

## **BIAGGI'S PRIVATE DINING ROOMS**

Biaggi's in Fort Wayne offers guests a choice of private room options for a variety of occasions. Our Event Coordinator will be happy to help you determine which room best fits your needs.

The **Special Event Room** can comfortably accommodate 50-100 guests and is typically reserved for large, private parties; this room may also be divided for a semi-private option to accommodate smaller groups of up to 42 guests. The room is particularly well-suited for various types of events such as retirements or anniversaries, cocktail receptions, wedding receptions, wedding rehearsal dinners or pre-wedding luncheons. Plus, the drop-down projector screen and data port for computer connections make it a perfect environment for business luncheons or dinner presentations. With large tables, glass and mahogany wine displays and a stone hearth fireplace, our Special Event Room allows your guests to dine with plenty of room and comfort.

The **Wine Room** is our most intimate and beautiful private dining option. With rustic old world charm, an impressive display of our extensive reserve wine selections and a warm knotty pine banquet table, the Wine Room evokes the sense of dining in a Tuscan cellar. It is perfect for small dinner parties of 10 to 24 guests and is typically reserved for groups of friends celebrating birthdays or promotions, "welcome home" or "going away" parties, family celebrations or memorable "thank you" dinners. Combined with Biaggi's food and attentive service, a Wine Room dinner is a truly special event your guests will long remember.

## **FACILITY AND ADDITIONAL SERVICES**

Our dedicated and experienced staff wants to ensure you and your guests have an enjoyable and successful event. To assist you, we have developed a list of services that we can provide as part of your event, as well as services available for an additional fee.

All of our restaurants feature free Wi-Fi internet access, allowing you to access the web or e-mail from your wireless enabled laptop or other electronic device. Locations with a large Special Event Room are equipped for multi-media presentations, including a DVD, screen, data port for computer hook-ups and LCD data/video projector. These items are available for use at no additional cost when you reserve the Special Event Room. The audio in this room can also be zoned so your group can enjoy a video presentation or your favorite musical selections.

We work with several area florists and rental companies who can provide other items to make your event or meeting memorable. Please allow our professional staff the opportunity to assist you with any detail for your event. We want you and your guests to be totally satisfied.

## **BEVERAGE OPTIONS**

Biaggi's offers several convenient ways to handle the alcoholic beverages for your scheduled event. The most popular option is a hosted bar with drinks charged on-consumption. With the help of our Event Coordinator, we can work to accommodate your specific needs and answer any questions you may have about these options.

### **ON-CONSUMPTION • LIMITED HOSTED BAR • CASH BAR**

#### **LIQUOR BRANDS**

Absolut Vodka  
Ketel One Vodka  
Bombay Gin  
Tanqueray Gin  
Bacardi Rum  
Dewar's Scotch  
Glenlivet Single Malt Scotch  
Seagram's Seven Whisky  
Johnny Walker Black Label Blended Whisky  
Crown Royal Whisky  
Maker's Mark Small Batch Bourbon  
Jim Beam Bourbon

#### **BEER BRANDS**

Choice of domestic or import bottled beers from current availability.

#### **WINE BRANDS**

See Wine Selections on following pages.

Unlimited non-alcoholic beverages (soda, iced tea, juice, hot tea and coffee) may be included for \$3<sup>99</sup> per person or they may be served on a consumption basis.

San Pellegrino Sparkling Natural Mineral Water, Acqua Panna Natural Spring Water, cappuccino and espresso are also available for an additional charge.

## BIAGGI'S WINE SELECTIONS

The following is Biaggi's selection of premium wines. Our Event Coordinator will be happy to assist you with selecting the perfect wines to complement your menu.

### WHITE WINES

#### **CHARDONNAY**

Lucky Star, California	8 <sup>29</sup> • 31
Sea Sun, California	9 <sup>49</sup> • 36
Raeburn, California	11 <sup>99</sup> • 46
Mer Soleil Silver, California	15 <sup>79</sup> • 59
Rombauer, California	18 <sup>29</sup> • 69
Cakebread Cellars, California	20 <sup>29</sup> • 77

#### **WHITE BLEND**

Conundrum, California	8 <sup>99</sup> • 34
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#### **PINOT GRIGIO**

