

BIAGGI'S LARGE GROUP ROOM OPTIONS

Biaggi's in Algonquin offers guests a choice of a private room or dining room seating for large groups. Our Event Coordinator or a Manager will be happy to help you determine which option best fits your needs.

The **Special Event Room** can comfortably accommodate up to 84 guests and is typically reserved for larger parties that require privacy. The room is particularly well-suited for various celebratory parties such as retirements or anniversaries, wedding rehearsal dinners, bridal or baby showers. 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 **Main Dining Room** is also a great option for larger events. We can set up long tables for seating up to 25, or multiple long tables side by side if your event is larger than that. Many people like this option as there is not a food and beverage minimum, which is required to book the Special Event Room. We'll work to set-up the tables near the back of the restaurant, adjacent to the wine wall, to allow for some sense of privacy. We can still offer the banquet menu, a gift table and a cake table for events in the Main Dining Room.

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 \$4 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

Hook or Crook, California	11 ⁰⁰ • 42
Sea Sun, California	12 ²⁵ • 47
Raeburn, California	15 ²⁵ • 58
Mer Soleil Silver, California	19 ⁰⁰ • 73
Rombauer, California	23 ⁷⁵ • 91
Cakebread Cellars, California	25 ⁷⁵ • 98

WHITE BLEND

Conundrum, California	12 ⁰⁰ • 46
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PINOT GRIGIO

Placido, Italy	11 ⁰⁰ • 42
Riff Progetto Lageder, Italy	11 ²⁵ • 43
Livio Felluga "Esperto", Italy	12 ²⁵ • 47
King Estate Pinot Gris, Oregon	15 ⁷⁵ • 60

VERMENTINO

ColleMassari Melacce, Italy	12 ²⁵ • 47
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SAUVIGNON BLANC

Cline "Seven Ranchlands", California	11 ⁷⁵ • 45
Villa Maria, New Zealand	12 ⁵⁰ • 48
Cloudy Bay, New Zealand	19 ⁰⁰ • 73

RIESLING

Chateau Ste. Michelle, Washington	11 ⁰⁰ • 42
Dr. Loosen "Dr. L", Germany	11 ⁷⁵ • 45

GEWÜRZTRAMINER

Heinz Eifel, Germany	11 ²⁵ • 43
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BLUSH & SPARKLING

WHITE ZINFANDEL

Beringer, California	9 ²⁵ • 36
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PROSECCO

Mionetto, Italy	10 ⁰⁰ • 46
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MOSCATO D'ASTI

Bricco Riella, Italy	11 ²⁵ • 43
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LAMBRUSCO

Lo Duca Reggiano, Italy	9 ²⁵ • 36
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ROSÉ

Chateau Ste. Michelle, Washington	11 ²⁵ • 43
Hampton Water, France	15 ⁰⁰ • 57

RED WINES

CABERNET

Lazy Arrow Ranch, California	11 ⁵⁰ • 44
Joel Gott 815, California	14 ⁵⁰ • 56
Juggernaut, California	15 ⁵⁰ • 59
Earthquake, California	18 ²⁵ • 70
Inkblot Cabernet Franc, California	19 ⁰⁰ • 73
Quilt – Napa Valley, California	23 ⁷⁵ • 91
Stag's Leap "Artemis", California	30 ⁵⁰ • 116
Silver Oak – Alexander Valley, California	36 ⁰⁰ • 137
Caymus – Napa Valley, California	37 ²⁵ • 142

RED BLEND

Gran Passione Veneto Rosso, Italy	11 ⁷⁵ • 45
Conundrum, California	12 ⁷⁵ • 49
ColleMassari Rigoletto, Italy	13 ⁰⁰ • 50
Z. Alexander Brown Uncaged, California	13 ⁵⁰ • 52
Il Borro Borrigiano, Italy	14 ⁰⁰ • 54
Allegrini Palazzo della Torre, Italy	16 ⁰⁰ • 61
Intrinsic, Washington	18 ⁷⁵ • 72
Abstract, California	24 ⁰⁰ • 92
The Prisoner, California	26 ⁰⁰ • 99

