



COLTIVARE

EVENTS & CELEBRATIONS

Be Our Guest

Coltivare is the perfect place to host any event or celebration, from small gatherings to grand galas. Situated in the heart of Ithaca's downtown, the farm-to-bistro restaurant and event venue offers excellent food and three unique events spaces that can accommodate varying numbers of guests.

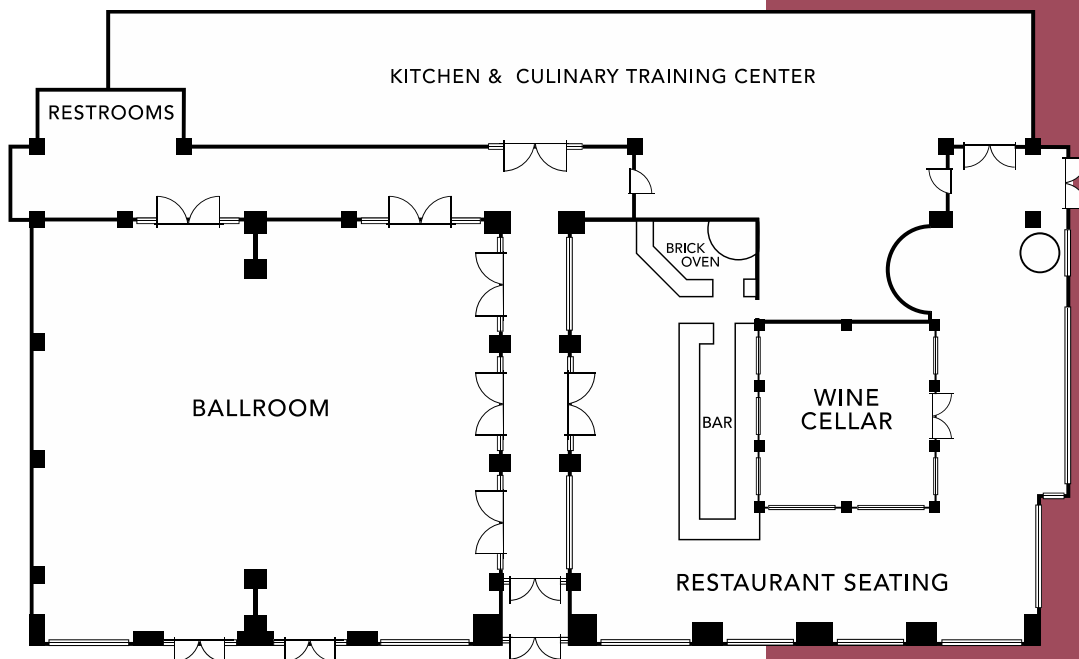
The ballroom can host catered events for over 250 guests; the restaurant seats up to 110 guests; and the wine cellar, a private dining area, is able to seat up to 30 guests. What makes Coltivare really special, however, is the food. Prepared by renowned chefs, our farm-fresh locally sourced food and beverage options are amazing!

The industrial modern design fused with contemporary rustic elements such as reclaimed wood accents, tin-paneled "ceiling clouds," and vintage lighting fixtures create the perfect ambiance to make any event and time to remember.

Our Signature Service

Every space booking offers unrivaled inclusions:

- Profession event coordination
- Gourmet food & beverage options
- In-house top-shelf bar
- Cocktail and dining tables
- Fine dining place settings
- Customized floorplan and seating
- LED tea lights & glass votives
- Banquet captains, bartenders and servers
- Wireless internet
- Lighting/sound
- Setup, breakdown & cleanup



The Ballroom

Our largest space, the ballroom is perfect for any large gathering. Most commonly used for wedding events, corporate functions and large celebrations, the space can be configured to meet any need.

