PRIVATE DINING INFORMATION

alleia
25 east main street, chattanooga tn
423.305.6990
alleiarestaurant.com

PRIVATE DINING SPACES

THE RENAISSANCE ROOM

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 10-46 for a seated dinner or 60 for a cocktail style soiree. This space can be reserved with a **$1400 food & beverage minimum Monday-Thursday** and a **$3300 food & beverage minimum Friday and Saturday**. Minimums exclude taxes and gratuity.

PRIVATE DINING SPACES

THE PORCH

We also offer the same dining experience on our porch year-round. The space is covered, enclosed, has fans, and can be heated or cooled. We can accommodate up to 50 guests seated and up to 60 for a standing cocktail soiree. This space can be reserved with a **$1600 food & beverage minimum Monday-Thursday** and a **$3600 food & beverage minimum Friday and Saturday**.
Minimums exclude taxes and gratuity.

PLATED ANTIPASTI & LIMITED DINNER MENUS

PLATED ANTIPASTI

Plated appetizers to be served before limited dinner menus. Not recommended for family style dinners.

hand dipped ricotta bruschetta · truffle honey ***$5/per guest***

benton's bacon wrapped dates · aged balsamic ***$4/per guest***

arancini · meat sauce · mozzarella ***$5/per guest***

fried *rhode island* calamari · lemon ***$6/per guest***

various *neapolitan* style flatbreads ***$5/per guest***

artisanal meats, cheeses, and olives ***$25/per board***

LIMITED I $55/per guest

Three course dinner for parties of 40 or less Monday-Thursday and parties of 24 or less Friday-Saturday. Guests select one option from each category at time of service. Price includes soft beverages.

INSALATE

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

PRIMI/SECONDI

penne · bolognese
seasonal ravioli
tagliatelle · gulf shrimp · soffritto · basil
grilled chicken thighs · caper salsa verde
wood-fired pork shoulder · balsamic

DOLCI

tiramisu
flourless chocolate cake

LIMITED II $65/per guest

Three course dinner for parties of 40 or less Monday-Thursday and parties of 24 or less Friday-Saturday. Guests select one option from each category at time of service. Price includes soft beverages.

INSALATE

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

PRIMI/SECONDI

penne · bolognese
seasonal ravioli
tagliatelle · gulf shrimp · soffritto · basil
wood-fired pork shoulder · balsamic
seasonal market fish · lemon vinaigrette
new york strip steak · porcini duxelles

DOLCI

tiramisu
flourless chocolate cake

CENA DI FAMIGLIA MENUS

FAMILY STYLE I $45/per guest

All dishes are served on platters to share. Price includes soft beverages.

*Customize your **three course** menu from the following options:*

Choice of 3 **ANTIPASTI** (1st course)

- 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** (2nd course)

- penne · bolognese
- seasonal ravioli

Choice of 1 **SECONDI** (2nd course)

- wood-fired pork shoulder · balsamic
- grilled chicken thighs · salsa verde

Includes **CONTORNI** (2nd course)

- roasted new potatoes
- braised cabbage

Includes **DOLCI** (3rd course)

- flourless chocolate cake

CENA DI FAMIGLIA MENUS

FAMILY STYLE II $60/per guest

All dishes are served on platters to share. Price includes soft beverages.

*Customize your **four course** menu from the following options:*

Choice of 3 ANTIPASTI (1st course)
- 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 (2nd course)
- local lettuces · vegetables · herb vinaigrette
- caesar salad · romaine hearts · grana padano
- grilled romaine salad · *alleia* guanciale · bra duro

Choice of 1 PRIMI (2nd course)
- penne · bolognese
- seasonal ravioli

Choice of 2 SECONDI (3rd course)
- wood-fired pork shoulder · balsamic
- braised beef short rib · cherry relish
- grilled chicken thighs · salsa verde

Choice of 2 seasonal CONTORNI (3rd course)
- roasted new potatoes
- braised cabbage
- seasonal vegetable
- seasonal risotto

Includes DOLCI (4th course)
- flourless chocolate cake

CENA DI FAMIGLIA MENUS

FAMILY STYLE III $70/per guest

All dishes are served on platters to share. Price includes soft beverages.

*Customize your **four course** menu from the following options:*

Choice of 4 ANTIPASTI (1st course)

- 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 (2nd course)

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

Choice of 1 PRIMI (2nd course)

- penne · bolognese
- seasonal ravioli

Choice of 2 SECONDI (3rd course)

- wood-fired pork shoulder · balsamic
- braised beef short rib · cherry relish
- grilled chicken thighs · salsa verde
- *new york* strip · balsamic onions
- seasonal market fish · lemon

Choice of 3 seasonal CONTORNI (3rd course)

- roasted new potatoes
- braised cabbage
- seasonal vegetable
- seasonal risotto

Includes DOLCI (4th course)

- 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

BAR & BEVERAGE SERVICE

WELCOME TOAST
Guests are greeted with one glass of prosecco.
$9/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 wine $35/bottle.
Assorted beer selection at $9 or less.
Well brand liquors at $9 or less.
Charged to host bill. Based on consumption.**

LIMITED BEER & WINE
Select red wine & white wine $35/bottle.
Assorted beer selection at $9 or less.
Charged to host bill. Based on consumption.**

LIMITED WINE
Select red wine & white wine $35/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.

***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.

GENERAL INFORMATION

the alleia events team
privateevents@alleiarestaurant.com
423.305.6990

TABLE SETTINGS
All tables are set with black table cloths, black linen napkins, customized printed menus, and candles. Upon request, we are able to add simple greenery in vases to the setting for an additional $30 (see page 8 for example). We also offer black covers for the porch chairs for an additional $2 per chair.

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 & 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 $20 per 750mL bottle. These charges go towards the food & beverage minimum.

TAXES
TN state sales tax is 9.25% on all food and non alcoholic beverages. Wine and spirits have a 15% TN state LBD tax plus an additional 9.25% TN state sales tax. All food and beverage choices listed in packet do not include taxes or gratuity.

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

GRATUITY
Suggested gratuity is 20% - 25%.

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. Gift cards cannot be used for private dining events.

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 move forward with other interests.

DINNER MENUS
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 or how many guests are in house (whichever is greater). All limited and family style menu prices include soft beverages and iced tea. Coffee and hot tea service is an additional $3-$4 per person.