BIAGGI'S PRIVATE DINING ROOM

Biaggi's in Naperville offers guests a private room with options for a variety of occasions. Our Management Team will be happy to help you determine how to best fit your needs.

The **Special Event Room** can comfortably accommodate up to 48 guests and is typically reserved for either an intimate gathering or larger group. The room is particularly well-suited for various celebratory parties such as retirements or anniversaries, wedding rehearsal dinners or pre-wedding luncheons, baby showers or communions alike. 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.

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. We proudly serve six or nine ounces of wine by the glass.

WHITE WINES

CHARDONNAY			
Hook or Crook, California	11.00	16.50	42
Sea Sun, California	12.25	18.25	47
Raeburn, California	15.25	22.75	58
Mer Soleil Silver, California	19.00	28.50	72
Rombauer, California	23.75	35.50	90
Cakebread Cellars, California	25.75	38.50	98
WHITE BLEND			
Conundrum, California	12.00	18.00	46
PINOT GRIGIO			
Placido, Italy	11.00	16.50	42
Riff Progetto Lageder, Italy	11.25	16.75	43
Livio Felluga "Esperto", Italy	12.25	18.25	47
King Estate Pinot Gris, Oregon	15.75	23.50	60
SAUVIGNON BLANC			
Cline "Seven Ranchlands", California	11.75	17.50	45
Villa Maria, New Zealand	12.50	18.75	48
Cloudy Bay, New Zealand	19.00	28.50	72
RIESLING			
Chateau Ste. Michelle, Washington	11.00	16.50	42
Dr. Loosen "Dr. L", Germany	11.75	17.50	45
GEWÜRZTRAMINER			
Heinz Eifel, Germany	11.25	16.75	43

BLUSH & SPARKLING

WHITE ZINFANDEL			
Beringer, California	9.25	13.75	35
PROSECCO			
Mionetto, Italy	10.00	-	48
MOSCATO D'ASTI			
Bricco Riella, Italy	11.25	16.75	43
LAMBRUSCO			
Lo Duca Reggiano, Italy	9.25	13.75	35
ROSÉ			
Chateau Ste. Michelle, Washington	11.25	16.75	43
Hampton Water, France	15.00	22.50	57

RED WINES

CABERNET			
Lazy Arrow Ranch, California	11.50	17.25	44
Joel Gott 815, California	14.50	21.75	55
Juggernaut, California	15.50	23.25	59
Earthquake, California	18.25	27.25	69
Inkblot Cabernet Franc, California	19.00	28.50	72
Quilt – Napa Valley, California	23.75	35.50	90
Stag's Leap "Artemis", California	30.50	45.75	116
Silver Oak – Alexander Valley, California	36.00	54.00	137
Caymus – Napa Valley, California	37.25	55.75	142
RED BLEND			
Gran Passione Veneto Rosso, Italy	11.75	17.50	45
Conundrum, California	12.75	19.00	48
ColleMassari Rigoleto, Italy	13.00	19.50	49
Z. Alexander Brown Uncaged, California	13.50	20.25	51
Il Borro Borrigiano, Italy	14.00	21.00	53
Allegrini Palazzo della Torre, Italy	16.00	24.00	61
Intrinsic, Washington	18.75	28.00	71
Abstract, California	24.00	36.00	91
The Prisoner, California	26.00	39.00	99
MERLOT			
14 Hands, Washington	11.75	17.50	45
Columbia Crest Grand Estates, Washington	12.75	19.00	48
Decoy, California	16.00	24.00	61
PINOT NOIR			
Mon Frère, California	11.25	16.75	43
Ballard Lane, "Central Coast", California	12.25	18.25	47
Böen, California	15.00	22.50	57
King Estate "Inscription", Oregon	16.50	24.75	63
MALBEC			
Tilia, Argentina	11.25	16.75	43
Zuccardi Q, Argentina	16.50	24.75	63
ZINFANDEL			
Cline "Old Vine", California	11.25	16.75	43
Murphy-Goode "Liar's Dice", California	15.00	22.50	57
PETITE SIRAH			
Vinum Cellars, California	12.75	19.00	48
CHIANTI			
Placido, Italy	10.75	16.00	41
Banfi Classico Riserva, Italy	15.00	22.50	57
Castellare Classico, Italy	17.25	25.75	66
Villa Antinori Classico Riserva, Italy	21.25	31.75	81
SUPER TUSCAN			
Aia Vecchia "Lagone", Italy	13.25	19.75	50
Brancaia Tre, Italy	16.00	24.00	61
Antinori Tenuta Guado al Tasso, Italy	20.25	30.25	77
BARBERA D'ABLA			
Viberti "La Gemella", Italy	11.75	17.50	45

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 number of selections available will be based on the size of the group.

