



Events & Private Dining



Here at Bella Notte

Experience the essence of Italian cuisine and culture as we prepare and serve you genuine, exquisite dishes in a traditional comfortable setting. Our family has been in the food business for over 50 years. Our passion is evident in the quality and service we provide.

PHONE 905.430.5744 ext. 3
EMAIL events@bellanotte.ca

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3570 Brock Street North,
Whitby, ON L1R 3J4



PRIVATE DINING ROOM

The Bella Notte Private Dining Room offers a warm and comfortable atmosphere for private events within the restaurant. Perfect for Corporate Meetings and Holiday Parties or social events such as Weddings, rehearsal Dinners, Birthday Celebrations, Baptisms, Communion, Showers, Celebrations of Life, and much more. With oversized windows allowing for natural light, a wall-mounted fireplace, and wine rack, this inviting and welcoming space is sure to impress your guests!

The Private Dining Room can comfortably accommodate up to 60 guests seated for dinner, however, features a semi-private divider wall that can be installed to split the room for more intimate gatherings of 30 guests on either side.

FACILITIES

- Brightly lit room with oversized windows and divider wall featuring soundproofing panels to reduce noise
- Fully wheelchair accessible
- Includes all tables, chairs, white linen napkins, cutlery, glassware
- Ability to bring celebration cake – no cake-cutting fee
- Projector screen or TV monitor available upon request (must provide own projector)
- Children's Menu available upon request

MENU & BEVERAGE SELECTION

Groups booking the Private Dining Room will select from one of our pre-fixe menus. We are happy to customize any menu package to better suit your specific tastes or preferences, so please let us know if you would like us to reprice any menu for you. Children's menus are also available for any kids under 12 attending. Pre-selection of meals is not required, we will have printed menus for your guests to order from upon arrival.

With regard to beverage service, we recommend selecting a bottle of red and white wine to serve your group in which case you would be charged per bottle opened. Soft drinks, coffee, tea, and espresso are all included in your per-person menu price, all other beverages would be charged on consumption.

BILLING

All charges for groups will be settled into one main bill. For groups over 15 people, we do not offer the option of separate cheques or a cash bar.

DEPOSIT & MIN SPEND

Your reservation of the Private Room will be confirmed upon receipt of a deposit. Deposits are non-refundable and will be applied towards the balance of your event.

The rental of the Bella Notte Private Dining Room is based on meeting or exceeding a minimum food and beverage spend, prior to taxes and gratuity. Any shortage to the minimum spend, would be applied as a rental fee.



DATE	TIME	WHOLE ROOM MINIMUM SPEND	DEPOSIT REQUIRED	HALF ROOM MINIMUM SPEND	DEPOSIT REQUIRED
Tues-Fri	11 am - 4 pm	\$2500	\$300	\$1400	\$300
Tues-Thurs	5 pm - 9 pm	\$4000	\$600	\$2000	\$360
Fri-Sat	5 pm - 10 pm	\$5000	\$600	\$2500	\$360
Sat-Sun	12 pm - 4 pm	\$3000	\$600	\$1600	\$360
Sun	5 pm - 9pm	\$4000	\$600	\$2000	\$360

Our Menu

Menu "A"

\$64 per guest

(taxes & gratuity not included)

* Add hors d'oeuvres platters \$8 per guest

Your guests will be able to choose one menu item from each course.

First Course

Grace's Salad

Artisan lettuce, sliced apple, candied walnut, crumbled goat cheese, white balsamic vinaigrette

Caesar Salad

Romaine hearts, crispy pancetta, shaved parmesan cheese, garlic crostini with our homemade Caesar dressing

Chef's Soup creation of the Day

Second Course

Braised Beef Boneless Short Rib

Tender beef short ribs slow braised in red wine and mirepoix served with daily potato and vegetables

Stuffed Pasta

Ravioli stuffed with butternut squash in a blush tomato sauce with sundried tomato and goat cheese

Salmon Fillet

Topped with a citrus and ginger glaze served with daily potato and vegetables

Chicken alla Parmigiana

Lightly breaded chicken scaloppini topped with tomato and basil sauce, baked with a three cheese blend served with daily potato and vegetables

Dessert

Flourless Chocolate Cake

Tiramisu

*Soft Drinks, Espresso, Coffee and tea included

Menu "B"

\$75 per guest

(taxes & gratuity not included)

* Add hors d'oeuvres platters \$8 per guest

Your guests will be able to choose one menu item from each course.

First Course

Shrimp Limoncello

Sautéed jumbo tiger shrimp in a Limoncello butter sauce with capers, diced vine ripe tomatoes on toasted rosemary focaccia

Caesar Salad

Romaine hearts, crispy pancetta, shaved parmesan cheese, garlic crostini with our homemade Caesar dressing

Chef's Soup creation of the Day

Second Course

10oz New York Striploin Steak

(cooked to medium)

Grilled, with a red wine demi, daily potato and seasonal vegetables

Stuffed Pasta

Ravioli stuffed with butternut squash in a blush tomato sauce with sundried tomato and goat cheese

Chicken Scaloppini Limone

In a lemon garlic sauce served with daily potato and seasonal vegetables

Branzino Fillet (European Seabass)

Seasoned with fresh herbs, pan seared, served with daily potato and seasonal vegetables

Dessert

Blueberry Cheesecake

Maple Bourbon Crème Brûlée

*Soft Drinks, Espresso, Coffee and tea included

Traditional Italian

\$72 per guest
(taxes & gratuity not included)

Antipasto (served family style)

A variety of grilled vegetables, cured Italian meats, cheeses and olives

First Course

Pasta

Penne in a homemade tomato sauce

Second Course

Your guests will be able to choose one menu item from this course.

Veal Marsala

Sautéed veal scaloppini with sautéed mushrooms in a cream and marsala wine demi served daily potato and seasonal vegetables

Salmon Fillet

Topped with a citrus and ginger glaze served with daily potato and seasonal vegetables

Chicken Scaloppini Limone

in a lemon garlic sauce served with daily potato and seasonal vegetables

Dessert

Tartufo-an Italian ice cream dessert

*Soft Drinks, Espresso, Coffee and tea included

****Prices and menu are subject to change****

