

vivace

PRIVATE EVENTS

One of Charlotte's most unique and distinguished restaurants, Vivace offers a selection of private event spaces to suit nearly every affair.

From small and intimate dinners at our chef's table to rehearsal dinners in our private upstairs dining room—complete with its own terrace overlooking the Charlotte skyline, Vivace offers great food & exceptional service in an unforgettable venue!

1100 Metropolitan Ave.
Building E | Suite 100
Charlotte, NC 28204

vivacecharlotte.com

CONTACT

PRIVATE EVENTS MANAGER

David Duffey
david@urbanfoodgroup.com
704.370.7755

GENERAL MANAGER

Joshua Grogan
joshua@urbanfoodgroup.com
704.370.7755

THE SPACES



MEZZANINE DINING | 60-100 GUESTS

Located on the 2nd floor, the Mezzanine is 100% private, and features its own bar and terrace overlooking the Charlotte skyline. Plated dinners for up to 60 people or standing cocktail parties for 100. Complete with TVs and sound dampening curtain for presentations.



COCKTAIL LOUNGE | 8-50 GUESTS

A semi-private lounge perfect for celebrations and after-work affairs, our cocktail lounge can accommodate parties as large as 50, or as few as 8 and everything in between!



THE CHEF'S TABLE | UP TO 12 GUESTS

An intimate private space ideal for business or special occasion dinners for as many as 12. Vivace's open kitchen allows your guests to watch as their dinner is prepared, while maintaining the privacy of a small dining space.



THE HARVEST TABLE | UP TO 22 GUESTS

Situated in the middle of our beautiful, lively dining room, our largest single table accommodates family style seating for up to 22 guests. Order from a set menu, our a la carte menu or eat family style; the Italian way.



OUTDOOR DINING | UP TO 75 GUESTS

OPTIONS: SIDE LOUNGE (UP TO 50) | UPSTAIRS BALCONY (30) | TABLE 110 (16)
A fantastic view of the city skyline. Voted "Best Patio Dining in Charlotte" via Charlotte Magazine readers for the past 5 years. We offer full service dining for our outdoor terrace & lounge area as well as for seated dining.



THE RESTAURANT | UP TO 250 GUESTS

Vivace is available for buyout events.
Host your special large occasion in one of Charlotte's most unique settings!

THE DETAILS

Our private event spaces are reserved through contracts which contain an agreement on our food & beverage spending minimums.

We base these reasonable minimums on the time of day of the week and the season.

Our private events manager will gladly let you know the minimum spending amount for each space for your requested date.

Minimums do NOT include tax and a standard service charge of 20%.

Special requests that require use of an outside vendor is also not included.

A deposit may be required for larger events.



Valet parking, two full service bars, a terrace and a full patio are just some of the features of this spacious and beautiful restaurant.

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THE MENUS

BANQUET STYLE APPETIZERS

Allows your guests to eat at their own pace. We offer an assortment of appetizers, entrées and desserts displayed in a style that matches your event. Items available in private dining room & cocktail lounge only. Items require pre-ordering in a set amount. Priced per dozen unless otherwise noted.

GIARDINO E DISPENSA

garden & pantry

CRUDITE PLATTER | \$3 per guest

seasonal vegetables, crostini, Tuscan white bean dip

MEDITERRANEAN PLATE | \$4 per guest

marinated artichokes, eggplant, cipolini onions, olives, marcona almonds, red pepper hummus, crostini

MUSHROOM BRUSCHETTA | \$24

roast medley of forest mushrooms, goat cheese, arugula

CAPRESE SKEWERS | \$18

house made mozzarella, cherry tomato, basil, balsamic drizzle

FIG & MASCARPONE BRUSCHETTA | \$18

spiced pecans, honey drizzle

WILD MUSHROOM ARANCINI | \$24

mozzarella, spicy tomato aioli

MARE E TORRENTE

sea & stream

MINI CRAB CAKES** | \$42

spicy tomato aioli

PROSCIUTTO WRAPPED SCALLOPS** | \$42

vincotto glaze

SHRIMP COCKTAIL** | \$30

house cocktail sauce

GRILLED SHRIMP SKEWERS | \$42

rosemary oil marinade, balsamic drizzle

AGRICOLA E FORESTALE

farm & forest

VIVACE MEATBALLS | \$24

house tomato sauce

MEAT & CHEESE | \$5 per guest

artisanal cheeses & cured meats, fig jam, local honey, crostini

GRILLED CHICKEN SKEWERS | \$24

pesto marinade, balsamic drizzle

MELON & PROSCIUTTO SKEWERS | \$42

balsamic drizzle

BEEF TENDERLOIN BRUSCHETTA | \$48

grilled red onion, gorgonzola horseradish crema

DUCK CONFIT BRUSCHETTA | \$42

mascarpone crema, grilled red onion, vincotto drizzle

DOLCE

ZEPPOLI | \$18

MINI CANNOLI | \$18 per 24

HOUSE GINGER SNAP COOKIES | \$18

ASSORTED DESSERT TRAY | \$24 per 8-10 guests

**Items require a 2 dozen minimum. Gluten-free substitution for crostini or bruschetta available for \$2/dozen upcharge.

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THE MENUS

BUFFET-STYLE CATERING

Buffet-style catering for on and off-site events. Priced per guest, with a minimum of 8 guests.

