



Banquets and Special Events

Villa Macri Ristorante

Banquets & Catering 574.707.5034

Restaurant 574.277.7273

banquetsandcatering@villamacri.com

www.villamacri.com

225 Toscana Blvd.

Granger, IN 46530

Private Rooms

Room rental fees apply.

The Garden Room

A beautiful garden-themed room with warm color tones. This room is on the main floor of the restaurant and has access to the patio and piazza. This room can be closed off to accommodate private parties for 50 guests. The Patio may also be rented in addition to the Garden Room to accommodate larger parties.

The Patio

The patio is just outside the Garden Room, and is a beautiful setting for an outdoor celebration, pending inclement weather. The full patio is covered by a canopy.

Capacities:

Full Patio – 150 guests

Half Patio – 75 guests

Garden Room with Half Patio – 125 guests

Garden Room with Full Patio – 175 guests

The Wine Cellar

A private banquet room located in the lower level with beautiful handcrafted woodwork. This room can accommodate 50 guests. A bar and reception area just outside the Wine Cellar is included with the rental.

The Villa Room

This room is located on the upper level and overlooks the piazza. Attached to the dining room is a balcony with a bar and reception area. The dining area in the Villa Room can accommodate parties of 75 guests.

The Chef's Room

Exclusive private room in the lower level of the restaurant that accommodates 20 guests. Adjacent to the Chef's Room is the lower level bar.

All rooms are handicap accessible with our elevator.

Brunch and Lunch Buffets

Brunch Buffet

Available from 11 a.m. to 3 p.m.

22 per person

Scrambled Eggs

Sausage Links

Bacon

Roasted Red Potatoes

Choose ONE:

Biscuits and Gravy

Club Wrap

Chicken Salad Croissant

Grilled Cali Wrap

Fresh Fruit

House Salad

Lunch Buffet

Available from 11 a.m. to 3 p.m.

18 per person

Choose TWO entrees and ONE side:

Turkey Wrap

Grilled Cali Wrap

Chicken Salad Croissant

Penne Marinara

Penne Alfredo – add 4 per person

Side Dishes

One side is included with the brunch buffet or the lunch buffet. (Choose one from left column below).

Additional sides can be added.

Side items for an additional 2 per person

Potato Salad

Fruited Coleslaw

Homemade Chips

Fresh Fruit

Cold Vegetable Tray with Ranch or Hummus

House Salad

Side items for an additional 4 per person

Baked Penne

Meatballs

Dinner Buffets

Customized Dinner Buffet

Buffets are served with a house salad and fresh Italian bread. Please select from one of the following buffets, the Godfather, the Venetian, the Tuscan, or the Villa.

Prices listed below are per person*

The Godfather

One entrée and one side 30
Two entrées and one side 32
Three entrées and one side 35
Applewood Bacon Chicken
Chicken Marsala
Lasagna
Salmon Piccata

The Tuscan

One entrée and one side 25
Two entrées and one side 28
Three entrées and one side 32
Penne Alfredo with Chicken
Chicken Piccata
Soy Dill Salmon
Portobello Mushroom Ravioli

The Venetian

One entrée and one side 25
Two entrées and one side 27
Three entrées and one side 30
Chicken Parmesan
Italian Meatballs with Marinara
Pistachio Tilapia
Baked Penne with Mini Meatballs
Cheese Tortellini and Vodka Sauce

The Villa

One entrée and one side 24
Two entrées and one side 26
Three entrées and one side 28
Penne Marinara
Cheese Ravioli
Balsamic Chicken
Butternut Squash Ravioli

Beef Tenderloin

Include Beef Tenderloin to any buffet for an additional 40 per person.

Side Dishes

Each buffet will include one side. Another side can be added for an additional 3 per person.

Roasted Red Potatoes
Garlic Mashed Potatoes
Broccoli
Green Beans
Bourbon-glazed Carrots
Broccolini (seasonal)
Grilled Asparagus (seasonal at market price)

**Substitutions to the packages are subject to upcharge.
Some items are seasonal and the price may increase based on availability.*

Plated Meals

Plated Dinner Menu

Select one of the following personalized menus for your banquet. Entrees will be served with a house salad and fresh Italian bread.

Prices listed below are per person*

The Italian 26

Applewood Bacon Chicken
Seafood Alfredo
Shrimp and Crab Cakes
Lasagna
Lobster Ravioli

The Macri 24

Chicken Marsala
Portobello Mushroom Ravioli
Salmon Piccata
Beef Ravioli
Manicotti

The Sicilian 22

Chicken Piccata
Soy Dill Salmon
Baked Tortellini
Baked Penne
Butternut Squash Ravioli

The Toscana 20

Chicken Parmesan
Strawberry Avocado Chicken Salad
Parmesan Pistachio Tilapia
Cheese Ravioli

Add-ons to any of the above packages:

Filet Mignon 38
Kansas City Strip 33
House Salad 3
Italian Bread 1.5

**Substitutions to the packages are subject to upcharge.*

Plated Lunch Menu

Select one of the following personalized menus for your banquet.

Available from 12pm-3pm.

