

Wine Lounge

SPAGI



Private Events

FOR MORE INFORMATION OR FOR
RESERVATIONS, PLEASE CONTACT US AT
486.1114 EXT. 2 OR
SPAGIOWINELOUNGE@GMAIL.COM

prices and menu offerings subject to change,
please contact us for the most up-to-date menu



The Perfect Spot
impeccable service included.

SPAGIO *Wine Lounge* IS THE PERFECT SPOT FOR A DINNER PARTY, COCKTAIL HOUR, CORPORATE GATHERING, OR PRIVATE WINE TASTING. WE CREATE THE ATMOSPHERE, YOU ENJOY THE FUN! LET US HOST YOUR NEXT SPECIAL OCCASION.

SUPERIOR BEVERAGE SELECTION IS JUST THE START. WE OFFER 650 WINES, 250 BEERS AND ONE OF THE MOST DISTINCTIVE COLLECTIONS OF WHISKY IN THE CITY!

PRIVATE TASTINGS ARE OUR SPECIALTY. IF YOU WOULD LIKE A STRUCTURED WINE OR BEER TASTING, A SPAGIO WINE LOUNGE TEAM MEMBER WILL BE THERE EVERY STEP OF THE WAY. YOUR GUESTS WILL HAVE THE OPPORTUNITY TO LEARN ABOUT AND TASTE FROM A SPECIALLY SELECTED LIST THAT IS TAILORED FOR YOU.

FOOD IS OUR PASSION. FROM WOOD FIRED PIZZAS, INTERNATIONAL CHEESE & CHARCUTERIE PLATTERS TO DELICIOUS MAIN COURSES, WE WILL CREATE A MENU THAT PAIRS PERFECTLY WITH YOUR SPECIAL EVENT. LISTED IN THIS BROCHURE IS JUST A SAMPLE OF SOME OF THE POSSIBILITIES. WE ARE HAPPY TO SCHEDULE A MEETING WITH OUR CHEF TO CUSTOM DESIGN THE PERFECT MENU. DON'T FORGET OUR DECADENT ARRAY OF DESSERTS!

SEASONED EXPERIENCE IS THE KEY TO OUR SUCCESS. WHETHER YOU NEED ASSISTANCE IN FOOD PAIRING, GIFT SELECTION OR EVENT PLANNING, WE WILL BE HAPPY TO SHARE OUR WEALTH OF KNOWLEDGE.



DISPLAY PLATTERS

These beautifully presented trays will be the highlight of any event.
As a guideline, small platters accommodate 20-25 guests & large 40-50 guests.

VEGETABLE CRUDITÉS

broccoli, carrots, celery, red and green bell peppers & tomatoes with herb dip **small \$45, large \$90**

OVEN-ROASTED VEGETABLES

broccoli, mushrooms, carrots, asparagus, red and green bell peppers, zucchini & squash roasted with garlic and olive oil and served with herb-yogurt dip **small \$65, large \$125**

INTERNATIONAL CHEESE BOARD

Manchego, Goat, Brie and Bleu cheeses with fruits, nuts & sliced French baguettes
small \$110, large \$210

CHARCUTERIE PLATTER

cured meats, country paté, international cheeses **small \$110, large \$210**

COCKTAIL SHRIMP PYRAMID

dramatic pyramid display of skewered cocktail shrimp served with Chef Hubert's cognac cocktail cream sauce **100 piece \$290, 300 piece \$870**

SUSHI PARTY DISPLAY

A combination of Nigiri Sushi (tuna, salmon, whitefish, yellowtail, shrimp, octopus, squid & eel) and Rolls (futomahi, california & tuna) **36 pieces \$99, 64 pieces \$176**

INDIVIDUAL GIÒ CUP APPETIZERS

Exquisite individual portions of an array of savory temptations served in attractive clear geometric cups. Perfect for a cocktail party. **minimum 2 dozen per item selection**

JUMBO SHRIMP COCKTAIL

served with Chef Hubert's creamy cognac cocktail sauce **\$71 per dozen**

CRAB & AVOCADO SALAD

with fresh tomato & cucumber **\$71 per dozen**

HARVEST CHICKEN SALAD

herb-roasted chicken with pineapple **\$48 per dozen**

ROASTED VEGETABLE ANTIPASTO

with balsamic vinaigrette **\$48 per dozen**

PESTO TORTELLINI SALAD

topped with shaved parmesan **\$48 per dozen**



HORS D'OEUVRES

Whether passed or presented in a buffet,
we will create a menu tailored to suit your needs.

