

Lucia

PRIVATE DINING

SPRING/SUMMER2026



LET US HOST YOU

Welcome to your elevated event experience at Bar Lucia, an intimate bar and rooftop terrace located on the 2nd floor above Gigi's in Coquitlam's TriCity Pavilion. Featuring curated cocktails, shareable snacks, and a sophisticated atmosphere. Bar Lucia offers the perfect setting for celebrating a milestone, hosting a corporate gathering, or planning an intimate private event.

With its stylish indoor bar and rooftop terrace, Bar Lucia is designed to create a memorable experience for every occasion. From customizable menus to curated wine and cocktail pairings and dedicated event coordination, we ensure every detail is handled with care so you can relax and enjoy your event.



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





Capacity

BAR LUCIA : 65

COCKTAIL BAR : 20 SEATED (30 STANDING)

PATIO : 42

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)
- Beet Salad** - whipped ricotta, savoury seed crumble, herbs, vanilla citronette (v)
- Baby Gem Caesar** - gem lettuce, parmigiano reggiano, anchovy & caper dressing

SECONDI

selection of 2 items - gluten free pasta available

- Rosstown Chicken** - rosemary, charred lemon, salsa verde (gf)
- Chinook Salmon** - vermouth butter sauce (gf)
- Lamb Sirloin** - wine-braised lamb sirloin, salsa verde (gf)
- 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)

Beet Salad - whipped ricotta, savoury seed crumble, herbs, vanilla citronette (v)

Baby Gem Caesar - gem lettuce, parmigiano reggiano, 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)

Salsicca Ragu - radiatore verde, marsala cream, fennel sausage, proscuitto, mushrooms, pecorino

Vongole - linguine, vino bianco sauce, parsley, anchovy crumb

Chef’s Feature Pasta

SECONDI

selection of 3 items

Rosstown Chicken - rosemary, charred lemon, salsa verde (gf)

Chinook Salmon -vermouth butter sauce (gf)

Lamb Sirloin - wine-braised lamb, salsa verde (gf)

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
- whipped ricotta crostini

\$60/dozen

- mortadella sando with pickled fennel
- baltic lamb skewers
- wagyu tartare on crostini
- salmon crudo on crostini
- lasgna bites

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*

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
- Old Fashioned
- Aperol Spritz
- Margarita - Classic, Italian, Spicy
- Martini - Classic, Cosmo, Espresso

NON ALCOHOLIC

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

TIER 2

\$16 PER PERSON



- 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

- Negroni
- Paper Plane
- Margarita - Classic, Italian, Spicy
- Martini - Classic, Cosmo, Espresso
- Arancello Spritz
- Aperol Spritz
- Limoncello Spritz

- BEER - 12oz
- Peroni Nastro Azzurro
 - Monzo Italian Pilsner
 - 33 Acres Mezcal Gose
 - 33 Acres of Darkness
 - 33 Acres Fluffy Cloud
 - Strange Fellows Talisman

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

- SPRITS - 1oz/2oz
- Well highballs

TIER 3

\$20 PER PERSON

WINE FOR THE TABLE

WHITE

Pecorino , Guiliana Vicini, Pecorino	70
Garganega , ‘San Michele’ Soave Classico	80
Chardonnay , Antinori, ‘Bramito’ Della Sala Chardonnay	95
Vermentino , Federici, ‘Le Coste’ Vermentino	70
Sauvignon Blanc , Adriano Marco e Vittorio, ‘Basaricò’ Langhe Sauvignon	95
Pinot Grigio , Jermann, Fruili Pinot Grigio	130
Trebbiano, Noelia , ‘Bró’ Trebbiano di Romagna	110
Chardonnay, Sauvignon Blanc+ , G.D. Vajra, Dragon Langhe Bianco	100
Vernacchia , Fattoria Amo, ‘Ann’, Vernacchia Toscana	90

ROSÉ

Pinot Grigio+ , Mezzacorona, Rosé	60
Cabernet Franc+ , Poggio al Tesoro, ‘Cassiopea’ Rosato Bolgheri	120

RED

Sangiovese , Querceto, Chianti	70
Nebbiolo , Giovanni Rosso, Langhe Nebbiolo	95
Sangiovese+ , Tenuta Rosetti, Rosso Toscana	75
Cabernet Sauvignon , Poggio al Tufo, Cabernet Sauvignon Toscana	85
Nebbiolo , Nada Giuseppe, Langhe Nebbiolo	115
Sangiovese , Fattoria Rodano, Chianti Classico Riserva Vigna Viacosta	135
Barbera , Frasca, Barbera d’Asti	100
Corvina+ , Musella, Valpolicella Ripasso Superiore	120
Cabernet Sauvignon , Brancaia, No2 Cabernet Sauvignon Toscana	140
Nero D’avola , Feudo Maccari, ‘Noto’ Nero D’avola	90
Nebbiolo , G.D. Vajra, Baudana Barolo	500
Corvina+ , Torre D’orti, Amarone Della Valpolicella	250
Nebbiolo , La Spinetta, ‘Bordini’ Barbaresco	230
Sangiovese , Collemattoni, Brunello di Montalcino	250

**prices do not include applicable taxes*

WINE FOR THE TABLE

CONTINUED

SPUMANTE

Glera , Anna Spinato, Prosecco Treviso Brut	50
Lambrusco , Quercioli, Lambrusco Reggiano	60
Glera , Adami Garbel, Prosecco Treviso Brut	110
Chardonnay+ , Bellavista, Franciacorta Brut	190
Lambrusco Salomino , Paltrinieri, ‘Solco’ Lambrusco dell’Emilia	90
Lambrusco Sorbara+ , 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

604.474.0335

2968 Christmas Way, Coquitlam

