



PRIVATE DINING GUIDE



SET THE MOOD FOR A ONCE-IN-A-LIFETIME EVENT BY AMBROSIA. WITH CONCIERGE-LEVEL SERVICE TO YOUR PARTY, YOU'LL EXPERIENCE CUSTOMIZED FINE DINING AS IT WAS MEANT TO BE. OUR DEDICATED SPECIAL EVENT TEAM HAS HOSTED SOME OF INDY'S MOST MEMORABLE CORPORATE EVENTS, PRIVATE PARTIES, WEDDING CELEBRATIONS, BIRTHDAYS, AND MORE. IF IT'S AN IMPORTANT EVENT FOR YOU, IT'S IMPORTANT TO US THAT IT'S PERFECT.



SILVER MENU

\$50 PER PERSON

APPETIZERS I SELECT TWO

- CALAMARI** - LIGHTLY FLOURED, COCKTAIL SAUCE, MARINARA
TORTA - BAKED GOAT CHEESE, GORGONZOLA CREAM SAUCE, HERBED CROSTINI
BRUSCHETTE POMODORO - TOMATOES, BASIL, OLIVE OIL, GARLIC
ARANCINI - HOUSE MADE DEEP FRIED MOZZARELLA RISOTTO BALLS, MARINARA

INSALATA I SELECT ONE

- CESARE** - ROMAINE, PARMESAN, HOUSE MADE HERBED CROUTONS
MISTA - MIXED GREENS, DICED TOMATOES, GORGONZOLA, BALSAMIC DRESSING
ARUGULA - ARUGULA, SHAVED PARMESAN, RED ONION, LEMON VINAIGRETTE
BARBABIATOLA - ROASTED BEETS, ARUGULA, GOAT CHEESE, WALNUTS, RED WINE VINAIGRETTE

ENTREES I SELECT THREE

- MEDICI** - CHICKEN, PENNE, ARTICHOKE, SUN DRIED TOMATOES, CAPERS, OLIVE OIL, GARLIC
RAVIOLI DELLA MAMA - SPINACH AND CHEESE RAVIOLI, PESTO CREAM SAUCE
ALFREDO- PIZZI FAMILY RECIPE
BOLOGNESE – PENNE WITH A CLASSIC THREE MEAT BOLOGNESE RAGU
CHICKEN PARMESAN - BREADED CHICKEN BREAST, MOZZARELLA, TOMATO SAUCE
CHICKEN MARSALA - CHICKEN BREAST SAUTÉED IN MARSALA MUSHROOM SAUCE
SALMONE IN CAMICIA - SALMON FILLET POACHED IN WHITE WINE GARLIC AND HERBS



GOLD MENU

\$60 PER PERSON

APPETIZERS I SELECT TWO

- CALAMARI** - LIGHTLY FLOURED, COCKTAIL SAUCE, MARINARA
 - CARCIOFI** - GRILLED BABY ARTICHOKEs, RED PEPPERS, BALSAMIC DRESSING
 - TORTA** - BAKED GOAT CHEESE, GORGONZOLA CREAM SAUCE, HERBED CROSTINI
 - BRUSCHETTE POMODORO** - TOMATOES, BASIL, OLIVE OIL, GARLIC
 - POLPETTE DEL NONNO** - HOUSE MADE MEATBALLS
 - ARANCINI** - HOUSE MADE DEEP FRIED MOZZARELLA RISOTTO BALLS, MARINARA
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INSALATA I SELECT TWO

- CESARE** - ROMAINE, PARMESAN, HOUSE MADE HERBED CROUTONS
 - MISTA** - MIXED GREENS, DICED TOMATOES, GORGONZOLA, BALSAMIC DRESSING
 - ARUGULA** - ARUGULA, SHAVED PARMESAN, RED ONION, LEMON VINAIGRETTE
 - BARBABIATOLA** - ROASTED BEETS, ARUGULA, GOAT CHEESE, WALNUTS, RED WINE VINAIGRETTE
 - TRICOLORE** - CUCUMBERS, MOZZARELLA, OLIVES, TOMATOES, RED ONION, BASIL, RED WINE VINAIGRETTE
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ENTREES I SELECT FOUR