MINI SANDWICHES

These bite-sized sandwiches are a crowd pleaser.
minimum two dozen per item selection

BEEF TENDERLOIN

thinly sliced prime beef with horseradish cream and finished with fried tobacco onions **\$54 per dozen**

TUNA SLIDER

ahi tuna marinated with soy & ginger
topped with wasabi mayo, Asian slaw **\$54 per dozen**

HARVEST CHICKEN SALAD

creamy salad of ohio gerber's amish farm all natural chicken,
on toasted brioche **\$54 per dozen**

BBQ CHICKEN

slow cooked in chipotle BBQ sauce **\$43 per dozen**

GRILLED VEGETABLE

portobello mushroom, zucchini, squash & fresh mozzarella
finished with red bell pepper coulis **\$43 per dozen**



BRUSCHETTA ON CROSTINI

Sliced French baguette toasted with olive oil & fresh herbs
and served with a tempting variety of toppings. **minimum 2 dozen per item selection**

CAPRESE

sliced fresh tomato, pesto sauce and fresh mozzarella di buffalo **\$34 per dozen**

OVEN ROASTED RED PEPPER

with caramelized onion spread & goat cheese **\$34 per dozen**

PROSCIUTTO

with sliced tomato, shaved parmesan & caramelized onion spread **\$43 per dozen**

AHI TUNA

ahi tuna marinated with soy & ginger topped with wasabi mayo, Asian slaw **\$42 per dozen**

WARM HORS D'OEUVRES *minimum 2 dozen per item selection*

ROAST CHICKEN SKEWERS

served with BBQ or spicy peanut sauce \$42 per dozen

MINIATURE BEEF WELLINGTON BITES

beef tenderloin filet & duxelles mushroom wrapped in puff pastry \$42 per dozen

JUMBO LUMP CRAB CAKES

bite size Maryland Crab cakes with caper remoulade \$45 per dozen

COCONUT SHRIMP

seasoned butterflied tiger shrimp are lightly battered & rolled into an exciting mixture of sweet coconut flakes & panko bread crumbs \$32 per dozen

CANDIED APPLE WRAPPED IN PORK BELLY

decadent applewood smoked pork belly & fire-roasted Fuji apples in a rich brown sugar glaze \$32 per dozen

APPLEWOOD BACON-WRAPPED SCALLOPS

topped with brown sugar-sherry glaze \$42 per dozen

LAMB LOLLIPOPS

served with demi-glaze \$48 per dozen

BEEF SHORT RIB PHYLLO CUP

with fig & bleu cheese \$34 per dozen



*Warm Hors D'Oeuvres
accompanied with
chaffing dish & sterno*

AMBIENT HORS D'OEUVRES *minimum 2 dozen per item selection*

SMOKED SALMON CANAPES

on bite-sized toasted brioche with sweet mustard & dill cream \$43 per dozen

ANTIPASTI FILLED MINI BRIOCHE

grilled marinated eggplant, roasted bell peppers & fresh mozzarella di buffalo \$27 per dozen

SPANAKOPITA

with baby spinach, grecian feta wrapped in phyllo \$26 per dozen

SWEET ITALIAN GORGONZOLA FILLED MINI BRIOCHE

creamy gorgonzola cheese topped with caramelized walnut & fresh grape \$27 per dozen

BAKED BRIE & RASPBERRY BITES

brie with raspberry preserves in mini crisp phyllo cups \$27 per dozen

MINI QUICHE LORRAINE

with bacon & gruyère cheese \$27 per dozen

CHILLED ASPARAGUS & PROSCIUTTO

perfectly blanched asparagus spears wrapped with paper thin prosciutto di parma \$43 per dozen

BUFFET SALADS

Using only the freshest ingredients, especially local when possible. Buffet price per person For plated presentation or other selections, our staff will be happy to assist you.



SPAGIO CHOPPED SALAD

shredded Romaine lettuce, hard boiled egg, mozzarella cheese, and a confetti of bell peppers & tomatoes, tossed with house-made vinaigrette and topped with tortilla chips \$8

SPAGIO HOUSE SALAD

assorted greens, roasted whole almonds, tomatoes sauteed in sherry, and finished with shaved manchego cheese & sherry vinaigrette \$8



BUFFET SIDES

*Served warm or ambient, buffet selections are priced per person. chaffing dishes & sterno fuel provided. **10 person minimum, \$5 per serving***

RICE PILAF

with confetti roasted vegetables

BLISS POTATOES

roasted with fresh rosemary

AU GRATIN POTATOES

creamy garlic layers

CARAMELIZED SWEET POTATOES

served in wedges

STEAMED BROCCOLI

in butter sauce

ASPARAGUS

your choice of grilled or steamed

VEGETABLE RAGOUT

Parisian carrots, petite peas & diced asparagus in a light cream sauce

HARICOT VERTS

with bacon & caramelized shallots



BUFFET ENTRÉES

The possibilities are limitless, but here are a few of our favorites. chaffing dishes & sterno fuel provided.

