



Creating memories
One courses at a times!

SATURDAY, FEBRUARY 14, 2026

EXECUTIVE CHEF – MICHAEL WHITTAKER

VALENTINE ITALIAN BELLINI BRUNCH

BREAKFAST SELECTIONS

FRESH FRUIT (VN,GF)

HONEYDEW, CANTALOUPE, PINEAPPLE, BERRIES

FOCACCIA, GRISSINI, BREAKFAST BREAD, PASTRY

CRISPY POTATO AND VEGETABLE FRITTATA (V)

SPINACH, TOMATO, MUSHROOM

ITALIAN STRATA

ITALIAN SAUSAGE, SAGE, FENNEL, ONION, PAN CASSETTA, EGG CUSTARD

CHILLED SEAFOOD

HOUSE SMOKED SALMON (GF)

CHOPPED EGGS, RED ONIONS, CAPERS

SHRIMP COCKTAIL (GF)

LEMON WEDGE, COCKTAIL SAUCE

SALAD SELECTIONS

TOMATO PANZANELLA

FOCACCIA, CUCUMBER, OLIVE, SPINACH, ARUGULA, FRESH MOZZARELLA, BASIL,
RED WINE VINAIGRETTE (V)

ARUGULA SALAD

GRAPE TOMATO, SHAVED PARMESAN, FENNEL, CITRUS

GRILLED & ROASTED VEGETABLE PLATTER (GF, VN)

ASPARAGUS, ZUCCHINI, SQUASH, CREMINI MUSHROOM,
RED PEPPER, GRAPE TOMATO, RED ONION, GARLIC HUMMUS, OLIVE OIL,
BALSAMIC SYRUP

ACTION

STEAK TIP TAGLIATA

ARUGULA, SEARED LEMON, OLIVE OIL

HOT MAINS

CHICKEN PARMESAN RICH MARINARA SAUCE, CREAMY MOZZARELLA, FRESH HERBS

BROILED SALMON (GF,DF) SAFFRON TOMATO SAUCE

PASTA FARFALLE CARBONARA PANCETTA, SHRIMP, SCALLOP, ITALIAN SAUSAGE PARMESAN, CREAM

MUSHROOM RISOTTO FRESH HERBS, WHITE WINE (GF,V)

ROASTED ASPARAGUS BLISTERED PEARL ONIONS, ROASTED PEPPERS, BALSAMIC GLAZE (GF,VN)

SPECIALTY STATION

TIRAMISU FRENCH TOAST:

STRAWBERRIES, HONIED MASCARPONE, ESPRESSO-COCOA DUST (V)

FAMILY DESSERT TABLE

ASSORTED CAKES & PASTRIES

40.00 PER GUEST

SPECIALTY BELLINI BAR

SHOWCASING IN-ROOM BAR

BELLINI COCKTAILS... 10.00

FLIGHT OF FOUR TASTINGS... 20.00

BELLINI CLASSICO

PEACH PUREE | CANTINE MASCHIO PROSECCO

BELLINI LIMONATA

PEACH PUREE | AMARO AVERNA | FRESH LEMON |
CANTINE MASCHIO PROSECCO

LA BELLINI BLU

PEACH PUREE | BLUEBERRY-BASIL SYRUP | CARAVELLA LIMONCELLO |
CANTINE MASCHIO PROSECCO

BELLINI BRANCA

PEACH PUREE | PINEAPPLE JUICE | FERNET BRANCA | MINT LEAF | CANTINE
MASCHIO PROSECCO

BENE VANILLA BELLINI

PEACH PUREE | SPICED VANILLA | GALLIANO L'AUTENTICO | CANTINE
MASCHIO PROSECCO

BELLINI ROSA

PEACH PUREE | CAMPARI | ROSEMARY-THYME HONEY | FRESH LEMON |
CANTINE MASCHIO PROSECCO

OTHER REGENCY ROOM SPECIALTIES

REGENCY ROOM BLOODY MARY

14.00

ESPRESSO MARTINI



A SERVICE CHARGE OF 20% WILL BE ADDED TO PARTIES OF 8 OR MORE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS