

WELCOME TO BISTRO BELLA VITA!



OUR LOCATION: DOWNTOWN GRAND RAPIDS

Bistro Bella Vita boasts one of the best central locations in West Michigan, located downtown just west of the Van Andel arena, within walking distance of theatres, hotels and the DeVos Place convention center.

Bistro Bella Vita

44 Grandville Ave., SW. Grand Rapids, Michigan

Phone: 616-222-4600

Fax: 616-222-4601

Web: www.bistrobellavita.com

Facebook: www.facebook.com/bistrobellavita

Online booking: www.bistrobellavita.com/private-dining

FOOD FIRST. GUESTS ALWAYS.

At Bistro Bella Vita, an Essence Restaurant Group establishment, we're driven by passion, servant leadership and most importantly—exceptional dining experiences. We follow a "Food First, Guests Always" philosophy both in our everyday dining and private dining experiences.

THE BISTRO BELLA VITA CONCEPT

Modern French & Italian Cuisine

We promise to deliver nothing short of exceptional every time you dine with us at Bistro Bella Vita, and the same goes for private events.

Our culinary staff offers customized service to meet any desire. Anything from intimate gatherings and grand celebrations... we can make it happen. Our superior cuisine and service are sure to guarantee total guest satisfaction.

YOUR EVENT TEAM

Private Events Coordinator - Alanna Timmer

Assistant Private Events Coordinator - Elizabeth Nauta

Head Chef - Aaron Van Timmeren

Chef de Cuisine - Dan Blanchard

Restaurant Manager - Tristan Walczewski

AVAILABLE SPACES

Private Dining Room - 80 seated, 120 standing

Cellar Table - 14 seated

Cafe and Bar - inquire within

Main Dining Room - inquire within

Certified



ANTIPASTA

\$5 per person

CALAMARI

marinara, lemon, garlic aioli, gremolata

SPICY PORK MEATBALLS

creamy polenta, parmesan

TOMATO BRUSCHETTA

balsamic roasted tomatoes, onion, pesto, ricotta, crostini

MARCONA ALMONDS

sea salt, herb salad

WILD MUSHROOM BRUSCHETTA

roasted maitake, goat cheese, herbs

DRY-AGED CARPACCIO*

wagyu beef, salsa verde, soft-boiled egg, crostini, fried caper

HUMMUS

white & garbanzo beans, tahini, lemon, garlic, flatbread, lightly pickled vegetables

LAMB MEATBALLS

harissa, mint

FRITES

brown butter, aioli

CHEESE AND MEAT

CHEESES

2 choices \$5 per person

3 choices \$6 per person

4 choices \$7 per person

Country Winds Chevre

Country Winds goat cheese curds marinated in EVO

Country Winds Aged Gouda

Montamoré

Lakeview Cheddar

Feta (French, Greek, Bulgarian)

Mozzarella di Bufala

Gorgonzola

MEATS

2 choices \$6 per person

3 choices \$7 per person

4 choices \$8 per person

Prosciutto de Parma

Calabrese Salami

Mortadella

'Nduja

Serrano Ham

Soprasetta

Morcilla

Coppa

**consuming raw or undercooked meats may increase your risk of food-borne illness, especially if you have certain medical conditions*

SEASONAL PLATED MENU

This is a sample menu. Your menu will be built and designed from our seasonal selections at the time of your event.

Includes a petite maison with balsamic vinaigrette and bread & oil.

1-25 guests - 6 choices

26-40 guests - 5 choices

41-55 guests - 4 choices

56 or more - 3 choices

ENTRÉE SALADS

add to any salad listed below: salmon - \$9 chicken - \$6 calamari - \$5

ARUGULA SALAD

arugula, apple, fennel, prosciutto, hazelnuts, pecorino, lemon vinaigrette - 13

CONFIT BEET

carrots, arugula, goat cheese crema, pepitas, Champagne vinaigrette - 13

PIZZAS

RUSTICA

Italian sausage, pepperoni, mozzarella, marinara, parmesan - 19

BELLA VITA PIZZA

smoked ham, pepperoncini, onion, bacon, fresh mozzarella, marinara - 18

FORMAGGI

pecorino, gorgonzola, mozzarella, parmesan, rosemary, garlic oil - 19

PROSCIUTTO

prosciutto de Parma, goat cheese, arugula, garlic oil, Calabrian chili, mozzarella - 19

