

**Giggi's**

PRIVATE DINING

2025



## LET US HOST YOU

Welcome to your elevated dining experience at Gigi's and Bar Lucia, housed in Coquitlam's TriCity Pavillion. Whether you're celebrating a milestone, hosting a corporate gathering, or planning an intimate dinner party, our private dining packages offer the perfect blend of ambiance, comfort, and hospitality.

From the vibrant Italian charm of Gigi's to the sophisticated elegance of Bar Lucia, our venues are designed with every detail in mind. With customizable menus, curated wine and cocktail pairings, and dedicated event coordination, we ensure every detail is handled with care so that you can relax and enjoy.

# VENUES





# Gigi's

## *DINING ROOM*

Warm, sunlit, and effortlessly elegant, Gigi's brings the Italian countryside to the heart of Coquitlam. With soft natural tones, terracotta accents, and lush greenery throughout, the space offers a relaxed yet refined setting, perfect for everything from intimate dinners to lively celebrations. Whether you're booking for a large party or reserving the space for a private event, Gigi's feels like a getaway, no passport required.

### CAPACITY & FEATURES

- **capacity of 100**
- floor to ceiling windows
- independent sound system after 7pm
  - can accommodate DJs, aux, or bluetooth
- microphone capabilities

\* *Gigi's is located inside the TriCity pavillion and shares it's space, therefore we can not accomodate 100% private events.*



## Gigi's

### *PATIO*

An extension of our main dining room, Gigi's patio offers a serene and inviting outdoor setting for your most intimate celebrations. With overhead ambient lighting, natural greenery, and a relaxed open-air atmosphere, the patio feels like a tucked-away haven in the heart of the city.

#### CAPACITY & FEATURES

- **capacity of 40**
- ambient lighting
- sun shade sails
- natural greenery
- available April - October, weather dependent





## Bar Lucia

### *COCKTAIL LOUNGE*

Tucked away above Gigi's main dining room, Bar Lucia is a refined and intimate space that offers exclusive, 100% private use, never shared. Ideal for smaller gatherings and special celebrations, it's thoughtfully designed to make every moment feel uniquely yours.

#### CAPACITY & FEATURES

- **capacity of 20 seated, 30 standing**
- floor to ceiling windows
- warm, ambient lighting
- private bar
- independent sound system
  - can accomodate DJs, aux, or bluetooth
- microphone capability



