

# BIAGIO'S ITALIAN KITCHEN

## CREATING THE PERFECT WEDDING FOR YOU AFFORDABLY



Congratulations on your engagement! This is one of the most exciting times in your life. With the proper planning and preparation, your day can be everything you imagined, and more. With the help of the professional staff at Biagio's, wedding planning doesn't have to be complicated!

Biagio's Italian Kitchen, located in Ottawa's West end, is the perfect location for your engagement party, bachelor/bachelorette party, rehearsal dinner, wedding ceremony and/or wedding reception. With no room rental fee, free event coordination assistance and affordable group menus, Biagio's is a cost effective choice in what can otherwise be a very expensive time.

Biagio's coordinators are committed to making your special day a success.

We welcome you to browse through our wedding package and visit our website to see how Biagio's can work with you to create an unforgettable wedding day for yourself, and your guests.



*Biagios.ca*

1394 Richmond Rd.

(613) 828-0770

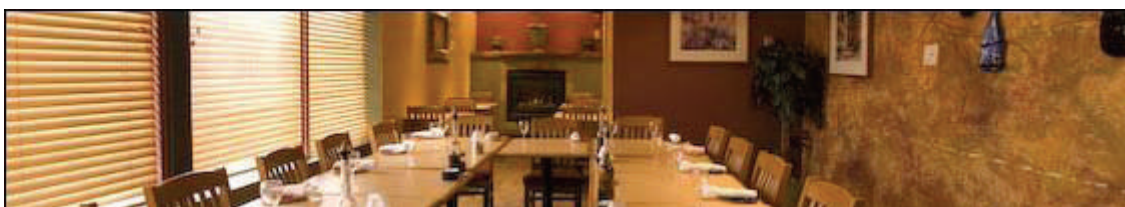
## FACILITIES



### **The Main Dining Room**

Has an authentic “old world” Italian feel. It seats a maximum of 100 guests and is ideal for rehearsal dinners or can be completely rented out for your wedding event.

There is also a semi-private section of the dining room that seats a maximum of 40 guests.



### **The Front Room**

Has an intimate feel, with large windows, a beautiful fireplace and Tuscan inspired walls, the Front Room is the ideal place for smaller wedding rehearsal dinners/receptions. It seats a maximum of 25 guests.



### **The Banquet Room**

The downstairs banquet room is Biagio’s largest facility, seating a maximum of 90 guests for a sit-down reception, or 130 guests for a cocktail style reception.

With your own private entrance, private washrooms, a full bar, dance floor and free use of our sound system, the downstairs Banquet Room is an ideal location for a larger wedding ceremony/reception.

**Ample Free Parking Is Available**

## HORS D'OEUVRES

Add Something Special To Your Cocktail Hour



### **Hors D'oeuvres Package #1**

Sausage Rolls  
Assorted Mini Quiche  
Bruschetta

### **Hors D'oeuvres Package #2**

Jumbo Black Tiger Shrimp served with Cocktail Sauce  
Chicken Drumsticks with Soya, Sesame and Honey Glaze  
Monaco Crostini – Toasted Garlic, Pancetta and Mozzarella served on a Toasted Baguette  
Risotto Balls Stuffed with Mushroom and Mozzarella Cheese

### **Hors D'oeuvres Package #3**

Calamari Fritta  
Jumbo Black Tiger Shrimp sautéed in garlic butter and white wine  
Smoked Salmon with Capers, Red Onion and Ricotta Cheese served on a Toasted Baguette  
Cream Cheese and Roasted Red Peppers wrapped in Prosciutto

### **Hors D'oeuvres Package #4 (Vegetarian)**

Bite Sized Eggplant Parmigiano  
Popollo Crostini – Tomato, Bocconcini Cheese and Basil on a Toasted Baguette  
Mini Quiche filled with Spinach, Onion and Parmigiano  
Roma Tomatoes stuffed with Mushroom Risotto

