



IN-HOUSE PARTIES MENUS & ROOMS

MAIN ROOM

Up to 125 guests, this is our largest room.



BAROLO ROOM

Up to 50 guests, this is our most popular room for parties due to its size, the decorations and the semi-private setting.



CHIANTI ROOM

Up to 60 guests, this is our most private room. It comes with a 75' TV for presentations.



We also offer the entire
restaurant for private
parties up-to 200 guests

Are you planning a
special event at a winery
or at another venue in
the tri-valley? Ask us
about our catering menu

TERRA MIA

Italian Restaurant. 4040 East Avenue, Livermore, CA 94550

Ph. 925.456.3333 - TERRAMIALIVERMORE.COM

Insalata (Salad)

One choice of:

Insalata Mista

Organic mixed green salad, tossed with house vinaigrette dressing

Bruschetta Campagnola

Fresh tomato, black olives, garlic and basil on homemade toasted bread

Pasta

Choose two of:

Penne al Pesto

Tube shaped pasta, sautéed with homemade pesto sauce

Gnocchi Pomodoro e Basilico

Homemade potato dumpling sautéed with marinara sauce and fresh basil

Penne alla Calabrese

Pasta sautéed with pork sausage, mushrooms and red wine tomato sauce

Dolce (Dessert)

One choice of:

Tiramisu'

Lady fingers soaked in espresso and brandy, layered with mascarpone cream and topped with cocoa powder

Bigne' Terra Mia

Homemade cream puff, topped with dark chocolate

Coffee

Banquet menu #1 Family Style - Available only Lunch
\$31 per person for Lunch Plus tax (10.25%) & gratuity (18%)

TERRA MIA

Italian Restaurant. 4040 East Avenue, Livermore, CA 94550

Ph. 925.456.3333 - TERRAMIALIVERMORE.COM

Insalata (Salad)

One choice of:

Insalata Mista

Organic mixed green salad, tossed with house vinaigrette dressing

Caesar Salad

Romaine salad heart with homemade Caesar dressing (made with raw eggs)

Secondi (Entrees)

Choose two of:

Cannelloni di Carne

Homemade meat cannelloni, served with aurora sauce

Penne al Pesto

Tube shaped pasta, sautéed with homemade pesto sauce

Pollo Saltimbocca

Breast of chicken, topped with ham and mozzarella cheese served in white wine and sage sauce

Salmone alla Livornese

Fresh salmon sautéed with capers, garlic, black olives and tomato sauce

Dolce (Dessert)

One choice of:

Tiramisu'

Lady fingers soaked in espresso and brandy, layered with mascarpone cream and topped with cocoa powder

Bigne' Terra Mia

Homemade cream puff, topped with dark chocolate

Coffee

Banquet menu #2 Family Style - Available only Lunch
\$36 per person for Lunch Plus tax (10.25%) & gratuity (18%)

TERRA MIA

Starters

Choose two of:

Insalata Mista

Organic mixed green salad, tossed with house vinaigrette dressing

Caesar Salad

Romaine salad heart with homemade caesar dressing

(made with raw eggs)

Calamari Fritti

Deep fried calamari served with marinara sauce on side

Bruschetta Campagnola

Fresh tomato, black olives, garlic and basil on homemade toasted bread

Entrees

Choose two of:

Cannelloni di Carne

Homemade meat cannelloni, served with aurora sauce

Penne Primavera

Tube shaped pasta served with fresh seasonal vegetables, onion and

extra virgin olive oil

Pollo Saltimbocca

Breast of chicken, topped with ham and mozzarella cheese served in white

wine and sage sauce

Salmone alla Piccata

Fresh salmon sautéed with capers and lemon in butter / white wine sauce

Dolce (Dessert)

One choice of:

Tiramisu'

Lady fingers soaked in espresso and brandy, layered with mascarpone cream

and topped with cocoa powder

Bigne' Terra Mia

Homemade cream puff, topped with dark chocolate

Coffee

Banquet menu # 3 Family Style

\$40 per person for Lunch Plus tax (10.25%) & gratuity (18%)

\$46 per person for Dinner Plus tax (10.25%) & gratuity (18%)

TERRA MIA

Starters

Choose two of:

