

AMBROSIA

RESTAURANT AND BAR



PARTIES AND EVENTS AT AMBROSIA

Thank you for your interest in Ambrosia to host your event. On the following pages you'll find information about our private and semi-private dining options as well as selections from our seasonal menus and classic Ambrosia favorites. Our skilled chefs can also develop a special menu or item for you if you have something specific in mind.

To view photos of our spaces, visit www.ambrosiarestaurant.com/specialevents. For any additional information or to start planning your special event, please reach out to our Private Dining & Events Manager at **541-342-4141** or info@ambrosiarestaurant.com.

THE CELLAR ROOM

Our beautiful and completely private dining room. The Cellar Room features a dedicated waitstaff, full bar, and comfortably accommodates 45-60 people. The Cellar Room gets its name from the cellar mural on the west wall which, along with sparkling lights and wood beams, creates a tone as rustic as an Italian vintage. This warm and inviting space is perfect for events from cocktail parties with appetizers or multi-course sit-down dinners.

- Accommodates 65 for standing cocktail/appetizer events
 - Up to 45 for seated dinner parties
 - Dedicated serving staff
 - Access to flatscreen TV, projector, projector Screen, microphone, and music system
 - Perfect for rehearsal dinners, birthdays, anniversaries, company parties/meetings, and so much more
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EVENTS IN THE DINING ROOM

Ambrosia's dining room is made up of several sections, each with their own personality.

Section 2 "The Overlook"

The Overlook section is perched on our second floor with sweeping views of the restaurant opposite four street-facing windows. Vintage furniture and the beautiful floral stained glass window make it truly unique. Events in this space feature a dedicated waitstaff with several options for seating configurations.

- Accommodates 20 for seated dining
- Up to 30 for standing cocktail/appetizer events
- Dedicated waitstaff
- Access to flatscreen TV

Section 3 "The Study"

The Study resides on the second story in the heart of the restaurant, yet feels private and intimate. The vintage round table offers a one-of-a-kind experience for small group gatherings.

- Accommodates up to 10 (12 with kids)
- Ideal for small events like book club, private business meetings, or birthday parties

Section 7 "The Salon"

The Salon is a large section on our first floor featuring high ceilings, beautiful artwork, and plenty of vintage brick. Events in this space feature a dedicated waitstaff with several options for seating configurations.

- Accommodates up to 35 for seated dining
- Up to 50 for standing or appetizer/cocktail style events
- Dedicated waitstaff
- Ideal for groups with kids
- Access to flatscreen TV

APPETIZER/COCKTAIL-STYLE DINNER

Appetizers may be selected for a cocktail party or as the first course of a buffet-style dinner. We recommend that appetizers and cocktails be served one hour before dining. If you have appetizers in mind that you do not see on our list, please ask your Banquet Manager about a special menu for your event.



APPETIZER PLATTERS:

- Select four appetizers for \$32 per person
- Select six appetizers for \$40 per person

Antipasti Platter - Cured meats, artisan cheeses, house-made crostini, seasonal accompaniments

Assorted Pizzas - 2 toppings maximum per pizza

Anchovies, Artichoke hearts, Arugula, Bacon, Black olives, Feta, Fresh garlic, Green olives, Grilled chicken, Jalapeños, Italian sausage, Kalamata olives, Niçoise olives, Mushrooms, Pepperoncini, Pepperoni, Pesto, Prosciutto, Red onions, Roasted garlic, Roasted red peppers, Roasted Roma tomatoes, Spicy Italian sausage, Spinach, Sun-dried tomatoes, or Tomato slices (fresh or cooked)

Bruschetta - House-made crostini, seasonal toppings

Fruit Platter  - Assorted seasonal fruit selections

Chicken Wings - BBQ Honey Mustard, Buffalo, or Apricot-glazed

Classic Meatballs or Spicy Meatballs - Choice of Pork or Beef sautéed in olive oil, served in tomato sauce, topped with Parmesan

Crab-Stuffed Mushrooms - Cremini mushroom caps, rock crab, ricotta, Parmesan, baked in our wood-fired oven

Mediterranean Olives  - Assorted olives, fresh herbs, may contain pits

Wild Boar Ribs - Apricot orange bourbon glaze, roasted sweet pepper purée, baked in our wood-fired oven

Vegetable Platter  - Assorted seasonal vegetable selections served with a creamy herb dipping sauce or hummus

TAKE OUT APPETIZER PLATTERS:

These platters will be prepared in bulk to be served buffet style.

