



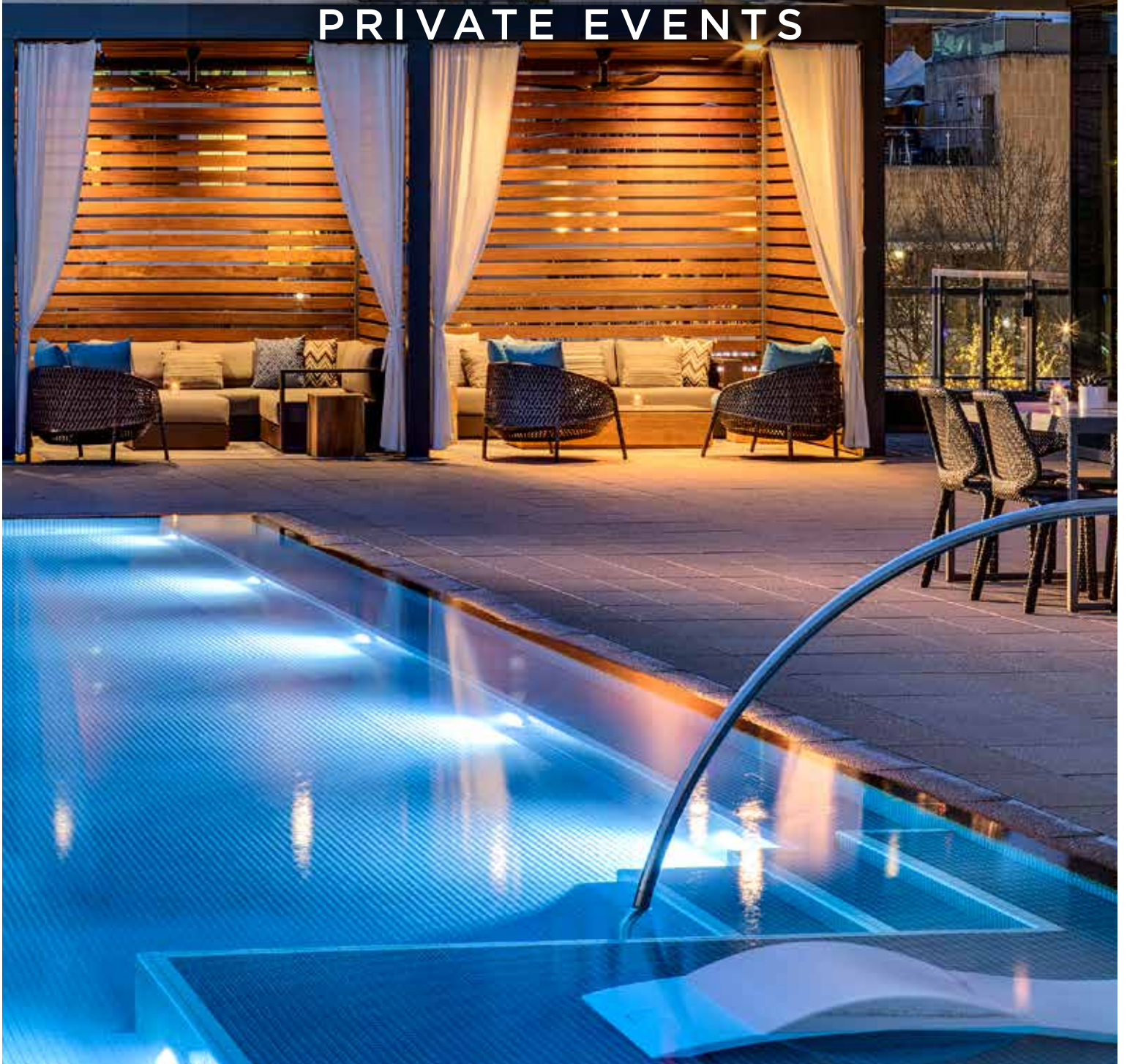
COMO

SOCIAL

CLUB

POOLSIDE TERRACE & BAR

PRIVATE EVENTS





CIAO BELLA!

