



ie

ITALIAN EATERY
By TRAVAIL

PRIVATE EVENTS & CATERING

JAMES ZORTMAN
EVENT SALES DIRECTOR

 **818.631.3947**

 **JZORTMAN@TRAVAILCOLLECTIVE.COM**

WELCOME

Welcome to Italian Eatery by Travail, where we believe that the best memories are made around the table. Whether you're gathering for an intimate dinner, a milestone celebration, or a lively cocktail party, our spaces are designed to bring people together over craveable food, heartfelt hospitality, and unforgettable moments.

From the cozy charm of the Cork Room to the sun-soaked energy of the Solarium, each of our private and semi-private spaces offers its own unique atmosphere, perfect for any occasion. Our seasonally inspired, shareable menus—rooted in traditions with a modern twist—ensure there's something for every palate, while our dedicated events team takes care of every last detail.

Let us help you create an experience your guests will be talking about long after the last bite.



IE EVENT SPACES



CORK ROOM

The Cork Room offers a space exclusively for you and yours. Whether hosting a full sit-down dinner for up to 42 or cocktail-style event, this room is privately sectioned off in the southern wing of ie, displaying a floor to ceiling wine room equipped with AV needs.



SOLARIUM

This fun, light-hearted and casual space owns its independent personality by offering all the beauty that Minnesota has to offer in a fully enclosed & heated four season solarium. Host up to 40 of your closest friends or family seated or 50 guests for a cocktail reception.



OFFERING STYLE

Our approach is rooted in tradition, featuring a scratch kitchen inspired by the seasons, while adding a modern, tailored touch to meet your group's dietary needs and dining preferences. Our menus are designed for sharing to allow conversation to flourish and all palettes to be nourished. Let our events team define the details and create a menu that provides proper portions, while being mindful of budget.

BOOKING

Each space has an associated Food and Beverage minimum. All food and drink ordered within the time and space of your event go towards the minimum. Minimums are based on what the space generates given the day of the week. Tax and gratuity are separate from the minimum. To book a space, we require a signed contract and 50% deposit.

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THE SOLARIUM



ie



THE CORK ROOM



ie



APERTIVO BOARDS

GRANDE (up to 30) | PICCOLO (up to 15)

FORMAGGIO + CARNE BOARD \$505 | \$225

Grand assortment of specialty Italian cheese and meats, dried fruit, seasonal mostarda, olives

CARNE BOARD \$450 | \$225

Grand assortment of specialty imported meats, dried fruit, seasonal mostarda, olives

FORMAGGIO BOARD \$475 | \$240

Grand assortment of specialty Italian cheese, dried fruit, seasonal mostarda, olives

FRUTTA BOARD \$195 | \$125

Seasonal selection of fresh fruit, seasonal mostarda

CRUDITE BOARD \$185 | \$115

Seasonal selection of fresh seasonal veggies, pesto, seasonal mostarda, house spreads

PASSED APPS

choose 3
minimum 25 pieces

Saffron Arancini \$7.00 per piece
Fontina, grana padano

Roman Meatballs (1oz meatballs) \$8.00 per piece
Pomodoro, grana padano, basil

Raw Salmon Bruschetta \$10.00 per piece
Horseradish cream, pistachio, olive, citrus & chive

Beef Carpaccio Bruschetta \$10.00 per piece
Parsley sauce, fried capers, lemon herb gremolata

Ricotta Bruschetta \$7.00 per piece
Pickled tomatoes, honey, pistachio



FAMILY STYLE MENU SELECTIONS

Bene | \$99 per person

CHOOSE 2 APPETIZERS

Roman Meatballs
Arancini

CHOOSE 3 PASTAS

Ricotta Cavatelli Bolognese
Bucatini Amatriciana
Rigatoni
Trottole Cacio e Pepe
Due Sfgolia
Casarecce Lamb Sugo
Mushroom Cappelletti
Trottole with Pesto Genovese

[VIEW FULL DINNER MENU](#)

