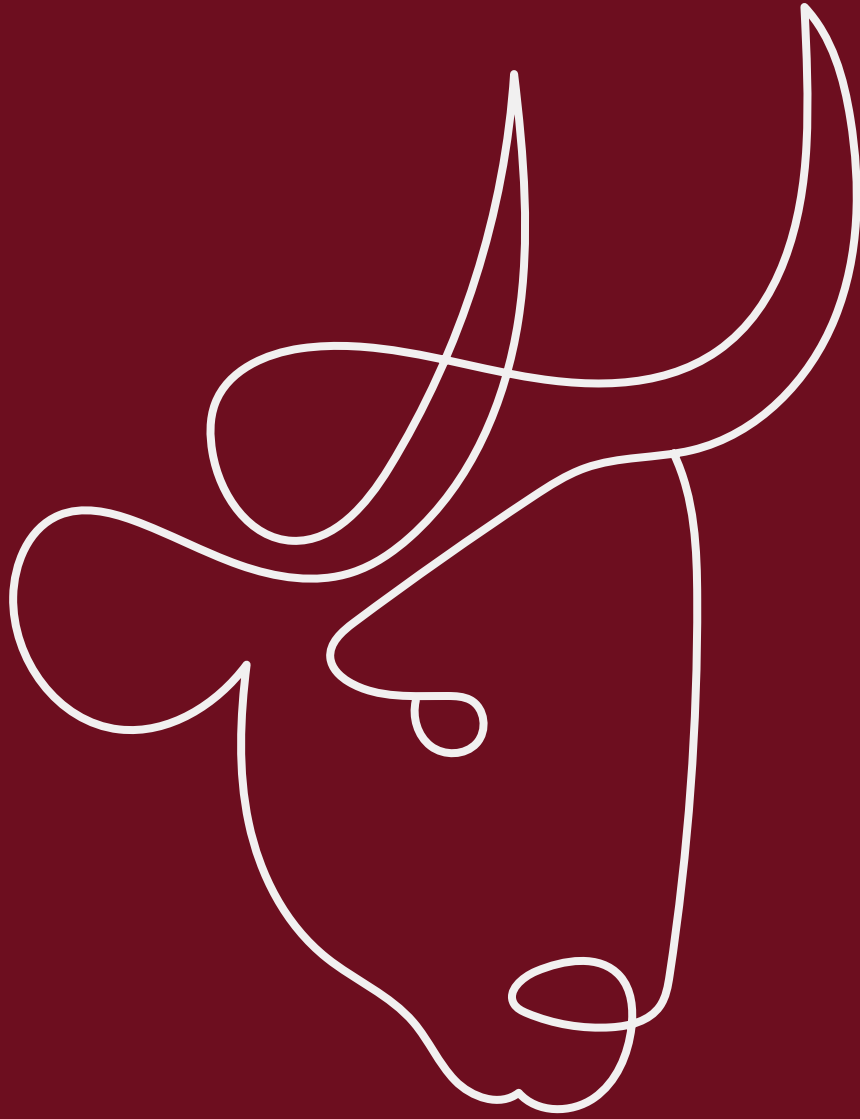


EST. 2014

**BUFALA**

EDGEMONT



**PRIVATE DINING**



# FINE ITALIAN FOOD

**BUFALA IS AN INDEPENDENT RESTAURANT BORN OUT OF A PASSION FOR PIZZA AND THE BELIEF THAT ALL COMMUNITIES NEED A GREAT RESTUARANT**

Set in the backdrop of North Vancouver's mountains, Bufala Edgemont's spacious room is the perfect venue for large-sized parties in both seated, and reception-style capacities. We prepare fresh, scratch-made classic & contemporary pizzas in the Napolitana style, blistered to absolute perfection in our 800 degree stone oven - along with a tasty selection of Italian-inspired small plates, main courses and desserts.

Our private dining food options draw the best from our dinner menu, and also highlight some exclusive dishes created with care for large parties. And as great meals require great drinks, we also offer a delicious selection of local & international wines, original & classic cocktails, and a well-curated list of local craft beer. We offer a wireless microphone and are happy to accommodate the rental of additional audio-visual equipment to suit your needs.