Como Social Club is one of the most chic and unique venues in The Woodlands. Over looking the beautiful waterway, it is the perfect backdrop for your next special event. The setting is hip and stylish and the vibe is fun and high-energy, capturing the ambiance and allure of Lake Como, Italy. From dream weddings, intimate family gatherings or even corporate receptions, our skilled team can help coordinate a memorial event with handcrafted mixology, exceptional cuisine and an amazing view.

COMO SOCIAL CLUB

2 WATERWAY SQUARE PLACE
THE WOODLANDS, TX 77380

(281) 419-4300
ComoSocialClub.com

WATERWAY ROOM

This quaint **Nook** is located in the back, closet to the pool area. Guests are able to mix and mingle through out the bar with the comfort of knowing this space will be exclusively reserved for them. Whether it's saved to showcase food or as a dedicated seating area. **Reserve The Nook for approximately 30 people.**

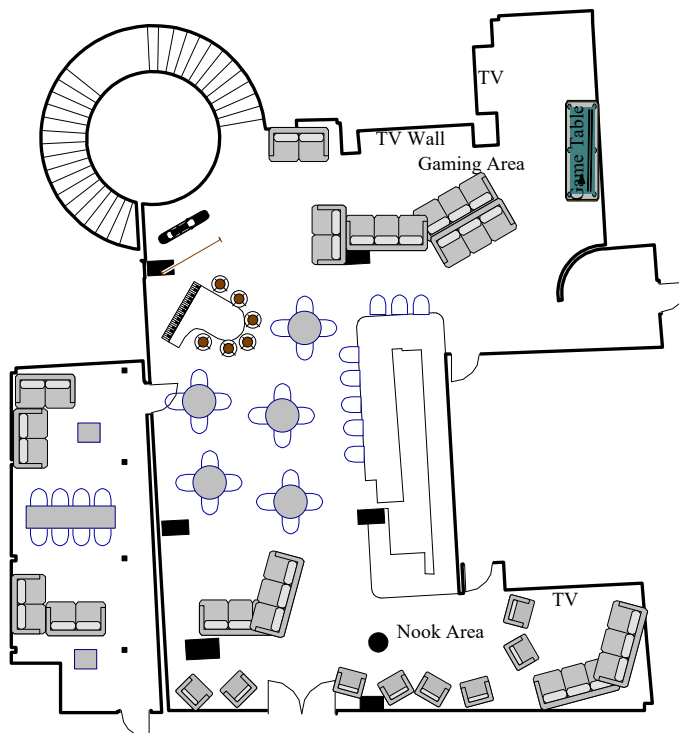


THE GAMING AREA

Located at the front of the venue, The Gaming Area has couches, chairs, a TV wall and a shuffle board to help entertain your guests. Although reserved for the group, they are still able to mingle throughout the bar in non-reserved areas. This space can be saved as is, or adjusted to feature the food. **Reserve the Gaming Area for approximately 40 people**



TOTAL BUYOUT OF COMO SOCIAL CLUB CAN HOLD UP TO 250 PEOPLE WITH ADJUSTED SEATING. INDOOR/OUTDOOR SPACE.





ASSORTED ARTISANAL BREAD BASKETS

8

TUSCAN LOAF
BLACK OLIVE BREAD
ROSEMARY BREAD

CHARCUTERIE AND ITALIAN CHEESE BOARD

28

PROSCIUTTO CRUDO PARMA
Aged 24 months
SOPRESSATA
Cured pork salami with black pepper and garlic
PECORINO PEPATO
Sharp taste, firm texture, sheep milk, Sicily
FONTINA AOSTA
Mild sharp taste, semi firm texture, cow milk, Val d'Aosta

ASSORTED SPREADS AND ROASTED MIX OLIVES

14

CHICKPEAS
BUFFALO RICOTTA
GREEN OLIVE
EGGPLANT CAPONATA
STEWED BORLOTTI BEANS
Served with assorted artisanal bread basket

