

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 \$3⁷⁹ 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
Mer Soleil Silver, California	51
Morgan "Highland", California	62
Rombauer, California	71
Cakebread Cellars, California	79

WHITE BLEND

Conundrum, California	11 ⁴⁹ • 44
-----------------------	-----------------------

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
Domaine Fleuriet Sancerre, France	50
Cloudy Bay, New Zealand	69

RIESLING

Dr. Loosen "Dr. L", Germany	8 ⁹⁹ • 34
Eroica, Washington	53

GEWÜRZTRAMINER

Heinz Eifel, Germany	8 ⁴⁹ • 32
----------------------	----------------------

BLUSH & SPARKLING

WHITE ZINFANDEL

Beringer, California	6 ⁹⁹ • 26
----------------------	----------------------

PROSECCO

Mionetto, Italy	7 ⁴⁹ • 33
-----------------	----------------------

MOSCATO D'ASTI

Bricco Riella, Italy	8 ⁴⁹ • 32
----------------------	----------------------

LAMBRUSCO

LoDuca Reggiano, Italy	6 ⁹⁹ • 26
------------------------	----------------------

ROSÉ

M. Chapoutier Belleruche, France	35
----------------------------------	----

BRUT

Gloria Ferrer Sonoma Brut, California	50
---------------------------------------	----

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	77
Stag's Leap "Artemis", California	84
Silver Oak – Alexander Valley, California	112
Caymus – Napa Valley, California	115

RED BLEND

Gran Passione Veneto Rosso, Italy	8 ⁹⁹ • 34
Z. Alexander Brown Uncaged, California	10 ⁴⁹ • 40
Allegrini Palazzo della Torre, Italy	51
The Prisoner, California	77

MERLOT

14 Hands, Washington	8 ⁴⁹ • 32
Canoe Ridge - The Expedition, Washington	9 ⁹⁹ • 38
Decoy, California	61

PINOT NOIR

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

MALBEC

Punto Final, Argentina	8 ⁴⁹ • 32
Zuccardi Q, Argentina	49

ZINFANDEL

Monetvina, California	8 ⁴⁹ • 32
Renwood Fiddletown, California	50

PETITE SIRAH

Vinum Cellars, California	9 ⁴⁹ • 36
---------------------------	----------------------

RIOJA

Castillo de Albai, Spain	8 ⁴⁹ • 32
--------------------------	----------------------

CHIANTI

Placido, Italy	7 ⁴⁹ • 28
Banfi Classico Riserva, Italy	12 ⁴⁹ • 47
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	82

AMARONE

Zenato, Italy	100
---------------	-----

BAROLO

Pertinace, Italy	79
------------------	----

BARBERA D'ASTI

Marchesi di Gresy, Italy	46
--------------------------	----

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 current menu for items and prices. Limited to a maximum group size of 25 guests.

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 guests with many different platter-sized dishes to pass around the table. It includes a pre-determined number of appetizers, salads, 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. Our Event Coordinator will be happy to guide you through your options. The designated prices are per person, per selection and do not include beverages, tax or gratuity.

APPETIZERS Served Family-Style: \$3/Per Person, Per Selection

Bruschetta Classico • Fried Ravioli • Stuffed Mushrooms • Crab & Lobster Dip • Calamari Fritti
Bacon Wrapped Dates • Margherita Pizza • Chicken Piccante Pizza • Italian Sausage Pizza • Pepperoni Pizza
Sausage & Mushroom Pizza (add \$2) • Supreme Pizza (add \$2) • Lump Crab Cakes (add \$2)

See Reception Dining Options for additional a la carte ideas!

SALADS \$3/Per Person, Per Selection

Biaggi's House • Caesar • Spinach • Mediterranean • Wedge • Honey Roasted Beet & Arugula (add \$1)
Smoked Chicken (add \$2) • Chopped Chicken (add \$2) • Grilled Shrimp & Farro (add \$2)

PASTA \$8/Per Person, Per Selection

Roasted Vegetable Risotto • Spaghetti Marinara • Farfalle Alfredo • Spaghetti & Meatballs
Lasagna Bolognese • Rigatoni Bolognese • Rigatoni alla Toscana • Ravioli Quattro Formaggi
Butternut Squash Ravioli • Spaghetti Carbonara • Spaghetti with Wild Boar Ragu • Ziti al Forno (add \$1)
Fettuccini with Lobster (add \$2) • Capellini di Mare (add \$3) • Shrimp & Crab Cannelloni (add \$3)

ENTRÉES \$12/Per Person, Per Selection

Chicken Pietro • Chicken Marsala • Chicken Parmesan • Eggplant Parmesan • Walleye al Forno
Garlic Shrimp Oreganata • Dijon Salmon (add \$1) • Grilled Pork Chop (add \$1)
Salmon & Shrimp Risotto (add \$2) • Sea Scallop Risotto (add \$2) • Crab-Stuffed Haddock (add \$3)
5 oz Filet Mignon (add \$7)

DESSERTS \$3/Per Person, Per Selection

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

NOTE: Children ages 12 and younger are welcome to order from our Kids Menu.

Unlimited non-alcoholic beverages (soda, iced tea, juice, hot tea and coffee) may be added for an additional \$3⁷⁹ 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

	<u>PRICE/PIZZA</u>
Margherita	\$10 ⁹⁹
Italian Sausage	\$10 ⁹⁹
Pepperoni	\$10 ⁹⁹
Chicken Piccante	\$11 ⁹⁹
Supreme	\$12 ⁹⁹
Sausage & Mushroom	\$12 ⁹⁹

DISPLAYED TRAYS

	<u>SMALL</u>	<u>LARGE</u>
	Serves 15-20 Guests	Serves 25-30 Guests
Assorted Vegetable Tray	\$35	\$65
Assorted Fruit Tray	\$40	\$70
Assorted Cheese Tray	\$45	\$75
Antipasti Tray	\$50	\$80
Assorted Meat Tray	\$50	\$80

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
Stuffed Mushrooms	\$1 ⁵⁰	Mini Crab Cakes	\$2 ⁵⁰
Fried Ravioli	\$1 ²⁵	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 Items Priced Per Piece

Chocolate Covered Strawberries	\$2 ⁰⁰
Mini Crème Brulee	\$3 ⁰⁰

Customize your own dessert platter with our selection of 1/2 pieces of dessert for \$3⁰⁰ per piece. Choose from: Tiramisu, Chocolate Cake, Lemon Tower Cake, White Chocolate Bread Pudding, Bomboloni, New York Style Cheesecake