**Imported and Domestic Cheese Platter and Sliced Fresh Fruit**  
served with Assorted Crackers

**Vegetable Platter**  
with Aioli Dip

**Antipasto Platter**  
with Artichoke Hearts, Roasted Peppers, Eggplant and Marinated Vegetables

**Deli Meat Platter**  
with Roast Beef, Black Forest Ham, Smoked Turkey Breast, Genovese Salami and Assorted Olives and Pickles served with Rolls, Butter and Mustards

**Side of Atlantic Smoked Salmon**  
with Capers, Red Onion, Lemon Wedges and Pumpernickel Toasts

Please visit [Biagios.ca](http://Biagios.ca) for more hors d'oeuvres options



# WINE PAIRING DINNER MENU #1

PERFECT FOR REHEARSAL DINNERS, BRIDAL PARTIES & SMALLER WEDDING RECEPTIONS



## Antipasti

**Baked Portobello Mushroom Caps** filled with leeks, fresh spinach and goats cheese

LE TENSE SASSELLA VALTELLINA SUPERIORE 2004

## Pasta

**Pasta Shells** stuffed with sausage, onion, orange peppers, spinach and ricotta cheese in a tomato cream sauce

ARGIANO NON CONFUNDITUR 2005

## Entrée

**Osso Bucco** Veal shanks simmered in a wine sauce with carrots, celery, tomatoes and garnished with a sprinkling of finely minced fresh garlic, parsley and grated lemon served alongside with a mushroom and asparagus risotto

TENEMENTI ANGELINI VAL DI SUGA BRUNELLO DI MONTALCINO 2003

## Dolci

**Cheese Plate**- A selection of cheeses (Gorgonzola, Gruyere, & Parmigiano) served alongside with fresh pear

NEGRAR AMARONE CLASSICO

## WINE PAIRING DINNER MENU #2

PERFECT FOR REHEARSAL DINNERS, BRIDAL PARTIES & SMALLER WEDDING RECEPTIONS



### Antipasti

**Marinated Calamari Salad** with tomatoes, green and yellow bell peppers, zucchini, parsley and scallions in a red wine vinegar dressing

FALCHINI VERNACCIA DI SAN GIMIGNANO 2007

### Pasta

**Spicy Pesto Tomato Linguini** served with clams and shrimp

CONTESSA DI RADDA CHIANTI CLASSICO 2004

### Entrée

**Rack of Lamb** with herb crust served with roasted garlic parmesan mashed potatoes and Brussels sprouts with vinegar glazed red onions

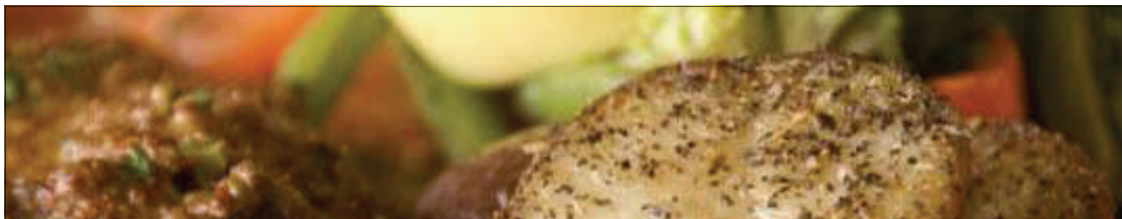
ORNELLAIA LE VOLTE 2006 & ANGELINI TREROSE VINO NOBILE DI MONTEPULCIANO 2004

### Dolci

**Biscotti** - A selection of hazelnut, pecan cranberry and pistachio raisin biscotti

SANTOVINO SOMMAVITE VINO LIQUROSO VIN SANTO

## DINNER MENU #1



Your guests will have their choice of one antipasti,  
one secondi, and one dolci.

