



Banquet & Catering Guide

Luigi's Pizza & Steakhouse

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General Information

Luigi's Pizza and Steakhouse has banquet facilities to host groups from 20 to 150, and takes great pride in striving to make your special occasion a memorable one.

Bookings:

The room is booked on a first come first serve basis, with a non-refundable confirmation deposit being required, which will be applied to balance owing. \$100.00 for either small room, or \$200.00 for both rooms. A guaranteed number of meals are required twenty-four (24) hours in advance. Your billing will be based on a ninety five percent (95%) of the number guaranteed for your function. A minimum of thirty guests is required to avoid a \$30.00 room charge.

Billing:

Your bill will be mailed to you as soon as possible. Payment due within 30 days of mailing.

Gratuities:

Gratuities are not included in any prices; however, a 12 percent gratuity will be added to your bill.

Policies:

NO CONFETTI is to be thrown on the premises or a service charge will be applied. All functions must end by 1:00 A.M. In addition, the facility must be vacated by 2:00 A.M. Open flames are not allowed in the banquet room. No outside food or beverage is permitted.

Decorating:

No pins, tacks or nails are to be used to place decorations on walls. Fun tack may be used and must be provided by customer, and all decorations are to be removed at end of the evening. Luigi's provides candle centerpieces, and will be used unless otherwise stated.

We are available to assist you in planning your function by calling us at 1 403 223-8887, and making an appointment to discuss your arrangements. We would be pleased to discuss your banquet and catering needs at your convenience. The following pages comprise menu selections, which are available to you, or we would be able to create a new menu, which will satisfy your needs.

Plate Service Menu Selections

All Luigi's Plate Service Menus include the following:

1. *Soup or Fruit Cup*
2. *Salad with one Dressing*
3. *Main Course*
 - Entree*
 - Potato*
 - Vegetable*
4. *Dessert*
5. *Beverage*

Choice of 1 of the below items in each category

1. Dinner Soup

Beef Noodle
Beef Barley
Turkey Noodle
Turkey Rice
Vegetable Noodle
Vegetable Rice
Minestrone
Cream Soups

2. Salad

Tossed Salad with choice of 1 Dressing.
Ranch, Thousand Isle, or Italian Dressings

3. Main Course

a) Entrees

Roast Beef-----\$20.95
Roast Turkey/Stuffing-----\$21.50
Baked Ham-----\$19.95
Turkey Cutlet-----\$19.95
Breaded Pork Tenderloin-----\$21.50
Chicken Mornay-----\$21.50
Veal Cutlets----- \$21.95
Chicken Cordon Bleu-----\$22.50
Prime Rib 6-7 oz-----\$27.95
Peppered Rib Eye-----\$27.95
8 oz New York Steak(Cooked Medium)--\$27.95

Appropriate gravies and sauces included with the above.
Prices do not include G.S.T.

Luigi's Menu Selections con't

b) Potato

Creamwhipped Potato
Boston Brown Potato
Oven Roast / Baked Potato
Stuffed Potato
Steamed Baby Potatoes
Pasta & Sauce
Rice Pilaff

c) Vegetables (choice of 2)

Peas
Carrots
Corn
Green Beans
Turnips

Broccoli or Cauliflower (Cheese Sauce)
(Only one flowering vegetable)

4. Buns/Butter

Soft dinner rolls
Crusty Buns
Vienna Buns
French bread

5. Dessert

Strawberry Sundae
Peach Melba (Raspberries and Peaches with Ice Cream)
Fruit Pie
(Apple, Bumbleberry, Saskatoon)
Cream Pie
(Chocolate, Banana, Coconut or Lemon)
Cheesecake with hot cherry sauce (sheet cake)
Cake and Ice Cream
Black Forest Cake

Desserts for an additional charge (\$1.95 per person)
Coupe de Kahluan
Baked Cheesecake (Variety)

6. Beverage

Coffee, Tea or Milk

Appetizers:

May be added to all menus at the following prices per person.

- 1. \$4.50 Baby Shrimp Cocktail*
- 2. \$5.95 Jumbo Shrimp Cocktail*
- 3. \$2.50 Caesar Salad*
- 4. \$2.50 Spinach Salad*
- 5. \$1.95 Baked Cup of French Onion Soup*

Buffet Service Menu Selections

All Luigi's Buffet Menus include the following:
Buffets require a minimum of 25 guests.

1. Starter

Chilled Fruit Cup / Dinner Soup

2. Salad (Choice of 2)

*Tossed Salad with Dressings
Marinated Vegetable Salad
Pasta Salad,
Caesar Salad
Spinach Salad
Greek Salad*

3. Main Course

a) Entrees (choice of 2) \$27.50

*Roast Beef,
Roast Turkey/Stuffing
Baked Ham
Chicken Mornay
Baked Lasagna with Meat Sauce*

Prime Ribs of Beef Buffet plus 1 selection from above. \$29.95

*Appropriate gravies and sauces included with the above.
Prices do not include G.S.T.*

b) Potato (baked/stuffed not available)

*Creamwhipped Potato
Boston Brown Potato
Oven Roast*

c) Vegetables (choice of 2)

*Peas
Carrots
Corn
Green Beans
Turnips
Cauliflower au gratin*

4. Buns/Butter

*Soft dinner rolls
Crusty Buns
Vienna Buns
French Bread*

5. Dessert

*Variety of Fruit Pies
OR
Variety of Tortes*

6. Beverage

Coffee, Tea or Milk

Late Luncheon

Late luncheon may be provided upon request. Cost of \$8.25 per person.

*Buns, Butter, Condiments
Cold Meat Platter (3 assortments)
Cheese Tray
Relish Tray
Assorted Squares
Coffee and Service*

Bar Charges

1. Host Bar

*Luigi's provides all alcohol and mix
\$4.00 per drink charged to host*

2. Host Bar

*Host supplies all alcohol.
Host is charged \$3.00 corkage per person
(this includes glasses, ice and variety of mix)
Host is charged Bartender fee of \$100.00*

3. Cash Bar

*Guests of the Host pay bartender \$4.25 per drink upon
request. Non-Alcoholic drinks \$1.75.
No other charges apply.*