## Bar Lucia

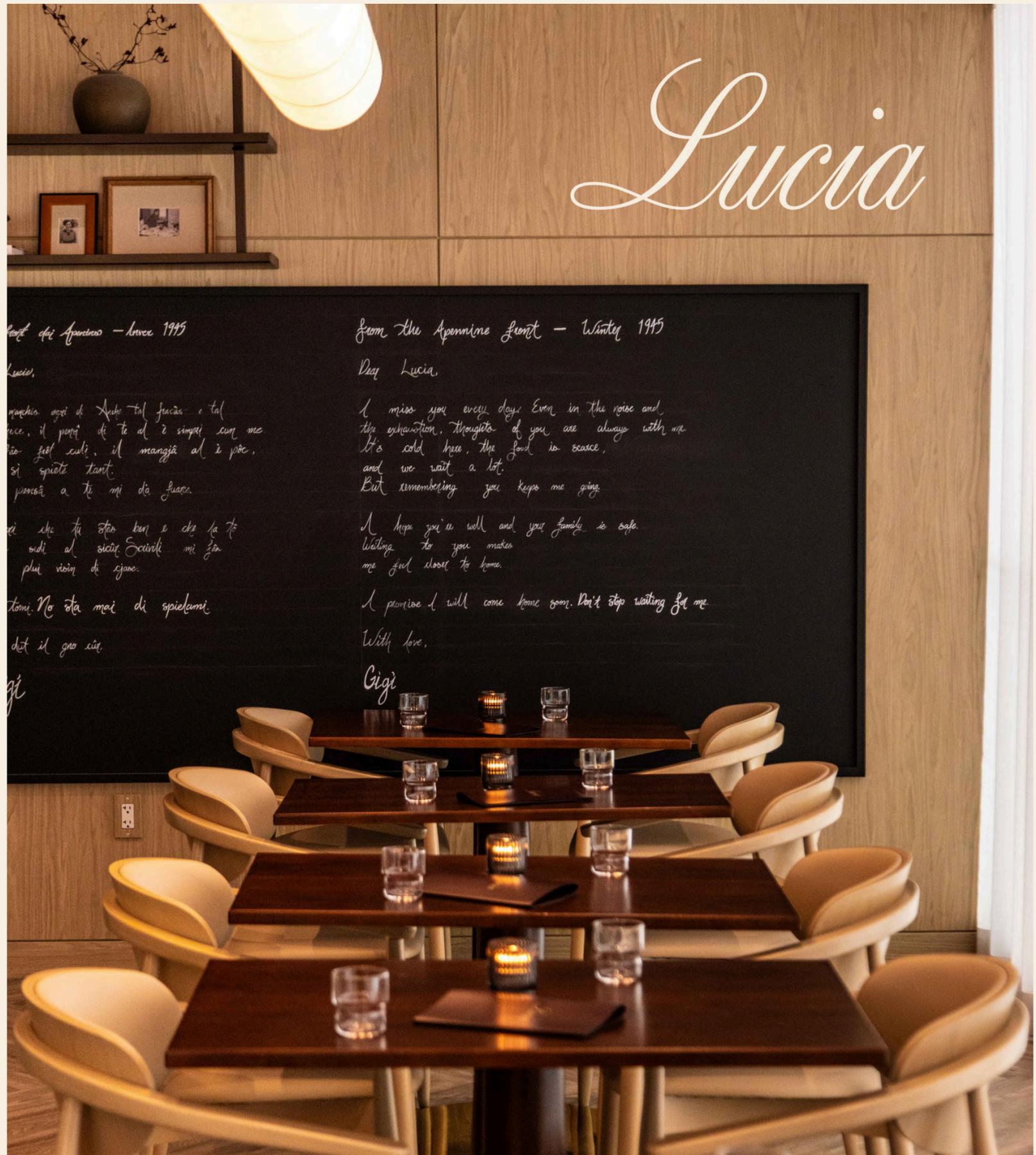
### *ROOFTOP TERRACE*

The rooftop terrace of Bar Lucia acts as a larger extension of our intimate cocktail bar and is an ideal setting for gatherings of all kinds, from casual get-togethers to private celebrations.

Twinkling lights, fire pits and mountain views offer an escape without leaving the city, inviting guests to sit back, relax and sip a cocktail under the open sky.

### CAPACITY & FEATURES

- **capacity of 42**
- private fire pits
- lounge seating
- mountain views
- sun shade sails
- available April - October, weather dependent



# Lucia

Lettere dai Appennino - Inverno 1945

Caro Gigi,  
mancano giorni da che tu sei partito e tal  
vece, il tempo di te ad è sempre con me  
più quel cuori, il mangià ad è poco,  
si spietà tant.  
pensa a te mi dà forza.

mi che tu stia bene e che la tua  
sidi ad sicurtà. Scrivimi mi farò  
più vicino di stare.

Sto bene. No stia mai di spielarmi.

dat il tuo cuor.

Gigi

from the Apennine front - Winter 1945

Dear Lucia,

I miss you every day. Even in the noise and  
the exhaustion, thoughts of you are always with me.  
It's cold here, the food is scarce,  
and we wait a lot.  
But remembering you keeps me going.

I hope you are well and your family is safe.  
Waiting for you makes  
me feel closer to home.

I promise I will come home soon. Don't stop waiting for me.

With love,

Gigi



## Capacity

**VENUE TOTAL : 200**

**GIGI'S : 140**

*DINING ROOM : 100*

*PATIO : 40*

**BAR LUCIA : 65**

*COCKTAIL BAR : 20 SEATED (30 STANDING)*

*PATIO : 42*

A photograph of a restaurant table set with four plates of food and three glasses of drinks. The table is made of light-colored wood. In the foreground, there are two plates: one with spaghetti topped with cheese and another with a pasta dish topped with cheese and sauce. Behind them are two more plates, one with a seafood dish and another with a pasta dish. There are three glasses: a tall one with a yellow drink and a lime wedge, a shorter one with an orange drink and a lime wedge, and another shorter one with an orange drink. A vase with greenery is in the background. The text "FOOD OPTIONS" is overlaid on the right side of the image.