Prices listed below are per person*

The Florence 15

Chicken Parmesan
Strawberry Avocado Chicken Salad
Lasagna
Lobster Ravioli
Linguine Alfredo

The Roman 14

Villa Pasta with Meatballs
Manicotti
Arugula Salad + Grilled Chicken
Butternut Squash Ravioli

Add-ons to any of the above packages:

House Salad 3
Italian Bread 1.5

**Substitutions to the packages are subject to upcharge.*

Appetizers and Desserts

Appetizers

Prices listed below are per person

Antipasto — Italian tasting of imported meats, cheeses, pepperoncini, and olives, served with fresh Italian bread. **7.5**

Tomato Bruschetta — Italian crostini with traditional tomato bruschetta topping. **3**

Caprese Platter — Fresh mozzarella, roma tomatoes, and fresh basil drizzled with olive oil. **5**

Mini Crab Cakes — Lightly sautéed and served with red pepper aioli. **5.5**

Fried Calamari — Served with your choice of marinara or red pepper aioli. **5**

Stuffed Portobello Mushrooms — Mini portobello mushrooms stuffed with crab meat, drizzled with garlic cream sauce. **6.5**

Meatballs with Marinara — A blend of pork and beef meatballs baked and tossed in marinara sauce. **4**

Spinach and Artichoke Dip — Creamy blend of cheese and spinach served with warm pita chips. **5.5**

Shrimp Cocktail — Jumbo shrimp served with our homemade cocktail sauce. **8**

Mini Mozzarella Sticks — Homemade, breaded mozzarella sticks served with marinara sauce. **5**

Fruit Tray — A mix of fresh seasonal fruit. **6**

Cold Vegetable Tray — Carrots, cucumbers, tomatoes, celery and peppers served with your choice of ranch or hummus. **3.5**

Pretzel Sticks — Served with beer cheese dip. **5**

Desserts

Prices listed below are per person

Cannoli **5.5**

Mini Cannoli **2.5**

Lemon Ricotta Cookies **3** (Minimum order of 20)

Ghirardelli Brownies **2.5** (Minimum order of 20)

Snickerdoodle Cookies **2**

Chocolate Chip Cookies **2**

Cake Slices:

New York Style Cheesecake **8.5**

Carrot Cake **8.5**

Chocolate Eruption Cake **8.5**

Tiramisu **8.5**

Desserts from a commercial, NSF-approved facility may be brought in for a **\$40** dessert fee.

Plates, napkins, silverware, and cutting utensils will be provided by Villa Macri. In addition, a staff member will be available for cake cutting services.

Bar Services

Bar Packages

We can host an open bar with a single payment settlement at the end of the night, or a cash bar where your guests pay by consumption.

Soft drinks, iced tea, lemonade, coffee, and hot tea are available for purchase.

Beer and Wine

Domestic Beer

Miller Lite
Bud Light
Coors Light
Budweiser
Michelob Ultra

Craft Beer / Seltzer

Three Floyd's Seasonal
Bell's Two-Hearted Ale
Stella Artois
White Claw Black Cherry

House Wine

Prosecco
Moscato
Chardonnay
Pinot Grigio
Rosé
Pinot Noir
Sangiovese
Cabernet Sauvignon

Premium Wine

Contact us about our current offerings

Call Liquors

Includes Beer and House Wine

Premium Liquors

Includes Beer and Premium Wine

Mimosa Bar

The mimosa bar includes Prosecco, strawberry puree, orange juice, pineapple juice and garnishes.

Availability subject to change.

The Fine Print

Room Fees

The room fees are non-refundable.

Room fees are due within one week of booking to guarantee your room.

Room rentals include the use of tables and chairs.

Guest Count

An approximate number of guests is necessary when booking your event.

Final guest counts are due no later than 10 days prior to the event. The client will be charged for the actual number of guests or the guaranteed number, whichever is higher. If there is a change in guest count, please contact Villa Macri as soon as possible.

Decorations and Room Set-Up

Room layout, table set-up, seating considerations and configuration requirements will be decided by the client and Villa Macri staff no later than 10 days before the event. The final guest count will determine the number of guests per table and table set-up. Linens are available for a fee of \$1.00 per person. Color choices are available upon request.

We do not permit the attachment of anything to the walls or ceilings with glue, nails, tacks, or staples. Confetti and glitter is prohibited on the premises.

Alcohol

All beverages must be supplied and served only by Villa Macri staff. No outside beverages may be brought in.

Villa Macri is not responsible for any persons injured or causing injury to others due to the consumption of alcohol. State laws pertaining to the serving of alcoholic beverages will be observed.

No alcoholic beverages will be served to anyone under the age of 21. We reserve the right to ask for two forms of identification from any guest.

Liability

The client is responsible for any damage to, or loss of, any property, and/or furnishings of Villa Macri and its surroundings, arising from the actions of anyone attending your event. If Villa Macri management deems anything inappropriate, we retain the right to, at any time, demand that the action is stopped immediately.

Payment

Payment for food and beverages will be due at the end of your event.

All prices are subject to a 20% gratuity and 7% sales tax.



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