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 ~ $5.50

Bruschetta • Fried Ravioli • Stuffed Mushrooms • Sicilian Meatballs • Bacon Wrapped Dates
Calamari Fritti $6.50 • Lump Crab Cakes $6.50

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

PIZZA Served Family-Style or Passed ~ $6.50

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

SALADS Served Family-Style or Individually Plated

Biaggi's House $5.00 • Caesar $5.00 • Mediterranean $5.50 • Wedge $5.50 • Honey Roasted Beet & Arugula $6.50
Chopped Chicken $7.50 • Parmesan-Crusted Chicken Milano $7.50 • Seared Salmon $8.50

PASTA Served Family-Style

	1st Selection	Additional Pasta
Spaghetti Marinara	$12.50	$10.00
Fettuccini Alfredo	$12.50	$10.00
Lasagna Bolognese	$13.50	$11.00
Spaghetti & Meatballs	$13.50	$11.00
Butternut Squash Ravioli	$13.50	$11.00
Rigatoni Bolognese	$13.50	$11.00
Shrimp Scampi Spaghetti	$13.50	$11.00

	1st Selection	Additional Pasta
Farfalle Alfredo	$14.00	$11.50
Ravioli Quattro Formaggi	$14.00	$11.50
Ziti al Forno	$14.50	$12.00
Braised Short Rib Ravioli	$14.50	$12.00
Cajun Rigatoni	$15.00	$12.50
Fettuccini with Lobster	$15.50	$13.00

ENTRÉES – FAMILY-STYLE (All Day)

Chicken Parmesan $18.50 • Chicken Pietro $18.50 • Chicken Piccata $18.50 • Garlic Shrimp Oreganata $19.00
Chicken Piemontese $19.00 • Chicken Marsala $19.00 • Chicken & Sausage Vesuvio $21.50 • Dijon Salmon $22.50
Grilled Mahi-Mahi $22.50 • Salmon & Shrimp Risotto $24.25 • Sea Scallop Risotto $25.75 • Petite Filet Mignon $33.50

ENTRÉES – INDIVIDUALLY PLATED

	Lunch	Dinner
Chicken Parmesan	$21.00	$23.50
Chicken Piemontese	$20.25	$23.75
Chicken Pietro	$21.25	$23.75
Chicken Marsala	$22.00	$24.50
Chicken Piccata	$21.25	$23.75
Garlic Shrimp Oreganata	$20.75	$24.75
Chicken & Sausage Vesuvio	$24.50	$27.00

	Lunch	Dinner
Dijon Salmon	$24.50	$26.00
Grilled Mahi-Mahi	$27.00	$27.00
Salmon & Shrimp Risotto	$27.25	$33.75
Sea Scallop Risotto	$28.50	$34.25
Petite Filet Mignon	$40.00	$40.00
Filet Mignon	-	$53.00

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

	Half	Full
Crème Brulee	$4.50	$9.00
Banana Pudding	$4.50	$9.25
Tirami Su	$5.25	$10.50
Chocolate Cake	$6.00	$12.25

	Half	Full
New York Style Cheesecake	$6.00	$12.00
White Chocolate Bread Pudding	$5.75	$11.75
Gelato & Sorbetto	$4.00	$7.50

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	$18.75
Italian Sausage	$19.25
Pepperoni	$19.25
BBQ Chicken	$19.75
Supreme	$21.50
Sausage & Mushroom	$22.00
Meat Lover's	$21.75

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	$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	$2.00
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	$6.00
Mini Crème Brulee/serving	$4.50	Chocolate Cake/half portion	$6.00
Tirami Su/half portion	$5.25		