

MAKE YOUR OCCASION AN "AFFAIR TO REMEMBER"

BACCO ITALIAN RESTAURANT

Special Events



PRICING AND SERVICES

WWW.BACCOBACCO.COM

Ph: 215.699.3361 | 587 DeKalb Pike, North Wales, Pa

Welcome TO BACCO



REGIONAL EVENT COORDINATOR
Victoria Luongo
vluongo@baccobacco.com
Ph: 267.467.8297

Thank you

for considering Bacco Italian Restaurant to host your special day. We are delighted to offer a variety of services and packages designed to make your event truly memorable. Whether you are planning an intimate gathering or a grand celebration, we have the resources to accommodate 10-300 guests onsite.

Our versatile event spaces and experienced team will ensure that every detail is perfect. We offer sit-down, family-style options as well as buffet packages, providing flexibility to suit your preferences and needs. Our goal is to ensure each and every guest feels as if they have just entered our home and are taken care of with the utmost service.

Let us make your occasion "An Affair to Remember". Explore this booklet to discover how we can bring your vision to life!

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OUR EVENT SPACES



Tapestry

Seating up to 70 guests, this beautifully appointed room offers a warm atmosphere. For larger gatherings, it connects seamlessly to our Garden Room, providing a versatile setting for your celebration.



Garden

Seating up to 30 guests, this well lit room offers a charming and inviting atmosphere. It connects seamlessly to our Tapestry Room, perfect for accommodating extra guest



Cucina

Seating up to 25 guests, our Cucina is a cozy and intimate space, perfect for hosting your special event. This inviting room is the closest to the bar, offering convenience and a warm atmosphere.



Party Room

Seating up to 60 guests, this inviting room offers a vibrant atmosphere. For larger gatherings, it connects seamlessly to our Wine Room and Cucina, accommodating extra guests and providing a versatile setting for your celebration.



Wine Room

Seating up to 14 guests, Our Wine Room is our most private space. Perfect for family gatherings and corporate meetings.



Patio

Seating up to 75 guests on the patio, and 150 total guests with our lawn space, this area offers a charming and spacious atmosphere. Available from May thru September, and also features an outside bar for your convenience.



FAMILY STYLE

FOR PARTIES OF 4 OR MORE

FONDAMENTALE

LUNCH | AVAILABLE BEFORE 3PM

\$34/PP

ANTIPASTI(2)

CAESAR SALAD
PADRONE SALAD
MUSSELS FRA DIAVLO
ASSORTED PIZZA
EGGPLANT ROLLANTINI
STUFFED MUSHROOMS

PASTA(1)

PENNE VODKA
RIGATONI BOLOGNESE
FARFALLE POMODORO

ENTREE (1)

POLLO PARMIGIANA
EGGPLANT PARMIGIANA
POLLO MARSALA
SALMON DOLCE

MEZZO

NOT AVAILABLE FRI. & SAT. AFTER 3PM

\$46/PP

ANTIPASTI(2)

CAESAR SALAD
PADRONE SALAD
MUSSELS FRA DIAVLO
ASSORTED PIZZA
ASPARAGUS ROLLANTINI
STUFFED MUSHROOMS
CALAMARI

PASTA(2)

PENNE VODKA
RIGATONI BOLOGNESE
FARFALLE POMODORO
FETTUCCINE ALFREDO

ENTREE (2)

POLLO PARMIGIANA
EGGPLANT PARMIGIANA
POLLO MARSALA
SALMON DOLCE
VITELLO SUGAROSA
POLLO CARCIOFI

COLOSSALE

AVAILABLE ANYTIME

\$54/PP

ANTIPASTI(3)

CAESAR SALAD
PADRONE SALAD
MUSSELS FRA DIAVLO
ASSORTED PIZZA
ASPARAGUS ROLLANTINI
STUFFED MUSHROOMS
CALAMARI
LONG HOTS

PASTA(2)

PENNE VODKA
RIGATONI BOLOGNESE
FARFALLE POMODORO
FETTUCCINE ALFREDO
LOBSTER RAVIOLI

ENTREE (3)

POLLO PARMIGIANA
EGGPLANT PARMIGIANA
POLLO MARSALA
SALMON DOLCE
VITELLO SUGAROSA
POLLO CARCIOFI

CHEFS SELECTION DESSERT, COFFEE AND TEA ARE INCLUDED WITH ALL PACKAGES.

