

BELLAGIO

BOUTIQUE EVENT VENUE

2023/2024 Wedding Package



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   BELLAGIO1982


PETER & PAULS
hospitality group



WHY BOOK AT BELLAGIO?

The Boutique Event Venue that changed the idea of elegance and luxury in 1999 is doing it all over again with an entirely new, captivating and modern design. Newly renovated in 2020, Bellagio Boutique Event Venue is redefining the ultimate wedding destination for today's couples that are looking for a cutting-edge, exciting and fresh event venue. Bellagio maintains three distinct event spaces, each offering its own unique design. With completely separate event spaces, Bellagio provides its couples with the privacy that their special day deserves.

The Management and Staff are focused on one event making your experience 5-stars, every time.

Come and experience the difference.

PACKAGE INCLUSIONS

Exclusive Private Room
Private VIP Suite
Private Lobby
Private Restrooms
Open Concept
No Partition Walls
Soundproof
No Pillars
Oversized 72" Tables
Choice of Floor Length Cutting Edge Linen
Dedicated Function Manager
All Service Staff
Complimentary Parking
Feature Walls
Modern & Contemporary
Admin Fee Inclusive

Built-In State-of-the-Art Sound and Lighting System
(Partnership with S4 Entertainment Powered By ACS)

*Taxes are calculated based on the current tax structure at time of event execution
*All pricing applicable to this package only *Pricing valid until December 29th, 2023

**BLOWOUT OF REMAINING
2023 DATES**

2023 WEDDING PACKAGES

MID-SEASON WEDDING PRICING

SATURDAY APRIL & NOVEMBER \$105 Per Person

Sala Bellagio
185 Adult Minimum

Sala Como
75 Adult Minimum

Sala Tremezzo
35 Adult Minimum

FRIDAY/SUNDAY APRIL & NOVEMBER \$95 Per Person

Sala Bellagio
175 Adult Minimum

Sala Como
75 Adult Minimum

Sala Tremezzo
35 Adult Minimum

Long Weekend Sundays subject to
change in price. Please contact
Bellagio for further details.

PRIME SEASON WEDDING PRICING

SATURDAY MAY to OCTOBER \$125 Per Person

Sala Bellagio
225 Adult Minimum

Sala Como
80 Adult Minimum

Sala Tremezzo
35 Adult Minimum

FRIDAY/SUNDAY MAY to OCTOBER \$95 Per Person

Sala Bellagio
175 Adult Minimum

Sala Como
75 Adult Minimum

Sala Tremezzo
35 Adult Minimum

Long Weekend Sundays subject to
change in price. Please contact
Bellagio for further details.

APPLIES TO NEW BOOKINGS ONLY

Per person pricing applicable to 13% tax * Additional fees apply to host an on-site ceremony.

Security Fee - \$300 + tax * SOCAN Fee - \$132.39 + tax

Mandatory sound, lighting and audio visual * Additional fees may apply due to government regulations

Package pricing and offerings subject to change without notice * Statutory & Civic Holiday Rates Additional

Sala Bellagio Capacity: 350 Guests with a Dance Floor

Sala Como Capacity: 150 Guests with a Dance Floor

Sala Tremezzo Capacity: 60 with a Dance Floor

2024 WEDDING PACKAGES

WINTER WEDDING

SATURDAY JANUARY to MARCH \$105 Per Person

Sala Bellagio
170 Adult Minimum

Sala Como
75 Adult Minimum

Sala Tremezzo
35 Adult Minimum

FRIDAY/SUNDAY JANUARY to MARCH \$95 Per Person

Sala Bellagio
150 Adult Minimum

Sala Como
75 Adult Minimum

Sala Tremezzo
35 Adult Minimum

Long Weekend Sundays subject to change in price. Please contact Bellagio for further details.

MID-SEASON WEDDING PRICING

SATURDAY APRIL & NOVEMBER \$120 Per Person

Sala Bellagio
185 Adult Minimum

Sala Como
75 Adult Minimum

Sala Tremezzo
35 Adult Minimum

FRIDAY/SUNDAY APRIL & NOVEMBER \$105 Per Person

Sala Bellagio
175 Adult Minimum

Sala Como
75 Adult Minimum

Sala Tremezzo
35 Adult Minimum

Long Weekend Sundays subject to change in price. Please contact Bellagio for further details.

PRIME SEASON WEDDING PRICING

SATURDAY MAY to OCTOBER \$150 Per Person

Sala Bellagio
225 Adult Minimum

Sala Como
80 Adult Minimum

Sala Tremezzo
35 Adult Minimum

FRIDAY/SUNDAY MAY to OCTOBER \$110 Per Person

Sala Bellagio
175 Adult Minimum

Sala Como
75 Adult Minimum

Sala Tremezzo
35 Adult Minimum

Long Weekend Sundays subject to change in price. Please contact Bellagio for further details.

