

FRESH. NATURAL. LOCAL.



PRIVATE DINING

**MEDITERRANEAN COUNTRY CUISINE
MADE FROM SCRATCH WITH LOCAL INGREDIENTS**



OUR MISSION

OUR PURPOSE

To work as a collective team with passion to create constructive discussion, positive results and organizational success.

OUR VISION

To be West Michigan's most respected restaurant destination. Fresh. Natural. Local.

OUR MOTTO: MAXIMIZE THE GUEST'S EXPERIENCE!

OUR CUISINE

Fresh, Natural, Local Mediterranean Country Cuisine Prepared From Scratch Daily.

LOCATION & POSITIONING

Bistro Bella Vita boasts one of the hottest locations in West Michigan. Located downtown just West of the arena within walking distance of theatres, hotels and the convention center.

BISTRO BELLA VITA DOWNTOWN

44 Grandville Ave., SW., Grand Rapids, Michigan

Phone: 616-222-4600 • **FAX:** 616-222-4601

Web: www.bistrobellavita.com Twitter: twitter.com/bistrobellavita

FOCUS ON PRIORITIES

Bistro Bella Vita, an Essence Restaurant Group establishment, was designed to ensure guests understand its top priorities: Cuisine, Beverage, and Service. The layout features and accents cuisine preparation and our commitment to high-quality beverage service. Our private dining philosophy also is consistent with meeting these priorities.

THE BISTRO BELLA VITA CONCEPT

Fresh, Natural Cuisine, Made From Scratch Every Day

At Bistro Bella Vita, an Essence Restaurant Group establishment, we go above and beyond to deliver the ultimate dining experience with top-notch, personable service, whether it's a simple pizza and beer with friends, or an elegant chef's table meal perfectly paired with appropriate wines. Guests enjoy our unique downtown atmosphere and our creative cuisine made exclusively from fresh, natural, ingredients purchased daily from local farmers in season. Our culinary team creates authentic, house made recipes that blend the delicious flavors of the Mediterranean countryside with a perfectly paired beverage offering served by a devoted staff whose passion is to ensure your complete satisfaction.

DEPOSIT

To reserve the banquet room at Bistro Bella Vita the \$250 deposit is required and should be sent with the At-Will service agreement. This deposit may be made by credit card. We will not charge your card for the deposit unless you do not adhere to the stated policies. Bistro Bella Vita will always give first refusal rights. Prices, menu and availability 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. Host can increase guest count up to 12 hours before event start time.* Once the 72 hour guest confirmation has been given, the host will be financially responsible for that confirmed guest count. No exceptions. *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 event date will be charged \$100 (this charge covers coordination and other incurred costs). Any cancellations made within 2 weeks of event date will be charged the \$250 deposit given at time of event booking. 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

Bistro Bella Vita offers a range of menus from a kid's menu to Tapas to a customized Chef's Table menu featuring the ultimate dining experience. (See pages 9 - 12 for menu.) All food must be supplied and prepared by Bistro Bella Vita. With permission from 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 the 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, 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.

PRIVATE DINING ROOM & RESTAURANT CAPACITY

Our private dining room is located in an enclosed area towards the back of the restaurant. We can accommodate up to 80 people for a seated private dining event or 120 for a standing reception.

BISTRO BELLA VITA “THE SKY IS THE LIMIT” SERVICE

Our culinary staff offers customized service to meet any desire. Anything from high-end Chef’s Table service to large party receptions... we can make it happen. Our superior cuisine and service are sure to guarantee total guest satisfaction.

NO SMOKING

Bistro Bella Vita is a smoke-free facility. All smoking is strictly prohibited in all areas of the restaurant including the dining room, bar and café and patio.

PRIVATE DINING MINIMUMS

Private Events held on Thursday, Friday and Saturday nights are subject to a minimum food and beverage requirement of \$1000. Minimums do not include gratuity, rental, extra charges or tax. If minimums are not met, the \$250 room charge will be added to the final bill.

For special requests or clarification please email James Berg at james@essencerestaurants.com.

BEVERAGE AT BISTRO

Bistro Bella Vita has one of the most extensive beverage programs in the industry, featuring a vast selection of wines, spirits and beers. We practice all liquor laws to their fullest degree and are in good standing with the M.L.C.C. Bistro Bella Vita offers the most comprehensive Beverage Program in West Michigan.