CHOOSE 2 SIDES

Heirloom Potatoes
Calabrian Cauliflower
Grilled Zucchini
Creamy Polenta

CHOOSE 2 FLAVORS

Dream Creamery Ice Cream
1 scoop per person





FAMILY STYLE MENU SELECTIONS

Bella | \$124 per person

CHOOSE 2 APPETIZERS

Roman Meatballs
Arancini

CHOOSE 2 SALADS

Apple Root
Caesar
Chopped

CHOOSE 3 PASTAS

Ricotta Cavatelli Bolognese
Bucatini Amatriciana
Rigatoni
Trottole Cacio e Pepe
Due Sfgolia
Casarecce Lamb Sugo
Mushroom Cappelletti
Trottole with Pesto Genovese

CHOOSE 2 ENTREES

Short Rib
Pork Chop
Grilled Chicken
Grilled Salmon

CHOOSE 2 SIDES

Heirloom Potatoes
Calabrian Cauliflower
Creamy Polenta
Grilled Zucchini

CHOOSE 2 DESSERTS

Chocolate Torte
Tiramisu
Limon Crostata

[VIEW FULL DINNER MENU](#)





BEVERAGE PACKAGES

A refined Italian beverage experience rooted in regional tradition and balance.

Hosted Bar

A fixed rate charged per person, per hour, with a minimum service duration of three hours. Additional selections and enhancements will be billed separately.

Consumption Bar

Beverage charges are estimated based on an average cost per person, taking into account the duration of service and selected offerings. Final billing will reflect actual consumption and will be adjusted accordingly.

Cash Bar

Guests purchase beverages individually. All sales will be applied toward the contracted beverage minimum.

BEVERAGE PACKAGES CONT.

BEER AND WINE PACKAGE

Hour 1: \$24 | Hour 2: \$20 | Hour 3: \$17 | Hour 4+: \$15

SIGNATURE BAR PACKAGE

Hour 1: \$36 | Hour 2: \$30 | Hour 3: \$24 | Hour 4+: \$18

*INCLUDES 3 SPECIALTY COCKTAIL SELECTIONS

PREMIUM BAR PACKAGE

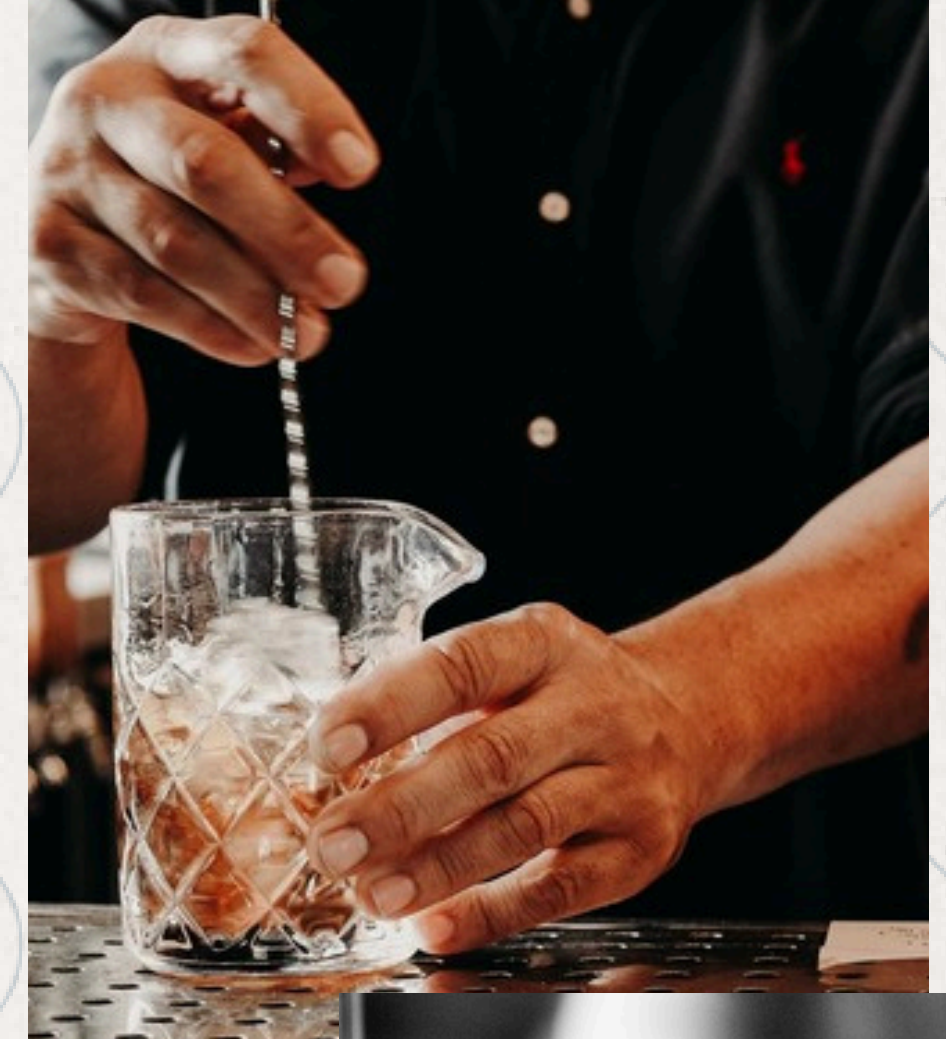
Hour 1: \$40 | Hour 2: \$34 | Hour 3: \$28 | Hour 4+: \$22

