



PIZZERIA

NAPOLITA

WINE BAR

EVENT MENU

1126 CENTRAL AVE, WILMETTE, IL 60091 | 224.215.0305



NAPOLITA WILMETTE

An authentic wood-burning Neapolitan Pizzeria in the heart of downtown Wilmette. At Napolita, we serve Neapolitan pizza made fresh and naturally fermented in accordance with the strict standards of the authentic Vera Pizza Napoletana. Enjoy pasta imported from Napoli, house-made specialty salads, and delicious Italian-style desserts. Indulge in our extensive wine list updated regularly with wines from every Italian region.

NAPOLITA WINE BAR

Front Bar Area



FRONT ROOM

As you step into our venue room, you're greeted by a warm and inviting atmosphere that exudes intimacy and charm. The space is designed to make you feel right at home, with comfortable furnishings and cozy lighting that creates a relaxing ambiance.

Our soft colors and textures provide a soothing touch, while the warm wood accents and rustic details give the room a cozy feel.

The seating area is arranged in a way that encourages conversation and connection, adding to the cozy vibe and making you feel right at home.

For pricing options, please connect with our event manager.

CAPACITY:

Seated: 25

Standing: 35

FOOD & BEVERAGE MINIMUM:

Minimum varies based on day and time, and ranges from \$2,000 - \$8,000.

NAPOLITA WINE BAR

Main Dinning Room

MAIN DINING ROOM

As you enter our spacious main dining room, you're immediately struck by its welcoming and cozy ambiance.

This space provides ample space for larger gatherings and the decor and furnishings are tastefully arranged to create a warm and welcoming atmosphere, with comfortable seating areas and a variety of textures and colors that add depth and character to the space.

The larger size of the room allows for more flexibility in seating arrangements, and the addition of larger tables provide even more comfort and style.

Overall, our spacious venue room offers the perfect combination of intimacy, charm, and comfort in a larger setting, making it the ideal choice for any occasion where you need a little extra space to spread out and relax.

CAPACITY:

Seated: 60

Standing: 80

FOOD & BEVERAGE MINIMUM:

Minimum varies based on day and time, and ranges from \$2,000 - \$8,000.

For pricing options, please connect with our event manager.







PRIVATE EVENTS MENU

—< SIGNATURE DINING EXPERIENCE >—

\$60/PERSON

Served family style. Available for 25 or more people, includes one glass of house wine, Prosecco, or draft beer. \$54/person if a drink package is purchased.

APPETIZERS..... SELECT 2

- Arancini Di Rosso Alla Napoletana
- Bruschetta
- Burrata Fresca
- Zucchine Fritte
- Gamberetti Alla Diavola
- Cuori Di Carciofo
- Calamari Fritte

Additional \$5 per person

- *Can select one Chef's Board in substitution of both appetizers*

SIDES..... SELECT 2

- Spinaci Saltati
- Arrostito Patata
- Cavolini
- Polenta
- Zucca Arrostita

SALADS..... SELECT 1

- Tritata Italiana
- Caesar
- Barbabietola
- Cavolo Toscano
- Pomodoro Cimelio
- Panzanella

Salad add on: Chicken/Pancetta/Prosciutto (\$6 per person)

ENTREES..... SELECT 2

- Pollo Alla Parmigiana
- Trota Iridea
- Bistecca Di Manzo
- Piccata Di Pollo
- Veal Milanese
- Parmigiana Di Melanzane

DESSERT..... SELECT 1

- Seasonal Gelato
- Tiramisu
- Chocolate Cake

Pizza's can be added a la carte at regular menu prices



PRIVATE EVENTS MENU

— < NAPOLITA PIZZA PACKAGE > —

\$30/PERSON

Served family style. Available for 25 or more people.

