

Create a memorable team experience with something a little different than your standard cocktail party get-together. Join us in the heart of The Hill for authentic culinary offerings from local Italian markets and businesses.

3-HOUR EVENT

DETAILS

Event length: 3-hour event Number of guests: 50–200 guests Location: La Verona or Oliva on the Hill

BUFFET COCKTAIL MENU

- Antipasto platter: cured meats from Volpi, artisanal cheeses, housemarinated olives, stuffed sweet peppers, bread sticks and grilled toast
- Bruschetta with crushed fresh tomatoes with virgin olive oil and basil, tapenade, Tuscan white bean spread, fig jam and herbed whipped ricotta
- Jumbo toasted beef ravioli with marinara sauce
- Caprese salad skewers: fresh mozzarella, cherry tomato, fresh basil, balsamic glaze
- Fresh vegetable crudités with bagna cauda dip
- · Eggplant Parmesan cocktail sandwiches on toasted garlic focaccia
- Sweets from Hill bakeries
- Gelato Di Riso
- Full bar featuring house wines, cocktails, beers and soft drinks (Italian cocktail list available)

FEES

Package price: \$75 per person Set-up and clean-up fee: \$500

Bartenders: \$250 each, 1 bartender per 75 guests

- Buffet cocktail seating, linens, stemware and decor are included in package price.
- A 25% service fee and applicable sales tax will be added to your final invoice.
- Any changes to the package will incur additional cost.

FACILITY RENTAL

Monday or Tuesday: \$750−\$1,200* Thursday or Friday: \$2,000−\$2,500*

Saturday: \$2,500-\$2,800* **Sunday:** \$1,500-\$2,500*

*location dependent

