



# WEDDING PACKAGE

**PACKAGE INCLUDES: OPEN STANDARD BAR (7 HOURS)  
ASSORTMENT OF HOT AND COLD HORS D'OEUVRES - SELECTION OF 5 (1 HOUR)  
UPGRADED "TOP SHELF BAR" - \$5.00 PER PERSON**

## MENU

### APPETIZER OPTIONS

*(Choice of One)*

- Roasted Butternut Squash Soup
- Cauliflower, Leek and Fennel Soup
- Penne alla Vodka with Fried Pancetta and Chopped Basil Leaves
- Fusilli Pasta in a Creamy Pesto Sauce with Charred Cherry Tomatoes
- Fiore Di Latte & Sliced Tomatoes Drizzled in an Olive Oil Infused Pesto, Served with Sliced Prosciutto, Grilled Zucchini Wedge and Shaved Parmigiano
- Baby Arugula & Fennel Salad with Marinated Beets & Goat Cheese in Citrus Vinaigrette
- Crispy Vegetarian Spring Roll served w/Fresh Mango,
- Endives & Butter Lettuce Wedge topped with Mango Chutney

### MAIN COURSES

*(Choice of One)*

*\*\*Vegetarian/Vegan Options Available\*\**

- 8oz AAA New York Striploin served with a Chimichurri Sauce
- 5oz Beef Tenderloin topped with Roasted Shallots and Fried Pancetta & 5oz Chicken Ballantine in a sundried tomato and Amaretto Jus
- 5oz Atlantic Salmon Filet with Mango Salsa & 5oz Lemon and Herb Cornish Hen
  - 6oz Filet Mignon with a Roasted Garlic Demi Glaze
  - 10oz French Cut Veal Chop w/Cognac Mushroom Sauce
  - 6oz Red Wine Braised Boneless Beef Short Ribs
- Rack of Lamb: 3 Double Cuts of Lamb Coated with Fresh Rosemary, Garlic and Herbs

### Add ons

- Two Butterflied Tiger Shrimp - \$4.00 pp
- 4oz Rock Lobster Tail - \$8.50 pp
- Mixed Field Greens in a Balsamic Vinaigrette (bowl per table) - \$1.00 pp

### MAIN COURSE COMPLIMENTS

*Choice of One:*

- Mini Red Roasted Potatoes
- Yukon Gold Mashed Potatoes
- Twice Baked Potato
- Basket of Golden French Fries

*Choice of One:*

- Sautéed Brussel Sprouts with Balsamic Glaze and Pancetta
- Red Pepper & Green Beans
- Snipped Carrot & Asparagus
- Seasonal Mixed Vegetables

### DESSERT

*(Choice of One)*

- Warm Apple Blossom with Fresh Berries & Caramel Drizzle
  - Warm Sticky Toffee Pudding with Crème Anglaises
  - New York Style Cheesecake with Fruit Topping
    - Vanilla Crème Brule
- Molten Lava Cake with Fresh Berries sprinkled with icing Sugar
  - Coconut Tart with Orange and Pineapple Toffee

**Upgrade - \$3.00 pp**

### DESSERT TRIO

*Choose 3 of the following items*

- Warm Sticky Toffee Pudding, Blueberry Cheesecake, Chocolate Dipped Strawberry,
- Warm Chocolate Brownie, Sicilian Canoli, Mini Vanilla Crème Brule, Lemon Tart

## BELLAGIO

BOUTIQUE EVENT VENUE

8540 Jane St, Concord,

ON L4K 5A9

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### WINTER PRICING

January to March

**\$85 per person plus Tax**

(min 185 guests) Saturdays - Sala Bellagio

January to March

**\$80 per person plus Tax**

(min 150 guests) Fri & Sun - Sala Bellagio

### MID SEASON PRICING

April & November

**\$99 per person plus Tax**

(min 185 guests) Saturdays - Sala Bellagio

April, May & November

**\$85 per person plus Tax**

(min 185 guests) Fri & Sun - Sala Bellagio

### PRIME TIME PRICING

May to October

**\$120 per person plus Tax**

(min 225 guests) Saturdays - Sala Bellagio

May to October

**\$90 per person plus Tax**

(min 185 Guests) Fri & Sun - Sala Bellagio

**PACKAGE INCLUSIONS:** Exclusive Private Room, Complimentary Parking, Choice of Full length Cutting Edge Linen, Dedicated Function Manager, All service Staff, Flexi-Back Chairs, Service & Admin Fees (12%)included



