

BIAGGI'S PRIVATE DINING ROOMS

Biaggi's in Cedar Rapids offers guests a choice of private room options for a variety of occasions. Our Event Coordinator 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 72 guests and is typically reserved for large parties. We also have semi-private partitions to accommodate smaller groups from 18 to 36 guests. The room is particularly well-suited for various celebratory parties such as retirements or anniversaries, 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 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 18 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 \$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

Lucky Star, California	9 ⁰⁰ • 35
Sea Sun, California	10 ²⁵ • 39
Raeburn, California	13 ⁰⁰ • 49
Mer Soleil Silver, California	16 ⁷⁵ • 63
Rombauer, California	20 ⁷⁵ • 79
Cakebread Cellars, California	22 ⁷⁵ • 87

WHITE BLEND

Conundrum, California	10 ⁰⁰ • 37
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PINOT GRIGIO

Placido, Italy	9 ⁰⁰ • 33
Riff Progetto Lageder, Italy	9 ²⁵ • 35
Pierre Sparr, France	12 ²⁵ • 46
King Estate Pinot Gris, Oregon	13 ⁵⁰ • 50

SAUVIGNON BLANC

Villa Maria, New Zealand	10 ²⁵ • 39
Avalon "Flint & Steel", California	10 ⁷⁵ • 41
Cloudy Bay, New Zealand	16 ⁷⁵ • 63

RIESLING

Dr. Loosen "Dr. L", Germany	9 ⁷⁵ • 37
Fess Parker, California	11 ⁷⁵ • 44

GEWÜRZTRAMINER

Heinz Eifel, Germany	9 ²⁵ • 35
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BLUSH & SPARKLING

WHITE ZINFANDEL

Beringer, California	7 ⁵⁰ • 29
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PROSECCO

Mionetto, Italy	8 ²⁵ • 37
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MOSCATO D'ASTI

Bricco Riella, Italy	9 ⁵⁰ • 36
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LAMBRUSCO

LoDuca Reggiano, Italy	7 ⁵⁰ • 29
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ROSÉ

Chateau Ste. Michelle, Washington	9 ⁵⁰ • 37
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BRUT

Le Grand Courtâge Brut Rosé, France	40
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RED WINES

CABERNET

StoneCap, Washington	9 ⁵⁰ • 36
Joel Gott 815, California	12 ²⁵ • 47
Juggernaut, California	13 ²⁵ • 50
Earthquake, California	16 ⁰⁰ • 60
Inkblot Cabernet Franc, California	16 ⁷⁵ • 63
Quilt – Napa Valley, California	20 ⁷⁵ • 79
Stag's Leap "Artemis", California	27 ⁵⁰ • 105
Silver Oak – Alexander Valley, California	32 ⁷⁵ • 124
Caymus – Napa Valley, California	34 ⁰⁰ • 129

RED BLEND

Gran Passione Veneto Rosso, Italy	9 ⁷⁵ • 37
Conundrum, California	10 ⁷⁵ • 41
Z. Alexander Brown Uncaged, California	11 ⁵⁰ • 44
Allegrini Palazzo della Torre, Italy	13 ⁷⁵ • 52
Intrinsic, Washington	16 ⁵⁰ • 62
Abstract, California	21 ⁰⁰ • 79
The Prisoner, California	23 ⁰⁰ • 87

MERLOT

14 Hands, Washington	9 ⁷⁵ • 37
Columbia Crest Grand Estates, Washington	10 ⁷⁵ • 41
Decoy, California	13 ⁷⁵ • 52

PINOT NOIR

Line 39, California	9 ⁷⁵ • 37
Böen, California	12 ⁷⁵ • 49
Sokol Blosser "Evolution", Oregon	13 ⁷⁵ • 52

MALBEC

Tilia, Argentina	9 ²⁵ • 35
Zuccardi Q, Argentina	14 ²⁵ • 54

ZINFANDEL

Cline "Old Vine", California	9 ²⁵ • 35
The Biker, California	12 ⁷⁵ • 49

PETITE SIRAH

Vinum Cellars, California	10 ⁷⁵ • 39
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CHIANTI

Placido, Italy	8 ⁷⁵ • 33
Banfi Classico Riserva, Italy	12 ⁷⁵ • 49
Castellare Classico, Italy	15 ⁰⁰ • 57
Villa Antinori Classico Riserva, Italy	19 ²⁵ • 73

SUPER TUSCAN

Aia Vecchia "Lagone", Italy	11 ²⁵ • 43
Brancaia Tre, Italy	13 ⁷⁵ • 52
Antinori Tenuta Guado al Tasso, Italy	18 ⁰⁰ • 68

AMARONE

Zenato, Italy	27 ⁵⁰ • 105
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BAROLO

Pertinace, Italy	23 ⁵⁰ • 89
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BARBERA D'ABLA

Viberti "La Gemella", Italy	9 ⁷⁵ • 37
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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 ~ \$4

Bruschetta – Pick Two • Fried Ravioli • Stuffed Mushrooms • Sicilian Meatballs • Bacon Wrapped Dates
Calamari Fritti \$5 • Lump Crab Cakes \$5

