



Bassobistrocafe.com |

SPECIAL EVENT - BAR CHOICES

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Restaurant & Wine Bar





Restaurant & Wine Bar

Basso Cafe Restaurant & Wine Bar is a warm and welcoming place inspired by the culture of the southern and eastern Mediterranean European regions with a South American flair.

An inventive menu of vibrant Mediterranean fare with South American accents revolves around an intimate and authentic setting, an expression of Chef Renato Donzelli's cultural heritage featuring and encompassing a wide range of flavors selected from around the world. From tapas/small dishes to main courses and desserts, count on artful presentations, a knowledgeable and friendly staff, and an unpretentious atmosphere.

Once inside you're virtually transported to the old continent.

Our wine and beverages program is composed by a diverse selection of wine varieties, selected by Chef Renato Donzelli from across Europe, North and South America, also introducing this year his own signature wine. The intimate bar offers a superior selection of signature cocktails, winter/summer sangrias and craft beers, all to heighten your culinary dining experience.

All these successful components are guided by chef Renato's creativity, innovation, and steadfast belief in providing customers with a delightful locally-farmed experience that also happens to be most delectable.

SEMI – PRIVATE DINING

Main Dining

(minimum of 20 guests/maximum of 35)
Basso's maximum capacity is 65 guests seated
for both lunch and dinner events

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Main Bar

accommodates 12 guests for cocktails

STANDARD OPEN BAR

LIQUOR

Tito's Vodka, House Infused Vodka & Flavors, Gordon's Gin, Beefeater Gyn, Dewars
Scotch, Tequila Blanco, Bacardi Rum, Jack Daniel's, Canadian Club

*

SPARKLING

Prosecco

WINE

Pinot Grigio, Pinot Noir, Rioja

*

BOTTLED BEERS

*

NON-ALCOHOLIC

Assorted Fresh Juices, Assorted Soft Drinks, Fine Waters, Regular Coffee

\$24 per guest - 1st Hour / add \$8 per guest - 2nd Hour / add \$8 per guest - 3rd Hour /

ULTRA PREMIUM CHOICES AVAILABLE FOR BOTH PACKAGES UPON REQUEST AS PER CONSUMPTION

* Pricing is per guest and does not include tax & gratuity.
Prices subject to change based on market value, availability, and season.

PREMIUM OPEN BAR

LIQUOR

Ketel One Vodka, House Infused Vodka & Flavors, Belvedere Vodka, Tanqueray Gin,
Bombay Sapphire, Hendrick's Gin,
Pampero Aniversario Rum, Captain Morgan Spiced Rum, Herradura Añejo, Don Julio
Reposado, Bulleit Bourbon, Knob Creek Bourbon, Templeton Rye Whiskey, Jack
Daniel's, Chivas Regal, The Macallan 12, Johnnie Walker Black

*

SPARKLING

Champagne, Cava, Sparkling Rosé

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WINE

Chardonnay, Malbec, Pinot Grigio, Pinot Noir

*

BOTTLED BEERS

*

NON-ALCOHOLIC

Assorted Fresh Juices, Assorted Soft Drinks, Fine Waters, Specialty Coffees

\$38 per guest - 1st Hour / add \$6 per guest - 2nd Hour / add \$6 per guest - 3rd Hour

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Prices subject to change based on market value, availability, and season.



Restaurant & Wine Bar

PRIVATE EVENTS

IN HOUSE

We are delighted to host your celebration privately. At your convenience we are happy to open the restaurant off hours for you, or close the restaurant to the public to host your party. We are able to accommodate in our space the following:

MAIN DINING

accommodates 65 guests for seated dinner and 80 guests for cocktails

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COCKTAIL PARTY

accommodates 80 guests for cocktails

There is a minimum amount of 40 guests required to host a private event. In addition to your consumption expenses there is a \$450 venue operational fee per hour with a minimum requirement of 4 hours on weekends.

BASSO CATERS

Delight your guests with phenomenal food and service while you have the best time at your own party. For all catering needs, please contact us at contactbassocafe@gmail.com.



Restaurant & Wine Bar

EVENT COORDINATION & FAQ BOOKING

A proposal for all costs will be furnished upon request.

A 50% deposit is required to confirm your event.

STAFFING

All employees hired for events are paid via gratuity.

AUDIO VISUAL

We are not equipped with audiovisual equipment and inputs. Please inquire regarding specific presentation or sound needs. Items that are not carried in-house are available for rental from outside vendors of your preference.

TAXES & FEES

TAX: All event charges are subject to 6.35% Connecticut State sales tax.

STORAGE

Basso Cafe will hold basic décor the morning of your event day and up to 1 day past your event date. Anything left past that date will be disposed of if not previously arranged with management.

LATE ARRIVALS

Basso Cafe reserves the right to charge 100% of the contract and cancel any event that runs outside of the original scheduled event time. Please contact us if you are running more than 15 minutes late for your event.