- MEDICI** - CHICKEN, PENNE, ARTICHOKEs, SUN DRIED TOMATOES, CAPERS, OLIVE OIL, GARLIC
- RAVIOLI DELLA MAMA**- SPINACH AND CHEESE RAVIOLI WITH A PESTO CREAM SAUCE
- BOLOGNESE** - PENNE WITH A CLASSIC THREE MEAT BOLOGNESE RAGU
- ALFREDO** - PIZZI FAMILY RECIPE
- SPAGHETTI & MEATBALLS** - PIZZI FAMILY RECIPE
- LASAGNA** - HOMEMADE BECHAMEL PARMESAN CREAM, MEAT RAGU
- CHICKEN PARMESAN** - CLASSIC PREPARATION WITH BREADED CHICKEN BREAST
- CHICKEN MARSALA** - CHICKEN BREAST SAUTÉED IN MARSALA MUSHROOM SAUCE
- ERBETTE** - SALMON FILET POACHED IN WHITE WINE HERBS
- MERLUZZO** - ROASTED COD, GARLIC, TOMATOES, OLIVES
- POLLO ARROSTO** - HALF ROASTED CHICKEN, LEMON, ROSEMARY, GARLIC



PLATINUM MENU

\$70 PER PERSON

APPETIZERS I SELECT TWO

CALAMARI - LIGHTLY FLOURED, COCKTAIL SAUCE, MARI-NARA

CARCIOFI - GRILLED BABY ARTICHOKE, ROASTED RED PEPPERS, BALSAMIC DRESSING

GRIGLIA - GRILLED PROSCIUTTO-WRAPPED SHRIMP, MIXED GREENS, LEMON & HERB INFUSED EXTRA VIRGIN OLIVE OIL

TORTA - BAKED GOAT CHEESE, GORGONZOLA CREAM SAUCE, HERBED CROSTINI

SALUMI E FORMAGGI - SPECIAL SELECTION OF ITALIAN MEATS AND CHEESES

POLPO ALLA GRIGLIA - GRILLED OCTOPUS WITH YUKON GOLD POTATOES, RED BELL PEPPERS, ARUGULA, AND SPICY LEMON VINAIGRETTE

BRUSCHETTE POMODORO - TOMATOES, BASIL, OLIVE OIL, GARLIC

ARANCINI - HOUSE MADE MOZZARELLA RISOTTO BALLS, MARINARA

POLPETTE DEL NONNO - HOUSE MADE MEATBALLS

INSALATA I SELECT TWO

CESARE - ROMAINE, PARMESAN, HOUSE MADE HERBED CROUTONS

MISTA - MIXED GREENS, DICED TOMATOES, GORGONZOLA, BALSAMIC DRESSING

ARUGULA - ARUGULA, SHAVED PARMESAN, RED ONION, LEMON VINAIGRETTE

BARBABIATOLA - ROASTED BEETS, ARUGULA, GOAT CHEESE, WALNUTS, RED WINE VINAIGRETTE

TRICOLORE - CUCUMBERS, MOZZARELLA, OLIVES, TOMATOES, RED ONION, BASIL, RED WINE VINAIGRETTE

ENTREES I SELECT FOUR

RAVIOLI DELLA MAMA - SPINACH AND CHEESE RAVIOLI, PESTO CREAM SAUCE

MEDICI - CHICKEN, PENNE, ARTICHOKE, SUN DRIED TOMATOES, CAPERS, OLIVE OIL, GARLIC

BOLOGNESE - PENNE WITH A CLASSIC THREE MEAT BOLOGNESE RAGU

PANNA - MEAT TORTELLINI, PANCETTA, PARMESAN CREAM SAUCE

RUSTICA - PENNE, SWEET ITALIAN SAUSAGE, MIXED PEPPERS, ONIONS, TOMATOES

SPAGHETTI & MEATBALLS - PIZZI FAMILY RECIPE

GAMBERI - LINGUINI, SHRIMP, OLIVE OIL, GARLIC, SPICY TOMATO SAUCE