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

PIZZA Served Family-Style or Passed ~ \$5

Margherita • Chicken Piccante • Italian Sausage • Pepperoni • Supreme • Sausage & Mushroom

SALADS Served Family-Style or Individually Plated

Biaggi's House \$4 • Caesar \$4 • Spinach \$4⁵⁰ • Mediterranean \$4⁵⁰ • Wedge \$4⁵⁰ • Honey Roasted Beet & Arugula \$5⁵⁰
Chopped Chicken \$6⁵⁰ • Parmesan-Crusted Chicken Milano \$6⁵⁰ • Seared Salmon \$7⁵⁰

PASTA Served Family-Style

	<u>1st Selection</u>	<u>Additional Pasta</u>		<u>1st Selection</u>	<u>Additional Pasta</u>
Spaghetti Marinara	\$9 ⁵⁰	\$7 ⁵⁰	Farfalle Alfredo	\$11	\$9
Fettuccini Alfredo	\$9 ⁵⁰	\$7 ⁵⁰	Ravioli Quattro Formaggi	\$11	\$9
Lasagna Bolognese	\$10 ⁵⁰	\$8 ⁵⁰	Ziti al Forno	\$11 ⁵⁰	\$9 ⁵⁰
Spaghetti & Meatballs	\$10 ⁵⁰	\$8 ⁵⁰	Braised Short Rib Ravioli	\$11 ⁵⁰	\$9 ⁵⁰
Butternut Squash Ravioli	\$10 ⁵⁰	\$8 ⁵⁰	Fettuccini with Lobster	\$12 ⁵⁰	\$10 ⁵⁰
Rigatoni Bolognese	\$10 ⁵⁰	\$8 ⁵⁰	Capellini di Mare	\$14 ⁵⁰	\$12 ⁵⁰

ENTRÉES – FAMILY-STYLE (All Day)

Chicken Parmesan \$15⁵⁰ • Chicken Pietro \$15⁵⁰ • Chicken Piccata \$15⁵⁰ • Garlic Shrimp Oreganata \$15⁵⁰
Chicken Marsala \$16⁵⁰ • Pork Tenderloin Marsala \$16⁵⁰ • Chicken & Sausage Vesuvio \$18⁵⁰ • Salmon Piccata \$18⁵⁰
Dijon Salmon \$18⁵⁰ • Crab-Stuffed Cod \$20⁵⁰ • Sea Scallop Risotto \$20⁵⁰ • Salmon & Shrimp Risotto \$20⁵⁰
Petite Filet Mignon \$26

ENTRÉES – INDIVIDUALLY PLATED

	<u>Lunch</u>	<u>Dinner</u>		<u>Lunch</u>	<u>Dinner</u>
Chicken Parmesan	\$15 ⁵⁰	\$18 ⁵⁰	Dijon Salmon	\$18 ⁵⁰	\$18 ⁵⁰
Chicken Pietro	\$15 ⁵⁰	\$17 ⁵⁰	Crab-Stuffed Cod	\$20 ⁵⁰	\$23 ⁵⁰
Chicken or Pork Marsala	\$16 ⁵⁰	\$19 ⁵⁰	Salmon & Shrimp Risotto	\$20 ⁵⁰	\$26 ⁵⁰
Chicken or Salmon Piccata	\$15 ⁵⁰ / \$18 ⁵⁰	\$18 ⁵⁰ / \$19 ⁵⁰	Sea Scallop Risotto	\$20 ⁵⁰	\$27 ⁵⁰
Garlic Shrimp Oreganata	\$15 ⁵⁰	\$19 ⁵⁰	Petite Filet Mignon	\$26	\$26
Chicken & Sausage Vesuvio	\$18 ⁵⁰	\$20 ⁵⁰	Filet Mignon	-	\$38

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	\$7 ⁰⁰	Chocolate Cake	\$4 ⁵⁰	\$9 ⁵⁰
Bomboloni	\$4 ⁰⁰	\$8 ²⁵	New York Style Cheesecake	\$4 ⁵⁰	\$9 ⁰⁰
Tirami Su	\$4 ⁰⁰	\$8 ⁰⁰	White Chocolate Bread Pudding	\$4 ⁵⁰	\$9 ⁰⁰
Lemon Mascarpone Cake	\$4 ⁰⁰	\$8 ⁷⁵	Gelato & Sorbetto	\$4 ⁰⁰	\$6 ⁰⁰

BEVERAGES - Unlimited non-alcoholic beverages (soda, iced tea, juice, hot tea and coffee) may be included for \$4 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

	<u>PRICE/PIZZA</u>
Margherita	\$15 ⁰⁰
Italian Sausage	\$15 ²⁵
Pepperoni	\$15 ²⁵
Chicken Piccante	\$15 ⁵⁰
Supreme	\$16 ⁵⁰
Sausage & Mushroom	\$16 ⁵⁰

DISPLAYED TRAYS

	<u>SMALL</u> Serves 15-20 Guests	<u>LARGE</u> 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	\$60	\$90

INDIVIDUAL ANTIPASTI Items Priced Per Piece

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

SWEETS

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