WHAT'S INCLUDED

- *Event coordination & space design*
- *Gourmet food & beverage options*
- *Tables, chairs, dinnerware, etc.*
- *Banquet captains, bartenders and servers*
- *Free Wifi & optional A/V packages*
- *Setup, breakdown & cleanup*

SET-UP STYLES

- *Meetings & presentations configurations*
- *Seated Dinner, 160p*
- *Standing 300p*
- *1/2 Ballroom Seated 80p*
- *1/2 Ballroom Standing 150p*

RENTAL PRICE

- *\$1250 per day*
- *\$600 per day for 1/2 Ballroom Space*



The Wine Cellar

The Wine Cellar is our most intimate space. Situated in the heart of the restaurant, it is the ideal setting for smaller gatherings, intimate parties, receptions and cocktail evenings. The exclusive space creates the perfect ambiance for a memorable event. Book early... space in the Wine Cellar goes fast!

WHAT'S INCLUDED

- *Gourmet food & beverage options*
- *Concierge event planning*
- *Dedicated service team*
- *Setup, breakdown & cleanup*

SET-UP STYLES

- *Seated Dinner, 30p*
- *Wine Tasting, 20p*

RENTAL PRICE

- *\$500 per lunch or dinner*
- *Food and Beverage purchase required*



The Bistro

Make Coltivare your private event location. The restaurant buyout includes access to all spaces. Your guests will have the run of the house and can enjoy private use of all facilities.



WHAT'S INCLUDED

- *Everything... Bistro, ballroom, Wine Cellar and the Full Bar!*
- *Concierge event planning*
- *Exclusive menu developed by our chef*
- *Dedicated service team*
- *Setup, breakdown & cleanup*

RENTAL DETAILS

- *Contact us for a custom pricing quote*
- *Food and Beverage purchase required*

Food & Drink

Food is our passion. Our culinary team offers farm-to-bistro seasonally fresh food and beverage options to delight every tastebud. From our signature starters and top-shelf cocktails to premium main course dining options, we will propose menus tailored to your requests and budget.



Event Dining Menu

APPETIZERS

Classic Bites

\$25 per person

- Hawaiian ham and cheese sliders
- Assorted cheese platter
- Antipasto platter
- Fruit bowl
- *Additional antipasto/cheese combo platter +\$3*

Classic Bites

\$35 per person

- Citrus grilled shrimp in phyllo cup with mango cayenne coulis
- Green tomato chow chow on belgian endive
- Hawaiian ham and cheese sliders
- Fruit bowls
- Crudit , Antipasto & Cheese platters
- Sweet tarts with cream and fresh berries
- Chocolate mousse cups

Premium Bites

\$45 per person

- Prosciutto cups with blue cheese mousse
- Creole shrimp fritters with creole aioli
- Green tomato chow chow on belgian endive
- Creole Crab cakes with remoulade sauce
- Hawaiian ham and cheese sliders
- Smoked chicken salad served with brie on toast
- Smoked salmon coronets with lemon cr me fraiche on toast points

COCKTAILS, WINE & BEER

Top-Shelf

\$17 first hour + \$7 each additional — per person

Open bar of premium cocktails, wines and beers

Mid-Shelf

\$15 first hour + \$5 each additional — per person

Open bar of standard cocktails, wines and beers

Beer & Wine Bar

\$12 first hour + \$5 each additional — per person

Open bar of wines and beers

MAIN COURSE

Standard Buffet

\$55 per person

- Artisanal salad with lemon honey vinaigrette
- Herbed chicken with citrus herb sauce
- Seasonal vegetables
- Choice of Yukon Gold mashed potatoes or herbed basmati rice pilaf
- Chocolate mousse cups

Classic (Buffet or Plated)

\$65 per person

- Spinach salad with goat cheese, candied walnuts, and bourbon molasses vinaigrette, dressed with strawberries, red onion and wheat berries
- Soup Du Jour: *Select one – Sweet tomato bisque with parmesan toast points // Coconut butternut squash with spiced pepitas // Seafood and sausage gumbo +\$4 // Lobster bisque +\$5*
- Protein: *Select two – Pecan crusted mahi served with meuniere sauce // Chicken Saltimbocca served with beurre noisette // Marinated flank steak served with Steve's Chimichurri*
- Starch: *Select one – Creole mashed potatoes // Pride of NY Roasted Fingerling potatoes // herbed basmati rice pilaf*
- Seasonal vegetables
- Chocolate mousse cups

