

PRIVATE DINING & BESPOKE EVENT SERVICES

# EATALY

SILICON VALLEY



## AN AUTHENTIC ITALIAN EXPERIENCE FOR EVERY OCCASION

A private event at Eataly is a transporting experience: with a collection of dining venues that span regional Italian cuisines and service styles, we offer bespoke event planning services to suit every need and occasion.

Contact us to book your event: Esv-privatedining@eataly.com

## TABLE OF CONTENTS

Our Venues	4
Bespoke Experiences	5
Eataly Silicon Valley	
Terra	6
La Pizza & La Pasta	12

### OUR VENUES at a glance

With a distinctive location in the heart of Silicon Valley, Eataly offers two venues featuring different regional Italian cuisines, service styles, and floorplans. Whether you are hosting an intimate dinner for 11 or a gala for 300, our team will help you design the event of your dreams.

THE VENUE	THE SPACE	EVENT FORMATS	SERVICE Periods	STANDING CAPACITY	SEATED CAPACITY
TERRA	5,534 sq ft Retractable Rooftop	Group Dining Standing Reception Full Buyout	Brunch Lunch Dinner	up to 300 guests	up to 260 guests
LA PIZZA & LA PASTA	5,930 sq ft Indoor/Outdoor	Group Dining Standing Reception Full Buyout	Lunch Cocktails Dinner	up to 300 guests	up to 236 guests

FULL STORE BUYOUT AVAILABLE, PLEASE ASK INFO

#### BESPOKE EXPERIENCES

As the World's leading experts on Italian gastronomy, Eataly offers an extensive menu of unique experiences like expert-led wine tastings and cooking classes. We'll even crack a whole wheel of Parmigiano Reggiano for your guests. Make your next event unforgettable by adding a custom enhancement to your event package.



### Wine Tastings

Italian wine tasting is a sensory journey through the diverse and captivating world of Italian wines, where participants can learn, savor, and enjoy the unique flavors and characteristics that make Italian wines renowned worldwide.



#### Olive Oil Tastings

Italian olive oil tasting is a delightful and informative experience that allows individuals to explore the flavors, aromas, and qualities of Italy's exceptional olive oils. It celebrates the diversity and excellence of Italian olive oil production and provides insights into the art of olive oil appreciation.



#### Cooking Classes

Eataly Cooking Classes offer a fantastic opportunity for both cooking enthusiasts and those looking to deepen their understanding of Italian cuisine. Whether you're a novice in the kitchen or a seasoned chef, these classes provide a fun and educational experience centered around the culinary treasures of Italy.



#### Whole Cheese Wheels

The Eataly Cheese Wheels experience is an alluring combination of culinary spectacle and culinary indulgence. It offers customers the chance to enjoy one of Italy's most iconic cheeses in a unique and engaging way, celebrating the artistry and flavor of Parmigiano-Reggiano.



### Custom Gift Bags

Eataly Custom Gift Bags offer a beautiful and personalized way to give the gift of Italian cuisine and culture. They showcase the finest Italian food and beverage offerings, all beautifully packaged to create a memorable and thoughtful present for any occasion.



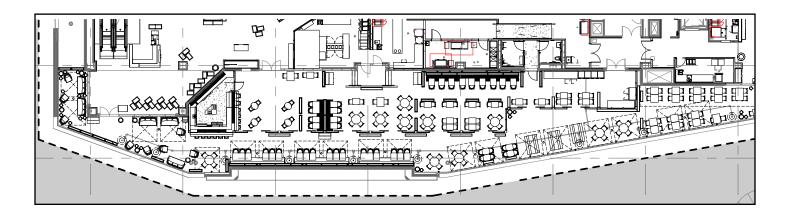






Our comprehensive wood-burning Italian grill offers a serene escape from the bustling city streets, transporting you to a tranquil rooftop oasis. We take pride in showcasing the essence of Italian cuisine using simple, locally sourced, and seasonal ingredients, expertly crafted into shareable meals. Our lush setting features an outdoor terrace adorned with a thriving botanical garden, a well-appointed bar, an inviting indoor dining area, and much more.

