



cocktail receptions

Vertical offers seasonal cuisine inspired by southern Italy and the Mediterranean. Cocktail reception menu packages are available for groups of 12-150.

MENU ITEMS | items are chosen in advance from the accompanying list. We can also customize menus according to your needs with enough notice. A (v) after an item description denotes vegetarian.

ALCOHOL | it is recommended that wine is chosen prior to the date of the function to guarantee availability. Wine, beer and spirits are charged on an as-consumed basis.

CONFIRMATION | The number of guests in your party must be confirmed no less than forty eight hours from the date of the event. Please note that if there is a reduction in the number of guests for the function, you will be charged for the confirmed number.

EXCLUSIVITY | the entire restaurant, private rooms, main dining room are available for exclusive cocktail receptions. We will set a minimum expenditure for such function based on the details of your request. Please note that if the number in your party decreases, the minimum spend still applies.

DEPOSIT | depending on the size of the group a pre determined deposit is required at the time of the reservation in order to secure the space. This amount will be deducted from the final bill. Prices do not include taxes or 18% gratuity.

FINAL PAYMENT & CANCELLATION | a credit card number is required to secure the reservation. There will be no charges to this card as final bills are to be settled at the end of the event. If paying by cheque, prior arrangements must be made and a cheque must be received within five business days of the event. Reservations may be cancelled up to 48 hours in advance without penalty. Less than 48 hours notice will result in a charge of \$500 on the credit card used to secure the reservation.

Thank you for considering Vertical, we look forward to hosting your function.

CLARE BROWN
info@verticalrestaurant.ca

grilled focaccia

TOMATO, BASIL & GARLIC (V) \$22|DOZ
BLACK OLIVE, ARUGULA & ROASTED RED PEPPERS (V) \$22|DOZ
PROSCIUTTO, RICOTTA, SPINACH & LEMON \$22|DOZ

flatbreads

ROASTED GARLIC & MUSHROOM, PECORINO CHEESE (V) \$22|DOZ
MARGHERITA, TOMATO, MOZZARELLA, BASIL (V) \$22|DOZ
ITALIAN FENNEL SAUSAGE, LEMON, ARUGULA \$24|DOZ

skewers

GRILLED SHRIMP, CHILI, THYME, LEMON \$39|DOZ
GRILLED CHICKEN BREAST, GREEN ONIONS, LEMON, HERBS \$26|DOZ
LAMB SPADUCCI, ROSEMARY & GARLIC \$30|DOZ

platters

MARINATED OLIVES & FOCACCIA (V) \$5|PERSON
VEGETABLES, SMOKED PAPRIKA AIOLI (V) \$4|PERSON
ARTISANAL CHEESES (V) \$7|PERSON
SALUMI, MARINATED OLIVES, PECORINO CHEESE \$7|PERSON

other

INSALATA DI MARE, CUTTLEFISH, SHRIMP, MUSSELS, OCTOPUS \$28|DOZ
CHICKPEA FRITTERS, CHILI, GREEN ONION, SPICY KETCHUP (V) \$20|DOZ
MANCHEGO FRITTERS, MIXED HERBS, SMOKED PAPRIKA, TOMATO SAUCE (V) \$20|DOZ
SEARED SCALLOP, RED BEET PUREE, BRUSSELS SPROUTS \$28|DOZ
PAN SEARED SEA BASS, POTATO, PARSLEY & CAPERS \$24|DOZ
SEARED WHITE TUNA, SALSA VERDE \$28|DOZ
COZZE GRATINATE, BAKED MUSSELS, BREAD CRUMBS, GARLIC & HERBS \$16|DOZ
PROSCIUTTO & ARUGULA GRISSINI \$22|DOZ
LAMB CHOPS, CRACKED PEPPER, HERBS \$55|DOZ

mini sandwiches

LOBSTER, TOMATO, ONION, FENNEL AIOLI, HOUSEMADE BACON \$44|DOZ
ALBACORE TUNA BURGERS, ROASTED TOMATOES, LEMON AIOLI \$36|DOZ
BEEF BURGERS, ONIONS, TOMATOES, MUSTARD \$42|DOZ
MEATBALL, TOMATO SAUCE, FONTINA CHEESE \$36|DOZ
PRIME RIB, ONIONS & SMOKED PROVOLONE CHEESE \$42|DOZ
PULLED PORK, BRAISED BBQ PORK \$38|DOZ

stations |minimum 25 people|

PASTA, PRICES QUOTED AS REQUESTED
CARVED LEG OF LAMB \$16|PERSON
CARVED PRIME RIB OF BEEF, ACCOMPANIMENTS \$19|PERSON
OYSTERS, ACCOMPANIMENTS \$3|EA (MIN 50 PIECES)

mini desserts

RICOTTA CANNOLI (V) \$20|DOZ
CHOCOLATE CUPCAKE (V) \$20|DOZ
CHOCOLATE MOUSSE (V) \$20|DOZ
PECAN HONEY TARTLET (V) \$20|DOZ
LEMON TARTLET (V) \$20|DOZ
FRESH FRUIT SKEWERS (V) \$18|DOZ