Per person pricing applicable to 13% tax * Additional fees apply to host an on-site ceremony.

Security Fee - \$300 + tax * SOCAN Fee - \$132.39 + tax

Mandatory sound, lighting and audio visual * Additional fees may apply due to government regulations

Package pricing and offerings subject to change without notice * Statutory & Civic Holiday Rates Additional

Sala Bellagio Capacity: 350 Guests with a Dance Floor

Sala Como Capacity: 150 Guests with a Dance Floor

Sala Tremezzo Capacity: 60 with a Dance Floor

PACKAGE INCLUSIONS

OPEN “DELUXE BAR”

***Inclusive of Up to 7 Hours of Service

Domestic Beer
Sparkling Toast
Red & White Wine
Assorted Pop & Juice
Assorted Liquor & Liqueurs
Coffee/Tea/Espresso Service
Sparkling & Flat Bottled Water

COCKTAIL RECEPTION

A Selection of Gourmet Hot & Cold Hors D'Oeuvres
(Choice of 5 Selections)

DINNER SERVICE

Specialty Breads & Fresh Baked Focaccia, Basket per table
“My Mother’s Olive Oil” Imported from Greece

APPETIZER OPTIONS

(choice of one)

Roasted Butternut Squash Soup

Cauliflower, Leek and Fennel Soup

Penne alla Vodka with Fried Pancetta and Chopped Basil Leaves

Fusilli Pasta in a Creamy Pesto Sauce with Fire Roasted Cherry Tomatoes

Fiore Di Latte & Sliced Tomatoes Drizzled with an Olive Oil Infused Pesto, Served with Sliced Prosciutto, Grilled Zucchini and Shaved Parmigiano

Baby Arugula, Mixed Greens & Fennel Salad with Marinated Beets & Goat Cheese in Citrus Vinaigrette

Crispy Vegetarian Spring Roll served w/Fresh Mango, Endives, Mixed Greens & Butter Lettuce topped with Mango Chutney

MAIN ENTRÉE OPTIONS

(choice of one)

8oz AAA New York Striploin served with a Chimichurri Sauce

5oz AAA Beef Tenderloin topped with roasted Shallots and Fried Pancetta & 5oz Supreme Breast of Chicken in a sundried tomato and Amaretto Jus

5oz Atlantic Salmon Filet with Mango Salsa & 5oz Lemon and Herb Cornish Hen

6oz AAA Filet Mignon with a Roasted Garlic Demi Glaze

10oz French Cut Veal Chop with a Cognac Mushroom Sauce

8oz Red Wine Braised Bone-In Beef Short Rib

MAIN COURSE ACCOMPANIMENTS

(choice of one)

Mini Red Roasted Potatoes

Yukon Gold Mashed Potatoes

Fingerling Potatoes

Basket of Golden French Fries

(choice of one)

Sautéed Brussel Sprouts with Balsamic Glaze and Pancetta

Red Pepper & Green Beans

Snipped Carrot & Asparagus

Seasonal Mixed Vegetables

DESSERT

(choice of one)

Warm Apple Blossom with Fresh Berries and Caramel Sauce

Warm Sticky Toffee Pudding with Crème Anglais

New York Style Cheesecake with Fruit Topping

Vanilla Crème Brule

Molten Lava Cake with Fresh Berries sprinkled with icing sugar

Authentic Lemon Panna Cotta

LATE-NIGHT SERVICE

Client to provide Cake, Bellagio to Cut and Serve to Guests from a Station

MENU & BAR UPGRADES

“TOP SHELF” BAR

Assorted Premium Liquor & Liqueurs, Domestic & Imported Beer, Sparkling Toast, Red & White Wine, Assorted Pop & Juice, Sparkling Flat & Bottled Water, Coffee/Tea/Espresso Service - \$9.50 per person

ANTIPASTO BAR

(Remove Hors D'Oeuvres) - \$8.50 per person

Marinated Eggplant, Marinated Homemade Roasted Red Peppers, Grilled Zucchini, Bruschetta, Banana Peppers Stuffed with Mozzarella & Sun Dried Tomatoes, Marinated Mushrooms, Bocconcini a la Caprese, Home Seasoned Kalamata & Green Olives with Pepperoncini, Fresh Mixed Spelt Salad, Greek Village Salad, Far East Salad with Napa Cabbage & Sweet/Soya Vinaigrette, Fresh Beetroot Salad, Brie Baguette, Sundried Tomatoes, Freshly Sliced Prosciutto & Spicy Soppressata, Carved Parmigiano Padano Wheel and Assorted Gourmet Cheeses, Oven Roasted Italian Sausage with Bell Peppers & Onions, Beer Battered Fish, Homemade Focaccia and Specialty Breads

ANTIPASTO SEAFOOD ADD-ONS - \$3.50 per Item, per person

Fried Calamari, Smoked Salmon, Seafood Salad, Shrimp Cocktail, Mussels Marinara, Crab Salad