FOOD OPTIONS

## SOMETHING SEATED...

**TIER 1 : \$75pp / 2 courses served family style**

### BREAD FOR THE TABLE

House-made Focaccia w/ sicilian olive oil, maldon salt

### ANTIPASTI

*selection of 3 items*

**Lucia's Meatballs** - pork, beef, veal, parmigiano reggiano, basil, pomodoro

**Tuna Crudo** - orange, pickled onion, caper berry, fennel, chili vinaigrette (gf)

**Fried Cauliflower** - ajvar, tahini vinaigrette, pistachios, fried herbs (vg/gf)

**Kale Caesar** - parmigiano reggiano, focaccia crouton, anchovy & caper dressing

### SECONDI

*selection of 2 items - gluten free pasta available*

**Rosdown Chicken** - rosemary, charred lemon, salsa verde (gf)

**Chinook Salmon** - kale, tomato, olives, capers, romesco, vermouth butter sauce (gf)

**Osso Buco** - wine-braised veal shank, saffron risotto, gremolata

**Eggplant Parmigiana** - pecorino romano, pomodoro (v)

**Striploin Steak** - porcini spiced, balsamic glaze (gf) **+\$15pp**

### CANTORINI

**Fingerling Potatoes**

**Roasted Broccolini**

### ADD ON OPTIONS

**\$10pp Dessert Platter**

**\$250 Salumi & Formaggi Board** - 3 cured meats, 3 cheeses, crostini, olives, pickled vegetables

*\*prices do not include applicable taxes*

## SOMETHING SEATED...

**TIER 2 : \$100pp / 3 courses served family style**

### BREAD FOR THE TABLE

House-made Focaccia w/ sicilian olive oil, maldon salt

### ANTIPASTI

*selection of 3 items*

**Lucia's Meatballs** - pork, beef, veal, parmigiano reggiano, basil, pomodoro

**Tuna Crudo** - orange, pickled onion, caper berry, fennel, chili vinaigrette (gf)

**Fried Cauliflower** - ajvar, tahini vinaigrette, pistachios, fried herbs (vg/gf)

**Kale Caesar** - parmigiano reggiano, focaccia crouton, anchovy & caper dressing

**Burrata** - pistachio pesto, sicilian olive oil, maldon salt

### PASTA

*selection of 3 items - gluten free pasta available*

**Luigi's Bolognese** - rigatoni, beef, veal, pork, parmigiano reggiano

**Alla Vodka** - sedani, vodka sauce, parmigiano reggiano (v)

**Ragu Bianco** - campanelle, braised beef cheeks, parmigiano reggiano

**Fruitti di Mare** - bigoli nero, shrimp, squid, pangrattato, uni sauce, cherry tomatoes

**Chef's Feature Pasta**

### SECONDI

*selection of 3 items*

**Rosdown Chicken** - rosemary, charred lemon, salsa verde (gf)

**Chinook Salmon** - kale, tomato, olives, capers, romesco, vermouth butter sauce (gf)

**Osso Buco** - wine-braised veal shank, saffron risotto, gremolata

**Eggplant Parmigiana** - pecorino romano, pomodoro (v)

**Striploin Steak** - porcini spiced, balsamic glaze (gf) **+\$15pp**

### CANTORINI

**Fingerling Potatoes**

**Roasted Broccolini**

### ADD ON OPTIONS

**\$10pp Dessert Platter**

**\$250 Salumi & Formaggi Board** - 3 cured meats, 3 cheeses, crostini, olives, pickled vegetables

*\*prices do not include applicable taxes*



## SOMETHING STANDING...

*minimum 2 dozen per item*

### **\$45/dozen**

bocconcini and tomato with balsamic glaze  
heirloom bruschetta on crostini  
marinated prawn skewers  
'nduja arancini with pomodoro  
melon and prosciutto grissini  
zucchini tart with mascarpone & lemon

### **\$60/dozen**

egg & anchovies with salsa verde  
mortadella sando with pickled fennel  
baltic lamb skewers  
wagyu tartare on crostini  
salmon crudo on crostini  
fried polenta and mushroom with ricotta

*\*prices do not include applicable taxes*

# DRINK OPTIONS





### WINE - 5oz

Vino Della Casa, Pinot Grigio

Vino Della Casa, Montepulciano

### BEER - 12oz

Peroni Nastro Azzurro

### SPRITS - 1oz

Single well highballs

### NON ALCOHOLIC

Peroni 0.0%

Pop Cans

**TIER 1**  
**\$10 PER PERSON**



## WINE - 5oz

Giuliana Vicini Pecorino  
Federici 'Le Coste' Vermentino  
Mezzacorona Rosé  
Querceto Chianti  
Tenuta Rossetti Rosso  
Anna Spinato Prosecco  
Quercioli Lambrusco

