



PRIVATE DINING
ACCOMODATIONS

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Private Dining Accommodations

We are proud to offer you many choices for your next group function. Whether you are looking for Lugano to host your next office party, corporate meeting, family gathering or once-in-a-lifetime reception, we continually strive to exceed your expectations. Our artistically created menus for breakfast, lunch and dinner are based on the finest ingredients available and incorporate locally grown organic products whenever possible.

The “**Cappiello**” **Room** can accommodate groups up to 28 guests and is attached to our main dining room separated by French doors. The Cappiello Room is the ideal place for smaller group. Guests may select lunch and dinner items from one of our Private Dining menus or ask for Chef Neville to create a special menu just for your event.

Cappiello Room : Food & Beverage Minimum:
Sunday through Thursday\$ 600.00
Friday and Saturday..... \$1100.00

The **Radda Room** is a beautiful full service private dining space complete with its own separate kitchen, adjoining patio, high speed internet, fax lines, AV screen, gift table, full service granite wet bar, and more. It is ideal for dinner business meetings, corporate presentations, family gatherings, office parties and small receptions. The room can also be tailored for multi-course wine dinners and private group cooking classes.

Radda Room : Food & Beverage Minimum\$800.00

The largest private dining room, the “**Loggia**”, an Italian hunting lodge in style, easily seats 54 guests. The “Loggia” is 100% private, complete with its own separate banquet kitchen to accommodate all personal requests. The “Loggia” is media ready and is perfect for corporate functions as well.

Loggia : Food & Beverage Minimum\$1200.00

LUGÄNO Restaurant is also available for evening functions and can hold large receptions, rehearsals and corporate events up to 125 guests.

Rates for large events are determined on a per function basis.

Appetizer Selections

All made "in house" – available for buffet, hand passed or family style

	<u>Price per person</u>
(1) Assorted crostini	
1. White bean puree with shaved parmesan	3-
2. Triple cream crostini	3-
3. Olive Tapenade	3-
(2) Assorted bruschetta	
1. Diced tomatoes, olive oil, garlic & basil	3-
2. Artichoke & caramelized onions	4-
(3) Hearth bread pizetta with artichoke hearts, caramelized onions & parmesan	4-
(4) Sliced prosciutto with pear (seasonal fruit) & mascarpone	4-
(5) Bresaola (air dried beef) rolled with goat cheese & arugula	5-
(6) Grilled marinated eggplant	3-
(7) Roasted and marinated red & yellow bell peppers	4-
(8) Rolled eggplant, goat cheese, sun-dried tomatoes & arugula	4-
(9) Marinated mushrooms	4-
(10) Belgium endive with gorgonzola & walnuts	3-
(11) Grilled & marinated shrimp with mint & feta cheese	6-
(12) Fresh mozzarella with sliced Roma tomatoes & basil	3-
(13) House marinated olives	2-
(14) Artichoke hearts with olive oil, garlic & thyme	4-
(15) Sliced seared Ahí tuna with pepper, olive oil & ginger	6-
(16) Grilled chicken skewers with "salsa verde"	5-



MENU 1 ■

\$ 29.00 per person

Starter Course - choice of two (2):

Baby mixed greens with balsamic vinaigrette and triple cream blue cheese crostini

Baby spinach salad with citrus-shallot dressing, sun dried cherries, candied walnuts & feta cheese

Whole leaf Caesar salad with shaved parmesan & toasted thyme croutons

Main Course - choice of three (3):

Penne with porcini cream, mushrooms, peas, baby spinach & prosciutto

Rigatoni with Italian sausage, mushrooms, red onions, baby spinach & tomato cream sauce

Penne "Al Pomodoro" with tomato sauce & basil

Grilled pounded chicken breast, sage/lemon marinade, parmesan mashed potatoes & red wine reduction

Organic roasted pork loin medallions with mashed potatoes & porcini mushroom sauce

Dessert - choice of two (2):

Tiramisu

Flourless chocolate cake

Assorted cookies

All Beverages billed by consumption

■ Tax & 18% gratuity not included

■ \$ 12.00 per bottle corkage fee



MENU 2 ■

\$ 34.00 per person

Starter Course

Assorted LUGÄNO "Antipasti" (*served family style*)

OR

Choice of two (2):

Baby mixed greens with balsamic vinaigrette and triple cream blue cheese crostini

Baby spinach salad with citrus-shallot dressing, sun dried cherries, candied walnuts & feta

Whole leaf Caesar salad with shaved parmesan & toasted thyme croutons

Main Course - choice of three (3):

Penne with porcini cream, mushrooms, peas, baby spinach & prosciutto

Rigatoni, Italian sausage, fresh mushrooms, red onions, baby spinach & tomato cream sauce

Penne "Al Pomodoro" with tomato sauce & basil

Organic roasted pork loin medallions with mashed potatoes & porcini mushroom sauce

Grilled pounded chicken breast, sage/lemon marinade, parmesan mashed potatoes & red wine reduction

Grilled Atlantic salmon with basil mashed potatoes, shallot/caper vinaigrette, & roasted tomato relish

Dessert - choice of two (2):

Tiramisu

Seasonal cheesecake

Crème Brulee

Flourless chocolate cake

All Beverages billed by consumption

■ Tax & 18% gratuity not included

■ \$ 12.00 per bottle corkage fee



MENU 3 ■

\$38.00 per person

Appetizer Course

Assorted LUGANO "Antipasti" *(served family style)*

Starter Course - choice of two (2):

Baby mixed greens with balsamic vinaigrette and triple cream blue cheese crostini