**TOTAL SEATED CAPACITY: 60 / TOTAL STANDING RECEPTION CAPACITY: 90**

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## SAMPLE MENU A

\$28 PER PERSON | ITEMS SUBJECT TO CHANGE  
WINE PAIRINGS AVAILABLE UPON REQUEST

### OLIVES

KALAMATA, CASTELVETRANO, SICILIAN,  
CALABRIAN CHILIES

### BRUSSELS SPROUTS

CRISPY FRIED, LEMON

### TRUFFLE FRIES

SHOESTRING FRIES, PECORINO TARTUFO,  
GARLIC & HERB AIOLI

### GARLIC PRAWNS

CALABRIAN CHILI, TORN SOURDOUGH,  
PICKLED FENNEL

### MARGHERITA PIZZA

FIOR DI LATTE, FRESH BASIL, MARINARA

### PEPPERONI PIZZA

THINLY SLICED PEPPERONI, MOZZARELLA,  
OREGANO, MARINARA

### ROASTED PINEAPPLE & HAM PIZZA

HOT-SMOKED HAM, CONFIT GARLIC, ROSEMARY,  
MANCHEGO, BIANCO

### TIRAMISU

MASCARPONE, ESPRESSO, AMARETTO,  
LADYFINGER COOKIES



## SAMPLE MENU B

\$38 PER PERSON | ITEMS SUBJECT TO CHANGE  
WINE PAIRINGS AVAILABLE UPON REQUEST

### KALE CAESAR SALAD

BACON, ANCHOVY, PARMIGIANO, BREADCRUMBS

### MEATBALLS

BEEF & PORK, MARINARA, PARMIGIANO

### GARLIC PRAWNS

CALABRIAN CHILI, TORN SOURDOUGH,  
PICKLED FENNEL

### MARGHERITA PIZZA

FIOR DI LATTE, FRESH BASIL, MARINARA

### FINOCCHIONA PIZZA

FENNEL SAUSAGE, CARAMELIZED ONIONS, GREEN OLIVES,  
SMOKED PROVOLONE, MARINARA

### FUNGHI PIZZA

ROASTED MUSHROOMS, PECORINO TARTUFO,  
GOAT CHEESE, ARUGULA, BIANCO

### RIGATONI PASTA

BEEF & PORK BOLOGNESE, PARMIGIANO

### PAPPARDELLE PASTA

SLOW-BRASED LAMB RAGU WITH  
TOMATO & RED WINE, HERB OIL

### TIRAMISU

MASCARPONE, ESPRESSO, AMARETTO,  
LADYFINGER COOKIES

### CHOCOLATE PANNA COTTA

HAZELNUT FOAM, HONEYCOMB

## SAMPLE MENU C

\$48 PER PERSON | ITEMS SUBJECT TO CHANGE  
WINE PAIRINGS AVAILABLE UPON REQUEST

### ITALIAN BURRATA

ROASTED ALMONDS, RED PEPPERS,  
FRESH OREGANO, TOASTED SOURDOUGH

### BRUSSELS SPROUTS

CRISPY FRIED, LEMON

### KALE CAESAR SALAD

BACON, ANCHOVY, PARMIGIANO, BREADCRUMBS

### ARUGULA SALAD

LEMON, OLIVE OIL, PARMIGIANO

### MEATBALLS

BEEF & PORK, MARINARA, PARMIGIANO

### ARTICHOKE & OLIVE PIZZA

ARTICHOKES, GREEN OLIVES, CARAMELIZED ONIONS,  
RED PEPPERS, PARMIGIANO, OREGANO, BIANCO

### FINOCCHIONA PIZZA

FENNEL SAUSAGE, CARAMELIZED ONIONS, GREEN OLIVES,  
SMOKED PROVOLONE, MARINARA

### FUNGHI PIZZA

ROASTED MUSHROOMS, PECORINO TARTUFO,  
GOAT CHEESE, ARUGULA, BIANCO

### MARGHERITA PIZZA

FIOR DI LATTE, FRESH BASIL, MARINARA

### CARROT RISOTTO

CARROT & CUMIN PURÉE, PARMIGIANO,  
YOGURT, ORANGE OIL

### SPAGHETTI & BURRATA

KALE PESTO, ITALIAN BURRATA,  
TOASTED PUMPKIN SEEDS

### HERITAGE FLAT IRON STEAK

ALBERTA AAA BEEF, PEPPERONATA, POLENTA  
+\$25 PER PERSON

### TIRAMISU

MASCARPONE, ESPRESSO, AMARETTO,  
LADYFINGER COOKIES

### CHOCOLATE PANNA COTTA

HAZELNUT FOAM, HONEYCOMB



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**EVENT CONTRACT**

**INVOICE #** \_\_\_\_\_

EVENT DATE:	TIME:	NUMBER OF GUESTS:
GROUP NAME:		
ORGANIZER:		
ON SITE REPRESENTATIVE:		
PHONE:	EMAIL:	
TODAY'S DATE:		

