

The graphic features a large yellow circle on the right side, containing the text 'MARTELLLO' and 'Events'. To the left of the circle are several vertical orange bars of varying widths, and a light blue geometric shape that overlaps the orange bars and the yellow circle. The background is white.

MARTELLLO

Events

Ciao!

I see you have picked up the Event Package from Martello Restaurant, which means you're off to a great start on planning the coolest party of the year.

Before we begin, let's get the boring stuff out of the way...

As you browse through this package and dream of the epic party you're about to throw, keep in mind that we like to customize each event to suit your dreams, so do not hesitate to ask for something you don't see printed here, and we will do our absolute best to accommodate.

For private events or dinners in our space, we have set a minimum spend for each day of the week.

What does this mean, you ask? Basically, we need to make sure our restaurant takes in enough money to pay our employees, our suppliers, the government, and all the others in between so that we can stay open! So, we set minimums that reflect an average day of sales.

You'll see we have options for both a full and partial buyout. A full buyout means that we have completely shut down the entire restaurant to the public for an entire day. A partial buyout can be a more cost effective way of hosting a private event in our space. What that entails is either a shorter timeframe (partial day) OR a sectioned off part of the restaurant (either the dining room OR the bar area).

Please note that final pricing is based on guest count as well as what season you are booking. Buyouts are also subject to a flat rate room rental fee and coordination fee in addition to the minimum spend.

See next page for a breakdown of pricing tiers.

MINIMUMS FOR FULL BUYOUT

Patio and Holiday Season (May-September AND December)

Sunday - Thursday: Starting at \$4,000
[plus tax & gratuity]

Friday - Saturday: Starting at \$7,000
[plus tax & gratuity]

Off Season (October-November AND January-April)

Sunday - Thursday: Starting at \$3,500
Friday - Saturday: Starting at \$5,000
[plus tax & gratuity]

MINIMUMS FOR PARTIAL BUYOUT

Bar Area

Sunday - Thursday: Starting at \$1,200
Friday - Saturday: Starting at \$2,500
[plus tax & gratuity]

Dining Room

Sunday - Thursday: Starting at \$2,500
Friday - Saturday: Starting at \$4,000
[plus tax & gratuity]

Full Space - Brunch [10AM-4PM]

Saturday - Sunday: Starting at \$2,000
[plus tax & gratuity]

Full Space - Dinner [5PM onward]

Saturday: Starting at \$4,500
Sunday: Starting at \$3,000
[plus tax & gratuity]

Now that that's over with, let the fun begin!

What's your style?

Are you hosting a classy cocktail party? An intimate urban wedding? An epic staff party? A fancy baby shower?

The first step in planning your event with us will be to decide on the style of service you want, that is, whether you want passed hors d'oeuvres, grazing stations, a sit down meal, or a mix! Either way we've got you covered.

CANAPES & HORS D'OEUVRES

Think adorable one-to-two bite-sized finger food, passed around the room or set up as a buffet for your guests to snack on while they schmooze.

Please note, prices are per piece and we require a minimum of 12 pieces per item.

BRUNCH

DEILED EGGS	3
SMOKED SALMON TOAST <i>FOCACCIA CRISP + STRACCIATELLA + FRIED CAPERS</i>	4.5
STRACCIATELLA TOAST <i>FOCACCIA CRISP + OLIVE OIL + BLACK PEPPER</i>	4
ROMAN STYLE PIZZA <i>CUSTOMIZABLE</i>	4
PROSCIUTTO E MELON	3
MINI FRENCH TOAST <i>NUTELLA + BURNT ORANGE MARMALADE + HAZELNUTS</i>	3
ZEPPOLE <i>CREAM CHEESE DONUTS + HONEY + PISTACHIO</i>	3
CANNOLI <i>PISTACHIO OR CHOCOLATE</i>	6

DINNER

MINI SUPPLI CARNAROLI RICE + SAN MARZANO + FIOR DI LATTE	3.5	POTATO CROCCHETTE SOPPRESSATA + SMOKED PROVOLONE	2
FRITELLE DI ZUCCA MASCARPONE + PICKLED ONION	3	ROMAN STYLE PIZZA CUSTOMIZABLE	4
RICOTTA DUMPLING TOMATO SAUCE + BROCCOLINI	3.5	CAPPELLETTI SEASONAL STUFFED PASTA	MP
STRACIATELLA TOAST SOURDOUGH + BLACK PEPPER + OLIVE OIL	3.5	CARNE CRUDA KALAMATA OLIVE + FOCACCIA CRISP	5
ROASTED FIG PROSCIUTTO + POMEGRANATE REDUCTION	4	POLPETTE MEATBALL + SUGO + REGGIANO + BASIL	3.5
PROSCIUTTO E MELONE	3	SHRIMP SCAMPI GARLIC + WHITE WINE SAUCE	4

DESSERT

ZEPPOLE CREAM CHEESE DONUTS + HONEY + PISTACHIO	3
CANNOLI PISTACHIO OR CHOCOLATE	6
PANNA COTTA SEASONAL FLAVOURING	4
TIRAMISSU MASCARPONE CREAM + COFFEE LIQUEUR + COCOA + ESPRESSO	4
GELATO [VEGAN OPTIONS]	3

GRAZING STATIONS

Think buffet but fancy. Our grazing stations are very customizable and are therefore at 'market price", meaning it depends on just how fancy you want to get with it.

Hors d'oeuvres can also be set up as part of a grazing station.

FORMAGGI BOARD

INQUIRE ABOUT AVAILABLE CHEESES

SALUMI BOARD

INQUIRE ABOUT AVAILABLE CURED MEATS

ANTIPASTI BOARD

*MIXED OLIVES, CHERRY TOMATO CONFIT, PEPPERONCINI PEPPERS,
MARINATED ARTICHOKEs, ROASTED EGGPLANT*

MIX AND MATCH

WANT A MIX OF ALL THREE? LET'S DO IT!