Package pricing may vary with substitutions or additions. Tax, gratuity and beverages are not included.

BUFFET

FOR PARTIES OF 25 OR MORE

LUNCHEON

LUNCH | AVAILABLE BEFORE 3PM
NOT AVAILABLE ON SUNDAY

\$32/PP

ANTIPASTI(1)

CAESAR SALAD
PADRONE SALAD

PASTA(1)

PENNE VODKA
FARFALLE POMODORO

ENTREE (1)

POLLO PARMIGIANA
POLLO MARSALA

INCLUDES:

SEASONAL VEGETABLES



SUPREMO

\$48/PP

ANTIPASTI(2)

CAESAR SALAD
PADRONE SALAD
MUSSELS FRA DIAVLO
ASSORTED PIZZA
ASPARAGUS ROLLANTINI
STUFFED MUSHROOMS

PASTA(1)

PENNE VODKA
RIGATONI BOLOGNESE
FARFALLE POMODORO
FETTUCCHINE ALFREDO

ENTREE (2)

POLLO PARMIGIANA
EGGPLANT PARMIGIANA
POLLO MARSALA
SALMON DOLCE
VITELLO SUGAROSA
POLLO CARCIOFI

ABBONDANZA

\$58/PP

ANTIPASTI(3)

CAESAR SALAD
PADRONE SALAD
MUSSELS FRA DIAVLO
ASSORTED PIZZA
ASPARAGUS ROLLANTINI
STUFFED MUSHROOMS

PASTA(2)

PENNE VODKA
RIGATONI BOLOGNESE
FARFALLE POMODORO
FETTUCCHINE ALFREDO
LOBSTER RAVIOLI

ENTREE (2)

POLLO PARMIGIANA
EGGPLANT PARMIGIANA
POLLO MARSALA
SALMON DOLCE
VITELLO SUGAROSA
POLLO CARCIOFI

INCLUDES:

SEASONAL VEGETABLES | ROASTED POTATOES

CHEFS SELECTION DESSERT, COFFEE AND TEA ARE INCLUDED WITH ALL PACKAGES.

Package pricing may vary with substitutions or additions. Tax, gratuity and beverages are not included.

BRUNCH

FOR PARTIES OF 25 OR MORE

\$42/PP

AVAILABLE BEFORE 2PM

FRESH FRUIT
ASSORTED PASTRIES
SCRAMBLED EGGS
OVEN ROASTED HOME FRIES

CHOICE OF ONE
BACON | SAUSAGE

CHOICE OF ONE
CAPRESE | CAESAR SALAD

CHOICE OF ONE
PENNE VODKA | RIGATONI POMODORO

CHOICE OF ONE
POLLO LIMONE | POLLO CARCIOFI

CHEFS SELECTION DESSERT, COFFEE AND TEA ARE INCLUDED

ADD-ON OPTIONS

EGGS BENEDICT
\$3 per person

OMELET STATION
*traditional and egg white omelets /
assorted toppings*
\$5* per person

*this add-on package forfeits scrambled
eggs from the buffet



CHEFS SELECTION DESSERT, COFFEE AND TEA ARE INCLUDED WITH ALL PACKAGES.

Package pricing may vary with substitutions or additions. Tax, gratuity and beverages are not included.

*Omelet station requires a \$150 attendant fee.

