

BIAGGI'S PRIVATE DINING ROOMS

Biaggi's in Bloomington offers guests a choice of private dining options for a variety of occasions. Our Event Planner or a Manager will be happy to help you determine which room best fits your needs.

The **Special Event Room** can comfortably accommodate up to 68 guests and is typically reserved for large parties. The room is particularly well-suited for various celebratory parties such as retirements or anniversaries, cocktail receptions, wedding receptions, wedding rehearsal dinners, bridal or baby showers. Plus, the large television and wireless data connectivity make it a perfect environment for business luncheons or dinner presentations. With large tables, high ceilings, a private guest restroom and service bar, our Special Event Room allows your guests to dine with plenty of room and comfort.

The **Pergola** is an intimate and beautiful outdoor group dining option. With rustic charm and a large stone table surrounded by arborvitae, the Pergola evokes the sense of dining outdoors in Tuscany. Perfect for small dinner parties of up to 12 guests, it 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 Pergola 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 \$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	10 ⁰⁰ • 39
Sea Sun, California	11 ²⁵ • 43
Raeburn, California	14 ²⁵ • 54
Mer Soleil Silver, California	18 ⁰⁰ • 68
Rombauer, California	22 ⁷⁵ • 86
Cakebread Cellars, California	24 ⁷⁵ • 95

WHITE BLEND

Conundrum, California	11 ⁰⁰ • 41
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PINOT GRIGIO

Placido, Italy	10 ⁰⁰ • 37
Riff Progetto Lageder, Italy	10 ²⁵ • 39
Livio Felluga "Esperto", Italy	11 ²⁵ • 43
King Estate Pinot Gris, Oregon	14 ⁷⁵ • 55

VERMENTINO

ColleMassari Melacce, Italy	11 ²⁵ • 43
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SAUVIGNON BLANC

Cline "Seven Ranchlands", California	10 ⁷⁵ • 41
Villa Maria, New Zealand	11 ⁵⁰ • 44
Cloudy Bay, New Zealand	18 ⁰⁰ • 68

RIESLING

Chateau Ste. Michelle, Washington	10 ⁰⁰ • 37
Dr. Loosen "Dr. L", Germany	10 ⁷⁵ • 41

GEWÜRZTRAMINER

Heinz Eifel, Germany	10 ²⁵ • 39
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BLUSH & SPARKLING

WHITE ZINFANDEL

Beringer, California	8 ²⁵ • 32
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PROSECCO

Mionetto, Italy	9 ⁰⁰ • 42
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MOSCATO D'ASTI

Bricco Riella, Italy	10 ²⁵ • 39
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LAMBRUSCO

Lo Duca Reggiano, Italy	8 ²⁵ • 32
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ROSÉ

Chateau Ste. Michelle, Washington	10 ²⁵ • 40
Hampton Water, France	14 ⁰⁰ • 53

RED WINES

CABERNET

Lazy Arrow Ranch, California	10 ⁵⁰ • 40
Joel Gott 815, California	13 ⁵⁰ • 51
Juggernaut, California	14 ⁵⁰ • 55
Earthquake, California	17 ²⁵ • 65
Inkblot Cabernet Franc, California	18 ⁰⁰ • 68
Quilt – Napa Valley, California	22 ⁷⁵ • 86
Stag's Leap “Artemis”, California	29 ⁵⁰ • 113
Silver Oak – Alexander Valley, California	35 ⁰⁰ • 133
Caymus – Napa Valley, California	36 ²⁵ • 138

RED BLEND

Gran Passione Veneto Rosso, Italy	10 ⁷⁵ • 41
Conundrum, California	11 ⁷⁵ • 45
ColleMassari Rigoletto, Italy	12 ⁰⁰ • 47
Z. Alexander Brown Uncaged, California	12 ⁵⁰ • 48
Il Borro Borrigiano, Italy	13 ⁰⁰ • 49
Allegrini Palazzo della Torre, Italy	15 ⁰⁰ • 57
Intrinsic, Washington	17 ⁷⁵ • 67
Abstract, California	23 ⁰⁰ • 86
The Prisoner, California	25 ⁰⁰ • 95

MERLOT

14 Hands, Washington	10 ⁷⁵ • 41
Columbia Crest Grand Estates, Washington	11 ⁷⁵ • 45
Decoy, California	15 ⁰⁰ • 57

PINOT NOIR

Ballard Lane “Central Coast”, California	10 ⁷⁵ • 41
Böen, California	14 ⁰⁰ • 54
King Estate “Inscription”, Oregon	15 ⁵⁰ • 59

MALBEC

Tilia, Argentina	10 ²⁵ • 39
Zuccardi Q, Argentina	15 ⁵⁰ • 59

ZINFANDEL

Cline “Old Vine”, California	10 ²⁵ • 39
Murphy-Goode “Liar’s Dice”, California	14 ⁰⁰ • 54

PETITE SIRAH

Vinum Cellars, California	11 ⁷⁵ • 43
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CHIANTI

Placido, Italy	9 ⁷⁵ • 37
Banfi Classico Riserva, Italy	14 ⁰⁰ • 54
Castellare Classico, Italy	16 ²⁵ • 62
Villa Antinori Classico Riserva, Italy	20 ²⁵ • 77

SUPER TUSCAN

Aia Vecchia “Lagone”, Italy	12 ²⁵ • 47
Brancaia Tre, Italy	15 ⁰⁰ • 57
Antinori Tenuta Guado al Tasso, Italy	19 ²⁵ • 73

AMARONE

Zenato, Italy	29 ⁵⁰ • 113
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BAROLO

