



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

events@oretta.to
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FREQUENTLY ASKED QUESTIONS

How many guests does our private function space accommodate?

Aptly named the Soggiorno (the living room) and the L'attico (the penthouse) hold a maximum of 50 guests for a sit down meal and 70 guests for a standing reception. If the rooms are divided into smaller rooms, the Soggiorno, can accommodate up to 20 guests sit down. L'attico, with the demonstration kitchen up to 30 guests for a sit down meal. The Oretta private rooms are not wheelchair accessible. Cantina, our Semi-Private Dining Room, can accommodate up to 20 guests sit down.

What time of day can we have our function?

The private rooms are available Monday through Saturday for lunch anytime between 11:30am-4:30pm.

Dinners are available Monday through Sunday from 5pm-11pm.

Is the restaurant available for a full buy out?

Oretta is only available Sundays-Wednesdays after 5pm for a full buyout. Any group booking over 12 people is to be made through our events co-coordinator events@oretta.to

Is there a charge for booking the Oretta Private Rooms?

There is no charge to use the space, provided the minimum food beverage expenditure is met. In the event that the food and beverage minimum (prior to tax and gratuity) is not met, the difference will be added as a room rental.

Sunday to Wednesday

Meal Period	Both Rooms	L'attico (30 ppl)	Sorrigiorno (32 ppl)	Cambuso (24 ppl)
Lunch	\$1500	\$1000	\$750	N/A
Dinner	\$3000	\$2000	\$1500	\$1500 (avail. from 7pm)

Thursday to Saturday

Meal Period	Both Rooms	L'attico (30 ppl)	Sorrigiorno (32 ppl)	Cambuso (24 ppl)
Lunch	\$2000	\$1500	\$1000	N/A
Dinner	\$5000	\$3000	\$2500	\$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.

How are the costs determined in the private event spaces at Oretta?

Charges for the function are based on food and beverage sales plus gratuity and applicable government taxes.

Wines, liquor and beer are selected from the current restaurant list. In accordance with liquor licensing regulations, guests are not permitted to bring their own wine and alcohol, but please advise us of your preferences and we will be happy to find a comparable item from our list.

Guests are welcome to bring their own cake for a plating fee of \$3.50 per person.

We do charge a set "Chef's fee" of \$300 for 3 hours, for each food stations that requires a kitchen staff

How far in advance do we need to book?

Bookings are made through events@oretta.to and availability is dependant on the time of year. We recommend booking at least a week in advance with all finalized details including food and beverage selection confirmed.

What items do I need to supply? What items does Oretta supply?

We will print personalized group menus for each of your guests. Please provide us with any logos or special messages that you would like printed on the menus.

Oretta will also arrange for your flower arrangements, adding charges to your final bill. If designated seating is required, please supply your own place cards.

Is there a bar in the room?

There is no bar on the mezzanine floor however our staff is able to provide full beverage service to the private rooms through the main bar. In the event that you are hosting a stand up reception we will set up a limited satellite bar with beer and wine should you choose.

Is there parking available?

There are a number of Green P parking lots in the area. There is also street parking available on many of the side streets. A few of the condominiums also have underground parking for a charge.

Oretta is easily accessible on TTC via subway and streetcar.

Do you offer kids menu?

Kids menus for all meal periods available upon request. Menus and prices subject to change without notice and depending on availability of ingredients. While we accommodate dietary requests we cannot guarantee an allergen free kitchen.

How are payments made?

We require full payment at the conclusion of your event. We accept all major credit cards, debit or cash. We do not provide invoices to be paid at a later date. You will be required to sign a contract at the date of the booking in order to guarantee and hold the space.

Is there a cancellation fee?

Authorized credit card will be charged 50% of the food and beverage minimum as outlined above if cancelled less than 48 hours before event.

Large Party Reservation Policies

Due to the high-demand nature of our Special Event Space, including our Private Dining Room, we cannot hold this space for private functions without a signed contract and credit card. The credit card is used to guarantee the reservation, and will not be charged unless the food and beverage minimum is not met.

