alleia

PRIVATE DINING INFORMATION

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

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PRIVATE DINING SPACES

The Renaissance Room is the ideal setting for entertaining, celebrating, or conducting business. Our elegant and intimate private room can be arranged for any type of gathering from cocktails and plated hors d'oeuvres to a formal seated dinner. In the spirit of true Italian dining, we also offer family style dinners. We can accommodate 10-45 for a seated dinner or 65 for a cocktail style soiree. This space can be reserved with a $900 food and beverage minimum Monday-Thursday and a $2300 food and beverage minimum Friday and Saturday.

The Renaissance Room

The Porch

We also offer the same dining experience on our porch year-round. The space is covered with fans, open, and airy during the warmer months. We can accommodate up to 50 guests seated. In the cooler months, the porch is enclosed with heaters. When the porch is enclosed, we can accommodate up to 45 guests seated. This space can be reserved with a $1200 food and beverage minimum Monday-Thursday and a $2300 food and beverage minimum Friday and Saturday.

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TO BEGIN

PLATED ANTIPASTI

priced per order. suggested serving sizes listed.
not recommended before family style dinners.
(plus beverages, tax & gratuity)

hand dipped ricotta bruschetta · truffle honey ***($10. serves 2-6 guests)***

cannellini bean-roasted pepper bruschetta ***($8. serves 2-6 guests)***

benton's bacon wrapped dates · aged balsamic ***($9. serves 2-5 guests)***

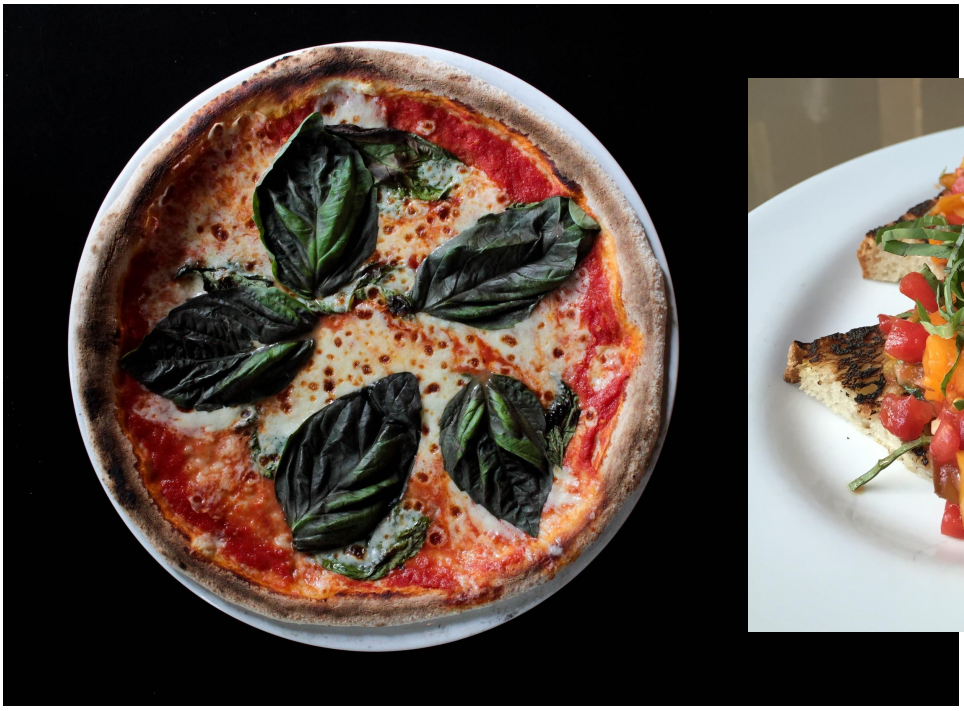
arancini · meat sauce · mozzarella ***($8. serves 2-3 guests)***

fried *rhode island* calamari · lemon ***($14. serves 2-4 guests)***

various *neapolitan* style flatbreads ***($14. serves 4-8 guests)***

artisanal meat, cheese, and olive board ***($20. serves 2-8 guests)***

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



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LIMITED DINNER MENUS

LIMITED I MENU

$45/per guest (plus beverages, tax & gratuity)
Three course dinner for parties of 40 or less. Guests select one option from each category at time of service.

