



Sunol's Casa Bella

Where modern elegance meets rustic charm.

Our beautiful Casa Bella Event Center is located in picturesque Sunol right off Niles Canyon and 680 between Fremont and Pleasanton. We are a short distance from BART and the 680/580 interchange, making travel to our venue easy for Bay Area guests.

With over 30 years experience, Casa Bella was developed with the vision of providing our clients with an affordable venue, the perfect location and an attentive, professional staff for your meeting, awards ceremony or staff celebration.

We offer an elegant reception hall with rustic details and crystal chandeliers and an outdoor brick patio, along with a fine dining experience complete with beverage packages of beer, wine, champagne and spirits. Our all inclusive package includes full waitstaff, tables, chairs, linens, napkins, glassware, silverware, china, catering and bar service - everything you need for your event!

With weekday and weekend availability, we can host your intimate party or your large event, providing table seating for up to 200 guests or 300 guests cocktail style. Our high quality lighting, sound and visual amenities in both our indoor and outdoor spaces, make us event ready here at Casa Bella.

Contact us today about hosting your event at Casa Bella!

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Venue Rental Rates 24'-25'

JANUARY - FEBRUARY

MARCH & NOVEMBER -
DECEMBER

APRIL - OCTOBER

Weekend Event Rental Rates:

Friday

\$2,500/8 Hour Rental -
80 Guests and \$7,500
Catering Minimum

Saturday

\$3,000/8 Hour Rental -
100 Guests and \$9,500
Catering Minimum

Sunday

\$2,500/8 Hour Rental -
80 Guests and \$7,500
Catering Minimum

Friday

\$3,000/8 Hour Rental -
100 Guests and \$10,000
Catering Minimum

Saturday

\$3,500/8 Hour Rental -
150 Guests and \$13,000
Catering Minimum

Sunday

\$3,000/8 Hour Rental -
100 Guests and \$9,500
Catering Minimum

Friday

\$3,500/8 Hour Rental -
125 Guests and \$12,500
Catering Minimum

Saturday

\$4,500/8 Hour Rental -
150 Guests and \$15,000
Catering Minimum

Sunday

\$3,500/8 Hour Rental -
100 Guests and \$9,500
Catering Minimum

Weekday Event Rental Rates:

Weekday Evening

\$2,500/8 Hour Rental - 100 Guests or Less
*Additional costs will be applied for events above 100 guests.

Weekday Daytime

\$2,000/8 Hour Rental - 100 Guests or Less
*Additional costs will be applied for events above 100 guests.

RENTAL INCLUDES

The following are included in your rental fees:

- 6 Farm House Tables 4' by 8'
- 20 Round tables 66"
- 1 Round table 48"
- 8 Round cocktail tables 36"
- 8 wooden bistro tables
- 200 White Resin Chairs
- 200 Gold Chiavari Chairs

The rental fee includes services to set-up and break-down tables and chairs and janitorial clean-up for up to 200 guests.

BOOKING REQUIREMENTS

- 25% of total costs is due upon booking a date.
- The deposit/retainer is applied towards the facility, and catering fees.
- All deposits/retainers are non-refundable if date is cancelled at any time.
- Lessee will be responsible for the entire rental and catering fees if date is cancelled and not re-booked.
- Overtime is \$750 per hour.
- Holidays that fall on Monday - Thursday are charged at \$3,500/8 hours.
- New Year's Eve is charged at a rate of \$4,500/8 hours.
- Sundays of 3-day weekends are charged at a rate of \$4,500/8 hours.

Capacity of Casa Bella: 200 people indoor seated & 300 indoor assembly.
Extra fees apply for events above 200 guests - please inquire for more details.

***Pricing Valid for 2024-2025 Bookings**



Corporate Menu

BREAKFAST BUFFET

Pastry Basket:

\$14.95 Per Person

Fresh Baked Croissants, Flavored Scones & Assorted Pastries served with Fresh Orange Juice, Tea and Lavazza Coffee.

