



For event bookings, contact Events Director, Emily Klassen at emily@alexrestpart.com or 571-723-3369
100 King Street, Alexandria, VA 22314 • 703.997.5300 • MiasItalian.com

ABOUT

Mia's Italian Kitchen is rooted in family. The inspiration came from one of the partner's unique relationship with his great-grandmother - she didn't speak a word of English so they communicated through food. Originally from Naples, Italy, she used easy, simple, raw ingredients - an approach that Mia's carried over to their own menu, which includes house-made pasta, Italian sandwiches, charcuterie, and square pizzas.

Mia's is a beautiful and unique restaurant and event venue for groups of up to 200 guests. The restaurant offers two levels. The first floor boasts a lively bar and a pizza station from which our delicious and unique square pizzas are made. The second floor features a sofa lounge, open kitchen, 2-story windows and a soaring ceiling, adorned with a custom printed mural.

Our talented culinary team has created a variety of delicious, made-from-scratch menus. Options range from delicious hors d'oeuvres, to hearty custom buffets, and multi-course plated meals.

Our dedicated, professional event coordinator will work with you from start to finish to ensure that your event is one to remember!

EVENT BOOKING INFORMATION

- Locally owned and operated business
- Centrally located in Old Town, Alexandria with plentiful parking nearby
- Menu designed around fresh & local ingredients - all items made from scratch
- Private, semi-private and full venue buyout event spaces
- Customized menus available upon request (not including brunch)
- We do not charge room rental fees for use of dining spaces, however food & beverage minimums do apply. The F&B minimum is the food & beverage subtotal before the state & local sales tax and service charge are added. If your tab falls short of the F&B minimum, the difference will be charged as a miscellaneous fee.
- To finalize an event reservation, an Event Booking Agreement must be authorized with a signature, and credit card information. For events with an F&B minimum of \$5,000 or more, we require a 50% deposit; the reservation is not guaranteed until the signed agreement and deposit (if applicable) are received.
- At the conclusion of the event, all expenses will be charged to the credit card on file, unless otherwise directed. Please note: the minimum spend amount must be met on a single tab; individual guest checks do not apply towards the F&B minimum. Upon request, we will divide the final tab between up to (5) credit cards for final payment.
- The final guest count is due no less than (5) days prior to your event date. You will be charged for the minimum number of guests, regardless of how many guests actually attend. If this number increases on the day of your event, we will do everything possible to accommodate the additional guests.
- Please note: all menus and pricing are subject to change. G = gluten free; V = vegetarian.
- Buffet menus and some cocktail platters require at least 48 hours' advance notice.
- Prix fixe plated meals are available for up to 50 guests. All course selections must be sent to the event coordinator at least 3 weeks prior to the event date.
- Our brunch menu can be viewed on the website at: miasitalian.com/menus/#menu-brunch

Event Spaces



UPSTAIRS SOFA LOUNGE

Located on the second floor dining room, the sofa lounge provides a stylish, relaxing setting for small gatherings of up to 8 guests.



UPSTAIRS EVENT

- Up to 60 guests for a cocktail reception or seated dining.
- Offers the exclusive use of the second floor, including: 2-story windows looking out to King Street. Soaring ceiling with custom printed mural. Open kitchen. Stylish, inviting sofa lounge.
- Private restroom facilities on the third floor.



FULL RESTAURANT EVENT

- Up to 160 guests for a cocktail reception or up to 100 seated (buffet).
- Includes the exclusive use of the entire restaurant:
 - Full service, curvilinear bar with seating
 - French doors opening out to King Street.
 - Pizza bar with brick oven (so you can watch the magic happen!)
 - Elegant dining seating on both floors



Event Menu OPTIONS

+22% Service Fee and all applicable state & local taxes

BRUNCH EVENT

Buffet or Family Style: \$26++ per guest

CHOOSE ANY 6 ITEMS from the dine-in brunch menu online;
refilled as needed

PRIX FIXE DINNER

3 Courses \$38++ per guest | 4 Courses \$45++ per guest

Starter

CHOOSE 1 TO SHARE from the dine-in menu online
(not including soup)

Salad

CHOOSE SUNDAY OR CAESAR SALAD

Entrées

CHOOSE 2 PASTAS AND 2 SPECIALTY ITEMS from the dine-in
menu online

Dessert

CHOOSE 1 from the dine-in menu online

PRIX FIXE LUNCH

2 Courses \$20++ per guest | 3 Courses \$25++ per guest

Starter

CHOOSE 1 TO SHARE from the dine-in menu online
(not including soup)

Entrées

CHOOSE ANY COMBINATION OF 4 half Sandwiches or Pizza,
served with Sunday or Caesar Salad

Dessert

CHOOSE 1

BUFFET MENU

\$49++ per guest

Starter

CHOOSE 2 from the dine-in menu online (not including soup)

Salad

CHOOSE SUNDAY OR CAESAR SALAD

Entrées

CHOOSE 3 PASTAS OR SPECIALTY ITEMS from the dine-in
menu online; all Specialties will come with what they are served
with on the à la carte menu

Dessert

CHOOSE 1 from the dine-in menu online





COCKTAIL PARTY

2 hours - \$35pp (++) | 3 hours - \$40pp (++) | Available for upstairs or full restaurant buyouts

Choose a total of (6) items from Shared bites, Mia's Pizza and/or Dessert.

