

ORETTA EVENTS

Godiamoci la festa!

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.



ORETTA



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. 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.



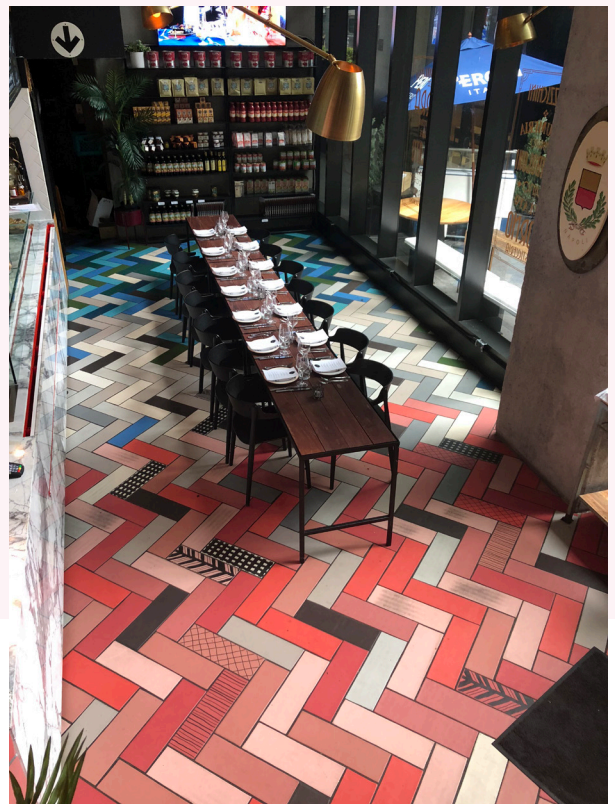
THE L'ATTICO section features a fully functioning presentation kitchen and marble island that can host up to 30 guests on multiple tables, 26 on one harvest table, or 50 for cocktail reception. This space makes your guests feel like you are hosting from the comforts of home with the ease of service from 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.

CAMBUSA, our cafe by day and private dining by night, can accommodate up to 40 guests cocktail style and up to 26 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.



COCKTAIL STYLE

HARVEST TABLE SEATING





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.

THE PRICING

	MEAL PERIOD	FULL MEZZANINE	L'ATTICO	SOGGIORNO	CAMBUSA
SUNDAY	LUNCH	\$3000	\$2000	\$1500	N/A
	DINNER	\$2000	\$1500	\$1000	\$1500
MONDAY TO WEDNESDAY	LUNCH	\$2000	\$1250	\$1000	N/A
	DINNER	\$3000	\$2000	\$1750	\$1500
THURSDAY TO FRIDAY	LUNCH	\$2000	\$1250	\$1000	N/A
	DINNER	\$4500	\$2500	\$2000	\$1500
SATURDAY	LUNCH	\$3000	\$2000	\$1500	N/A
	DINNER	\$5500	\$3000	\$2500	\$1500

**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.*

ORFETTA

THE FOOD

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)

- Caprese skewer | **26**
- Prosciutto melone | **30**
- Truffle crostini | **32**
- Smoked salmon tartare | **34**
- Steak tartare | **34**
- Burrata crostini, seasonal garnish | **34**
- Tuna tartare | **44**

Hot (priced per dozen)

- Mini pizza | **22**
- Fried artichoke, citrus gremolata | **26**
- Chicken spieducci | **36**
- Lamb spieducci | **36**
- Fried calamari | **32**
- Melanzane alla parmigiana slider | **48**
- Porchetta sliders | **66**
- Grilled octopus skewers / salsa verde | **50**
- Mini polpette sliders | **52**

Sweet (priced per dozen)

- Mini cesto tart (seasonal garnish) | **30**
- Mini bomboloni | **36**
- Mini cannoli | **32**
- Assorted bomboloni | **36**

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

**Assorted flavours extra*

OPPORTUNITY

FOOD PLATTERS & STATIONS

THE ORETTA FRUIT PLATTER

Selection of seasonal fruit

Price per person 6

THE ORETTA VEGETABLE PLATTER

(grilled or raw options available)

Price per person 8

THE ORETTA SALUMI BOARD

Charcuterie, marinated olives, focaccia

Price per person 7

THE ORETTA CHEESE BOARD

Selection of cheeses, focaccia

Price per person 9

FRESH PASTA STATION

House made pasta served with chef's selection sauce

Pomodoro (per person) 8

Cacio e Pepe (per person) 12

OYSTER SHUCKING

Served with classic mignonette and lemon

Price per piece 3.50 (Minimum 100 pieces)

BEVERAGE STATION

A selection of juice, soft drinks, coffee & tea

Sparkling water or flat, single shot of espresso

Price per person (unlimited) 8

THE BRUNCH

BRUNCH "A"

(all items served family style)

Price Per Person 42

PRIMI

INSALATA VERDE

Ontario bib lettuce, yogurt dressing,
crushed pistachios

CROSTINI

Chef's selection

SECONDI

SPEZATINO DI POMODORO (1 PER 3 GUESTS)

stewed tomato, fried eggs

TRAPANESE PIZZA (1 PER 3 GUESTS)

bufala mozzarella, almond and tomato pesto
fried eggplant, basil

DOLCI

ASSAGGI DOLCI

chef's selection of assorted desserts

COFFEE / TEA

BRUNCH MENU "B"

(apps served family style)

Price Per Person 45

PRIMI

YOGURT E MUSELI (1 BOWL PER 4 GUESTS)

vanilla, honey, assorted nuts, dried fruit,
pumpkin seeds

SECONDI

choice of:

UOVA BURRATA E TARTUFO

local burrata, free range scrambled eggs,
shaved black truffle

AVOCADO E POMODORO

sourdough avocado and scrambled eggs

TAGLIATA DI MANZO

6 oz flatiron steak, scrambled eggs, potatoes,
black truffle

DOLCI

FRITELLE (1 PIECE PER GUEST)

lemon cake, seasonal garnish

COFFEE / TEA

ORFETTA

MENU DEL GIORNO

MENU "A"

(all items served family style)

Price per person 58

PRIMI

CARCIOFI FRITTI

fried artichoke hearts, citrus gremolata

CESARE

baby romain, focaccia crumble, marinated anchovies, parmigiano, crispy prosciutto

SECONDI

PIZZA MARGHERITA

tomato, basil, fior di latte, parmigiano

BRANZINO

pan seared seabass, seasonal vegetables

PETTO DI POLLO

chicken supreme, seasonal vegetables

DOLCI

ASSAGGI DOLCI

Chef's selection of assorted pastries

COFFEE / TEA

MENU "B"

(all items served family style)

Price per person 65

PRIMI

TAGLIERE MISTO

selection of cured meat, cheeses, olives, jams

INSALATA VERDE

Ontario bib lettuce, yogurt dressing, crushed pistachios

SECONDI

PIZZA MARGHERITA

tomato, basil, fior di latte, parmigiano

MACCHERONCINI ALLA NORMA

cherry tomato, basil, fried eggplant and ricotta salata

TAGLIATA DI MANZO

12oz seared flat iron, seasonal vegetables

BRANZINO

pan seared sea bass, seasonal vegetables

DOLCI

ASSAGGI DOLCI

Chef's selection of assorted pastries

COFFEE / TEA

ORFETTA

MENU "C"

(apps served family style)

Price per person 78

PRIMI

TAGLIERE MISTO

selection of cured meat, cheeses, olives, jams

CAPESANTE

scallop, chamomile, Ontario cucumber

BURRATA PUGLIESE

DOP burrata, pio tosini 24-month DOP prosciutto crudo

SECONDI

choice of:

PEPERONE

roasted and stuffed banana pepper, tomato risotta, caper, walnut, oregano, parmigiano

BRANZINO

mediterranean sea bass, seasonal vegetables

MACCHERONCINI ALLA NORMA

cherry tomato, basil, fried eggplant and ricotta salata

BISTECCA DI MANZO

12 oz striploin, seasonal vegetables

DOLCI

TIRAMISU

traditional mascarpone and espresso tiramisu, marsala wine, cocoa powder

COFFEE / TEA

MENU "D"

Price Per Person 92

APPETIZER

choice of:

SALMONE

salmon fennel, herring caviar, buttermilk

INSALATA VERDE

Ontario bib lettuce, yogurt dressing, crushed pistachios

INSALATA AGRUMI

assortment of citrus, fennel, chili, shaved almond

PRIMI

choice of:

CAVATELLI POMODORO

preserved tomato, parmigiano, stracciatella, basil

PACCHERI BOLOGNESE

veal bolognese, parmigiano

SECONDI

choice of:

BRANZINO

mediterranean sea bass, seasonal vegetables

BISTECCA DI MANZO

12oz striploin, seasonal vegetables

MAIALE IN AGRODOLCE

16oz bone in Ontario pork rib chop, apple and vanilla puree, fennel, apple and parsley salad

PEPERONE

roasted and stuffed banana pepper, tomato risotta, caper, walnut, oregano, parmigiano

DOLCI

choice of:

TIRAMISU

traditional mascarpone and espresso tiramisu, marsala wine, cocoa powder

TORTA DI PRUGNA

plum tart served with a lavender yogurt sauce

COFFEE / TEA

ORETTA

VINO

SPUMANTE E FRIZZANTE

Prosecco brut doc, mionetto nv
glera - veneto

58

Prosecco rose' brut, tenuta santome' nv
glera, pinot nero - veneto

60

Bonarda la peccatrice, bisi nv
croatina - lombardia

60

BIANCO

Pinot grigio, bennati 2020
pinot grigio - veneto

52

Pecorino villa angela, velenosi 2019
pecorino - marche

61

Verdicchio di matelica, collestefano 2019
verdicchio - marche

67

Regaleali bianco, tasca d'almerita 2020
inzolia, grecanico, catarratto, chardonnay - sicilia

67

Vernaccia di s. gimignano, panizzi 2020
vernaccia - toscana

70

ROSATO & RAMATO

Bricco preje, poderi dei bricchi astigiani 2019
barbera, pinot nero - piemonte

61

Pinot grigio ramato, attems 2019
pinot grigio - friuli

67

ROSSO

Merlot 921, collevento 2017
merlot - veneto

52

Appassimento, botter 2019
negroamaro, primitivo, merlot - puglia

61

Syrah adhara, feudo disisa 2018
syrah - sicilia

70

Chianti dei colli fiorentini torretta riserva,
la querce 2017
sangiovese, canaiolo - toscana

79

Nebbiolo d'alba, fratelli abrigo 2018
nebbiolo - piemonte

83