



Oretta Ristorante
633 King Street West, Toronto, ON
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events@oretta.to
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Oretta Events Package Fall 2018

FREQUENTLY ASKED QUESTIONS

How many guests does our private function spaces accommodate?

The mezzanine, our upper level of dining, is where we host the majority of private functions. Divisible by two large oak sliding doors, the Soggiorno (the living room) and the L'attico (the penthouse) hold a maximum of 65 guests seated and 90 guests for a standing reception style event.

The Soggiorno can accommodate up to 36 guests seated at multiple tables or 22 guests at one board-room style table. The space has a balcony that overlooks the main dining room and features our custom built rolling pin wall. Soggiorno is perfect for both formal and casual events, allowing private diners to enjoy the ambiance of the restaurant and the views of King Street West.

The L'attico section features a fully functioning presentation kitchen and marble island that can host up to 30 guests on multiple tables, 26 on one harvest table, or 50 for cocktail reception. This space makes your guests feel like you are hosting from the comforts of home with the ease of service from our dedicated staff. Here you have the option of a private chef and custom bar service. There is also room for casual seating at the presentation island for 16 guests.

The Oretta private rooms on the mezzanine level are not wheelchair accessible.

Cantina, our Semi-Private Dining Room, can accommodate up to 24 guests at multiple tables of 12 parallel to each other. This space is featured on the west side of our main dining room and allows your guests to feel a part of the atmosphere of the restaurant while still maintaining a semi-private space.

Cambusa, our cafe by day and private dining by night, can accommodate up to 50 guests cocktail style and up to 12 seated at one harvest table. We can use multiple tables to create additional seating for a maximum of 20 seats if required. The Cambusa creates a chef's table atmosphere where we can set up a personal bar and a private chef if needed. This space can also include the patio.

What time of day can we have our function?

The private rooms are available Monday through Sunday for lunch anytime between 11:30am-4:30pm.

Dinners are available Monday through Sunday from 5pm-1am.

*start times may be adjustable per event

Is the restaurant available for a full buy out?

Oretta is available Sundays to Wednesdays for a full buyout. Buy outs of the restaurant include all outlets and is available for lunch or dinner service. Any group booking over 15 people is to be made through our events co-coordinator events@oretta.to

Is there a charge for booking the Oretta Private Rooms?

There is no charge to use the space, provided the minimum food beverage expenditure is met. In the event that the food and beverage minimum (prior to tax and gratuity) is not met, the difference will be added as a room rental.

Sunday to Wednesday

Meal Period	Both Rooms	L'attico (30 ppl)	Soggiorno (32 ppl)	Cambusa (24 ppl)
Lunch	\$2200	\$1500	\$1000	N/A
Dinner	\$3000	\$2000	\$1500	\$1500 (avail. from 7pm)

Thursday to Friday

Meal Period	Both Rooms	L'attico (30 ppl)	Soggiorno (32 ppl)	Cambuso (24 ppl)
Lunch	\$2000	\$1500	\$1000	N/A
Dinner	\$5000	\$3000	\$2500	\$1500 (avail. from 7pm)

Saturday

Meal Period	Both Rooms	L'attico (30 ppl)	Sorrgiorno (32 ppl)	Cambuso (24 ppl)
Lunch	\$2200	\$1500	\$1000	N/A
Dinner	\$6000	\$3500	\$3000	\$1500 (avail. from 7pm)

If your group does not meet the food and beverage minimum, we would gladly take your group reservation in our main dining room depending on availability.

How are the costs determined in the private event spaces at Oretta?

Charges for the function are based on food and beverage sales plus gratuity and applicable government taxes.

Wines, liquor and beer are selected from the current restaurant list. With a private dining booking, you have the option to select wines from our current list or ask for selections from our event manager that will pair well with your food selections. In accordance with liquor licensing regulations, guests are not permitted to bring their own wine and alcohol, but please advise us of your preferences and we will be happy to find a comparable item from our list.

Guests are welcome to bring their own cake and/or desserts for a plating fee of \$3.50 per person.

We do charge a "Chef's fee" of \$300 for 3 hours for each food station which requires a kitchen staff.

How far in advance do we need to book?

Bookings are made through events@oretta.to and availability is dependent on the time of year. We recommend booking at least two weeks in advance with all finalized details including food and beverage selection confirmed.

What items do I need to supply? What items does Oretta supply?