Ask about our building Buyout Option  
Additional Menu Items Are Available Upon Request



## RECOMMENDED MENU ADD-ONS

*(per person pricing)*

### **PASTA COURSE - \$5**

*(Choice of One)*

*if added after Appetizer Plate*

#### **PASTA**

Casarecce, Penne, Farfalle, Cheese Tortellini, Agnolotti Stuffed with Ricotta Cheese, Orecchiette, Fusilli, Rigatoni, Gemelli, Wild Mushroom Risotto with Truffle Oil and Parmigiano

### **DUO PASTA COURSE- \$6 pp**

#### **SAUCES**

Tomato and Basil Sauce, Rose Sauce, Vodka Sauce with Pancetta, Olive Oil & Garlic with Arugula, Cream Sauce, Homemade Pesto

### **ANTIPASTO BAR**

*(Add \$8 per person) (When Replacing Hors D'oeuvres)*

Marinated Eggplant, Marinated Homemade Roasted Red Peppers, Grilled Zucchini, Bruschetta, Banana Peppers Stuffed with Mozzarella & Sun Dried Tomatoes, Marinated Mushrooms, Bocconcini a la Caprese, Home Seasoned Kalamata & Green Olives with Pepperoncini, Fresh Mixed Spelt Salad, Greek Village Salad, Far East Salad with Napa Cabbage & Sweet/Soya Vinaigrette, Fresh Beetroot Salad, Brie Baguette, Sundried Tomatoes, Freshly Sliced Prosciutto & Spicy Soppresata, Carved Parmigiano Padano Wheel and Assorted Gourmet Cheeses, Oven Roasted Italian Sausage with Bell Peppers & Onions, Seafood Salad, Beer Battered Fish, Homemade Focaccia and Specialty Breads

### **Antipasto Seafood Add-ons - \$2 pp/per item**

Fried Calamari, Smoked Salmon, Shrimp Cocktail, Seafood Salad, Mussels Marinara, Crab Salad

### **POPULAR STATIONS**

#### **“NONNA’S” VEAL & BRIO STATION - \$5 pp**

Signature Station! Tender Veal Cutlet on a Fresh Bakery Bun, topped with “Nonna’s” Homemade Tomato Sauce and a Variety of Toppings to Include Hot Peppers, Sautéed Mushrooms and Provolone Cheese. Also Enjoy a Rapini and Feta Sandwich and Top off the Experience with an Ice Cold Brio!

#### **ULTIMATE GOURMET SAVOURY STATION - \$5 pp**

Station to include Mini Hot Dogs, Mini Beef Sliders and Mini Pulled Pork Sliders served with Crispy French Fries and Golden Onions Rings for guests to enjoy.

Station to include a variety of Gourmet Condiments to include Cheddar Cheese, Swiss Cheese, Honey BBQ Sauce, Wasabi Mayonnaise, Mayo, Fried Onions, Pickled Cucumbers, Tomatoes and Shredded Lettuce

#### **WING STATION - \$5 pp**

A Variety of Mini Drums and Flats to include Honey Garlic, Mild, Medium and Hot Sauce served with Blue Cheese & Ranch Dip, Celery and Carrot Sticks, French Fries and Jalapeño & Cheese Poppers

#### **MEDITERRANEAN SHAWARMA STATION - \$5 pp**

Authentic Chicken Shawarma Sliced and served on Fresh Pita with Traditional Condiments

#### **SUSHI BAR - \$12 pp**

A Selection of Sushi & Sashimi prepared Live by Chefs in front of your guests with Ginger, Wasabi, Soya Sauce, Ice Cold Sapporo Beer

#### **CIRCULATED SWEET TREATS - \$4 pp**

Authentic Churros circulated Butler Style with Sparklers from Vue/Clubhouse Staff & Mini Ice Cream Sandwiches

#### **NUTELLA BANANA CREPE FLAMBÉ STATION - \$5 pp**

Rum-Flavoured Bananas & Pecans Flambéed Live in front of your guests served in a Fresh Crepe with Warm Nutella and Ice Cream