

COSTA 
SORRENTO

P I Z Z A . P A S T A . B A R

Events & Services

Events



Booking your event?

COSTA SORRENTO OFFERS THE PERFECT SPOT FOR YOUR NEXT EVENT. WITH CUSTOMIZABLE & SET MENUS, ACCOMODATIONS FOR SMALL & LARGE PARTY SIZES, AND TURN KEY EVENT PLANNING, WE GUARANTEE A WELCOMING ATMOSPHERE AND POSITIVE EXPERIENCE.

- Most events have a time limit of 4 hours, unless otherwise specified prior to booking.
 - Weddings are often permitted longer time limits.
- Any set up by external parties are required to be agreed upon prior to the event - additional charges may apply if Costa Sorrento needs to set up any outsource decor items.
- Costa Sorrento is not liable for the arrangement of decorations or table setup involving external glasses, plates or utensils.
 - Such arrangements must be coordinated in advance, or extra charges will apply.
- All menus are quoted per person.
 - drinks, alcohol, taxes & gratuities are excluded from menu pricing. 18% gratuity will be applied to all final bills.
- Final count of guests must be provided 7 days prior to the event.
 - clients will be charged based on the number of guests.
- Food choices must be provided at least 7 days prior to the event.
- Minimum spend applies for Friday & Saturday dinner bookings.
- A cake serving fee of \$2.50 per person will be applied to all outside cakes & desserts brought to events.
- All menus are served without bread. if bread service is requested, a \$2 per person charge will be applied.
- Sorbet is offered to replace dessert options in set menus.
- In order to **reserve a portion** or the **entirety** of the **RESTAURANT**, a minimum food purchase is required before tax/gratuity.
 - For portion of - ask for details when reserving.
 - For **Lemon Room** - minimum spend of **\$1,600.00**
 - For **ENTIRETY** of restaurant - minimum spend of **\$16,000.00**



Restaurant

1

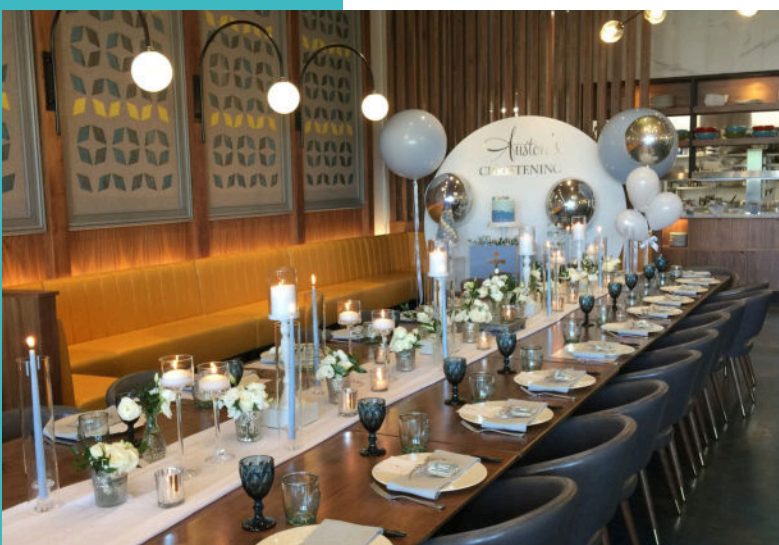
MAIN DINNING ROOM

Costa Sorrento also offers the main floor of the restaurant as a rental space - with availability to use a portion or the entirety of the floor.

2

110 GUESTS

Host up to 110 guests in the Main Dining Room. Costa Sorrento is perfect for weddings, corporate events, birthdays, and more. Enjoy authentic Amalfi Coast cuisine, Neapolitan pizza, and homemade gelato in a vibrant, coastal-inspired setting.



Family Owned Italian Restaurant in Downtown Markham, Offering Homemade, Authentic Italian Cuisine. Fresh Pasta, Pizza, Bread, Gelato & Sorbet.



LEMON ROOM

Our signature Lemon Room can fit up to 18 people, and can be arranged in whatever way works best for you. Features include a Smart TV, Speakers & Dimmable Lights.





1

PATIO

Our patio can fit a maximum of 54 people. patio can be rented as a large table, half the patio, or the entirety.