## THE SPACE



Group Dining

11-60 guests

Seated Family Style

Full Restaurant Buyout

60-300 guests

Standing Cocktail Reception

Standing Reception

11-150 guests

Standing Cocktail Reception

Full Restaurant Buyout

61-300 guests

Seated Dinner

## GROUP DINING 11-60 guests | Semi-Private

#### DINING PACKAGES\*

Served Family-Style

Classico Lunch | \$75 per guest includes choice of: 3 antipasti, 1 Spiedini, 1 Pasta

Superiore Lunch | \$95 per guest includes choice of:

4 antipasti or Spiedini, 1 Pasta, 1 Alla Griglia

Classico Dinner | \$125 per guest includes choice of: 3 Antipasti, Spiedini Or Contorni, 1 Pasta,

Superiore Dinner | \$175 per guest includes choice of: 5 antipasti, Spiedini or Contorni, 2 Pasta,

l Alla Griglia, l Dolce 2 Alla Griglia, 1 Dolce



#### BEVERAGE OPTIONS

Basic | \$15 þer guest Includes a selection of water, soda, coffee and tea

Classico | \$45 per guest Includes a selection of water, soda, coffee and tea, plus draft beer and a selection of white, red and sparkling wine

Premium | \$65 per guest Includes a selection of water, soda, coffee and tea. Plus draft beer and a selection of white, red and sparkling wine, and 3 seasonal cocktails

Superiore | \$75 per guest Includes a selection of water, soda, coffee and tea. Plus draft beer and a selection of white, red and sparkling wine, 4 seasonal cocktails and well drinks

#### MENU OPTIONS for sample purposes only

#### Antipasti

- -Pane Otto
- -Insalata Verde
- -Crostone Con Stracciatella E

Pomodori

#### Pasta

- -Spaghetto Al
- Pomodoro E Burrata Affumicata
- -Chitarra alla
- Nerano
- -Pappardelle Ai Funghi

### Alla Griglia

- -Spiedo di Pollo
- -Braciola Di Maiale
- -Pesce Spada

#### Dolci

- -Frittelle

  - -Tiramisù della nonna\*

#### A LA CARTE

add-ons for any package

Fornello Pulgiese \$110

Grigliata Di Pesce \$120

Tomahawk Per La Tavola \$185

## STANDING RECEPTION 11-150 guests | Semi-Private

#### DINING PACKAGES

Priced for 11 guests | 150 guest maximum 2.5 Hours | +\$75 per guest each additional hour

#### Medio

5 stationary antipasti/spiedini plus classic bar package starting at \$3,000

#### Superiore

Includes 5 stationary antipasti/spiedini plus classic bar package starting at \$3,750



#### BEVERAGE PACKAGES

#### Classico

Includes a selection of water, soda, coffee and tea Plus draft beer and a selection of white, red and sparkling wine

#### Superiore

Includes a selection of water, soda, coffee and tea Plus draft beer and a selection of white, red and sparkling wine 4 seasonal cocktails and well drinks