DIETARY RESTRICTIONS

THIS MENU IS AVAILABLE UPON REQUEST FOR GUESTS WITH
DIETARY RESTRICTIONS ON THE DAY OF YOUR EVENT

Gluten Free Options

PADRONE SALAD

grilled chicken | mixed greens | chick peas | grape tomatoes | carrots | kalamata olives | pepperoncini |
parmigiano | red wine vinaigrette

PASTA PRIMAVERA

gluten free pasta | mushrooms | squash | zucchini | carrots

GRILLED CHICKEN & VEGETABLES

CAULIFLOWER CRUST PIZZA

choice of: old world | margarita | brooklyn

ESCAROLE N' BEANS

with sausage or grilled chicken

SALMON ALLA GRIGLIA

grilled salmon | cauliflower mash | broccolini

Vegetarian Options

PASTA PRIMAVERA

choice of pasta | mushrooms | squash | zucchini | carrots

EGGPLANT PARMIGIANO

PERSONAL PIZZA

choice of: old world | margherita | brooklyn

ESCAROLE 'N BEANS

Vegan Options

PADRONE SALAD

mixed greens | chickpeas | grape tomatoes | carrots | kalamata
olives | pepperoncini | red wine vinaigrette

PASTA PRIMAVERA

choice of pasta | mushrooms | squash | zucchini | carrots

PERSONAL PIZZA

san marzano plum tomato sauce | vegetables

ESCAROLE 'N BEANS

prepared with extra virgin olive oil

BACCO ITALIAN RESTAURANT

WEDDING PACKAGE

\$103.00/pp - Includes:

Cocktail Reception

ONE HOUR OPEN BAR*

BUTLER-PASSED HORS D' OEUVERS

CHOICE OF 3

STUFFED MUSHROOMS

MINI MEATBALLS

SHRIMP COCKTAIL

FRIED MOZZARELLA

STUFFED MINI PEPPERS

BRUSCHETTA

CAPRESE SKEWERS

PROSCIUTTO-WRAPPED MELON

COURSE 1

SALAD(1)

CAESAR

PADRONE

Dinner COURSE 2

PASTA (2)

PENNE VODKA

RIGATONI BOLOGNESE

FARFALLE POMODORO

FETTUCCINE ALFREDO

LOBSTER RAVIOLI

COURSE 3

ENTREES (3)

POLLO PARMIGIANA

EGGPLANT PARMIGIANA

POLLO MARSALA

SALMON DOLCE

VITELLO SUGAROSA

POLLO CARCIOFI

Dessert

PREMIUM DESSERT BAR

CHOICE OF 3

MINI CUPCAKES

LEMON BARS

CHOCOLATE MOUSSE CUPS

BROWNIES

CANNOLI

TIRAMISU

CREAMPUFFS

ECLAIRS

Package pricing may vary with substitutions or additions. Tax and gratuity are not included.

*PREMIUM BAR OPTION ADDITIONAL \$10/PP

BAR OPTIONS

CASH BAR

Guests may go to our bar and purchase their own drinks.

FULL CONSUMPTION BAR

Guests can order any bar drinks from the server that will be added to your bill.

LIMITED CONSUMPTION BAR

You select what your guests can order from the bar that will be added to your bill. This is combined with a cash bar for anything not included.

TAB BAR

We will run a tab up to your maximum. When your limit is reached, we will switch over to a cash bar.

BOTTLES OF WINE

You may pre-select bottles of wine to have on each table. You will have the option to replenish or switch to a cash bar.

BEER AND WINE STATION

You may preorder bottles of wine and beer to be displayed on a table in your space. This is a self serve station for your guests.

SIGNATURE DRINK STATION

Large beverage dispenser that will be set up in your space. This is self serve to your guests. See options below.



