



VILLA FIRENZE

Rustic Italian Cuisine

Events Package

2018/2019

VILLAFIRENZE.COM | 610 1ST AVENUE NE | 403.264.4297



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Events & Groups

Thank you for your interest in Villa Firenze as the ideal location for your event. The following is some information that you will find useful and will help us create an unbelievable and unique experience for both you and your guests.

Venue Information

Our main dining room has total capacity of 90 people. It can be broken down into two semi-private rooms, the veranda room with a capacity of 35 people, and the main room with a capacity of 55 people. Our veranda room is ideally suited for business lunches and cozy personal meetings. In addition to our main dining room, our banquet room has a capacity of 100 guests and is specifically designed for larger private banquet functions. Please visit our website at www.villafirenze.ca to view images of venue options.



Booking Information

To book the entire Dining Room, Main Room, Veranda Room, or Banquet Room privately, a minimum spend is required. Please note that taxes and gratuity are not included in the minimum required budget

FUNCTION SPACE	MAX GUEST COUNT	TUES - THURS	TUES - THURS	FRI - SAT	FRI - SAT
		DEPOSIT	MIN \$	DEPOSIT	MIN \$
ENTIRE DINING ROOM	90	\$1,250	\$5,000	\$1,500	\$6,000
VERANDA ROOM	35	\$500	\$2,000	\$625	\$2,500
MAIN ROOM	55	\$700	\$3,000	\$875	\$3,500
BANQUET ROOM	100	\$1,125	\$4,500	\$1,500	\$6,000

***Please note:** deposits are not an additional charge and are held to guarantee booking of a function space. Deposits will be applied to your invoice at the end of your function. Your business is very important to us, so please feel free to contact us with any questions or concerns. *We are open to booking functions on the days that the restaurant is closed (Sundays, Mondays, and Holidays). Minimum food and beverage spend \$12,000. Deposit required \$3,000.

Set Menus

Enclosed please find our Events Package for your information. Please note that the following menus are suggestions only, we will gladly customize a menu to complement your special event. The set menu prices listed do not include GST or Gratuity. An automatic 18% gratuity on all parties of 8 or more will be charged. Menu arrangements and guaranteed meal covers should be supplied and finalized 48 hours prior to each function.

Audio Visual Equipment

(available in banquet room only)

PORTABLE PROJECTOR	\$50	WIRELESS MICROPHONE	\$30
BUILT-IN PROJECTOR SCREEN	\$150	LAPEL MICROPHONE	\$50
DVD PLAYER	\$30	PA SYSTEM	\$250

*wireless internet available upon request

Bar Options

Special Touches

Prosecco

Served upon guest arrival
\$400 for 50 servings

Non-alcoholic Beverages

Pop \$2.95

Juice \$3.75

Espresso \$3.25

Cappucino \$4.95

1L bottle of still or sparkling water \$7.25

Liquor

Highballs \$7.25

Premium Highball \$8.95

Cocktails \$7.25

Premium Cocktails \$8.95

Liquors, scotches, aperitifs available upon request

Beer

Domestic \$7.25

Import & Premium \$8.50

Wine

Wine List available upon request

Lunch Set Menu 1

Appetizer Platters

Portobello Mushrooms

Bruschetta

Italian Sausage

(served in a tomato sauce)

Salad

Insalata Mista

(mixed greens with italian house dressing. individually plated servings)

Main Course (family style)

Rotini

(in a rose sauce with vegetables)

Penne all' Arrabiata

(in a spicy tomato sauce)

&

Vitello alla Villa Firenze

(veal stuffed with ham and cheese and topped with a green peppercorn sauce)

Pollo Lemone

(chicken breast in a tangy lemon sauce)

Dessert

Tiramisu

Coffee and Tea

\$61.95

per person

plus gst and 18% gratuity

Lunch Set Menu 2

Appetizer

Portobello Mushroom

Pasta Course

Pasta della Casa

(pasta shells stuffed with ricotta cheese and spinach topped with tomato sauce)

Salad

Insalata Mista

(mixed greens with italian house dressing. individually plated servings)

Main Course

Petto di Pollo alla Panna

(chicken breast in a mushroom cream sauce served with vegetables)

Dessert

Tiramisu

Coffee and Tea

\$65.95

per person

plus gst and 18% gratuity

Lunch Set Menu 3

Salad

Insalata Mista

(mixed greens with italian house dressing. individually plated servings)