Pertinace, Italy	25 ⁵⁰ • 97
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BARBERA D’ABLA

Viberti “La Gemella”, Italy	10 ⁷⁵ • 41
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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 ~ \$4⁵⁰

Bruschetta • Fried Ravioli • Stuffed Mushrooms • Sicilian Meatballs • Bacon Wrapped Dates
Calamari Fritti \$5⁵⁰ • Lump Crab Cakes \$5⁵⁰

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

PIZZA Served Family-Style or Passed ~ \$6⁰⁰

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

SALADS Served Family-Style or Individually Plated

Biaggi's House \$4⁵⁰ • Caesar \$4⁵⁰ • Mediterranean \$5⁰⁰ • Wedge \$5⁰⁰ • Honey Roasted Beet & Arugula \$6⁰⁰
Chopped Chicken \$7⁰⁰ • Parmesan-Crusted Chicken Milano \$7⁰⁰ • Seared Salmon \$8⁰⁰

PASTA Served Family-Style

	<u>1st Selection</u>	<u>Additional Pasta</u>		<u>1st Selection</u>	<u>Additional Pasta</u>
Spaghetti Marinara	\$11 ⁵⁰	\$9 ⁰⁰	Ravioli Quattro Formaggi	\$13 ⁰⁰	\$10 ⁵⁰
Fettuccini Alfredo	\$11 ⁵⁰	\$9 ⁰⁰	Ziti al Forno	\$13 ⁵⁰	\$11 ⁰⁰
Lasagna Bolognese	\$12 ⁵⁰	\$10 ⁰⁰	Braised Short Rib Ravioli	\$13 ⁵⁰	\$11 ⁰⁰
Spaghetti & Meatballs	\$12 ⁵⁰	\$10 ⁰⁰	Cajun Alfredo Rigatoni	\$14 ⁰⁰	\$11 ⁵⁰
Butternut Squash Ravioli	\$12 ⁵⁰	\$10 ⁰⁰	Fettuccini with Lobster	\$14 ⁵⁰	\$12 ⁰⁰
Rigatoni Bolognese	\$12 ⁵⁰	\$10 ⁰⁰			
Farfalle Alfredo	\$13 ⁰⁰	\$10 ⁵⁰			

ENTRÉES – FAMILY-STYLE (All Day)

Chicken Parmesan \$17⁵⁰ • Chicken Pietro \$17⁵⁰ • Chicken Piccata \$17⁵⁰ • Garlic Shrimp Oreganata \$17⁷⁵
Chicken Marsala \$18²⁵ • Chicken & Sausage Vesuvio \$20⁰⁰ • Dijon Salmon \$21⁵⁰ • Grilled Mahi-Mahi \$21⁵⁰
Salmon & Shrimp Risotto \$23²⁵ • Sea Scallop Risotto \$23⁷⁵ • Petite Filet Mignon \$31⁵⁰ • Chilean Sea Bass \$35⁵⁰

ENTRÉES – INDIVIDUALLY PLATED

	<u>Lunch</u>	<u>Dinner</u>		<u>Lunch</u>	<u>Dinner</u>
Chicken Parmesan	\$17 ⁷⁵	\$20 ²⁵	Grilled Mahi-Mahi	\$23 ⁰⁰	\$23 ⁰⁰
Chicken Pietro	\$18 ²⁵	\$20 ⁷⁵	Salmon & Shrimp Risotto	\$23 ⁷⁵	\$29 ⁷⁵
Chicken Marsala	\$18 ⁵⁰	\$21 ⁰⁰	Sea Scallop Risotto	\$25 ⁰⁰	\$30 ⁷⁵
Chicken Piccata	\$18 ⁰⁰	\$20 ⁵⁰	Chilean Sea Bass	\$39 ⁰⁰	\$39 ⁰⁰
Garlic Shrimp Oreganata	\$18 ⁰⁰	\$21 ⁷⁵	Petite Filet Mignon	\$36 ⁰⁰	\$36 ⁰⁰
Chicken & Sausage Vesuvio	\$20 ⁷⁵	\$23 ²⁵	Filet Mignon	-	\$47 ⁰⁰
Dijon Salmon	\$21 ⁷⁵	\$23 ²⁵			

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 ⁰⁰	\$8 ⁰⁰	New York Style Cheesecake	\$5 ²⁵	\$10 ⁷⁵
Tirami Su	\$4 ⁵⁰	\$9 ²⁵	White Chocolate Bread Pudding	\$5 ⁰⁰	\$10 ⁵⁰
Key Lime Pie	\$4 ⁷⁵	\$10 ⁰⁰	Gelato & Sorbetto	\$3 ⁵⁰	\$6 ⁵⁰
Chocolate Cake	\$5 ²⁵	\$11 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

PRICE/PIZZA

Margherita	\$17 ⁰⁰
Italian Sausage	\$17 ⁰⁰
Pepperoni	\$17 ⁰⁰
BBQ Chicken	\$17 ²⁵
Supreme	\$18 ⁷⁵
Sausage & Mushroom	\$19 ⁰⁰
Meat Lover's	\$19 ⁰⁰

DISPLAYED TRAYS

SMALL

Serves 15-20 Guests

LARGE

Serves 25-30 Guests

Assorted Vegetable Tray	\$43	\$68
Assorted Fruit Tray	\$48	\$73
Assorted Cheese Tray	\$58	\$88
Antipasti Tray	\$58	\$88
Assorted Meat Tray	\$63	\$93

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 ²⁵
Mini Crème Brulee/serving	\$4 ⁰⁰	Chocolate Cake/half portion	\$5 ²⁵
Tirami Su/half portion	\$4 ⁵⁰		