Baby spinach salad with citrus-shallot dressing, sun dried cherries, candied walnuts & feta cheese

Arugula salad, toasted pine nuts, shaved parmesan, red onion, prosciutto, citrus dressing

Beet salad with organic greens, avocado, fennel, bleu cheese & balsamic vinaigrette

Whole leaf Caesar salad with shaved parmesan & toasted thyme croutons

Main Course - choice of three (3):

Penne with fresh tomatoes, black olives, garlic, capers, oregano & crushed red pepper

Penne with porcini cream, mushrooms, peas, baby spinach & prosciutto

Spaghetti with Napa cabbage, pancetta, toasted garlic, cauliflower, extra virgin olive oil & ricotta salata

Rigatoni with Italian sausage, fresh mushrooms, red onions, baby spinach & tomato cream sauce

Grilled pounded chicken breast, sage/lemon marinade, parmesan mashed potatoes & red wine reduction

Grilled Atlantic salmon with basil mashed potatoes, shallot/caper vinaigrette, & roasted tomato relish

Organic roasted pork loin medallions with mashed potatoes & porcini mushroom sauce

Maccheroni with grilled eggplant, tomatoes, caramelized onions & fresh mozzarella

Dessert - choice of two (2):

Tiramisu

Crème Brulee

Flourless chocolate cake

Seasonal cheesecake

All Beverages billed by consumption

■ Tax & 18% gratuity not included

■ \$12.00 per bottle corkage fee



MENU 4 ■

\$ 44.00 per person

Appetizer Course

Assorted LUGANO and shell fish "antipasti" (*served family style*)

Starter Course - choice of two (2):

Whole leaf Caesar salad with shaved parmesan & toasted thyme croutons

Baby spinach salad with citrus-shallot dressing, sun dried cherries, candied walnuts & feta

Arugula salad, toasted pine nuts, shaved parmesan, red onion, prosciutto, citrus dressing

Beet salad with avocado, fennel & bleu cheese

Carpaccio with mustard lattice, shaved parmesan & arugula

Second Course - choice of two (2):

Penne with fresh tomatoes, black olives, garlic, capers, oregano & crushed red pepper

Spaghetti with Napa cabbage, pancetta, garlic, cauliflower, extra virgin olive oil & ricotta salata

Rigatoni with Italian sausage, fresh mushrooms, red onions, baby spinach & tomato cream sauce

Penne with porcini cream, mushrooms, peas, baby spinach & prosciutto

Daily risotto

Main Course - choice of three (3):

Grilled pounded chicken breast, sage/lemon marinade, parmesan mashed potatoes & red wine reduction

Grilled Atlantic salmon, basil mashed potatoes, shallot/caper vinaigrette, roasted tomato relish

Organic roasted pork loin medallions with mashed potatoes & mushroom sauce

Daily fish selection

Grilled Angus flat-iron or top-sirloin, bleu cheese mashed potatoes, cabernet reduction

Dessert - choice of two (2):

Tiramisu

Crème Brulee


Flourless chocolate cake

Seasonal Cheesecake

All Beverages billed by consumption

■ Tax & 18% gratuity not included

■ \$ 12.00 per bottle corkage fee





Terms & Conditions

1. **DEPOSIT** - Lugano Restaurant does not charge a deposit. Rather this form needs to be filled out, signed, and returned to hold the private dining space you request (in place of a deposit). It is expected that full payment will be taken care of the night of the event.
2. **REFUND** - General banquet reservations must be canceled 5 days prior to the event for a full refund. Parties that cancel five days prior or less to the day of the event may be subject to 25% of the food & beverage minimum. For parties scheduled between **December 1 and February 28**, a minimum of 28 days is required for a full refund. Events canceled during this time will be billed 25% of the food and beverage minimum. Parties that cancel 5 days prior to the event date or less at this time will be billed the **full** food & beverage minimum, regardless of weather, airport delays or other circumstances.
3. **CANCELLATION** - All cancellations must be verified in writing with returned, verified response from Lugano Management. Voicemail and other verbal cancellations will not be accepted. Same-day no show events will be billed full food and beverage minimum, 7.85% tax, 18% gratuity, and \$35.00 set-up fee.
4. **GUEST COUNT** - A final guest count and entrée selections are required five (5) days in advance of the event. This count is the minimum number of guests for which you will be charged.
5. **LIQUOR** - You may bring in cork finished wine and champagne purchased from a Utah State liquor store. A corkage fee of \$12.00 will be charged for 750m and \$20.00 for a magnum. Beer and liquor must be purchased from Lugano Restaurant.
6. **DECORATIONS** - All flowers, centerpieces, cakes, etc. must be preassembled off premise before arriving at the restaurant.
7. **PAYMENT** - The Utah sales tax of 7.85% plus gratuity of 18% will be added to your final bill. Payment must be paid in full at the end of your function.
8. **SET-UP FEE** - There is a \$35.00 set-up fee, which will be added to the final bill.

Please confirm the room your event will be held and its corresponding **food & beverage minimum:**

- Cappiello** - Lunch: \$300.00
 Dinner: Sun-Thurs \$600.00; Fri-Sat \$1,100.00
- Radda Room** - Lunch: \$400.00
 Dinner: \$800.00
- Loggia** - Lunch: \$600.00
 Dinner: \$1,200.00
- Full Rest. (Dinner)** - Sun-Thurs: A.Q.
 Fri-Sat: A.Q.
- Half Rest (Dinner)** - Sun-Thurs: A.Q.
 Fri-Sat: A.Q.

I agree to the above terms & conditions:

Signature _____ Date _____

Credit Card number (may be deposit only) _____ exp _____