The food and beverage minimum does not include applicable taxes and gratuity. Cancellations must be made 48 hours before reservation time. There is a 50% charge of the minimum fee quoted onto the authorized card, if the cancellation is made less than 48 hours prior to the scheduled time. A gratuity of 18% will be applied to the total bill for all parties over 8.

CREDIT CARD DETAILS

CREDIT CARD HOLDER (Print name.): _____

CREDIT CARD TYPE: (Please check one.):

- Visa
- Master Card
- Amex

CREDIT CARD NUMBER: _____

EXPIRATION DATE (mm/yy): _____

I, the undersigned, have read, fully understand, and agree to the terms of Orettas Private Event Contract, including the food and beverage minimum policy. I acknowledge that, unless I cancel this reservation at least 48 hours prior to the event, this credit card will be charged the shortfall amount to meet the minimum spend requirement stated above, including if I have a lower turnout of guests than anticipated, or if my party fails to show up entirely.

SIGNATURE OF CREDIT CARD HOLDER / AUTHORIZED SIGNER:

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)

Radicchio Crostini 26. (veg)

N'duja Crostini 28.

Veal Tartar on chips 30. (gf)

Arctic Char Tartar 30. (gf)

Hot (priced per dozen, passed around)

Meat stuffed fried olives 24.

Polenta Fries with honey and thyme 20. (veg/gf)

Lamb Speducci 32.

Chicken Speducci 28.

Shrimp Speducci 34.

Fried artichoke, truffle sauce 30. (veg)

Potato Crocchette with N'duja 26. (veg)

Lamb Chops 45.

Fried Calamari 32. (gf)

Mini Pizze 26. (veg)

Sweet (priced per dozen)

Cesto : meringue filled with fresh berries and cream

Baba : rum soaked cake, whipped cream

Zeppole : deep fried dough, spiced sugar

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, and house-made pickles, bread

Price per person 7.

The Oretta Cheese Board

Selection of cheeses, house made jam, bread

Price per person 9.

Cold Seafood Board

A selection of poached shrimp, baby octopus, and arctic char tartar

Price per person 12.

Fresh Pasta Station

House made cavatelli served with either or both:

tomato sauce, stracciatella basil (veg)

sausage, squash, herbs

Price per person 7.

Porchetta

Served with house-marinated peppers, balsamic pickled cucumber, milk buns

Price per person 6.

Prime Rib

Served with caramelized onion, rapini, horseradish, mustard, milk buns

Price per person 7.

Oyster Shucking

Served on a bed of ice with traditional accompaniments

Price per piece 2.50. (Minimum 100 pieces)

Beverage Station

A selection of juice, soft drinks, coffee & tea

Price per person 4.

LUNCH MENUS

Menu A

Insalata

fennel, radicchio, Napa cabbage, orange,
pumpkin seeds, vincotto dressing

or

Zuppa

~

Pizza Margherita

tomato, basil, mozzarella, grana padano

or

Torcetti Amatriciana

pancetta, red onion, spicy tomato sauce

~

Coffee/Tea

Price per person 30.

Menu B

Insalata

fennel, radicchio, Napa cabbage, orange,
pumpkin seeds, vincotto dressing

or

Zuppa

~

Pizza Cardinale

tomato, mozzarella, spicy salumi,
black olives

or

Trota

seared trout, roasted beet, sautéed kale,
orange dressing

or

Torcetti Amatriciana

pancetta, red onion, spicy tomato sauce

~

Tiramisu

~

Coffee/Tea

Price per person 40.

Menu C

Tagliere di Salumi

salumi board and pickles
served family style

~

Insalata

fennel, radicchio, Napa cabbage, orange,
pumpkin seeds, vincotto dressing

or

Zuppa

~

Pizza Margherita

tomato, basil, mozzarella, grana padano

or

Lombata di Manzo

beef striploin, brussels sprouts, pancetta,
potato

or

Torcetti alla Pescatora

calamari, shrimp, mussel, tomato, herbs

~

Tiramisu

~

Coffee/Tea

Price per person 45.

