astelli

CUCINA

# SPECIAL EVENTS PACKAGE

2023

## THANK YOU FOR CHOOSING TO HOST YOUR SPECIAL EVENT AT CASTELLI CUCINA

Our private event space accommodates a maximum of 40 guests.

#### How the Menus Work:

Set menus are required for all reservations of 10 or more. Family-style menu options are chosen by the host and must be submitted 4 days before your event. These dishes will be served on platters for your guests to share. This gives your guests more options and is recommended for larger parties. Our a la carte menus are individually plated meals. You will be required to get your guests' selections for each course and submit to us 6 days prior to your event, along with assigned seating. If we do not receive your guests' a la carte selections 6 days prior to your event, the kitchen will serve family style instead.

#### How to Process Your Deposit:

When you have your guest count and menu choice, we will send you a link through our reservation app TOCK which will prompt you to input your payment details for the deposit. The deposit is \$10 per person. Your reservation is not confirmed until deposit is processed.

#### **Event Times:**

We will happily host your event any time between 12:00pm and 9:00pm. Our lunch events require a minimum of 25 guests. No buyout is required for lunch. Large party reservations without a buyout have a 2.5 hour limit. If you think your party will need more time, we recommend booking a later time slot.

#### Full Restaurant Buyouts:

Castelli Cucina is available for buyouts. A deposit of \$1,000 is due upon booking, with the remaining balance paid 7 days prior to the event date. (Bar consumption will be reconciled on the event day.)

Food and Beverage Minimum Requirements: Sunday–Thursday: \$4,500 (before tax and gratuity) Friday–Saturday: \$6,000 (before tax and gratuity) Lunch Buyout isn't required – only your set menu costs.

#### Advance Booking:

Bookings are made through reservations@castellicucina.ca, and availability is dependent on the time of year. We recommend booking at least 2 weeks in advance with all finalized details, including food and beverage selection, confirmed 7 days prior to the event date.

#### How Costs Are Determined:

Charges for your event are based on the total food and beverage sales, plus applicable government taxes (13%) and gratuity (18%). Taxes will be charged on the total amount, including service.
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. 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 cakes. Our plating fee is \$2 per person. Menu prices listed in this package do not include applicable tax (13%) and gratuity (18%).

Liquor Consumption Policy:

Castelli Cucina and its staff comply with all AGCO policies and regulations regarding the liquor laws and the responsible service of alcohol to our patrons.

Parking:

On-street metered parking is available on James Street North, and free parking can be found on Murray Street near Liuna Station.

Payment Methods: We accept all major credit cards, debit cards, or cash.

#### Final Guest Count:

The final guaranteed number of people attending, not subject to reduction, is required 72 hours prior to your event. Final charges will be based on the guaranteed number of guests, or the number of attendees, whichever is greater.

Menu Items:

Our event menu package is updated seasonally in an effort to provide you and your guests with the freshest ingredients. Menu changes and updates will be provided through written notice from your coordinator at least 7 days prior to your event date.

#### Cancellation Fee:

Food quantities are considered firm at 72 hours prior to the event start date and cannot be reduced after this time. Events cancelled within 7 business days of the event date will be charged half the food and beverage minimum plus tax. Events cancelled within 3 business days will be charged the full food and beverage minimum plus tax.

A LA CARTE MENU

MENU 1

\$55

#### COURSE ONE

(choice of one) Insalata Caesar / House Antipasto Pomodoro

\*fresh focaccia bread for the table

#### **COURSE TWO**

(choice of one) Choice of any pizza from our menu Bucantini Bolognese Rigatoni Arrabiata

#### COURSE THREE

(choice of one) Nutella Crostata Sicilian Cannoli

#### COURSE ONE

(choice of one) Seasonal Salad or House Salad Antipasto Calamari Cozze di Mare

MENU 2

\$70

\*fresh focaccia bread for the table

#### **COURSE TWO**

(choice of one) Choice of any pizza from our menu Ravioli Rose Pan-Seared Halibut w/ Mushroom Bisotto Skirt Steak w/ Seasonal Vegetables

#### COURSE THREE

(choice of one) Nutella Crostata Sicilian Cannoli Tiramisu

### MENU 3

\$85 -

#### COURSE ONE

COURSE TWO

(choice of one) Seasonal Salad or House Salad Antipasto Calamari Cozze di Mare

\*fresh focaccia bread for the table

(choice of one) Choice of any pizza from our menu Bucantini Bolognese Quattro Formaggi Gnocchi Tartufo Crown

#### COURSE THREE

(choice of one) Pan-Seared Halibut w/ Mushroom Risotto Skirt Steak w/ Seasonal Vegetables 14oz Bone-In Veal Parmigiano

#### COURSE FOUR

(choice of one) Nutella Crostata Sicilian Cannoli Tiramisu Affogato

ADD WINE PAIRING FOR \$50

#### CASTELLICUCINA.CA | RESERVATIONS@CASTELLICUCINA.CA

cucina

FAMILY-STYLE OPTIONS

#### **OPTION ONE**

Choice of 2 salads Choice of 2-3 pizzas Choice of 2 pastas \$55

#### **OPTION TWO**

Charcuterie and antipasto Fresh Foccacia bread Choice of 2 pastas Choice of 1 entrée \$70

#### **OPTION THREE**

Charcuterie and antipasto Fresh Foccacia bread Choice of appetizers (3 choices) Choice of pasta (2 choices) Choice of entrée Dessert sample board \$85

#### \$85

#### **OPTION FOUR**

Charcuterie and antipasto Fresh Foccacia bread Choice of salad Choice of appetizers (3 choices) Choice of pasta (2 choices) Choice of entrée Dessert sample board House wine for table \$110

WANT YOUR GUESTS TO SAMPLE A LITTLE OF EVERYTHING? ALL FAMILY STYLE DISHES WILL BE SERVED ON LARGE PLATTERS FOR YOUR GUESTS TO SHARE.

CRAVING A PIZZA? ADD ON ANY PIZZA OR APPETIZER FROM OUR MENU.

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