Placido, Italy	7 <sup>99</sup> • 30
Riff Progetto Lageder, Italy	8 <sup>49</sup> • 32
Pierre Sparr, France	11 <sup>29</sup> • 41
Kings Estate Pinot Gris, Oregon	12 <sup>49</sup> • 46

#### **SAUVIGNON BLANC**

Villa Maria, New Zealand	9 <sup>49</sup> • 36
Avalon "Flint & Steel", California	9 <sup>99</sup> • 38
Cloudy Bay, New Zealand	15 <sup>79</sup> • 59

#### **RIESLING**

Dr. Loosen "Dr. L", Germany	8 <sup>99</sup> • 34
Fess Parker, California	10 <sup>99</sup> • 40

#### **GEWÜRZTRAMINER**

Heinz Eifel, Germany	8 <sup>49</sup> • 32
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### BLUSH & SPARKLING

#### **WHITE ZINFANDEL**

Beringer, California	6 <sup>99</sup> • 26
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#### **PROSECCO**

Mionetto, Italy	7 <sup>49</sup> • 33
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#### **MOSCATO D'ASTI**

Bricco Riella, Italy	8 <sup>79</sup> • 33
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#### **LAMBRUSCO**

LoDuca Reggiano, Italy	6 <sup>99</sup> • 26
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#### **ROSÉ**

Charles Smith Vino Rosé, Washington	8 <sup>49</sup> • 32
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#### **BRUT**

Gloria Ferrer Sonoma Brut, California	50
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## **RED WINES**

### **CABERNET**

Hidden Crush, California	8 <sup>99</sup> • 35
Joel Gott 815, California	11 <sup>49</sup> • 44
Juggernaut, California	12 <sup>49</sup> • 48
Earthquake, California	14 <sup>99</sup> • 56
Inkblot Cabernet Franc, California	15 <sup>79</sup> • 59
Quilt – Napa Valley, California	18 <sup>99</sup> • 72
Stag's Leap "Artemis", California	21 <sup>99</sup> • 84
Silver Oak – Alexander Valley, California	29 <sup>79</sup> • 115
Caymus – Napa Valley, California	30 <sup>99</sup> • 120

### **RED BLEND**

Gran Passione Veneto Rosso, Italy	8 <sup>99</sup> • 34
Z. Alexander Brown Uncaged, California	10 <sup>29</sup> • 39
Rabble, California	10 <sup>99</sup> • 42
Allegrini Palazzo della Torre, Italy	12 <sup>99</sup> • 48
Rutherford Hill "Barrel Select", California	15 <sup>49</sup> • 58
Abstract, California	18 <sup>29</sup> • 69
The Prisoner, California	20 <sup>29</sup> • 77

### **MERLOT**

14 Hands, Washington	8 <sup>99</sup> • 34
Goose Ridge "g3", Washington	9 <sup>99</sup> • 38
Decoy, California	12 <sup>99</sup> • 48

### **PINOT NOIR**

Line 39, California	8 <sup>99</sup> • 34
Böen, California	11 <sup>99</sup> • 45
Willamette Valley Vineyards, Oregon	16 <sup>99</sup> • 64

### **MALBEC**

Tilia, Argentina	8 <sup>49</sup> • 32
Zuccardi Q, Argentina	13 <sup>29</sup> • 49

### **ZINFANDEL**

Cline "Old Vine", California	8 <sup>49</sup> • 32
The Biker, California	11 <sup>99</sup> • 44

### **PETITE SIRAH**

Vinum Cellars, California	9 <sup>49</sup> • 36
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### **CHIANTI**

Placido, Italy	7 <sup>99</sup> • 30
Banfi Classico Riserva, Italy	11 <sup>99</sup> • 45
Castellare Classico, Italy	13 <sup>99</sup> • 52
Villa Antinori Classico Riserva, Italy	17 <sup>49</sup> • 66

### **SUPER TUSCAN**

Aia Vecchia "Lagone", Italy	10 <sup>49</sup> • 40
Brancaia Tre, Italy	12 <sup>79</sup> • 47
Antinori Tenuta Guado al Tasso, Italy	16 <sup>99</sup> • 64

### **AMARONE**

Zenato, Italy	24 <sup>79</sup> • 95
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### **BAROLO**

Pertinace, Italy	20 <sup>79</sup> • 79
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### **BARBERA D'ABLA**

Viberti "La Gemella", Italy	8 <sup>99</sup> • 34
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## PLANNING YOUR MENU

Biaggi's offers four different styles of dining to meet the needs of your group. Please take a moment to review them and contact our Event Coordinator/Planner or Manager with any questions.

