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PRIVATE GATHERINGS IN THE RENAISSANCE ROOM

Alleia's Renaissance Room is the ideal setting for entertaining, celebrating or conducting business in Chattanooga's historic Southside neighborhood. Our elegant and intimate private room can be arranged for any type of gathering from cocktails and passed hors d'oeuvres to a formal seated dinner. In the spirit of true Italian dining, we also offer family style dinners.

We gladly accommodate groups of 10-50 for a seated event and up to 70 for a cocktail style soiree. Our professional team will ensure that hosting an event at Alleia is a pleasure for both the host and their guests. Party menus, created by Chef Daniel Lindley, are customized to fit your needs and budget. The space may be reserved with a $900 food and beverage minimum Monday through Thursday and a $2300 food and beverage minimum Friday and Saturday. On occasion, we offer exclusive use of the entire restaurant. Please inquire for availability and details at info@alleiarestaurant.com or 423.305.6990.

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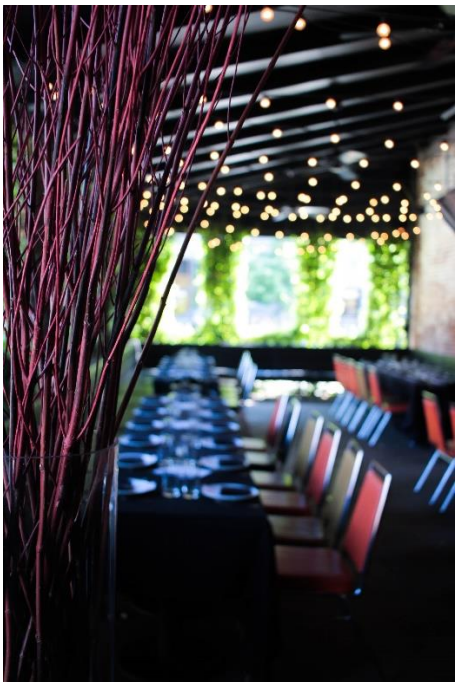
PRIVATE GATHERINGS ON ALLEIA'S PORCH

We also offer the same dining experience on our porch all year round. During the winter months, the porch is enclosed with heaters.



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TO BEGIN

SAMPLE PASSED OR PLATED HORS D'OEUVRES

$5-$15/per guest (depending on the items selected. plus beverages, tax & gratuity)

- hand dipped ricotta bruschetta • local honey
- cannellini bean-roasted pepper bruschetta
- *benton's* bacon wrapped dates • aged balsamic
- arancini • meat sauce • mozzarella
- fried rhode island calamari • lemon
- tallegio-black truffle flat bread
- neapolitan style pizzas/flatbreads *(various options available)*
- antipasto alleia *(artisanal meats and cheeses, fig flatbread, olives)*

**All items are seasonal and subject to availability.*

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LIMITED DINNER MENUS

LIMITED I SAMPLE MENU

$45/per guest (plus beverages, tax & gratuity)

INSALATE
organic lettuces • raw vegetables • herb vinaigrette
caesar salad • romaine hearts • shaved grana padano

PRIMI/SECONDI
ravioli • pumpkin • brown butter
angel hair • gulf shrimp • soffrito • tomatoes
tagliatelle • bolognese
wood-fired pork shoulder • balsamic

DOLCI
tiramisu
flourless chocolate cake

LIMITED II SAMPLE MENU

$55/per guest (plus beverages, tax & gratuity)

INSALATE
organic lettuces • raw vegetables • herb vinaigrette
caesar salad • romaine hearts • shaved grana padano

PRIMI/SECONDI
ravioli • pumpkin • brown butter
angel hair • gulf shrimp • soffrito • tomatoes
tagliatelle • bolognese
wood-fired pork shoulder • balsamic
new york strip steak • porcini duxelles
columbia river king salmon • lemon vinaigrette

DOLCI
tiramisu
flourless chocolate cake

Guests select one option from each category at time of service.
**All items are seasonal and subject to availability.*