Continental Breakfast:

\$18.95 Per Person

Fresh Baked Croissants & Muffins, Bagels with Cream Cheese & Strawberry Preserve, Assorted Yogurts with Homemade Almond Granola, Mixed Fresh Fruit, served with Fresh Orange Juice, Tea & Lavazza Coffee.

Add Frittata for \$5 Per Person

Frittata made with Gruyere, Swiss, Cheddar, Cherry Tomatoes, Green Onions, Broccoli, Spinach & Mushrooms.

Toast Bar:

\$19.95 Per Person

Served on Artisan Bread Along with Fresh Orange Juice, Tea & Lavazza Coffee.

- Sunny-side Eggs, Avocado, Aioli & Bacon
- Chèvre, Avocados, Heirloom Tomatoes, Basil & Aioli
- Sliced Beets, Brie Cheese, Pesto & Aioli
- Nutella, Bananas, Strawberries, Blueberries, Candied Walnuts & Honey

Hot Breakfast:

Oatmeal & Granola Bar \$16.95 Per Person

Fresh Made Rolled Oats and Homemade Granola and Greek Yogurt With All The Mixings Options: Bananas, Blueberries, Strawberries, Raisins, Slivered Almonds, Candied Walnuts, Evaporated Milk, Brown Sugar & Honey. Served with Fresh Orange Juice, Tea and Lavazza Coffee.

American Style Breakfast \$21.95 Per Person

Scrambled Eggs, Bacon, Sausage Links, Country Fried Potatoes, Fresh Fruit Plater, Croissants & Pastries. Served with Fresh Orange Juice, Tea & Lavazza Coffee.

Frittata & Potato Pie \$25.95 Per Person

Gruyere, Swiss, Cheddar, Cherry Tomatoes, Green Onions, Broccoli, Spinach & Mushrooms Frittata, Potato Pie, Honey Baked Ham, Choice of Turkey Applewood Sausage Links or Bacon, Fresh Baked Croissants, Mixed Fresh Fruit, Served with Fresh Orange Juice, Tea and Lavazza Coffee.

COLD LUNCHES

All Lunches Are Served With Mini Apples, Cutie Oranges and Assorted Sodas, Water, Lemonade & Iced Tea

Sandwich Selections:

Boxed Lunch \$25.95 Per Person

Variety of Classic Sandwiches. Includes Chips, Cookie & Potato or Pasta Salad.

Sandwich Buffet \$27.95 Per Person

Assorted Classic Sandwiches, Choice of Mixed Greens or Caesar Salad, choice of Potato or Pasta Salad, Selection of Cookies & Brownies.

Sandwich Bar \$27.95 Per Person

Assorted Classic Deli Meats, Cheeses & Condiments, Choice of Mixed Greens or Caesar Salad, choice of Potato or Pasta Salad, selection of Cookies & Brownies..

Salad Selection:

Grilled Chicken Caesar Salad

\$28.95 Per Person

Fresh Fruit, Focaccia Bread & Chocolate Brownies.

Mixed Berry & Steak Salad

\$30.95 Per Person

Mixed Greens with Berries & Sliced Fire Grilled Flank Steak, Fresh Fruit, Focaccia Bread & Cupcakes.

Classic Sandwiches:

Sandwiches Prepared with Garlic Olive Oil, Mayonnaise, Mustard, Dijon, Aioli, Lettuce, Tomato & Cucumber on Ciabatta Rolls.

Turkey & Cheddar

Ham & Swiss

Pastrami & Havarti

Bacon, Lettuce & Tomato

Tuna Salad

Tri-Tip & Pepper Jack

Mozzarella, Tomato & Basil

HOT LUNCH BUFFET

All Lunches Are Served With Assorted Sodas, Water, Lemonade & Iced Tea

Pasta:

Choice of Meat or Vegetable Lasagna or
Penne Pasta Bolognese with Italian Sausage
\$33.95 Per Person

Caesar Salad, Prosciutto Melon Wraps, Focaccia Bread
& Chocolate Dipped Biscotti.