MARGHERITA

ricotta, fresh mozzarella, basil, smoked tomato sauce - 18

HOUSEMADE PASTA

FUSILLI CON POLLO

confit chicken, pesto cream, parmesan, pine nuts - 24

POTATO GNOCCHI

rabbit ragout, sage, pecorino - 29

RIGATONI BOLOGNESE

traditional northern Italian meat sauce, parmesan - 24

CAESAR

romaine lettuce, croutons, parmesan cheese, housemade Caesar dressing - 12

CHOPPED

kale, prosciutto cotto, broccoli, green beans, Brussels sprouts, peppers, pecorino dressing - 15

BRAISED BEEF RISOTTO

roasted maitake mushrooms, parmesan, herbs - 29

PARISIAN GNOCCHI

roasted maitake mushrooms, brown butter, herbs, lemon, pecorino - 28

SPAGHETTI PUTTANESCA

shrimp, mussels, tomato, caper, olive, white wine, butter - 29

SEASONAL MENU CONT.

ENTREES

NORTHERN ROAD SALMON

confit carrots, lemon bagna cauda,
pickled maitake mushrooms, pepita pesto – 32

WAGYU FLAT IRON *(not available family style)*

brown butter frites, kale-apple salad,
golden raisin steak sauce – *MP*

SAFFRON RISOTTO

shrimp, octopus, black pepper sausage, mussels,
green beans, peppers, saffron, carnaroli rice – 32

POULET DE PROVENCE

rotisserie roasted chicken breast and leg,
Parisian gnocchi, seasonal vegetables, chicken jus – 27

TAJINE

curry farm vegetables, basmati rice, flatbread, harissa – 24

BEEF BRISKET BOURGUIGNON

baby potatoes, farm vegetables, mushrooms,
red wine jus – 31

PORK TWO WAYS *(not available family style)*

Michigan pork chop, bacon fat scalloped potatoes,
'Nduja, honey – 31

FILET MIGNON *(not available family style)*

brown butter potato puree, seasonal vegetables,
sauce bordelaise – *MP*

WHOLE ROASTED BRONZINO

(not available family style)
citrus and fennel salad, caper aioli – 33

DESSERTS

add petite desserts – \$5 per person full-size desserts – \$8 per person

CARROT CAKE

vanilla mascarpone cream, walnut & pistachio cinnamon caramel

BROWN BUTTER BREAD PUDDING

housemade pan au lait, chai infused maple syrup, butterscotch, brown sugar and pecan gelato

BUTTERMILK PIE

poached berries, lemon curd, toasted meringue

CHOCOLATE GATEAU

chocolate mascarpone, praline hazelnuts, gianduia gelato, caramel

CRÈME BRÛLÉE (NOT AVAILABLE PETITE)

caramelized vanilla custard, berries, housemade cookie

TIRAMISU

housemade lady fingers, sweet mascarpone cream, chocolate, berries

❖ FAMILY STYLE DINNERS ❖

Family style dinner includes bread & oil and a refillable beverage.
Food is served in bowls and platters per table and meant to be passed.

Add housemade petite dessert assortment – \$4

SALAD & PASTA – choose 2 of each – **29**

SALAD, PASTA & PIZZA – choose 2 of each – **33**

SALAD, ENTRÉES & SIDE DISHES – choose 2 salads, 2 entrees and 2 sides – **35**

SALADS

House
Caesar
Beet
Arugula

PASTA

Fusilli con Pollo
Rigatoni Bolognese
Mediterranean Fusilli
Braised Beef Risotto

PIZZA

Rustica
Margherita
Formaggi
Bella Vita

ENTRÉES

Braised Beef
Rotisserie Chicken
Grilled Salmon
Pork Chop

SIDES

Roasted Potatoes
Grilled Broccolini
Mashed Potatoes
Confit Carrots

❖ BEER, WINE, COCKTAILS ❖

EXCEPTIONAL BEVERAGE AT BISTRO

We have one of the most extensive beverage programs in Grand Rapids featuring a vast selection of wines, craft spirits, and beers. Our wine list features over 100 bottles of wine, carefully chosen by Restaurant Manager and Sommelier, Tristan Walczewski.

Your customized beverage package is almost endless, Inquire with our team to learn more.

