



360 SAINT PETER STREET, SAINT PAUL, MN 55102
651.227.2749 • fax 651.227.1296 • pazzaluna.com

*Located in the Rice Park Restaurant District
Downtown St. Paul at the corner of 5th & St. Peter
An MHC Managed Property • morrisseyhospitality.com*

PRIVATE DINING INFORMATION



**BUSINESS
DINNERS**

**WEDDING
PARTIES**

**REHEARSAL
DINNERS**

**FAMILY
REUNIONS**

**HOLIDAY
GATHERINGS**

**ANY SPECIAL
OCCASION**

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PAZZALUNA.COM

PRIVATE PARTIES AT PAZZALUNA

Pazzaluna's Private Dining Event Space is perfect for your special occasion of up to 50 guests. Our staff will present a menu of authentic regional Italian cooking, borrowed straight from the small-town trattorias of Italy. House-made breads, award-winning antipasti, pasta, and risotto, delectable entrees, rich desserts, a fine selection of Italian wines, and the undivided attention of our service team await you and your guests in our Private Dining Event Space.



MENUS

Whether you desire a festive party atmosphere, or a more formal experience, Pazzaluna has a menu that is sure to please. Our Reception Menu features an extensive array of fresh, delicately-prepared finger foods available per piece or served on platters. Dinner Menus offer a range of traditional Italian items in a variety of courses, beginning with antipasti and concluding with delicious dolci (desserts). Custom, seasonal or grand menus can be designed for your extraordinary tastes. No matter which menu you select, a wide selection of Italian wine, cocktails, aperitivi and other beverages are always available to add to your dining experience.

PRIVATE DINING EVENT SPACE

The Private Dining Event Space at Pazzaluna is as beautiful as it is practical. The space includes our signature full wall mural separated from the main dining room by majestic "Italian Doors" and full-length velvet drapes. Up to 50 guests can be accommodated in either a reception or dining setting. Independent lighting and music controls allow you to create just the right ambience.



CHEF'S BOOTH EXPERIENCE

Spend an evening with the Chef sampling our regional Italian cuisine. Your meal will begin with a brief introduction of our five course menu featuring: antipasti, a primi gnocchi or risotto assortment, special entree, and a seasonal salad selection - all served family style. The evening concludes with a sampling platter of Pazzaluna dolci. For groups of 6 - 10. Italian cocktails, wine and other beverages are available.

PARKING

Our curbside valet service guarantees effortless parking for your guests before and after your visit to Pazzaluna and downtown events. Valet space can be guaranteed and reserved for your guests, with the charge added directly to the bill for the event. Or, the Lowry, Victory, Landmark, Lawson and RiverCentre parking ramps are all connected by skyway or new RiverCentre Connection tunnel, providing convenient parking near Pazzaluna and surrounding attractions - including Xcel Arena.

AVAILABILITY

Our Private Dining Event Space is available for private parties during regular dinner dining hours. Daytime luncheon events and rental of the entire restaurant during daytime hours are also options based on availability.

**CALL 651.227.2749
TO REACH OUR PRIVATE DINING
COORDINATOR**

BOOKING CHECKLIST

Follow these steps to ensure the details for your event are covered:

1. **Contact Private Dining Coordinator - ph. 651.223.7000.**
2. **Secure your event date/time.**
3. **Consult with Private Dining Coordinator and/or Chef to design your event menu.**
4. **Discuss Food & Beverage Minimums, payment options and guest count guarantee dates.**
5. **Sign event contract.**
6. **Confirm menu (7 days) and guaranteed guest count (3 days) prior to your event.**
7. **ENJOY!**

HOW TO FIND PAZZALUNA



PRIVATE DINING WORKSHEET

*This worksheet is provided to help you prepare for your event at Pazzaluna.
Please be prepared to provide the noted information for preparation of*

Event Day & Date _____

Group Name _____

Expected _____ # Guaranteed _____

Contact Name _____

Attending? (Please circle one) yes no

If no, name of lead client/decision maker who will be attending: _____

Does this attending lead client have authority to adjust contracted food & beverages selections? (Please circle one) yes no

Phone _____ Fax _____

Email _____

Company Name & Address _____

Valet Required? (Please circle one) yes no

Valet Payment Method (Please circle one)

Guests Pay Own Apply to Master Bill

A/V Requirements (Include extension cords as needed) _____

Event Starting Time Reception _____ Dinner _____

Food & Beverage Minimum (varies per event) _____
(+ Tax & Service Charge)

Credit Card Guarantee Date _____

Method visa mc amex diners disc

Name _____ Account # _____ Exp. _____

Final Method of Payment at conclusion of event _____

POLICIES

MINIMUMS

The Private Dining Event Space is available without rental fee. Food and beverage minimums apply. Contact our Sales Representative to discuss minimums. Groups not reaching the specified food and beverage minimum will have the difference added to the bill for their event. Food and beverage minimums do not include tax, service charge, A/V rental, parking, or other miscellaneous charges.