### Antipasti

**Minestrone alla Toscana**

**Insalata Mista** Assorted salad greens with balsamic vinaigrette

### Secondi

**Mediterranea** Fettuccine with grilled zucchini, eggplant, artichoke hearts, black olives and goat cheese in a tomato cream sauce

**Milano** Linguine with grilled chicken, sun-dried tomatoes and snow peas in a cream sauce

**Biagio's Pollo** Boneless breast of chicken seared and served with a sun-dried tomato pistachio pesto cream sauce, served with fresh vegetables and herb roasted potatoes

**Marsala Vitello** Veal Scallopini with artichoke hearts and button mushrooms in a marsala wine demi glace, served with fresh vegetables and herb roasted potatoes

### Dolci

**Tiramisu** Lady fingers dipped in espresso, dark rum and Cointreau, Layered with whipped mascarpone cheese

**Raspberry White Chocolate Cheesecake** Flavoured with raspberry liqueur on a white chocolate graham crust

Meals include fresh baked rolls with olive oil and fresh rosemary along with brewed coffee & tea.  
To add something special to your menu, or to add another course, talk to our events coordinator.

## DINNER MENU #2



Your guests will have their choice of one antipasti,  
one secondi, and one dolci.

### Antipasti

**Italian Wedding Soup** Fresh pasta, meatballs and spinach soup served with grated parmigiano

**Insalata Caesar** romaine lettuce with creamy Caesar dressing, prosciutto and parmigiano

### Secondi

**Capricciosa** Fettuccine with artichoke hearts, sun-dried tomatoes, roasted garlic and goat cheese in a garlic and olive oil sauce

**Biagio's Pollo** Boneless breast of chicken seared and served with a sun-dried tomato pistachio pesto cream sauce, served with fresh vegetables and herb roasted potatoes

**Salmone** Grilled fresh filet of Atlantic salmon with white wine, lemon, tomato concasse and fresh dill, served with fresh vegetables and herb roasted potatoes

**Funghi Bistecca** AAA Angus New York Striploin Steak with a wild mushroom cream demi glace, served with fresh vegetables and herb roasted potatoes

### Dolci

**Torrone** Triangular molded dark chocolate, infused with sun-dried cherries and almonds, covered with white chocolate and toasted almonds

**Raspberry White Chocolate Cheesecake** Flavoured with raspberry liqueur on a white chocolate graham crust

Meals include fresh baked rolls with olive oil and fresh rosemary along with brewed coffee & tea.  
To add something special to your menu, or to add another course, talk to our events coordinator.

## DINNER MENU #3



Your guests will have their choice of one antipasti,  
one secondi, and one dolci.

### Antipasti

**Italian Wedding Soup** Fresh pasta, meatballs and spinach soup served with grated parmigiano

**Insalata Shrimp Mista** Assorted salad greens with balsamic vinaigrette served with sautéed Black Tiger Shrimp

### Secondi

**Quattro Stagioni** Spinach spaghetti with grilled eggplant, zucchini, artichoke hearts, mushrooms and tomato concasse in a garlic and olive oil sauce

**Biagio's Pollo** Boneless breast of chicken seared and served with a sun-dried tomato pistachio pesto cream sauce, served with fresh vegetables and herb roasted potatoes

**Salmone** Grilled fresh filet of Atlantic salmon with white wine, lemon, tomato concasse and fresh dill, served with fresh vegetables and herb roasted potatoes

**Peppercorn Encrusted Bistecca** AAA Angus New York Striploin Steak served with a green peppercorn, brandy and cream demi glace, served with fresh vegetables and herb roasted potatoes

### Dolci

**Panna Cotta** Light cream with a hint of Cointreau set in a crisp Galliano candied basket, finished with a mango cherry compote

**Crème Brulée** Flavoured with Frangelico and garnished with spun sugar

Meals include fresh baked rolls with olive oil and fresh rosemary along with brewed coffee & tea.  
To add something special to your menu, or to add another course, talk to our events coordinator.

# DINNER MENU #4

AVAILABLE ONLY  
TO GROUPS OF 80 OR MORE

## Antipasti

**Insalata Mista** Assorted salad greens with balsamic vinaigrette

## Secondi

You have the choice of **two** of the following dinner options to appear on your menu

**Mediterranea** Fettuccine with grilled zucchini, eggplant, artichoke hearts, black olives and goat cheese in a tomato cream sauce

**Milano** Linguine with grilled chicken, sun-dried tomatoes and snow peas in a cream sauce

**Biagio's Pollo** Boneless breast of chicken seared and served with a sun-dried tomato pistachio pesto cream sauce, served with fresh vegetables and herb roasted potatoes

**Marsala Vitello** Veal Scallopini with artichoke hearts and button mushrooms in a marsala wine demi glace, served with fresh vegetables and herb roasted potatoes

**Salmon** Grilled fresh filet of Atlantic salmon with white wine, lemon, tomato concasse and fresh dill, served with fresh vegetables and herb roasted potatoes

**Grilled Bistecca (additional \$5)** AAA Angus New York Striploin Steak garnished with compound butter, served with fresh vegetables and herb roasted potatoes

## Dolci

You have the choice of **one** of the following dessert options to appear on your menu

**Tiramisu** Lady fingers dipped in espresso, dark rum and Cointreau, Layered with whipped mascarpone cheese

**Raspberry White Chocolate Cheesecake** Flavoured with raspberry liqueur on a white chocolate graham crust

Meals include fresh baked rolls with olive oil and fresh rosemary along with brewed coffee & tea.  
To add something special to your menu, or to add another course, talk to our events coordinator.

## CELEBRATION PUNCHES



### Punches with Alcohol

**Caribbean Holiday** A sparkling tropical fruit punch with white and dark rum, apricot brandy and tropical fruit juices

**Fruit Fantasia** A refreshing mix of fruit liqueurs & vodka with orange, pineapple and mango juice

**Cranberry Sangria** Delicious Cranberry Wine mixed with Triple Sec, Brandy, ginger ale and orange juice

**Red Passion Punch** A beautiful clear red punch with Peach Schnapps, vodka, cranberry juice, Perrier and lime cordial

**Mimosa Medley** Perfect for Brunch or Luncheon - sparkling wine with orange juice and fruit slices

Small Bowl - (Serves 20 - 25 glasses of punch)

Medium Bowl - (Serves 45 - 50 glasses of punch)

Large Bowl - (Serves 70 - 75 glasses of punch)

### Non-Alcoholic Punches

**Tropical Fruit Punch** A non-alcoholic sparkling pink punch with orange, pineapple and mango juices, mixed with grenadine, lime, sparkling water and fresh fruit slices

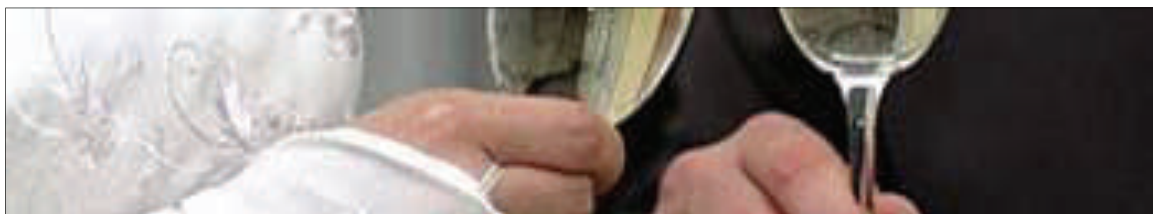
**Cranberry Splash Punch** A non-alcoholic sparkling punch with cranberry juice, ginger ale and lime cordial

Small Bowl - (Serves 20 - 25 glasses of punch)

Medium Bowl - (Serves 45 - 50 glasses of punch)

Large Bowl - (Serves 70 - 75 glasses of punch)

## WINE



### White Wine

#### **Italy**

Fazi-Battaglia Verdicchio dei Castelli di Jesi (Marches)  
Ruffino Oriveto Classico (Umbria)  
Martellozzo Giovello Pinot Grigio (Veneto)  
Masi Soave Classico (Veneto)  
Anselmi 'San Vincenzo' (Veneto)

