



MEZZA LUNA RESTAURANT

Proudly serving Half Moon Bay since 1993





Benvenuti a Mezza Luna

Thank you for considering Mezza Luna Restaurant for your event. We serve locally sourced farm to table Italian/ Mediterranean cuisine. Mezza Luna is located in the harbor area, north of Half Moon Bay, in the historic Princeton Inn building (circa 1906). The restaurant is an ideal venue for rehearsal dinners, business retreats, corporate events, wedding receptions, family reunions, baby and bridal showers and so much more.

Private Dining

There are two venues for private events; the Small Banquet Room (up to 35 guests), and Large Banquet Room (up to 110 guests). Private events require a Food and Beverage (F&B) minimum, banquet menu and contract. The F&B minimum charge includes food costs, beverage service, corkage fees, plus any additional menu items ordered for the event. F&B minimum charges vary on the day and time of event. Contact Danette Pugliese, Special Events Manager, for F&B minimums and to help set up your special event-contact@mezzalunabythesea.com or (650) 728-8108.

Non-Private Dining

Shared dining is available for groups of 18 to 40 guests. There is no food and beverage minimum for non-private dining, but a banquet menu and contract are required to confirm reservations. On weekends and holidays, large group reservation times are limited to 5:00pm to 5:30pm or 8:00pm.

Beverage Service

Beverage service options range from hosting a full bar or offering beer, wine, and non-alcoholic drinks. Non-alcoholic drinks include soda, iced tea and juices. Hosts may also choose from our wine list and have bottles placed on the tables during the event. The wine list includes California and imported Italian varietals. We recommend asking for the current wine list closer to the event to secure availability.

Decoration and Linens

White cloth table linens and napkins are provided. Decor is welcome, but is subject to pre-approval by management. Flameless battery operated candles are allowed. **Décor set up and removal are the sole responsibility of host. Mezza Luna does not provide any table décor, vases or flowers.**

Contract and Cancellation Fees

A cash deposit is not required, but a contract is necessary to secure the reservation. If host cancels less than 72 hours (3 days) prior to event, Mezza Luna Restaurant reserves the right to charge a cancellation fee. The fee is 50% of the total cost of the Banquet Menu price based on final guest count. Gratuity (20%) and local sales tax will be automatically added to the final bill.

We look forward to working with you,

Grazie,
Mezza Luna Restaurant



PRIVATE DINING

SMALL BANQUET ROOM



Farfalle al Salmone

Seats up to 35 guests
Large arched windows
Terracotta floors with Tuscan decor
Harbor view with natural lighting



Gamberoni alla Roberto

*Rehearsal Dinners
Business Meetings
Baby Showers
Birthday Parties*

**Contact Danette Pugliese (Banquet Manager) for food and beverage minimums
contact@mezzalunabythesea.com or (650) 728-8108**



PRIVATE DINING

LARGE BANQUET ROOM



Pollo Saltimbocca



Rollino Mezza Luna

Seats up to 110 guests
Full Bar, Dancefloor, Oversized Fireplace
Elevated stage for bands/DJ's
Wood vaulted ceilings with low lighting



Wedding Receptions
Large Rehearsal Dinners
Events with Live Music/Entertainment
Corporate Retreats

**Contact Danette Pugliese (Banquet Manager) for food and beverage minimums
contact@mezzalunabythesea.com or (650) 728-8108**



MENU OPTIONS & PRICING

We can accommodate most dietary needs, allergies and gluten sensitivities

We do not have a nut-free or gluten-free kitchen

We accept Cash, Visa, Master Card or American Express

We do not accept personal or business checks

Gratuity (20%) and local sales tax will automatically be added to the final bill

MENU UNO

Host chooses the following:

One Salad (all guests)

Three Entrée Choices (guests pick one)

-One Dessert (all guests)

PRANZO (lunch)	\$45 per person
CENA (dinner)	\$60 per person
PREMIUM ENTRÉE*	Add \$10 per guest order

MENU DUE

Host chooses the following:

One Salad (all guests)

One Pasta Primi (1/2 portion all guests)

Three Entrée Choices (guests pick one)

One Dessert (all guests)

PRANZO (lunch)	\$60 per person
CENA (dinner)	\$75 per person
PREMIUM ENTRÉE*	add \$10 per guest order

CHILDREN'S MENU

Lunch and Dinner \$20 per child

Pizza

choice of cheese or pepperoni

OR

Penne or Spaghetti Pasta

choice of marinara, bolognese, alfredo or cheese & butter sauce

AND

Homemade vanilla gelato

INCLUDED

Homemade Ciabatta bread & butter (EVOO/balsamic vinegar upon request)

Filtered glasses of water on tables

White linen table cloths and napkins

EXTRAS

Beverages (not included in menu price)

Corkage Fee (750 ML): \$30 per 750 ml bottle

Cake Cutting Fee: \$3 per person

Premium entrées

Add on appetizers



Banquet Menu Options

SALADS

Select ONE for all guests

INSALATE

Caesar Salad	<i>romaine lettuce hearts, house made croutons, classic caesar dressing (contains raw pasteurized egg)</i>
Insalata Mista	<i>organic green salad , carrots, tomato, cucumber, olives, shaved fennel, balsamic vinaigrette dressing (V)</i>

