

*Newly Renovated
April 2020*

BELLAGIO

BOUTIQUE EVENT VENUE

**BOOK BEFORE MAY 1st, 2020 AND
RECEIVE SPECIAL INCENTIVES!**



- 3 SPECTACULAR ROOMS
- 6400 SQ FT
- 550 GUEST CAPACITY
- STATE OF THE ART AV
- SLEEK & MODERN LOOK
- ON-SITE PARKING



CALL TODAY TO BOOK YOUR NEXT SOCIAL, CORPORATE or PRIVATE EVENT!

+1 416 410 3690 | bellagio@bypnp.com

Made with Love

byPeterandPauls.com

BELLAGIO

BOUTIQUE EVENT VENUE

8540 Jane St, Vaughan, ON | +1 416 410 3690 | bellagio@bypnp.com | Bellagio.bypeterandpauls.com

SAMPLE HOLIDAY PLATED MENU

RECEPTION

PASSED HORS D'OEUVRES

To be circulated to guests butler style.
Based on 4 pcs. per person, Chef's Choice

BEVERAGES

Open Standard Bar, Wine on
the Table, Non Alcoholic Beverages,
Coffee and Tea Service

DINNER SERVICE

SPECIALTY BREAD BASKET

An Assortment of Homemade Breads,
Flat breads, Lagagides & Fresh Baked
Focaccia, "My Mother's Olive Oil"
imported from Greece bottle per table

FIRST COURSE

Butternut Squash Soup with
Roasted Pumpkin Seeds

DUO MAIN ENTRÉE

4oz Braised Beef Short Ribs in a
Red Wine Reduction, Half Cornish Hen
Served Peter and Paul's Style
Accompanied by Asparagus, Red Pepper
Spears & Lemon Roasted Potatoes

DESSERT

Individual Warm Apple Blossom
served in Crème Anglaise, Garnished
with Fresh Berries & Mint Leaf

SAMPLE CORPORATE PACKAGE

BASED ON 40 GUEST MINIMUM

HOT WORKING LUNCH BUFFET

CONTINENTAL BREAKFAST

Fresh baked butter croissants
Homemade muffins and fruit Danishes
Bagels with cream cheese and assorted preserves
UPGRADE \$3.75 per person: add smoked salmon
Fresh sliced fruit arrangement
Freshly brewed coffee, tea, juices and water

AM/PM BREAKS

Choice of one option:
Breakfast Loaves, Home Baked Cookies
Freshly Baked Brownies, Sliced Fresh Fruit

OPTION #3

MAIN COURSE

Pork and Chicken Souvlaki
Vegetarian Moussaka
Basmati rice
Chef's choice potatoes
Seasonal vegetables
Grilled pita & lagagides with hummus and Tzatziki

SALADS

Hearty Greek Village salad
Mediterranean orzo salad with olives,
roasted red peppers, and edamame beans

DESSERT

Baklava and assorted Greek pastries

OPTION #1

MAIN COURSE

Chicken Parmesan
Escalop of Veal topped with Ham and Cheese
Maltagliati Pasta with Slow Oven Roasted Cherry
Tomatoes in a Garlic and
Olive Oil base (Vegetarian Option)
Seasonal vegetables
Chef's choice potatoes
Fresh baked focaccia with
whipped butter and olive oil

SALADS

Classic Caesar salad with heart of romaine, croutons,
parmesan cheese and Caesar dressing
Cucumber, Vine Tomatoes, & Shaved Fennel
with Bermuda Onions in a Citrus Vinaigrette

DESSERT

Traditional Italian cannoli's

OPTION #4

MAIN COURSE

Coq Au Vin: Boneless Chicken
Breast with Mushrooms
and Onions in a White Wine Sauce
Gourmet Hand Rolled Meatballs
poached in a fresh tomato sauce
Penne in fresh tomato and basil sauce
Roasted Garlic Mashed Potatoes
Seasonal vegetables
Sliced baguettes with whipped butter and olive oil

SALADS

Romaine, Radicchio, & Wild Arugula
Leaves tossed with Julienne
Apples & Artichoke Hearts in a Balsamic Vinaigrette
Green & Yellow Bean Salad tossed
with Heirloom Cherry Tomatoes,
Feta Cheese, in a Lemon and an Oregano Emulsion

DESSERT

Apple Crumble with vanilla ice cream

OPTION #2

MAIN COURSE

Cornish Hen served Peter and Paul's style
Oven roasted salmon in a lemon butter sauce
Basmati rice
Chef's choice potatoes
Seasonal vegetables
Fresh baked focaccia with whipped
butter and olive oil

SALAD

Mixed greens with pears and roasted
tomato in a lemon vinaigrette
Baby spinach salad with cucumber,
cherry tomatoes, radish,
pumpkin seeds, sun dried cranberries,
in an herb vinaigrette

DESSERT

Cheesecake with fruit toppings

OPTION #5

MAIN COURSE

Beef Quesadillas with sautéed
Sautéed Peppers & Onion,
Cheddar & Jack Cheeses served on a tortilla shell
Filet of Sole with Sweet Peppers and Cilantro
Chicken Mole
Mexican Style Rice
Tortilla Chips with Salsa,
Sour Cream & Guacamole

SOUP

Tortilla Soup

SALAD

Fiesta Salad with Tomato,
Avocado, Cucumber,
Red Onion & Peppers in
Cilantro & Cumin Vinaigrette

DESSERT

Assorted Pastries & Squares