



WELCOME

Thank you for your interest in hosting an event at Campo di Bocce of Los Gatos. In this packet, you will find information about our different event options and instructions on how to book an event with us.

*With over **200** events held at our facility each month, we are experts in planning and attention-to-detail. Whether you are looking for a casual night out or more formal event, we will be happy to assist you in selecting the options that suit your group perfectly.*

We will finalize all the details for your reservation during the planning process. You can rest assured that every member of our team, from kitchen to management to restaurant staff, will be prepared to welcome you and your guests and guide your event from start to finish. The only thing you will have to do on your event day is sit back, enjoy the experience, and take credit for the seamless event that you planned.

If you have any questions or would like us to check availability for you, please do not hesitate to give us a call or send us an email.

We look forward to hearing from you soon.

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STEPS TO BOOK AN EVENT

CONTACT AN EVENT COORDINATOR

1

Call 408-395-7650 and ask to speak with one of our event sales coordinators

We recommend estimating your guest count at this time, this will help us to determine the best format for your event.

See 'Event Styles' for more information

SECURE YOUR EVENT DATE AND TIME WITH A DEPOSIT

2

We can not hold or 'pencil' in groups without a deposit. No exceptions!
A non-refundable, non-transferable deposit must be made to make a reservation.

Deposit amount is based on the event style and time of year.

We can take Visa, Amex, Discover, or MC
over the phone to place a hold on a date and time.

This deposit will be deducted from your final bill on the day of your event.

SIGN AND RETURN YOUR EVENT CONTRACT

3

Once the deposit has been made your coordinator will send you a contract.

To secure your reservation the contract must be
completed and returned by the due date indicated on the form.

SUBMIT YOUR FINAL GUEST COUNT AND/OR MENU SELECTIONS

4

We must receive your final guaranteed guest count and menu selections
by the due date listed on your contract.

Once your guaranteed guest count and menus are confirmed
you will receive a catering proposal from your coordinator.

This will be the final outline for your event. It does not need to be signed or returned.



EVENT STYLES

Dining and Bocce (12-99 people)

Although CdB offers a wide selection on event styles, one of the most popular is a sit down dining experience paired with Bocce. We will assist you in arranging 1.5hrs of dining time in our restaurant, either before or after a session on our world class Bocce courts, also 1.5hrs.

Found in the heart of our facility, our dining area is perfectly positioned for guests to have a place to relax during their meal while watching others participate in Bocce on the courts. Along with the light breeze, our dining area resembles the Tuscan tradition at its finest, especially with a few entrees and a bottle of wine!

All of our dining packages for the D&B option include a menu of pasta, salad & entree.

The meal is served Family Style or as a Buffet (depending on your headcount).

This is a very traditional Italian way of dining. See menu on pages 5-7.

Your minimum/maximum headcounts will be listed on your contract,
(usually this is the same as the court occupancy).

Court Party (12-99 people)

If you are looking for something a little more casual, try our Court Party set up! "A Court Party is a great way to build team morale and to introduce your company to Bocce," says our C.O.O., Ben Musolf. "It is an informal experience that allows your group to eat courtside, interact, have beverages and play Bocce all at the same time."

Court Parties are typically paired with finger food that is served at standing counters while everyone plays. The Court Party is designed to be a stimulating social event for any occasion! Due to the nature of this reservation there is no seating available with this option, but we do have a number of benches along many of the courts for guests that need to take a quick break. Food and beverages are served at the standing counters at the end of each court.

Court Party reservations are for a two hour duration. There are no pre-packaged menus for Court Parties; you may order a la carte from the Court Party Menu on page 8.

Court Parties in the month of December will have a \$20 per person minimum on food.

Buyout Options

For a more exclusive event, buyouts allow your group the flexibility of having all or a portion of the club. A variety of different buyout options are available for groups of 40-250 people.

Talk to your coordinator about which set up might work best for your group.

See the next page for more information about these options.

**Full Facility Buyout
Groups of 100 to 250 people**

Daytime Event (10am to 4pm) \$5000 Facility Fee
Evening Event (5pm to Close) \$8000 Facility Fee

Buffet purchase is required for a minimum of 100 people (see Event Dining Menus)
\$2000 non refundable, non transferable deposit due at the time of booking.
Fee includes exclusive use of the entire facility, 8 Bocce courts (4 inside, 4 outside),
seating for 120 people (inside) 60 people (outside), and a general Bocce lesson.