### BIAGGI'S BANQUET OPTIONS

The first dining option we offer is the **CLASSIC (OFF-THE-MENU)** approach - a relatively simple style using our lunch and dinner menus. Billing is based on our current menu pricing. Please see our menus for items and prices. Note, there may be a limitation to the number of guests we're able to accommodate with this option.

The second option for Biaggi's banquet dining is the **INDIVIDUALLY PLATED** approach. This option offers you the ability to create a one-of-a-kind meal, from beginning to end. Our Event Coordinator will help guide you through the planning process of selecting the appropriate courses while keeping your personal preferences in mind.

The third option for Biaggi's banquet dining is the **FAMILY-STYLE** approach. In the Italian spirit of sharing, this format provides your guests with many different platter-sized dishes to pass around the table ... or you may select buffet-style service. This option includes a pre-determined number of appetizers, pizzas, salads, pastas, entrées and desserts with pricing based on the specific choices. A family-style meal offers your guests a more diverse dining experience.

The fourth option, particularly well-suited for large groups, is **RECEPTION-STYLE** service. With this option, our Event Coordinator assists you in selecting appetizers, pizzas or smaller portion items from our menu, which are priced on a per piece basis. Your guests relax and mingle while our staff serves them either directly from trays carried throughout the room or arranged on a display table.

No matter what style of service is most appropriate for your party, dinner gathering or business function, Biaggi's staff is eager to satisfy your needs and make your event memorable.

## INDIVIDUALLY PLATED & FAMILY-STYLE OPTIONS

The following menu options allow you to create a custom dining experience to make your event one of a kind. Any course, or your entire event, can also be served buffet-style. Our Event Coordinator will be happy to guide you through your options. The designated prices are Per Guest, Per Selection and do not include beverages, tax or gratuity. Guests age 12 and under are welcome to order from our Kids Menus.

### **APPETIZERS** Served Family-Style or Passed ~ \$3

Bruschetta Classico • Fried Ravioli • Stuffed Mushrooms • Sicilian Meatballs • Bacon Wrapped Dates  
Calamari Fritti \$4 • Lump Crab Cakes \$5

See Reception Dining options on the following page for additional a la carte ideas.

### **PIZZA** Served Family-Style or Passed ~ \$4

Margherita • Chicken Piccante • Italian Sausage • Pepperoni • Supreme \$4<sup>50</sup> • Sausage & Mushroom \$4<sup>50</sup>

### **SALADS** Served Family-Style or Individually Plated

Biaggi's House \$3 • Caesar \$3<sup>50</sup> • Spinach \$3<sup>50</sup> • Mediterranean \$3<sup>50</sup> • Wedge \$3<sup>50</sup> • Honey Roasted Beet & Arugula \$4  
Chopped Chicken \$5 • Parmesan-Crusted Chicken Milano \$5 • Seared Salmon \$6

### **PASTA** Served Family-Style

	<u>1<sup>st</sup> Selection</u>	<u>Additional Pasta</u>		<u>1<sup>st</sup> Selection</u>	<u>Additional Pasta</u>
Spaghetti Marinara	\$7 <sup>50</sup>	\$5 <sup>50</sup>	Rigatoni Bolognese	\$8 <sup>50</sup>	\$6 <sup>50</sup>
Lasagna Bolognese	\$8 <sup>00</sup>	\$6 <sup>00</sup>	Ziti al Forno	\$8 <sup>50</sup>	\$6 <sup>50</sup>
Spaghetti & Meatballs	\$8 <sup>00</sup>	\$6 <sup>00</sup>	Braised Short Rib Ravioli	\$8 <sup>50</sup>	\$6 <sup>50</sup>
Butternut Squash Ravioli	\$8 <sup>00</sup>	\$6 <sup>00</sup>	Fettuccini with Lobster	\$9 <sup>00</sup>	\$7 <sup>00</sup>
Farfalle Alfredo	\$8 <sup>50</sup>	\$6 <sup>50</sup>	Capellini di Mare	\$11 <sup>00</sup>	\$9 <sup>00</sup>
Ravioli Quattro Formaggi	\$8 <sup>50</sup>	\$6 <sup>50</sup>			