ALFREDO - PIZZI FAMILY RECIPE

LASAGNA - HOMEMADE BECHAMEL PARMESAN CREAM, MEAT RAGU

VEAL MARSALA - SCALOPPINI SAUTÉED IN MARSALA MUSHROOM SAUCE

CHICKEN PARMESAN - CLASSIC PREPARATION WITH BREADED CHICKEN BREAST

CHICKEN MARSALA - CHICKEN BREAST SAUTÉED IN MARSALA MUSHROOM SAUCE

ERBETTE - SALMON FILET POACHED IN WHITE WINE HERBS

MERLUZZO - ROASTED COD, GARLIC, TOMATOES, OLIVES

POLLO ARROSTO - HALF ROASTED CHICKEN, LEMON, ROSEMARY, GARLIC

CAPASANTE - SEARED SEA SCALLOPS, SAGE BROWN BUTTER, AGED BALSAMIC, PANCETTA



HORS D'OEUVRES

**SERVED BUFFET STYLE
PROVIDES 2-3 PORTIONS PER GUEST**

SILVER RECEPTION PACKAGE

\$15.00 PER GUEST

HOST TO SELECT TWO OPTIONS TO SERVE GUESTS

GOLD RECEPTION PACKAGE

\$25.00 PER GUEST

HOST TO SELECT THREE OPTIONS TO SERVE GUESTS

PLATINUM RECEPTION PACKAGE

\$25.00 PER GUEST

HOST TO SELECT FOUR OPTIONS TO SERVE GUESTS

CALAMARI - LIGHTLY FLOURED, COCKTAIL SAUCE, MARINARA

CARCIOFI - GRILLED BABY ARTICHOKES, ROASTED RED PEPPERS, BALSAMIC DRESSING

GRIGLIA - GRILLED PROSCIUTTO-WRAPPED SHRIMP, MIXED GREENS, LEMON & HERB INFUSED EXTRA VIRGIN OLIVE OIL

TORTA - BAKED GOAT CHEESE, GORGONZOLA CREAM SAUCE, HERBED CROSTINI

SALUMI E FORMAGGI - SPECIAL SELECTION OF ITALIAN MEATS AND CHEESES

POLPO ALLA GRIGLIA - GRILLED OCTOPUS WITH YUKON GOLD POTATOES, RED BELL PEPPERS, ARUGULA, AND SPICY LEMON VINAIGRETTE

BRUSCHETTE POMODORO - TOMATOES, BASIL, OLIVE OIL, GARLIC

ARANCINI - HOUSE MADE MOZZARELLA RISOTTO BALLS, MARINARA

POLPETTE DEL NONNO - HOUSE MADE MEATBALLS

TRICOLORE - CHOPPED CUCUMBER, CHERRY TOMATOES, RED ONION, KALAMATA OLIVES, FRESH MOZZARELLA, BASIL, OREGANO, RED WINE

VINAIGRETTE



ADDITIONS

BAR OPTIONS

BEER & WINE OPEN BAR

\$40 PER PERSON

GUESTS CAN ENJOY AN UNLIMITED AMOUNT OF BEER & WINES AVAILABLE BY THE GLASS. MUST BE PURCHASED FOR EVERY GUEST OVER THE AGE OF 21.

OPEN BAR

TBD

HOST WILL PROVIDE AN OPEN BAR TAB FOR GUESTS AND WILL BE CHARGED ON CONSUMPTION AT THE END OF THE EVENT.

HOST BAR

TBD

HOST MAY SELECT A DOLLAR AMOUNT THAT IS ALLOTTED TO BEVERAGE CONSUMPTION. WHEN BAR TAB LIMIT IS MET, HOST CAN ELECT TO INCREASE THE TAB OR GUESTS WILL BECOME RESPONSIBLE FOR ADDITIONAL DRINK PURCHASES INDIVIDUALLY.