APPETIZERS & SALADS... SELECT 2

- Arancini Di Rosso Alla Napoletana
- Bruschetta
- Zucchine Fritte
- Calamari Fritte
- Tritata Italiana
- Caesar
- Barbabietola
- Cavolo Toscano

DESSERT..... SELECT 2

- Seasonal Gelato
- Tiramisu
- Chocolate Cake

ADD ONS

Chefs Boards - Chef's choice of Italian artisan meats and/or cheeses with jam, nuts, olives, house-made crostini. To feed 25 people

PIZZAS..... SELECT 2

ROSSA

- Margherita
- Salame Piccante
- Salsiccia Rossa
- Funghi Rossa

BIANCA

- Carbonara
- Prosciutto E Rucola
- Verdure Arrosto
- Pomodoro Spinaci

- Salumi \$50.85
- Formaggi \$44.85
- Formaggi E Salumi \$86.85



PRIVATE EVENTS MENU

— < NAPOLITA PLATTERS > —

SERVED FAMILY STYLE

To serve 15-25 people

CHOICES INCLUDE

Arrostito Patata	\$100
Cavolini	\$100
Zucca Arrostita	\$100
Penne Alla Bolognese	\$225
Penne Alla Vodka	\$200
Carbonara	\$225
Spaghetti Aglio E Olio	\$200
Pollo Alla Parmigiana	\$275
Piccata Di Pollo	\$275
Parmigiana Di Melanzane	\$250

PRIVATE EVENTS

DRINK PACKAGES

FOR 25 GUESTS AND UP

BEER & WINE PACKAGE

2 Hours: \$30 // 3 Hours: \$40 // 4 Hours: \$50

STANDARD PACKAGE

Beer, Wine, & Mixed Drinks

2 Hours: \$33 // 3 Hours: \$44 // 4 Hours: \$55

PREMIUM PACKAGE

Beer, Wine, Cocktails & Mixed Drinks

2 Hours: \$40 // 3 Hours: \$50 // 4 Hours: \$60

SIGNATURE COCKTAIL UPGRADE

For premium packages you can add up to 3 signature cocktails free of charge

NON-ALCOHOLIC PACKAGE

Soda, Juice, Tea & Coffee

3 Hours: \$7 // 4 Hours: \$10 // 5 Hours: \$13

Charges apply to all guests 21 and older in attendance at event. We require all guests consuming alcohol to provide valid identification.

All packages include select craft beers on draft, soft drinks, iced tea, & juices





PRIVATE EVENTS

DRINK MENU

NAPOLITA DRAFT BEERS

- Peroni
- Menabrea Bionda
- Menabrea Ambrata
- Hacker-Pschorr
- Lagunitas IPA
- Cruz Blanca Mexico Calling
- Alarmist Crispy Boy
- Double Clutch - Rotating
- Dogfish Head 60 Minute IPA
- 3 Floyds Alpha King
- Left Hand Brewing Milk Stout

Draft beers are available based on seasonality. Please ask our Event Manager to provide what is available for your event.

NAPOLITA WINES

- Prosecco Draft
- Rosé Draft
- Montepulciano Draft
- Red Blend Draft
- Le Pianure Pinot Grigio
- Pitars Sauvignon Blanc
- Le Pianure Rosé
- Vandalay Pinot Grigio
- Vandalay Cabernet Sauvignon

LIQUOR

- Napolita Vodka
- Titos Vodka
- Napolita Gin
- Hendrick's Gin
- Don Julio Blanco Tequila
- Casamigos Blanco Tequila
- La Luna Mezcal
- Old Grand-Dad Bourbon
- Maker's Mark
- Bulliet Bourbon
- Jack Daniel's Tennessee Whiskey
- Tullamore Dew Irish Whiskey
- Capitan Morgan White Rum
- Capitan Morgan Spiced Rum

SPECIALTY COCKTAILS

- Napolita Grapparita
- Classic Negroni
- Aperol Spritz
- Milano Manhattan
- Italian Mule
- Peach Mint Belini
- Limoncello Cocktail

Menu items are subject to change. Please ask Event Manager for any updates. Full wine & spirit list available upon request.