HORS D' OEUVRES

Price is per piece

ASSORTED BRUSCHETTA BITES - 6
Includes a mushroom, olive, and tomatoes topping
TOMATO AND MOZZARELLA SKEWERS - 5
MINI ARANCINI BALL - 4
GRILLED ITALIAN SAUSAGE - 6
Mashed potatoes, peppers, caramelized onions, salsa verde
MINI BEEF WELLINGTON - 7
With béarnaise sauce
SLOW ROAST PORCHETTA SLIDERS - 7
Smoked mozzarella, spicy mustard, green tomato jam, brioche bun
HERB AND GARLIC MARINATED SHRIMP - 7

ROMAN STYLE PIZZA

Full order (32 pieces) 96

Half order (16 pieces) 48

San Marzano tomato, mozzarella, basil, artichoke, black olives, extra virgin olive oil

Fontina cheese, mozzarella cheese, Applewood smoked bacon, caramelized onions

San Marzano tomato, mozzarella, Sopressata, Coppa, Parma Prosciutto, fennel sausage



PASTA

RIGATONI TALEGGIO CHEESE (VEGETARIAN) - 8
Mascarpone cream sauce, crispy onions, lemon zest

PENNE EGGPLANT (VEGETARIAN) - 8
Tomato and roasted eggplants ragù, fresh mint Pecorino cheese

RICOTTA CAVATELLI - 10
Meat bolognese ragù, tomato, Parmesan cheese

**ASSORTED SEASONAL GRILLED
VEGETABLE PLATTERS**

Selection of one per order

6

Marinated roasted bell peppers
Sautéed broccolini
Roasted potatoes
Grilled zucchini
Grilled onions
Yellow squash
Grilled asparagus

CARVING STATIONS

Chef attendant fee required 150
One is required for every 75 guests

ROASTED SALMON

Serves up to 15 people

180

Pastrami cured, Lemon confit

HOUSE MADE ITALIAN SAUSAGE

Serves up to 25 people

250

Aromatic mustard sauce

**SEA SALT-HERB
CRUSTED PRIME RIB**

Serves up to 25 people

425

Horseradish & Mushroom Au Jus Sauces

**OLIVE OIL
MASHED POTATO BAR**

Build your own

18

Freshly snowed Parmigiano Reggiano cheese,
truffle-infused butter, sour cream, chives

Roasted red pepper purée, Applewood smoked bacon,
sauteéd spinach, cherry tomatoes



DESSERT

TIRAMISÙ - 10

Mascarpone Cheese mousse, lady finger cookies, espresso, chocolate powder

ALMOND CAKE - 8

Prosecco apple gel, apple cinnamon compote

MINI DESSERT DISPLAY - 12

Tiramisu Shooters, Citrus Panna Cotta Shooters, and Apple Pie Shooters

LIVE ACTION GELATO AND SORBET STATION - 15

Chef attendant required for every 75 guests 150

GELATO

(select one)

Vanilla

Chocolate

SORBET

(select one)

Raspberry

Lemon



DRAFT

7 each

Yellow Rose, Ipa
St. Arnold Fancy Lawnmower, Kolsch
Blonde Bombshell, Ale
Karchbach Hopadillo, Ipa

BOTTLE DOMESTIC SELECTIONS

5 each

Blue Moon
Coors Light
Michelob Ultra
Miller Lite
Sam Adams, Boston Lager
Shiner Bock

BOTTLE IMPORT & CRAFT

6 each

Modelo Especial
Corona
Dos Equis
Guinness
Heineken
Anchor Porter
Saint Arnold Art Car Ipa
Fat Tire, New Belgium
Sierra Nevada, Pale Ale