**Venetian Ball (3 hour full-facility buyout)
Available Monday through Thursday only
10am-1pm
For groups of 100-250 people**

The facility fee for this event is \$2000
Buffet purchase is required for a minimum of 100 people (see Event Dining Menus)
\$1000 non refundable, non transferable deposit due at the time of booking.
Fee includes exclusive use of the entire facility, 8 Bocce courts (4 inside, 4 outside),
seating for 120 people (inside) 60 people (outside), and a general Bocce lesson.

**Patio Buyout
For groups of 60 to 110 people**

<u>May to September</u>	<u>October to April</u>
Daytime Event (10am to 4pm) \$2500	same pricing
Evening Event (5pm to Close) \$4000	available at your own risk (due to weather)

Buffet purchase required for minimum 60 people. See Event Dining Menu.
\$1000 non refundable, non transferable deposit due at the time of booking.
Fees include exclusive use of the Patio area, 4 Bocce courts, Alcove(private dining room)
seating for 60 people (45 on patio, 15 in the Alcove), and a general Bocce lesson.

**Chianti Corner (Partial Buyout)
For groups of 40 to 60 people**

Our partial buyout includes two outside, partially shaded courts and some patio seating.
The seating is for guests that are rotating on and off the courts;
there will not be seating for your entire headcount.
The menu for this event is off our Court Party Menu (see page 8). This event is 3 hours.
The courts fees are \$450 and there is a \$20 per person minimum on food.
\$350 non refundable, non transferable deposit is due at the time of booking.



Campo di Bocce
of Los Gatos, Ca

EVENT DINING MENUS

Choose one of the following for your Buffet or Family Style meal.

Select items from the following page (Event Menu Items) to customize to your menu.

Luigi's Lunch

Available before 4pm only

Not available in the month of December

Please select One Option:

A. \$13.50 per person

One Salad & Sandwich

(Option A is available for groups of 30 ppl or less)

B. \$16.50 per person

One Salad & Pizza

C. \$19.50 per person

One Salad, One Pasta & Pizza

Tour of Tuscany

\$28 per person

\$12.50 per child (under 12 years)

One Salad

One Pasta

One Entrée

Add another entrée \$7.50 per person

(add-on required for the finalized headcount)

The Grande Italiano

\$35.50 per person

\$14 per child (under 12 years)

One Salad

Two Pastas

One Entrée

Dessert Combo Platter

Add another entrée \$7.50 per person

(add-on required for the finalized headcount)

Please note: Family Style and Buffet meals are not all-you-can-eat

There are no substitutions for the packages; beverages are not included

**All guests in the event will be sharing the same menu selections,
please take into account vegetarian and gluten free guests.**



EVENT MENU ITEMS

Customize your event menu by choosing items from this list.

V: Vegetarian G: Gluten-Free

Salad Options

Caesar Salad

Romaine lettuce topped with rustic croutons and aged parmesan cheese

House Salad V G

A lettuce blend tossed with tomatoes, red onion, gorgonzola cheese, and traditional Italian vinaigrette

Spinach Salad G

Baby spinach tossed in white balsamic Dijon vinaigrette, crisp pancetta, hard cooked egg, & orange segments

Pasta Options

ask to substitute whole wheat penne or gluten free rice pasta (\$2pp)

Pasta Bolognese

Your choice of penne or spaghetti pasta with traditional red meat sauce

Penne and Feta V

Penne pasta, white cream sauce, sun-dried tomatoes, and feta cheese

Quattro Formaggio V

Penne pasta and marinara sauce baked with four cheeses

Fettuccini Alfredo V

Cheese alfredo sauce and fettuccine noodles

Chicken & Broccoli

Penne pasta with sautéed chicken and broccoli, red pepper flakes, and light cream sauce

Spaghetti Pomodoro V

Spaghetti pasta, chopped tomatoes, garlic, and basil tossed in olive oil

Linguine Aglio Olio V

linguine pasta with sautéed garlic and olive oil

Sausage Penne

Penne pasta with Italian sausage, red bell peppers, broccoli & spinach with a drizzle of olive oil

