



Oretta Ristorante  
633 King Street West, Toronto, ON  
(416)-944-1932

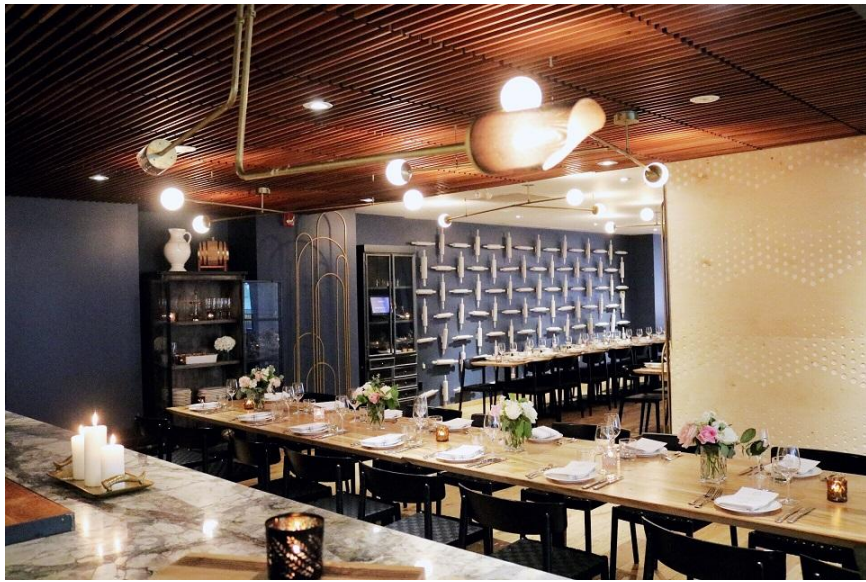
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Oretta Events Package Winter 2019

## ABOUT THE SPACES

*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 40 guests cocktail style and up to 25 seated at one harvest table. 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.



## PRICING

### Sunday to Wednesday

Meal Period	Full Mezzanine	L'attico (30 ppl)	Soggiorno (32 ppl)	Cambusa (25 ppl)
Lunch	\$3000	\$2000	\$1500	N/A
Dinner	\$3000	\$2000	\$1500	\$1500 (avail. from 7pm)

### Thursday to Friday

Meal Period	Full Mezzanine	L'attico (30 ppl)	Soggiorno (32 ppl)	Cambusa (25 ppl)
Lunch	\$2000	\$1500	\$1000	N/A
Dinner	\$5000	\$3000	\$2500	\$1500 (avail. from 7pm)

### Saturday

Meal Period	Full Mezzanine	L'attico (30 ppl)	Soggiorno (32 ppl)	Cambusa (25 ppl)
Lunch	\$3000	\$2000	\$1500	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.*

## **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

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#### 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

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(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

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#### 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

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#### 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

&

### **Caprese Focaccia**

fresh focaccia, tomato, basil, fior di latte

&

### **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

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#### Petto di Pollo

chicken supreme, braised rapini,  
pomegranate gremolata

or

#### Salmone

5oz grilled salmon, zucchini, cherry  
tomatoes, oregano

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(served family style)

#### Assaggi Dolci

assorted Italian pastries

Coffee/Tea

Price Per Person 35

### Menu B

(apps served family style)

#### Cesare

baby romaine, focaccia crumb, pickled  
white anchovies, parmigiano, pancetta  
&

#### Pizza Margherita

tomato, basil, fior di latte, parmigiano

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#### 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

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#### Tiramisu

mascarpone cream, savoiardi  
cookies, coffee, rum

Coffee/Tea

Price per person 40

**Menu C**

(apps served family style)

**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

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**Paccheri 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

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**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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**Paccheri 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

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#### 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

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#### 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

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#### 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**

fresh pasta, duck ragu, bechamel, cacciocavalo 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

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### **Tiramisu**

mascarpone cream, savoiardi cookies, coffee, rum

Price per person 75

**Menu D**

**Appetizer – Choice Of**

**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

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**Primi – Choice Of**

**Maccheroni al Pomodoro**

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

or

**Maccheroni Al Ragù**

bolognese, Parmigiano

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**Secondi – Choice Of**

**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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**Dessert – Choice Of**

**Tiramisu**

mascarpone cream, savoiardi cookies, rum

or

**Panna Cotta**

panna cotta con mango

Price Per Person 90