



FARINA

NEIGHBORHOOD ITALIAN

PRIVATE

DINING

8450 HONEYCUTT ROAD B100, RALEIGH, NC 27615 (919) 890-0143



8450 HONEYCUTT ROAD SUITE B100, RALEIGH, NC 27615

FARINA: 919-890-0143

PRIVATE DINING ROOM

Our private dining room will seat up to 28 guests for dinner, or accommodate up to 30 guests for a standing cocktail gathering. The room has a working fireplace, flat screen television with a/v capabilities and privacy doors. You will work personally with our private dining department on your menu, time line, and any other special requests. Designing the perfect menu for your guests is our specialty.

FULL OR LIMITED MENU

FOOD & BEVERAGE MINIMUMS APPLY (based on the size of your party)

Enjoy a private atmosphere with the feel of full restaurant service. Each guest can order from the full menu or your specially created menu with limited selections and no pricing listed. Each course is served individually or you can select some platter size options.

THREE HOUR COCKTAIL RECEPTION

INCLUDES COFFEE, TEA AND SODAS

THREE SELECTIONS FROM BELOW - \$22 PER PERSON

FIVE SELECTIONS FROM BELOW - \$32 PER PERSON

WOOD-FIRED WINGS choice of calabrian chilies, BBQ or garlic parmesan

FRIED FRESH MOZZARELLA with house marinara

MIXED OLIVES AND AGED PROVOLONE

GRILLED CIABATTA BRUSCHETTA

GRANDMA'S GIANT HOMEMADE MEATBALLS

house marinara, ricotta, fresh basil, parmesan

GOAT CHEESE STUFFED PEPPERS

golden raisins, pine nuts, capers, basil, evoo, balsamic reduction

CRISPY RHODE ISLAND CALAMARI house marinara, chopped pepperoncini, garlic aioli

ANTIPASTO BOARD

italian meats, cheeses, roasted peppers, olives, almonds, seasonal jam, crackers

PRE-DINNER COCKTAIL HOUR

INCLUDES COFFEE, TEA AND SODAS

THREE SELECTIONS FROM BELOW - \$14 PER PERSON

WOOD-FIRED WINGS choice of calabrian chilies, BBQ or garlic parmesan

FRIED FRESH MOZZARELLA with house marinara

MIXED OLIVES AND AGED PROVOLONE

GRILLED CIABATTA BRUSCHETTA

GRANDMA'S GIANT HOMEMADE MEATBALLS marinara, ricotta, fresh basil, parmesan

ALCOHOL OPTIONS

BASED ON CONSUMPTION

OPEN BAR - Guests can order from the full array of wine, beer, and spirits available. The final bar tab is based on consumption and is paid by the event host.

BEER & WINE ONLY - Guest can order any beer or wine options off menu.

LIMITED - Guests order from a specific selection of wine, beer, and spirits that you have selected prior to the start of the event. The final bar tab is based on consumption and is paid by the event host.

CASH BAR - Guest will pay for own alcoholic beverages

LIMITED OPEN BAR - We can provide drink tickets for your guests.



Farina reserves the right to discontinue beverage service to event attendees at any point in time if over-consumption of alcohol is suspected. Determination is at the sole discretion of staff and no credit for purchase will be issued.





FAMILY STYLE

INCLUDES COFFEE, TEA AND SODAS
LUNCH SERVICE - \$25 PER PERSON
DINNER SERVICE - \$34 PER PERSON

Family style dining will make you and your guests feel like you are seated around the dining room table in Italy. Courses will arrive on large platters and be passed around the table while conversation and laughter ensues. This is the most authentic Italian dining experience we provide, and also the most fun! It encourages interaction between guests, a perfect option if you are introducing the family for the first time. A wonderful choice for any size party!