Set menus
Lunch & Dinner

MENU 1A – \$75 PER PERSON

APPETIZER (Shared for Centre of Table)

- Charcuterie board with Grilled Vegetables & Focaccia
- Pizza Bites with Ricotta, Mozzarella & mixed vegetables
- Mixed Green Salad with Balsamic Drizzle

MAIN COURSE (Choice of)

- Penne with Rosé Sauce, with Chicken or Shrimp
- Margherita Pizza
- Chicken Scallopini in Mushroom Sauce, with chef's Daily Vegetables & Potatoes

DESSERT (Choice of)

- Panna Cotta with Caramel Sauce or Cannoli

MENU 1B – \$75 PER PERSON

APPETIZER (Choice of)

- Daily Soup
- Multicolor Salad

MAIN COURSE (Choice of)

- Homemade Gnocchi with Shrimp & chives in Rosé Cherry Tomato Cream Sauce
- Pizza Parma Prosciutto, Arugula & shaved Padano
- Chicken Scaloppine alla Sorrentina (Mozzarella, Mushroom, Tomato Sauce, Basil), with chef's Daily Vegetables & Potatoes

DESSERT (Choice of)

- Tartufo Gelato or Cannoli

MENU 2A – \$85 PER PERSON

APPETIZER (Shared for Centre of Table)

- Charcuterie board with Grilled Vegetables & Focaccia
- Pizza Bites with Ricotta, Mozzarella & mixed vegetables
- Mixed Green Salad with Balsamic Drizzle

MAIN COURSE (Choice of)

- Rigatoni alla Siciliana (Tomato Sauce, Fried Eggplant, Basil & Mozzarella)
- Pizza (diavola or bologna or margherita - one choice for party)
- Roasted Chicken Breast, with chef's Daily Vegetables & Potatoes

DESSERT (Choice of)

- Tiramisu or Tartufo Gelato

MENU 2B – \$85 PER PERSON

APPETIZER (Choice of)

- Daily Soup
- Multicolor Salad

PASTA (HALF PORTION)

- Rigatoni in arrabiata sauce

MAIN COURSE (Choice of)

- Chicken Scaloppine alla Romana (Parma prosciutto, Sage, Mushroom, Lemon or Sorrentina Sauce options available must choose one type)
- Eggplant Parmigiana

DESSERT (Choice of)

- Panna Cotta with Mixed Berries or Tiramisu

MENU 3A – 95\$ PER PERSON

APPETIZER (Shared for Centre of Table)

- Charcuterie board with Grilled Vegetables & Focaccia
- Pizza Bites with Ricotta, Mozzarella & mixed vegetables
- Mixed Fried Potato Croquette & Rice Balls
- Mixed Green Salad with Balsamic Drizzle

MAIN COURSE (Choice of)

- Seafood Linguine in Vesuvio Cherry Tomato Sauce
- Pizza (diavola or bologna or margherita - one choice for party)
- Potato crusted Adriatic Seabream Fillet, with chef's Daily Vegetables
- Grilled 8 oz Angus Striploin Steak, with chef's Daily Vegetables & Potatoes

DESSERT (Choice of)

- Panna Cotta with Mixed Berries or Cannoli

MENU 3B – \$95 PER PERSON

APPETIZER (Choice of)

- Daily Soup
- Caprese Salad

PASTA (half portion)

- Seafood Linguine in Vesuvio Cherry Tomato Sauce

MAIN COURSE (Choice of)

- Grilled 8 oz Angus Striploin Steak
- Roasted Chicken Breast
- Baked Atlantic Salmon Fillet with Panko & Herb Crust

DESSERT (Choice of)

- Cannoli or Panna Cotta with Roché Pralines Sauce

MENU 4A – \$105 PER PERSON

APPETIZER (Shared for Centre of Table)

- Charcuterie board with Grilled Vegetables & Focaccia
- Pizza Bites with Ricotta, Mozzarella & mixed vegetables
- Mixed Coloured Salad
- Mix Rice Balls & Potato Croquettes

MAIN COURSE (Choice of)

- Frenched 10 oz Veal Chop with Mushroom Sauce, with Chef's daily Vegetables & Potatoes
- Baked Adriatic Seabass Fillet with zucchini and shrimp
- Homemade Gnocchi with Shrimp & Rosé Cherry Tomato Cream Sauce
- Roasted Chicken Breast, with chef's Daily Vegetables & Potatoes

DESSERT (Choice of)

- Ricotta & Pear Cake or Tiramisu

MENU 4B – \$105 PER PERSON

APPETIZER (Choice of)

- Daily Soup
- Caprese Salad
- Beef Cured Bresaola & Mixed Salad with Shaved Reggiano & Citronette Dressing

PASTA (half portion)

- Pappardelle with Lamb Ragu & Shaved Pecorino

MAIN COURSE (Choice of)

- Grilled 8 oz Angus Striploin Steak
- Roasted Chicken Breast
- Baked Atlantic Salmon Fillet with Panko & Herb Crust

DESSERT (Choice of)