Insalata Caprese

Sliced tomato, fresh mozzarella, e.v. olive oil and fresh basil

Caesar Salad

Romaine salad heart with homemade Caesar dressing

(made with raw eggs)

Calamari Fritti

Deep fried calamari served with marinara sauce on side

Bruschetta di Piselli e Tartufo

Blended green pea cream, truffle olive oil and shaved parmigiano cheese on

homemade toasted bread

Entrees

Choose two of:

Penne alla Calabrese

Pasta sautéed with pork sausage, mushrooms and red wine tomato sauce

Gnocchi Gorgonzola

Homemade potato dumpling sautéed in gorgonzola cream sauce

Ossobuco di Maiale al Forno

Natural pork ossobuco stewed with mixed blended vegetable sauce

Salmone alla Livornese

Fresh salmon sautéed with capers, garlic, black olives and tomato sauce

Dolce (Dessert)

One choice of:

Tiramisu'

Lady fingers soaked in espresso and brandy, layered with mascarpone cream

and topped with cocoa powder

Bigne' Terra Mia

Homemade cream puff, topped with dark chocolate

Coffee

Banquet menu # 4 Family Style

\$44 per person for Lunch Plus tax (10.25%) & gratuity (18%)

\$49 per person for Dinner Plus tax (10.25%) & gratuity (18%)

TERRA MIA

Pizza & Insalata (Salad)

Assorted specialty pizza & One choice of Salad:

Insalata Mista

Organic mixed green salad, tossed with house vinaigrette dressing

Caesar Salad

Romaine salad heart with homemade Caesar dressing
(made with raw eggs)

Secondi (Entrees)

Each guest to choose one:

Cannelloni di Carne

Homemade meat cannelloni, served with aurora sauce

Salmon alla Piccata

Fresh salmon served with capers and lemon in butter / white wine sauce

Pollo Saltimbocca

Breast of chicken, topped with ham and mozzarella cheese served in white
wine and sage sauce

Lasagna di Carne

Homemade meat lasagna

Dolce (Dessert)

One choice of:

Cioccolato

Creamy chocolate ice cream on a layer of chocolate cheesecake, topped with
fudge and covered with mini chocolate chips

Fragola

Strawberry ice cream on a cheesecake base, with white chocolate and
whipped cream, covered with mini white chocolate chips

Coffee

Banquet menu #5 Available only Dinner (Individually plated)
\$50 per person for Dinner Plus tax (10.25%) & gratuity (18%)

TERRA MIA

Pizza & Insalata (Salad)

Assorted specialty pizza & One choice of Salad:

Insalata Mista

Organic mixed green salad, tossed with house vinaigrette dressing

Caesar Salad

Romaine salad heart with homemade Caesar dressing (made with raw eggs)

Pasta (Choose one)

Gnocchi Gorgonzola

Homemade potato dumpling sautéed in gorgonzola cream sauce

Penne al Pesto

Tube shaped pasta, sautéed with homemade pesto sauce

Cannelloni di Carne

Homemade meat cannelloni, served with aurora sauce

Secondi (Entrees)

Each guest to choose one:

Pollo Saltimbocca

Breast of chicken, topped with ham and mozzarella cheese served in white wine
and sage sauce

Ossobuco di Maiale al Forno

Baked natural pork ossobuco served with vegetable sauce

Salmon al Brandy

Fresh salmon served with green peppercorn and shallot in brandy sauce with a
light touch of cream

Dolce (Dessert) One choice of:

Cioccolato

Creamy chocolate ice cream on a layer of chocolate cheesecake, topped with
fudge and covered with mini chocolate chips

Fragola

Strawberry ice cream on a cheesecake base, with white chocolate and whipped
cream, covered with mini white chocolate chips

Coffee

Banquet menu #6 Available only Dinner (Individually plated)
\$56 per person for Dinner Plus tax (10.25%) & gratuity (18%)

TERRA MIA

Pizza & Insalata (Salad)

Assorted specialty pizza & one choice of Salad:

Insalata Mista

Organic mixed green salad, tossed with house vinaigrette dressing

Caesar Salad

Romaine salad heart with homemade Caesar dressing
(made with raw eggs)

