

THE WINE BAR @ CIAO

PRIVATE EVENTS, BANQUETS, REHEARSAL DINNERS,
CORPORATE MEETINGS, AND MORE



56 MAIN STREET
DURHAM NH, 03824
603.868.2426

THE WINE BAR @ CIAO

Private Events

FAQ

HOW MANY GUESTS CAN YOUR PRIVATE ROOM FIT?

OUR PRIVATE EVENT ROOM CAN COMFORTABLY SEAT UP TO 80 GUESTS.

IS THERE A ROOM FEE OR FOOD AND BEVERAGE MINIMUMS?

THE ROOM FEE IS \$250 ON WEEKNIGHTS AND \$350 ON WEEKENDS. WE DO NOT HAVE MINIMUMS.

HOW FAR IN ADVANCE DO I NEED TO BOOK?

WE RECOMMEND BOOKING AT LEAST 30 DAYS OUT, BUT CAN ACCOMODATE AS LITTLE AS A WEEK IN ADVANCE.

WHAT DOES THE ROOM INCLUDE?

THE ROOM INCLUDES PRIVATE BATHROOMS AS WELL AS A DEDICATED SERVER FOR YOUR PARTY. FOR AN ADDITIONAL FEE, YOU CAN HAVE A PRIVATE BARTENDER FOR THE ROOM'S BAR AS WELL.

HOW CAN I GET IN TOUCH ABOUT BOOKING?

YOU CAN CALL, EMAIL US AT INFO@CIAODURHAM.COM, OR SUBMIT AN INQUIRY ON OUR WEBSITE.

ARE THERE ANY ADDITIONAL FEES?

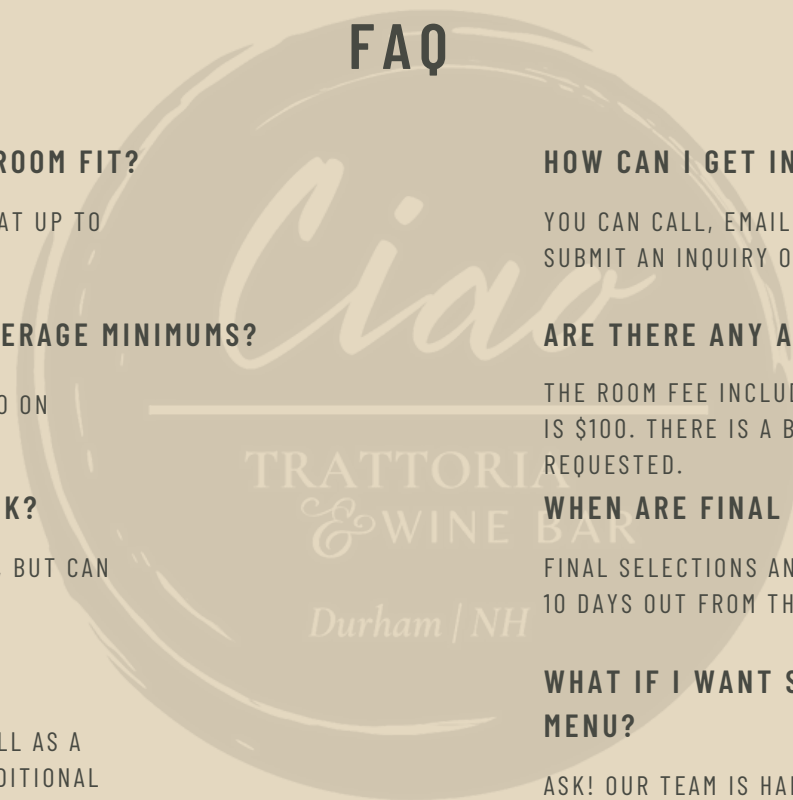
THE ROOM FEE INCLUDES 3 HOURS, EACH ADDITIONAL HOUR IS \$100. THERE IS A BARTENDER FEE OF \$30 PER HOUR IF REQUESTED.

WHEN ARE FINAL SELECTIONS AND GUEST COUNT DUE?

FINAL SELECTIONS AND GUEST COUNT ARE TYPICALLY DUE 10 DAYS OUT FROM THE EVENT.