SALADS SELECT ONE

SIMPLE SALAD mixed greens, cherry tomatoes, cucumbers, parmesan, lemon herb vinaigrette
ARUGULA SALAD radicchio, seasonal cheese, fruit, candied pecans, white balsamic vinaigrette
CLASSIC CAESAR romaine, croutons, housemade caesar dressing, parmesan cheese

MAIN SELECT THREE

PASTA MARINARA classic Italian red sauce, spaghetti
PASTA BOLOGNESE classic northern Italian meat sauce, tagliatelle
EGGPLANT PARMESAN (breaded) house marinara, fresh mozzarella, spaghetti
CHICKEN PARMESAN (breaded) fresh mozzarella, house marinara, spaghetti
CHICKEN AND BROCCOLI garlic, olive oil, pecorino, rigatoni
CHICKEN MARSALA (sautéed) wild mushrooms, marsala wine, cream, garlic mashed potatoes
BALSAMIC ROASTED MUSHROOMS roasted tomatoes, arugula, roasted garlic cream, parmesan, rigatoni

DESSERTS SELECT TWO

TIRAMISU lady fingers soaked in espresso with mascarpone cream, dark rum and cocoa
RICOTTA CHEESECAKE ricotta cheese, Madagascar vanilla, vanilla wafer crust, blueberry compote
CHOCOLATE TORTE milk chocolate cream, vanilla, vanilla wafer crust, vanilla cream and fruit garnish

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UPGRADE OPTIONS

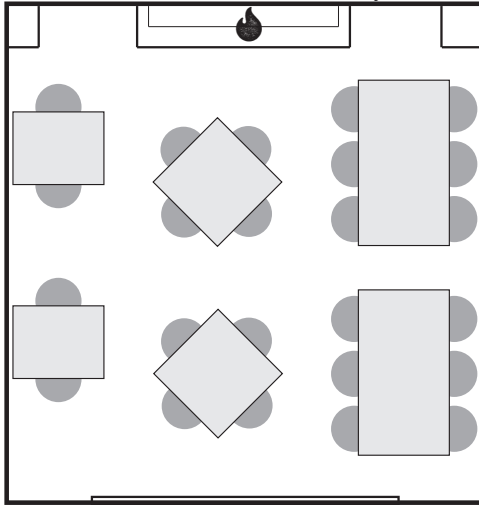
ADDITIONAL MAIN SELECTION (\$4.00 per person upcharge)
SUNDAY GRAVY (\$3.00 per person upcharge)
BRAISED SHORTRIB (\$4.00 per person upcharge)
VEAL PARMESAN (\$6.00 per person upcharge)
SEAFOOD PASTA (\$8.00 per person upcharge)

TABLE LAYOUT OPTIONS

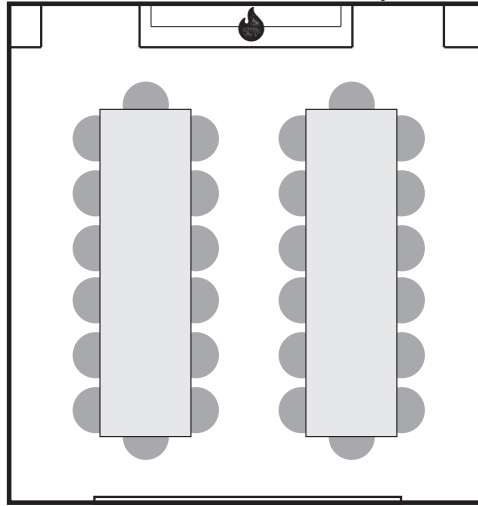
BASED ON PARTY SIZE

We are happy to help you select the perfect environment for your gathering.