PRIVATE EVENTS

EXCLUSIVE VENDORS

We offer a comprehensive range of exceptional vendors that cater to all your event requirements, including but not limited to florists, mechanical bulls, and much more.



Click below for the full list of exclusive Napolita vendors to make your event special!

[EXPLORE OUR VENDORS HERE](#)



PRIVATE EVENTS

CONTRACT & TERMS

DEPOSIT

All events require a 25% deposit in order to be considered fully booked and confirmed. A credit card authorization form is required regardless of the minimum. All events are subject to cancellation charges outlined below.

FOOD AND BEVERAGE MINIMUM

All private events are subject to a food and beverage minimum, which will be noted in the contract. In specific cases, a "Venue Rental" fee will be added- this fee is tax exclusive. If the minimum is not met, the remaining balance will be charged as a "Room Rental" fee. The food and beverage minimum does not include 10% sales tax and 25% service charge. Any additional rentals/services do not contribute towards the food and beverage minimum.

TAX RATE

There is a 10% tax on all food and beverages. Tax-exempt organizations must provide a 501(c)3 prior to booking- exemption will be reflected on the final banquet event order.

SERVICE CHARGES

There is a 25% service charge (20% gratuity + 5% administrative fee) added to the final subtotal of all private events. This service charge will not be taxed.

PAYMENT

Initial deposits will be deducted from the client's final bill. Once the event concludes, the client will be responsible for the remaining balance and shall complete payment on-site prior to leaving. Any additional items ordered during the time of event will be added to the proposed total amount. Tax and service charge will be reflective of any additional items. Final payment will NOT be divided into separate checks, however, the client may use a maximum of four credit cards to settle the single bill.

CANCELLATIONS

A "cancellation fee" of 2% of the subtotal of the event shall be charged to the client to the credit card on file in the event an event booking is canceled, for any reason.

- If the event is canceled 30 days or more prior to the scheduled event date, you will receive your initial deposit minus the 2% cancellation fee.
- If the event is canceled 29-15 days prior to the scheduled event date, you will receive 50% of your deposit back minus the 2% cancellation fee.
- In the event of a cancellation occurring 14 days or less prior to the event date, deposits will not be refundable, but are transferable & can be applied to an event scheduled within 30-days of the original event date (date availability permitting).
- Client shall be held liable for the full contracted amount if cancellation occurs less than 72 hours from scheduled time of event.

GUARANTEE OF GUESTS

All guaranteed guest count numbers are due seven days prior to your event. All drink or meal packages will be charged per guaranteed guest count. If attendance is greater than the guest count (space permitting), the overage will be charged at the time of event. If the client does not confirm the guest count, the original number of guests, as specified on the event contract, will be utilized as the guaranteed number. Reductions in guest count will not be accepted within one week of the event.

MENU SELECTIONS

Menu selections are due 10 days prior to the event date- selections are not required upon signing the private event agreement. Changes made less than 10 days before the event date cannot be guaranteed and are based upon availability. If selections are not made by this date, the Event Sales Manager will select a menu for you, choosing our most popular items. Happy hour & daily specials will not be available for any event.

PRIVATE EVENTS

CONTRACT & TERMS

DIETARY RESTRICTIONS

Our culinary team is happy to accommodate any serious dietary restrictions members of your party may have. Please be sure to make us aware of all restrictions when submitting your menu selections.

OUTSIDE FOOD & DESSERT

Client is prohibited from bringing any food or beverage prepared outside of Napolita Pizzeria & Wine Bar onto the premises. It is our policy that no food or beverage of any kind can be taken out of the restaurant by the client or attendees.

BEVERAGES PACKAGES

Spirits included in beverage packages are for mixed drinks only. This is defined by the combination of 1.5 oz of spirit and one non-alcoholic mixture. Shot, rocks, neat, and martini pours are not included in beverage packages.