### **ENTRÉES – FAMILY-STYLE (All Day)**

Chicken Parmesan \$13 • Chicken Marsala \$14 • Pork Tenderloin Marsala \$14 • Garlic Shrimp Oreganata \$14  
Chicken Piccata \$14 • Salmon Piccata \$15 • Dijon Salmon \$15 • Crab-Stuffed Cod \$17 • Sea Scallop Risotto \$17  
Salmon & Shrimp Risotto \$17 • Petite Filet Mignon \$20

### **ENTRÉES – INDIVIDUALLY PLATED**

	<u>Lunch</u>	<u>Dinner</u>		<u>Lunch</u>	<u>Dinner</u>
Chicken Parmesan	\$13	\$16	Crab-Stuffed Cod	\$17	\$20
Chicken or Pork Marsala	\$14	\$17	Salmon & Shrimp Risotto	\$17	\$23
Chicken or Salmon Piccata	\$14/\$15	\$17	Sea Scallop Risotto	\$17	\$24
Garlic Shrimp Oreganata	\$14	\$17	Petite Filet Mignon	\$20	\$20
Dijon Salmon	\$15	\$17	Filet Mignon	-	\$29

### **DESSERTS** Half Desserts Served Family-Style or Individually Plated Full Desserts

	<u>Half Desserts</u>	<u>Full Desserts</u>		<u>Half Desserts</u>	<u>Full Desserts</u>
Crème Brulee	\$4 <sup>00</sup>	\$7 <sup>00</sup>	Chocolate Cake	\$4 <sup>50</sup>	\$9 <sup>00</sup>
Bomboloni	\$4 <sup>00</sup>	\$8 <sup>00</sup>	New York Style Cheesecake	\$4 <sup>50</sup>	\$9 <sup>00</sup>
Tirami Su	\$4 <sup>00</sup>	\$8 <sup>00</sup>	White Chocolate Bread Pudding	\$4 <sup>50</sup>	\$9 <sup>00</sup>
Lemon Mascarpone Cake	\$4 <sup>00</sup>	\$8 <sup>00</sup>	Gelato & Sorbetto	\$4 <sup>00</sup>	

**BEVERAGES** - Unlimited non-alcoholic beverages (soda, iced tea, juice, hot tea and coffee) may be included for \$3<sup>99</sup> per person or they may be provided on a consumption basis.

## RECEPTION DINING

For those less formal occasions where the emphasis is on mingling, Biaggi's offers an assortment of appetizers and "easy to handle" foods ideal for the cocktail reception environment. Billing is based on the number of items selected. Our Event Coordinator will be happy to help you select the appropriate amount of food for your occasion.

### PIZZA

### PRICE/PIZZA

Margherita	\$12 <sup>99</sup>
Italian Sausage	\$13 <sup>99</sup>
Pepperoni – Traditional or Spicy	\$13 <sup>99</sup>
Chicken Piccante	\$13 <sup>99</sup>
Sausage & Mushroom	\$14 <sup>99</sup>
Supreme	\$14 <sup>99</sup>

### DISPLAYED TRAYS

### SMALL

### LARGE

	Serves 15-20 Guests	Serves 25-30 Guests
Assorted Vegetable Tray	\$40	\$65
Assorted Fruit Tray	\$45	\$70
Assorted Cheese Tray	\$55	\$85
Assorted Meat Tray	\$55	\$85
Antipasti Tray	\$55	\$85

### INDIVIDUAL ANTIPASTI Items Priced Per Piece

Mini Meatballs	75¢	Bruschetta Classico	\$1 <sup>50</sup>
Bacon Wrapped Dates	75¢	Stuffed Mushrooms	\$1 <sup>50</sup>
Garlic Bread	\$1 <sup>00</sup>	Shrimp Cocktail	\$1 <sup>50</sup>
Fried Ravioli	\$1 <sup>25</sup>	Mini Crab Cakes	\$2 <sup>50</sup>

### SWEETS

Chocolate Covered Strawberries/piece	\$2 <sup>00</sup>	Tirami Su/half portion	\$4 <sup>00</sup>
Mini Crème Brulee/serving	\$4 <sup>00</sup>	NY Style Cheesecake/half portion	\$4 <sup>50</sup>
Lemon Mascarpone Cake/ half portion	\$4 <sup>00</sup>	Chocolate Cake/half portion	\$4 <sup>50</sup>