MERLOT

14 Hands, Washington	11 ⁷⁵ • 45
Columbia Crest Grand Estates, Washington	12 ⁷⁵ • 49
Decoy, California	16 ⁰⁰ • 61

PINOT NOIR

Ballard Lane "Central Coast", California	11 ⁷⁵ • 45
Böen, California	15 ⁰⁰ • 57
King Estate "Inscription", Oregon	16 ⁵⁰ • 63

MALBEC

Tilia, Argentina	11 ²⁵ • 43
Zuccardi Q, Argentina	16 ⁵⁰ • 63

ZINFANDEL

Cline "Old Vine", California	11 ²⁵ • 43
Murphy-Goode "Liar's Dice", California	15 ⁰⁰ • 57

PETITE SIRAH

Vinum Cellars, California	12 ⁷⁵ • 49
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CHIANTI

Placido, Italy	10 ⁷⁵ • 41
Banfi Classico Riserva, Italy	15 ⁰⁰ • 57
Castellare Classico, Italy	17 ²⁵ • 66
Villa Antinori Classico Riserva, Italy	21 ²⁵ • 81

SUPER TUSCAN

Aia Vecchia "Lagone", Italy	13 ²⁵ • 51
Brancaia Tre, Italy	16 ⁰⁰ • 61
Antinori Tenuta Guado al Tasso, Italy	20 ²⁵ • 77

AMARONE

Zenato, Italy	30 ⁵⁰ • 116
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BAROLO

Pertinace, Italy	26 ⁵⁰ • 101
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BARBERA D'ABLA

Viberti "La Gemella", Italy	11 ⁷⁵ • 45
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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 categories 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 Menu.

APPETIZERS Served Family-Style or Passed ~ \$5⁵⁰

Bruschetta • Fried Ravioli • Stuffed Mushrooms • Sicilian Meatballs • Bacon Wrapped Dates
Calamari Fritti \$6⁵⁰ • Lump Crab Cakes \$6⁵⁰

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

PIZZA Served Family-Style or Passed ~ \$6⁵⁰

Margherita • Italian Sausage • Pepperoni • Supreme • Meat Lover's • Sausage & Mushroom • BBQ Chicken

SALADS Served Family-Style or Individually Plated

Biaggi's House \$5⁰⁰ • Caesar \$5⁰⁰ • Mediterranean \$5⁵⁰ • Wedge \$5⁵⁰ • Honey Roasted Beet & Arugula \$6⁵⁰
Chopped Chicken \$7⁵⁰ • Parmesan-Crusted Chicken Milano \$7⁵⁰ • Seared Salmon \$8⁵⁰

PASTA Served Family-Style

	<u>1st Selection</u>	<u>Additional Pasta</u>		<u>1st Selection</u>	<u>Additional Pasta</u>
Spaghetti Marinara	\$12 ⁵⁰	\$10 ⁰⁰	Ravioli Quattro Formaggi	\$14 ⁰⁰	\$11 ⁵⁰
Fettuccini Alfredo	\$12 ⁵⁰	\$10 ⁰⁰	Ziti al Forno	\$14 ⁵⁰	\$12 ⁰⁰
Lasagna Bolognese	\$13 ⁵⁰	\$11 ⁰⁰	Braised Short Rib Ravioli	\$14 ⁵⁰	\$12 ⁰⁰
Spaghetti & Meatballs	\$13 ⁵⁰	\$11 ⁰⁰	Cajun Alfredo Rigatoni	\$15 ⁰⁰	\$12 ⁵⁰
Butternut Squash Ravioli	\$13 ⁵⁰	\$11 ⁰⁰	Fettuccini with Lobster	\$15 ⁵⁰	\$13 ⁰⁰
Rigatoni Bolognese	\$13 ⁵⁰	\$11 ⁰⁰			
Farfalle Alfredo	\$14 ⁰⁰	\$11 ⁵⁰			

ENTRÉES – FAMILY-STYLE (All Day)

