



WELCOME TO PAZZALUNA!

The Twin Cities destination since 1998 for sophisticated yet comfortable dining, reminiscent of a modern Italian inspired villa, Pazzaluna offers the quality of metropolitan dining in a convenient location.

Grand, yet intimate, Pazzaluna's private event options are varied and offer great selections for business and pleasure. Authentic regional Italian cooking, fine Italian wines and the undivided attention of our service team await you and your guests.

THE MURAL ROOM is our private dining room separated from our main dining room by majestic "Italian doors". Ideal for seated dinners of up to 50 guests or cocktail parties of up to 75 guests. Custom menus for your guests offer flexibility, quality and value. Independent lighting and music controls allow you to create the right ambiance. The Mural Room can also transform into two semi-private dining areas with full-length velvet drapes.

This style of dining is very conducive to smaller groups of 10 to 20 guests.

VENUS LOUNGE Adjacent to the bar, the lounge offers a relaxed and energetic setting for a cocktail reception or a start to the evening for up to 50 guests.

OUR CHEF'S BOOTH is the most personal and informal of our dining options. Up to 10 guests enjoy a five course taste of Italy while dining in our cucina, watching each course come to life before their eyes.

GROUP DINING AT PAZZALUNA is a fantastic option for larger groups that do not require private dining, but rather, the flexibility of either custom menu design or our dinner menu.

GENERAL INFORMATION

CELEBRATIONS

Celebrations & events at Pazzaluna are just a little more special. Our group & private dining spaces are the perfect setting for intimate wedding receptions, rehearsal or groom's dinners, showers, special occasions, birthday or anniversary parties & any family or social event. Our personalized planning & attention to detail are the key elements to ensuring your event is truly unique. Please inquire with our private dining representative for more information on personalizing & planning your celebration with us.

CORPORATE LUNCHEONS & DINNERS

From strategic planning meetings & corporate presentations to festive holiday parties, we provide productive settings for our business-minded clients. Our private dining representative will help you select the right space, or a combination of spaces, to ensure your business event will achieve your desired results.

MENU SELECTION

Our menus offer a selection of food & beverage options in a wide range of price points. Please select your favorite menu items from the varied options, or if you have something specific in mind, your private dining representative & Executive Chef, will be happy to tailor a menu to your preference & budget. If you have special dietary restrictions or needs, please do not hesitate to contact your private dining representative. Menu prices will be guaranteed for a maximum of sixty days.

A/V CAPABILITIES

Your private dining representative will be pleased to coordinate audio/visual equipment for your event from flip charts & easels to a sound system & microphone, TV, DVD players, LCD projector & projection screen. Individual pieces of equipment or entire equipment packages are available. Please inquire with our private dining representative for specific information regarding your audio visual needs.

MORRISSEY HOSPITALITY COMPANIES

Morrissey Hospitality Companies (MHC) was founded in 1995 as a full-service hospitality management, development, and hospitality consulting company. We excel in the full-service environment, providing expertise in hotel operations, restaurant management, and specialty hospitality brands. We deliver Authentic Hospitality to our guests, profit to our clients, and brand growth and position to each property. We take great pride in providing outstanding products and services. See for yourself why so many companies, foundations and associations trust MHC with their important events.

Morrissey Hospitality Companies
345 Saint Peter Street, Ste. 2000, Saint Paul, MN 55102
(651)221-0815 morrisseyhospitality.com

Pazzaluna Urban Italian Restaurant
360 Saint Peter Street, St. Paul, MN 55102
(651)223-7000 pazzaluna.com

The St. Paul Grill
350 Market Street, St. Paul, MN 55102
(651)224-7455 stpaulgrill.com

Tria Restaurant, Bar & Event Center
5959 Centerville Road, North Oaks, MN 55127
(651)426-9222 triarestaurant.com

Hillcrest Golf Club
2200 East Larpenteur Ave. St. Paul, MN 55109
(651)774-6088 hillcreststpaul.com

Bunker Hills Golf Club
12800 Bunker Prairie Road, Coon Rapids, MN 55448
(763)951-7276 bunkerhillsgolf.com

The Saint Paul Hotel
350 Market Street, Saint Paul, MN 55102
(651)292-9292 saintpaulhotel.com

Crossing Inn & Suites of Parkers Prairie
211 West Main Street, Parkers Prairie, MN 56361
(218)338-3380 crossingsparkersprairie.com

GrandStay Hotel & Suites of Luverne
908 South Kniss Avenue, Luverne, MN 56156
(507)449-4949 grandstayluverne.com



RECEPTION PLATTERS

Serves approximately 25 guests.