WINE

Our wine list features over 100 bottles of the best wines from France, Italy, Australia and the U.S. We feature high-quality, unique wines at a value to our guests. Our cellar wine list features high-end wines for the more selective wine connoisseur. We have the ability to bring in any wine desired from around the world to meet special guest requests.

SPIRITS

We have one of the largest premium, top-shelf spirit selections in the state, focusing on premium vodkas and gins. Our signature cocktail, the Martini, is a timeless cocktail that came into prominence during the jazz era in the 1930s and 40s. We hand-shake each Martini table side for the freshest Martini in town.

BEER

Our beer selection comprises a comprehensive offering of the world's finest beers. We can satisfy any guest requirement from domestic and imports to micro brews. Our Bella Vita Beer Garden includes over 100 beers to choose from featuring Belgian-style beers. Ask for details on a beer tasting for your next group.



ATMOSPHERE

DÉCOR & ATMOSPHERE

The décor and atmosphere at Bistro Bella Vita Downtown resembles the pre-WWII jazz era with the sounds of big band and classical jazz. Wood, chrome and stainless steel accents compliment the timeless era the Bistro reflects. Our banquet décor also can reflect this era, as well as countless other themes desired by guests. The banquet room's unique feel is consistent with the dining areas in the restaurant.

“BIG-CITY CASUAL”

One of the top growth niches is Big-City Casual. Bistro Bella Vita falls into this category, appealing to a broad base of customers. We provide a classy, entertaining, come-as-you-are, casual ambiance, with high-quality cuisine and beverage, professional service, and an overall awareness of value in an urban setting.

SERVICE PHILOSOPHY

MAXIMIZE THE GUEST'S EXPERIENCE

At Bistro Bella Vita we have an uncompromising policy that has been in place since day one – Maximize the Guest's Experience. In fact, Bistro Bella Vita is widely considered the standard for service excellence in West Michigan. We practice aggressive hospitality management to ensure our commitment to Maximize the Guest's Experience and ensure the ultimate dining experience.

ULTIMATE FLEXIBILITY

Bistro Bella Vita offers the highest degree of flexibility to accommodate last minute changes. Our banquet menu feeds off our restaurant menu to ensure supplies and products are always available.



FRESH. NATURAL. LOCAL. CUISINE.

Essence Restaurant Group (ERG) Executive Chef Patrick Wise started his culinary journey at the ripe age of 14. Growing up, he was surrounded by cuisine and cooking, and he learned his trade hands-on from the many chefs for whom he had worked. His first venture was working for Steve Loftus in Grand Haven at Snug Harbor restaurant in 1992. He worked his way up to lead line cook by the age of 18 at this fast-paced establishment. He really cut his teeth into volume as Snug Harbor would routinely serve over a 1,000 people a day during the summer season.

After graduating high school, Chef Patrick knew he wanted to make a lifelong career out of cooking. His love for great cuisine drove him to learn more about the history and various cultures that affect cuisine in America and around the world. In his hands-on style, he chose to study his love of cuisine in the way he knew best – direct immersion in its culture.

For about a year, he traveled throughout Europe and the United States to study the history of cooking in each country and state he visited. He learned more about the traditions and cultural influences of cuisine in each area, and the styles and nuances of various cultures and chefs. What he brought back to Michigan was a cooking style that fits perfectly with ERG's philosophy.

In 1997 Patrick began his apprenticeship at Bistro Bella Vita. He worked under the watchful eye of then Executive Chef Chris Perkey. When Chef Chris left to start his own venture in 2001, Chef Patrick stepped up to fill the void as Executive Chef, a role he still holds today. Chef Patrick became a full partner in Essence Restaurant Group in 2006 with James Berg and Jeff Gietzen. In 2007 Essence opened the Green Well Gastro Pub, and plans to open its newest restaurant, "Grove" in August of 2011. Chef Patrick oversees all aspects of the food operations at each Essence Restaurant Group establishment.

Chef Patrick's specialty is creating fresh, natural, seasonal cuisine with only the highest quality ingredients. He uses almost 100 percent local, chemical-free produce in-season and purchases his ingredients daily. He prepares his dishes with the proper accompaniments that fit their country or culture of origin. He believes in respecting the tradition and history of the country his cuisine represents and never overcomplicating his dishes.



BISTRO BELLA VITA CHEF'S TABLE

We would like to invite you to enjoy a very special, private dining experience at Bistro Bella Vita Downtown – our Chef's Table. An experience like no other, Bistro Bella Vita's Chef's Table will take you anywhere your heart desires through the experience of our truly fresh cuisine in an intimate setting.