INSALATE
local lettuces · farm vegetables · lemon vinaigrette
caesar salad · romaine hearts · grana padano

PRIMI/SECONDI
penne · bolognese
ravioli · summer squash · pomodoro
angel hair · gulf shrimp · soffrito · tomatoes
wood-fired pork shoulder · balsamic

DOLCI
tiramisu
flourless chocolate cake

LIMITED II MENU

$55/per guest (plus beverages, tax & gratuity)
Three course dinner for parties of 40 or less. Guests select one option from each category at time of service.

INSALATE
local lettuces · farm vegetables · lemon vinaigrette
caesar salad · romaine hearts · grana padano

PRIMI/SECONDI
penne · bolognese
ravioli · summer squash · pomodoro
angel hair · gulf shrimp · soffrito · tomatoes
wood-fired pork shoulder · balsamic
grouper · lemon vinaigrette
new york strip steak · porcini duxelles

DOLCI
tiramisu
flourless chocolate cake

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CENA DI FAMIGLIA MENUS

FAMILY STYLE I

$35/per guest (plus beverages, tax & gratuity)
All dishes (except for dessert) are served on platters to share.

Customize your three course menu from the following options:

***Choice of 3* ANTIPASTI**
- hand dipped ricotta bruschetta · truffle honey
- arancini · meat sauce · mozzarella
- local lettuces · vegetables · herb vinaigrette
- caesar salad · romaine hearts · grana padano
- grilled romaine salad · *alleia* guanciale · bra duro
- flatbread · margherita · basil · mozzarella
- flatbread · pepperoni · tomato sauce · mozzarella
- flatbread · mushrooms · black truffle · mozzarella
- flatbread · prosciutto · smoked mozz · arugula

***Choice of 1* PRIMI**
- penne · bolognese
- seasonal ravioli

***Choice of 1* SECONDI**
- wood-fired pork shoulder · balsamic
- grilled chicken thighs · salsa verde

***Includes* CONTORNI**
- roasted new potatoes
- braised cabbage

***Includes* DOLCI**
- flourless chocolate cake

FAMILY STYLE I SAMPLE MENU

ANTIPASTI

arancini · meat sauce · mozzarella
local lettuces · vegetables · herb vinaigrette
flatbread · margherita · basil · mozzarella

PRIMI & SECONDI

ravioli · summer squash · pomodoro
wood-fired pork shoulder · balsamic
roasted new potatoes
braised red cabbage

DOLCI

flourless chocolate cake

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CENA DI FAMIGLIA MENUS

FAMILY STYLE II

$45/per guest (plus beverages, tax & gratuity)
All dishes (except for dessert) are served on platters to share.

Customize your four course menu from the following options:

Choice of 3 **ANTIPASTI**
- hand dipped ricotta bruschetta · truffle honey
- *benton's* bacon wrapped dates
- arancini · meat sauce · mozzarella
- flatbread · margherita · basil · mozzarella
- flatbread · pepperoni · tomato sauce · mozzarella
- flatbread · mushrooms · black truffle · mozzarella
- flatbread · prosciutto · smoked mozzarella · arugula

Choice of 1 **INSALATE**
- local lettuces · vegetables · herb vinaigrette
- caesar salad · romaine hearts · grana padano
- grilled romaine salad · *alleia* guanciale · bra duro

Choice of 1 **PRIMI**
- penne · bolognese
- seasonal ravioli

Choice of 2 **SECONDI**
- wood-fired pork shoulder · balsamic
- braised beef short rib · cherry relish
- grilled chicken thighs · salsa verde

Choice of 2 seasonal **CONTORNI**
- roasted new potatoes
- braised cabbage
- seasonal vegetable
- seasonal risotto

Includes **DOLCI**
- flourless chocolate cake

FAMILY STYLE II SAMPLE MENU

ANTIPASTI

benton's bacon wrapped dates
arancini · meat sauce · mozzarella
flatbread · margherita · basil · mozzarella

INSALATE & PRIMI

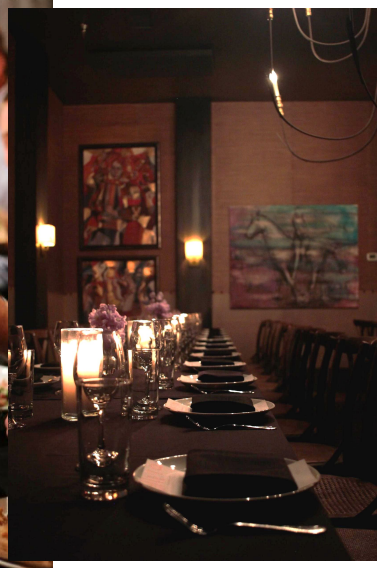
local lettuces · vegetables · herb vinaigrette
ravioli · summer squash · pomodoro

