

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

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

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
TORTELLINI alla PANNA -Italian pork & beef tortellini, pancetta, parmesan cream sauce
PENNE alla RUSTICA- sliced italian sausage, mixed peppers, onion, marinara
LASAGNA - homemade bechamel parmesan cream, meat ragu
CHICKEN PARMESAN- classic preparation with breaded chicken breast
CHICKEN MARSALA- chicken breast sautéed in marsala mushroom sauce
SALMONE in CAMICIA (+\$5/pp)-salmon fillet poached in white wine garlic and herbs

PLATINUM PACKAGE

\$70 PER PERSON

ANTIPASTI select three

CALAMARI - lightly floured, cocktail sauce, marinara

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

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

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

CHOPPED - romaine, cherry tomatoes, red onion, artichokes, provolone, salami, crispy chickpeas, honey-red wine vinaigrette, grated parmesan

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

GAMBERI - shrimp, olive oil, garlic, spicy tomato cream sauce

TORTELLINI alla PANNA - Italian pork & beef tortelloni, pancetta, parmesan cream sauce

PENNE alla RUSTICA - sliced Italian sausage, mixed peppers, onion, marinara

SPAGHETTI con LIMON - lemon, chili flakes, Parmigiano-Reggiano, garlic bread crumbs, ricotta

LASAGNA - homemade bechamel parmesan cream, meat ragu

CHICKEN PARMESAN - classic preparation with breaded chicken breast

CHICKEN MARSALA - chicken breast sautéed in marsala mushroom sauce

HALIBUT (+\$5/pp) - pan seared halibut, peeled tomato, lemon cream sauce

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

BISTECCA (+\$5/pp) - New York strip, balsamic butter

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

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

TIRAMISU
CHEESECAKE
GELATO
CHOCOLATE CAKE

GENERAL INFORMATION

5903 N. College Avenue
Indianapolis, IN 46220 317-
255-3096
franny@indybocca.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.

if final guest count is exceeded, host will be charged per person + \$10 fee

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. All other parties must pay online in full at the completion of the event. Food & Beverage minimums may apply.

All menu pricing excludes 9% tax and a 20% service fee.

The *Service Fee* compensates all servers and staff for their time and dedication to your event. If you feel your service was exceptional, additional gratuities are always welcomed!

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.