CREDIT CARD GUARANTEE

A credit card guarantee or approved credit application is required to reserve the Private Dining Event Space for your group.

CANCELLATION

Groups that provide notice of event cancellation are subject to the following charges:

- 0 - 3 days prior..... 75% of Food & Beverage Minimum
- 4 - 7 days prior..... 50% of Food & Beverage Minimum
- 8 - 30 days prior..... 25% of Food & Beverage Minimum
- *Cancellation fees may be negotiated with the purchase of gift cards.

PAYMENT

Full payment for your event is required at its conclusion. An itemized bill will be presented for your reference. Direct billing is also available with completion and approval of a credit application.

MAXIMUM PARTY SIZES

- Seating at separate tables: 48 Seating at two long banquet tables: 50
- Seating at one table (board room style): 24 Entire Restaurant: 220

TAX BREAKDOWN & SERVICE CHARGE

State and City Tax on food is 7.25%; State and City Tax on liquor is 9.75%. A service charge of 20% is added to your bill. 18% is provided to the staff as a gratuity and 2% is the sole possession of Pazzaluna.

MENU & GUEST COUNT GUARANTEE

We require final menu selection no later than seven days prior to your event. Final guaranteed guest count is required by noon three business days prior to your event. We will bill you the guaranteed number, plus any additional meals served, or the specified food and beverage minimum, whichever is more.

INCIDENTALS

A/V equipment, flowers and other requested items may all be arranged as an option in your contract. Speak with your Private Dining Coordinator for details.

All menu items, prices and policies are subject to change. Pazzaluna reserves the right to make substitutions based on product availability and season. We will make every effort to notify you in advance of these changes.

COCKTAIL RECEPTION MENU

Choose from the following antipasti. Served on decoratively garnished trays or butler passed.
Petite sized appetizers – two bites or less!

BRUSCHETTA

All presented on lightly-toasted house-made bread

FRESH TOMATOES & BASIL

Mozzarella e Pomodoro con Basilico 1.50

FRESH MELON & PROSCIUTTO WITH HONEY

Prosciutto e Melone 1.50

FOUR CHEESE

Quattro Formaggi

Mozzarella, fontina, gorgonzola
and goat cheeses with arugula 1.00

HOUSE BRUSCHETTA

Bruschetta dello Chef

Our Chef's special bruschetta offering,
Taking advantage of fresh, seasonal ingredients 1.50

SPIEDINI

Classic Italian finger food presented on a skewer.
Temperatures vary depending on item.

GRILLED VEGETABLES

Vegetali Grigliati 1.50

MARINATED FRESH MOZZARELLA

Mozzarella Marinata 1.50

SHRIMP & ZUCCHINI

Gamberi e Zucchine 2.00

FRESH MELON & PROSCIUTTO

Melone e Prosciutto 1.50

PIZZA

Our award-winning Neapolitan-style pizzas
are cut bite-sized and served hot.

SPICY SAUSAGE & PEPPERONI

Rustica della Casale Italian sausage, shiitake mushrooms,
pepperoni, tomato sauce and mozzarella .75

QUEEN MARGHERITA'S FAVORITE

A traditional favorite with fresh tomatoes,
mozzarella and basil .75

FOUR CHEESE

Quattro Formaggi Mozzarella, goat, fontina and
gorgonzola cheese sauce with arugula .75

CHICKEN & GRILLED ASPARAGUS

Pollo con Asparagi Chicken pizza with roasted garlic cream,
grilled asparagus and red onion .75

HICKORY ROASTED CHICKEN PIZZA

Arrostire alla Cintonino Chicken roasted in our wood-fired
oven mixed with a sweet and smoky honey barbeque sauce with
smoked corn, red onion, cilantro and white cheddar cheese curds
from the Ellsworth Creamery .75

Unless otherwise stated, prices are per piece
(plus tax and service charge).

CHEF'S BOOTH EXPERIENCE

Let Pazzaluna Chefs create an authentic Italian 5-course meal for your group of 6–10 people.
All items will be presented family-style for you to pass at the table, with entrees served by the Chef.
A typical meal will consist of the following courses:

APPETIZER

APPETIZER COLLECTION “*Gli Antipasti del Giorno*”

A selection of 7–10 choices from our antipasti case for you to taste.