We will print personalized group menu cards for each of your guests. Please provide us with any logos or special messages that you would like printed on the menus.

Oretta will also arrange for your flower arrangements if required, adding charges to your final bill. If designated seating is required, please supply your own place cards.

Please note for flowers, A/V and additional decor or setup requirements, please allow a minimum of one week's notice to ensure a smooth delivery.

Additional printed materials: Oretta is happy to offer a wide range of printed materials to make your event truly custom. We can offer design services for place cards, seating chart, welcome signs, place mats, etc. for an additional charge.

Is there a bar in the room?

There is no bar on the mezzanine floor however our staff are able to provide full beverage service to the private rooms through the main bar. In the event that you are hosting a stand up reception we will set up a limited satellite bar with beer, wine and standard bar rail should you choose. This service is also available in the Cambusa for private dining events.

Is there parking available?

There are a number of Green P parking lots in the area. There is also street parking available on many of the side streets. A few of the condominiums also have underground parking for a charge.

Oretta is easily accessible on TTC via subway and streetcar.

Do you offer a kids menu?

Kids menus for all meal periods available upon request. Menus and prices subject to change dependent on availability of ingredients. While we accommodate dietary requests we cannot guarantee an allergen free kitchen.

How are payments made?

We require full payment at the conclusion of your event. We accept all major credit cards, debit or cash. We do not provide invoices to be paid at a later date. You will be required to sign a contract at the date of booking in order to guarantee and hold the space. Please note an automatic 20% gratuity will apply to all private dining events.

Is there a cancellation fee?

Authorized credit card will be charged 50% of the food and beverage minimum as outlined above if cancelled less than 48 hours before event.

Large Party Reservation Policies

Due to the high-demand nature of our Special Event Space, including our Private Dining Room, we cannot hold this space for private functions without a signed contract and credit card. The credit card is used to guarantee the reservation and includes a \$500.00 deposit. This card does not need to be used to pay the remaining balance on the day of the event.

The food and beverage minimum must be met prior to taxes and gratuity. Cancellations must be made 48 hours before reservation time. There is a 50% charge of the minimum fee quoted onto the authorized card, if the cancellation is made less than 48 hours prior to the scheduled time. A gratuity of 20% will be applied to the total bill for all parties over 15.

HOR'S D'OEUVRES

Priced per piece - Minimum order of three dozen per item

We recommend 3-4 pieces per person for cocktail hour

Cold (priced per dozen)

Truffle Crostini 30. (veg)

Caprese skewer 26. (veg)

Beef Tartare 30.

Salmon Tartare 30. (gf)

Hot (priced per dozen, passed around)

Polenta Fries with honey and thyme 20. (veg/gf)

Lamb Speducci 32.

Chicken Speducci 28.

Cannoli Caponata (veg) 20.

Fried Calamari 32. (gf)

Mini Pizze 22. (veg)

Porchetta Sliders Price per person 6.

Sweet (priced per dozen)

Cesto : tart filled with fresh berries and cream 18.

Mini Cannoli: ricotta filling, pistachio crust 24.

Mini Tiramisu Bomboloni: mascarpone cream, filled mini doughnuts 22.

All of the cold items can be passed or set up as stationary items depending on your event style.

FOOD PLATTERS & STATIONS

Minimum order: 20 guests

The Oretta Salumi Board

Charcuterie, marinated olives, focaccia

Price per person 7.

The Oretta Cheese Board

Selection of cheeses, fresh fruit, focaccia

Price per person 9.

Fresh Pasta Station

House made pasta served with chef's selection sauce

Price per person 7-10.

Oyster Shucking

Served on a bed of ice with traditional accompaniments

Price per piece 3. (Minimum 100 pieces)

Beverage Station

A selection of juice, soft drinks, coffee & tea

Price per person \$4 unlimited

BRUNCH MENUS

Brunch Menu A

(apps served family style)

Insalata

kale, radicchio, napa cabbage, fennel,
broccoli, sugar peas, green onion,
pumpkin seed, apple cider
vinegar dressing

&

Crostini

Chef's selection

~

Gnocchi alla Romana

poached eggs, semolina cake, romano
bean stew, barese sausage

or

Asparago e Capra

sour dough crostini, whipped goat
cheese, poached eggs, asparagus,
candied tomatoes, basil pesto

~

(served family style)

Assorted Mini Bombaloni

nutella, lemon, cream

Coffee/Tea

Price Per Person 29.

