



# Business Centre

Just like La Bella Italia itself, our Business Centre is unassuming from the outside, but awaiting you inside, upstairs is a beautifully furnished business centre for your corporate use.

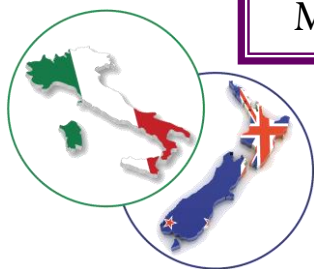
Our Business Centre is your ideal venue for hosting corporate meetings – smart and professional but with the added flair and charm of Italian themed décor for a rustic, cosy touch. You can also combine one of our special culinary activities - long table lunch, demonstration dinner - with your booking for a different, more memorable event.



**Breakfast - Morning/afternoon tea – Cocktail – Buffets– Lunch or  
Dinner**

**Available on site or at La Bella Italia**

The Business Centre consists of:  
Main Hall ● Executive Boardroom ● Small Seminar room



For more information or to book  
Ph. 566 9303 ext 2 – [ciao@labellaitalia.co.nz](mailto:ciao@labellaitalia.co.nz)

## **Executive Boardroom**

### **Verdi Room**

*Capacity up to 16 seats (boardroom layout)*

\$180 Half Day Hire\*

*(from 1 to 5 hours)\*\**

\$250 One Day Hire

*(from 5 to 9 hours)\*\**



## **Main Hall**

### **Culture Room**

*Fits up to 70 seats (theatre layout)*

\$285 Half Day Hire\*

*(from 1 to 5 hours)\*\**

\$320 One Day Hire

*(from 5 to 9 hours)\*\**



## **Small Seminar Room**

### **Rinascimento Room**

*Fits up to 16 seats (banquet layout)*

\$180 Half Day Hire\*

*(from 1 to 5 hours)\*\**

\$250 One Day Hire

*(from 5 to 9 hours)\*\**



**\* For the month of December half-day bookings will be charged full-day rate**

**\*\* Extra Hourly rate: \$85.00 per hour for any room**

Layout of each room can be changed and adapted to needs of each group

**Prices of each room are exclusive of GST**

### **What we offer:**

- Natural lighting/plenty of sun
- Morning and afternoon tea onsite – extra cost
- Presentation equipment by appointment – extra cost
- Air conditioning
- Whiteboard
- WiFi
- Varying seating arrangements (theatre, classroom, boardroom, U-shape, banquet)
- Nearby accommodation
- Business packages tailored to your needs
- Parking
- Rustic décor
- Views of harbour/historic Petone beach
- Close to public transport
- Blind folded cheese and wine testing competition – extra cost
- Team building activities (cooking classes that we can organise for you) – extra cost

## Catering offers:

Black coffee and Tea - \$2.5 pp

### Italian Breakfast/ Buffet style

Cost: \$21.00 per person which includes

- Free range scrambled Eggs with Parmiggiano or fried eggs
- Pancetta (Italian Bacon)
- Italian Sausages from Island Bay
- Mushrooms or Toasted Tomatoes
- Toasted bread
- Black coffee and tea

Extra toppings: \$5.00

Butter and jam croissant	\$4.5
Ham and cheese croissant	\$6
Sweet/savoury muffin of the day	\$4
<b>Parma Bar:</b> Selection of cured meats and Parmigiano cheese from Parma	\$12.5
Fresh Fruit	\$4
Toasted Bread Basket	\$5

### Breakfast – Individually served

Italian omelette with prosciutto cotto, cheese, basil and tomato	\$16.5
Button and porcini mushrooms on toast with Grana Padano	\$14
Baked eggs and tomato with pancetta, Parmigiano and basil	\$16.5
Free range scrambled eggs on toast with pancetta and rocket	\$16.5
Homemade fennel sausages with bean casserole and roasted tomato	\$16.5
Butter and jam croissant	\$3.5
Ham and cheese croissant	\$5
Sweet/savoury muffin of the day	\$4

## **Morning / Afternoon Tea:**

Selection of Homemade Biscuits	\$3.5
Petit Chocolate	\$3.5
Plain Croissant	\$3.5
Butter and jam croissant	\$4.5
Ham and cheese croissant	\$6.
Sweet/savoury muffin of the day	\$4.5
Scones plain	\$3.5
Scones savoury	\$4
Toasted ciabatta with Giulia fruit conserves	\$6
Mix Pastry	\$3.5
Fresh Fruit	\$2.50 per piece
Cakes (afternoon Tea)	\$5.00

