



BOUTIQUE EVENT VENUE

New Years Eve 2007

New Years Eve: Monday December 31, 2007 x ___Initials

Number of Adults: 500 Guaranteed x ___Initials

Room: Sala Bellagio x ___Initials

Time: 6:30pm

Coordinator: Ramy Sallal 416 410-3690 ext 638

Menu Selection

*** Service 6:30pm ***

Vodka & Grappa Station: Guests will enjoy Flavored frozen Vodka & Grappa displayed in "Luge" Ice Sculpture Engraved "New Years 2008 byPeterandPauls.com"

*** Service 6:40pm – Dance floor***

Antipasto Bar

Grilled Marinated Eggplant, marinated roasted red peppers, grilled zucchini, bruschetta, banana peppers stuffed with mozzarella & sun dried tomatoes, marinated mushrooms, Bocconcini a la caprese, Kalamata olives with pepperoncini, home seasoned green olives with chili flakes fresh mixed bean salad, Greek village salad, Far east salad with Napa cabbage & sweet & soya vinaigrette, fresh roasted beetroot salad, pizza boats, seafood salad, freshly sliced Prosciutto, carved Parmigiano Reggiano wheel, oven roasted Italian sausage with green peppers & onions, beer battered codfish with garlic dip, homemade focaccia and specialty breads

Mashed Potato Station: Garlic & Sweet mashed potatoes served in a martini glass topped with gravy & fried crisp onions with a selection of graded cheese & fresh bacon bits

*** Service 8:30pm***

Bread Basket

To include fresh baked focaccia

Pasta: Risotto with braised radicchio, gorgonzola & pears

Medallions Stuffed with artichoke hearts & ricotta cheese in a rose sauce

Main Entree: 6 o.z. Rack of Veal in a port wine & thyme sauce accompanied by

2 Grilled Jumbo Wild Shrimp in a beurre le blanc

Served with a vegetable bundle, roasted potatoes & yams

Mixed Greens in a balsamic vinaigrette – bowl per table

Dessert: Fresh Fruit Bouquet (To include Chocolate Dipped Strawberries, Skewered Fruit Art, Marshmallows & Assorted Cubed Cheese)

Coffee/Tea/Espresso

*** Late Night Service 11:15pm***

New York, New York: A variety of **New York Cheese Cakes** with selections of different sauces & traditional toppings

Montreal Style Deli Station: Montreal Smoked Meat, Corned Beef & Pastrami Sliced for guest & served on assorted Rye Breads with a selection of Mustards (Dijon, Pommery, French's)

*** Service 11:50pm ***

Champagne poured per table

Price Per Adult: \$135.00 Inclusive

(No Children or Group Discounts)

Bar

*** Service 6:30pm – 1:30am ***

Top Shelf Open Bar

Unlimited Red & White Wine

Champagne Toast poured prior to

Mid-Night -Remy Panier

Coffee/Tea/Espresso

Bottled Water On All Tables

2 Beer & Wine Bar Set in Lobby

Specialty Martini Bar in

Mezzanine (6:30pm – 8:00pm)



Log on to our Website at www.bypeterandpauls.com



hospitality & entertainment group

Revised by Ramy Sallal December 20, 2007