

Thank you for your interest in Campo di Bocce of Livermore! We offer group rates for parties of 12 to 1,000. Whether its social or corporate we've got something to suit your needs! Below you will find a description of the different packages and menus we offer.

We have two coordinators who are able to make the booking process fast and easy, and of course answer any questions along the way!

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EVENT OPTIONS

Looking for a Sit Down Dining & Bocce Option?

Three Course Meal and Bocce Option: This party entails a sit down three course meal served family style or buffet style determined by your group size scheduled for 1.5hrs. Your group will have a designated area to sit and dine. Bocce can be scheduled either before or after your dining reservation depending on court availability. These parties can be booked up to one year in advance.

Our Three Course Meal and Bocce option includes a customized meal that starts at \$35.50 per person, plus tax and service charge. You can find our different Three Course packages under the "Meal Package Options" and you can find the food selections under the "Three Course Meal Menu".

*We recommend 1.5-2 hours of play when utilizing a dining package.
Court Fees below!*

Do You Prefer Pizza & Appetizers Served While You Play?

Court Party Option: This party entails appetizers and pizzas, served courtside while you play bocce. Appetizers, pizzas and dessert can be found on pages three and four of the Event Menu attached. The court party is a standing party. There are benches and cocktail tables that run alongside the courts for those guests that choose to watch bocce instead of participate. There is a \$16 per person food minimum required to meet not to include tax, service charge, or beverages. *These parties may be booked up to six weeks in advance.*

*We recommend 2 hours of play when snacking & playing at the same time.
Court Fees below!*

Or Maybe A Sunday Champagne Brunch & Bocce?

Sunday Champagne Brunch: Our brunch is \$34.95 for adults and \$14.95 for children under the age of 12. Seating for brunch runs from 10am-1:30pm with a 1.5 hour seating time. The brunch buffet includes items such as meat carving stations, chilled seafood stations, make your own omelet stations, waffles, sausage, bacon, Eggs Benedict, green salads, gourmet cheeses, breakfast pastries, desserts, and pastas. It also includes unlimited basic nonalcoholic beverages, champagne, mimosas, Bloody Mary's, screw drivers and the like during your brunch dining time.

*We recommend 1.5-2 hours of play when utilizing a dining package.
Court Fees below!*



Three Course Meal Packages

See items from the Three Course Menu to customize each option.

<p style="text-align: center;"><u>OPTION A</u></p> <p style="text-align: center;"><i>\$35.50 per person</i> <i>\$17.75 per child between the ages of 5 & 12</i></p> <p style="text-align: center;">One Salad Two Pastas Variety Dessert Platters</p> <p style="text-align: center;"><i>Basic Non-Alcoholic Beverages & Fresh Bread Included</i></p>	<p style="text-align: center;"><u>OPTION B</u></p> <p style="text-align: center;"><i>\$37.50 per person</i> <i>\$18.75 per child between the ages of 5 & 12</i></p> <p style="text-align: center;">One Salad One Pasta One Entrée Variety Dessert Platters</p> <p style="text-align: center;"><i>Basic Non-Alcoholic Beverages & Fresh Bread Included</i></p>
<p style="text-align: center;"><u>OPTION C</u></p> <p style="text-align: center;"><i>\$42.50 per person</i> <i>\$21.25 per child between the ages of 5 & 12</i></p> <p style="text-align: center;">One Salad Two Pastas One Entrée Variety Dessert Platters</p> <p style="text-align: center;"><i>Basic Non-Alcoholic Beverages & Fresh Bread Included</i></p>	<p style="text-align: center;"><u>OPTION D</u></p> <p style="text-align: center;"><i>\$50.00 per person</i> <i>\$25.00 per child between the ages of 5 & 12</i></p> <p style="text-align: center;">One Salad Two Pastas Two Entrées Variety Dessert Platters</p> <p style="text-align: center;"><i>Basic Non-Alcoholic Beverages & Fresh Bread Included</i></p>

As an added bonus, we offer an appetizer package priced at \$8.50 per person of our Chef's Selection to include some of our most popular appetizers to be served prior to your meal.

A 22% service charge and 9.25% sales tax will be applied to all food & beverage orders

Three Course Meal Menu Items

Customize your event menu by choosing items from this list.

✓ : Vegetarian (GF): Gluten-Free



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 ✓

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

Spinach Salad (GF)

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

Arugula Salad ✓ (GF)

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

A classic favorite

Chicken & Broccoli

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

Sausage & Farfalle

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

Gnocchi Gorgonzola ✓

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

Quattro Formaggio ✓

Penne pasta and marinara sauce baked with four cheeses

Penne and Feta ✓

Sun dried tomatoes, feta cheese with alfredo sauce

Bucatini Arabiatta ✓

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

Fettuccine Alfredo ✓

Fettuccinne 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

**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

Side Dishes

to add another selection 2.50 per person for entire group

Seasonal Vegetable ✓ (GF)

Sautéed in olive oil and white wine

Garlic Mashed Potatoes ✓ (GF)

A creamy blend of roasted garlic

Roasted Potatoes ✓ (GF)

With rosemary, garlic and olive oil

22% Service Charge & 9.25% Sales Tax To Apply

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

Appetizer & Pizza Menu

Customize your event menu by choosing items from this list.