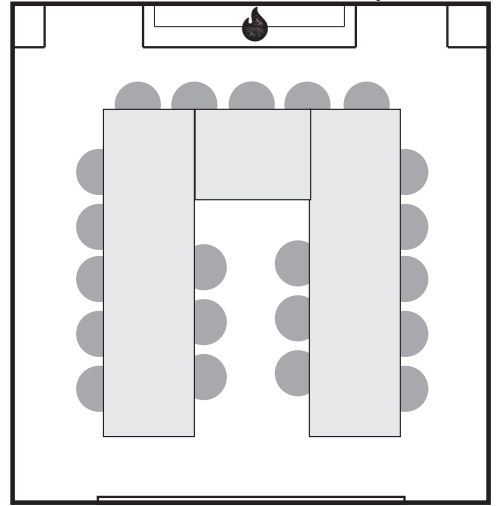
A. seats 24 comfortably



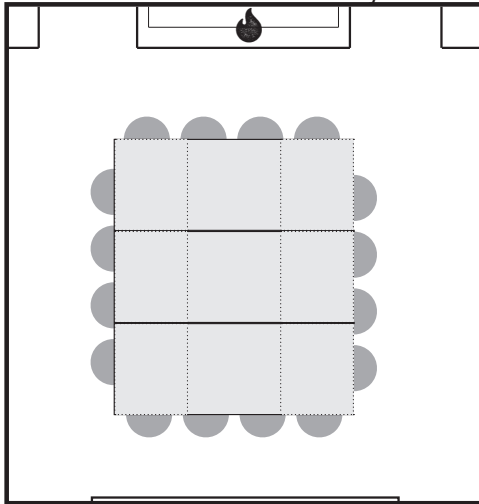
B. seats 28 comfortably



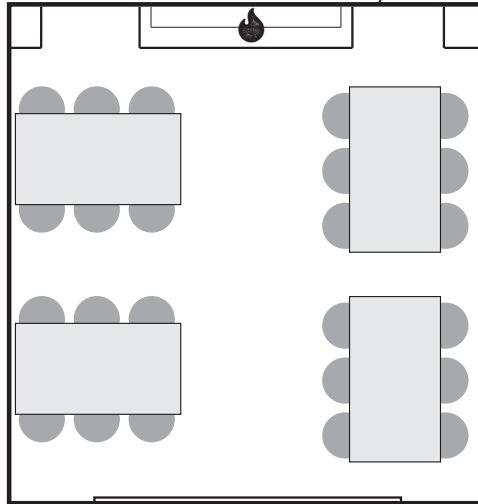
C. seats 21 comfortably



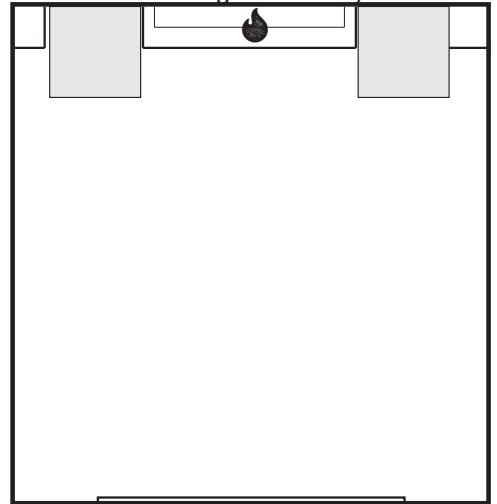
D. seats 16 comfortably



E. seats 24 comfortably



F. standing cocktail style



SEATING TIMES AND FOOD/BEVERAGE MINIMUMS

Max capacity 28 guests

A food & beverage minimum is a dollar amount that must be achieved in order to book a space privately. If the room minimum is not met, an additional charge will be added to the final bill. Sales tax and tips do not contribute to the minimum food and beverage requirement.

MONDAY, TUESDAY & THURSDAY

3-hour period between 4:00pm – 9:00pm

Food & Beverage minimum \$1000.00 plus tax & tip

Additional hours available \$200.00 per hour

WEDNESDAY

Seating between 4:00pm – 9:00pm

Food & Beverage minimum \$1500.00 plus tax & tip

FRIDAY & SATURDAY

Seating between 4:00pm – 10:00pm

Food & Beverage minimum \$1800.00 plus tax & tip

SUNDAY ONLY

3-hour period between 4:00pm – 8:00pm

Food & Beverage minimum \$1000.00 plus tax & tip

Additional hours available \$200.00 per hour

CAKE CUTTING: You can bring in a cake from a commercial bakery. A \$15 cake fee applies.

OUTSIDE FOOD: Any outside food brought in will be charged a fee and must be agreed upon.

CORKAGE FEE: You can bring in wine from other sources. A \$20 corkage fee applies per bottle.

CONTRACT: A signed contract and deposit are required for Private Dining Reservations.

TAXES, SERVICE FEES & TIPS: Local taxes will be applied to the subtotal. All tips are voluntary.

Please contact us to book your event and ask about lunch options as well.
Will accommodate larger parties upon request and availability.



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