

LUGANO
RESTAURANT

Holiday

PRIVATE DINING
ACCOMODATIONS

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"Best Italian Restaurant 2010" -Salt Lake Magazine

"Best Italian Restaurant 2010" -Best of State



Lugano Restaurant Holiday Private Dining Dinner Accommodations

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 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\$ 700-
Friday and Saturday..... \$1200-



LUGANO Restaurant is also available for larger holiday functions.

We can accommodate up to 65 guests in half the restaurant.

The entire restaurant can accommodate up to 125 guests.

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



The **Radda Room** is a beautiful full service private dining space complete with it own separate kitchen, high speed internet, fax lines, AV screen, gift table, full service granite wet bar, and more, located directly adjacent to Lugano Restaurant.

Radda Room :
Food & Beverage Minimum\$900-



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 room also is available with gift table, sound system and full service wet-bar.

Loggia :
Food & Beverage Minimum\$1200-



Appetizer Selections

All made "in house"

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



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):

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

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

Penne "Al Pomodoro" with tomato sauce & basil

Roasted pork loin medallions with mashed potatoes & porcini mushroom sauce

Dessert -

Tiramisu

Flourless chocolate cake

(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 cheese

Whole leaf Caesar salad with shaved parmesan & toasted thyme croutons

Main Course - *choice of three (3):*

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

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

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

Penne "Al Pomodoro" with tomato sauce & basil

Roasted pork loin medallions with mashed potatoes & porcini mushroom sauce

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

Dessert - *choice of two (2):*

Tiramisu

Crème Brulee

Flourless chocolate cake

(All beverages billed by consumption)

■ Tax & 18% Gratuity not included

■ \$12.00 per bottle corkage fee



\$ 38.00 per person

MENU # 3 ■

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

Organic arugula salad, shaved parmesan, pine nuts, fennel, lemon, extra virgin olive oil

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

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

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

(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

Organic arugula salad, shaved parmesan, pine nuts, fennel, lemon, extra virgin olive oil

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

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

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

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

Grilled Flat Iron steak, bleu cheese/caramelized onion mashed potatoes, Chianti reduction

Roasted pork loin medallions with mashed potatoes & mushroom sauce

Daily fish

Dessert - choice of two (2):

Tiramisu

Crème Brulee

Flourless chocolate cake

(All beverages billed by consumption)

-
- Tax & 18% gratuity not included
 - \$ 12.00 per bottle corkage fee





Terms & Conditions

1. **DEPOSITS** - A deposit of 25% of your minimum is required to confirm your reservation. A credit card may also be used to hold your reservation. The deposit is deducted from your final bill.
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. **PAYMENT** - The Utah sales tax of 7.85% plus a gratuity of 18% will be added to your final bill. Payment must be paid in full at the end of your function.
7. **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 - | <input type="checkbox"/> Lunch: \$400- |
| | <input type="checkbox"/> Dinner: Sun-Thurs \$700-; Fri-Sat \$1,200- |
| Radda Room - | <input type="checkbox"/> Lunch: \$500- |
| | <input type="checkbox"/> Dinner: \$900- |
| Loggia - | <input type="checkbox"/> Lunch: \$600- |
| | <input type="checkbox"/> Dinner: \$1,200- |
| Half Rest (Dinner) - | <input type="checkbox"/> Sun-Thurs: A.Q. |
| | <input type="checkbox"/> Fri-Sat: A.Q. |
| Full Rest. (Dinner) - | <input type="checkbox"/> Sun-Thurs: A.Q. |
| | <input type="checkbox"/> Fri-Sat: A.Q. |

I agree to the above terms & conditions:

Signature _____ Date _____

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