✓ : Vegetarian (GF) : Gluten-Free



APPETIZERS

serves approximately 8 guests

Calamari \$45

Golden crispy & served with both a lemon herb gremoulada & remoulade sauce

Spinach Dip \$32

Garden fresh spinach, grande pandano, mozzarella and rich garlic cream, served with toast points

**Lamb Lollipops \$90 (GF)

Lamb chops garlic and herb marinated, then grilled to perfection

Fried Ravoli \$32 ✓

Hand breaded, fried and served with marinara

**Veggie Platter \$32 (GF) ✓

Array of fresh seasonal vegetables served with ranch dipping sauce

Bruschetta \$32 ✓

Ciabatta croustini with Sonoma chevre, vine ripened tomatoes, roasted peppers, garlic & fresh basil

Antipasto \$47 (GF)

A rustic array of Italian meats, cheeses, marinated artichokes and olives

**Prawn Cocktail \$56 (GF)

Poached Prawns served cold with cocktail sauce

Artisan Cheese \$60 ✓

Three local and imported cheeses, clover honey, candied walnuts, dried & fresh fruit

**Seasonal Fruit Platter \$32 (GF) ✓

Array of fresh seasonal fruit

Pancetta Wrapped Prawns \$56 (GF)

Sautéed prawns wrapped in pancetta with a hint of white wine

Cheesy Garlic Bread \$32 ✓

Grilled ciabatta with extra virgin olive oil, fresh garlic and melted mozzarella cheese. Served with house marinara

**Sausage Stuffed Mushrooms \$40 (GF)

Baked mushroom caps filled with Italian sausage and herbs

Caprese Salad \$42 (GF) ✓

Mozzarella, Roma tomatoes, pine nuts served with extra virgin olive oil, balsamic vinegar, black pepper & basil

Meatball Sliders \$65

our famous meatball on a sweet hawaiian roll with marinara, gorgonzola, and arugula

*Items Marked With ** Not Available Unless Ordered 48 Hours In Advance*

PIZZAS

Medium 12" (8 slices) - \$18

Large 16" (12 slices) - \$24

Margherita ✓

Traditional, tomato sauce, fresh mozzarella, finished with fresh basil

Shrimp & Pesto

Shrimp, basil pesto and mozzarella

Supreme Veggie ✓

Portobello mushrooms, spinach, vine ripe tomatoes, roasted red peppers and mozzarella

Meat & Veggie Combo

Italian sausage, salami, mushrooms, fresh tomatoes and baby spinach

Artichoke Chicken

Sun dried tomatoes, feta cheese on basil pesto

Pancetta Arugula ✓

Red sauce, Fontina Cheese, pancetta, caramelized onions, Granny Smith apples finished with arugula & truffle oil

Luigi's

Salami, sausage, pepperoni & prosciutto

Gorgonzola

Prosciutto, mozzarella & gorgonzola with walnuts

Roasted Brocolini ✓

Three cheese, pesto, portobello mushrooms, black olives, roasted brocolini and garlic

SALADS

\$26 per bowl, serves 6-8 guests per bowl

Caesar Salad

Whole Leaf romaine heart, oven fresh croutons & shaved parmesan cheese

House Salad

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

Spinach Salad

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


Arugula Salad

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

DESSERTS

\$38 per platter- serves approximately 8-10 guests

Desster Platter

House Tiramisu, New York Cheesecake, Italian Style Cannoli, Seasonal Dessert & Flourless Chocolate Torte 

Beverages

Unlimited Basic Non-Alcoholic Package - \$3.50 per guest to include; Coffee, Hot Tea, Nestea Iced Tea, Fountain Drinks, Juices & Milk (Included in Three Course Meal & Brunch Packages)

Hosted Beverages – Any and all beverages added to the host's bill (NAB, beer, liquor, wine)
Cost is based upon actual consumption

Limited Hosted beverages – Host narrows the selections they will provide
Example: Just wine and beer, or Non-alcoholic only
Cost is based upon actual consumption

Non-Hosted beverages – All guests will pay for their own beverages

Limited Beverages – Host to pre-select beverages to be offered to their guests
Example: Host selects wine for the group. Wine may be selected in advance or the day of the event from the server.
Cost is based upon actual consumption

Drink Ticket – Each guest is given a pre-selected amount of drink tickets. Your event coordinator is given instruction on what the tickets can purchase and these beverages will be added to the host's bill.
Cost is based upon actual consumption

Set Dollar Amount – Host will spend (example- \$100) in beverages then guests pay for their own
Cost is based upon actual consumption

Campo di Bocce of Livermore will waive the corkage fee for up to the first four bottles of Livermore Valley Wines, those being standard bottle size of 750ml. Exceeding that amount or bringing in Non Livermore Valley Wines will have a corkage fee of \$15 per 750ml to apply.

Applicable to contracted events only!

Campo di Bocce

A 22% service charge and 9.25% sales tax will be applied to all food & beverage orders