- Platters for 25 people or less = \$85
- Platters for 26-40 people = \$115
- Platters for 41-65 people = \$145

Our house-made bread and water service are included • Gluten-free pasta available upon request

We make almost everything in-house using only the best ingredients available and without any additives or preservatives

Prices are per person unless otherwise indicated • All food and beverage is subject to a 19% service charge to support planning, kitchen and service staff

BUFFET-STYLE DINNERS

Below are three sample menus for our buffet meals. These buffet options are recommended for parties of 30 or more and are set up as self-serve dinners. Please inquire with the banquet manager if you are interested in serving any items not featured below.

PASTAS:

Grilled Chicken Penne - Penne, chicken, zucchini, pesto cream sauce

Linguine Fresco  - Linguine, basil, cherry tomatoes, white wine tomato butter sauce

Fettuccine Davide - Fettuccine, chicken, basil, Parmesan, garlic, sun-dried tomato cream sauce

Spaghetti Bolognese - Spaghetti, ground beef, pork, plum tomato sauce

Lasagna Classico - Fresh pasta, marinara, Bolognese, béchamel, seasoned ricotta, mozzarella, Parmesan

DINNER OPTIONS:

\$40 per person = 1 salad, 1 pasta

\$42 per person = 1 salad, 1 pasta, assorted pizzas

\$48 per person = 1 salad, 2 pastas, 1 side

\$50 per person = 1 salad, 1 pasta, 1 entrée, 1 side

\$58 per person = 1 salad, 2 pastas, 1 entrée, 1 side

\$62 per person: 1 salad, 1 pasta, 2 entrées, 1 side

\$68 per person: 1 salad, 3 entrées, 2 sides

\$75 per person: 1 salad, 3 specials, 2 sides

ENTRÉES:

Eggplant Parmesan  - Parmesan, panko-encrusted eggplant, mozzarella, Parmesan, basil, marinara

Chicken Parmesan - Parmesan, panko-encrusted chicken breast, mozzarella, Parmesan, basil, marinara

Prime Rib - Herb-crusted, horseradish demi-glace, aujus (whole Prime Rib will be served with a carving station) (estimated size = 14 orders per Prime Rib) (+\$28 pp for an additional Prime Rib)

Chicken Marsala - Sautéed chicken breast, creamy wild mushroom Marsala sauce

SPECIALS - preparation varies seasonally

Fish - Alaskan Halibut (\$75pp), Salmon (\$75pp), Seafood Pasta (\$70pp)

Meat - Filet Mignon (\$75pp), NY Steak (\$75pp), Teres Major (\$70pp)

SIDES:

Asparagus, Broccoli, Brussel Sprouts, Israeli couscous, Jasmine rice, Mashed potatoes, Mashed sweet potatoes, Polenta, Risotto, Roasted fingerling potatoes, Roasted honey-glazed carrots, Roasted root vegetables, Sautéed seasonal vegetables

À LA CARTE APPETIZERS:

Please find the descriptions of these appetizer platters on the previous page of this packet. These platters will be prepared in bulk and served buffet style.

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- Platters for 26-40 people = \$115

- Platters for 41-65 people = \$145

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PLATED-STYLE DINNERS

Below are sample menus for an inclusive, three course sit-down style dinner in our Cellar Room. These menus are designed for parties up to 45.

PASTAS:

Penne Vodka

Penne, creamy Gorgonzola vodka sauce

Lasagna Funghi Florentine

Fresh pasta, wild mushrooms, spinach, caramelized onions, ricotta, chèvre, mozzarella, Parmesan, plum tomato sauce

Bucatini Speziato

Bucatini, spicy Italian sausage, roasted Roma tomatoes, roasted red bell peppers, capers, smoked mozzarella, white wine butter sauce

Ravioli Lobster

House-made ravioli, slipper lobster, ricotta, roasted garlic, prosciutto cream sauce, langostinos, smoked paprika

Fettuccine Davide

Fettuccine, chicken thigh, basil, Parmesan, garlic, sun-dried tomato cream sauce

Spaghetti Bolognese

Spaghetti, ground beef, pork, plum tomato sauce

ENTRÉES:

Wild Mushroom Risotto

Local wild mushrooms, fresh basil, Parmesan, truffle oil

Chicken Marsala

Chicken breast, wild mushroom, Marsala cream sauce, risotto, seasonal vegetables

Pollo Arrosto

Herb-stuffed airline chicken, rosemary, roasted Roma tomato piccata sauce, risotto, seasonal vegetables

Pork Saltimbocca

Pork loin, manchego, fresh sage, wrapped in Prosciutto, pan-roasted, white wine Dijon butter sauce, risotto, asparagus

SPECIALS - preparation varies seasonally

Fish - Alaskan Halibut (\$75pp), Salmon (\$75pp), Seafood Pasta (\$70pp)

Meat - Filet Mignon (\$75pp), NY Steak (\$75pp), Teres Major (\$70pp)

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PACKAGE PRICING:

All plated dinners include an appetizer as well as guests' choice between soup or salad. The price per person is determined based on food selected.

\$48 per person = 1 pasta and 2 pizzas

\$50 per person = 2 pastas and 1 pizza

\$58 per person = 2 pastas and 1 entrée

\$62 per person = 1 pasta and 2 entrées

\$68 per person = 3 entrées

\$70 per person = 2 specials and 1 pasta

\$75 per person = 3 specials

APPETIZERS:

All appetizers will be prepared as small plates and served on the table unless otherwise discussed. 1 appetizer is included in the package price and any additional will be charged accordingly.

Mediterranean Olives = Assorted olives, fresh herbs, may contain pits

Piadina Ambrosia = Italian flatbread, garlic oil, provolone, rosemary, arugula'

Artichoke Hearts = Cajun seasoned, lightly battered, lime wedges, served with red pepper aioli

Crab-stuffed Mushrooms = Cremini caps, blue crab, ricotta, breadcrumbs, Parmesan

Antipasti Plates = Cured meats, artisan cheeses, crostini, seasonal accompaniments

Bruschetta = House-made crostini, seasonal toppings

Calamari = Lightly battered, lemon wedges, served with aioli

BEVERAGE SERVICE

You may choose hosted or non-host bar including either full bar service or simply wine and beer. We also have drink tickets available if you'd like to limit the amount of drinks hosted.

Ambrosia is widely respected for its extensive wine list and our Sommelier would be happy to assist you in selecting the most appropriate wines for your event. We also feature many microbrews on tap including local and seasonal selections. If you'd like something that you do not see on our current menu, please inquire with the Banquet Manager to see if we can include it for you.

DESSERTS

Our pastry chefs prepare a variety of desserts fresh daily. Below is a sample menu of our current selections. Desserts are priced per item and can be selected à la carte. We would be happy to discuss the preparation of any special requests such as cookies, cupcakes, brownies, or anything else you'd like to have at your event.

INDIVIDUAL DESSERTS:

Chocolate Truffle Torte - Flourless chocolate cake with a layer of dark chocolate mousse topped with ganache and served with raspberry coulis (Gluten Free)

Classic Italian Tiramisu - Rum-infused mascarpone cream layered chiffon cake soaked in espresso and dark rum

Mousse di Cioccolato - Rich and creamy chocolate mousse with chantilly cream and a chocolate topper (Gluten Free)

Crème Brûlée - A luscious custard with caramelized sugar (Gluten Free)

Speciale di Giorno - Daily selections vary based on seasonal selections

SPECIALTY CAKES:

Our cakes can be cut into slices of 10, 12, 20 or 24. Please inquire with the Banquet Manager if you'd like to include any scripture or notes as this may include an additional charge

Chocolate Truffle Torte Cake \$65 - Flourless chocolate cake with a layer of dark chocolate mousse topped with ganache and served with raspberry coulis (Gluten Free)

Carrot Cake \$50 - topped with your choice of house-made buttercream or cream cheese icing

White or Yellow Cake \$45 - topped with your choice of house-made icing (list options)

Cheesecake \$50 - topped with your choice of berries or flavor

Chocolate Cake \$45 - topped with your choice of house-made icing (list options)

SPECIALTY DESSERTS:

Cupcakes - Vanilla, Chocolate, Lavendar, Lemon, Chocolate chip

Brownies - Blondie, Chocolate chip, Macadamia nut, White chocolate chip

Cookies - Chocolate chip, Oatmeal, Oatmeal chocolate chip, Ginger snap, Sugar, Snickerdoodle

Pies - Pumpkin, Chocolate, Pecan, Apple

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