## BEER - 12oz

Peroni Nastro Azzurro  
Monzo Italian Pilsner  
Strange Fellows Talisman

## SPRITS - 1oz

Single well highballs

## COCKTAILS

Negroni  
Paper Plane  
Aperol Spritz

## NON ALCOHOLIC

Peroni 0.0%  
Spritz Senza  
Hugo Senza  
Pop Cans

**TIER 2**

**\$16 PER PERSON**



WINE - 5oz

- Giuliana Vicini Pecorino
- Federici 'Le Coste' Vermentino
- Antinori 'Bramito' Della Sala Chardonnay
- Mezzacorona Rosé
- Querceto Chianti
- Tenuta Rossetti Rosso
- Giovanni Rosso, Langhe Nebbiolo
- Anna Spinato Prosecco
- Quercioli Lambrusco

BEER - 12oz

- Peroni Nastro Azzurro
- Monzo Italian Pilsner
- 33 Acres Mezcal Gose
- 33 Acres of Darkness
- 33 Acres Fluffy Cloud
- Strange Fellows Talisman

SPRITS - 1oz/2oz

- Well highballs

COCKTAILS

- Negroni
- White Negroni
- Strawberry Spagliato
- Americano
- Paper Plane
- Caffè Martini
- Martini
- Aperol Spritz
- Limoncello Spritz

NON ALCOHOLIC

- Peroni 0.0%
- Spritz Senza
- Hugo Senza
- Phony Negroni
- Pop Cans

**TIER 3**  
 \$20 PER PERSON

## WINE FOR THE TABLE

WHITE		RED	
<b>Pecorino</b> , Guiliana Vicini, Pecorino	70	<b>Sangiovese</b> , Querceto, Chianti	70
<b>Garganega</b> , 'San Michele' Soave Classico	80	<b>Nebbiolo</b> , Giovanni Rosso, Langhe Nebbiolo	95
<b>Chardonnay</b> , Antinori, 'Bramito' Della Sala Chardonnay	95	<b>Sangiovese+</b> , Tenuta Rosetti, Rosso Toscana	75
<b>Vermentino</b> , Federici, 'Le Coste' Vermentino	70	<b>Cabernet Sauvignon</b> , Poggio al Tufo, Cabernet Sauvignon Toscana	85
<b>Sauvignon Blanc</b> , Adriano Marco e Vittorio, 'Basaricò' Langhe Sauvignon	95	<b>Nebbiolo</b> , Nada Giuseppe, Langhe Nebbiolo	115
<b>Pinot Grigio</b> , Jermann, Friuli Pinot Grigio	130	<b>Sangiovese</b> , Fattoria Rodano, Chianti Classico Riserva Vigna Viacosta	135
<b>Trebbiano, Noelia</b> , 'Bró' Trebbiano di Romagna	110	<b>Barbera</b> , Frasca, Barbera d'Asti	100
<b>Chardonnay, Sauvignon Blanc+</b> , G.D. Vajra, Dragon Langhe Bianco	100	<b>Corvina+</b> , Musella, Valpolicella Ripasso Superiore	120
<b>Vernacchia</b> , Fattoria Amo, 'Ann', Vernacchia Toscana	90	<b>Cabernet Sauvignon</b> , Brancaia, No2 Cabernet Sauvignon Toscana	140
		<b>Nero D'avola</b> , Feudo Maccari, 'Noto' Nero D'avola	90
<b>ROSÉ</b>		<b>Nebbiolo</b> , G.D. Vajra, Baudana Barolo	500
<b>Pinot Grigio+</b> , Mezzacorona, Rosé	60	<b>Corvina+</b> , Torre D'orti, Amarone Della Valpolicella	250
<b>Cabernet Franc+</b> , Poggio al Tesoro, 'Cassiopea' Rosato Bolgheri	120	<b>Nebbiolo</b> , La Spinetta, 'Bordini' Barbaresco	230
		<b>Sangiovese</b> , Collemattoni, Brunello di Montalcino	250

*\*prices do not include applicable taxes*

## WINE FOR THE TABLE

CONTINUED

### SPUMANTE

<b>Glera</b> , Anna Spinato, Prosecco Treviso Brut	50
<b>Lambrusco</b> , Quercioli, Lambrusco Reggiano	60
<b>Glera</b> , Adami Garbel, Prosecco Treviso Brut	110
<b>Chardonnay+</b> , Bellavista, Franciacorta Brut	190
<b>Lambrusco Salomino</b> , Paltrinieri, 'Solco' Lambrusco dell'Emilia	90
<b>Lambrusco Sorbara+</b> , Paltrinieri, 'Radice' Lambrusco di Sorbara	80

\*prices do not include applicable taxes



To inquire about your next event, please contact  
our events team for your custom proposal.

*We look forward to hosting you and your guests!*

[events@ilovegigis.com](mailto:events@ilovegigis.com)

604.474.0335

2968 Christmas Way, Coquitlam