25 east main street • chattanooga • 423.305.6990 • www.alleiarestaurant.com

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CENA DI FAMIGLIA

FAMILY STYLE I

$35/per guest (plus beverages, tax & gratuity)

Choice of 3 ANTIPASTI
- hand dipped ricotta bruschetta • truffle honey
- cannellini bean • roasted pepper bruschetta
- arancini • meat sauce • mozzarella
  *vegetarian arancini upon request
- local lettuces • vegetables • herb vinaigrette
- soy bean salad • pine nut pesto • red wine vinaigrette
- pizza • margherita • basil • mozzarella
- pizza • pepperoni • tomato sauce • mozzarella
- pizza • mushrooms • preserved truffles • mozzarella
- pizza • prosciutto • smoked mozzarella • arugula

Includes PRIMI
- penne • bolognese
- seasonal ravioli

Choice of 1 SECONDI
- wood-fired pork shoulder • balsamic
- trout • salsa verde

Includes seasonal CONTORNI
- new potatoes
- roasted cabbage

Includes DOLCI
- flourless chocolate cake

FAMILY STYLE I SAMPLE MENU

ANTIPASTI

hand dipped ricotta bruschetta • truffle honey

soy bean salad • pine nut pesto • red wine vinaigrette

pizza • pepperoni • tomato sauce • mozzarella

PRIMI/SECONDI

penne • bolognese

ravioli • pumpkin • brown butter

wood-fired pork shoulder • balsamic

new potatoes

roasted cabbage

DOLCI

flourless chocolate cake

All dishes (except for dessert) are served on platters to share. This family style dinner is typically three courses.
**All items are seasonal and subject to availability.*

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CENA DI FAMIGLIA

FAMILY STYLE II

$45/per guest (plus beverages, tax & gratuity)

Choice of 4 ANTIPASTI
- hand dipped ricotta bruschetta • truffle honey
- cannellini bean • roasted pepper bruschetta
- *benton's* bacon wrapped dates
- arancini • meat sauce • mozzarella
  *vegetarian arancini upon request
- local lettuces • vegetables • herb vinaigrette
- soy bean salad • pine nut pesto • red wine vinaigrette
- grilled romaine salad • *alleia* guanciale • stangionato
- pizza • margherita • basil • mozzarella
- pizza • pepperoni • tomato sauce • mozzarella
- pizza • mushrooms • preserved truffles • mozzarella
- pizza • prosciutto • smoked mozzarella • arugula

Includes PRIMI
- penne • bolognese
- seasonal ravioli

Choice of 2 SECONDI
- wood-fired pork shoulder • balsamic
- braised beef short rib
- trout • salsa verde

Choice of 2 seasonal CONTORNI
- new potatoes
- roasted cabbage
- kale • garlic
- seasonal risotto

Includes DOLCI
- flourless chocolate cake

FAMILY STYLE II SAMPLE MENU

ANTIPASTI

benton's bacon wrapped dates

local lettuces • vegetables • herb vinaigrette

hand dipped ricotta bruschetta • truffle honey

pizza • pepperoni • tomato sauce • mozzarella

PRIMI

penne • bolognese

ravioli • pumpkin • brown butter

SECONDI

wood-fired pork shoulder • balsamic

carolina mountain trout • salsa verde

new potatoes

roasted cabbage

DOLCI

flourless chocolate cake

All dishes (except for dessert) are served on platters to share. This family style dinner is typically four courses.
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CENA DI FAMIGLIA

FAMILY STYLE III

$55/per guest (plus beverages, tax & gratuity)

Choice of 5 ANTIPASTI

- hand dipped ricotta bruschetta • truffle honey
- cannellini bean • roasted pepper bruschetta
- *benton's* bacon wrapped dates
- steamed mussels • saffron • garlic • tomatoes
- arancini • meat sauce • mozzarella
  *vegetarian arancini upon request
- local lettuces • vegetables • herb vinaigrette
- soy bean salad • pine nut pesto • red wine vinaigrette
- grilled romaine salad • *alleia* guanciale • stangionato
- pizza • margherita • basil • mozzarella
- pizza • pepperoni • tomato sauce • mozzarella
- pizza • mushrooms • preserved truffles • mozzarella
- pizza • prosciutto • smoked mozzarella • arugula