Entrees

Includes all three:

Rollino Giovanni

Baked homemade rolled pasta, stuffed with eggplant, aged smoked mozzarella and Italian ham, served with aurora sauce

Pollo Saltimbocca

Breast of chicken, topped with ham and mozzarella cheese served in white wine and sage sauce

Salmone alla Piccata

Fresh salmon sautéed with capers and lemon in butter / white wine sauce

Dolce (Dessert)

Choice of one:

Tiramisu'

Lady fingers soaked in espresso and brandy, layered with mascarpone cream and topped with cocoa powder

Bigne' Terra Mia

Homemade cream puff, topped with dark chocolate

Coffee

Banquet menu # 7 Buffet Style

\$46 per person Plus tax (10.25%) & gratuity (18%)

TERRA MIA

Pizza & Insalata (Salad)

Assorted specialty pizza & one choice of Salad:

Caesar Salad

Romaine salad heart with homemade Caesar dressing
(made with raw eggs)

Insalata Caprese

Sliced tomato, fresh mozzarella, e.v.olive oil and fresh basil

Entrees

Includes all three:

Lasagna di Carne

Homemade meat lasagna

Veal Piccata

Veal scaloppina sauté with lemon, capers and white wine

Salmone alla Livornese

Fresh salmon sautéed with capers, garlic, black olives and tomato sauce

Dolce (Dessert)

Choice of one:

Tiramisu'

Lady fingers soaked in espresso and brandy, layered with mascarpone cream and topped with cocoa powder

Bigne' Terra Mia

Homemade cream puff, topped with dark chocolate

Coffee

Banquet menu # 8 Buffet Style

\$52 per person Plus tax (10.25%) & gratuity (18%)

TERRA MIA
Special Event Guidelines

To reserve a room for a private event, we require a food and beverage minimum charge (A.Q). These charges are designed for our three dining areas, and are set for weekday and weekend reservations. In addition to the food and beverage minimums, we charge 18% gratuity and add sales tax to the amount of the final bill. Payment is due in full at the conclusion of the event. We accept cash, Visa, Master Card or American Express. We do not accept personal or business checks. **We need a guaranteed guest count 5 at least (five) days prior to the event.** Terra Mia will charge according to the final guest count, or actual number of guests, whichever is greater. If the final guest count is not received five days prior to the date indicated on your proposal, Terra Mia will use the expected number of guests from the final contract, and will charge accordingly. Terra Mia reserves the right to charge the full amount of the initial guests reserved. To secure the date and time for your event, a credit card deposit is required to hold your reservation.

A pastry caking fee of \$2.50 per person (final guest count) will be added for all customer supplied cakes or pastries. In addition, Terra Mia politely allows guests to bring in their own wine subject to a corkage fee of \$25 per bottle (750ml) of labels that are not present on current wine list. All decorations must be approved first by Terra Mia management.

CANCELLATION POLICY:

Please send a written cancellation by fax 925.456.0406 or e-mail: info@terramialivermore.com

CANCELLATION FEES: 30 days or more prior: No charge;
29 – 15 days prior: 1/3rd of the minimum guarantee or F&B minimum, whichever is greater;
14 – 7 days prior: ½ of the minimum guarantee or F&B minimum, whichever is greater;
6 – 0 (zero) days full minimum guarantee or F&B minimum, whichever is greater.

INITIALS _____

I, _____, have read and understand the above guidelines specified by Terra Mia Restaurant, Inc.

CARD # _____ CVV _____ EXPIRES _____

CARDHOLDER _____ ZIP _____

CUSTOMER SIGNATURE

DATE

TERRA MIA Ristorante Italiano
4040 East Av Livermore, Ca 94550
Ph 925.456.3333 – www.terramialivermore.com

NAME: _____

PHONE NUMBER: _____

Day & date & time
of the event: _____

Private function? : YES / NO Room: MDR / B / C

Adults: _____ Children: _____

Meal for adults: _____ Meal for children: _____

Meal for Vegetarians: _____

Wine – Soft Drink – Beer – Cocktail
(Circle all those you agree to pay for your guests)