DESSERTS

ADD-ON ANY DESSERT FOR AN ADDITIONAL \$5.00 PER PERSON

TARTUFO

TIRAMISU

CHEESECAKE

SPUMONI

CHOCOLATE CAKE



GENERAL INFORMATION

**5903 N. COLLEGE AVENUE
INDIANAPOLIS, IN 46220
317-255-3096
FRANCESCA@AMBROSIAINDY.COM**

PRIVATE ROOM SPECIFICATIONS

OUR PRIVATE ROOM SEATS UP TO 50 GUESTS WITH A HANDICAP ACCESSIBLE PRIVATE ENTRANCE AND PRIVATE RESTROOM. PARKING IS AVAILABLE IN OUR LOT AND AT THE BANK JUST NORTH OF OUR LOCATION AFTER BANK HOURS. THE SPACE INCLUDES A 40" LCD TV WITH PRESENTATION CAPABILITIES.

PRIVATE PATIO

CONVENIENTLY LOCATED OFF OF OUR PRIVATE ROOM ENTRANCE, OUR NORTH END PATIO CAN BE USED FOR A COCKTAIL HOUR WELCOME TO BEGIN THE EVENING WITH YOUR GUESTS OR FOR A POST-DINNER DRINK AND DESSERT HOUR. WE OFFER THIS RENTAL ADD-ON AT AN ADDITIONAL \$500 ROOM FEE.

CONFIRMATION

IN ORDER TO SECURE YOUR EVENT, WE REQUIRE A SIGNED CONTRACT INCLUDING CREDIT CARD INFORMATION. MENU SELECTIONS AND FINAL GUEST COUNT MUST BE RECEIVED BY AMBROSIA NO LESS THAN SEVEN DAYS PRIOR TO YOUR EVENT. AN ESTIMATED SUMMARY OF EVENT COSTS WILL BE EMAILED AT THIS TIME FOR REVIEW AND SIGNATURE. IN THE EVENT WE DO NOT RECEIVE YOUR FINAL GUEST COUNT BEFORE THIS TIME, THE COUNT LISTED ON YOUR CONTRACT WILL SERVE AS YOUR GUARANTEE AND YOU WILL BE CHARGED ACCORDINGLY.

CANCELLATIONS

CANCELLATION OF YOUR EVENT WITHIN FOURTEEN DAYS OF THE EVENT WILL INCUR A FEE OF 20% OF THE FOOD AND BEVERAGE MINI-MUM OR CONTRACTED PRICE. IN THE EVENT OF A CANCELLATION WITHIN 72 HOURS, THE CARD ON FILE WILL BE CHARGED 100% OF THE FOOD & BEVERAGE MINIMUM.

PAYMENT

PARTIES OF TWELVE OR MORE WILL BE REQUIRED TO PAY ON ONE CHECK, NO SEPARATE BILLS. PARTIES THAT PRE-SELECT FOOD AND BEVERAGE PRIOR TO THE EVENT ARE ABLE TO MAKE ONLINE PAYMENTS PRIOR TO THE EVENT. ALL OTHER PARTIES MUST PAY IN FULL AT THE COMPLETION OF THE EVENT. ALL MENU PRICING EXCLUDES 9% TAX AND A 20% SERVICE TIP. FOOD AND BEVERAGE MINIMUMS MAY APPLY.

OUTSIDE FOOD & BEVERAGE

AMBROSIA DOES ALLOW YOU TO BRING IN YOUR OWN DESSERT, IF DESIRED, AT A FEE OF \$25. WE DO NOT ALLOW OUTSIDE BEVERAGE.

FAMILY STYLE

EVENTS SCHEDULED WITH 15+ GUESTS WILL BE SERVED FAMILY STYLE. ALL OF OUR MENUS ACCOMMODATE FAMILY STYLE DINING. SOFT DRINKS, ICED TEA, AND COFFEE ARE ALSO INCLUDED WITH ALL OF OUR PACKAGES. AMBROSIA CAN ACCOMMODATE SPECIFIC FOOD REQUIREMENTS. WE OFFER VEGETARIAN, VEGAN, AND GLUTEN FREE OPTIONS UPON REQUEST.