Includes PRIMI

- penne • bolognese
- seasonal ravioli

Choice of 2 SECONDI

- wood-fired pork shoulder • balsamic
- braised beef short rib
- new york strip
- trout • salsa verde

Choice of 3 seasonal CONTORNI

- new potatoes
- roasted cabbage
- kale • garlic
- seasonal risotto

Includes DOLCI

- flourless chocolate cake

FAMILY STYLE III SAMPLE MENU

ANTIPASTI

benton's bacon wrapped dates

steamed mussels • saffron • garlic • tomatoes

hand dipped ricotta bruschetta • truffle honey

soy bean salad • pine nut pesto • red wine vinaigrette

pizza • pepperoni • tomato sauce • mozzarella

PRIMI

penne • bolognese

ravioli • pumpkin • brown butter

SECONDI

wood-fired pork shoulder • balsamic

carolina mountain trout • salsa verde

new potatoes

roasted cabbage

kale • garlic

DOLCI

flourless chocolate cake

All dishes (except for dessert) are served on platters to share. This family style dinner is typically four courses.

**All items are seasonal and subject to availability.*

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BAR & BEVERAGE SERVICE

WELCOME TOAST

guests are greeted with one glass of prosecco
$7/per guest charged to host. bill based on consumption

FULL BAR

complete wine, beer & spirit selection available to guests
charged to host bill. based on consumption

LIMITED FULL BAR

select red wine & white wines $30/bottle*
assorted beer selection at $7 or less*
well brand liquors at $7 or less
charged to host bill. based on consumption**

LIMITED BEER & WINE

select red wine & white wines $30/bottle*
assorted beer selection*
charged to host bill. based on consumption**

LIMITED WINE

select red wine & white wines $30/bottle*
charged to host bill. based on consumption**

CASH BAR

complete wine, beer & spirit selection available to guests
charged to individual tabs based on consumption

**request for specific labels should be made two weeks prior to event*
***guests may order higher end beverages on individual tabs if they wish*

please note: all alcohol is strictly billed based on consumption, so you will only pay for what your guests drink. host may pre-determine quantity if desired.

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ADDITIONAL INFORMATION

- complimentary valet parking is provided during regular business hours (5pm – 10pm)
- audio/visual equipment is available for a rental fee; LCD projector $175; screen $25
- we gladly honor special requests and can craft a specialized menu accommodating dietary needs and restrictions when possible
- outside dessert fee is $3.00/per person; corkage fee is $15 per 750ML bottle
- finalized menu will be printed specifically for your group and guests
- our menu changes seasonally and dishes may change based on availability of premium product
- Renaissance Room dimensions 29ft x 17ft
- tennessee state sales tax is 9.25%
- wine & spirits include a 15% sales tax.
- wine & spirits purchases hold an additional 9.25% state sales tax.
- suggested gratuity is 20%

PRIVATE DINING AGREEMENT

- all private dining room reservations require a signed agreement between alleia and a party representative. this agreement is sent through an inbound system called Gather.
- reserving the private dining room requires a food & beverage minimum plus tax and gratuity and a credit card is required to reserve space (onsite credit cards may be substituted the day of)
- tentative reservations are accepted without a credit card on file, but are subject to cancellation based on any additional inquiries. without a credit card on file within one week of the original inquiry, we do move forward with other interests
- please note, the confirmed number of guests is due 24-48 hours prior to event date
- for limited dinners, the host will be charged for the number of guests that are in house
- for family style dinners, the host will be charged at minimum for the number of guests confirmed 24 hours prior. For example, if the host confirms 20 guests and 15 are in house, the host will be charged for 20 guests. if the host confirms 20 and 25 are in house, the host will be charged for 25 guests