TOUR THE WORLD...

Whether it's around the world from Europe to Asia and any other exotic locations, or just a tour across the United States, our Chef Team will treat you to a night to remember filled with fabulous food and wonderful wine.

DINING WITH KNOWLEDGE

Every Chef's Table experience comes complete with a multi-course meal featuring detailed descriptions of each dish and a wine pairing, if you choose, hand selected by our experienced wine steward to pair perfectly with each course. Both our Chef Team and our wine steward will be at your service to offer explanations and insights into the history of our cuisine and wine as well as answer any questions you may have.

ENTERTAIN IN-STYLE

Perfect for any special occasion, client entertaining and family gatherings, our Chef's Table is an experience you and your guest's will talk about and remember for a long time to come.

**Contact us to schedule your Chef's Table:
616. 222. 4600 or info@bistrobellavita.com.**



OUR VISION:

To be West Michigan's most respected restaurant destination.

» APPETIZERS «

HOT OFFERINGS**PROSCIUTTO WRAPPED SHRIMP**

sautéed and served with orange beurre blanc

\$3.99 PER PIECE**FLASH FRIED CALAMARI**

pesto marinated, dusted with flour, flash fried, finished with gremolata and garlic aioli

\$9.99 PER ORDER (SERVES 4)**STUFFED MUSHROOM CAPS**

stuffed with spinach and cheese

\$2.99 PER PIECE**KEBOBS**

choice of beef or chicken, grilled with seasonal vegetables

\$3.59 PER PIECE**HOUSE-MADE PIZZAS**

please see our menu on page 12 for pizza choices

\$12.99 PER PIZZA (SERVES 5)**EGGPLANT PARMESAN**

parmesan crusted and pan fried, with arrabiatta

\$3.99 PER PERSON**POLENTA**

with goat cheese, oven roasted tomatoes and Portobello

\$3.99 PER PERSON**HOUSE-MADE MEATBALLS**

with roasted peppers and tomatoes

\$3.99 PER PERSON**HAND CRAFTED SAUSAGES**

with house-made potato salad and Dijon vinaigrette

\$3.99 PER PERSON**COLD OFFERINGS****ASSORTED BRUSCHETTA**

marinated tomato, wild mushroom & goat cheese

\$2.99 PER PERSON**SHRIMP COCKTAIL**

served chilled with house-made cocktail sauce

\$3.59 PER PIECE**ASSORTED VEGETABLES**

with peppercorn ranch

\$2.99 PER PERSON**CHEESE & CRACKERS****\$2.99** PER PERSON**ANTIPASTA**

assorted meats, cheeses, relishes and crackers

\$3.99 PER PERSON**BREADS & SPREADS**

house-made spreads and assorted bread

\$2.99 PER PERSON**FRESH FRUIT**

seasonal fresh fruit with chantilly cream

\$2.99 PER PERSON

» PLATED LUNCHES «

ENTRÉE SALADS

Add to any salad listed below: chicken \$4, Calamari \$4, Salmon \$6

ARUGULA SALAD arugula, pears, cashews, grapes, red onions and parmesan cheese with Dijon Vinaigrette	\$8.99
PROSCIUTTO & FRESH FRUIT seasonal fresh fruit, red onions, pistachios, gorgonzola, prosciutto and baby lettuces with port wine vinaigrette	\$8.99
GREEK SALAD vine ripened tomatoes, cucumbers, kalamata olives, roasted peppers, croutons and feta cheese tossed with arugula and lemon-herb vinaigrette	\$8.99
CAESAR romaine lettuce, foccacia croutons, parmesan cheese and house-made Caesar dressing	\$7.99

PASTA

Add a house salad for \$3

ROTINI CON POLLO spiral noodle with roasted chicken and pesto cream, topped with toasted pine nuts	\$13.99
ROTINI CON VEGETABLE spiral noodles with roasted vegetables and pesto cream, topped with toasted pine nuts	\$11.99
RIGATONI BOLOGNESE tube pasta with traditional meat sauce of ground beef tenderloin, pork and Italian sausage	\$12.99
HARVEST RIGATONI tube pasta with seasonal vegetables, mushrooms and tomatoes with aromatic mushroom jus	\$11.99
MEDITERRANEAN ROTINI spiral noodles with broccoli , cherry tomatoes, kalamata olives and feta cheese with roasted garlic-white wine sauce	\$11.99
WILD MUSHROOM RIGATONI tube pasta with wild mushrooms and gorgonzola cream sauce	\$12.99
BRAISED PORK RISOTTO tossed with wild mushrooms and parmesan cheese	\$15.99
SEAFOOD RISOTTO tossed with fresh fish, seafood, tomatoes, spinach and parmesan cheese	\$16.99
RATATOUILLE RISOTTO tossed with roasted eggplant, tomatoes, peppers, onions and spinach	\$12.99