WHAT IF I WANT SOMETHING NOT ON THE EVENT MENU?

ASK! OUR TEAM IS HAPPY TO WORK WITH YOU ON AN EVENT MENU THAT MAKES SENSE FOR YOUR PARTY.



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Private Events

PASSED APPETIZERS

Priced per piece. 25 piece minimum.

HOUSE MEATBALLS

Served with mozzarella cheese and pomodoro.

\$ 3.25

BAKED SAUSAGE ROLL

Sausage wrapped in a puff pastry crust, served with pomodoro.

\$ 3.25

BRUSCHETTA

Roasted tomatoes, fresh mozzarella, and basil on toasted ciabatta with balsamic glaze.

\$ 3.25

FOCACCIA

Housemade rosemary focaccia with garlic oil.

\$ 1.00

FIG & PROSCIUTTO CROSTINI

Fig jam, prosciutto, and goat cheese on toasted ciabatta.

\$ 3.25

PESTO & MUSHROOM CROSTINI

Basil pesto, sauteed mushrooms, and mozzarella cheese on toasted ciabatta.

\$ 3.25

STATIONARY APPETIZERS

Feeds 8-10 guests

CAESAR OR HOUSE SALAD

A sharable bowl of our house salad or classic Caesar.

\$ 24

FLATBREADS

8 pieces each of our caprese and fig flatbreads.

\$ 28

ANTIPASTO

An assortment of sliced meat, cheese, olive medley, and toasted ciabatta.

\$ 50

PIZZAS

CLASSIC PIZZAS

8 slices of our classic cheese, pepperoni, or margherita pizza.

\$ 14

SIGNATURE PIZZAS

8 slices of our red eye, funghi, sausage, or pepperoni and bacon pizzas.

\$ 16

PRICES ARE SUBJECT TO A 20% SERVICE
CHARGE
AND APPLICABLE TAXES.

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Private Events

BUFFET STYLE

HOUSE SALAD

Mixed greens, tomatoes, cucumbers, red onion, cheese, and honey balsamic dressing.

CHOICE OF ENTREE

CHICKEN ALFREDO

Grilled chicken, broccoli, fettuccini, and alfredo sauce.

OR

SPAGHETTI AND MEAT SAUCE

Linguini with a meaty pomodoro sauce.

ASSORTED DESSERT PASTRIES

TOUCH OF ITALY
\$25 PER PERSON

BUFFET STYLE

CAESAR SALAD

Romaine, croutons, shaved parmesan, and house-made Caesar dressing.

ENTREES

CHICKEN ALFREDO

Grilled chicken, broccoli, fettuccini, and alfredo sauce.

AND

PARMIGIANO

Choice of eggplant or chicken parmigiano with linguine.

ASSORTED DESSERT PASTRIES

TASTE OF ITALY
\$45 PER PERSON

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BUFFET STYLE

CAESAR SALAD

Romaine, croutons, shaved parmesan, and house-made Caesar dressing.

ENTREES

CHICKEN ALFREDO

Grilled chicken, broccoli, fettuccini, and alfredo sauce.

AND

PARMIGIANO

Choice of eggplant or chicken parmigiano with linguine.

AND

STEAK TIPS

Served with roasted fingerling potatoes, peppers, mushrooms, and red wine reduction.

ASSORTED DESSERT PASTRIES

CAESAR SALAD

Romaine, croutons, shaved parmesan, and house-made Caesar dressing.

OR

HOUSE SALAD

Mixed greens, tomatoes, cucumbers, red onion, cheese, and honey balsamic dressing.

ENTREES

CHICKEN ALFREDO - \$44

Grilled chicken, broccoli, fettuccini, and alfredo sauce.

EGGPLANT PARMIGIANO - \$43

Served with linguine.

CHICKEN PARMIGIANO - \$47

Served with linguine.

STEAK TIPS - \$50

Served with roasted fingerling potatoes, peppers, mushrooms, and red wine reduction.

CHOCOLATE LAVA CAKE

OR

LEMON CREAM CAKE

TOUR OF ITALY
\$60 PER PERSON

PLATED DINNERS

PRICES ARE SUBJECT TO A 20% SERVICE CHARGE AND APPLICABLE TAXES.