*INCLUDES 6 SPECIALTY COCKTAIL SELECTIONS

ENHANCEMENTS

Beverage packages can be elevated with any of the following add-ons. Our team can curate bespoke cocktails and custom beverage experiences.

- Wine or cocktail pairings with tasting menu packages, priced per person.
- Champagne toasts, priced per bottle.
- Specialty cocktails tray passed at the start of your event, priced per cocktail.
- Curated wine selections by Travail Collective Sommelier, priced per bottle.





THANK YOU

Thank you for considering Italian Eatery for your special gathering. We're honored to be part of life's most meaningful moments—whether big or small—and we can't wait to welcome you to our table. From our kitchen to yours, we look forward to sharing good food, great company, and lasting memories with you and your guests.

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PRIVATE EVENT & CATERING POLICIES

Deposits & Payment

Travail Collective requires a 50% non-refundable deposit to confirm an event. A booking is not considered definite until the appropriate deposit has been received along with a signed contract. In the case of an event needing to be postponed, it must occur within a year of the original date. Final payment will be processed within 72 hours after the event has concluded.

Menu Selection and Guarantees

Our talented culinary team will prepare your menu based on your selection. The sample menu will be readily available for review before confirmation of the booking. Preferences and all dietary restrictions will be accommodated if supplied in advance. Due to the seasonality of ingredients and our innovative and evolving menu, sample menus will be confirmed one week prior to the event date. A final and confirmed guest count including all dietary restrictions are required one week prior to the event. The final count is considered a guarantee and final billing will be based on this number, or the actual number of guests served, whichever number is greater.

Food Minimums

Travail Collective does require a food purchase for all events. Food minimums are listed per contracted space. Minimums do not include sales tax or service charge. Unattained minimums will be applied to your final invoice as taxable room rental fee.

Tax and Gratuity

All food and beverage items are subject to a 22% gratuity unless otherwise arranged. As required by the State of Minnesota, food and non-alcoholic beverage items are subject to a 9.03% sales tax. Liquor prices are subject to 11.53% sales tax.

Health Regulation

Food and beverages must be supplied, prepared, and served by Travail Collective. Due to health department regulations, all food and beverage not consumed at the event become the property of Travail Collective and therefore are not allowed to be taken home by the client or guests.

Alcohol Service

All alcoholic beverages must be purchased and distributed by Travail Collective and is required under state law to request proper identification. In accordance with Minnesota state laws, we reserve the right of our trained team to assess the level of alcoholic consumption and act accordingly. No outside liquor is permitted on property or to be consumed.

Cancellation Policy

Groups may cancel the contract without cause upon written notice to Travail Collective at any time prior to the event upon payment of an amount based on the following scale: 8 - 14 days out requires 50% of estimated charges due and less than 7 days is 100% of estimated charges due.