PASTA COURSE

Choice of:

RISOTTO TASTING “*Risotti Stagionali*”

A tasting of three seasonal Italian risottos

POTATO DUMPLINGS “*Gnocchi Famosi*”

A tasting of our award-winning gnocchi,
to be passed at your table

MAIN COURSE

Please choose one of the following entree selections
to be presented at your table and served by our Chef:

BEEF TENDERLOIN “*Filetto di Manzo*”

ATLANTIC SALMON “*Salmon Atlantico*”

PORK TENDERLOIN “*Filetto Di Maiale*”

SALAD

CHEF'S SALAD CREATION “*Un'Insalata della Casa*”

Our Chef's salad creation based on our current menu selection and the season,
presented family-style

DESSERT

DESSERT SELECTION “*I dolci del Giorno*”

Your table will be presented with offerings from our current dessert menu,
presented family-style on large platters

\$75.00 per person

(Excludes tax, gratuity, service charge and beverages.)

CUSTOM EVENTS & MENUS

Hot appetizers, pasta selections, and other special menus
can be designed on an individual basis.

All dietary restrictions can be accommodated with advance notice.

RECEPTION PLATTER MENU

The following items are available as platters for your reception.
Custom platters can also be arranged.

BOTTICELLI

SALAD

CAPRI SALAD

"Insalata alla moda di Capri"

Sliced fresh mozzarella and vine-ripened tomatoes served with Midwest Salad Company greens, fresh basil and extra virgin olive oil

PASTA COURSE

Combination of...

TOMATO BASIL ZITI

"Ziti con Pomodorini e Basilico" Fresh ziti pasta tossed with a sauce of fresh grape tomatoes, sweet basil, garlic and extra virgin olive oil

BUTTER & SAGE POTATO DUMPLINGS

"Gnocchetti di Patate con Burro e Salvia"
Potato dumplings with butter, sage and spinach

MAIN COURSE

Your guests' choice of...

HOUSE TUNA

"Tonno della Casa" Fresh Tuna prepared with the Chef's freshest ingredients

HOUSE CHICKEN

"Pollo della Casa" The Chef's special preparation using fresh, seasonal ingredients

DESSERT

LADY FINGER CAKE

"Tiramisù"

Lady fingers delicately soaked in espresso and kahlua with mascarpone cheese

\$40.00 per person

(Excludes tax, gratuity, service charge and beverages.)

MICHELANGELO

SALAD

MIXED SALAD

"Insalatina Mista di Stagione"

Midwest Salad Company greens tossed with aged balsamic vinegar, extra virgin olive oil and shaved Parmigiano Reggiano

PASTA COURSE

TOMATO BASIL ZITI

"Ziti con Pomodorini e Basilico"

Fresh ziti pasta tossed with a sauce of fresh grape tomatoes, sweet basil, garlic and extra virgin olive oil

MAIN COURSE

Your guests' choice of...

HOUSE SALMON

"Salmone della Casa" The Chef's special preparation of salmon using fresh, seasonal ingredients

HOUSE CHICKEN

"Pollo della Casa"

The Chef's special preparation of chicken using fresh, seasonal ingredients

DESSERT

LADY FINGER CAKE

"Tiramisù" Lady fingers delicately soaked in espresso and kahlua with mascarpone cheese

\$35.00 per person

(Excludes tax, gratuity, service charge and beverages.)

HOUSE APPETIZER PLATTER

Antipasti Mista Della Casa

Chef's selection of cold antipasti. Options vary based on availability.

\$3.00 per person

Possible selections may include:

TOMATO, BASIL & FRESH MOZZARELLA

Insalata Caprese

ARTICHOKE HEARTS, GARLIC & ROSEMARY

Carciofi alla Romana

MARINATED MUSHROOMS

Cremini Marinati

ITALIAN STYLE QUICHE

Frittata della Sera

SWEET & SOUR BORETTANE ONIONS

Cipollotti in Agrodolce

HAM WITH EXTRA VIRGIN OLIVE OIL

Prosciutto di Carpegna Scott'Olio

AGED ASIAGO CHEESE

Asiago di Veneto

OLIVES WITH ORANGE & FENNEL

Olive alla Siciliana

SMOKED SALMON

Salmone Affumicato

MARINATED ZUCCHINI

Zucchine Marinate

GRAND PLATTERS

Piatti Grandi

Served on platters at room temperature and accompanied by fresh bread, crostini, spreads, dressings and garnishes.

Each serves 20-30 people.

ROAST TENDERLOIN OF BEEF

Filetto di Manzo Arrosto \$210

GRILLED PEEL-AND-EAT SHRIMP

Gamberi Grigliati con il Guscio

With fresh herbs and sea salt \$125

ITALIAN CHEESES

Formaggi

A selection of Italian cheeses with seasonal accompaniments \$120

SLICED PROSCIUTTO

Vassoio di Prosciutto di Carpegna

A platter of sliced prosciutto with seasonal accompaniments \$120



BEVERAGES

A full selection of coffee, espresso, cocktails, wine and non-alcoholic beverages is available.