MORE OPTIONS AVAILABLE UPON REQUEST

BEVERAGE DISPENSERS

SERVES APPROXIMATELY 30 DRINKS

SANGRIA

Flavors available: Raspberry Peach, Red and White | 200

MIMOSA

Champagne | Orange Juice | 200

BLOOD ORANGE

Blood Orange Vodka | Cranberry | Orange Juice | 200

BLUEBERRY LEMONADE

Blueberry Vodka | Lemonade | 200

MALIBU BAY BREEZE

Malibu Rum | Cranberry | Pineapple | 200

COSMOPOLITAN

Vodka | Triple Sec | Lime | Cranberry | 250

WHITE COSMO

Vodka | Triple Sec | Lime | White Cranberry | 250

APEROL SPRITZ

Aperol | Prosecco | Club | 250

SPIKED ARNOLD PALMER

Sweet Tea Vodka | Lemonade | 250



FLAVORED LIQUEUR

****Flavored liqueur is made in house
at Bacco – try it today!**

**Classic Cremacella,
Chocolate, Noce di
Coccocella, Arancello**

\$12 glass | \$40 bottle



BACCO'S SIGNATURE DRINKS

Chocolate Martini

Bacco's Chocolate Liqueur, Absolut Vanilla,
Chocolate Drizzle

\$15

Lemon Drop Martini

Bacco's Cremacello Liqueur, Absolut Citron,
Sugar Rim

\$14

Coconut Bay Breeze

Bacco's Noce di Coccoceilo Liqueur, Pineapple
Juice, Cranberry Juice, Served on the Rocks

\$11

Orange Creamsickle

Bacco's Arancello Liqueur, Vodka, Orange Juice,
Served on the Rocks

12



PLEASE DRINK RESPONSIBLY



PLEASE DRINK RESPONSIBLY



VINO BY THE GLASS

WHITE VINO

	\$
Fête d'Or Brut France	10
Bright & lively with crisp citrus, green apple, & refreshing bubbles.	
Ruby Donna Moscato Puglia, Italy	11
Lightly sweet & aromatic with juicy peach, apricot, & delicate floral notes.	
Cielo Prosecco Italy	12
Fresh & elegant with notes of pear, apple, & soft, lively bubbles.	
Paolo Noemia Bianco Italy	9
Crisp & refreshing with citrus, orchard fruit, & a clean, balanced finish.	
I Castelli Pinot Grigio Italy	10
Light-bodied & easy-drinking with bright lemon, green apple, & subtle minerality.	
Riff Pinot Grigio Delle Venezie, Italy	11
Lightly sweet & aromatic with juicy peach, apricot, & delicate floral notes.	
Rai Valley Sauvignon Blanc New Zealand	10
Fresh & elegant with notes of pear, apple, & soft, lively bubbles.	
Kaleu Chardonnay Argentina	9
Smooth and fruit-forward with ripe apple, peach, and a soft, creamy texture.	
Bogle Chardonnay California	11
Lightly sweet & aromatic with juicy peach, apricot, & delicate floral notes.	
Jacoby Riesling Germany	10
Fresh & elegant with notes of pear, apple, & soft, lively bubbles.	
Lionel Osmin Rose France	10
Smooth and fruit-forward with ripe apple, peach, and a soft, creamy texture.	

RED VINO

	\$
Renzo Masi Corniolela Chianti Tuscany	11
Bright and savory with cherry, dried herbs, and a smooth, classic Tuscan finish.	
Paolo Noemia Seiano Rosso Lazio	9
Soft & fruit-forward with ripe red berries, gentle spice, & an easy-drinking finish.	
Bogle Pinot Noir California	11
Smooth & fruit-driven with cherry, raspberry, & soft notes of vanilla & spice.	
Firesteed Pinot Noir Oregon	12
Elegant & silky with bright cherry, subtle earth, & a smooth, balanced finish.	
Kaleu Cabernet Sauvignon Argentina	9
Bold & juicy with ripe blackberry, plum, & a smooth, approachable finish.	
Greenwing Cabernet Sauvignon Washington	12
Rich & structured with dark fruit, cocoa notes, & smooth, polished tannins.	
Napa Family Cabernet Sauvignon California	14
Full-bodied & refined with blackberry, cassis, & a long, smooth finish.	
Phantom Red Blend California	12
Dark & bold with rich blackberry, spice, & a plush, lingering finish.	
Trapiche Oak Cask Malbec Argentina	10
Smooth & velvety with plum, blackberry, & gentle notes of toasted oak.	
Collier Creek Merlot California	11
Soft & round with ripe plum, black cherry, & a smooth, mellow finish.	

