



## 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.

Ashley Bell  
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

v e r t i c a l

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