» PLATED LUNCHES CONT. «

ENTRÉES

Add a house salad for \$3

CHICKEN MARSALA	\$15.99
grilled chicken with mashed potatoes, wild mushrooms, house vegetables and Marsala wine sauce	
CHICKEN PICATTA	\$15.99
grilled chicken with mashed potatoes, house vegetables and tomato-Picatta sauce	
SALMON	\$17.99
grilled salmon with mashed potatoes, house vegetables and sauce beurre blanc	
SEAFOOD STEW	\$16.99
fresh fish and seafood, potatoes, peppers, saffron-tomato broth	
BEEF BURGUNDY	\$16.99
slowly braised beef in red wine with mashed potatoes, house vegetables and sauce bordelaise	
NEW YORK STRIP	\$20.99
grilled to order over mashed potatoes, house vegetables and sauce bordelaise	

SANDWICHES

All sandwiches are served with kettle chips, add French Fries for \$2.99

TURKEY	\$10.99
all natural Michigan turkey with white cheddar, Dijon vinaigrette, sliced apples, bacon and tomatoes with romaine lettuce on sourdough	
BLT	\$10.99
apple-wood smoked bacon, vine ripened tomatoes, fresh mozzarella, arugula, red onion and balsamic vinaigrette on baked French baguette	
CHICKEN	\$10.99
grilled chicken breast, white cheddar, bacon, avocado relish, tomatoes and arugula with herb aioli on grilled flatbread	
ITALIAN	\$10.99
smoked ham, capricola, pepperoni, tomatoes, roasted peppers and mozzarella on foccacia with olive mayo	

» LUNCH BUFFET OPTIONS «

All buffet options include bread & oil and a refillable beverage.
Add house-made petite dessert assortment for **\$3**

SALAD & PASTA – choose 2 of each **\$15.99**

SALAD, PASTA & PIZZA – choose 2 of each **\$17.99**

SALAD, ENTRÉES & SIDE DISHES – choose 1 salad, 2 entrees and 2 sides **\$19.99**

SALADS

House
Caesar
Greek
Arugula

PASTA

Rotini con Pollo
Rigatoni Bolognese
Harvest Rigatoni
Braised Beef Risotto

PIZZA

Rustica
Mediterranean
Formaggi
Bella Vita

ENTREES

Braised Beef
Rotisserie Chicken
Grilled Salmon
Pork Tenderloin

SIDES

Roasted Potatoes
Rotini Marinara
Mashed Potatoes
Seasonal Vegetables

PIZZAS

RUSTICA **\$12.99**
Italian sausage, pepperoni and mozzarella over house-made pizza sauce topped with Parmesan cheese

BELLA VITA PIZZA **\$12.99**
smoked ham, pepperocini, red onions, tomatoes, bacon and fresh mozzarella over house-made tomato sauce

FORMAGGI **\$12.99**
goat cheese, gorgonzola, fresh mozzarella and parmesan cheese with wild mushrooms and asparagus with garlic oil

MEDITERRANEAN **\$12.99**
pesto, tomatoes, red onions, roasted peppers, baby spinach, artichokes and feta cheese

GRILLED CHICKEN **\$12.99**
chicken breast, grilled vegetables, roasted pepper pesto, mozzarella, feta, basil and spinach

» PLATED DINNERS «

All plated dinners include a house salad with balsamic vinaigrette and bread & oil.