Chicken:

Choice of Chicken Marsala, Chicken Piccata or
Champagne Chicken
\$36.95 Per Person

Garden Salad, Steamed Vegetables, Garlic Mashed
Potatoes, Focaccia Bread & Chocolate Brownies.

Beef:

Choice of Sliced Fire Grilled Tri-Tip,
Beef Burgundy or Sliced Ginger Soy Flank Steak
\$38.95 Per Person

Garden Salad, Steamed Vegetables, Rosemary Baby Red Potatoes
Focaccia Bread, Vanilla & Chocolate Cupcakes.

Fish:

Choice of Baked Salmon or
Crab and Shrimp Stuffed Tilapia
\$39.95 Per Person

Spinach Salad, Steamed Vegetables, Wild Rice Pilaf,
Focaccia Bread and Blueberry Bread Pudding with Brandy
Sauce.

Make it a Sit-Down Meal for \$3 Extra Per Person

AFTERNOON DELIGHTS

Afternoon Snack:

\$8.95 Per Person

Granola Bars, Protein Bars, Mini Candy Bars, Trail Mix, Whole Fruit,
Served with Lavazza Coffee, Lemonade & Iced Tea.

Happy Hour Snack Selections

Cheese, Crackers & Fruit \$9.95 Per Person

Seasonal Whole & Cut Fruit, Gourmet Spending Cheeses, Wheels
and Wedges of Imported and Local Cheeses, Sea Salt Water
Crackers.

Add Hot Artichoke Dip & Sliced Baguettes \$3.00 Per Person

Charcuterie & Cheese Board \$14.95 Per Person

Thoughtfully Selected Assortment of Charcuterie and Cheeses.
Featuring Black Forest Ham, Mortadella, Prosciutto and Columbus
Dry Salami, as well as Three Gourmet Spreading Cheeses;
Cambozola, Chèvre and French Brie Along with Cubed Pepper Jack
and Swiss Cheese. Includes Fruit Display, Sea Salt Water Crackers,
Sliced Baguettes and Marinated Olives.

All Day Coffee & Tea Service:

\$4.50 Per Person

Lavazza Coffee, Cream, Sugar & a Selection of Teas

Espresso Bar:

\$6.95 Per Person

Cappuccino, Latte & Mochas Served Hot with Choice of Dairy &
Non-Dairy Milk Options.

Happy Hour Drink Selections

Wine & Beer \$8.95 Per Person (up to 1 1/2 hours of service)

William Hill Central Coast: Merlot, Chardonnay, Sauvignon Blanc
& Cabernet. **On Tap:** Blue Moon & Lagunitas IPA

Add Cocktails \$7.00 Per Person

(please inquire about upgraded spirit packages)

Absolut - Vodka

Jack Daniels - Bourbon

Tanqueray - Gin

Jim Bean - Whiskey

Jose Cuervo - Tequila

Bacardi - Rum

Johnny Walker Red Label - Scotch



Dinner Menu

Catering prices includes waitstaff to service your entire reception, white or ivory table linens, your choice of white or ivory napkin, chinaware, glassware & silverware.

All menus include our cascading display of appetizers the choice of one salad selection, one side entrée and a main entrée.

Buffet Menu

Our buffet menu includes the following: rice pilaf, assorted seasonal vegetables, assorted sliced artisan bread, coffee & herbal tea.

