



Information & Pricing

Gennaro's Villa di Campagna
830-327-8505
10018 Startz Rd.
Canyon Lake, TX 78133
www.villadicampagnatx.com



Bella Vista

- 100-person indoor seated capacity ~ 2,000 sq.ft.
- Balcony access with scenic Hill Country views ~ 800 sq.ft.
- Hammered copper entry table great for décor
- Travertine floors
- Built in granite bar great for welcome drinks
- Crystal chandeliers
- Tables are adjustable to suite custom layouts
- Cross-back wooden chairs
- ADA compliant

Weekday Rental (Monday - Thursday & Sunday)

- \$1,000
- Includes three-hour rental
- \$500 per additional hour

Weekend Rental (Friday - Saturday)

- \$1,500
- Includes three-hour rental
- \$500 per additional hour

General Rental (excludes any services from Villa di Campagna)

- \$3,000
- Includes three-hour rental
- \$500 per additional hour
- Use of kitchen will result in additional charges



Wine Cellar

- 25-person indoor seated capacity ~ 1,000 sq.ft.
- 25-person outdoor patio seated capacity ~ 1,500 sq.ft.
- True Tuscan style wine cellar
- Rustic imported wood floors
- Natural stone and brick
- Extended granite bar
- Custom wooden banquet style table
- Custom wooden chairs with cushion
- Scenic Hill Country views
- ADA compliant

Weekday Rental (Monday - Thursday & Sunday)

- \$500
- Includes three-hour rental
- \$500 per additional hour

Weekend Rental (Friday & Saturday)

- \$1,000
- Includes three-hour rental
- \$500 per additional hour

General Rental (excludes any services from Villa di Campagna)

- \$3,000
- Includes three-hour rental
- \$500 per additional hour
- Use of kitchen will result in additional charges



General Information

- All events are customized to your liking
- Work one on one with our experienced and professional staff
- Ample on-site parking with overflow directly across the street
- Complete creative control of room design (must be approved by staff)
- On-site venue management
- Full commercial kitchens for both spaces
- Built in bars for both spaces
- Adequately trained staff for your event
- A service fee of \$200 per service personnel will apply. Villa di Campagna will determine the number of staff required based on the events specific needs.

How to Book

To book your next event please contact us:

www.villadicampagnatx.com

info@villadicampagnatx.com

There is a refundable \$1,000 deposit and a required contract to be signed in order to secure the space for your event, which will be returned pending damages.

The following steps will be to customize your services.

Final menu and guest count will be due three weeks prior to your scheduled event date. If you have fewer guests at your event, you will be charged for the greater number. If more guests arrive than the given number, you will be charged for the higher count. Final payment is due no less than seven days prior to your event.

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- Service Options -

Buffet Style

*Starting at \$50 per person
Includes complimentary fresh bread & salad*

Appetizer

~ Choice of two ~

Entrée

~ Choice of three ~

Family Style

*Starting at \$60 per person
Includes complimentary fresh bread & salad*

Appetizer

~ Choice of two ~

Entrée

~ Choice of three ~

Plated - Full Service

*Starting at \$70 per person
Includes complimentary bread & salad*

Appetizer

~ Choice of two ~

Entrée

~ Choice of three ~

Gennaro's Five Course

*Price TBD
Includes complimentary bread & salad*

Service

~ Custom five course menu created by you and Chef Gennaro ~

**It's essential for us to schedule a collaborative session with both
the chef and managers to develop a menu*



- Menu Selections -

Appetizers

Bruschette

Toasted Italian bread topped with cherry tomatoes, garlic, and basil drizzled with EVOO

Caprese

Fresh tomato topped with mozzarella, homemade pesto, and basil drizzled with EVOO

Antipasto Italiano

Chef selection of mixed meats, cheeses, and marinated vegetables

~ Market Price ~

Polpette di Agnello

Lamb meatballs stuffed with smoked provolone topped with our white wine cream sauce

~ Market Price ~

Polpette di Buffalo

Housemade buffalo meatballs in our spicy rosè sauce

~ Market Price ~

Granchio al Limone

Crab cakes topped with asparagus and peppers in our light lemon cream sauce

~ Market Price ~

Entrées

Lasagna della Nona

Layers of traditional lasagne, beef, and four cheeses topped with marinara

Pollo Toscano

Grilled chicken with sautéed spinach, asparagus, broccoli, and carrots in an EVOO basil sauce tossed with pasta

Ravioli

Cheese or Spinach & Gorgonzola or Chicken Rosemary

Parmigiana

Lightly breaded chicken breast topped with marinara and mozzarella

Gamberi Alfredo

Grilled shrimp tossed with pasta in our homemade alfredo sauce
~ + \$ market price ~

Gamberi Portabella

Jumbo shrimp stuffed with crabmeat topped with sautéed shrimp, portabella mushroom, and spinach in our light lemon cream sauce
~ + \$ market price ~

Bone-in Ribeye

Fresh cut bone-in ribeye
~ + \$ market price ~

Beef Medallions

Portioned tenderloin cut into medallions
~ + \$ market price ~

Pollo Alfredo

Grilled chicken tossed with pasta in our homemade alfredo sauce

Rigatoni con Salsiccia

Sautéed Italian sausage, bell pepper, and onion in our light pomodoro sauce

Pasta con Polpette

Homemade meatballs over pasta

Fiorentina

Chicken stuffed with spinach, mushroom, and feta topped with sautéed artichoke and asparagus in our light rosemary cream sauce
~ + \$ market price ~

Lasagna Emiliana

Layers of lasagne, grilled chicken, mushrooms, broccoli, and spinach topped with our signature rose sauce
~ + \$ market price ~

Lobster Ravioli

Paired with sautéed shrimp in our light lemon cream sauce
~ + \$ market price ~

Salmone Romana

Pan-broiled salmon served with sautéed shrimp, tomato, asparagus, and capers in an EVOO garlic sauce
~ + \$ market price ~

Catch of The Day

Special requested fresh seafood
~ + \$ market price ~

Custom menu options are available upon request!

**Market price will result in an additional charge*



- Sides & Desserts -

Sides

Any additional side will result in an additional cost

Sautéed Vegetables

Rosemary Potatoes

Desserts

All desserts are + \$6 per person

Italian Cream Cake

Chocolate Mousse Cake

Tiramisu

New York Cheesecake

White Chocolate Raspberry Cheesecake

You may also use an outside vendor for custom cake options

**Please email venue manager for any references*

- Beverage Options -

White Wine

Rose 12/40

Pinot Grigio 11/38

Chardonnay 11/38

Sauvignon Blanc 12/40

Red Wine

Cabernet Sauvignon 12/40

Pinot Noir 11/38

Malbec 15/70

Red Blend 11/38

Italian Sweet Red 10/30

Merlot 12/40

Beer

Beer

Dos XX - Michelob Ultra - Modelo - Shiner Bock - Peroni

~ \$6 per beer ~

Non-Alcoholic

+ \$2.50 per person

Aquapanna

San Pelligrino

Coffee

Tea

Alternative alcohol selections are available. Please inquire about special requests.