PIATTO PRINCIPALE

SALADS

house | \$6
*cherry tomato, shaved fennel, cucumber,
red onion, lemon thyme vinaigrette*

arugula | \$6
*roast tomato, house made mozzarella,
red onion, lemon thyme vinaigrette*

caesar | \$6
*romaine, house made garlic croutons,
parmesan, house caesar dressing*

HOUSE MADE PASTAS

\$6 | choice of pasta & sauce

PASTA

pappardelle
spaghetti
fusilli
penne
gluten-free linguini
4 cheese ravioli | +\$1

SAUCE

parmesan cream
rustic tomato
garlic white wine
bolognese
madeira & mushroom

ADD ON

seasonal vegetables | \$3
vivace meatballs | \$4
rosemary grilled chicken | \$5
braised short rib | \$4
grilled shrimp | \$6
seared sea scallops | \$8

ENTRATAS

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*grilled beef tenderloin | \$10
*grilled pork tenderloin | \$7
grilled airline chicken | \$8
*grilled salmon | \$7
seared sea scallops | \$12
whole roast pig | \$4
*20 lb. minimum, feeds 40
requires 2 week notice to order*

SAUCE

limit one per entrata, additional \$1

horseradish crema
whole grain mostarda
tomato hollandaise
red wine demiglaze
lemon garlic butter
pumpkin seed pesto
golden raisin agrodolce

CONTORNI

choose as many as you'd like

mushroom & pea risotto | \$4
parmesan polenta | \$2
tuscan rosemary potatoes | \$2
whipped potatoes | \$3
roast brussels sprouts
& cauliflower | \$3
seasonal vegetables | \$3
garlic sea salt rolls | \$2

*Beef and Salmon grilled medium-rare/medium. Pork grilled to medium.

PRIX FIXE DINING

BRUNCH MENU

BRUNCH STANDARD

\$25 per guest | 2 Courses

Includes Mimosa & Bloody Mary Bar

Dolce course | +\$5 per guest

ANTIPASTI (choose 3 of the following to offer for your luncheon)

STRAWBERRY PARFAIT
STEAMED PEI MUSSELS
BRUSSELS SPROUTS
BRAISED MEATBALLS
CAPRESE SALAD
CAESAR SALAD
ARUGULA SALAD
HOUSE SALAD

SECONDI (choose 4 of the following to offer for your luncheon)

MUSHROOM FRITTATA
SALTIMBOCCA BURGER
CHICKEN & BISCUIT
CRISPY CHICKEN SANDWICH
SHRIMP & POLENTA
BENEDICTO VIVACE
PAPPARDELLE ALLA BOLOGNESE
SPAGHETTI & MEATBALLS

DOLCE

choice of

TIRAMISU OR CHEESECAKE

LUNCH MENUS

LUNCH STANDARD

.....
\$18 per guest | 2 Courses
Dolce course | +\$5 per guest

INSALATA

choice of CAESAR SALAD, HOUSE SALAD OR CAPRESE BRUSCHETTA

SECONDI (choose 4 of the following to offer for your luncheon)

STEAMED PEI MUSSELS *roasted tomatoes, shallots, garlic, brown butter, thyme*

CHICKEN PANINI *marinated grilled chicken, lemon artichoke ricotta, arugula*

SALTIMBOCCA BURGER* *sage, fontina, prosciutto, fried egg, brioche bun*

MARGHERITA PIZZA *fresh mozzarella, basil, roasted tomatoes*

ARUGULA SALAD *fresh mozzarella, red onion, roasted tomatoes, lemon vinaigrette
+ grilled chicken or grilled shrimp*

PAPPARDELLE ALLA BOLOGNESE *goat cheese crema*

FOUR CHEESE RAVIOLI *wilted spinach, roasted garlic crema, tomato sauce*

DOLCE

choice of TIRAMISU OR CHEESECAKE

LUNCH OCCASION

.....
\$22 per guest | 2 Courses
Dolce course | +\$5 per guest

INSALATA

choice of CAESAR SALAD, HOUSE SALAD OR CAPRESE BRUSCHETTA

SECONDI (choose 4 of the following to offer for your luncheon)

