VILLA FIRENZE

*Rustic Italian Cuisine*

# EVENT PACKAGE

TOTO

AG

PIZZA

# Events & Groups

Thank you for your interest in Villa Firenze and Toto Pizza. We believe we are the ideal location for your event. In this event package you will find our private room options as well as some set menu samples. Together we can create a memorable and unique experience for both you and your guests.

## Venue Information

The front house at Villa Firenze has total capacity of 70 guests. It can be broken down into two semi-private rooms, the veranda room with a capacity of 30 guests, and the main room with a capacity of 50 guests. Our veranda room is ideally suited for business lunches and cozy personal meetings. In addition to our front house at Villa Firenze, our newly re-designed banquet room at Toto has a maximum capacity of 80 guests and is specifically designed for larger private banquet functions. The space can also be broken down into two separate semi-private sections with a capacity of 20-40 guests.

## Booking Information

To book the front house at Villa, the Main Room, Veranda Room, or any of the Rooms at Toto privately, a minimum spend is required. Please note that taxes and gratuity are not included in the minimum required budget.

| FUNCTION SPACE | | MAX GUEST COUNT | MINIMUM SPEND $ | | | |
|---|---|---|---|---|---|---|
| | | | LOW SEASON (JAN - OCT) | | HIGH SEASON (NOV - DEC) | |
| | | | TUES - THURS | FRI - SAT | TUES - THURS | FRI - SAT |
| VILLA | ENTIRE DINING ROOM | 70 | $5,000 | $6,000 | $5,000 | $6,500 |
| VILLA | VERANDA ROOM | 30 | $2,000 | $2,500 | $2,000 | $2,500 |
| VILLA | MAIN ROOM | 50 | $3,000 | $3,500 | $3,000 | $4,000 |
| TOTO | BANQUET ROOM | 80 | $4,000 | $4,500 | $4,500 | $6,000 |
| TOTO | SPLIT ROOM | 20-40 | $2,000 | $2,500 | $2,000 | $2,500 |

***Please note: Deposit of $1000 is required for all private room reservations.** Deposits are not an additional charge and are held to guarantee booking of a function space. Deposits will be applied to your invoice at the end of your function. *We are open to Private reservations on the days that the restaurant is closed (Sundays, Mondays, and Holidays). Minimum food and beverage spend of $8,000. Deposit required $2,000.

# Audio Visual Equipment

(available in TOTO only)

| | | | |
|---|---|---|---|
| PROJECTOR | $100 | WIRELESS MICROPHONE | $50 |
| BUILT-IN PROJECTOR SCREEN | $200 | LAPEL MICROPHONE | $50 |
| DVD PLAYER | $50 | PA SYSTEM | $400 |

*wireless internet available upon request

# Bar Options

**Beverages**

Pop $3.50

Juice $4.50

Espresso $4.50

Cappucino $5.50

Still/Sparkling Water (1L) $7.50

**Liquor**

Highballs $7.95

Premium Highball $8.95

Cocktails (Starting) $12

Liquors, Scotches, Aperitifs available upon request

**Prosecco**

Served upon guest arrival
$450 for 50 servings

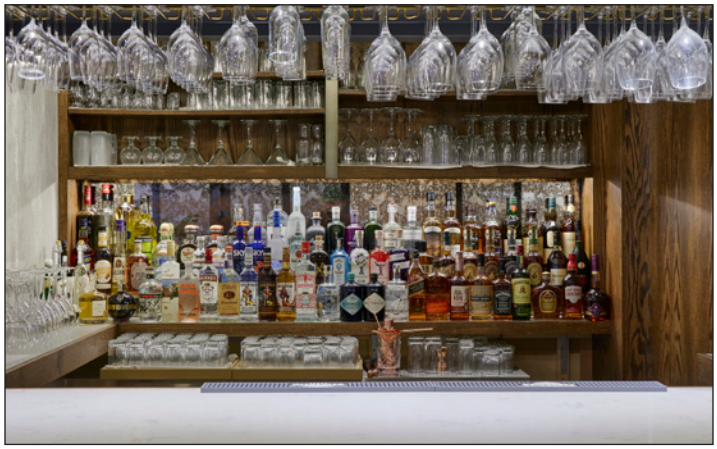
**Beer**

Domestic $7.25

Import & Premium $8.50

**Wine**

Wine List available upon request



# Lunch Menu 1

## APPETIZER PLATTERS

Portobello Mushrooms

Bruschetta

Italian Sausage
(served in a tomato sauce)

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## SALAD

Insalata Mista
(mixed greens with italian house dressing)

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## MAIN COURSE (family style)

Rotini
(in a rose sauce with vegetables)

Penne all' Arrabiata
(in a spicy tomato sauce)

**&**

Vitello alla Villa Firenze
(veal stuffed with ham and cheese and topped with a green peppercorn sauce)

Pollo Lemone
(chicken breast in a tangy lemon sauce)