Chicken Parmesan \$18⁵⁰ • Chicken Pietro \$18⁵⁰ • Chicken Piccata \$18⁵⁰ • Garlic Shrimp Oreganata \$19⁰⁰
Chicken Marsala \$19⁰⁰ • Chicken & Sausage Vesuvio \$21⁵⁰ • Dijon Salmon \$22⁵⁰ • Grilled Mahi-Mahi \$22⁵⁰
Salmon & Shrimp Risotto \$24²⁵ • Sea Scallop Risotto \$25⁷⁵ • Petite Filet Mignon \$33⁵⁰ • Chilean Sea Bass \$39⁵⁰

ENTRÉES – INDIVIDUALLY PLATED

	<u>Lunch</u>	<u>Dinner</u>		<u>Lunch</u>	<u>Dinner</u>
Chicken Parmesan	\$20 ⁷⁵	\$23 ²⁵	Grilled Mahi-Mahi	\$26 ⁰⁰	\$26 ⁰⁰
Chicken Pietro	\$20 ⁷⁵	\$23 ²⁵	Salmon & Shrimp Risotto	\$26 ⁷⁵	\$32 ²⁵
Chicken Marsala	\$21 ⁵⁰	\$24 ⁰⁰	Sea Scallop Risotto	\$28 ⁰⁰	\$33 ⁷⁵
Chicken Piccata	\$21 ⁰⁰	\$23 ⁵⁰	Chilean Sea Bass	\$44 ⁰⁰	\$44 ⁰⁰
Garlic Shrimp Oreganata	\$20 ⁵⁰	\$24 ⁵⁰	Petite Filet Mignon	\$39 ⁰⁰	\$39 ⁰⁰
Chicken & Sausage Vesuvio	\$24 ⁰⁰	\$26 ⁵⁰	Filet Mignon	-	\$51 ⁰⁰
Dijon Salmon	\$24 ⁰⁰	\$25 ⁵⁰			

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

	<u>Half</u>	<u>Full</u>		<u>Half</u>	<u>Full</u>
Crème Brulee	\$4 ²⁵	\$8 ⁷⁵	New York Style Cheesecake	\$5 ⁵⁰	\$11 ⁷⁵
Tiramisu	\$5 ⁰⁰	\$10 ²⁵	White Chocolate Bread Pudding	\$5 ⁵⁰	\$11 ⁵⁰
Key Lime Pie	\$5 ²⁵	\$10 ⁷⁵	Gelato & Sorbetto	\$4 ⁰⁰	\$7 ⁵⁰
Chocolate Cake	\$5 ⁷⁵	\$12 ⁰⁰			

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

	<u>PRICE/PIZZA</u>
Margherita	\$18 ⁵⁰
Italian Sausage	\$19 ⁰⁰
Pepperoni	\$19 ⁰⁰
BBQ Chicken	\$19 ²⁵
Supreme	\$21 ⁰⁰
Sausage & Mushroom	\$21 ²⁵
Meat Lover's	\$21 ²⁵

DISPLAYED TRAYS

	<u>SMALL</u> Serves 15-20 Guests	<u>LARGE</u> Serves 25-30 Guests
Assorted Vegetable Tray	\$43	\$68
Assorted Fruit Tray	\$48	\$73
Assorted Cheese Tray	\$63	\$93
Antipasti Tray	\$63	\$93
Assorted Meat Tray	\$68	\$98

INDIVIDUAL ANTIPASTI Items Priced Per Piece

Mini Meatballs	\$1 ⁵⁰	Bruschetta	\$1 ⁷⁵
Bacon Wrapped Dates	\$1 ⁵⁰	Stuffed Mushrooms	\$2
Garlic Bread	\$1 ²⁵	Shrimp Cocktail	\$2 ²⁵
Fried Ravioli	\$1 ⁵⁰	Mini Crab Cakes	\$2 ⁷⁵

SWEETS

Chocolate Covered Strawberries/piece	\$2 ⁵⁰	NY Style Cheesecake/half portion	\$5 ⁵⁰
Mini Crème Brulee/serving	\$4 ²⁵	Chocolate Cake/half portion	\$5 ⁷⁵
Tirami Su/half portion	\$5 ⁰⁰		