CIDER

7 each

Austin East
Angry Orchard
Sidro del Bosco

NON-ALCOHOLIC

6 each

St. Pauli Girl



HOUSE WINES BY THE GLASS

10 each

SPARKLING

Mumm Napa Brut Prestige

WHITE WINES

Sonoma Cutrer Chardonnay, Russian River Valley

Lageder Pinot Grigio, Alto Adige

RED WINES

Castello di Farnetella Chianti

Marchese Leopoldo Pinot Nero, Piemonte

PREMIUM WINES BY THE GLASS

15 each

SPARKLING

Champenoise Contadi Castaldi Brut

WHITE WINES

White Abazia di Novacella Kerner, White Blend

Groth Sauvignon Blanc

RED WINES

White Viticcio Ferraio Super Tuscan

Acumen Cabernet Sauvignon

COCKTAILS

LIMONCELLO MULE - 12 each

Tito's Handmade Vodka, Limoncello, Lemon Oleo, Ginger Beer

CLASSIC SPRITZ - 10 each

Aperol, Prosecco, Club Soda, Orange Slice

WHISTLE PIG OLD FASHIONED - 18 each

Whistle Pig 10yr Rye, Angostura Bitters, Orange Bitters,

Sugar Cube, Luxardo Cherry



LIQUOR SELECTION TIER 1

12 each

Tito's Vodka
Martin Miller Gin
Bacardi Superior Rum
Sauza Blue Tequila
Jack Daniel's Tennessee Whiskey
Jim Beam Bourbon
Johnnie Walker Red Scotch Blend

LIQUOR SELECTION TIER 2

14 each

Grey Goose Vodka
Hendricks Gin
Diplomatico 12 year
Patron Tequila
Makers Mark Bourbon
Crown Royal Whisky
Johnnie Walker Black
Jack Daniel's Tennessee Whiskey

LIQUOR SELECTION TIER 3

19 each

Chopin Vodka
Monkey Gin
Diplomatico Rum
Clase Azul Plata Tequila
Yamazaki 12 International Whisky
Angel's Envy Bourbon
Macallan 12 Scotch

BEVERAGE PACKAGE TIER 1

*To include Beer, House Wine,
Soft Drinks, and Bottled Water and
Tier 1 Liquor Selections.*

One hour - **25 pp**
Two hour - **35 pp**
Three hour - **40 pp**
Four hour - **45 p**
Additional hour - **13 pp**

BEVERAGE PACKAGE TIER 2

*To include Beer, House Wine,
Soft Drinks, and Bottled Water and
Tier 2 Liquor Selections.*

One hour - **33 pp**
Two hour - **45 pp**
Three hour - **51 pp**
Four hour - **54 pp**
Additional hour - **15 pp**

BEVERAGE PACKAGE TIER 3

*To include Beer, Premium Wine,
Soft Drinks, and Bottled Water and
Tier 3 Liquor Selections.*

One hour - **40 pp**
Two hour - **52 pp**
Three hour - **58 pp**
Four hour - **61 pp**
Additional hour - **18 pp**

24% service charge and applicable sales tax
Bartender required for every 100 guests at \$125.00+ each for up to four hours.
Each additional hour is 25.00 per bartender



— OUTDOOR POOL DECK —



— COVERED PATIO —



CHEF ENZO FARGIONE

Executive Chef

For more than 30 years, Chef Enzo Fargione has been dazzling diners and earning national acclaim with his playful take on modern Italian cooking. As the Executive Chef at Sorriso Modern Italian Kitchen, Enzo Fargione has developed a menu that brings his unique personal vision for an unforgettable dining experience to life.

Born and raised in Turin, the capital of the Piedmont region in northern Italy, Chef Enzo developed a love of cooking from his mother at an early age. His talents took him to The Culinary Institute of Turin at the age of 14, where he finished at the top of his class. Following school, he worked in famous local restaurants before alighting to become Chef de Cuisine for Chef Roberto Donna's flagship restaurant Galileo in Washington D.C. in 1986.

Five years later he began earning local and national recognition as Chef/operating partner of various Italian restaurants in the Nation's Capital including Barolo, Teatro Goldoni, and ELISIR and Osteria Elisir Restaurants.

Throughout his career Chef Enzo was honored as "One of four Chefs to watch in the USA in 2008" by Esquire Magazine, recipient of several local and national awards, he earned multiple-star ratings from local and national publications, catapulting him to the top of the Italian fine-dining scene across America.

"I am humbled to have been entrusted with the wonderful opportunity to transform the dining scene of The Woodlands by opening the eyes and palates of hotel guests, passing travelers, and area residents with authentic Italian regional cuisine," Chef Fargione said. "I'm happy to be part of a great family, and look forward to growing Sorriso Restaurant into a true food Mecca destination."

COMING IN 2020
NEW POOL DECK PRIVATE EVENT SPACE