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## DESSERT

Tiramisu

Coffee and Tea

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$67

per person
plus gst and 18% gratuity

# Lunch Menu 2

## APPETIZER

Portobello Mushroom

## PASTA COURSE

Pasta della Casa
(pasta shells stuffed with ricotta cheese and spinach topped with tomato sauce)

## SALAD

Insalata Mista
(mixed greens with italian house dressing)

## MAIN COURSE

Petto di Pollo alla Panna
(chicken breast in a mushroom cream sauce served with vegetables)

## DESSERT

Tiramisu

Coffee and Tea

$69

per person
plus gst and 18% gratuity

# Lunch Menu 3

## SALAD

Insalata Mista
(mixed greens with italian house dressing)

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## PASTA (family style)

Rotini Primavera
(rosé sauce with vegetables)

Penne all' Arrabiata
(spicy tomato sauce)

Tortellini
(veal stuffed pasta in cream sauce)

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## DESSERT

Tiramisu

Coffee and Tea

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$45

per person
plus gst and 18% gratuity

# Dinner Menu 1

**APPETIZER PLATTERS**

Portobello Mushrooms

Shrimps
(in a brandy cognac sauce)

Bruschetta

Italian Sausage
(served in a tomato sauce)

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**SALAD**

Insalata Mista
(mixed greens with italian house dressing)

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**MAIN COURSE** (family style)

Rotini Primavera
(rosé sauce with vegetables)

Penne all' Arrabiata
(spicy tomato sauce)

**&**

Vitello alla Villa Firenze
(veal stuffed with capiccolo and provalone in a green peppercorn sauce)

Pollo Lemone
(chicken breast in lemon sauce)

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**DESSERT**

Tiramisu

Coffee and Tea

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$75

per person
plus gst and 18% gratuity

# Dinner Menu 2

**APPETIZER**

Small Portobello Mushroom

**PASTA COURSE**

Pasta della Casa
(pasta shells stuffed with ricotta cheese and spinach topped with tomato sauce)

**SALAD**

Insalata Mista
(mixed greens with italian house dressing)

**MAIN COURSE**

Chicken Portafoglio
(chicken breast stuffed with spinach, asparagus, and provolone cheese
served in a white wine herb sauce with vegetables)

**DESSERT**

Nutella Cheesecake
(hazelnut cream cheesecake)

Coffee and Tea

$79

per person
plus gst and 18% gratuity

# Dinner Menu 3

**APPETIZER PLATTERS**

Portobello Mushrooms

Grilled Tiger Prawns

Italian Sausage
(served in a tomato sauce)

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**PASTA COURSE**

Pasta della Casa
(pasta shells stuffed with ricotta cheese and spinach topped with tomato sauce)

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**SALAD**

Insalata Mista
(mixed greens with italian house dressing)

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**MAIN COURSE**
(Guest choice of either chicken or veal:
please note place cards and seating chart are required)

Pollo Adriatico
(chicken breast topped with asparagus and tiger prawn, baked in a rose sauce, served with chef's vegetables)

**or**

Vitello Pizziola
(veal in a light tomato sauce with capers, served with chef's vegetables)

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**DESSERT**

Tiramisu

Coffee and Tea

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$82

per person
plus gst and 18% gratuity

# Dinner Menu 4

**APPETIZER PLATTERS**

Small Portobello Mushroom

**SALAD**

Insalata Mista
(mixed greens with italian house dressing)

**MAIN COURSE**

Vitello alla Parmigiana
(veal layered with parmigiana and capicollo ham, baked in tomato sauce)

**DESSERT**

Tiramisu

Coffee and Tea

$67

per person
plus gst and 18% gratuity

# Pizza Menu

GAMBERETTI
shrimp, roasted zucchini, tomato sauce, mozzarella
$25

SPECK E MASCARPONE
smoked prosciutto, mascarpone, tomato sauce, mozzarella
$25

PROSCIUTTO COTTO PANNA
prosciutto cotto, heavy cream, tomato sauce, mozzarella
$23

RADICCHIO E SALSICCIA
sautéed radicchio, house made sausage, tomato sauce, mozzarella
$25

LA CANADESE
pepperoni, mushrooms, bell peppers, tomato sauce, mozzarella
$25

RICCO E DOLCE
gorgonzola, honey, pear or apple
$24

BUFALINA
cherry tomatoes, arugula, buffalo mozzarella or fior di latte
$24

CRUDO
prosciutto, arugula, tomato sauce, mozzarella
$25

MARGHERITA
basil, tomato sauce, mozzarella
$17

NDUJA
spicy nduja, tomato sauce, mozzarella
$21

BRESAOLA GRANA
house cured beef, parmigiano, arugula, tomato sauce, mozzarella
$26

ORTOLANA
grilled zucchini, mushrooms, bell peppers, tomato sauce, mozzarella
$23

QUATTRO FORMAGGI
mozzarella, taleggio, parmigiano, gorgonzola
$23

IL FARMISTA
prosciutto cotto, pepperoni, tomato sauce, mozzarella
$23

BOSCAIOLA
a collection of wild fresh b.c. mushrooms. king oyster, portobello, crimini,
and shitake with a truffle bechamel, swiss and mozzarella
$23