BAR DRINKS

DRAFT BEERS

Coors Light
Yuengling Lager
Dogfish Head 60 Minute IPA
Samuel Adams Seasonal
Blue Moon Belgian White
Stella Artois
Birra Moretti
Miller Lite

BOTTLE BEERS

Troeggs Perpetual	Bud light
Stella	Miller Lite
Heineken	Coors Light
Budweiser	Corona Light
Corona	Amstell Light
Peroni	Michelob Ultra
Yuengling Lager	Athletic Non Alcoholic

CASA MARTINI

Peach Martini	\$	14
Vodka, peach liquor, cranberry, & orange		
Italian Princess Martini		13
Malibu rum, midori, vodka, pineapple, sour		
Chocolate Martini		15
Absolut vodka & godviva		
Espresso		15
Absolut vanilla, kahlua, espresso		
Salt Caramel Espresso Martini		17
Absolut, salted caramel Irish cream, kahlua		
Blood Orange Effen		14
Vodka, blood orange, cranberry, orange		
Rubylicious Martini		14
Absolu grapefruit, canton, cranberry, orange		
Bacco Bleu Martini		16
Kettle one, bleu cheese olives		
Key Lime Martini		13
Absolut vanilla, lime, pineapple		
Lemon Drop Martini		14
Limoncello & vodka		
Blue Mule		13
Stoli blueberry, ginger beet, simple syrup, lime		

VINO BIANCO

SPARKLING VINO BY THE BOTTLE

	\$
101 Fête d'Or Brut France	30
102 Ruby Donna Moscato Puglia, Italy	35
103 Cielo Prosecco Italy	40
104 Brilla! Extra Brut Prosecco Italy	45
105 Clete Chiarili Lambrusco Italy	35
106 Decoy Brut Sparkling Wine California	50

ITALIAN VINO BY THE BOTTLE

	\$	FP
111 I Castelli Pinot Grigio Italy	30	
112 Canaletto Pinot Grigio Trentino	35	
113 Riff Pinot Grigio Italy	40	
114 Paolo Noemia Seiano Bianco Lazio	30	
115 Peter Zemmer Chardonnay Alto Adige	45	
116 Aia Vecchia Vermentino Tuscany	45	25
117 Guasti Gavi di Gavi Piedmont	45	

SAUVIGNON BLANC BY THE BOTTLE

	\$	FP
121 Rai Valley New Zealand	35	
122 Juggernaut New Zealand	45	30
123 Frog's Leap Napa Valley, California	55	
124 Jean Marc Crochet Sancerre France	70	

CHARDONNAY BY THE BOTTLE

	\$	FP
131 Kaleu Argentina	30	
132 Grayson Cellars California	35	
133 Bogle California	40	
134 Decoy California	45	30
135 Elizabeth Rose California	50	35
136 Schug Sonoma Coast, California	60	
137 Truchard Carneros, California	70	

INTERESTING VINO BY THE BOTTLE

	\$
141 Jacob Riesling Germany	35
142 Casal Garcia Sweet Portugal	30
143 Lionel Osmin Rose France	35
144 Saint Mitre Provence Rose France	45

****FP:** Frank's Pick are recommended selection that we offer a reduced prices **all day on Tuesday & Wednesday**



PLEASE DRINK RESPONSIBLY



PLEASE DRINK RESPONSIBLY



ITALIAN VINO ROSSO

PIEDMONT VINO BY THE BOTTLE

	\$
201 Cantina Povero Barbera	40
202 Cantina Povero Barbaresco	55
203 Vietti Nebbiolo 'Baby Barolo'	60
204 Guasti Ginestra Barolo	90
205 Albino Rocca Monersino Barbaresco	110
206 Rivetto Serralunga Barolo	150

VENTO VINO BY THE BOTTLE

	\$
211 Sant Antonio Valpolicella Superior	35
212 Cielo Valpolicella Ripasso	45
213 Inama Piu Rosso 'Super Veneto'	50
214 Cielo Amarone Classico	80
215 Sant Antonio Amarone Classico	100
216 Masi Costasera Amarone Classico	125

TUSCANY VINO BY THE BOTTLE

	\$	FP
221 Renzo Masi Corniolela Chianti	35	
222 Basciano Rufina Chianti	40	
223 Tenuta di Lilliano Chianti Classico	45	
224 Gran Passaia Toscana 'Super Tuscan'	45	30
225 Conti di San Bonifacio Rosso Montereale 'Super Tuscan'	50	
226 Poliziano Rosso di Montepulciano	50	35
227 Poliziano Vino Nobile	65	
228 Tenuta Torciano 'BACCO'	85	
229 Poggio Salvi Brunello di Montepulciano	95	

