

CASTELLO

RISTORANTE | EVENT CENTRE

Castello

2024-2025

*Love, Laughter
AND
Happily Ever After...*

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about us

WHETHER ITS DATE NIGHT, OR A CELEBRATION WITH LOVED ONES, WE HAVE THE PERFECT TABLE WAITING FOR YOU



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event planning

OUR VERSATILE EVENT SPACE OFFERS A BLEND OF SOPHISTICATION, CHARM, AND MODERNITY TO MAKE YOUR EVENT MEMORABLE



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weddings

WE OFFER A RANGE OF CUSTOMIZATION OPTIONS TO ENSURE YOUR WEDDING IS A TRUE REFLECTION OF YOUR STYLE AND PREFERENCES



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off site catering

ELEVATE YOUR NEXT EVENT WITH THE CULINARY ARTISTRY AND IMPECCABLE SERVICE OF CASTELLO CATERING





About Us

FOR OVER TWO DECADES, CASTELLO RISTORANTE HAS BEEN SERVING AUTHENTIC HOMEMADE ITALIAN DISHES TO LOYAL PATRONS IN A WHIMSICAL CONTEMPORARY SETTING.

Event Planning



let us host your event



Absolutely stunning! Amazing food & drinks by excellent service & beautiful people!
★★★★★



"What an Amazing evening at Castello. Planned to perfection and executed with excellence"
★★★★★



Wedding Menus

AMALFI PACKAGE

savor the flavors of amalfi with a specially crafted menu inspired by amalfi's sweet aromatic flavour from incredible citrus fruits.

MENU

APPETIZER
choice of one:

CASTELLO SALAD

heritage gardens, cucumber wrapped, candied walnuts, hydrated cranberries and balsamic

CAESAR SALAD

crisp romaine, croutons, parmigiano shavings, creamy dressing

SOUP

MAIN ENTREE

all served with Shrimp Veggie Skewer, sided with Seasonal Vegetables and Potatoes

Choice of one:

POLLO ALLA ROMANA | CHICKEN SCALOPINI
with sundried tomatoes, black olives, capers

VEAL SCALOPPINE AL LIMONE

DESSERT

Gluten free Lemon Sorbet with fresh lemon grind

BAR:

Soft Drinks, Coffee, Tea, Espresso

PRICE PER PERSON	Fall Winter	Spring Summer
Mid Week mon - thur	\$100	\$110
Saturday	\$120	\$140
Friday & Sunday	\$110	\$130

Add ons & alcoholic bar available upon request, additional fees apply



CAPRI PACKAGE

savor dishes that celebrate capri's views of fresh crystalline waters. delight your guests with a vibrant hue of white and blue.

MENU

APPETIZER

CHARCUTERIE BOARD

cured meats, grilled vegetables, caprese, olives, giardinera and assortment of breads

PASTA

choice of one:
in our many types of signature homemade pastas and sauces

MAIN ENTREE

all served with Seasonal Vegetables and Potatoes

Choice of one:

POLLO ALLA ROMANA | CHICKEN SCALLOPINI
with sundried tomatoes, black olives, capers

VEAL SCALOPPINE | AI FUNGHI OR AL LIMONE

INSALATA

Mixed california baby greens in a balsamic vinaigrette

BAR

Soft Drinks, Coffee, Tea, Espresso

PRICE PER PERSON	Fall Winter	Spring Summer
Mid Week mon- thur	\$125	\$135
Saturday	\$145	\$165
Friday & Sunday	\$135	\$155

Add ons & alcoholic bar available upon request, additional fees apply



POSITANO PACKAGE

revel in the coastal charm of positano with enchanting floral arrangements in bright mediterranean hues. think bougainvillea; lemon accents; cascading blooms that transport you to positano's streets of italy.

MENU

LEMON PROCESSO TOAST

APPETIZER

CHARCUTERIE BOARD

cured meat, grilled vegetables, caprese and olives, assortment of breads

PASTA

choice of one:

in our many types of signature homemade pastas and sauces

MAIN ENTREE

all served with Seasonal Vegetables and Potatoes

Choice of one:

BISTECCA TAVOLA | VEAL CHOP
SHORT RIB

INSALATA

Mixed california baby greens in a balsamic vinaigrette

DESSERT:

Chef's speciality trio dolci

BAR

Soft Drinks, Coffee, Tea, Espresso

PRICE PER PERSON	Fall Winter	Spring Summer
Mid Week mon - thur	\$165	\$175
Saturday	\$185	\$205
Friday & Sunday	\$175	\$195

bistecca +5

Add ons & alcoholic bar available upon request, additional fees apply



Off of Tite Catering

WHETHER YOU'RE
PLANNING A WEDDING
RECEPTION, A
CORPORATE LUNCHEON,
OR ANY SPECIAL
OCCASION, OUR
CATERING SERVICES ARE
VERSATILE AND
CUSTOMIZABLE TO SUIT
YOUR UNIQUE NEEDS
AND PREFERENCES.

CATERING MENU

APPETIZERS

SEAFOOD SALAD
 MINI ARANCINI
 ANTIPASTO PLATTER
 POLENTA FRIES
 SMALL | LARGE BUNS
 SPICY OIL JAR
 GRATED PARMIGIANO CHEESE

PASTA

PENNE
 GNOCHI
 AGNOLOTTI
 RISOTTO
 LASAGNA
 EGGPLANT PARMIGIANI
 TORTELLINI

MEATS

POLLO SCOTATO
 VEAL AL LIMONE
 CHICKEN/VEAL PARMIGIANA
 SAUSAGES AND PEPPERS
 STUFFED CHICKEN
 PORCHETTA AND PEPPERS
 CHICKEN SKEWERS
 LAMB MEATBALL SKEWERS
 VEAL ROAST

SEAFOOD

SEAFOOD MARINARA
 FRIED CALAMARI & SHRIMP
 FRIED CALAMARI
 MUSSELES MARINARA
 ATLANTIC SALMON

VEGETABLES

ROASTED VEGETABLES
 STEAMED VEGETABLES
 GRILLED VEGETABLES
 PEAS AND MUSHROOMS
 RAPINE
 CALIFORNIA MIX SALAD
 CAESAR SALAD



Della Emma

CASTELLO

EVENT CENTRE

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