



## WEDDING PRICING

### BELLAGIO

BOUQUET EVENT VENUE

8540 Jane st, Concord, ON L4K 5A9  
+1 416 410 3690  
bellagio@bypnp.com  
Web bellagio.bypeterandpauls.com

   BELLAGIO1982

### WINTER WEDDING PRICING

January to March **\$95.00** PER PERSON \* +tax (min. 185 Adults) Saturdays – Sala Bellagio

January to March **\$85.00** PER PERSON \* +tax (min. 150 Adults) Fridays & Sundays – Sala Bellagio

### MID SEASON WEDDING PRICING

April & November **\$105.00** PER PERSON \* +tax (min. 185 Adults) Saturdays – Sala Bellagio

April & November **\$90.00** PER PERSON \* +tax (min. 185 Adults) Fridays & Sundays – Sala Bellagio

### PRIME TIME WEDDING SEASON PRICING

May to October **\$130.00** PER PERSON \* +tax (min. 250 Adults) Saturdays – Sala Bellagio

May to October **\$95.00** PER PERSON \* +tax (min. 185 Adults) Fridays & Sundays – Sala Bellagio

### PACKAGE INCLUSIONS

Exclusive Private Room ( NO PARTITION WALLS )  
Complimentary Parking  
Choice of Full Length Cutting Edge Linen  
Dedicated Function Manager  
All Service Staff  
Complimentary Parking  
Flexi-Back Chairs

+Please note: All social distancing rules will apply adhering to Government Provisions

#### GUEST MINIMUMS APPLY

\*All prices are plus Taxes and are added at 13% on final invoice

\*All pricing applicable to this package only\*

\*Pricing valid until May 31st, 2021

All prices are Plus 13% HST  
Ceremony Fee - \$1200.00 + 13% HST  
Security - \$225.00 + HST ( based on 1 guard for every 125 guests )  
++All prices subject to change without notice.  
Package pricing applies to new bookings only  
Additional Fees May Apply Due to Government Regulations

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## MENU OPTIONS

### ASSORTED HOT AND COLD HORS D'OEUVRES

Selection of 5 (1 hour)

### OPEN 7 HOUR "STANDARD BAR"

#### 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 Wedge and Shaved Parmigiano
- Baby Arugula & Fennel Salad with Marinated Beets & Goat Cheese in Citrus Vinaigrette
- Crispy Vegetarian Spring Roll served w/Fresh Mango, Endives & Butter Lettuce Wedge topped with Mango Chutney

#### MAIN COURSES

(Choice of One)

- 8oz AAA New York Striploin served with a Chimichurri Sauce
- 5oz 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 Filet Mignon with a Roasted Garlic Demi Glaze
  - 10oz French Cut Veal Chop with a Cognac Mushroom Sauce
    - 6oz Red Wine Braised Boneless Beef Short Rib
- Rack of Lamb: 3 Double Cuts of Lamb Coated with Fresh Rosemary, Garlic and Herbs

#### ADDITIONS

- Two Butterflied Tiger Shrimp - \$5.00 per person
- 4oz Rock Lobster Tail - \$9.00 per person
- Mixed Field Greens in a Balsamic Vinaigrette  
(bowl per table) - \$1.50 per person

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\*\*Additional Menu options are available and all menus can be customized and created\*\*\*



### MAIN COURSE COMPLIMENTS

Choice of One:

- Mini Red Roasted Potatoes
- Yukon Gold Mashed Potatoes
- Twice Baked Potato
- 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 Anglaises
  - New York Style Cheesecake with Fruit Topping
    - Vanilla Crème Brule
- Molten Lava Cake with Fresh Berries sprinkled with icing sugar
  - Coconut Tart with Orange and Pineapple Toffee Sauce

### Upgrade - \$3.00 per person

**Dessert Trio** – Choose 3 of the following items

Warm Sticky Toffee Pudding, Blueberry Cheesecake, Chocolate Dipped Strawberry, Warm Chocolate Brownie, Sicilian Cannolo, Tiramisu, Mini Vanilla Crème Brule, Lemon Tart

### UPGRADED "TOP SHELF BAR"

\$6.00 per person

### PASTA COURSE

\$5.00 pp (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** Add \$6.00 per person

### Choice of Sauces

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

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### ANTIPASTO BAR

(Add \$8.50 per person) (When Replacing Hors D'oeuvres)

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 Soppresata, 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** – \$2.50 per Item, per person

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

### POPULAR STATIONS

**“NONNA’S” VEAL & BRIO STATION** - \$6.00 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** - \$6.00 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** - \$6.00 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** - \$6.00 per person

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

**CIRCULATED SWEET TREATS** – \$5.00 per person

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

Nutella Banana Crepe Flambé Station - \$6.00 per person

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