*Buffet selections are priced per person. **10 person minimum***

MAIN BUFFET ENTRÉES

AMISH GERBER FARMS CHICKEN BREAST

citrus & herb marinated \$15

MAPLE-GLAZED BERKSHIRE PORK LOIN \$16

BRAISED PRIME BLACK ANGUS SHORT RIBS

with porcini demi-glace \$17

NORWEGIAN SALMON

with dill sauce \$20

***BREAD SERVICE AVAILABLE**

\$1 per person

Custom Designed Menus to Suit Your Tastes

This list is a sample representation of what we can offer. We welcome you to schedule an appointment with Chef Hubert to create a personalized entrée special for your occasion.



PASTA BUFFET ENTRÉES

CHICKEN PRIMAVERA

fresh seasonal vegetables & fettuccine served with choice of marinara or alfredo sauce \$15

VEAL MEATBALLS

with rigatoni and your choice of marinara or alfredo sauce topped with parmesan cheese \$15

VEGETABLE LASAGNA

broccoli, zucchini, squash, tomatoes & fresh garlic layered with lasagna noodles, tomato sauce, ricotta & mozzarella cheeses \$60 per 12" pan

CLASSIC LASAGNA

Italian beef "lasagne" with layers of tomato sauce, lasagna noodles, ricotta & mozzarella cheese with seasoned beef \$60 per 12" pan

MAC-N-CHEESE

aged white & yellow cheddars & parmesan cheeses \$50 per 12" pan

LOBSTER OR CRAB MAC-N-CHEESE *market price per 12" pan*



WOOD-FIRED PIZZAS

*The possibilities are limitless, but here are a few of our favorites. Select from house-made white or whole wheat dough
gluten-free dough available \$2.5*

B.L.T.

applewood smoked bacon, heirloom tomatoes, shredded lettuce, house-made herbed aioli 13

BBQ CHICKEN

red onions, applewood smoked bacon, scallions 16

CRIMINI MUSHROOM

bell peppers, gouda, parmesan reggiano, aged mozzarella, house tomato sauce, fresh herbs 13

TOMATO & FRESH BASIL

extra virgin olive oil, garlic, buffalo mozzarella, parmesan reggiano 12

PEPPERONI

grilled white onions, fresh herbs, aged mozzarella, house tomato sauce 11

HOUSE-SMOKED DUCK

hoisin sauce, scallions, ginger, aged mozzarella, toasted sesame seeds 14

CAYENNE SHRIMP

sun-dried tomatoes, aged mozzarella, goat cheese, pesto 15

SPANISH CHORIZO & JALAPEÑO

bell peppers, olives, aged mozzarella, house tomato sauce 14

DECADENT DESSERTS

individually sized pastry creations to finish an event your guests will remember!
Price is per person unless otherwise noted.



IF YOU WISH TO PROVIDE A PERSONALIZED CAKE, THERE WILL BE A PLATING FEE OF \$2.00 PER PERSON.

INDIVIDUALLY-SIZED PASTRIES

3.5" plated pastries, \$8.5 per serving

TIRAMISU CAKE

vanilla cake with coffee syrup & light mascarpone

ALPINE BERRY CAKE

Vanilla cake layered with chocolate mousse and mixed strawberry, blackberry, raspberry mousse

KEY LARGO LIME TART

a buttery tart shell filled with tart key lime custard, topped with whipped cream & sprinkled with lime zest

SACHER TORTE

raspberry infused cake topped with raspberry purée & milk chocolate mousse

CARAMEL BOURBON PECAN CHEESECAKE

vanilla cheesecake with caramel bourbon glaze infused with roasted pecans

BUCKEYE CHEESECAKE

a smooth, creamy peanut butter & chocolate cheesecake atop a graham cracker crust

CHOCOLATE DECADENCE

layers of chocolate genoise cake and chocolate mousse covered with dark chocolate ganache