Brunch Menu B

(apps served family style)

Yogurt and Granola

mascarpone, vanilla, honey, almonds,
pumpkin seed, dry cherries, cranberries,
raisins and apricots

&

Insalata

kale, radicchio, napa cabbage, fennel,
broccoli, sugar peas, green onion, pumpkin
seeds, apple cider vinaigrette

~

Uova Burrata e Tartufo

half local burrata served on top of
scrambled eggs and asparagus with black
truffle and foccacia

or

Frittelle

fluffy pancakes, mascarpone mousse,
blueberry compote, maple syrup

or

Bombolone Milanese

chicken thigh fried served in bombolone
bun with spicy bacon aioli and slaw

~

Tiramisu

mascarpone cream, savoiardi cookies,
coffee, rum

Coffee/Tea

Price Per Person 37.

Cucina Menu

all items served family style

Insalata

kale, radicchio, napa cabbage, fennel, broccoli, sugar peas, green onion,
pumpkin seeds, apple cider vinegar dressing

&

Tagliere Misto

selection of cured meats, cheeses, olives, jam

&

Rutto Pizza

fior di latte, pancetta, potatoes, pecorino, rosemary, fried eggs, chives

&

Pizza Arrotolata

red onions, fior di latte, scrambled eggs, arugula, tuna, avocado rolled in pizza dough

&

Fritelle

housemade pancakes, whipped mascarpone, blueberry compote, maple syrup

&

Pasta alla Pomodoro

fresh pasta, tomato sauce, basil, parmigiano

&

Mini Bomboloni

assorted nutella, pastry cream and lemon curd

Price Per Person 40

LUNCH MENUS

Menu A

(apps served family style)

Insalata

kale, radicchio, napa cabbage, fennel,
broccoli, sugar peas, green onion,
pumpkin seed,
apple cider vinegar dressing

&

Polpette

beef meatballs, leek, tomato sauce,
parmigiano

~

Petto di Pollo

chicken supreme, braised rapini,
pomegranate gremolata

or

Salmone

5oz grilled salmon, zucchini, cherry
tomatoes, oregano

~

(served family style)

Assaggi Dolci

assorted Italian pastries

Coffee/Tea

Price Per Person 35

Menu B

(apps served family style)

Indivia e Noce

baby romaine, red endives, white
radicchio, apples, smoked walnuts

&

Pizza Margherita

tomato, basil, fior di latte, parmigiano

~

Porchetta Focaccia

shaved porchetta, arugula, fried egg

or

Manzo

6oz seared flat iron, caponata,
tomato emulsion

or

Salmone

5oz grilled salmon, zucchini, cherry
tomatoes, oregano

~

Tiramisu

mascarpone cream, savoiardi
cookies, coffee, rum

Coffee/Tea

Price per person 40

Menu C

Tagliere Misto

selection of cured meats, cheeses, olives, jam
&

Cavoletti

shaved brussel sprouts, toasted almonds, pickled
red onion, shaved pecorino, fried prosciutto
&

Burrata Pugliese

red and golden beets, candy cane beets,
fennel, pistachio dressing

~

Maccheroni al Pomodoro

fresh pasta, San Marzano tomato sauce,
parmigiano, stracciatella, fresh basil

or

Manzo

6oz seared flat iron, caponata, tomato emulsion
or

Salmone

5oz grilled salmon, zucchini, cherry tomatoes,
corn, oregano

~

Tiramisu

mascarpone cream, savoiardi cookies, rum

Coffee/Tea

Price per person 50.

CONTORNI

(served family style with appetizers or mains)

Margherita

tomato fior di latte, parmigiano
add \$4 per person

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Chittarina al Pomodoro

San Marzano tomato sauce,
parmigiano, stracciatella, fresh basil
add \$6 per person

DINNER MENUS

Menu A

(apps served family style)

Arancini

porcini arancini, truffle, thyme aioli

&

Insalata

kale, radicchio, napa cabbage, fennel,

broccoli, sugar peas, green onion,

pumpkin seed,

apple cider vinegar dressing

&

Pizza Margherita

tomato, basil, fior di latte, parmigiano

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Salmone

pan seared salmon, zucchini stew, cherry

tomato, zucchini puree

or

Tagliata di Manzo

9oz seared flat iron, chestnut polenta,

roasted pearl onion, roasted parsnip

~

Assagi Dolci

Chef's selection of assorted pastries

Price per person 55

Menu B

(apps served family style)