Pasta (family style)

Rotini Primavera

(rosé sauce with vegetables)

Penne all' Arrabiata

(spicy tomato sauce)

Tortellini

(veal stuffed pasta in cream sauce)

Dessert

Tiramisu

Coffee and Tea

\$39.95

per person

plus gst and 18% gratuity

Dinner Set Menu 1

Appetizer Platters

Portobello Mushrooms

Shrimps

(in a brandy cognac sauce)

Bruschetta

Italian Sausage

(served in a tomato sauce)

Salad

Insalata Mista

(mixed greens with italian house dressing. individually plated servings)

Main Course (family style)

Rotini Primavera

(rosé sauce with vegetables)

Penne all' Arrabiata

(spicy tomato sauce)

&

Vitello alla Villa Firenze

(veal stuffed with capiccolo and provalone in a green peppercorn sauce)

Pollo Lemone

(chicken breast in lemon sauce)

Dessert

Tiramisu

Coffee and Tea

\$71.95

per person

plus gst and 18% gratuity

Dinner Set Menu 2

Appetizer

Small Portobello Mushroom

Pasta Course

Pasta della Casa

(pasta shells stuffed with ricotta cheese and spinach topped with tomato sauce)

Salad

Insalata Mista

(mixed greens with italian house dressing. individually plated servings)

Main Course

Chicken Portafoglio

(chicken breast stuffed with spinach, asparagus, and provolone cheese served in a white wine herb sauce with vegetables)

Dessert

Bacio Bianco

(white chocolate ice cream with raspberry centre)

Coffee and Tea

\$76.95

per person

plus gst and 18% gratuity

Dinner Set Menu 3

Appetizer Platter

Portobello Mushrooms

Grilled Tiger Prawns

Italian Sausage
(served in a tomato sauce)

Pasta Course

Pasta della Casa
(pasta shells stuffed with ricotta cheese and spinach topped with tomato sauce)

Salad

Insalata Mista
(mixed greens with italian house dressing. individually plated servings)

Main Course

(Guest choice of either chicken or veal:
please note place cards and seating chart are required)

Pollo Adriatico

(chicken breast topped with asparagus and tiger prawn, baked in a rose sauce, served with chef's vegetables)

or

Vitello Pizziola

(veal in a light tomato sauce with capers, served with chef's vegetables)

Dessert

Tiramisu

Coffee and Tea

\$78.95

per person
plus gst and 18% gratuity

Dinner Set Menu 4

Appetizer Platter

Portobello Mushrooms

Grilled Tiger Prawns

Bruschetta

Italian Sausage
(served in a tomato sauce)

Pasta Course

Pasta della Casa
(pasta shells stuffed with ricotta cheese and spinach topped with tomato sauce)

Salad

Insalata Mista
(mixed greens with italian house dressing. individually plated servings)

Main Course

Pollo Marsala
(chicken breast in a marsala wine sauce and mushrooms with chef's vegetables)

Dessert

Tiramisu
Coffee and Tea

\$74.95

per person
plus gst and 18% gratuity

Late Night Pizza Menu

(after 9pm)

1. Fresh basil, tomato sauce and mozzarella

\$ 13.75/20.95

2. Mozzarella, gorgonzola, parmesan and swiss

\$ 16.50/28.95

3. Soppressata, wild mushrooms, tomato sauce and mozzarella

\$ 16.50/28.95

4. Pepperoni, naturally smoked bacon, tomato sauce and mozzarella

\$ 15.95/27.50

5. A collection of wild fresh BC mushrooms, king oyster, portobello, crimini, and shitake with a truffle béchamel, swiss and mozzarella

\$ 16.50/28.50

6. Slow smoked pork shoulder (yes we smoke our meat in house), roasted chicken, double smoked bacon, smoky mango pizza sauce and mozzarella

\$ 17.50/29.95

7. Spinach, green peppers, fresh roma tomatoes, black olives, red onion, wild mushrooms, tomato sauce, and mozzarella

\$ 17.95/31.95

8. Ham, shrimp, mushrooms, green peppers, jalapenos, tomato sauce and mozzarella

\$ 16.50/28.50

9. Salami, pepperoni, house made sausage, tomato sauce and mozzarella

\$ 17.25/29.95