OTHER REGIONS BY THE BOTTLE

	\$	FP
231 Paolo e Noemia d' Amico Seiano Rosso Lazio	35	
232 Pietrama Montepulciano Abruzzo	40	25
233 Contrada Negroamaro Puglia	40	25
234 Villarini Nero d'Avola Sicily	40	25
235 Surrau Naracu Cannonau Sardinia	45	

VINO ROSSO

PINOT NOIR

	\$	FP
241 Bogle California	35	
242 Grayson Cellars California	40	
243 Firesteed Oregon	45	
244 Schug Sonoma Coast, California	50	35
245 Decoy 'Limited' California	65	40
246 Trisaetum Willamette Valley, Oregon	70	
247 Goldeneye Anderson Valley, California	95	65

CABERNET SAUVIGNON & RED BLENDS

	\$	FP
251 Kaleu Cabernet Argentina	30	
252 Greenwing Cabernet Washington	45	
253 Juggernaut Cabernet California	45	30
254 Napa Family Cabernet Napa Valley	55	40
255 Elizabeth Rose Chockablock Napa V.	60	
256 Mill Creek Cabernet Dry Creek Valley	70	
257 Priest Ranch Cabernet Napa Valley	80	55
258 St. Supery Cabernet St. Helena	90	60
259 Oakville Winery Cabernet Napa Valley	100	
260 Salvestrin Cabernet St. Helena	120	
261 Frog's Leap Cabernet Napa Valley	130	
262 Groth Cabernet Oakville, California	140	
263 Ghostrunner Red Blend California	40	
264 Phantom Red Blend California	40	
265 Decoy 'Limited' Red Blend Sonoma	55	30

OTHER REGIONS BY THE BOTTLE

	\$
271 Cune Crianza Tempranillo Rioja, Spain	35
272 Trapiche Oak Cask Malbec Argentina	40
273 Truchard Syrah Napa Valley	40
274 Collier Creek Merlot California	40

****FP:** Frank's Pick are recommended selection that we offer a reduced prices *all day on Tuesday & Wednesday*



PLEASE DRINK RESPONSIBLY



PLEASE DRINK RESPONSIBLY



****FP:** Frank's Pick are recommended selection that we offer a reduced prices *all day on Tuesday & Wednesday*

ADDITIONAL ADD-ON

Packages

Pasta Station

\$ 8 * / P P

Assortment of pasta, sauce, and toppings where each guest can create their own custom dish and watch as it is expertly crafted right in front of them.

*this add-on package forfeits pasta selection from the buffet

Carving Station

\$ M P

Featuring your choice of Herb Crusted Sirloin, Roasted Turkey, or Honey Glazed Ham, carved fresh to order for your guests.

Due to fluctuating market costs, please inquire for pricing.

Toscano Display

\$ 275 | \$ 450

Assortment of:
Italian meats and cheese
Grilled Vegetables
Roasted Peppers
Long Hots
Bruschetta Tower

*small display serves up to 25 guests
large display serves up to 50 guests



PACKAGE PRICING MAY VARY WITH SUBSTITUTIONS OR ADDITIONS.
TAX, GRATUITY AND BEVERAGES ARE NOT INCLUDED.
PASTA STATION & CARVING STATION REQUIRE A \$150 ATTENDANT FEE.

ONSITE RENTALS

CALL FOR AVAILABILITY



WOVEN EGG CHAIR
\$75



**7' 1/2 ARCH BACKDROP
W/ COVER**
\$40



**6' ARCH BACKDROP
W/ COVER**
\$40



**7' ROUND BACKDROP
W/ COVER**
\$50



**CHARGER PLATES
FAUX WOOD OR GOLD**
\$1 EACH



**AVAILABLE LINEN
COLORS**
INQUIRE FOR PRICING



TIERED CUPCAKE STAND
\$25

PREFERRED

Vendors and Partners

At Bacco Italian Restaurant, we are committed to ensuring every detail of your event is perfect. To help you create a seamless and unforgettable celebration, we have a selection of preferred vendors who share our dedication to excellence. From florists and bakers to entertainment and décor specialists, these trusted professionals are handpicked for their exceptional service and quality. We highly recommend considering these vendors to make your event truly remarkable.