#### **New World**

Lakeview Riesling (Canada)  
Caliterra Sauvignon Blanc (Canada)  
Eastdell Unoaked Chardonnay (Canada)  
Errazuriz Chardonnay (Chile)  
Penfolds 'Koonunga Hill' Chardonnay (Australia)

### Red Wine

#### **Italy**

Lungarotti Rubesco (Umbria)  
Folonari Merlot-Cabernet Sauvignon (Veneto)  
Masi Valpolicella Classico (Veneto)  
Ricasoli 'Toscana' Chianti (Veneto)  
Folonari Valpolicella Classico Ripasso (Veneto)  
Ricasoli Brolio Chianti Classico (Tuscany)  
Cantina di Negrar Amarone della Valpolicella (Veneto)  
Bodega Norton Cabernet Sauvignon (Argentina)  
Lakeview Pinot Noir (Canada)  
Errazuriz Estate Merlot (Chile)  
Cousino Macul Antiguas Reserva Cabernet Sauvignon (Chile)  
Rosemount Estate Shiraz (Australia)  
Wolf Blass 'Yellow Label' Cabernet Sauvignon (Australia)

#### **Rosé Wine**

Beringer White Zinfandel (United States of America)

#### **House Wines**

Red - Dragani Montepulciano (Italy)  
White - Fabiano Soave (Italy)

#### **Sparkling Wine**

Prosecco di Valdobbiadene (Italy) \$36.00

## WEDDING PLANNING



Our experienced event and management staff are available to help you coordinate every aspect of your function. From menu selection to equipment rentals, we are here to ensure the success of any part of your wedding day you wish to share with us at Biagio's.

We can recommend and assist you with:

**Photographers**

**Limousine Service**

**Floral Arrangements**

**Wedding Cakes**

**Music/Bands/D.J's**

**Entertainment**

**Invitations/Printed Menus**

**Linen Rentals**

**Equipment Rentals**

**Table Arrangements/Centerpieces**

Our Event Coordinator would also be happy to assist you in creating hors d'oeuvres menus, lunch/dinner menus, wine lists and more, to suit your budget.

Floor plans of Biagio's facilities can also be provided upon request.

Biagio's also has wireless internet, screens & projectors available for rent

## BOOKING



To schedule a meeting with our events coordinator for more information, to view any of our facilities, or to book a reservation please contact:

**Mike Ziola**  
(613) 828-0770  
events@biagios.ca

Once you have booked your event with the events coordinator, you will receive an online confirmation, outlining all details of your event. In order to confirm a booking, you will be required to supply Biagio's with a credit card number.

## BOOKING & CANCELATION POLICY

Guaranteed Guest Count required 48 hours in advance of bookings, with all charges based on Guest Count Guarantee. Menu selections required at the latest one week in advance of the booking. We reserve the right to reallocate function space should the final number of guests either exceed the maximum capacity or not meet the minimum number of guests required.

### Our Cancellation Policy:

30 to 15 days before the event: 25% estimated food and beverage costs

8 to 14 days before the event: 40% estimated food and beverage costs

4 to 8 days before the event: 50% estimated food and beverage costs

2 days or less before the event: 75% estimated food and beverage costs

All charges will be levied as liquidated revenue damages less any revenue recouped by the restaurant through the resale of the space. Estimated costs are calculated by multiplying the estimated number of guests by the lowest retail price for food in that time period (breakfast, lunch or dinner). Please note all cancellations must be received in writing.

No-shows will be subject to a charge of 100% estimated food and beverage costs. Please note all cancellations must be received in writing.

# WEDDING CHECKLIST



## Wedding Planning Time-Line

Congratulations on booking your wedding at Biagio's! We have put together some information to familiarize you with the details we will need to make your day a success.

### After Booking Your Wedding:

Please look carefully at your **Reservation Confirmation** (usually sent to you by email) to ensure that all of the information is correct. We can easily adjust the information as required, but please check with us if you need to make changes and keep us up-to-date with your plans.

### 1 month before your wedding:

You will need to book an appointment for a **Planning Meeting** with the events coordinator, to finalize your wedding details. Planning Meetings are only available between 10:00 am and 4:00 pm, Monday to Friday (if you work during the day please be prepared to take a morning or afternoon off of work). At this meeting we will discuss your menus, bar service, décor, table arrangements, time-line for events, etc. You can anticipate this meeting to take approximately 1 hour.

### 2 days before your wedding:

We will contact you to confirm your **Guaranteed Guest Count**. This is the number of guests that you will be financially responsible for. If no guest confirmation is received, we will use the most recent count given. At this time you can also let us know when you will be dropping off your décor the next day so we can be sure to meet with you and look over the items you will be bringing.

### 1 day before your wedding:

If you have decor, place cards, table maps, etc, please drop them off at a pre-arranged time the day before your wedding. We will then set-up these items for you on your wedding day according to our earlier discussions.

### Your Wedding Day:

Enjoy yourselves! We will look after the details for you.

### The End of the Evening

All décor, wedding cake, or other items for the event must be removed from the premises at the end of the event, as we cannot be responsible for any items left behind. We suggest that you organize some friends or family who will be in charge of removing all décor and gifts from Biagio's at the end of the event so you do not have to be concerned about this at the end of a long day.

## WEDDING TASTINGS



### **Wedding Tastings**

Wedding Tastings are available for you to sample the items you will choose for your menu. We offer 2 appetizers, 2 main courses, and 2 desserts from your selected menu on a complimentary basis for all weddings reserved of 50 or more guests. For weddings of less than 50 guests, the above is offered for ½ price. Wedding tastings are similar to regular dining reservations – you arrive at the restaurant and are seated in our dining rooms, and our staff serves you the pre-arranged meal. To reserve your wedding tasting, please call our Events Staff who will make a reservation for you at the restaurant, and ask for the items you are interested in tasting. Please observe the following guidelines for your Wedding Tasting:

- Wedding Tasting Reservations can be made for lunch or dinner, on any day between Sunday and Thursday.
- Because not all of the items on our Wedding and Group Menus are on our Regular Dining Menu, our Chef's request a minimum of 1 week notice to make a Wedding Tasting reservation. It is preferable if your Wedding Tasting is organized prior to your Wedding Planning Meeting, to facilitate a discussion of your menu choices.
- We are pleased to offer you 2 appetizers, 2 main courses, and 2 desserts, as well as any non-alcoholic beverages on a complimentary basis (for reservations of more than 50 guests). You are welcome to taste additional items, or to order wine or other alcoholic beverages – these will be charged full price. Certain items may not be available for tasting when it is not appropriate to make them in a small quantity.
- Due to the difficulty of creating Hors d'oeuvres in small quantities, Hors d'oeuvres are generally not available for tasting. If your wedding is a cocktail party reception, where you will be choosing only hors d'oeuvres for your event, a tasting may be accommodated on another date where a cocktail reception is already occurring with items similar to your choices. We will provide the sampling of hors d'oeuvres for you to pick up and take out to taste at your home. This option will only be available if a cocktail reception has been reserved prior to your event – we cannot guarantee the possibility of a tasting for cocktail party receptions.

## WEDDING PLANNING MEETING CHECKLIST



This list is designed to help you to plan your wedding at Biagio's. We will discuss these items at the planning meeting.