- Panna Cotta with Mixed Berries or Tiramisu

MENU 5 – \$140 PER PERSON

APPETIZER (Choice of)

- Grilled Spanish Octopus served over Peppers, Green Sauce
- Parma Prosciutto, Mozzarella & Tomato Salad
- Beet Salad, with Goat Cheese, Almonds & Balsamic Drizzle

MAIN COURSE (Choice of)

- Spaghetti with Clams in Vesuvio Cherry Tomato Sauce
- Grilled 12 oz Angus Rib Steak, with chef's Daily Vegetables & Potatoes
- Grilled Lamb Chops, with chef's Daily Vegetables & Potatoes
- Potato Crusted Adriatic Seabream Fillet, with chef's Daily Vegetables

DESSERT (Choice of)

Ricotta & Pear Cake or Tiramisu

MENU 6 – \$165 PER PERSON

APPETIZER (Shared for Centre of Table)

- Charcuterie Board with Grilled Vegetables & Focaccia
- Fried Calamari, Shrimp & Smelts
- Octopus, Potato & Olive Salad
- Mixed Salad with Orange, Almonds & Reggiano Cheese

PASTA (half PORTION)

- Fettuccine with Mixed Mushrooms & Shaved Black Truffle in Oil

MAIN COURSE (Choice of)

- Grilled 12 oz Angus Rib Steak
- Grilled Lamb Chops
- Baked Adriatic Sea Bass Fillet with Zucchini & shrimp Crust

DESSERT (Choice of)

- Rum baba with custard & Sour black cherries or Tiramisu

MENU 7 – \$172 PER PERSON

APPETIZER (Choice of)

- Pan Seared Scallops with Citrus Dressing, Fried Polenta & Sautéed Baby Spinach
- Seafood Salad
- Vegetarian Bufala Salad

PASTA (half portion - Choice of)

- Risotto with Seafood
- Pappardelle with Lamb Ragu & Shaved Pecorino

MAIN COURSE (Choice of)

- Grilled 6 oz Angus Filet Mignon, with Green Sauce, with chef's Daily Vegetables & Potatoes
- Grilled Lamb Chops, with Rosemary Oil, with Daily Vegetables & Potatoes
- Baked Adriatic Seabass Fillet, with Seafood in Magic Paper & chef's Daily Vegetables

PRE-DESSERT

- Fruit Sorbet

DESSERT (Choice of)

- Chocolate mousse with red berries or Tiramisu

KIDS MENU (10 & under) – \$40 per KID

Can be applied to all SET menus

Kids plate includes:

- small pasta, chicken strips, fries & carrots
- gelato cone for dessert

Please keep in mind: Event totalling over \$3000 before tax & gratuity paid with credit card 3% fee applies. Feel free to use e-transfer or cheques.

Food add-ons

Our hors D'OEUVRES can be combined with your set menu choice.
for hors d'oeuvres only functions, a minimum spend will apply.



HOT

- Pizza Bites (1 dozen x \$59)
- Fried calamari bamboo cones (1 dozen x \$149)
- Fried calamari, shrimp & bamboo cones (1 dozen x \$216)
- Fried rice balls (1 dozen X \$84)
- Meatballs (1 dozen \$84)
- Wild mushroom risotto (1 dozen X \$120)
- Fried Mac & cheese bites (1 dozen x \$96)
- Eggplant bites (1 dozen X \$ 96)
- Salmon bites (1 dozen X \$108)
- Mini crab cakes (1 dozen x \$120)
- Mini cod cakes (1 dozen x \$108)
- Steak bites (1 dozen X \$108)
- SCALLOPS wrapped in bacon (1 dozen \$180)
- Potato Croquettes (1 dozen x \$84)
- Truffle fries cones (1 dozen x \$84)
- Lamb spiducci skewers (1 dozen x \$84)

COLD

- Oysters (market price)
- Quinoa salad bamboo boats (1 dozen x \$62)
- Mozzarella mousse with tomato & basil sauce (1 dozen X \$96)
- Mozzarella skewers (1 dozen x \$55)
- VEGETABLE skewers (1 dozen x \$55)

CARVING STATION

- Roasted striploin steak - MP (market price)
- Roasted brisket - MP (market price)
- Prime rib - MP (market price)
- Beef Medallions - MP (market price)

PASTA STATION

- Option 1: Pasta served in trays
- OPTION 2: **LIVE COOKING SHOW**

Pasta cooked at station by attending chef

Pasta available: penne rose, cream sauce, tomato sauce

Cacio e Pepe - Carbonara - Amatriciana

Seafood - Mushroom and shaved truffle in oil

DESSERT

- | | | |
|---|---|--------------------------------------|
| • Mini Tiramisu
1 dozen X \$70 | • Chocolate Mousse with Raspberries
1 dozen X \$70 | • Mini Panna Cotta
1 dozen x \$70 |
| • Mini Delizia Limone
1 dozen X \$99 | • Mini Cannoli
1 dozen X \$60 | • Gelato Scoops
1 dozen x \$70 |

HORS D'OEUVRES, SNACKS AND ADDITIONS

OUR HORS D'OEUVRES CAN BE COMBINED WITH YOUR SET MENU CHOICE.
FOR HORS D'OEUVRES ONLY FUNCTIONS, A MINIMUM SPEND WILL APPLY.