STEAMED PEI MUSSELS *roasted tomatoes, shallots, garlic, brown butter, thyme*

CHICKEN PANINI *marinated grilled chicken, lemon artichoke ricotta, arugula*

SALTIMBOCCA BURGER* *sage, fontina, prosciutto, fried egg, brioche bun*

MARGHERITA PIZZA *fresh mozzarella, basil, roasted tomatoes*

ARUGULA SALAD *fresh mozzarella, red onion, roasted tomatoes, lemon vinaigrette
+ grilled chicken or grilled shrimp*

PAPPARDELLE ALLA BOLOGNESE *goat cheese crema*

FOUR CHEESE RAVIOLI *wilted spinach, roasted garlic crema, tomato sauce*

GRILLED BISTRO FILET* *creamer potatoes, sauteed broccolini, vincotto*

GRILLED CHICKEN *parmesan gnocchi, artichoke hearts, roasted peppers
& tomatoes, olives, spinach, red wine butter*

GRILLED SALMON* *parmesan polenta, broccolini, tomato hollandaise*

SAFFRON RISOTTO *seared scallop, shrimp, roasted tomatoes, crostini*

DOLCE

choice of TIRAMISU OR CHEESECAKE

DINNER MENUS

DINNER 1

\$35 per guest
3 Courses

INSALATA choice of **CAESAR OR HOUSE SALAD**

SECONDI (choose 3 of the following to offer for your dinner)

WILD MUSHROOM RISOTTO *vegetarian & gluten free*

SEASONAL VEGETABLE PASTA *(gluten free pasta available)*

PAPPARDELLE ALLA BOLOGNESE *goat cheese crema*

GRILLED CHICKEN *parmesan gnocchi, artichoke hearts, roasted peppers & tomatoes, olives, spinach, red wine butter, fresh herbs*

GRILLED SALMON *butternut squash purée, farro, kale, roasted cauliflower, pumpkin seed pesto*

DOLCE choice of **TIRAMISU OR CHEESECAKE**

DINNER 2

\$45 per guest
3 Courses

INSALATA choice of **CAESAR, HOUSE OR CAPRESE SALAD**

SECONDI (choose 3 of the following to offer for your dinner)

WILD MUSHROOM RISOTTO *vegetarian & gluten free*

SEASONAL VEGETABLE PASTA *(gluten free pasta available)*

PAPPARDELLE ALLA BOLOGNESE *goat cheese crema*

GRILLED CHICKEN *parmesan gnocchi, artichoke hearts, roasted peppers & tomatoes, olives, spinach, red wine butter, fresh herbs*

GRILLED SALMON *butternut squash purée, farro, kale, roasted cauliflower, pumpkin seed pesto*

BISTRO STEAK* *creamer potatoes & sauteed baby spinach*

VEAL SALTIMBOCCA *fresh mozzarella ravioli, wild mushrooms, brown butter*

SEARED SCALLOPS *seared sea scallops, shrimp, saffron risotto, roasted tomatoes, green peas, crostini*

BEELERS GRILLED PORK SHANK *parmesan polenta, smoked saffron bechamel, vincotto, crispy skin*

DOLCE choice of **TIRAMISU OR CHEESECAKE**

DINNER MENUS

DINNER 3

\$55 per guest
"Cena Tradizionale"
4 Courses

INSALATA

choice of

CAESAR, HOUSE, CAPRESE OR ROAST BEET SALAD

PRIMI

(choose 1 of the following to offer for your dinner)

FOUR CHEESE RAVIOLI

SPAGHETTI & MEATBALL

PARMESAN GNOCCHI

SECONDI

(choose 3 of the following to offer for your dinner)

WILD MUSHROOM RISOTTO *vegetarian & gluten free*

PAPPARDELLE ALLA BOLOGNESE *goat cheese crema*

SEASONAL VEGETABLE PASTA *(gluten free pasta available)*

GRILLED CHICKEN *parmesan gnocchi, artichoke hearts, roasted peppers & tomatoes, olives, spinach, red wine butter, fresh herbs*

GRILLED SALMON *butternut squash purée, farro, kale, roasted cauliflower, pumpkin seed pesto*

VEAL SALTIMBOCCA *fresh mozzarella ravioli, wild mushrooms, brown butter*

SEARED SCALLOPS *seared sea scallops, shrimp, saffron risotto, roasted tomatoes, green peas, crostini*

BEELERS GRILLED PORK SHANK *parmesan polenta, smoked saffron bechamel, vincotto, crispy skin*

6 OZ. GRILLED ANGUS FILET *velvet potato puree, grilled asparagus, truffle mushroom sauce*

DOLCE

choice of **TIRAMISU OR CHEESECAKE**