#### MENU OPTIONS for sample purposes only

#### Stationed Assaggi choice of 5

Salcissia Arrosticini Angello Bombette Japanese Sea Scallops +5

per person Crostone Bites

Japanese A5 wagyu +10 Ravioli -Seasonal

Per person

Funghi Trombette

Spiedo Di Pollo Pattate Fritta

Arrosticini Pollo



## FULL RESTAURANT BUYOUT

SEATED EVENT PACKAGES

up to 190 guests | Private

PLEASE INQUIRE FOR PRICING



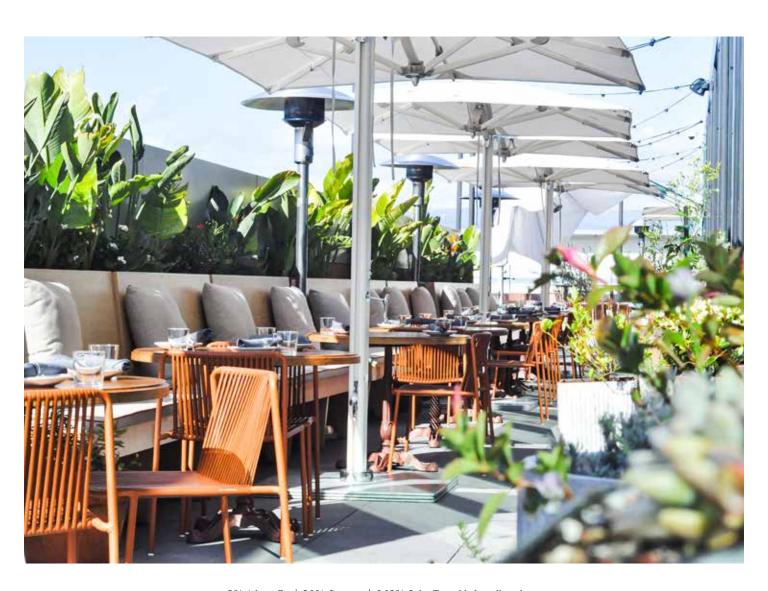
3% Admin Fee | 20% Gratuity | 9.13% Sales Tax added to all packages

## FULL RESTAURANT BUYOUT

#### STANDING RECEPTION

up to 300 guests | Private

PLEASE INQUIRE FOR PRICING



3% Admin Fee | 20% Gratuity | 9.13% Sales Tax added to all packages



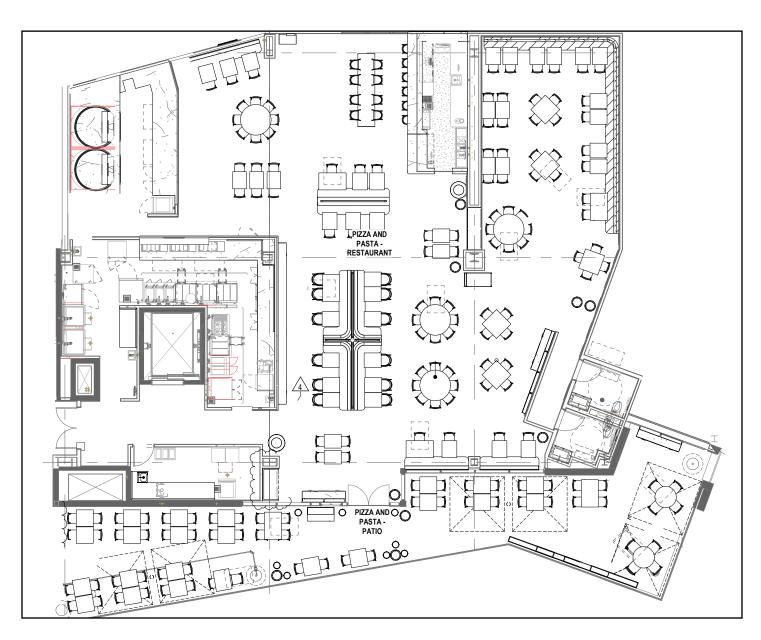




## LA PIZZA & LA PASTA

Centered on the foundational elements of Italian cuisine, our restaurant provides an inviting, vibrant atmosphere where groups can gather and savor the culinary experience. La Pizza & La Pasta offers several distinctive private dining spaces, suitable for casual get-togethers with friends, intimate private gatherings, or interactive pizza-making sessions led by our skilled pizzaioli (pizza makers). Your guests will have the opportunity to indulge in Italian libations while witnessing our expert chefs and pizzaioli masterfully prepare dishes right before their eyes.

