



G. MARCONI  
*Canadian*  
ITALIAN CLUB  
*Est. 1972*

## MENU & FACILITY RENTAL

2148 CONNAUGHT ST.  
REGINA, SK S4T 4T9

306-525-8181 • [italians@sasktel.net](mailto:italians@sasktel.net)

[Italianclubregina.com](http://Italianclubregina.com)

# MENU

## COLAZIONE / BREAKFAST

**INCLUDES** Coffee & Tea

### **Colazione Continentale/Continental Breakfast** 15

Selection of muffins, assorted individual yogurts, cereal bars and seasonal sliced fruit.

### **Colazione Calda/Hot Breakfast** 18

Scrambled eggs, ham, sausage or bacon, hash browns and pancakes. Seasonal sliced fruit.



## SPECIALITA ITALIANE / ITALIAN SPECIALTIES

### *Piatti Classici di G. Marconi Italian Club* 35

These authentic made in house classic pasta dishes are perfect for every occasion.

#### **Lasagna Con Secondo – Pette di Pollo/Lasagna Accompanied with Chicken Breast**

Our famous made in house Lasagna. Delicious layers of pasta, pomodoro sauce, ground beef and cheese served with grilled chicken breast.

#### **Cannelloni Con Secondo – Pette di Pollo/Cannelloni Accompanied with Chicken Breast.**

Made in house Cannelloni pasta stuffed with a delicious ground beef and cheese combination served with grilled chicken breast.

## PRANZO / LUNCH & FUNDRAISERS

**INCLUDES** Coffee & Tea

### **Zuppa e Panino/Soup and Sandwich** 18

Made in house soup and build your own sandwich, tossed green salad.

### **Manzo Su Un Panino/Beef on a Bun** 20

Roast beef on a bun with tossed green salad.

### **Pasta e Insalata/Pasta and Salad** 18

Two authentic pasta dishes (*pomodoro/tomato sauce and alfredo sauce*) together with tossed green salad and bread

### **Pizza e Insalata/Pizza and Salad** 18

Three varieties of authentic Italian pizza, tossed green salad.

### **Cena Bistecche/Steak Dinner** 25

AAA Canadian 8oz striploin steak served with baked potato and garnish, salad and bread.

*\*Prices subject to applicable taxes and 15% gratuity on food\**

## BANCHETTI / BANQUETS

**INCLUDES** Coffee & Tea

**INCLUDES** seasonal vegetables, tossed green salad, mashed or roasted baby potatoes and an assortment of desserts.

### **Maiale Arrosto/Roast Pork** 23

Boneless Pork Shoulder served with made in house applesauce.

### **Petto di Pollo/Chicken Breast** 26

Grilled 6oz boneless, skinless chicken breast served with made in house mushroom sauce.

### **Tacchino Arrosto/Roast Turkey** 28

Free range roast turkey, traditional stuffing, gravy and fresh cranberry sauce.

### **Arrosto di Manzo/Roast Beef** 28

AAA Canadian outside flat roast beef served with gravy and horseradish.

### **Costolette di Manzo Arrosto/Prime Rib of Beef** 35

AAA Canadian Beef Prime Rib roasted medium rare and carved

### **Varieta di Carne/Meat Variety Option** 35

Ham, Turkey and Roast Beef

*\*Minimum 200 guests\**

# MENU

## ADDITIONAL OPTIONS

Prices are per person in addition to your main entrée choice:

Italian Antipasto	9
Meatballs	4
Perogies	4
Cabbage Rolls	4
Tiramisu Italian Dessert	4

Please inquire about other selections.

We are happy to collaborate to make your event a delicious success.

## PRANZO DI MEZZA NOTTE / MIDNIGHT LUNCH

**INCLUDES** Coffee & Tea

Three types of deli meat, cheeses, pickles & buns

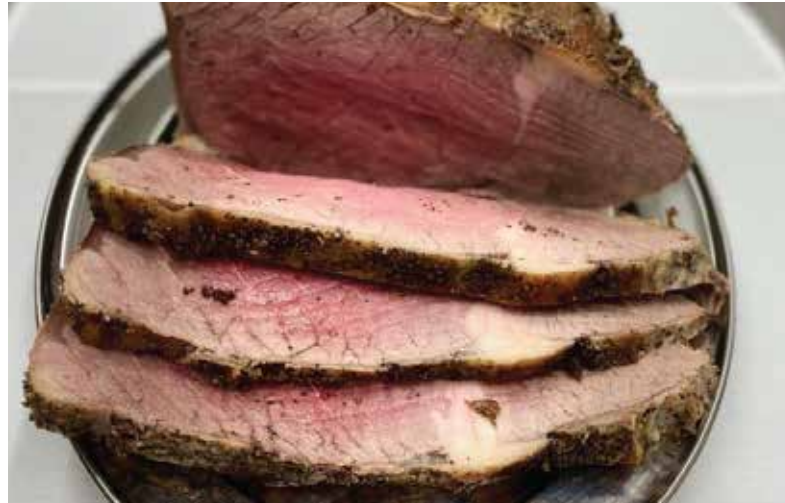
After your Meal **7**                      Midnight Lunch only **15**

16" Round Authentic Italian Pizza

Per Pizza **25**

*\*Special order entrees will be considered. Please inquire.*

*\*Prices subject to applicable taxes and 15% gratuity on food.*





# FACILITY RENTAL & POLICIES

## HALL RENTALS

Hall rental of Adriatico <b>OR</b> Mediterraneo, with a meal service	<b>\$500</b>
Hall rental of Adriatico <b>AND</b> Mediterraneo, with meal service. ( <i>Minimum 250 guests</i> )	<b>\$900</b>

*Please call to inquire about hall rentals where no catering service is required.*

## CORKAGE

- Corkage fee is **\$4 per person** and includes wine glasses, ice, Pepsi products and bar mix
- A Liquor Permit is **mandatory** when we contract for guests to supply liquor.
- Bartenders are also **mandatory** at a charge of **\$180 per bartender**.

## TABLE SERVICE

Table service is available to all guests at a charge of \$20 per hour per server for a minimum of 3 hours.

**Two servers are required for every 75 guests.**

## TABLE LINENS

Plastic table covers will be provided at no charge. Cloth linens are available for a rental charge.

**Please inquire.**

## HALL RENTAL FEES NOTES

- A **non-refundable deposit of \$1,000** must be provided at the time of booking.
- The booking representative/s **must provide**: Full names, complete address with postal code and all contact telephone numbers.
- All details must be confirmed a minimum of 30 days prior to the event.
- The **FINAL GUARANTEED NUMBER OF GUESTS** must be provided within 10 days prior to event.
- The **FULL BALANCE OF PAYMENT** is due the day prior to the event.
- Any changes to the rental or catering agreement must be communicated ASAP.

## HALL DECOR RENTAL FEES

**Please refrain** from using confetti, sequins, bubbles, any stickers, on any adhesives on site. Please speak to our representative to discuss your décor plans.

Due to Health and Safety Regulations, **no outside food is allowed with the exception of desserts and cakes.**

To inquire, book or for additional information, please contact us at **306-525-8181** or at **italians@sasktel.net** or visit our website at **italianclubregina.com**

**Grazie/Thank You . . .**

**For considering the G. Marconi Canadian Italian Club for your event.**  
**As a non-profit organization, we appreciate the support of our community.**