

—

COLLETTA

Italian Food & Wine

—

PRIVATE DINING GUIDE





COLLETTA
Italian Food & Wine



COLLETTA, ATLANTA

900 THIRD STREET
ALPHARETTA, GA 30009

Located in Alpharetta's premier Avalon development, Colletta serves a modernized version of traditional Italian cuisine. Handmade pastas, regional pizzas and a wide variety of salumi and cheeses adorn the menu that is available either family style or a la carte. Complementing the cuisine, Colletta's beverage program spotlights a variety of regional wines, beers and seasonal cocktails.

Surrounded by bare white brick and an eye-catching open kitchen, Colletta offers communal and intimate dining with an unexpected lively vibe.

RENTAL FEES & MINIMUMS

Minimums and fees are revenue based and subject to change seasonally.

PATIO SET-UP INCLUDES

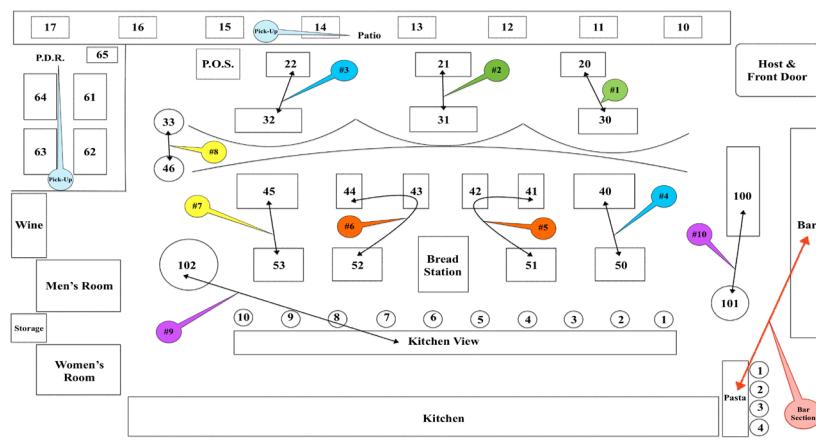
- SEATING FOR 40 GUESTS/60 FOR RECEPTION
- BASIC LIGHTING
- SEPARATE AUDIO SOUND SYSTEM
- FANS FOR COOLING
- OUTDOOR PATIO HEATERS

PRIVATE DINING EVENTS

- SEATS 25-30 GUESTS
- STARTING AT \$1,500 SUNDAY THROUGH THURSDAY
- STARTING AT \$2,500 FRIDAY & SATURDAY

RESTAURANT BUYOUTS

- STARTING AT \$12,000 SUNDAY THROUGH THURSDAY
- STARTING AT \$14,000 FRIDAY
- STARTING AT \$15,000 SATURDAY



CONTACT EVENT COORDINATOR

Call or email our event coordinator, Lydia Turner. We recommend estimating guest count at this time, which will help us to determine the best format for your party.

LYDIA TURNER
Event Coordinator
678.722.8333
lturner@theindigoroad.com

SECURE YOUR EVENT DATE AND TIME

Host of the event must put down a valid credit card number. We accept Visa, AMEX, MC over the phone or by email.

SIGN AND RETURN YOUR EVENT CONTRACT

Once a credit card number has been given your coordinator will send you a contract. This needs to be returned by the requested due date/time indicated to secure your reservation.

SUBMIT YOUR FINAL GUEST COUNT AND MENU SELECTION

We must receive your final guest count and menu selections by the date listed on your contract. Once your guaranteed guest count and menu are confirmed, you will receive a countersigned contract and proposal from your coordinator.

FREQUENTLY ASKED QUESTIONS

CAN I BRING DECORATIONS?

Decorating for your event is permitted. We ask that your decoration options do not permanently change the space in any way. Please note that decorations must be put up before the business hours of operation. Flower arrangements may be delivered beginning at 11:00AM. If you need help deciding on something special, our event coordinator will be happy to provide suggestions and arrange a time to decorate the room.

CAN I BRING MY OWN DESSERT?

The Indigo Road pastry chefs are available to take dessert requests. If you are looking for a one-of-a-kind cake, our event coordinator will be happy to provide a list of local vendors. Desserts may be brought in at no extra cost.

CAN I HOST AN EVENT BEFORE YOUR HOURS OF OPERATION?

There is a set minimum at each restaurant you must meet to host an event. Special exceptions will be considered.

CAN YOU PROVIDE SEATING DIAGRAMS?

There are countless ways to vary seating arrangements. Please ask your event coordinator about suggested seating floor plans.

ARE YOUR OUTDOOR PATIOS COVERED WEATHER PERMITTING?

No.

WHAT IS THE PROPER ATTIRE?

We recommend business casual attire or smart casual wear.

ADDITIONAL DETAILS TO CONSIDER

1. What type of occasion is your event?
2. Who will be the contact person attending the event?
3. Do you have a working budget?
4. Is there a specific table setup that you wish to have in your space?
5. Is there a specific arrival time for your group?
6. Would you like a header for your menu?
7. Will you need audio visual arrangements?
8. Will you be bringing in décor?
9. Are there any dietary restrictions or allergies for any of your guests?
10. Do you have any children that will need special arrangements for menu or seating?
11. Do you have any additional needs or comments?

EVENT GUIDELINES & POLICIES

GUARANTEES

Indigo Roads restaurants require minimum food and beverage charges for private events. For private events, our event sales representative requests notification of the guaranteed number of guests attending your event TWO business days prior to the event. If no guarantee is received, client will be charged for the number of guests originally contracted, or for the number of guests in attendance, or up to the food and beverage minimum (if applicable), whichever is greater.

A \$1,500 food and beverage minimum is required and is not inclusive of applicable tax, sales commission and gratuity. An unmet food and beverage minimum is subject to applicable tax, sales commission and gratuity.

CLIENT'S INITIALS

If you cancel your reservation with less than THREE business days' notice, your credit card will be charged a \$500.00 cancellation fee. Cancellations must be made in writing. In addition, Colletta will not be obligated to serve or set up for more than the 5% above the guaranteed number of guests.

One bill will be presented and final payment is due upon completion of event. Colletta will not accept checks, unless prior arrangements have been made.

PRICING

A 3% commission and 4% sales tax will be added to all food and beverage charges. Liquor is subject to an additional state sales tax. A 20% gratuity is suggested, and prices are subject to change based on Georgia State Law.\$.

**Service and commission fees to be charged in addition to minimum before tax*

DEPOSIT & PAYMENT

We require a credit card number for your file at confirmation to ensure the availability on the date of the function. Private events may require a deposit in the form of check or cash. Full payment is charged at the conclusion of the event, unless otherwise arranged.

BEVERAGE SELECTION

Wine selections should be made no later than two weeks prior to the scheduled event. Alcohol selections are offered based on the host's choice for each event. Alcoholic beverages are charged on a per-drink basis. Our Wine Director and Beverage Directors are happy to assist you with any beverage questions or needs you may have. Alcoholic beverages are prohibited from being brought into the restaurant from an outside source.

ROOM FEE & SERVICE

Room fees vary on date, time of year and amount of people. Room rentals guarantee a designated area in the restaurant; regular business is accepted during hours of operation unless you have purchased a buyout.

DÉCOR AND ENTERTAINMENT

Our event coordinator will be happy to assist you with entertainment, décor and additional items to enhance your event. Any "special" arrangements should be made in writing through the Private Dining Department (florist, audio-visual equipment, special cakes, etc.) and must be paid for in full, in advance. Payments are non-refundable if contracted services are canceled. Additional third-party fees and expenses may be added. All music must be approved by the event coordinator. Displays, signs, and decorations may not be used without express written permission from Colletta. The Private Dining Room does have a Flat Screen TV which can be used on any laptop with an HDMI Port. The TV does not support USB or VGF, The TV does have basic cable. Any additional equipment is the responsibility of the client and to be arranged in advance. Client agrees to be responsible for any damages done to equipment or restaurant during their use of the premises. Colletta is not responsible for loss or damage to any property brought into or left in the restaurant by client, its employees or guests.

PARKING

Complimentary Valet Parking is available for lunch from 11am - 2:30pm and for dinner from 5pm until close.

SALES COMMISSION & GRATUITY

A 3% sales commission, which is paid to the Private Dining Coordinator, will be added to the final bill before applicable tax and gratuity.

CANCELLATION

If a contracted party must cancel for any reason, the restaurant must have at least 30 days' notice. Should the notice of cancellation be less than 30 days or should there be no notice at all, the deposit will not be refunded. If your party is more than 30 minutes late and does not contact the coordinator or manager on duty, the reserved area will no longer be available. Any changes after the initial contract is signed must be in writing and signed off by both parties.