## THE SPACE



### Main Dining Room

Up to 130 seated Up to 200 Standing

## Private Dining Room

Up to 50 guests seated Up to 60 Guest Standing

### Right Patio

Up to 24 guests seated
Up to 30 guest standing

### Left Patio

Up to 16 seated
Up to 20 standing

## GROUP DINING 11-50 guests | Semi-Private

#### DINING PACKAGES\*

Served Family-Style

Classico Lunch | \$65 per guest includes choice of:

1 Antipasti, 1 Pasta, 1 Pizza, 1 Classici, 1 Dolce

Superiore Lunch | \$85 per guest includes choice of:

2 Antipasti, 1 Insalate, 1 Pasta, 1 Classici, 1 Pizza, 1 Dolce

Classico Dinner | \$75 per guest includes choice of:

1 Antipasti, 1 Pasta, 1 Pizza, 1 Classici, 1 Dolce

Superiore Dinner | \$95 per guest includes choice of:
2 Antipasti, 1 Insalalate, 2 Pasta, 1 Pizza,

1 Classici, 1 Dolce



#### BEVERAGE OPTIONS

Basic | \$15 per guest Includes a selection of water, soda, coffee and tea

Classico | \$45 per guest Includes a selection of water, soda, coffee and tea, plus draft beer and a selection of white, red and sparkling wine Premium | \$65 per guest Includes a selection of water, soda, coffee and tea. Plus draft beer and a selection of white, red and sparkling wine, and 3 seasonal cocktails Superiore | \$75 per guest Includes a selection of water, soda, coffee and tea. Plus draft beer and a selection of white, red and sparkling wine, 4 seasonal cocktails and well drinks

#### MENU OPTIONS for sample purposes only

#### Antipasti

- -Arancini
- -Polpette
- -Caprese

#### Pasta

- -Lo Spaghetto Al Pomodoro
- -Tagliatelle Alla Bolognese
- -Pappardelle Al Ragù Di Funghi

#### Pizza

- "Ruota Di Carro" Margherita
- -Massese
- -Quattro Formaggi

#### Dolci

- -Panna Cotta
- -Profiteroles
- -Tiramisù

#### A LA CARTE

add-ons for any package

Grande AntiPasto Italiano \$38 each
Tagliata Di Manza \$55 each

Mezzi Paccheri Al Ragu Toscano \$31

## STANDING RECEPTION 25-300 guests | Semi-Private

#### DINING PACKAGES

Priced for 25 guests | 200 guest maximum 2.5 Hours | +\$75 per guest each additional hour

#### Medio

Includes 5 stationed items And classico bar package starting at \$2,750

#### Superiore

Includes 5 stationed items And Superiore bar package starting at \$3,500



#### BEVERAGE PACKAGES

#### Classico

Includes a selection of water, soda, coffee and tea Plus draft beer and a selection of white, red and sparkling wine

#### Superiore

Includes a selection of water, soda, coffee and tea

Plus draft beer and a selection of white, red and sparkling wine

4 seasonal cocktails and well drinks

#### MENU OPTIONS for sample purposes only

#### Stationed Assaggi choice of 5

-Focaccia -Calamari Fritti Con

-Bruschetta Al Zucchine

Pomodoro -Prosciutto E Burrata

E Basilico -Insalata Di Rucola

-Insalata Tricolore

-Carpaccio Di Manzo -Panzanella Toscana

-Polpette -Insalata Mediterranea

-Caprese

-Arancini



## FULL RESTAURANT BUYOUT

SEATED EVENT PACKAGES

up to 134 guests | Private

PLEASE INQUIRE FOR PRICING



3% Admin Fee | 20% Gratuity | 9.13% Sales Tax added to all packages

## FULL RESTAURANT BUYOUT

STANDING RECEPTION

up to 200 guests | Private

PLEASE INQUIRE FOR PRICING



3% Admin Fee | 20% Gratuity | 9.13% Sales Tax added to all packages