BRUSCHETTA

All presented on bite size, lightly toasted foccacia

- FRESH TOMATO & BASIL 50
- MUSHROOM & GOAT CHEESE 100
- PROSCIUTTO & HONEY 125
- ROAST BEEF & PARMESAN 125

HOUSE ANTIPASTI 125

An array of Chef selected cold antipasti,
options vary based on availability,

- Tomato, Basil & Fresh Mozzarella
- Marinated Mushrooms
- Prosciutto with Extra Virgin Olive Oil
- Smoked Salmon
- Herbed Goat Cheese
- Sweet & Sour Cipollini Onions
- Marinated Mozzarella

ITALIAN CHEESE 140

Chef's selection of Italian hard & soft cheeses,
served with assorted crackers & crostinis

SALUMI 210

Chef's selection of cured artisan meats
served with grilled crostinis

ROASTED TENDERLOIN OF BEEF 275

Herb crusted & seared beef tenderloin
served with horseradish cream & grilled bread

MINI CRAB CAKES 145

Housemade crab cakes served with Calabrian chili aioli

SHRIMP COCKTAIL 180

Poached shrimp served with cocktail sauce & lemon wedges

SPINACH & ARTICHOKE DIP 120

Spinach & artichoke dip served with grilled crostinis

PASTA CHIPS & TOMATO RELISH 115

Housemade pasta chips with fresh tomatoes, cipollini onions & Calabrian chilies



A 20% percent service charge and applicable sales tax will be applied to all orders. A 72 hour notice is required for all orders.

PIZZAS

Our award-winning Neopolitan style thin crust pizza.
Hearth baked in a wood-burning oven & served in 16 bite sized squares.

SPICY SAUSAGE & PEPPERONI 17

Spicy sausage, pepperoni, crimini mushroom, garlic, tomato sauce & fresh mozzarella

MARGHERITA 15

A traditional favorite with fresh tomatoes, mozzarella & basil

FOUR CHEESE 15

Mozzarella, goat, fontina & gorgonzola cheeses topped with arugula

CHICKEN & GRILLED ASPARAGUS 17

Roasted garlic cream sauce, chicken, asparagus & red onion

SPIEDINI

Classic Italian skewers, served on platters or butler passed.
Priced by the dozen.

TOMATO, BASIL & FRESH MOZZARELLA 24

MARINATED & GRILLED SEASONAL VEGETABLES 24

BALSAMIC & ROSEMARY MARINATED BEEF 57

BACON WRAPPED SCALLOPS 84

TAZO DI PASTA FILLO

Delicate phyllo dough cups, served on platters or butler passed.
Priced by the dozen.

GOAT CHEESE & TOMATO 42

ARTICHOKE & MUSHROOM 42

CHICKEN & ASPARAGUS 48

CRAB & AVOCADO 66



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PLATED LUNCHES

Includes Pazzaluna Italian bread basket with Olive Tapenade. Priced per person.

VECCHIO 25

Mixed greens tossed with balsamico & extra virgin olive oil, finished with shaved parmesan

Choice of:

Chicken Fettuccine Alfredo - with cream & parmesan

Spaghetti Bolognese - tossed with the classic braised meat sauce of Bologna

Gelato duo of vanilla & chocolate

VINCENZO 30

Caesar salad with housemade croutons, shaved parmesan & Caesar dressing

Choice of:

Rigatoni tossed with chicken, smoked tomatoes, spinach & housemade four cheese sauce

Shrimp Arrabbiata - penne tossed with fiery tomato sauce, garlic & shrimp

Tiramisu - lady fingers soaked in espresso & Kahlua with mascarpone cheese

GIOVANNI 35

Choice of:

Caesar salad with housemade croutons, shaved parmesan & Caesar dressing

Arugula salad with apples, pears, toasted almonds, gorgonzola & honey-apple cider vinaigrette

Choice of:

Chicken Piccata - sautéed with lemon butter sauce, capers & creamy parmesan risotto

Angel Hair in the style of Capri - ripe tomatoes, garlic, sautéed shrimp, basil & fresh mozzarella

Choice of:

Tiramisu - lady fingers soaked in espresso & Kahlua with mascarpone cheese

Crème Brûlée - vanilla custard cream & candied sugar crust

MICHELANGELO 40

Mixed greens tossed with balsamico & extra virgin olive oil, finished with shaved parmesan

Penne pasta tossed with fresh grape tomatoes & basil

Choice of:

Chicken with Chef's seasonal ingredients

Salmon with Chef's seasonal ingredients

Tiramisu - lady fingers soaked in espresso & Kahlua with mascarpone cheese



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PLATED DINNERS

Includes Pazzaluna Italian bread basket with Olive Tapenade. Priced per person.

BOTTICELLI 45

Mixed greens tossed with balsamico & extra virgin olive oil, finished with shaved parmesan

Gnocchi with butter & fresh sage

Choice of:

Ahi tuna with Chef's seasonal ingredients

Chicken with Chef's seasonal ingredients

Pork scaloppinne with Chef's seasonal ingredients

Choice of:

Tiramisu - lady fingers soaked in espresso & Kahlua with mascarpone cheese

Affogato - vanilla & chocolate gelato with a shot of espresso served with biscotti

SALVATORE 50

Choice of:

Mixed greens tossed with balsamico & extra virgin olive oil, finished with shaved parmesan

Caesar salad with housemade croutons, shaved parmesan & Caesar dressing

Pasta Duo - Gnocchi with butter & fresh sage, Penne pasta tossed with fresh grape tomatoes & basil

Choice of:

Salmon with Chef's seasonal ingredients

Chicken with Chef's seasonal ingredients

Pork scaloppinne with Chef's seasonal ingredients

Choice of:

Tiramisu - lady fingers soaked in espresso & Kahlua with mascarpone cheese

Flourless Chocolate Torte - with whipped cream and berries

MARCO 55

Choice of:

Arugula salad with apples, pears, toasted almonds, gorgonzola & honey-apple cider vinaigrette

Caesar salad with housemade croutons, shaved parmesan & Caesar dressing

Herb risotto with asparagus

Choice of:

Walleye with Chef's seasonal ingredients

Chicken with Chef's seasonal ingredients

Ribeye with Chef's seasonal ingredients

Choice of:

Tiramisu - lady fingers soaked in espresso & Kahlua with mascarpone cheese

Chef's homemade seasonal cheesecake



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PLATED DINNERS

Includes Pazzaluna bread basket. Priced per person.

CARAVAGGIO 60

Choice of:

Arugula salad with apples, pears, toasted almonds, gorgonzola & honey-apple cider vinaigrette
Caesar salad with housemade croutons, shaved parmesan & Caesar dressing

Saffron Risotto

Choice of:

Ahi tuna with Chef's seasonal ingredients
Chicken with Chef's seasonal ingredients
Beef Tenderloin with Chef's seasonal ingredients

Choice of:

Tiramisu - lady fingers soaked in espresso & Kahlua with mascarpone cheese
Crème Brûlée - vanilla custard with candied sugar crust

LAMBRIGINI 65

Choice of:

Caesar salad with housemade croutons, shaved parmesan & Caesar dressing
Arugula salad with apples, pears, toasted almonds, gorgonzola, honey-apple cider vinaigrette
Caprese salad with fresh mozzarella, basil, extra virgin olive oil & balsamico

Trio of Chef's selected pastas

Choice of:

Ahi Tuna with Chef's seasonal ingredients
Filet Mignon with Chef's seasonal ingredients
Game with Chef's seasonal ingredients
Ribeye with Chef's seasonal ingredients

Dessert Platters served family style

Tiramisu, Cheesecake, Flourless Chocolate Torte & Gelato



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TAVOLO DELLO CHEF

Enjoy a professional consultation with our private dining representative, then let Pazzaluna Chefs create an authentic Italian five course meal for your group of 6 - 10 guests. All items will be presented family style for you to pass at the table, with entrées served by our Chef.
Priced per person.