ENTERTAINMENT

After Dark (2 Man Band) - 215.813.7132
 Shady Groove (Acoustic Duo) - 267.992.0297
 Dale (Reggae Soloist) - 215-668-9915
 Herb (Soloist) - 610.745.0551
 Big Willy Band (Trio) - 215.450.6749
 Dean Garofolo (Elvis) - 610.952.7467
 Vince Calvanese (Soloist) - 215.519.6281



FLORAL

Ambler Floral Shop
 OrderDesk@AmblerFlowerShop.com
 215-646-6500

Rhodes Garden
 (215) 699-2207
 570 Dekalb Pike North Wales

BALLOONS

Decor By Maria
bio.link/decorbymariae

MAKE-UP

All Dolled Up
 Jacqueline Cipullo
alldolledupmakeup@aol.com
 215.499.8903

CUPCAKES & PASTRY CHEF

Mimi Vozzolo
vozzolomimi@gmail.com
 215.990.4233

CAKES

Ann's Cake Pan
info@annscakepan.com
 215.675.7491

PHOTOBOOTH

Norma Jean Vintage Machine
normajeantvintagemachine.com
normajeantvintagemachine@gmail.com
 215-262-9205



INSPIRATIONS

A glimpse into our stunning events.



INSPIRATIONS

imagine the possibilities for your own unforgettable celebration at Bacco!



SO..

READY TO BOOK?

LET'S CREATE MAGIC

After exploring our services and pricing booklet, we hope you're excited about planning your special event with us.



SELECT A PACKAGE

Select the package that best suits your needs and vision for your event along with any additional add-ons or rentals to elevate your celebration.



MAKE A BOOKING

After you've found the perfect package for your needs, the next step is booking your event. Simply reach out to us through our contact information to secure your preferred date, room, and time.



LET'S PLAN

Our experienced team will work closely with you to customize every detail, ensuring your vision comes to life. Let us handle the details so you can relax and enjoy your special day with family and friends.

Fill out the party inquiry form at
BACCOITALIANRESTAURANT.COM

If you're still in the exploration phase or have more questions, no worries at all.

Send any questions you have at:



vluongo@baccobacco.com

BACCO ITALIAN RESTAURANT
587 Dekalb Pike , North Wales PA 19454 215-699-3361
Private Party Contract

Contact:_____Phone:_____
Email: _____Type of Event:_____
Time: _____Date:_____
Guests: (Adults)_____(Kids 10 and under)_____
Room booked: _____Deposit Received:_____

Special requests:

SAMPLE CONTRACT

Thank you for choosing Bacco to celebrate your event. It is our goal to exceed your expectations with excellent food and quality service. In order to ensure a seamless dining experience, we would like to provide you with our guidelines.

~\$100 deposit is required at the time of making your reservation. This will be refunded after your event.

Deposit is only refundable up to 30 days prior to the event.

~We allow 3 hours for each party. All lunch parties on Friday and Saturday need to be completed by 4:00pm.

~Hot tea and coffee are included with all of our packages, and will be available upon request.

~Chef's selection of dessert is included with all of our packages. ~Final menu selections must be made 2 weeks prior to your event. ~Final head count is required 1 week prior to your event. This is the minimum you will be charged for.

~There is a \$1 per person charge for any outside dessert.

~6% sales tax and 20% gratuity will be added to your check. This is not included in our package price.

~Costco gift cards are not valid for any private events.

~Children ages 2-10 will be charged half of each package price. Under 2 are free.

~Confetti and confetti balloons are NOT permitted.

~Customer loyalty cards are not valid on any party checks.

~Room booked is subject to change depending on your final headcount.

~Any damage to our space will result in a loss of your deposit refund and subject to additional charges.

Guest Signature:

Date:

Management Signature:

Date: