

BIAGGI'S PRIVATE DINING ROOMS

Biaggi's in Cedar Rapids offers guests a choice of private room options for a variety of occasions. Our Event Coordinator will be happy to help you determine which room best fits your needs.

The **Special Event Room** can comfortably accommodate up to 72 guests and is typically reserved for large parties. We also have semi-private partitions to accommodate smaller groups from 18 to 36 guests. The room is particularly well-suited for various celebratory parties such as retirements or anniversaries, wedding rehearsal dinners or pre-wedding luncheons. Plus, the drop-down projector screen and data port for computer connections make it a perfect environment for business luncheons or dinner presentations. With large tables, glass and mahogany wine displays and a stone hearth fireplace, our Special Event Room allows your guests to dine with plenty of room and comfort.

The **Wine Room** is our most intimate and beautiful private dining option. With rustic old world charm, an impressive display of our extensive reserve wine selections and a warm knotty pine banquet table, the Wine Room evokes the sense of dining in a Tuscan cellar. It is perfect for small dinner parties of 10 to 18 guests and is typically reserved for groups of friends celebrating birthdays or promotions, "welcome home" or "going away" parties, family celebrations or memorable "thank you" dinners. Combined with Biaggi's food and attentive service, a Wine Room dinner is a truly special event your guests will long remember.

FACILITY AND ADDITIONAL SERVICES

Our dedicated and experienced staff wants to ensure you and your guests have an enjoyable and successful event. To assist you, we have developed a list of services that we can provide as part of your event, as well as services available for an additional fee.

All of our restaurants feature free Wi-Fi internet access, allowing you to access the web or e-mail from your wireless enabled laptop or other electronic device. Locations with a large Special Event Room are equipped for multi-media presentations, including a DVD, screen, data port for computer hook-ups and LCD data/video projector. These items are available for use at no additional cost when you reserve the Special Event Room. The audio in this room can also be zoned so your group can enjoy a video presentation or your favorite musical selections.

We work with several area florists and rental companies who can provide other items to make your event or meeting memorable. The following is a partial list of details we can assist you with for an additional charge.

- Floral centerpieces
- Musicians
- Cake design
- Overhead projectors
- Laser pointers
- Podiums
- Microphones
- 35 mm slide projectors
- Flipcharts
- Easels

Please allow our professional staff the opportunity to assist you with any detail for your event. We want you and your guests to be totally satisfied.

BEVERAGE OPTIONS

Biaggi's offers several convenient ways to handle the alcoholic beverages for your scheduled event. The most popular option is a hosted bar with drinks charged on-consumption. With the help of our Event Coordinator, we can work to accommodate your specific needs and answer any questions you may have about these options.

ON-CONSUMPTION • LIMITED HOSTED BAR • CASH BAR

LIQUOR BRANDS

Absolut Vodka
Ketel One Vodka
Bombay Gin
Tanqueray Gin
Bacardi Rum
Dewar's Scotch
Glenlivet Single Malt Scotch
Seagram's Seven Whisky
Johnny Walker Black Label Blended Whisky
Crown Royal Whisky
Maker's Mark Small Batch Bourbon
Jim Beam Bourbon

BEER BRANDS

Choice of domestic or import bottled beers from current availability.

WINE BRANDS

See Wine Selections on following pages.

Unlimited non-alcoholic beverages (soda, iced tea, juice, hot tea and coffee) may be added for an additional \$4⁰⁰ per person or they may be provided on a consumption basis.

San Pellegrino Sparkling Natural Mineral Water, Acqua Panna Natural Spring Water, cappuccino and espresso are also available for an additional charge.

BIAGGI'S WINE SELECTIONS

The following is Biaggi's selection of premium wines. Our Event Coordinator will be happy to assist you with selecting the perfect wines to complement your menu.

WHITE WINES

CHARDONNAY

Lucky Star, California	7 ⁹⁹ • 30
Raeburn, California	11 ⁴⁹ • 44
Morgan "Highland", California	51
Mer Soleil Silver, California	60
Rombauer, California	71
Cakebread Cellars, California	79

WHITE BLEND

Conundrum, California	9 ⁹⁹ • 38
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PINOT GRIGIO

Placido, Italy	7 ⁴⁹ • 28
Riff Progetto Lageder, Italy	8 ⁴⁹ • 32
Alois Lageder, Italy	41
Kings Estate Pinot Gris, Oregon	51

SAUVIGNON BLANC

Villa Maria, New Zealand	9 ⁴⁹ • 36
Flint & Steel, California	9 ⁹⁹ • 38
Cloudy Bay, New Zealand	69

RIESLING

Dr. Loosen "Dr. L", Germany	8 ⁹⁹ • 34
Eroica, Washington	48

GEWÜRZTRAMINER

Heinz Eifel, Germany	8 ⁴⁹ • 32
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BLUSH & SPARKLING

WHITE ZINFANDEL

Beringer, California	6 ⁹⁹ • 26
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PROSECCO

Mionetto, Italy	7 ⁴⁹ • 33
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MOSCATO D'ASTI

Bricco Riella, Italy	8 ⁴⁹ • 32
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LAMBRUSCO

LoDuca Reggiano, Italy	6 ⁹⁹ • 26
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ROSÉ

Charles Smith Vino Rosé, Washington	8 ⁴⁹ • 32
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BRUT

Gloria Ferrer Sonoma Brut, California	50
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RED WINES

CABERNET

Hidden Crush, California	8 ⁴⁹ • 32
Joel Gott 815, California	11 ⁴⁹ • 44
Earthquake, California	52
Inkblot Cabernet Franc, California	58
Hedges "Red Mountain", Washington	72
Stag's Leap "Artemis", California	84
Silver Oak – Alexander Valley, California	112
Caymus – Napa Valley, California	120

RED BLEND

Gran Passione Veneto Rosso, Italy	8 ⁹⁹ • 34
Z. Alexander Brown Uncaged, California	9 ⁹⁹ • 38
Rabble, California	10 ⁹⁹ • 42
Allegrini Palazzo della Torre, Italy	51
The Prisoner, California	77

MERLOT

14 Hands, Washington	8 ⁴⁹ • 32
Goose Ridge "g3", Washington	9 ⁹⁹ • 38
Decoy, California	54

PINOT NOIR

Five Rivers, California	8 ⁴⁹ • 32
Böen, California	11 ⁹⁹ • 45
Bouchard Aîné & Fils – Bourgogne, France	46
Willamette Valley Vineyards, Oregon	64

MALBEC

Tilia, Argentina	8 ⁴⁹ • 32
Zuccardi Q, Argentina	49

ZINFANDEL

Cline "Old Vine", California	8 ⁴⁹ • 32
The Biker, California	44

PETITE SIRAH

Vinum Cellars, California	9 ⁴⁹ • 36
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CHIANTI

Placido, Italy	7 ⁴⁹ • 28
Banfi Classico Riserva, Italy	11 ⁹⁹ • 45
Villa Antinori Classico Riserva, Italy	66
Ruffino "Ducale Gold" Classico Riserva, Italy	81

SUPER TUSCAN

Aia Vecchia "Lagone", Italy	10 ⁴⁹ • 40
Brancaia Tre, Italy	47
Gaja Ca' Marcanda "Promis", Italy	77

AMARONE

Zenato, Italy	95
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BAROLO

Pertinace, Italy	79
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BARBERA D'ASTI

Marchesi di Gresy, Italy	46
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PLANNING YOUR MENU

Biaggi's offers four different styles of dining to meet the needs of your group. Please take a moment to review them and contact our Event Coordinator with any questions.

BIAGGI'S BANQUET OPTIONS

The first dining option we offer is the **CLASSIC (OFF-THE-MENU)** approach - a relatively simple style using our lunch and dinner menus. Billing is based on our current menu pricing. Please see our menus for items and prices.

The second option for Biaggi's banquet dining is the **INDIVIDUALLY PLATED** approach. This option offers you the ability to create a one-of-a-kind meal, from beginning to end. Our Event Coordinator will help guide you through the planning process of selecting the appropriate courses while keeping your personal preferences in mind.

The third option for Biaggi's banquet dining is the **FAMILY-STYLE** approach. In the Italian spirit of sharing, this format provides your guests with many different platter-sized dishes to pass around the table ... or you may select buffet-style service. This option includes a pre-determined number of appetizers, pizzas, salads, pastas, entrées and desserts with pricing based on the specific choices. A family-style meal offers your guests a more diverse dining experience.

The fourth option, particularly well-suited for large groups, is **RECEPTION-STYLE** service. With this option, our Event Coordinator assists you in selecting appetizers, pizzas or smaller portion items from our menu, which are priced on a per piece basis. Your guests relax and mingle while our staff serves them either directly from trays carried throughout the room or arranged on a display table.

No matter what style of service is most appropriate for your party, dinner gathering or business function, Biaggi's staff is eager to satisfy your needs and make your event memorable.

INDIVIDUALLY PLATED & FAMILY-STYLE OPTIONS

The following menu categories allow you to create a custom dining experience to make your event one of a kind. Any course, or your entire event, can also be served buffet-style. Our Event Coordinator will be happy to guide you through your options. The designated prices are per guest, per selection and do not include beverages, tax or gratuity.

APPETIZERS Served Family-Style or Passed: \$3/Guest, Per Selection

Bruschetta Classico • Fried Ravioli • Stuffed Mushrooms • Calamari Fritti (+\$1) • Bacon Wrapped Dates (+\$1)
Spinach & Artichoke Dip (+\$1) • Lump Crab Cakes (+\$2)

See Reception Dining options on the following page for additional a la carte ideas.

PIZZA Served Family-Style or Passed: \$3⁵⁰/Guest, Per Selection

Margherita • Chicken Piccante • Italian Sausage • BBQ Chicken • Pepperoni • Supreme (+\$1)
Sausage & Mushroom (+\$1)

SALADS Served Family-Style or Individually Plated: \$3/Guest, Per Selection

Biaggi's House • Caesar • Spinach • Mediterranean • Wedge • Honey Roasted Beet & Arugula (+\$1)
Smoked Chicken (+\$2) • Chopped Chicken (+\$2) • Chicken Milano (+\$2) • Seared Salmon (+\$3)

PASTA Served Family-Style: \$8/Guest, Per Selection

Farfalle Alfredo • Lasagna Bolognese • Spaghetti Marinara • Ravioli Quattro Formaggi • Spaghetti & Meatballs
Smoked Salmon "Straw & Hay" • Rigatoni Bolognese • Rigatoni alla Toscana • Butternut Squash Ravioli
Fettuccini with Lobster (+\$1) • Ziti al Forno (+\$1) • Braised Short Rib Ravioli (+\$1)
Capellini di Mare (+\$3) • Shrimp & Crab Cannelloni (+\$3)

Add Additional Pastas starting at \$6/Guest, Per Selection

ENTRÉES – FAMILY-STYLE (All Day) / INDIVIDUALLY PLATED (Lunch) \$12/Guest, Per Selection

Chicken Parmesan • Chicken Pietro • Chicken Marsala • Eggplant Parmesan • Garlic Shrimp Oreganata (+\$1)
Dijon Salmon (+\$1) • Grilled Pork Chop (+\$1) • Crab-Stuffed Cod (+\$2) • Salmon & Shrimp Risotto (+\$3)
Sea Scallop Risotto (+\$3) • Petite Filet Mignon (+\$7)

ENTRÉES – INDIVIDUALLY PLATED (Dinner) \$16/Guest, Per Selection

Chicken Parmesan • Chicken Pietro • Chicken Marsala • Eggplant Parmesan • Garlic Shrimp Oreganata (+\$2)
Dijon Salmon (+\$2) • Crab-Stuffed Cod (+\$2) • Grilled Pork Chop (+\$3) • Salmon & Shrimp Risotto (+\$6)
Sea Scallop Risotto (+\$6) • Filet Mignon (+\$12)

DESSERTS \$4/Guest Half Desserts Family-Style or \$7/Guest Full Desserts Individually Plated, Per Selection

Tirami Su • Crème Brulee • Bomboloni • New York Style Cheesecake • White Chocolate Bread Pudding
Chocolate Cake • Lemon Tower Cake • Turtle Sundae • Chocolate Pot de Crème • Gelato & Sorbetto

NOTE: Guests age 12 and younger are welcome to order from our Kids Menu.

BEVERAGES - Unlimited non-alcoholic beverages (soda, iced tea, juice, hot tea and coffee) may be added for an additional \$4⁰⁰ per person or they may be provided on a consumption basis.

RECEPTION DINING

For those less formal occasions where the emphasis is on mingling, Biaggi's offers an assortment of appetizers and "easy to handle" foods ideal for the cocktail reception environment. Billing is based on the number of items selected. Our Event Coordinator will be happy to help you select the appropriate amount of food for your occasion.

PIZZA

PRICE/PIZZA

Margherita	\$10 ⁹⁹
Italian Sausage	\$11 ⁹⁹
BBQ Chicken	\$11 ⁹⁹
Pepperoni	\$11 ⁹⁹
Chicken Piccante	\$11 ⁹⁹
Supreme	\$12 ⁹⁹
Sausage & Mushroom	\$12 ⁹⁹

DISPLAYED TRAYS

SMALL

LARGE

Serves 15-20 Guests

Serves 25-30 Guests

Assorted Vegetable Tray	\$40	\$65
Assorted Fruit Tray	\$45	\$70
Assorted Cheese Tray	\$55	\$85
Assorted Meat Tray	\$55	\$85
Antipasti Tray	\$55	\$85

INDIVIDUAL ANTIPASTI Items Priced Per Piece

Mini Meatballs	75¢	Arancini di Riso	\$1 ²⁵
Bacon Wrapped Dates	75¢	Shrimp & Crab Arancini	\$1 ⁵⁰
Garlic Bread	50¢	Shrimp Cocktail	\$1 ⁵⁰
Prosciutto Wrapped Asparagus	\$1 ²⁵	Garlic Shrimp Oreganata	\$2 ⁰⁰
Fried Ravioli	\$1 ²⁵	Mini Crab Cakes	\$2 ⁵⁰
Stuffed Mushrooms	\$1 ⁵⁰	Bacon Wrapped Sea Scallop	\$3 ⁷⁵
Bruschetta Classico	\$1 ⁵⁰	Seared Sea Scallop	\$3 ⁵⁰

Skewers

Caprese	\$1 ²⁵
Grilled Vegetables	\$1 ⁵⁰
Fresh or Grilled Fruit	\$2 ⁰⁰
Grilled Chicken Breast with Choice of Sauce	\$2 ²⁵
• Pietro Sauce	
• Gorgonzola Cream Sauce	
• Balsamic Cream Sauce	

SWEETS

Chocolate Covered Strawberries/piece	\$2 ⁰⁰	Chocolate Cake/half portion	\$4 ⁰⁰
Mini Crème Brulee/serving	\$3 ⁰⁰	Lemon Tower Cake/half portion	\$4 ⁰⁰
Turtle Sundae/serving	\$3 ⁹⁹	NY Style Cheesecake/half portion	\$4 ⁰⁰
Chocolate Pot de Crème/serving	\$3 ⁹⁹	Tirami Su/half portion	\$4 ⁰⁰