Own wine and/or cake: _____

Decoration and time: _____

How do you know about Terra Mia?: _____

How Many Tables _____

Special Requests: _____

Special Event Policies

Event Minimums:

Daytime (Lunch time) events Monday through Friday must meet a minimum of \$800, and Weekend day events a minimum of \$1200. Evening (Dinner time) events Sunday through Thursday must meet a minimum of \$1000, and Friday and Saturday night events a minimum of \$1500. Daytime events may begin at 12 noon and must conclude no later than 3p.m. Evening events may begin between 2:30 p.m. and 7p.m. and must conclude no later than 10p.m. (All minimums are before tax & gratuity). This pricing reflects the two private rooms except holidays (2/14, Mother's Day, 7/4, 12/24, NYE, etc.), Main Dining Room pricing will vary.

Menu Pricing:

The menu price quoted is based on the estimated guest count. If the final guest count is significantly less than the estimated guest count, we may have to reprice the menu as fixed costs must be amortized over the fewer attending number of guests. Terra Mia reserves the right to substitute ingredients and/or raise prices (with your input and approval) in the event that food prices rise substantially between the time of the signing of the contract and the date of the event.

Pricing for Children:

Children 12 and under may order from our regular children's menu.

Etiquette:

A corkage fee of \$25 will be added for each customer supplied 750ml bottle of wine, and a \$2.50 per person cakeage fee will be added for any customer supplied cakes or desserts. All decorations must be approved in advance by Terra Mia management No decorations may be attached to any wall floor or ceiling using nails, staples, or tape. No confetti, glitter, rice, bubbles, candles or open flame are permitted. Additional cleanup fees will apply if the event space requires excessive cleaning.

Guest Count Guarantee:

A final guest count is required 5 business days prior to the event. Terra Mia will charge according to the guaranteed guest count, or actual number of guests, whichever is greater. If the final guest count is not provided at least 5 days in advance, the original count indicated on the contract will be considered the guarantee for which you will be charged. Terra Mia reserves the right to charge the full amount of the final guaranteed guest count.

Guest Count Increases:

If the guest count increases after the guaranteed guest count is received, we will be happy to try to accommodate you. Terra Mia, however reserves the right to make substitutions in menus for those guests in excess of the final guaranteed guest count.

Deposits:

To secure the date and time for your event, a credit card deposit is required to hold your reservation. Your event will be confirmed once we receive your signed event order (contract) and menu choices.

Payments:

Terra Mia accepts Cash, Visa, MasterCard, and American Express. We do not accept personal or business checks. We charge an 18% service charge and sales tax will be added to the total amount of the final bill. Payment is due in full at the conclusion of your event. For corporate clients, payment is required at the conclusion of service unless credit has been established. Unpaid balances are subject to penalties, interest, or both.

Cancellations:

Please send written notice of cancellation by fax: 925-456-0406 or email: info@terramialivermore.com

Cancellation fees:

30 days or more prior: No charge.

29 – 15 days prior: 1/3 of the minimum guarantee or F&B minimum, whichever is greater.

14 – 7 days prior ½ of the minimum guarantee or F&B minimum, whichever is greater.

6 – 0 (zero) days full minimum guarantee or F&B minimum, whichever is greater.

Act of God:

If for reasons beyond our control, Terra Mia is unable to perform its obligations, then non-performance is excused with no liability. In no event shall Terra Mia be liable for consequential damages whatsoever.

Leftover Food:

The client may keep leftover food if Terra Mia agrees that it is still safe to consume. Terra Mia reserves the right to remove and dispose of all leftover food and beverages not consumed by the end of an event. If leftover food is taken by you or event guests, it then becomes your or the guest's responsibility for proper refrigeration and handling. Terra Mia waives any liability of any leftover food taken by you or your guests.

Notice:

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Last minute emergency orders may be accepted, subject to availability. Prices are subject to change. Terra Mia is not responsible for lost or stolen articles. Terra Mia reserves the right to refuse service, at its sole discretion, including the right to suspend alcohol service to an individual or event. If alcohol service is suspended for any reason, Terra Mia will not be liable for any actual, consequential, incidental, or other damages of any kind. Customer agrees to co-operate fully with our efforts to comply with and enforce all applicable rules and regulations.