This agreement is void if it cannot be performed due to uncontrollable circumstances on our part. If food or services specified cannot be furnished for any reason due to such circumstances, other food and services may be substituted at prices ordinarily charged for them, but not in excess of the agreed upon price. Neither party shall be liable for any failure to perform hereunder where such failure is proximately caused by a Force Majeure Occurrence, provided the party experiencing the difficulty gives prompt written notice of the occurrence of the cause relied upon. A "Force Majeure Occurrence" shall mean an occurrence beyond the control and without fault or negligence of the party affected and which by exercise or reasonable diligence the said party is unable to prevent or provide against (i.e., fire, flood, earthquake, storm, hurricane or other natural disaster, war, acts of combatants, terrorists acts, labor disputes, prolonged power or utility outages, etc.)

DINNER MENU

THE BELOW MENUS ARE A SAMPLE OF WHAT WE ARE ABLE TO OFFER, AND ARE SUBJECT TO CHANGE DUE TO AVAILABILITY AND SEASONALITY
PLEASE NOTIFY US IN ADVANCE OF ANY DIETARY RESTRICTIONS

IF YOU'D PREFER TO DINE FAMILY STYLE, WITH COMMUNAL ITEMS FOR ALL GUESTS AT YOUR TABLE,
WE'RE HAPPY TO ACCOMMODATE UPON REQUEST.

\$55 PER PERSON	\$65 PER PERSON	\$75 PER PERSON
FIRST COURSE	FIRST COURSE	FIRST COURSE
CIRCLE A FARMS KALE CAESAR SALAD ciabatta crouton, cherry tomato, parmesan, lemon parmesan dressing	SUNNY CREEK FARM BIBB SALAD shaved honey crisp apple, cipollini onion, blue cheese, apple cider-dijon vinaigrette, toasted pinenuts	PROSCIUTTO DI PARMA parmesan, honeycomb, seasonal fruit, fried flatbread
PICCOLO FRITTO calamari, shrimp, white fish, lemon slices, caper tarragon aioli	PICCOLO FRITTO calamari, shrimp, white fish, lemon slices, caper tarragon aioli	SUNNY CREEK FARM BIBB SALAD shaved honey crisp apple, cipollini onion, blue cheese, apple cider-dijon vinaigrette, toasted pinenuts
MEATBALLS beef, pork, veal, tomato, basil, polenta, parmesan	MEATBALLS beef, pork, veal, tomato, basil, polenta, parmesan	BURRATA roasted butternut squash, herbs, balsamico, fennel, farro, toasted ciabatta
MARGHERITA PIZZETTA San Marzano tomato, mozzarella, basil	MARGHERITA PIZZETTA San Marzano tomato, mozzarella, basil	MARGHERITA PIZZETTA San Marzano tomato, mozzarella, basil
SECOND COURSE	SECOND COURSE	SECOND COURSE
WOOD-GRILLED WHOLE BRANZINO chickpea, roasted cauliflower, lemon herb vinaigrette, olive, caper butter	C.A.B. HANGER STEAK smashed fingerlings, arugula-radicchio salad, salsa romesco	FARFALLE lump crab, shrimp, basil, parsley, lemon
C.A.B. SHORT RIB parmesan polenta, charred rapini, horseradish gremolata	PAN-ROASTED SCALLOPS braised belgian endive, Levity Farms turmip puree, hazlenut butter, verjus beurre blanc	BLACK PEPPER TAGLIATELLE carbonara, pork tessa, egg yolk, chives
CHICKEN PARMESAN spaghetti, garlic crema, tomato, provolone	C.A.B. SHORT RIB parmesan polenta, charred rapini, horseradish gremolata	THIRD COURSE
DESSERT	OVEN-ROASTED AIRLINE CHICKEN BREAST fregola sardo, roasted carrots, chicken brodo	C.A.B. HANGER STEAK smashed fingerlings, arugula-radicchio salad, salsa romesco
WARM CHOCOLATE TRUFFLE CAKE vanilla crema, salted caramel ice cream, chocolate streusel	DESSERT	WOOD-GRILLED WHOLE BRANZINO chickpea, roasted cauliflower, lemon herb vinaigrette, olive, caper butter
PUMPKIN SPICE BUDINO maple whipped cream, candied pecans	WARM CHOCOLATE TRUFFLE CAKE vanilla crema, salted caramel ice cream, chocolate streusel	CHICKEN PARMESAN spaghetti, garlic crema, tomato, provolone
	PUMPKIN SPICE BUDINO maple whipped cream, candied pecans	TRUFFLE MUSHROOM RISOTTO parmesan, truffle oil
DESSERT		DESSERT
		WARM CHOCOLATE TRUFFLE CAKE vanilla crema, salted caramel ice cream, chocolate streusel
		PUMPKIN SPICE BUDINO maple whipped cream, candied pecans
		SICILIAN PISTACHIO CAKE lemon cream, plum golden raisin compote, vanilla ice cream