SECONDI & CONTORNI

wood-fired pork shoulder · balsamic
braised beef short rib · cherry relish
roasted new potatoes
braised cabbage

DOLCI

flourless chocolate cake



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CENA DI FAMIGLIA MENUS

FAMILY STYLE III

$55/per guest (plus beverages, tax & gratuity)
All dishes (except for dessert) are served on platters to share.

Customize your four course menu from the following options:

***Choice of 4* ANTIPASTI**
- hand dipped ricotta bruschetta · truffle honey
- *benton's* bacon wrapped dates
- arancini · meat sauce · mozzarella
- flatbread · margherita · basil · mozzarella
- flatbread · pepperoni · tomato sauce · mozzarella
- flatbread · mushrooms · black truffle · mozzarella
- flatbread · prosciutto · smoked mozzarella · arugula

***Choice of 1* INSALATE**
- local lettuces · vegetables · herb vinaigrette
- caesar salad · romaine hearts · grana padano
- grilled romaine salad · *alleia* guanciale · bra duro

***Choice of 1* PRIMI**
- penne · bolognese
- seasonal ravioli

***Choice of 2* SECONDI**
- wood-fired pork shoulder · balsamic
- braised beef short rib · cherry relish
- grilled chicken thighs · salsa verde
- *new york* strip · balsamic onions

***Choice of 3 seasonal* CONTORNI**
- roasted new potatoes
- braised cabbage
- seasonal vegetable
- seasonal risotto

***Includes* DOLCI**
- flourless chocolate cake

FAMILY STYLE III SAMPLE MENU

ANTIPASTI

benton's bacon wrapped dates
arancini · meat sauce · mozzarella
ricotta bruschetta · truffle honey
flatbread · pepperoni · tomato · mozzarella

INSALATE & PRIMI

local lettuces · vegetables · herb vinaigrette
ravioli · summer squash · pomodoro

SECONDI & CONTORNI

wood-fired pork shoulder · balsamic
braised beef short rib · cherry relish
roasted new potatoes
braised red cabbage
wood-fired mushrooms

DOLCI

flourless chocolate cake

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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.*

All alcohol is strictly billed based on consumption.
Host may pre-determine quantity or amount if desired.

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GENERAL INFORMATION

Contact:
The Alleia Events Team
privateevents@alleiarestaurant.com
423.305.6990

TABLE SETTINGS
All tables are set with black table cloths, black linen, customized menu for each guest, and candles. Upon request, we are happy to add simple greenery in vases to the setting.

A/V EQUIPMENT
Audio visual equipment is available for an additional rental fee. LCD projector $175; tripod screen $25. These fees do not go towards the food and beverage minimum.

OUTSIDE FEES
You may bring in outside dessert for an additional fee of $3.00 per person. We also have a corkage fee of $15 per 750mL bottle. These charges go towards the food and beverage minimums.

TAXES
TN state sales tax is 9.25% on all food and beverage. Wine and spirits include a 15% sales tax plus the additional 9.25% state sales tax.

CONFIRMED NUMBER OF GUESTS
The confirmed number of guests is due 24 hours prior to event date.

GRATUITY
Suggested gratuity is 20%.

RENAISSANCE ROOM DIMENSIONS
29 feet X 17 feet

PARKING
There is a small side lot attached to the building. Street parking is free after 6pm and there are several pay to park lots in the area.

SIGNED 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 Tripleseat.

FINAL CHECKS
Private events must be presented as one check with the exception of alcoholic beverages. Multiple forms of payment are accepted.

RESERVING A PRIVATE SPACE
Reserving a private dining room requires a food & beverage minimum plus tax and gratuity. A credit card is required to reserve space (onsite credit cards may be substituted the day of).

TENTATIVE RESERVATIONS
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 we do move forward with other interests.

LIMITED DINNERS
For limited dinners, the host will be charged for the number of guests that are in house.

FAMILY STYLE DINNERS
For family style dinners, the host will be charged at minimum for the number of guests confirmed 24 hours prior or how ever many guests are in house (whichever is greater).