❖ MUSIC MENU ❖

CUSTOMIZABLE MUSIC PLAYLISTS

Choose the perfect playlist for your private event! (inquire about playing your own Pandora/Apple Music/Spotify)



DEPOSIT

To reserve the private event room at Bistro Bella Vita, we require a valid credit card for deposit. Please send this along with the at-will contract agreement found on page 7 of this packet. We will not charge your card for deposit if you adhere to the stated policies contained in this document. Bistro Bella Vita has first refusal rights. Prices, menu and availability are subject to change without notice.

GUEST ATTENDANCE REQUIREMENTS

Host must supply Bistro Bella Vita with a confirmed guest count 72 hours prior to event date. Once the 72-hour guest confirmation has been given, the host will be financially responsible for a fee of \$25/absent guest if 75% of the confirmed guest count is not met. *Product availability not guaranteed and additional charges apply.

SERVICE FEE / SERVICE REQUIREMENTS

A 6% Michigan sales tax and a 20% service fee will be added to all invoices for food and beverage. Tax-exempt guests must notify Bistro Bella Vita two weeks prior to event.

PAYMENT

Payment in full is expected at time of departure. No separate checks. Payment may be made by cashier's check, corporate check, cash or major credit card (Visa, MasterCard, American Express, Discover). We do not accept personal checks. Please make Corporate checks payable to: Bistro Bella Vita, LLC. The guest will be fiscally responsible for any damage to Bistro Bella Vita, and for any unnecessary cleaning. Guest will be notified within 5 working days.

CANCELLATIONS

Cancellations made up to two weeks prior to your event date will be charged \$100 (this charge covers coordination and other incurred costs). Any cancellations made within 2 weeks of your event date will be charged the \$250. Any cancellation made within 72 hours will be fiscally responsible for all food and other costs associated with the planned event based on the final guaranteed attendance.

MENUS

All food must be supplied and prepared by Bistro Bella Vita. With permission of the Bistro management, guests may bring in items that have been professionally prepared. There will be a \$1.75 plate charge per person for any dessert or food item brought into Bistro.

CORPORATE EVENT PLANNING

No matter the size of your event, Bistro Bella Vita ensures strict attention to detail, top-notch performance, aesthetic presentation, and ultimate flexibility. Our Event Manager can provide additional services such as floral, decorations, outdoor equipment, A/V rental (inquire about pricing), photography, and live entertainment. Prices subject to individual needs. All decorations must be approved by Bistro Bella Vita management and removed by the guest at departure. Use of staples, pins, nails etc. are not permitted. At the request of the guest, we will supply all music. Bands, DJs and other forms of music are prohibited without prior approval by Bistro Bella Vita.

BISTRO BELLA VITA AT-WILL CONTRACT AGREEMENT

7

Date of event: _____ **Day of event:** _____ **Arrival Time:** _____

Serving Time: _____ **Number of guests:** _____

Occasion: _____

Name of Company/Party: _____

Contact: _____ **Phone number:** _____

E-mail: _____

Address: _____

Credit Card number (required for reservation): _____

Expiration date: _____ **Name on Card:** _____



POLICIES & REQUIREMENTS

Private Events are subject to a minimum food and beverage requirement of \$1,000. If not met, a \$250 room rental charge will be incurred. (Tax, gratuity, parking, and any other non-food/beverage costs are not included in the F/B minimum). Inquire with private dining coordinator regarding lunch room rental.

FINAL MENU CHOICES are due no later than **TEN DAYS** prior to the event.

A CONFIRMED GUEST COUNT must be supplied no later than 72 hours prior to the event. If less than 75% of confirmed guest count is not met, a fee of \$25/absent guest may be incurred.

6% Michigan Sales Tax and 20% gratuity will be added to the final bill.

PAYMENT in full is expected at the time of departure. Separate checks will be permitted at the discretion of management. Payment may be made by cashier's check, corporate check, cash, or major credit card. No personal checks please.

CANCELLATIONS made up to two weeks prior to the event will be charged \$100 (covers coordination and other costs). Any cancellation made within two weeks of event date will be charged \$250. Any cancellation made within 72 hours will be charged according to food and other costs associated with the planned event and confirmed attendance.

Policies & Products may be subject to change.

Your date is not guaranteed until you receive an e-mail from Bistro Bella Vita confirming your date.

At-will agreements must be e-mailed or faxed to the attention of

Alanna Timmer: alanna@bistrobellavita.com

Signed: _____ Dated: _____