ENTREES

Select THREE options-guests will choose ONE

PASTA— Menu DUE only, select one pasta for all guests

Fusilli al Pesto	<i>corkscrew pasta in homemade pesto sauce, (room temperature, contains pine nuts and cheese) (V)</i>
Gnocchi al Gorgonzola	<i>potato dumplings with gorgonzola cheese sauce</i>
Farfalle Primavera	<i>bow-tie shaped pasta sautéed with fresh seasonal vegetables, sweet onion and EVOO (V)</i>
Farfalle al Salmone	<i>bow-tie shaped pasta sautéed with chunks of fresh salmon, served in vodka tomato cream sauce</i>
Ziti alla Bolognese	<i>tube-shaped pasta served in our homemade meat sauce (top sirloin)</i>
Tortellini Aurora	<i>meat tortellini, sauteed with ham and peas, in a light tomato cream sauce</i>
Penne Pastore	<i>tube shaped pasta sauteed with eggplant, tomato and scamorza cheese (smoked mozzarella) (V)</i>

VEGETABLE/FISH/MEAT—*indicates dish is served with side seasonal vegetable and starch

Parmigiana di Melanzana	<i>layers of sliced eggplant, mozzarella cheese and tomato sauce (V)</i>
Manicotti Vegetali	<i>homemade sheet pasta stuffed with vegetables and ricotta cheese in a tomato béchamel sauce (V)</i>
Rollino Mezza Luna	<i>sheet pasta rolled with eggplant, smoked mozzarella and parma ham in a tomato cream sauce</i>
Calamari Dore *	<i>calamari steak sautéed with lemon, capers and white wine</i>
Pollo Saltimbocca *	<i>chicken breast topped with prosciutto, mozzarella cheese in a sage white wine sauce</i>
Pollo Piccata *	<i>chicken scaloppini sautéed with lemon, capers and white wine</i>
Cannelloni	<i>homemade sheet pasta stuffed with meat and ricotta cheese, topped with a tomato béchamel sauce</i>
Parmigiana di Manzo *	<i>breaded prime new york beef cutlet topped with mozzarella cheese and tomato sauce</i>
Braciola di Maiale *	<i>roasted pork loin stuffed with prosciutto and spinach in a sage and white wine sauce</i>

(v) Vegetarian - does not contain meat, but may have dairy/cheese—Gluten Free penne is available for most pasta dishes

DESSERT

Select ONE for all guests

DOLCE— Includes choice of coffee or tea

Tiramisu	<i>lady fingers soaked in espresso and brandy, mascarpone cheese, dusted with coffee powder</i>
Gelato della Casa	<i>house made vanilla italian style ice cream (V)</i>



EXTRAS AND ADD-ONS

PREMIUM ENTRÉE—add \$10 per guest order (not available for Family Style or Buffet)

-All come with a side seasonal vegetable and starch. *Arrosto di Manzo is only available for 30 or more guests

Gamberoni alla Roberto	<i>sautéed prawns, garlic, white wine, capers in a spicy tomato sauce</i>
Salmone alla Dolores	<i>fresh salmon filet served with green peppercorns in a light cream brandy sauce</i>
Pesce al Livornese	<i>catch of the day, fresh local rockfish with tomato, olives, capers and white wine</i>
Oso Bucco di Maiale	<i>pork shank braised in a mixed vegetable sauce</i>
Arrosto di Manzo*	<i>roasted new york prime medallions served in a red wine reduction</i>

ANTIPASTI—appetizer add-ons, charged per order

Bruschetta Campagnola	\$14 (4 pieces per order) (V)	<i>toasted bread slices with chopped tomato, basil, garlic, EVOO</i>
Insalata Caprese	\$17 (4 pieces per order) (V)(GF)	<i>tomato slices topped with fresh mozzarella cheese, EVOO and basil</i>
Polpette della Casa	\$17 (5 meatballs)	<i>homemade meatballs served with tomato sauce</i>
Bruschetta di Salmone	\$17 (4 pieces per order)	<i>toasted bread slices topped with cream cheese, smoked salmon, capers and fresh dill</i>
Olive Miste	\$17 (serves estimated 3-4 guests) (V) (GF)	<i>cured mixed Italian olives</i>
Charcuterie	\$18 (serves estimated 2-3 guests) (GF)	<i>assortment of imported Italian cold cuts and cheese</i>
Calamari Fritti	\$19 (serves estimated 2-3 guests)	<i>deep fried calamari served with tartar sauce</i>

BEVERAGE SERVICE - Not included in menu price and charged per drink/bottle

Beverage service options include (not limited to):

Full (open) Bar:	Host pays for all beer, wine, cocktails and non-alcoholic drinks
Partial Bar:	Host pays for beer, wine and non-alcoholic drinks (guests pay for cocktails)
Pre-selected Wine:	Host only pays for wine that is pre-selected from our list
Cocktail Hour:	Full bar for a specific timeframe or dollar amount
Cash Bar Only:	All drinks are paid by guests
Non-Alcoholic Drinks:	Includes sodas, juice, ice tea
Bottled Still/Sparkling Water:	Charged per bottle