

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 PACKAGE

\$50 PER PERSON

ANTIPASTI | 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 | select one

CESARE - romaine, parmesan, house made herbed croutons
MISTA - mixed greens, diced tomatoes, gorgonzola, balsamic dressing
BARBABIATOLA - roasted beets, arugula, goat cheese, walnuts, red wine vinaigrette

ENTREES | select three

MEDICI - chicken, penne, artichokes, sun dried tomatoes, capers, olive oil, garlic
RAVIOLI DELLA MAMA - spinach and cheese ravioli, pesto cream sauce
ALFREDO - Pizzi family recipe
BOLOGNESE - classic three meat bolognese ragu
SPAGHETTI & MEATBALLS - Pizzi family recipe
CHICKEN PARMESAN - breaded chicken breast, mozzarella, tomato sauce
CHICKEN MARSALA - chicken breast sautéed in marsala mushroom sauce

GOLD PACKAGE

\$60 PER PERSON

ANTIPASTI | 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 | select two

- CESARE - romaine, parmesan, house made herbed croutons
 - MISTA - mixed greens, diced tomatoes, gorgonzola, balsamic dressing
 - 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 | 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 - 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
- MERLUZZO (+\$5/pp) - roasted cod, garlic, tomatoes, olives
- SALMONE in CAMICIA (+\$5/pp) - salmon fillet poached in white wine garlic and herbs

PLATINUM PACKAGE

\$70 PER PERSON

ANTIPASTI | select two

CALAMARI - lightly floured, cocktail sauce, marinara

CARCIOFI - grilled baby artichokes, roasted red peppers, balsamic dressing

TORTA - baked goat cheese, gorgonzola cream sauce, herbed crostini

GAMBERI e PROSCIUTTO - grilled prosciutto-wrapped shrimp, mixed greens, lemon, herb-infused olive oil

BRUSCHETTE POMODORO - tomatoes, basil, olive oil, garlic

ARANCINI - house made mozzarella risotto balls, marinara

POLPETTE del NONNO - house made meatballs

CHARCUTERIE - special selection of Italian meats and cheeses (seasonal), accompaniments

INSALATA | select two

CESARE - romaine, parmesan, house made herbed croutons

MISTA - mixed greens, diced tomatoes, gorgonzola, balsamic dressing

BARBABIATOLA - roasted beets, arugula, goat cheese, walnuts, red wine vinaigrette

TRICOLORE - cucumbers, mozzarella, olives, tomatoes, red onion, basil, red wine vinaigrette

FARRO- arugula, red onion, grapes, pistachio, lemon truffle vinaigrette, ricotta salata

ENTREES | select four

RAVIOLI DELLA MAMA - spinach and cheese ravioli, pesto cream sauce

MEDICI - chicken, penne, artichokes, sun dried tomatoes, capers, olive oil, garlic

BOLOGNESE - penne with a classic three meat bolognese ragu

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

CHICKEN PARMESAN - classic preparation with breaded chicken breast

CHICKEN MARSALA - chicken breast sautéed in marsala mushroom sauce

MERLUZZO (+\$5/pp)- roasted cod, garlic, tomatoes, olives

SALMONE in CAMICIA (+\$5/pp)- salmon fillet poached in white wine garlic and herbs

BISTECCA (+\$5/pp)- filet, brandy cream sauce

VEAL MARSALA (+\$5/pp) - scaloppini sautéed in marsala mushroom sauce

HORS D'OEUVRES

served buffet style

provides 2-3 portions per guest

SILVER RECEPTION PACKAGE

\$20.00 per guest

Host to select two options to serve guests

GOLD RECEPTION PACKAGE

\$30.00 per guest

Host to select three options to serve guests

PLATINUM RECEPTION PACKAGE

\$40.00 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

GAMBERI - grilled prosciutto-wrapped shrimp, mixed greens, lemon & herb infused extra virgin olive oil

TORTA - baked goat cheese, gorgonzola cream sauce, herbed crostini

BRUSCHETTE POMODORO - tomatoes, basil, olive oil, garlic

ARANCINI - house made mozzarella risotto balls, marinara

POLPETTE del NONNO - house made meatballs

BRUSCHETTA BURRATA- burrata, honey roasted cherry tomatoes, balsamic glaze

RAVIOLI DELLA MAMA - spinach and cheese ravioli, pesto cream sauce

ALFREDO- Pizzi family recipe

BOLOGNESE - classic three meat bolognese ragu

ADDITIONS

BAR OPTIONS

BEER & WINE OPEN BAR

Host will provide beer and pre-selected wines and will be charged on consumption at the end of the event.

OPEN BAR

Host will provide an open bar tab for guests and will be charged on consumption at the end of the event.

HOST BAR

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
GELATO

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

Deposit refunds on cancellations are handled as follows:

- Notice over 30 days prior to event: no charge to you
- Notice 7-14 days prior to event: 50% refund of contracted price
- Notice less than 7 days prior to event: no refund

PAYMENT

In order to provide the best possible service to our guests, we require parties of twelve or more 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 subject to a 5% processing fee. 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. If your party is unable to meet these requirements for any reason, an automatic gratuity of 30% will be applied to each bill.

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.