



Private Buyout Events

Campo di Bocce of Fremont offers three Private Buyout options to accommodate many different group sizes and needs. Exclusive events will be available to you during the time frame of your choosing, either 9am-4pm or 5pm to close. You are welcome to bring in outside entertainment if you so choose and your coordinator will be happy to customize the set-up and flow of your event to your liking.

Patio Buyouts are the perfect location to host 100-175 guests looking for an outdoor event. Events with 100 or more guests will have full use of the patio exclusively. Included in your event will be the use of our four world class bocce courts, all the equipment for bocce and a bocce instructor to give your guests a lesson. An outside patio bar allows guests to remain in their private event and enjoy beverages. The bar can be designed to provide any beverage selections the host would like to offer their group.

The Little Italy event center can be rented out exclusively for groups of 100 up to 1,000 guests for anything from corporate conferences, weddings, trade shows, fundraiser galas and everything in between. Our spacious 10,000 square foot ball room can accommodate up to 450 guests seated in rounds or as many as 1,000 guests in a theater style format and comes equipped with a sound system, wireless microphone and roll up doors for convenient outside vendor access.

A buyout of our full facility can be arranged for a minimum of 350 guests and will provide an exclusive venue for your gathering that includes our full bar, 8 world class bocce courts, access to our dining spaces and beautiful patio. Use of our bocce courts also include all the equipment for the game and bocce instruction for your guests. Our full facility may host up to 2,000 guests and can provide seating for up to 1,500 guests.

Full Facility buyout events will be served with food and beverage stations from our Stations Menu that will be placed around our facility for your guests to enjoy for the full duration of your event. The station menu starts at the base of \$53 per person and you'll find that menu attached here. Patio Buyouts & Little Italy events can choose to use our Stations menu to enjoy food for the entire length of your event or opt for our Three Course Meal served buffet style for 1.5 hours. The Three Course Meal starts at \$35.50 and you'll also find that menu attached here.

A 5% Operational Fee and sales tax is applied to all event charges and 17% Service Charge and sales tax are applied to all food & beverages fees. A non-refundable non-transferable deposit is required at the time of booking. Deposit amounts, food minimums, guest minimums and facility fees will vary based on the style of event, time of year and day of the week so you'll want to talk to your coordinator for those details.

Stations Menu Packages

The Chef will select a variety of items to be served at each station. The stations will be out the duration of your entire event and replenished as needed.

Coffee, Hot/ Iced Tea, Soda, Juice & Milk Are Included

Price Is Based Per Person

Option 1: \$53

Appetizer Station
Salad Station
Pizza Station
Pasta Station
Dessert Station

Option 2: \$58

Appetizer Station, Pizza Included
Salad Station
Pasta Station
Carving Station: Turkey or Pork Loin
Dessert Station

Option 3: \$63

Appetizer Station, Pizza Included
Salad Station
Pasta Station
Carving Station: Turkey and Pork Loin
Dessert Station

Option 4: \$68

Appetizer Station, Pizza Included
Salad Station
Pasta Station
Carving Station: Turkey or Pork Loin & Prime Rib
Dessert Station

Option 5: \$84

Appetizer Station, Pizza Included
Salad Station
Pasta Station
Carving Station: Turkey or Pork Loin & Prime Rib
Seafood Station
Dessert Station

A 5 % Operational Fee, 17% Service Charge & Current Sales Tax Will Apply

Three Course Meal Menu Items



:Contains Nuts



: Vegetarian



:Vegan



:Gluten Free

Please select from the categories below to fulfill your Three Course Meal Option.

Salad Options

to add another selection \$2.50 per person for entire group

Caesar Salad

Whole Leaf romaine heart, oven fresh croutons & parmesan cheese

House Salad

Radicchio & butter leaf lettuce, red onions, tomatoes, parmesan cheese & croutons w/ red wine vinaigrette

Spinach Salad

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

Vegan Seasonal Salad

Quinoa, seasonal vegetables, salad greens, red onion, citrus, toasted hazelnuts w/ white balsamic vinaigrette

Arugula Salad

Baby arugula & sundried tomatoes, slivered almonds, shaved parmesan in a white balsamic dressing

Pasta Options

to add another selection \$4.50 per person for entire group

Spaghetti Bolognese or Marinara

Select from a classic favorite, Bolognese meat sauce or Vegetarian Marinara

Gnocchi Gorgonzola

Gnocchi, roma tomatoes, and spinach tossed in a creamy gorgonzola sauce

Bucatini Arabiatta

Roma tomatoes, fresh basil, red onions, red chili flakes, lemon zest, garlic, and marinara sauce topped with toasted bread crumbs

Penne and Feta

Sun dried tomatoes, feta cheese with alfredo sauce

Chicken & Broccoli

Penne pasta and grilled marinated chicken breasts, tender broccoli, light chili flakes all tossed in a rich velouté sauce

Mediterranean "Spiced" Cous Cous

roasted vegetables, almonds, romesco sauce & crispy garbanzo beans

Quattro Formaggio

Penne pasta and marinara sauce baked with four cheeses

Chicken Cous Cous

Mediterranean chicken & cous cous tossed with roasted vegetables, almonds, olive oil, crispy garbanzo beans finished with romesco sauce

Sausage & Farfalle

Sweet Italian sausage, red bell peppers, broccoli, spinach, olive oil, tossed with farfalle pasta & topped with shaved parmesan

Luigi's Chilled Pasta

Chilled pasta, black olives, roasted tomatoes & red peppers, Garbanzo beans, broccolini, red onion, in an avocado green goddess dressing

Pasta Primavera

Buckwheat soba noodles, zucchini, roasted tomatoes, eggplant, fresh basil tossed in garlic oil and fresh cracked black pepper

Fettuccine Alfredo

Fettuccine with alfredo sauce

Entrée Options

to add another selection \$7.50 per person for entire group

Chicken Piccata

Sautéed chicken scaloppini finished with a lemon caper butter sauce

Chicken Marsala

Sautéed chicken scaloppini finished with a mushroom marsala sauce

**Tuscan Baked Chicken

Grilled marinated chicken breast in a tarragon whole grain mustard sauce

** Grilled Eggplant

with roasted mushrooms, sautéed spinach and marinara sauce

**Tri- Tip Steak

Marinated and flame broiled with a mushroom demi glace

**Atlantic Salmon

Grilled and finished with a lemon caper butter sauce

Meatballs

Blend of beef, pork and sausage served with marinara sauce

**Italian Sausage

Pork sausage with fennel seeds, herbs, roasted red pepper garnish

**Eggplant Parmesan

Thin slices of lightly breaded eggplant with layers of cheese and marinara

*Items marked with ** will not be available unless ordered at least 48 hours in advance*

Side Dishes

to add another selection \$2.50 per person for entire group

Seasonal Vegetables

Sautéed in olive oil and white wine

Garlic Mashed Potatoes

A creamy blend of roasted garlic

Roasted Potatoes

With rosemary, garlic and olive oil

5% Operational Fee, 17% Service Charge & Sales Tax To Apply