Premium (Buffet or Plated)

\$85 per person

- Choice of two stationary items listed in "bites" packages
- Salad of spring mix, roasted corn, blistered tomatoes, spiced pecans, roasted garlic vinaigrette, crumbled blue cheese
- Soup Du Jour: *Select one – Sweet tomato bisque with parmesan toast points // Coconut butternut squash with spiced pepitas // Seafood and sausage gumbo +\$2 // Lobster bisque +\$3*
- Protein: *Select two – Sliced beef tenderloin served with hussard sauce // Honey balsamic glazed salmon // Pecan crusted mahi served with meuniere sauce // Chicken Saltimbocca served with beurre noisette*
- Starch: *Select two –Forbidden trinity rice // Trio of augratin potatoes // Creole mashed potatoes // Pride of NY Roasted Fingerling potatoes // herbed basmati rice pilaf*
- Seasonal vegetables
- Chocolate mousse cups

Breakfast & Snacks

BREAKFAST

Continental Buffet

\$12 per person

- Pastries and sweet breads or breakfast Muffins
- Fruit salad
- Whole fruit
- Various fruit juices
- Coffee

Early Bird Buffet

\$17 per person

- Scrambled eggs
- Herbed home fries with peppers and onions
- Choice of bacon, sausage or ham
- Fruit salad
- Breakfast muffins
- Various fruit juices
- Coffee
- Additional protein +\$2

Sunrise Over Cayuga Buffet

\$25 per person

- Scrambled eggs or Steve's strata: Select one - Spinach & cheese // Bacon & gruyere // Artichoke & mushroom // Garlic, tomato & herb
- Choice of bacon, sausage or ham
- Herbed home fries with peppers and onions
- Yogurt parfaits with fruit
- Fresh baked sweet breads or muffins
- Various fruit juices
- Coffee
- Additional protein +\$2

Omelet Station & Mimosa Bar

\$15 per person + attendant fee

Customized omelets and our signature mimosas

SNACKS

Flat Bread Station

\$15 per person + attendant fee

Classic cheese, meat and vegetarian flat breads served on a buffet style bar

Mid Day Selections

\$8 per person

- Pastries
- Sweet breads or muffins
- Whole fruit
- Granola bars (gluten free available)
- Fruit juice
- Soup +\$6

DRINKS

Beverage Service

\$3 per person

Assorted teas, coffee, sodas

Hot Chocolate Station

\$3 per person

- Hot chocolate
- Marshmallows
- Whipped cream

Events & Celebration Details

Coltivare is the perfect venue for your next event or celebration. We will take care of every detail so that you can focus on enjoying your special day. Here are some details to keep in mind as you plan your event:

GUARANTEE

A guaranteed guest count is required 48 hours prior to event, as well as counts for main course dining options.

PRICING

All food and beverage prices are based on current market value and are subject to change. Final pricing will be confirmed 5 days prior to your event. Current service charge of 20% and applicable sales tax will be applied.

DEPOSITS & PAYMENT

A 10% deposit is required in order to confirm your reservation and hold your date. The estimated final balance is due on the day of your event. Initial deposit is non-refundable.

CANCELLATION

Any event canceled less than two weeks prior to the date of the event will be charged 25% of the estimated total cost of the event. Cancellation 7 days prior to event will be 50% of estimated total and cancellation within 48 hours results in full payment of estimated cost.

PARKING

Self-parking is available for your guests in the parking structure collocated with Coltivare.

Contact Us

Kari Ray, Event Coordinator
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kar027@tompkinscortland.edu

Coltivare | 235 South Cayuga St., Ithaca, NY 14850

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