



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

events@oretta.to
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Oretta Events Package Summer 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	\$3,000	\$2,000	\$1,500	N/A
Dinner	\$3,000	\$2,000	\$1,500	\$1500 (avail. from 7pm)

Thursday

Meal Period	Full Mezzanine	L'attico (30 ppl)	Soggiorno (32 ppl)	Cambusa (25 ppl)
Lunch	\$2,000	\$1,500	\$1,000	N/A
Dinner	\$3,500	\$2,000	\$1,500	\$1500 (avail. from 7pm)

Friday

Meal Period	Full Mezzanine	L'attico (30 ppl)	Soggiorno (32 ppl)	Cambusa (25 ppl)
Lunch	\$2,000	\$1,500	\$1,000	N/A
Dinner	\$4,500	\$2,500	\$2,000	\$1500 (avail. from 7pm)

Saturday

Meal Period	Full Mezzanine	L'attico (30 ppl)	Soggiorno (32 ppl)	Cambusa (25 ppl)
Lunch	\$3,000	\$2,000	\$1,500	N/A
Dinner	\$5,500	\$3,000	\$2,500	\$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.

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

The Oretta Salumi Board

Charcuterie, marinated olives, focaccia

Price per person 7.

The Oretta Cheese Board

Selection of cheeses, focaccia

Price per person 9.

The Oretta Fruit Platter

Selection of seasonal fruit

Price per person 6.

The Oretta Vegetable Platter

(grilled or raw options available)

Price per person 6.

Fresh Pasta Station

House made pasta served with chef's selection sauce

Pomodoro 7 per person

Bolognese 10 per person

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 \$6 unlimited

BRUNCH MENUS

Brunch Menu A

(all items served family style)

Insalata

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

&

Crostini

Chef's selection

~

Fritelle

fluffy pancakes, mascarpone mousse,
blueberry compote, maple syrup

&

Asparagi e Capra

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

~

(served family style)

Assorted Mini Bombolone

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

Fritelle

fluffy pancakes, mascarpone mousse,
blueberry compote, maple syrup

or

Oretta Burger

8oz beef patty, giareiniera mayo, fried
eggplant, smoked provolone

~

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 Bombolone

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, green onion, pumpkin seed,
apple cider vinegar dressing

&

Polpette

veal meatballs, leek, tomato sauce,
parmigiano

~

Petto di Pollo

chicken supreme, seasonal vegetables

or

Salmone

5oz grilled salmon, seasonal vegetables

~

(served family style)

Assaggi Dolci

assorted Italian pastries

Coffee/Tea

Price Per Person 35

Menu B

(all items served family style)

Cesare

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

&

Pizza Margherita

tomato, basil, fior di latte, parmigiano

&

Arancini

porcini arancini, truffle thyme aioli

~

Cavatelli Pomodoro

fresh pasta, San Marzano tomato
sauce, parmigiano, basil

&

Manzo

6oz seared flat iron, seasonal
vegetables

&

Salmone

5oz grilled salmon, seasonal vegetables

~

Assaggi Dolci

chefs selection of assorted dessert

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

candied cherry tomatoes, grilled zucchini, crostino

~

Ravioli e Funghi

ricotta ravioli, porcini mushroom sauce, truffle oil

or

Manzo

6oz seared flat iron, seasonal vegetables

or

Salmone

5oz grilled salmon, seasonal vegetables

~

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

~

Cavatelli Pomodoro

San Marzano tomato sauce,
parmigiano, fresh basil

add \$6 per person

DINNER MENUS

Menu A

(all items 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

~

Salmone

6 oz pan seared salmon, seasonal

vegetables

&

Tagliata di Manzo

9oz seared flat iron, seasonal vegetables

~

Assagi Dolci

Chef's selection of assorted pastries

Price per person 55

Menu B

(all items served family style)

Tagliere Misto

selection of cured meat, cheeses,

olives, jams

&

Barbabietola Salad

roasted purple beets, goat yogurt ricotta,

almond and pistachio oil

&

Pizza Margherita

tomato, basil, fior di latte, parmigiano

~

Ravioli e Funghi

ricotta ravioli, mushroom, porcini sauce,

truffle oil

&

Costata di Vitello

10oz veal chop, seasonal vegetables

&

Branzino

pan seared sea bass filet, seasonal

vegetables

~

Assagi Dolci

Chef's selection of assorted pastries

Price per person 60

Menu C

(apps served family style)

Tagliere Misto

selection of cured meat, cheeses, olives, jams

&

Vitello Tonnato

veal carpaccio, tuna emulsion, red onion, capers

&

Burrata Pugliese

candied cherry tomatoes, grilled zucchini, crostino

~

Melanzane alla Parmigiana

fried eggplant, mozzarella fonduta, candied cherry tomatoes, basil

or

Branzino

pan seared sea bass filet, seasonal vegetables

or

Ravioli e Funghi

ricotta ravioli, mushroom, porcini sauce, truffle oil

or

Tagliata di Manzo

9oz seared flat iron, seasonal vegetables

~

Tiramisu

mascarpone cream, savoiardi cookies, coffee, rum

Price per person 75

Menu D

Appetizer – Choice Of

Vitello Tonnato

veal carpaccio, tuna emulsion, red onion, capers

or

Cavoletti

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

or

Barbabetola Salad

roasted purple beets, goat yogurt ricotta, almond and pistachio oil

~

Primi – Choice Of

Cavatelli Pomodoro

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

or

Paccheri alla Bolognese

veal bolognese, parmigiano

~

Secondi – Choice Of

Branzino

pan seared sea bass filet, seasonal vegetables

or

Costata di Vitello

10oz veal chop, seasonal vegetables

or

Agnello e Fregula Sarda

lamb striploin, seasonal vegetables

or

Melanzane alla Parmigiana

fried eggplant, mozzarella fonduta, candied cherry tomatoes, basil

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Dessert – Choice Of

Tiramisu

mascarpone cream, savoiardi cookies, rum

or

Panna Cotta

panna cotta con mango

Price Per Person 90