OYSTER BAR

WITH ALL THE ACCOUTREMENTS



SET MENUS

If you're looking to host a sit-down meal, we will curate a unique menu to suit your desires and your price-point.

If there is an Italian dish that you absolutely adore and want to include in your menu, let us know and we will do our best to make that happen for you!

For your browsing purposes, here are a couple examples of what a set menu could look like.

MARTELLO CLASSICS

SHARING MENU

ASSORTED ANTIPASTI

CHERRY TOMATO CONFIT, MIXED OLIVES
SERVED WITH HOUSE-MADE SOURDOUGH FOCACCIA

APPETIZER COURSE

SUPPLI

CARNAROLI + TOMATO + MOZZARELLA

ROASTED AND FRIED ARTICHOKE

ANGOSTURA AIOLI + LEMON + PARMESAN

INSALATA DI CASA

ARUGULA + CHERRY TOMATO + PARMESAN + BALSAMIC

PIZZA COURSE

MARGHERITA PIZZA

TOMATO SAUCE + MOZZARELLA + BASIL

SOPPRESSATA & HOT HONEY PIZZA

HONEY + CALABRIAN CHILI + MOZZARELLA

PASTA COURSE

CARBONARA

PECORINO + BLACK PEPPER + GUANCIALE + EGG

DESSERT

TIRAMISU

MASCARPONE CREAM + COFFEE LIQUEUR
+ COCOA + ESPRESSO

\$50

4-COURSE DINNER PARTY

SHARED APPETIZER

ROASTED AND FRIED ARTICHOKE

ANGOSTURA AIOLI + LEMON + PARMESAN

STRACCIATELLA

OLIVE OIL + BLACK PEPPER + SOURDOUGH FOCACCIA

INSALATA VERDE

KALE + NAPA CABBAGE + APPLE + WALNUTS + PIAVE

SHARED PIZZAS

MARGHERITA PIZZA

TOMATO SAUCE + MOZZARELLA + BASIL

SOPPRESSATA & HOT HONEY PIZZA

HONEY + CALABRIAN CHILI + MOZZARELLA

CHOICE OF

CARBONARA

PECORINO + BLACK PEPPER + GUANCIALE + EGG
(CAN BE MADE VEGETARIAN BY OMITTING GUANCIALE)

PAPARDELLE AL RAGU

BOAR + STRACCIATELLA + HORSERADISH GREMOLATA

FETTUCCINI ALLA PUTTANESCA

CHARRED TOMATO + OLIVES + CAPERS + ROASTED GARLIC

DESSERT

GELATO

\$60

5-COURSE DINNER EXTRAVAGANZA

SHARED

ASSORTED ANTIPASTI

CHERRY TOMATO CONFIT, MIXED OLIVES
SERVED WITH HOUSE-MADE SOURDOUGH FOCACCIA

SHARED APPETIZER

ROASTED AND FRIED ARTICHOKE

ANGOSTURA AIOLI + LEMON + PARMESAN

INSALATA VERDE

KALE + NAPA CABBAGE + APPLE + WALNUTS + PIAVE

SHARED PIZZAS

MARGHERITA PIZZA

TOMATO SAUCE + MOZZARELLA + BASIL

SOPPRESSATA & HOT HONEY PIZZA

HONEY + CALABRIAN CHILI + MOZZARELLA

CHOICE OF

AGNOLOTTI DI FUNGHI

RICOTTA + TRUFFLE + CHIVE + REGGIANO

GIRONDOLA DI LASAGNA

SAUSAGE BOLOGNESE + BESCIAPELLA + MOZZARELLA + WHIPPED RICOTTA

OSSO BUCO

BRAISED VEAL SHANK + CREAMY POLENTA + KALE

DESSERT

GELATO

\$70

BOUGIE URBAN WEDDING

SHARED ANTIPASTI

PROSCIUTTO + MELON + BURRATA

SERVED WITH HOUSE-MADE SOURDOUGH FOCACCIA

APERITIVO

INSALATA VERDE

KALE + NAPA CABBAGE + APPLE + TOASTED WALNUT + PIAVE

PRIMI

AGNOLOTTI DI FUNGHI

RICOTTA + TRUFFLE + CHIVE + REGGIANO

SECONDI (CHOICE OF)

OSSO BUCO

BRAISED VEAL SHANK + CREAMY POLENTA + TUSCAN KALE + RED WINE JUS

CIOPPINO

MUSSELS + CLAMS + PRAWNS + SCALLOPS + FENNEL & TOMATO BROTH

STUFFED EGGPLANT

*ANCIENT GRAIN SALAD + SUN DRIED TOMATO + LEMON VINAIGRETTE +
SMOKED YOGURT*

DOLCE

GELATO

\$140

Remember that these are sample menus. Menu items you see may be dependent on season.

We like to keep things fresh and interesting so we are always open to creating a menu tailored to your event.

What about the bar?

The next thing to think about is what libations you would like to offer your guests. Again, this is completely customizable to your desires. We can curate a drink list as simple or as extravagant as you would like.

If you only want to offer wine, beer and non-alcoholic options, great. If you want a custom cocktail for your event, fantastic. If there is a specific wine that your grandfather adores, let us know and we will try to source

Next Steps

Once you have an idea of the style of service you would like for your event, we will help guide you through the process of finalizing your menu and drink list.

If you have any questions please do not hesitate to reach out!

All event inquiries should be directed at info@martellorestaurant.ca

We look forward to helping you host an amazing and memorable event!

Thank you!