Pasta Marinara V

Your choice of penne or spaghetti pasta with marinara sauce

Entrée Options

Marinated Beef

Thinly sliced tri-tip with a mushroom marsala demi-glace

Grilled Salmon

Grilled salmon with a lemon butter caper sauce

Eggplant Parmesan V

Layers of breaded and fried eggplant, marinara, mozzarella, and parmesan

Chicken Piccata

Sautéed chicken scaloppini with lemon butter caper sauce

Pesto Chicken G

Grilled Chicken with Roma tomatoes, basil pesto and parmesan *contains pine nuts

Chicken Marsala

Sautéed chicken scaloppini finished with a mushroom marsala demi-glace

Ricotta Chicken G

Grilled chicken covered in marinara and topped with ricotta cheese

Chicken Parmesan

Breaded chicken breast covered with house marinara, parmesan, & mozzarella

Sandwiches - served on altamura bread

Cold Cut

Italian cured meats with provolone cheese, lettuce, tomatoes, & pepperoncini

Veggie V

Cucumber, lettuce, tomatoes, red onion, bell pepper, & avocado spread

Chicken Parmesan

Breaded chicken breast covered with house marinara, parmesan, & mozzarella

Chicken Saltimbocca

Chicken breast, sliced prosciutto, tomatoes, provolone cheese, & pesto aioli *contains pine nuts



DINING MENU ADD-ONS

Items listed below are available in addition to your Buffet or Family Style pre-order.

Appetizer Platters

Appetizer platters serve approximately 10 people each

Calamari	\$54
Italian Sausage G	\$41
Bruschetta V	\$37
Antipasto G	\$59
Fried Ravioli V	\$44
Lamb Lollipops G	\$83
Spinach Dip V	\$43
Pancetta Wrapped Shrimp G	\$75
Seasonal Veggie Platter V G	\$43
Add hummus (vegan) - \$5	
Seasonal Fruit Platter V G	\$43
Caprese Salad V G	\$57
Crab Cakes	\$74
Meatball Sliders	\$60
Cheesy Garlic Bread V	\$35

Pizzas

Medium is 12" (10 slices) / large is 16" (12 or 16 slices)

Boar	med \$18.5 / lg \$25
Prosciutto and Arugula	med \$18.5 / lg \$25
Gorgonzola	med \$18.5 / lg \$25
Specialty Chicken	med \$18.5 / lg \$25
Supreme Veggie V	med \$18.5 / lg \$25
Meat and Veggie Combo	med \$18.5 / lg \$25
Margherita V	med \$18.5 / lg \$25
Artichoke Chicken	med \$18.5 / lg \$25
Luigi's	med \$18.5 / lg \$25
Arugula V	med \$18.5 / lg \$25
Just Cheese V	med \$12 / lg \$18.5
Create-Your-Own	med \$18.5 / lg \$25

Sides

Side Dishes serve approximately 10 people each

Sautéed Vegetables V G	\$43
Garlic Mashed Potatoes V G	\$30
Roasted Red Potatoes V G	\$30

Desserts

Prices are per person, minimum order is 12 slices

Tiramisu V	\$8
Chocolate Torte V G	\$7
Cheesecake V	\$7
Combo Platter (all three) V	\$6

DESSERT FEE INFORMATION

You are more than welcome to bring in your own dessert, however you will be charged a \$1 per person dessert fee. This includes, but is not limited to: cakes, cupcakes, brownies, cookies, biscotti, etc.

Non Alcoholic Beverages

Soft Drinks	\$3.25
Coke, Diet, Sprite, Iced Tea, Lemonade	
Panna Water	lg \$5
Pellegrino Sparkling Water	lg \$5

*Beer & Wine are per consumption
make arrangements with a coordinator*



Campo di Bocce
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*Items on this menu may be enjoyed
courtside while enjoying Bocce with
your guests.*

V = Vegetarian & G = Gluten Free

Appetizer Platters

Appetizer platters serve approximately 10 people each

Calamari	\$54
Italian Sausage G	\$41
Bruschetta V	\$37
Antipasto G	\$59
Fried Ravioli V	\$44
Lamb Lollipops G	\$83
Spinach Dip V	\$43
Pancetta Wrapped Shrimp G	\$75
Seasonal Veggie Platter V G	\$43
Add hummus for \$5 (vegan)	
Seasonal Fruit Platter V G	\$43
Crab Cakes	\$74
Caprese Salad V G	\$57
Meatball Sliders	\$60
Cheesy Garlic Bread V	\$35

Salads

Served in large bowls, each bowl about 10 guests

Cranberry Kale Salad V G	\$44
Mediterranean Salad V G	\$44
Caesar Salad	\$44
House Salad V G	\$44
Spinach Salad G	\$44

Pastas

Served in large bowls, each bowl about 10 guests

Penne Bolognese	\$44
Penne & Feta V	\$44
Chicken & Broccoli	\$55
Quattro Formaggio V	\$46
Sausage Penne	\$55

COURT PARTY MENU

Suggested Amounts Based on Number of Guests

20 Guests	5 App Platters & 5 Large Pizzas
30 Guests	7 App Platter & 7 Large Pizzas
40 Guests	9 App Platters & 9 Large Pizzas
50 Guests	11 App Platters & 11 Large Pizzas
60 Guests	13 App Platters & 13 Large Pizzas

