

*Newly Renovated
September 2020*

BELLAGIO

BOUTIQUE EVENT VENUE

**BOOK YOUR NEXT MEETING & HOLIDAY PARTY
WITH US 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

PETER&PAULS

SAMPLE MEETING LUNCH MENUS

SAMPLE BOXED LUNCH MENU

CONTINENTAL BREAKFAST

Fresh baked butter croissants
Homemade muffins and fruit Danishes
Bagels with cream cheese and assorted preserves
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

SUPREME OF CHICKEN

- Signature Salad: Romaine Hearts, Radicchio, Candied Cashews, Heard of Palm, Carrots, Sautéed Mushrooms, Berries, Cherry Tomatoes & Cucumber with Roasted Garlic & Honey Lemon Dressing
- Herb Marinated Supreme of Chicken
- Chocolate Dipped Strawberries
- Fruit Salad

ASIAN

- Soya Ginger Glazed Salmon
- Soba Noodle Salad with Carrots, Snow Peas, Green Onions, Bean Sprouts & Watercress with Sweet Chili Dressing
- Fruit Salad
- Almond Tart

GREEK

- Lemon Grilled Chicken Souvlaki
- Greek Pasta Salad with Feta Cheese & Oregano
- Fruit Salad
- Baklava

BEVERAGES

Non Alcoholic Beverages, Coffee & Tea Services

SAMPLE PLATED LUNCH MENU

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OPTION 1

Coq Au Vin: Boneless Chicken Breast with Mushrooms & Onions in a White Wine Sauce Accompanied by Asparagus, Red Pepper Spears & Lemon Roasted Potatoes
Roasted Sweet Potato & Ginger Soup (bowl per person)
Vanilla Crème Brûlée garnished with Fresh Berries & Mint Leaf

OPTION 2

Escallop Veal topped with Ham & Cheese Accompanied with Wild Rice & Market Fresh Vegetables
Baby spinach salad with cucumber, cherry tomatoes, radish, pumpkin seeds, sun dried cranberries, in an herb vinaigrette (Bowl per person)
Warm Apple Blossom served in Crème Anglaise, Garnished with Fresh Berries & Mint Leaf

BEVERAGES

Non Alcoholic Beverages, Coffee & Tea Services

SPECIAL INCENTIVE

BOOK YOUR FALL 2020 & SPRING 2021 MEETING BY SEPTEMBER 30TH 2020 AND RECEIVE AN UPGRADED BREAK SELECTION! TO INCLUDE A BISCOTTI STATION & SPECIALTY COFFEE BAR (LATTES & ESPRESSOS)

SAMPLE PLATED HOLIDAY MENU

DINNER SERVICE

SPECIALTY BREAD BASKET

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

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

FIRST COURSE

Butternut Squash Soup with Roasted Pumpkin Seeds

DESSERT

Warm Chocolate Lava Cake served with Fresh Berries

BEVERAGES

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

SPECIAL INCENTIVE

BOOK YOUR HOLIDAY PARTY BEFORE OCTOBER 30 2020 & RECEIVE A COMPLIMENTARY LATE NIGHT FOOD STATION!