### **Timeline for Event**

- Earliest arrival time for ceremony or reception
- When and where will photographs be taken
- Length of time for cocktail reception / mingling
- What time will the guests be seated for the meal
- When will speeches or toasts be given, and by whom
- Will there be a cake cutting ceremony / when will the cake be served
- What will occur after the meal (dancing, mingling, etc)
- Will there be additional food service required later on in the event
- At what time will be the approximate end of the wedding
- How will the décor, etc, be transported from the restaurant

### **The Wedding Ceremony**

- Location / Time
- Officiant
- Duration of Ceremony
- Set Up for Ceremony
- Number of seats required
- Number of attendants / ushers
- Number standing during ceremony
- Where will gifts be placed?
- Decorations for Ceremony
- Music for Ceremony
- How many songs will be used for the processional?
- Live Musicians
- Recorded Music
  - How will the music be played (DJ or stereo)
  - Responsible Party for music

# WEDDING PLANNING MEETING CHECKLIST



## **The Wedding Reception**

- Arrival Time
- Guest Count/Guarantee
  - o Number of Adults
  - o Number of Children Under 12
- Reception Set Up
  - o How will the tables be arranged
  - o Will a Head Table be required
  - o Place Cards and/or Table Plan for the guests
  - o Cake Table
  - o Guest Book Table
  - o Gift Table
  - o Dance Floor/Tables Cleared
  - o Decorations for the Tables and Room
- Favours
- Table Numbers for the tables
- Any additional décor
  - Floral Arrangements**
    - o Vendor or Responsible Party/Contact Name & Phone Number
    - o Type and Placement of Floral Arrangements
    - o Delivery Time
  - Wedding Cake**
    - o Delivery Time
    - o Will the cake require refrigeration
    - o Will the cake arrive fully decorated, or will there be a cake topper
    - o Are there additional decorations for the cake table
  - Music for Reception – DJ or Recorded Music**
    - o Arrival Time and Set-Up Time
    - o Hired From/To
    - o Meal provided
    - o Any special requirements

## **Music for Reception – Live Musicians**

- o Arrival Time and Set-Up Time
- o Hired From/To
- o Space required
- o Chairs or Electrical Outlets required
- o Meals provided

**Menus and Bar Service** – Please be prepared with an idea of the selections for your meal, and we can also discuss options and arrangements.

## **The Wedding Menu**

- Your Menu Selections
- Children's Meals Required
- Any special dietary restrictions
- Allergies for any guests
- Special Wording for the Menus

## **The Bar Service**

- The Pre-Meal Reception
  - o Type of Bar Service Required (Cash Bar, Open Bar, etc.)
- The Meal Service
  - o Wine Selections
  - o Bar Service during the meal
- After the meal Reception
  - o Type of Bar Service Required (Cash Bar, Open Bar, etc.)
- Special Beverages Ordered
- Sparkling Wine Toast

## **Billing and Additional Information**

- Payment Type
- Time of payment

## FREQUENTLY ASKED QUESTIONS



### **May we bring in our own cake?**

Yes, bringing in your own cake is not a problem. You may even bring it in the day before your event and we can store it in our fridge. There is also no cake cutting fee, and we will set up a cake station for you free of charge.

### **May we bring in our own wine/alcohol?**

Due to our liquor license we are not able to allow any alcoholic beverages to be brought into Biagio's other than those we supply ourselves. We would be more than happy to order in any special wine/alcohol that you may require for your event.

### **Can we decorate the rooms?**

At Biagio's we do allow decorations. Please check with the events coordinator when there might be time to decorate.

### **Can we invite more guests after dinner?**

Yes, this is not a problem, as long as your guest count does not exceed the maximum capacity of the room.

### **What are our options for billing?**

At Biagio's we like to try to cater to everyone's needs. Whether you want to supply your guests with drink tickets, cash bar, open bar, separate dinner checks, or all on one bill, we can accommodate your billing needs.

### **Are you able to accommodate dietary restrictions and/or allergies?**

All of our dishes are made fresh, so accommodating any dietary needs or allergies is not a problem. Please plan this ahead of time with the events coordinator to see what accommodations can be made to your dishes.

### **What can you provide in the way of gluten free meals?**

All of our pastas are now available with gluten free, corn-based penne upon request.

### **Can we bring in our own food?**

Due to health regulations we only allow outside cake to be brought into Biagio's. However we would be more than happy to make or order any special foods you may require for your event.

### **Do you have a children's menu?**

We do have a special children's menu for children aged 12 and under. Please ask the events coordinator to send it to you.