*\*Time restrictions may apply if the space has been rebooked*

**MENU SELECTION:**

RECEPTION       PIZZA       ALLA FAMIGILIA      MENU PRICE: \_\_\_\_\_

**RENTALS REQUIRED**

A/V:                       SCREEN (\$100)       PROJECTOR (\$200)      *Price as quoted*

**PAYMENT INFORMATION**

CARDHOLDER'S NAME: \_\_\_\_\_ PHONE: \_\_\_\_\_

DEPOSIT AMOUNT: \_\_\_\_\_ CARD TYPE:    VISA       MC       AMEX  

CC#: \_\_\_\_\_ EXP: \_\_\_\_\_ SECURITY CODE: \_\_\_\_\_

DATE BOOKED: \_\_\_\_\_ SIGNATURE: \_\_\_\_\_

CHARGE FINAL BILL TO CREDIT CARD ON FILE:       YES, CHARGE THIS CARD       NO, PLEASE PRESENT THE BILL

**CONFIRMATION OF BOOKING**

This form must be completed and returned with a signature in order to secure your groups reservation.

**PRIVATE DINING MINIMUM SPEND**

Reservations requiring exclusive use of a portion of the restaurant, or entire space will be subject to a minimum spend based on the date and time of the event.

**CANCELLATION POLICY**

Cancellations within 60 days will be charged 50% of the deposit, and cancellations within 30 days will be charged 100% of the deposit. Cancellations within 5 business days (excluding Saturday & Sunday) will also be charged 50% of the value of the event as quoted at the time of cancellation. Cancellations are only valid via email. The signature above authorized Bufala Edgemont to charge this fee against the above credit card should a cancellation of such nature occur.

**DEPOSITS AND PAYMENTS**

All group reservations are confirmed upon receipt of a 50% deposit of the agreed minimum spend. Without a deposit we reserve the right to release the space. Any eligible deposit refunds will be processed between 10 and 14 business days after the event.

**GUARANTEED NUMBERS**

A guaranteed number of guests is required with submission of this deposit form. If this number decreases within less than 72 hours notice prior to the event, the agreed upon menu price will be applied to the number of guests specified in the contract. We will not accept a range (ie. 10-20) as a number of guests.

YES, I HAVE READ AND AGREE TO THE ABOVE TERMS AND POLICIES.

DATE: \_\_\_\_\_ SIGNATURE: \_\_\_\_\_

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# TERMS & CONDITIONS

## CONTRACT

A signed contract and deposit with a valid credit card number is required in order to secure a booking. Without a paid deposit, we reserve the right to release the space to other guests within 3 business days of the initial inquiry. The entire bill must be paid in full on the event date, and can be applied to the credit card on file. We are unable to bill guests after the event date.

The restaurant reserves the right to hold more than one function on the property at any given time.

## CANCELLATION

Cancellation within 14 days will be charged 50% of the deposit. Cancellation within 7 days will be charged 100% of the deposit. Cancellations are only accepted via email. A signed event contract authorizes Bufala Edgemont to charge this fee against the provided credit card should a cancellation of such nature occur.

## MINIMUM SPEND

All parties are required to meet the minimum food and beverage spend as outlined in their event contract, which is determined based on the date, time, and space booked. Note: the minimum spend does not include applicable taxes and gratuity.

## FOOD & BEVERAGE

All menu items and prices are subject to change (guests will be notified of these changes immediately). An 18% gratuity will be applied to all group menu bookings.

## BILLING ARRANGEMENTS

Bufala Edgemont accepts cash, credit card, and corporate cheques (we are unable to accept personal cheques). All food and beverage must be purchased on one bill.

## DECOR

Guests are welcome to personalize their event with custom decor. We kindly ask that items not be nailed or taped to the walls to prevent damage, and that all decor is removed from the space following your event. Bufala Edgemont is not responsible for any lost or forgotten items.

## LIQUOR LAWS

Provincial liquor regulations set out by the B.C. government prohibit the service of alcohol after 3:00am. Event hosts are responsible for the orderly conduct of their guests, as well as any damages incurred to the property, equipment, or employees of the restaurant. We reserve the right to discontinue service to any and all guests.

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