Tagliere Misto

selection of cured meat, cheeses, olives, jams

&

Beef Carpaccio

mushrooms, arugula, crostini, aged

balsamic, truffle aioli

&

Pizza Margherita

tomato, basil, fior di latte, parmigiano

~

Ravioli e Funghi

ricotta ravioli, mushroom, porcini sauce, truffle oil

or

Costata di Vitello

10oz veal chop, cherry tomato

puree, sicilian caponata

or

Branzino

pan seared sea bass filet, cauliflower puree,

braised rapini, fingerling potatoes

~

Assagi Dolci

Chef's selection of assorted pastries

Price per person 60

Menu C

(apps served family style)

Tagliere di Salumi e Formaggi

selection of cured meat, cheeses, olives, jams

&

Polipo

charred octopus, chickpea puree, red pepper jam, olives, pancetta, crostini

&

Burrata Pugliese

whole burrata, red and golden beets, candy cane beet, pistachio dressing, fennel

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Anelletti al Forno

ring pasta, duck ragu, bechamel, cacciocavallo cheese

or

Branzino

pan seared sea bass filet, cauliflower puree, braised rapini, fingerling potatoes

or

Ravioli e Funghi

ricotta ravioli, mushroom, porcini sauce, truffle oil

or

Tagliata di Manzo

9oz seared flat iron, chestnut polenta, pearl onions, roasted parsnip

~

Tiramisu

mascarpone cream, savoiardi cookies, coffee, rum

Price per person 75

Menu D

Shrimp Tartare

shrimp tartare stuffed cannolo, smoked ricotta, fennel, radish

or

Cavoletti

shaved brussel sprouts, almonds, pickled red onion, pecorino, crispy prosciutto

or

Beef Carpaccio

mushrooms, arugula, crostini, aged balsamic, truffle aioli

or

Burrata Pugliese

half burrata, red and golden beets, candy cane beets, pistachio dressing, fennel

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Maccheroni al Pomodoro

fresh pasta, San Marzano tomato sauce, parmigiano, stracciatella, basil

or

Maccheroni Al Ragù

bolognese, Parmigiano

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Branzino

pan seared sea bass filet, cauliflower puree, braised rapini, fingerling potatoes

or

Costata di Vitello

10oz veal chop, cherry tomato puree, Sicilian caponata

or

Agnello e Fregula Sarda

lamb striploin, barley risotto, squash, parsnip puree

or

Suprema di Pollo

8oz chicken supreme, polenta, puntarelle, chili, capers, anchovies

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Tiramisu

mascarpone cream, savoiardi cookies, rum

or

Panna Cotta

panna cotta con mango

Price Per Person 90

WINE LIST - EVENTS PACKAGE

FRIZZANTE Btl

Principe di Porcia <i>Prosecco Extra Dry.</i>	58
Corteauro <i>Franciacorta Brut</i>	89

VINO BIANCO Btl

Northern Italy

2016 Rocca Delle Macie 'Straccali' <i>Pinot Grigio</i>	55
2016 Bersano <i>Gavi di Gavi</i>	67
2015 Ronco del Gelso <i>Chardonnay Siet Vignis</i>	86

Central Italy

2016 Est, Est, Est <i>Falesco</i>	50
2015 Gattavecchi <i>Vernaccia di S.Gimignano</i>	59
2016 Fontezoppa <i>Verdicchio di Matelica</i>	62

Southern Italy & Islands

2016 Argiolas <i>Vermentino</i>	58
2016 Feudi S. Gregorio <i>Falanghina</i>	63
2016 Tornatore <i>Etna Bianco</i>	85

VINO ROSSO **Btl**

Northern Italy

2015 Grotta del Ninfeo *Valpolicella DOC* 65

2015 Scarpetta *Barbera del Monferrato* 79

2013 Farina *Amarone Della Valpolicella* 97

Central Italy

2016 Badia di Morrone *Chianti I Sodi del Paretaio* 61

2012 Tenuta Monteti *Caburnio Toscana* 74

2016 Farnese *Edizione Cinque Autoctoni* 123

Southern Italy & Islands

2014 Cantine Rallo *Syrah La Clarissa* 62

2015 Schola Sarmanti *Primitivo Criteri* 70

2015 Donnafugata *Frappato Bell'Assai* 90