

PRIVATE ROOMS WITH SEPARATE ENTRANCES • STATE OF THE ART TECHNOLOGY
COMPLIMENTARY PARKING • NO DIVIDING WALLS • ON SITE EVENT CONSULTANTS
COMPLETE EXCLUSIVITY • AVAILABLE INTELLIGENT TABLE LIGHTING

WEDDING DATE

Jan, Feb, March Or April, 2009 Or 2010

ROOM

Sala Bellagio - 225 Adults Minimum

Sala Como - 80 Adults Minimum

BAR SERVICE

Open Standard Bar

Red & White Wine Throughout Dinner

Sparkling Toast Before Dinner

Coffee / Tea / Espresso

RECEPTION SERVICE

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

DINNER SERVICE

Specialty Bread Basket

An Assortment Of Homemade Breads, Flat Breads And Fresh Baked Focaccia

“My Mother’s Olive Oil” Imported From Greece (Bottle Per Table)

Pasta

Casarecce alla Vodka

Risotto With Wild Mushrooms, Asparagus & Prosecco Wine

Main Entree

6oz. Beef Tenderloin In A Cognac Mushroom Sauce

Grilled Seafood Skewer (2 Sea Scallops & 2 Black Tiger Shrimp)

Vegetable Bundle & Potato Yams Duchess

Salad

Mixed Greens in a Balsamic Vinaigrette - bowl per table

Decedent Dessert Trio

Mini Crème Brulee, Chocolate Dipped Strawberry & Mini Strawberry Cheese Cake

Coffee / Tea / Espresso

LATE NIGHT SERVICE

Belgian Waffle Station

Fresh “Belgian” Style Waffles Served Warm With Chocolate & Vanilla Ice Cream, Whipped Cream, Maple Syrup,

Chocolate Sauce And Strawberry Coulis

Porchetta & Coronita Station

Oven Roasted Porchetta Carved & Served In Calabrese Buns With Hot Banana Peppers And Horseradish Or Warm Pita

With Tzatziki, Lettuce, Onion & Tomatoes Accompanied By Coronita Beer On Ice

Wedding Cake / Coffee & Tea Station

Client To Provide Cake, Bellagio To Cut & Serve From Station

PRICE PER PERSON \$83⁰⁰ + TAXES (APPROXIMATELY 9%)

CALL TODAY FOR YOUR PERSONALIZED TOUR! 416.410.3690 OR 905.760.9321