



BISTRO

BELLA VITA

PRIVATE DINING & EVENTS

exceptional
Private Events

bistrobellavita.com



WELCOME TO BISTRO BELLA VITA!



Bistro Bella Vita

44 Cesar E. Chavez Ave SW Grand Rapids, Michigan

Phone: 616-222-4600

Web: www.bistrobellavita.com

YOUR EVENT TEAM

Private Events Coordinator — Isabella Ebbert

Executive Chef — Dan Blanchard

FOOD FIRST. GUESTS ALWAYS.

At Bistro Bella Vita, 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. We promise to deliver nothing short of exceptional food and service every time you dine with us, and the same goes for private events. Our culinary staff offers customized service to meet any desire. From intimate gatherings to grand celebrations, our superior cuisine and service are sure to guarantee total satisfaction.

AVAILABLE SPACES

THE PRIVATE DINING ROOM

Located on the main level of the restaurant, The Private Dining Room is one large, completely private space. With floor-to-ceiling, west-facing windows this room is idyllic for a sunset-draped rehearsal dinner or snowy Holiday celebration.

Capacity: 80 seated guests, 110 standing guests

THE WOODRICK ROOM

Newly renovated and completely private, The Woodrick Room is a unique, bi-level space perfect for a cocktail hour with a reception to follow.

Capacity: 60 seated guests lower level, 120 standing guests utilizing both levels

THE OFFICE

Need a private room for a team meeting or anniversary dinner? Located off the beaten path of our café, The Office is a completely private room with gorgeous sunset views. Want to make it extra special? Inquire about our Chef's Tasting menu.

Capacity: 8 guests

fees may apply depending on nature of event, must provide credit card information to hold

THE CELLAR TABLE

Tucked away from the main dining room, our semi-private cellar table is a reservation-based table perfect for intimate dinners, corporate meetings, or birthday celebrations.

Capacity: 14 guests

fees may apply depending on nature of event, must provide credit card information to hold

- Both rooms require a \$275 room fee which includes all table linens, napkins, plateware, glassware, silverware, and setup and breakdown of the room.
- **Audio-visual**, including a screen, projector, HDMI cords and sound system, is available for use at a flat rate of \$100 in The Private Dining Room, The Woodrick Room and The Office. Microphones are available for use in The Private Dining Room.
- All rooms include music through our built-in sound system.

PRIVATE EVENTS MENU

HORS D'OEUVRES

CALAMARI

marinara, lemon, garlic aioli, gremolata
serves four—**18**

SPICY PORK MEATBALLS

sugo, herbs, pecorino
per meatball—**3**

CRUDITÉS

served with house made buttermilk ranch
per person—**2**

MUSHROOM BRUSCHETTA

goat cheese, herbs
per crostini—**5**

TOMATO BRUSCHETTA

balsamic roasted tomatoes, onion, pesto, ricotta, crostini
per crostini—**5**

HOUSEMADE PIZZAS

see page 4 for pizza options—**20 each**

SMOKED SALMON NIÇOISE

cucumber, hard boiled egg, olive, herbs
per person—**6**

POACHED SHRIMP

served with Sicilian pesto
per person—**8**

PROSCIUTTO & MELON

candied hazelnut, lemon-balsamic reduction
per person—**6**

CHARCUTERIE

assorted artisan meats, cheeses, and accompaniments
served with focaccia
per tray (serves 25)—**150**

FAMILY-STYLE DINNERS

Family-style dinners include bread & oil, a refillable beverage, and are priced per person.
Food is served in bowls and platters per table and are meant to be passed.
add a house made petite dessert assortment—**6**

SALAD & PASTA—choose 2 of each—38

SALAD, PASTA & PIZZA—choose 2 of each—44

SALAD, ENTREES & SIDE DISHES—choose 2 of each—56

SALAD

House
Caesar

ENTRÉES

Braised Beef
Rotisserie Chicken
Grilled Salmon
Pork Tenderloin

PASTA

Rotini con Pollo
Rigatoni Bolognese
Mediterranean Rotini
Braised Beef Risotto

PIZZA

Rustica
Margherita
Formaggi
Prosciutto

SIDES

Roasted Potatoes
Seasonal Vegetables
Mashed Potatoes
Rotini Marinara

DESSERTS

select up to four options: —**9 per person**
petite dessert assortment served with carrot cake, flourless chocolate cake, and lemon-olive cake (per person)—**9**

FLOURLESS CHOCOLATE CAKE

caramel, chocolate, hazelnut praline

TIRAMISU

house made lady fingers, chocolate,
sweet mascarpone cream

CARROT CAKE

vanilla mascarpone cream, caramel

LEMON-OLIVE OIL CAKE

citrus ricotta, berries

**all baked goods provided by Lucy's Baked Goods. Please inquire about pastry items for luncheon events.*

PRIVATE EVENTS MENU

SEASONAL PLATED DINNER MENU

Includes a petite Caesar & House salad with choice of Balsamic Vinaigrette, Ranch and Italian dressings and bread & oil for groups of 25 guests or under. Groups of 26 or more will select one salad.

