prices are subject to change to meet costs at the time of the event, we ask that clients agree to pay these increased prices.**
- Culinary Fee – Bellini charges a culinary fee for all private parties, this is a gratuity to the chefs based on your party size ~ \$25.00 for parties 5-50 guests, \$50.00 for parties between 51-100 guests, and \$100.00 for parties between 101-150 (+) guests

Capacity

- **The Main Dining Room** can accommodate parties up to 150 guests for a sit-down plated dinner, 110 guests for a sit-down buffet. (This is including the use of the booths)
- **Dragonfly Lounge** can accommodate up to 64 guests for a sit-down plated dinner, 56 guests for a sit-down buffet, and up to 70 guests for a mingling/cocktail style party. (This is including the use of the booths)
- The Entire Restaurant can accommodate up to 200 guests, utilizing both dining rooms.

Musical Entertainment

- We do allow DJ's or bands to provide musical entertainment for your event, spacing can be restricted.

Tasting

- Bellini provides (1) tasting for you and your fiancé to try any 3 entrees complimentary to you prior to your wedding. Any additional entrees will be at ½ price. You are also welcome to taste 1 oz pours of any of our wines by the glass. Maria will need to know your tasting items at least two days prior to your tasting. **Please note that a tasting must be limited to 4 guests.**

Parking

- There is street parking along East Washington Ave. and Hancock St.; meters go until 6pm Monday - Saturday. Parking is also available in the Brayton Parking Lot in front of Bellini's, this lot is metered 24 hours a day. Brayton Parking Lot's contact # 608.266.4761. Entrance location for the Brayton Parking Lot is 1 South Butler Street.

Rehearsal Ceremony

- If you will be having a ceremony at Bellini and wish to have a rehearsal ceremony, this will have to be coordinated around our normal business hours (Monday - Saturday opening at 5:00) and around other private parties. Maria will help to coordinate a time that will work best for you.

Cancellations

- Any cancellations within a week of confirmation will be credited 50% of their room fee.
- Any cancellations after a week of confirmation will not be refunded their room fee.
- Any cancellations within 120 days of the event will be charged 50% of the estimated food and beverage for their contracted guest count.
- Any cancellations with 24 hours of the event will be charged 100% of the estimated food and beverage for their contracted guest count.

ALPHAGRAPHICS PRINTING DISCOUNT!

Bellini Restaurant has partnered up with Alphagraphics Printing Company to offer you an incredible savings discount on your wedding literature. Alphagraphics is offering all wedding or rehearsal dinner couples that book through Bellini's 15% off on wedding invitations, programs, or any printing literature for your wedding. Please contact Elizabeth Gargano for further information at: Egargano@alphagraphics.com

Bellini Italian Restaurant

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