Shared bites

served buffet style

MINI MEATBALLS

CLASSIC BRUSCHETTA **V**

tomato, mozzarella, onions, basil, balsamic

BEEF CARPACCIO BRUSCHETTA

rustic crostini, sliced rare beef, giardiniera, calabrese aioli, arugula

CAPRESE BRUSCHETTA **V**

rustic crostini, fresh mozzarella, tomato-olive chutney, basil

ZUCCHINI FRIES **V**

parmesan battered zucchini, charred lemon aioli

SHORT RIB & PROVOLONE FUNDITO

prime short rib, italian long hot peppers, provolone, mozzarella, calabrese peppers, garlic, rustic italian toast

Mia's pizza

NONNA'S **V**

mozzarella, hand crushed san Marzano tomatoes, garlic, red pepper flakes, oregano

FUNGHI E TARTUFO **V**

roasted mushrooms, mozzarella, confit garlic, black truffle-buttermilk crema, herbs

DIAVOLA

hot soppressata, calabrese chiles, mozzarella, san marzano tomato sauce, basil, calabrese chili honey

PEPPERONI

san marzano tomato sauce, mozzarella, hand cut pepperoni, oregano

Dessert

APPLE-RICOTTA DONUTS **V**

cinnamon sugar dusted donuts, zabaglione

++22% Service Fee and all applicable state & local taxes

V = Vegetarian, may include egg or dairy products | **GF** = Gluten Free



PARTY PLATTERS

Platters include approximately 25 pieces and/or serve about 25 guests.

+22% Service Fee and all applicable state & local taxes

Finger foods

ZUCCHINI FRIES V 95

CLASSIC BRUSCHETTA 75

tomato, mozzarella, onions, basil, balsamic

TOMATO & OLIVE BRUSCHETTA 60

MIA'S GIANT MEATBALL QUARTERS 90

san marzano marinara, basil

PECORINO & PROSCIUTTO BRUSCHETTA 120

MIA'S MINI ITALIAN HOAGIE 100

pepperoni, prosciutto di cotto, salami, fontina, calabrese aioli, shredded lettuce, italian roll

SHORT RIB & PROVOLONE FUNDITO 100

prime short rib, italian long hot peppers, provolone, mozzarella, calabrese peppers, garlic, rustic garlic toast

CHICKEN PARMIGIANA SLIDER 95

crispy fried chicken breast, san marzano marinara, mozzarella, italian roll

SALUMI BRUSCHETTA 65

rustic crostini, salami, pepperoni, grain mustard, shaved parmigiano

PROSCIUTTO WRAPPED MELON SKEWER 95

seasonal melon wrapped in prosciutto di parma

MEAT & CHEESE BOARD 250

CAPRESE SKEWERS 60

Desserts

APPLE-RICOTTA DONUTS 60

cinnamon sugar dusted donuts, zabaglione

MINI DESSERT PLATTER 120

FRUIT PLATTER 90





BEVERAGE *selections*

We are happy to customize a beverage package to suit your specific event needs.
Please note that "shots" are not included/offered in any bar packages.
++22% service fee and all applicable state & local tax

Premium brand bar

includes

FEATURED DOMESTIC & IMPORTED BEERS
FEATURED RED & WHITE WINES
PREMIUM BRAND SPIRITS
ASSORTED SOFT DRINKS
RED BULL (on request)

FIRST HOUR 28++ / PERSON

20++ / PERSON EACH ADDITIONAL HOUR

Beer, wine & wells

includes

FIRST TIER DOMESTIC & IMPORTED BEERS
HOUSE RED & WHITE WINES
WELL BRAND SPIRITS
ASSORTED SOFT DRINKS

FIRST HOUR 18++ / PERSON

15++ / PERSON EACH ADDITIONAL HOUR

Call brand bar

includes

SELECT DOMESTIC & IMPORTED BEERS
SELECT RED & WHITE WINES
CALL BRAND SPIRITS
ASSORTED SOFT DRINKS

FIRST HOUR 25++ / PERSON

18++ / PERSON EACH ADDITIONAL HOUR

On consumption

This option offers your guests the ability to order any beverage of their choice.
Each beverage will be added to the host's final bill.

Cash bar

This option requires your guests to pay for their own beverages during your event. Please note "cash bar" does not apply towards the F&B minimum purchase amount.