1-25 guests—6 choices

26-40 guests—5 choices

41-55 guests—4 choices

56 or more—3 choices

HOUSEMADE PASTA

ROTINI CON POLLO

confit chicken, pesto cream,
parmesan, pine nut—38

ROTINI CARBONARA

bacon, parmesan, egg—38

SEAFOOD RIGATONI

shrimp, crab, olive, caper, Calabrian chili, marinara,
mascarpone—44

RIGATONI BOLOGNESE

meat sauce, parmesan—38

MEDITERRANEAN ROTINI

tomato, farm vegetable,
caper, olive, parmesan,
garlic-white wine sauce—38

PARISIAN GNOCCHI

set subject to change seasonally—42

PIZZA

limit one choice for parties 30+

RUSTICA

Italian sausage, pepperoni,
mozzarella, marinara, parmesan—26

MARGHERITA

ricotta salata, fresh mozzarella, basil,
smoked tomato sauce—26

FORMAGGI

MI mushroom, goat cheese, pecorino,
gorgonzola, fresh mozzarella,
rosemary, garlic oil—26

PROSCIUTTO & PEAR

prosciutto, roasted pear, goat cheese,
honey, rosemary, sage, mozzarella—26

ENTRÉES

FAROE ISLANDS SALMON

roasted potato, farm vegetable,
vichyssoise—48

PORK TENDERLOIN

roasted potato, farm vegetable,
soffritto—44

FILET MIGNON

brown butter mashed potato,
farm vegetable, demi-glace—78

POULET DE PROVENCE

roisserie roasted half chicken,
brown butter mashed potato,
farm vegetable, chicken jus—44

BEEF BRISKET BOURGUIGNON

fingerling potato, farm vegetable,
mushroom, red wine jus—48

BRAISED BEEF SAFFRON RISOTTO

MI mushroom, parmesan,
truffle oil, demi-glace, herbs—46

MUSHROOM SAFFRON RISOTTO

MI mushroom, farm vegetable,
truffle oil, parmesan—44

SEAFOOD SAFFRON RISOTTO

shrimp, crab, sausage, broccoli,
red pepper, parmesan,
Calabrian chili aioli—52

LIQUOR OFFERINGS

WELL: \$10

Vodka
Gin
Tequila
Whiskey
Rum

CALL: \$13

Stoli / Absolute / Tito's
Tanqueray / Bombay Sapphire
1800 Reposado
Jack Daniels / Jim Beam /
Rittenhouse Rye
Bacardi / Captain Morgan /
Malibu

PREMIUM: \$16

Grey Goose / Ketel One /
Belvedere
Beefeater / Hendricks
Cabo Wabo Silver
Buliet / Buliet Rye /
MakersMark

BEER, WINE, & COCKTAILS

EXCEPTIONAL BEVERAGE AT BISTRO BELLA VITA:

We have one of the most extensive beverage programs in Grand Rapids featuring a vast selection of wines, spirits, and beers. All beverages, excluding wine, are priced per consumption. Our wine list features an international selection of

If your party size is between **0-25** guests, please choose **three** cocktails and **three** martinis below.

If your party size is between **25-50** guests, please choose **two** cocktails and **two** martinis below.

If your party size is **50+** guests, please choose **one** cocktail and **one** martini below.

In addition to these selections, your event will include access to a rotating selection of draft beers.

COCKTAILS:

MODERN FASHIONED: \$15

rye whiskey, cherry-black walnut bitters, demerara

MANHATTAN: \$12

bourbon, sweet vermouth, Angostura bitters

NEGRONI: \$12

gin, sweet vermouth, Campari

MOSCOW MULE: \$12

vodka, ginger beer, lime

APEROL SPRITZ: \$12

Aperol, Prosecco, soda

MARTINIS: \$14

COSMOPOLITAN

vodka, triple sec, lime, cranberry

CUCUMBER

Pearl Cucumber vodka, white cranberry

POMEGRANATE PUNCH

Pearl Blueberry vodka, pomegranate liqueur,
sour, white cranberry

COLD HEARTED

vanilla vodka, crème de strawberry, pineapple

GINGER + JUICE

pineapple vodka, ginger liqueur, pineapple

OUR WINE : *per bottle*

CABERNET SAUVIGNON: \$35

PINOT NOIR: \$40

CHARDONNAY: \$35

SAUVIGNON BLANC: \$44

OUR BEER :

Bud Light

Miller Lite

Coors Light

Bell's Hazy Hearted

Farmhaus Midwest Nice Cider

Guinness Stout