DINNER MENUS

Menu A

(apps served family style)

Polpette Affumicate

beef and pork meatballs, smoked
eggplant, leek tomato sauce

&

Insalata

radicchio, napa cabbage, kale, fennel,
vincotto dressing

&

Pizza Margherita

tomato, basil, mozzarella, grana padano

~

Trota

seared trout, roasted beets, sautéed kale,
orange dressing

or

Lombata di Manzo

beef striploin, brussels sprouts, pancetta,
potato

~

Tiramisu

Coffee/Tea

Price per person 50.

Menu B

(apps served family style)

Tagliere di Salumi e Formaggi

selection of cured meat, cheeses, pickles, jams
&

Insalata

radicchio, napa cabbage, kale, fennel, orange,
vincotto dressing

&

Pizza Margherita

tomato, basil, mozzarella, grana padano

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Gnocchi

Tomato sauce, stracciatella, basil

or

Salmerino

arctic char, cherry tomato, capers, olives, herbs

or

Spalla d'Agnello

lamb shoulder, lamb bacon, cauliflower,
potato, leek and mint

~

Tiramisu

or

Zeppola

deep fried Zeppola, chestnut cream, rum
chocolate sauce, candied chestnut

Coffee/Tea

Price per person 60.

Menu C

(apps served family style)

Polpette Affumicate

beef and pork meatballs, smoked eggplant, leek tomato sauce

&

Tagliere di Salumi e Formaggi

selection of cured meats, cheeses, pickles, jams

&

Fritto Misto

deep fried calamari, bay scallops, baby octopus, beet chips

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Gnocchi

tomato, stracciatella, basil

or

Salmerino

arctic char, cherry tomato, capers, olives, herbs

or

Filetto di Vitello

veal tenderloin, parsnip puree, sautéed greens

or

Tonno

albacore tuna, butternut squash puree, charred radish,

cranberries gremolata

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Tiramisu

or

Zeppola

deep fried Zeppola, chestnut cream, rhum chocolate sauce,

candied chestnut

or

Torta Firenze

chocolate cake, amaro gelato

Coffee/Tea

Price per person 75.

Menu D

Cappesante

seared scallops, butternut squash puree, charred radish, cranberry gremolata

or

Barbabietole

Smoked, roasted and pickled beets, goat yogurt, watercress

or

Tar tar di Manzo

Beef tenderloin, egg yolk, pickled mushrooms, crackers

or

Stracciatella

stracciatella cheese, heirloom carrot agrodolce, pickled pepper, pistachio

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Tagliatelle

ragu, parmigiano reggiano

or

Gnocchi

spinach gnocchi, squash, cream, black truffle

-

Salmerino

arctic char, cherry tomato, olives, capers, herbs

or

Filetto di Vitello

veal tenderloin, parsnip puree, sautéed greens

or

Spalla d'Agnello

lamb bacon, potato, cauliflower, potato, leek and mint

-

Tiramisu

or

Zeppola

Deep fried Zeppola, chestnut cream, rhum chocolate sauce, candied chestnut

or

Torta Firenze

chocolate cake, amaro gelato

Coffee/Tea Price Per Person 95.

WINE LIST - EVENTS PACKAGE

FRIZZANTE Btl

Principe di Porcia *Prosecco Extra Dry* 60.
Corteaura *Franciacorta Brut* 90.

ROSE Btl

2015 Forchir *Pinot Grigio Rosadis* 60

VINO BIANCO Btl

2015 Delibori *Soave Classico* 50.
2015 Valpantena *Chardonnay* 52.
2015 Velenosi *Verdicchio Classico* 52.
2014 Rocca Delle Macie 'Straccali' *Pinot Grigio* 55.
2015 Argiolas Costamolino *Vermentino di Sardegna* 60.

VINO ROSSO Btl

Northern Italy

2014 Delibori *Valpolicella Ripasso Classico Superiore* 64.
2014 Colterenzio *Pinot Nero* 70.
2013 Farina *Amarone Della Valpolicella* 95.

Central Italy

2013 Rocca delle Macie *Chianti Classico* 65.
2011 Tenuta Monteti Caburnio Toscana 75

Southern Italy & Islands

2014 Masciarelli *Montepulciano d'Abruzzo* 50.
2014 Vigneti Zabu 'Chiantari' *Nero d'Avola* 65.
2013 Zolla *Primitivo* 75.