## Platters

<b>Antipasto Classico all' Italiana</b> – Selection of premium cured meats and cheeses from Italy served with marinated olives and sun dried tomato served with bread and grissini	\$12.5 pp
<b>Don Antonio</b> – Pizza bread with Prosciutto di Parma and Buffalo Mozzarella from Italy	\$12.5 pp
<b>Degustazione di Formaggi</b> – Italian Cheeses board platter with different types of cheese, accompanied with nuts, fresh pears, fig jam and toasted bread	\$12.5 pp
<b>Insalata Caprese</b> – Beefsteak tomato and Italian Buffalo Mozzarella with fresh rocket, fresh basil, oregano and extra virgin olive oil	\$12.5 pp
<b>Bruschetta del Giorno</b> – Bruschetta with different toppings	\$4 p piece
<b>Calamari fritti</b> – Fried Calamari with Aioli and Lemon	\$12.5 pp
<b>Selection of Pizzas</b> – 6 slices per person	\$15 pp
<b>Arancini di Riso</b> – crispy risotto balls with cress and tiny caper salad, truffle oil	\$12.5 pp

## Other Finger food options/Canapes Options

- 1) **Crostini Caprese** – with mozzarella and tomato - \$4.5
- 2) **Rice Arancini** - \$4
- 3) **Italian Style Mini Salsiccia** – \$4
- 4) **Salami involtini of different flavours** - \$4
- 5) **Pizzetta Napoli** \$4
- 6) **Combo Provolone piccante and Nostrano Salame** \$4
- 7) **36 month aged Parmigiano with Manuka Honey** - \$4.5
- 8) **Prugne e Pancetta** – stoned prunes baked and warped with pancetta - \$4.5
- 9) **Potato and spinach** frittatina on skewers \$3.50
- 10) **Bocconcini** of pepper dew & goat's cheese \$4
- 11) **Prosciutto of Parma & fresh figs** with honey drizzle (seasonal) \$4.5
- 12) **Spianata salami with almond stuffed olives** \$4.5
- 13) **Ventricina salame with stuffed Olives** - \$4
- 14) **Bresaola cured beef rolled with mascarpone rocket and sun dried tomato** - \$4.5
- 15) **Crostino** with tomato paste, marinated anchovies and caper berries - \$4.5
- 16) **Combo** of Capocollo salami & marinated artichokes - \$4.5
- 17) **Buffalo mozzarella and prosciutto di Parma Bocconcino** - \$4.5
- 18) **Rock Melon** (seasonal) and prosciutto di Parma - \$4.5
- 19) **Rotolo di Pizza** vegetarian - \$3.5
- 20) **Rotolo di Pizza** with ham and cheese - \$3.5

## Italian Sandwiches Options – Tramezzini

Buccia (Pizza base Panino) with Italian sausage and Italian Broccoli	7.5
Buccia (Pizza base Panino) with Tomatoes and Mozzarella	7.5
Buccia (Pizza base Panino) with Parma Ham and Buffalo Mozzarella	8.5
Buccia (Pizza base Panino) with Ventricina Piccante e Provolone dolce	7.5
Buccia (Pizza base Panino) with Coppa e Asiago	7.5

## For the Buffet

Penne Amatriciana – tomato, pancetta, chilli, garlic and parmesan	12.5
Zuppa Calda – warm Soup of the Day	7.5
Salmon or Beef or Chicken salad	8.5
Mini Manicaretto Sorrento	7.5
Mini Cannellone Ricotta e Spinaci	7.5
Risotto alla Zucca – pumpkin, sage, mascarpone Risotto with pecorino	12.5
Fish Mediterranea – baked fish with cherry tomatoes, clams, potatoes and white wine	18
Pollo cacciatora – braised chicken with tomatoes, pancetta, mushrooms, potatoes and white wine	16
Green Mediterranean salad	5
Tuscan salad	

For seat down lunches or dinner we work closely to our clients to organise meals that suit their needs and according to events.

The above food menu is providing you with an idea of what we can do and offer. More options and possibilities can be discussed further.

[miriam@labellaitalia.co.nz](mailto:miriam@labellaitalia.co.nz)