WE HAVE A WIDE RANGE OF MENU OPTIONS AVAILABLE & WOULD BE HAPPY TO CUSTOMIZE A MENU FOR YOUR NEEDS. SPECIAL MENU REQUESTS (FOOD ALLERGIES, SPECIAL DIETARY NEEDS, ETC.) MUST BE DISCUSSED & AGREED UPON WHEN REVIEWING MENU OPTIONS WITH YOUR EVENT COORDINATOR. THESE REQUESTS WILL BE NOTED IN WRITING AND SIGNED BY BOTH PARTIES.

*STATE OF GEORGIA HEALTH REGULATION DICTATE: "THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN, SUCH AS BEEF, EGGS, FISH, LAMB, POULTRY, PORK OR SHELLFISH MAY REDUCE THE RISK OF FOODBORNE ILLNESS."

LUNCH MENU

THE BELOW MENUS ARE A SAMPLE OF WHAT WE ARE ABLE TO OFFER, AND ARE SUBJECT TO CHANGE DUE TO AVAILABILITY AND SEASONALITY
PLEASE NOTIFY US IN ADVANCE OF ANY DIETARY RESTRICTIONS

IF YOU'D PREFER TO DINE FAMILY STYLE, WITH COMMUNAL ITEMS FOR ALL GUESTS AT YOUR TABLE,
WE'RE HAPPY TO ACCOMMODATE UPON REQUEST.

\$35 PER PERSON

FIRST COURSE

CIRCLE A FARMS KALE CAESAR SALAD
ciabatta crouton, cherry tomato, parmesan, lemon parmesan dressing

MEATBALLS
beef, pork, veal, tomato, basil, polenta, parmesan

MARGHERITA PIZZETTA
San Marzano tomato, mozzarella, basil

PEPPERONI PIZZETTA
San Marzano tomato, fontina, basil

SECOND COURSE

BLACK PEPPER TAGLIATELLE
carbonara, pork tessa, egg yolk, chives

CHITARRA
garlic, cherry tomato, lemon, arugula, parmesan

C.A.B. SHORT RIB PANINI
focaccia, pickled shallots, tallegio, salsa verde, arugula, mayonnaise

\$40 PER PERSON

FIRST COURSE

ITALIAN SALAD
Circle A Farms bibb lettuce, feta, red onion, tomato, cucumber, italian vinaigrette

MEATBALLS
beef, pork, veal, tomato, basil, polenta, parmesan

MARGHERITA PIZZETTA
San Marzano tomato, mozzarella, basil

PEPPERONI PIZZETTA
San Marzano tomato, fontina, basil

SECOND COURSE

BLACK PEPPER TAGLIATELLE
carbonara, pork tessa, egg yolk, chives

CHITARRA
garlic, cherry tomato, lemon, arugula, parmesan

C.A.B. SHORT RIB PANINI
focaccia, pickled shallots, tallegio, salsa verde, arugula, mayonnaise

MARKET CATCH
chef's selection

DESSERT

WARM CHOCOLATE TRUFFLE CAKE
vanilla crema, salted caramel ice cream, chocolate streusel

PUMPKIN SPICE BUDINO
maple whipped cream, candied pecans

WE HAVE A WIDE RANGE OF MENU OPTIONS AVAILABLE & WOULD BE HAPPY TO CUSTOMIZE A MENU FOR YOUR NEEDS. SPECIAL MENU REQUESTS (FOOD ALLERGIES, SPECIAL DIETARY NEEDS, ETC.) MUST BE DISCUSSED & AGREED UPON WHEN REVIEWING MENU OPTIONS WITH YOUR EVENT COORDINATOR. THESE REQUESTS WILL BE NOTED IN WRITING AND SIGNED BY BOTH PARTIES.

*STATE OF GEORGIA HEALTH REGULATION DICTATE: "THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN, SUCH AS BEEF, EGGS, FISH, LAMB, POULTRY, PORK OR SHELLFISH MAY REDUCE THE RISK OF FOODBORNE ILLNESS."



COLLETTA
Italian Food & Wine

COLLETTARESTAURANT.COM

@COLLETTAATL



THE
INDIGO ROAD
HOSPITALITY & CONSULTATION

THEINDIGOROAD.COM