A SAMPLE MENU 75

Chef's Selected Appetizers

A selection of 7 - 10 items from our antipasti case

Salad

Our Chef's salad creation based on seasonality, served family style

Pasta

A tasting of an authentic Italian pasta

Main Course Selections

Chef's creation of Beef, Pork, Poultry or Seafood based on your consultation

Dessert

Chef's selected dessert

ALLA CARTE SELECTIONS

Work with our private dining representative to create a custom menu based on the seasonal selections from our dining room menu. The menu will start with antipasti or pizzas for all to enjoy family-style at the table, or during your reception. The remainder of the dinner will consist of four courses.

A SAMPLE MENU MARKET PRICE

Appetizer

Choice of antipasti or pizza, served family style

Salad Course

Select up to two salads to be offered to your guests

Pasta Course

Select two risotto, gnocchi or pasta to be sampled by all

Main Course

Select up to four entrées to be offered to your guests

Dessert

Select three desserts to be offered to your guests

Prices for this private dining option are dependent upon selection made the evening of the event - usually ranging from \$60 - \$80 per person. Please note that we will serve half portions of pasta, gnocchi or risotto for the primi course and you will be charged half of the listed menu price. We will also print a custom menu for your group.



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GENERAL POLICIES

EXCLUSIVITY

Due to exclusivity rights, outside food and beverages are not permitted within Pazzaluna Urban Italian.

PRIVATE DINING ROOM

RESERVATION TIME PERIODS

Lunch: Lunch experience may be contracted daily from 10:00 a.m. and must be completed by 3:00 p.m.

Dinner: Dinner experience may be contracted daily from 4:00 p.m. and must be completed by restaurant close.

MINIMUMS

The private dining event space is available without rental fee. Food and beverage minimums apply. Contact our sales representative to discuss minimums. Groups not reaching the specified food and beverage minimum will have the difference added to the bill for their event. Food and beverage minimums do not include tax, service charge, A/V rental, parking or other miscellaneous charges.

CREDIT CARD GUARANTEE

A credit card guarantee is required to reserve the private dining event space for your group.

CANCELLATION

Groups that provide notice of event cancellation are subject to the following charges:

- 0 - 3 days prior - 75% of Food & Beverage Minimum
- 4 - 7 days prior - 50% of Food & Beverage Minimum
- 8 - 30 days prior - 25% of Food & Beverage Minimum

PAYMENT

Full payment for your event is required at its conclusion. An itemized bill will be presented for your reference.

MAXIMUM PARTY SIZES

- Seating at separate tables - 48
- Seating at one table (boardroom style) - 24
- Seating at two long banquet tables - 50
- Entire restaurant - 220

TAX BREAKDOWN & SERVICE CHARGE

State and City tax on food is 7.625%; State and City tax on liquor is 10.125%. A service charge of 20% is added to your bill. 18% of this is provided to the service staff as a gratuity and 2% is the sole possession of Pazzaluna.

INCIDENTALS

A/V equipment, flowers and other requested items may all be arranged as an option in your contract. Speak with your private dining representative for details.

ALCOHOLIC BEVERAGES

No alcoholic beverages shall be brought into the facility for sampling or consumption. Minnesota state law prohibits persons under the age of 21 to purchase or consume alcoholic beverages. Pazzaluna Urban Italian reserves the right to require proof of identification showing the age of any and all persons requesting alcoholic beverages. Pazzaluna Urban Italian shall have the right to exercise its right to require identification and proof of age in its sole and absolute discretion. The Client agrees to indemnify and hold Pazzaluna Urban Italian harmless from claims arising from exercising its right to require identification and proof from the Client or the Client's guests and invitees. Pazzaluna Urban Italian reserves the right to refuse service of alcohol to anyone that it deems to be intoxicated in its sole and absolute discretion. The Client agrees to indemnify and hold Pazzaluna Urban Italian harmless from claims arising from Pazzaluna Urban Italian exercising its right to refuse to serve alcohol to the Client or the Client's guests and invitees.

DÉCOR

Pazzaluna Urban Italian does not permit the affixing of anything to the walls, floors, ceilings or outdoor poles with nails, staples, tape or other substances unless approved by your private dining representative. Pazzaluna Urban Italian requires that all candles be enclosed. Pazzaluna Urban Italian does not allow the use of any confetti or glitter.



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