SELEZIONE DELLA CASA

Alla carte selections

Work with Pazzaluna Chefs to create a custom menu based on the seasonal selections from our dining room menu. The menu will start with antipasti or pizzas for all to enjoy family-style at the table, or during your reception. The remainder of the dinner will consist of four courses.

Sample menu:

APPETIZER
ANTIPASTI OR PIZZA
Served family-style at the table, or during your reception

PASTA COURSE
RISOTTO, GNOCCHI OR PASTA
Please select any two risottos, gnocchi or pasta to be sampled by all

MAIN COURSE
Please select up to three of our award-winning entree selections to be offered to your guests

SALAD
Please select two salads to be offered

DESSERT
Please select up to three desserts to be offered for your menu

Prices for this private dining option are dependent upon selection made the evening of the event - usually ranging from \$60-80 per person. Please note that we will serve half portions of pasta, gnocchi or risotto for the primi course - and you will be charged half of the listed menu price. Pazzaluna reserves the right to substitute any ingredients based upon availability or seasonality. We will make every effort to notify you in advance of these changes.

We will print for your group a custom menu with the choices you have selected.

CARTA DELLA FESTA SPECIALE

Menu for Special Events

NOTE: Entree selections must be guaranteed three business days prior to event date.

SALAD

CAESAR SALAD
“Insalata di Caesar allo stile Americano”
Hearts of romaine lettuce tossed in Pazzaluna's Caesar dressing topped with shaved Parmigiano Reggiano

MAIN COURSE

Your guests' choice of...
HOUSE SALMON
“Salmone della Casa”
The Chef's special preparation of using fresh, seasonal ingredients

ROASTED PORK
“Arrostini di Maiale”
The Chef's special preparation using fresh, seasonal ingredients

DESSERT

LADY FINGER CAKE
“Tiramisù”
Lady fingers delicately soaked in espresso and kahlua with mascarpone cheese

\$30.00 per person
(Excludes tax, gratuity, service charge and beverages.)

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CARAVAGGIO

SALAD

Your guests' choice of...

ARUGULA SALAD
“Insalata Arugula” Arugula tossed with apples, pears, toasted almonds, gorgonzola and honey-apple cider vinaigrette

CAESAR SALAD
“Insalata di Caesar allo stile Americano”
Hearts of romaine lettuce tossed in Pazzaluna's Caesar dressing topped with shaved Parmigiano Reggiano

PASTA COURSE

A trio of...

TOMATO BASIL ZITI
“Ziti con Pomodorini e Basilico”
Fresh ziti pasta tossed with a sauce of fresh grape tomatoes, sweet basil, garlic and extra virgin olive oil

FOUR CHEESE POTATO DUMPLINGS
“Gnocchetti di Patate ai Quattro Formaggi”
Hand-rolled potato dumplings with four cheese sauce

CHICKEN RISOTTO
“Risottino alla Milanese”
Italian rice with saffron, chicken and asparagus

MAIN COURSE

Your guests' choice of...

HOUSE TUNA
“Tonno della Casa”
Fresh Tuna prepared with the Chef's freshest ingredients

HOUSE BEEF TENDERLOIN

“Filetto di Manzo della Casa”
The Chef's seasonal presentation

HOUSE CHICKEN
“Pollo della Casa”
The Chef's special preparation using fresh, seasonal ingredients

DESSERT

Your guests' choice of...

LADY FINGER CAKE
“Tiramisù”
Lady fingers delicately soaked in espresso and kahlua with mascarpone cheese

AFFOGATO AL CAFFE'
Vanilla and chocolate gelato with a shot of espresso coffee.

\$55.00 per person
(Excludes tax, gratuity, service charge and beverages.)

DA VINCI

SALAD

CAESAR SALAD
“Insalata di Caesar allo stile Americano”
Hearts of romaine lettuce tossed in Pazzaluna's Caesar dressing topped with shaved Parmigiano Reggiano

PASTA COURSE

Combination of...

BUTTER & SAGE POTATO DUMPLINGS
“Gnocchetti di Patate con Burro e Salvia”
Potato dumplings with butter, sage and spinach

TOMATO BASIL PENNE
“Pennette con Pomodorini e Basilico”
Penne pasta tossed with a sauce of fresh grape tomatoes, sweet basil, garlic and extra virgin olive oil

MAIN COURSE

Your guests' choice of...

HOUSE SALMON
“Salmone della Casa”
The Chef's special preparation using fresh, seasonal ingredients

HOUSE SCALOPPINE
“Scaloppine della Casa” The Chef's featured scaloppine of the day using the freshest, seasonal ingredients

HOUSE CHICKEN
“Pollo della Casa” The Chef's special preparation using fresh, seasonal ingredients

DESSERT

LADY FINGER CAKE
“Tiramisù”
Lady fingers delicately soaked in espresso and kahlua with mascarpone cheese

\$45.00 per person
(Excludes tax, gratuity, service charge and beverages.)