ALCOHOLIC BEVERAGES

Napolita Pizzeria & Wine Bar asks your cooperation in enforcement of applicable restrictions, particularly concerning service to minors and intoxicated individuals. We respectfully reserve the right to refuse service to any individual that appears to be intoxicated. Under no circumstances are individuals under the age of 21 permitted to consume alcoholic beverages on the premises.

DECORATIONS

Event guests are welcome to bring in outside décor for their event. All decorations must be discussed with the Event Sales Manager prior to the event. Free-flowing decorations such as confetti, poppers, sprinkles, sparkles, etc are not permitted. Pyrotechnics and open flames are not permitted- (votive lights and enclosed candles on tables are permitted).

DAMAGE WAIVER

Napolita Pizzeria & Wine Bar does not assume any liability for the damage to or loss of any articles left on the premises before, during or after your event. Examples of this include but are not limited to: event décor, floral, and desserts.

EVENT SET-UP TIME

The event space will be ready 30-minutes prior to your event start time. If you need additional time, please contact the Event Sales Manager- additional fees may be added.

PARKING

There is plenty of on-street parking near the restaurant. Public lots are also available in the area.

COVID-19 RESTRICTIONS

All events are subject to cancellation depending on local regulations at the time of your event. For COVID-19 related cancellations, if the City of Wilmette places a restriction on your event size, all payments and deposits are 100% refundable. If there is not a restriction in place for your event size, our regular cancellation policy applies. If a regulation is in place for your group size and is lifted prior to your event, we will contact you and a deposit will be due within seven days of us notifying you.



PRIVATE EVENTS

FREQUENTLY ASKED QUESTIONS

WHAT ARE THE PRICES FOR AN EVENT?

Each event is subject to a food and beverage minimum, which will be noted in the contract, and is listed on the specific space profiles within this document. The food and beverage minimum does not include 10.25% sales tax and 23% service charge. If the food and beverage minimum is not met in food and beverage charges, the remaining amount will be charged as a "room rental" fee.

For parties of 30 or less, we do not require a food and beverage minimum. These parties are not considered private and are not closed off from other restaurant patrons. For parties of 15 or less, we recommend the Brewpub as your event space.

HOW CAN I HOLD A SPACE FOR AN EVENT?

We do not provide an option to place a "hold" on an event space. In order to be considered fully booked we require a signed contract, the provided CC authorization form completed, and a 25% deposit on the proposal/contract.

WILL I BE REQUIRED TO SIGN A CONTRACT?

Yes, you will be required to sign a contract to book the space(s).

IS SECURITY AVAILABLE?

Armed Security is required for all events of more than 100 people and is an additional \$80 per guard per hour- this will be reflected in your contract. There will be one (1) Guard per 100 people, and one (1) additional guard per each additional 150 People. Armed security is optional for parties of less than 100 guests.

Example 100 People- 1 guard, 250 people- 2 guards, 400 people- 3 guards, etc.

CAN I USE MY OWN VENDORS?

We have established great connections with a variety of vendors in the area. These are our vendors that you are able to use for any of your event needs. Vendors are only subject to our preferred vendors- please see "preferred vendors" page for a complete list. Additional vendors are subject to approval on a case-by-case basis for more specialized needs.

IS A DEPOSIT REQUIRED? IS MY DEPOSIT REFUNDABLE?

Yes, a 25% deposit is required on the "event room" fee, or the proposal total-dependent on if the total number of guests exceeds our food and beverage limits. Please see the cancellation policy in regards to cancellations/refunds.

CAN OTHER EVENTS TAKE PLACE IN THE BUILDING AT THE SAME TIME AS MY EVENT?

If you do not elect to rent a full-venue buyout, then we cannot guarantee that other events/the public will not be in different areas of the restaurant/venue.