Add Caesar or Greek Salad for \$2

1-25 Guests	6 Choices
26-40 Guests	5 Choices
41-55 Guests	4 Choices
56+	3 Choices

PASTAS

ROTINI CON POLLO spiral noodle with roasted chicken and pesto cream, topped with toasted pine nuts	\$20.99
ROTINI CON VEGETABLE spiral noodle with roasted vegetables and pesto cream, topped with toasted pine nuts	\$20.99
RIGATONI BOLOGNESE tube pasta with traditional meat sauce of ground beef tenderloin, pork and Italian sausage	\$20.99
HARVEST RIGATONI tube pasta with seasonal vegetables, mushrooms and tomatoes with aromatic mushroom jus	\$20.99
MEDITERRANEAN ROTINI spiral noodles with broccoli, cherry tomatoes, kalamata olives, feta cheese in roasted garlic-white wine sauce	\$20.99
WILD MUSHROOM RIGATONI tube pasta with wild mushrooms and gorgonzola cream sauce	\$20.99
BRAISED PORK RISOTTO tossed with wild mushrooms and parmesan cheese	\$22.99
SEAFOOD RISOTTO tossed with fresh fish, seafood, tomatoes, spinach and parmesan cheese	\$26.99
RATATOUILLE RISOTTO tossed with roasted eggplant, tomatoes, peppers, onions and spinach	\$20.99

ENTRÉES

All entrees come with 'Bistro' mashed potatoes and seasonal vegetables.

SPIT-FIRED CHICKEN with natural herbed jus	\$23.99
CHICKEN MARSALA with wild mushrooms and Marsala wine sauce	\$23.99
SALMON grilled to order with sauce beurre blanc	\$27.99
TROUT with white wine butter sauce	\$23.99
PORK TENDERLOIN grilled to order with demi glace	\$23.99
BEEF BURGUNDY slowly braised beef in red wine with sauce borderlaise	\$26.99

BISTRO STEAK OFFERINGS

All steaks come with 'Bistro' mashed potatoes, seasonal vegetables and sauce bordelaise.

FILET MIGNON	\$35.99
NEW YORK STRIP	\$32.99
RIB-EYE	\$32.99

» 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 house-made petite dessert assortment for \$3

SALAD & PASTA – choose 2 of each **\$19.99**

SALAD, PASTA & PIZZA – choose 2 of each **\$23.99**

SALAD, ENTRÉES & SIDE DISHES – choose 1 salad, 2 entrees and 2 sides **\$25.99**

<u>SALADS</u>	<u>PASTA</u>	<u>PIZZA</u>	<u>ENTREES</u>	<u>SIDES</u>
House	Rotini con Pollo	Rustica	Braised Beef	Roasted Potatoes
Caesar	Rigatoni Bolognese	Mediterranean	Rotisserie Chicken	Rotini Marinara
Greek	Harvest Rigatoni	Formaggi	Grilled Salmon	Mashed Potatoes
Arugula	Braised Beef Risotto	Bella Vita	Pork Tenderloin	Seasonal Vegetables

DESSERT

CHEESECAKE **\$5.99**
 with house-made graham cracker crust, chocolate sauce and fresh berries

WARM CHOCOLATE CAKE **\$5.99**
 flourless cake with strawberry gelato and crème anglaise

TIRAMISU **\$5.99**
 layers of espresso and coffee liqueur soaked lady fingers with a sweetened Mascarpone cream, topped with cocoa powder, crème anglaise and berries

CRÈME BRÛLÉE **\$5.99**
 traditional vanilla custard, caramelized and topped with Chantilly cream and fresh berries

GELATO OR SORBET **\$3.99**
 Traditionally made by Palazzolo’s in Saugatuck, Michigan (please inquire on current flavors)

PETITE DESSERT BAR **\$4.99**
 Please inquire on current assortment

Date of event: _____

Time of event: _____ Number of guests: _____

Occasion: _____

Name of Company (if applicable): _____

Contact: _____

E-mail: _____

Address: _____

Phone number: _____

Person fiscally responsible: _____

Credit Card number (for deposit): _____

Expiration date: _____

I understand and agree to the policies and terms stated in Bistro Bella Vita's At-will Contract. I will contact Bistro Bella Vita with my menu choices no later than the Tuesday of the week prior to my event; and with a final head count 72 hours prior to my event. I understand that I am fiscally responsible for that number. A deposit of \$250 is required, although my card will not be charged unless I do not adhere to the cancellation policy. It is agreed that my deposit will be non-refundable. Separate checks will be permitted at the discretion of the General Manager with a 3% surcharge.

Date is not guaranteed until I receive an e-mail from Bistro Bella Vita confirming my date.

At-will agreements must be e-mailed or faxed to the attention of Kyle Dobrowolski: kyle@bistrobellavita.com or 616-222-4601.

Signed: _____

Dated: _____