SALAD SELECTIONS:

- Spinach Salad
- Mixed Spring Greens
- Greek Salad
- Garden Salad
- Caesar Salad

SIDE ENTREE SELECTIONS:

- Garlic Mashed Potatoes
- Dauphinoise Potatoes
- Roasted Baby Red Potatoes
- Penne Pasta w/ pomodoro sauce or cajun cream sauce
- Fusilli Pasta w/ alfredo cream sauce
- Creamy Polenta w/ marscapone cheese

MAIN ENTREE SELECTIONS:

- Chicken Marsala \$51.95
- Chicken Piccata \$51.95
- Eggplant Parmesan \$51.95
- Grilled Salmon Filet \$56.95
- Stuffed Tilapia \$56.95
- Mediterranean Chicken \$53.95
- New York Strip Steak \$54.95
- Tri-Cheese Ravioli \$50.95
- Herb Roasted Chicken \$50.95
- Chef Carved Fire Grilled Tri-Tip \$50.95
- Chef Carved Roasted Breast of Turkey \$50.95

Sit-Down Menu

Our sit-down menu includes the following: choice of side entrée, as many as three main entrees, asparagus bouquet, artisan bread, coffee & herbal tea.

SOUP SELECTIONS @ \$6.00

- Silky Corn and Crab Chowder
- Creamy Tomato Basil Bisque
- Caramelized Five Onion Soup
- Shrimp Bisque

SALAD SELECTIONS

- Spinach Salad
- Mixed Spring Greens
- Greek Salad
- Garden Salad
- Caesar Salad

MAIN ENTREE SELECTIONS

- Chicken Marsala \$55.95
- New York Strip Steak \$58.95
- Herb Roasted Half Chicken \$55.95
- Grilled Fillet Mignon \$61.95
- Mediterranean Chicken \$57.95
- Grilled Pacific Salmon Filet \$60.95
- Chicken Piccata \$55.95
- Stuffed Tilapia \$60.95
- Pan Seared Muscovy Duck Breast \$61.95

VEGETARIAN MAIN ENTREES

- Roasted Vegetable Strudel \$54.95
- Grilled Polenta Napoleon \$54.95

MAIN COURSE DUETS

- Grilled Pacific Salmon Filet with Herb Roasted Chicken Breast \$64.95
- Grilled Filet Mignon with Shrimp Scampi \$66.95

SIDE ENTREE SELECTIONS:

- Garlic Mashed Potatoes
- Dauphinoise Potatoes
- Roasted Baby Red Potatoes
- Penne Pasta w/ pomodoro sauce or cajun cream sauce
- Fusilli Pasta w/ alfredo cream sauce
- Creamy Polenta w/ marscapone cheese

Beverage Information & Spirits Packages

Our mandatory beverage package is \$22.95 per person for 4 1/2 unlimited service. Service includes sodas, lemonade, iced tea, sparkling cider and the following:

BEER:

- Blue Moon
- Lagunitas IPA

WINE:

- William Hill: Central Coast
- Chardonnay | Cabernet | Merlot
- Sauvignon Blanc

***Please inquire about local wine selections**

CHAMPAGNE:

- Weibel Brut Champagne

Signature Drink Option @ \$10.95 Per Person

Basic Spirits Package @ \$15.95 Per Person

- Absolut - Vodka
- Tanqueray - Gin
- Jose Cuervo - Tequila
- Johnny Walker Red Label - Scotch
- Jack Daniels - Bourbon
- Jim Bean - Whiskey
- Bacardi - Rum

***Please inquire about our Elite & Top Shelf Packages**

***Pricing Valid for 2024-2025 Bookings**



Additional Information

AV & PA Information

Casa Bella's Audio Visual and Public Announcement system is a \$500 charge and includes the following elements:

- 6000 lumen HD projector
- 16:9 electric screen
- 50" LED monitor
- 70v JBL recessed ceiling speakers
- 4 OSC mounted speakers
- Microphone stand & podium
- Full sound board capable to run music, two wireless handheld microphones & two wireless lavalier microphones

There is a \$400 additional fee to add on an audio tech to manage AV/PA if needed.

Please inquire about our AV/PA system informational sheet if you have further questions about the items included.

Upgrades & Rental Items

Stage 8ft by 12ft - \$300 Rental