Beverages

YOU DO NOT NEED TO PRE ORDER BEVERAGES

We need to let our Servers know what will be added to the final bill

Suggestions

All (beer, wine and non-alcoholic) beverages added to the final bill,
Only non-alcoholic beverages added to the final bill,
Guests purchase all their own beverages,
Guests purchase Beer & Wine

Pizzas

medium is 12" (10 slices) / large is 16" (12 or 16 slices)

Boar	med \$18.5 / lg \$25
Prosciutto and Arugula	med \$18.5 / lg \$25
Gorgonzola	med \$18.5 / lg \$25
Specialty Chicken	med \$18.5 / lg \$25
Supreme Veggie V	med \$18.5 / lg \$25
Meat and Veggie Combo	med \$18.5 / lg \$25
Margherita V	med \$18.5 / lg \$25
Artichoke Chicken	med \$18.5 / lg \$25
Luigi's	med \$18.5 / lg \$25
Arugula V	med \$18.5 / lg \$25
Just Cheese V	med \$12 / lg \$18.50
Create-Your-Own	med \$18.5 / lg \$25

Desserts

Prices are per person, minimum order is 12 slices

Tiramisu V	\$8
Chocolate Torte V G	\$7
Cheesecake V	\$7
Combo Platter V	\$6

DESSERT FEE INFORMATION

You are more than welcome to bring in your own dessert, however you will be charged a \$1 per person dessert fee. This includes, but is not limited to: cakes, cupcakes, brownies, cookies, biscotti, etc.



BOCCE PRICING

This is the number of courts based on the number of attendees at your function. You can have 12 players on each court (6 players on each team).

Group Size Number of Courts	Court Party Bocce Pricing- 2 hours	Dining & Bocce Pricing- 1.5 hours
12 to 30 people 2 Courts	\$400	\$225
31 to 50 people 3 Courts	\$600	\$337.5
51 to 70 people 4 Courts	\$800	\$450
71 to 99 people 6 Courts	\$1,200	\$675

****Bocce pricing may vary during the month of December****

Everyone receives a Bocce lesson at the start of your reservation.
It takes a minute to learn and a lifetime to master! ~ Ben Musolf COO



FAQ

How far in advance may I make a reservation for my group?

Groups of 12-30 ppl may book 60 days in advance; groups 31+ may book up to one year in advance
Contact a coordinator for December reservations

What is the cancellation policy for events?

Cancellation fees apply after an event date has been secured with a contract.
Cancellations made prior to the date listed on contract (about a week) will result in a loss of deposit.
Cancellations made within the week of the reservation will be charged 100% of the proposed total, food, gratuity, tax and Bocce.

NO EXCEPTIONS

What if I need to reschedule my event?

To reschedule a date, an additional deposit is required. Deposits are not transferable to another date

What is the service charge and how much will it be?

A 22% gratuity (service charge) will be added to your final bill. This applies to all food and beverage.

Which event charges are taxable?

Current tax for 95032 zip code will be charged on all food, beverage and gratuity. Bocce fees are not taxed.
California State Tax Law requires tax to be charged on gratuity for any catered or contracted event.

When is payment due and what payment methods are accepted?

Payment is due on the day of your event. We accept Visa, MC and Amex.

What happens if my headcount goes up/down after I have finalized my event?

We will do our best to accommodate any additional guests, based on availability.
We cannot down size the final number.

After the proposal is done can we add on more food?

You may be able to order some menu items on the day of your event,
it may take our kitchen up to 45mins to an hour to make.

Is there a corkage fee for wine?

You are more than welcome to bring your own wine, corkage is \$20 for every 750mls.

Does Campo di Bocce charge a dessert fee?

You are more than welcome to bring your own dessert, a \$1 per person charge will apply.
We will be happy to plate and serve any desserts.

Can we bring in decorations for our event?

You are welcome to bring in décor.
We do not allow confetti or anything that needs to be stapled/nailed/tacked on walls/etc.
You may begin decorating at the start of your reservation, not before.
Outside entertainment is not allowed (unless you have a Full Facility Buyout).

Is there a dress code?

Due to special materials used on our Bocce courts, we ask that stiletto heels be left at home.
We request that men do not wear tank tops or sleeveless shirts.

Are kids welcome at Campo di Bocce?

Absolutely! Parents are to accompany all persons under 18yrs of age.
Parents are expected to supervise any minors on the Bocce courts or dining areas at all times.