PASTA COURSE

\$6.00 per person (Choice of One) If added after Appetizer Plate

PASTA

Casarecce, Penne, Farfalle, Cheese Tortellini, Agnolotti Stuffed with Ricotta Cheese, Orecchiette, Fusilli, Rigatoni, Gemelli, Wild Mushroom Risotto with Truffle Oil and Parmigiano

Duo Pasta Course

\$7.00 per person

Choice of Sauces

Tomato and Basil Sauce, Rose Sauce, Vodka Sauce with Pancetta, Olive Oil & Garlic with Arugula, Cream Sauce, Homemade Pesto

MAIN COURSE

Two Butterflied Tiger Shrimp - \$8.50 per person

4oz Rock Lobster Tail - \$14.00 per person

Mixed Field Greens in a Balsamic Vinaigrette (bowl per table) - \$2.00 per person

DESSERT

Dessert Trio - Choose 3 of the following items Warm Sticky Toffee Pudding, Blueberry Cheesecake, Chocolate Dipped Strawberry, Warm Chocolate Brownie, Sicilian Cannoli, Tiramisu, Mini Vanilla Crème Brule, Lemon Tart - \$3.50 per person

Seasonal Market Fresh Fruit Arrangement - \$3.50 per person

POPULAR STATIONS

“NONNA’S” VEAL & BRIO STATION - \$7.00 per person

“Signature Station! Tender Veal Cutlet on a Fresh Bakery Bun, topped with “Nonna’s” Homemade Tomato Sauce and a Variety of Toppings to Include Hot Peppers, Sautéed Mushrooms and Provolone Cheese. Also Enjoy a Rapini and Feta Sandwich and Top off the Experience with an Ice Cold Brio!

ULTIMATE GOURMET SAVOURY STATION - \$7.00 per person

Station to include Mini Hot Dogs, Mini Beef Sliders and Mini Pulled Pork Sliders served with Crispy French Fries and Golden Onions Rings for guests to enjoy. Station to include a variety of Gourmet Condiments to include Cheddar Cheese, Swiss Cheese, Honey BBQ Sauce, Wasabi Mayonnaise, Mayo, Fried Onions, Pickled Cucumbers, Tomatoes and Shredded Lettuce

WING STATION - \$7.00 per person

A Variety of Mini Drums and Flats to include Honey Garlic, Mild, Medium and Hot Sauce served with Blue Cheese & Ranch Dip, Celery and Carrot Sticks, French Fries and Jalapeño & Cheese Poppers

MEDITERRANEAN SHAWARMA STATION - \$7.00 per person

Authentic Chicken Shawarma Sliced and served on Fresh Pita with Traditional Condiments

CIRCULATED SWEET TREATS - \$6.00 per person

Authentic Churros circulated Butler Style with Sparklers from Bellagio Staff & mini Ice Cream Sandwiches

NUTELLA BANANA CREPE FLAMBÉ STATION - \$7.00 per person

Rum-Flavoured Bananas & Pecans Flambéed Live in front of your guests served in a Fresh Crepe with Warm Nutella and Ice Cream

ADDITIONAL FOOD STATIONS UPON REQUEST

Station Pricing is Per Person Billed on the Final Confirmed Guest Count
Additional Late-Night Stations including Cocktail Stations Available upon Request
Station Pricing Based on a Minimum \$500 Charge (Pre-Tax)



ADDITIONAL SERVICES FOR YOU

Peter & Pauls Hospitality Group has been a leader in the hospitality and entertainment industry for the past 41 years. Known for our Iconic venues, we also offer an array of award winning services to compliment your event.



GIFTING SOLUTIONS FOR ANY OCCASION

- Promotional Products
- Baby
- Awards & Speaker Gifts
- Employee Recognition
- Bridal
- Client Appreciation
- Executive Gifts
- Holiday Gifts
- and much more...



OFF-PREMISE CATERING 360° EVENT SOLUTIONS

- Custom Menus
- Specialty Rentals
- Decor
- Tenting
- Event Staffing
- Valet



IF IT'S NOT PERFECT IT'S NOT PURE!

- Floral Design
- Centerpieces
- Customized Linen
- Table Décor Accessories
- Chair Rentals
- Draping
- Event Lighting
- Furniture Rentals
- Custom Vinyl Dance Floors
- Themed Props & Backdrops
- Ceiling Treatments



CUSTOM EVENT PRINTING & MULTIMEDIA EVENT SERVICES

- Video and Live Eye Event Coverage
- Social Media Management
- Bespoke Website Design
- Promotional Videos
- Event Photography
- Graphic Design
- Custom Event Printing



If you have any questions or comments about our companies or products: **ONE NUMBER** +1 905 326 2000 **ONE WEBSITE** www.bypeterandpauls.com