MOLTEN CHOCOLATE CAKE

warmed with decadent chocolate filling

PISTACHIO STRAWBERRY MACARON

strawberry mousseline covered with chocolate icing & topped with pistachio macaron

CHOCOLATE BOURBON BOMBE

chocolate mousse with bourbon Bavarian cream & chocolate glaze

TRIPLE CHOCOLATE BAVARIAN MOUSSE

chocolate cake layered with white, milk & dark chocolate mousses

CARNEGIE CHEESECAKE

from the famed New York restaurant

CRÈME BRÛLÉE

creamy custard topped with caramelized sugar

WARM APPLE STRUDEL

layered pastry filled with apples & walnuts

CHERRY CHEESE STRUDEL

layered pastry filled with cherries & cream cheese

HAZELNUT ROLL

delicate hazelnut cake filled with pastry cream & nutella

DESSERT WINES & PORT

our staff will be happy to assist you with pairing suggestions

BITE-SIZED PASTRIES

CREAM PUFFS \$7 per dozen

MINI ECLAIRS \$12 per dozen

MACARONS, ASSORTED FLAVORS \$18 per dozen

COOKIES

CHOCOLATE CHUNK \$27 per dozen

PEANUT BUTTER CUP \$27 per dozen



The Details

SPAGIO Wine Lounge

IS ABLE TO ACCOMMODATE UP TO 120 GUESTS

DAY ROOM RENTAL (UP TO 3 PM): LUNCH SERVICE IS AVAILABLE FOR A PARTIES OF 20 OR MORE.
(\$17.50 MINIMUM FOOD BILL REQUIRED PER PERSON.)

EVENING ROOM RENTAL: WE OFFER PARTIAL OR FULL ROOM RENTAL OPTIONS DEPENDING UPON YOUR EVENT NEEDS

FRONT AREA OF THE WINE LOUNGE (40-65 GUESTS)

- TU/W/SU: \$150 RENTAL FEE + \$1500 MIIN. FOOD & BEVERAGE BILL (*plus tax & gratuity*)
- TH/FR/SA : \$250 RENTAL FEE + \$2500 MIN. FOOD & BEVERAGE BILL (*plus tax & gratuity*)

BACK AREA OF THE WINE LOUNGE (40-55 GUESTS)

- TU/W/SU: \$150 RENTAL FEE + \$1500 MIIN. FOOD & BEVERAGE BILL (*plus tax & gratuity*)
- TH/FR/SA : \$250 RENTAL FEE + \$2500 MIIN. FOOD & BEVERAGE BILL (*plus tax & gratuity*)

ENTIRE WINE LOUNGE (UP TO 100 GUESTS, CLOSED TO ALL OTHER EAT-IN GUESTS): \$500 RENTAL FEE

- TU/W/SU: \$3500 MIIN. FOOD & BEVERAGE BILL (*plus tax & gratuity*)
- TH/FR/SA : \$5000 MIIN. FOOD & BEVERAGE BILL (*plus tax & gratuity*)

BEVERAGE RATES

- WINE IS BILLED AT RETAIL PRICE, PLUS A STANDARD \$10 CORKAGE FEE PER BOTTLE OPENED. (STANDARD FOR ALL GUESTS)
- IN COMPLIANCE WITH OHIO LIQUOR LAWS, NO OUTSIDE BEVERAGES ARE PERMITTED.
- BEER AND NON-ALCOHOLIC BEVERAGES ARE CHARGED BASED ON INDIVIDUAL ITEM PRICE AND CONSUMPTION.

GRATUITY & SALES TAX

- 20% GRATUITY IS ADDED TO THE FINAL BILL
- OHIO SALES TAX IS 7.5%
- SEPARATE CHECKS ARE AVAILABLE

RESERVATION AND DEPOSIT

- ROOM CHARGE IS REQUIRED AS A DEPOSIT AT THE TIME OF RESERVATION
- DEPOSIT WILL BE DEDUCTED FROM YOUR FINAL BILL
- 48 HOUR ADVANCE NOTICE IS REQUIRED FOR ANY CHANGES TO YOUR EVENT
- 72 HOUR ADVANCE NOTICE REQUIRED FOR CANCELLATION

PLEASE CONTACT US TO ARRANGE ALL THE DETAILS OF YOUR EVENT. OUR STAFF IS HAPPY TO ANSWER ANY QUESTIONS YOU MAY HAVE. YOU WILL RECEIVE A COMPLETED CONTRACT INCLUDING DETAILS AND PRICING. THIS CONTRACT AND YOUR DEPOSIT WILL RESERVE YOUR EVENT.