EVENT BEVERAGE OPTIONS

Services



SOFT DRINK PACKAGE - \$12 PER PERSON

- Unlimited soft drinks, bottled still & sparkling water, coffee, tea, lattes & cappuccino
- Alcohol options: with ticket

BASIC BAR - \$14 PER TICKET

- Domestic & imported bottled beer
- Draught imported beer
- Wine glasses
 - house white, red, rosé dry, white zinfandel & prosecco
- Alcohol 1 oz
 - house vodka, rum, rye, gin, tequila, j&b & ballantines

PREMIUM BAR - \$17 PER TICKET

- wine glasses
- pinot grigio (white), chianti (red), rosé dry, white zinfandel & prosecco
- alcohol 1 oz
- grey goose, belvedere vodka, havana 7 rum, crown royal, canadian club 8 year & tanqueray gin
- aperitif
- vermouth white, vermouth red & campari
- shots
- averta, montenegro & limoncello

OPEN BAR - UNLIMITED ALCOHOL

- Open bar applies to drinks served at the bar, not wine service at table
- Our open bar option is limited to 4 hours, after which regular pricing per person will apply. start time will be selected.

OPEN BAR - UNLIMITED ALCOHOL PRICING

- Monday to thursday
 - basic bar selection - \$60 per person
 - premium bar selection- \$80 per person
- Friday to sunday
 - basic bar selection - \$70 per person
 - premium bar selection - \$90 per person

À LA CARTE BAR OPTIONS

- If soft drink package or alcohol packages are not chosen, a bar tab will be opened, in which drinks will be charged according to orders.
- Wine can be chosen from our extensive wine list.
- Alcohol chosen for the party must be set before the event & will be charged based on consumption.

SERVICES

Catering menu cont'd



PASTA TRAYS - 1/2 PAN (SERVES 4-5) & FULL PAN (SERVES 8-10)

- Spaghetti - Linguine - Penne - Rigatoni
- Tomato Sauce and Basil - \$65/\$130
- Rose Sauce (Vodka sauce) - \$75/\$150
- Cream Sauce - \$75/\$150
- Pescatore Sauce (Clams, Mussels, Calamari, Shrimp, Cherry Tomato Spicy Sauce) - \$150/\$300
- Gnocchi alla Sorrentina - \$110/\$220
- "Vesuvio" Cherry Tomato Sauce and Basil - \$79/\$155

FISH AND SEAFOOD

- Fried shrimps - 10 pieces \$35 / 20 pieces \$70 / 30 pieces \$90 / 40 pieces
- Fried Baccala (Fried Cod) - 10 pieces \$59 / 20 pieces \$109
- 7 oz grilled salmon with lemon herbs sauce - 6 pieces - \$169
- 7 oz baked salmon with flavoured panko crust - 6 pieces \$169
- Baked Sea bream fillet with potato crust - 6 pieces \$169
- Pan Seared Atlantic cod filled with Sicilian sauce - 6 pieces \$150
- Grilled whole Tiger prawns - 6 pieces \$79 / 12 pieces \$149
- Grilled Salmon Bites - 6 pieces \$84 / 12 pieces \$159
- Pan Seared Atlantic cod bites w/ Sicilian sauce - 6 pieces \$84 / 12 PIECES \$159

MEAT

- Grilled Lamb Rack
- 6 pieces \$79 / 12 pieces \$149
- Chicken Scallopini 6 pieces \$72 / 12 pieces \$139
- Veal Scallopini 6 pieces \$89 / 12 pieces \$179

HOMEMADE DESSERTS & GELATO

- Ricotta and Pear Cheesecake - \$10 per serving
- Tiramisu - \$12 per serving
- Gelato or Sorbet Tubs
- Traditional flavours \$18
- Premium flavours \$20

CATERING

- \$50 fee for delivery
- Free pickup

CATERING MENU

- Soups & Sauces - 1 litre
- Tomato sauce and Basil - \$18
- "VESUVIO" Cherry Tomato Sauce and Basil - \$20
- Daily soup - \$18
- Rose Sauce - \$22
- Cream sauce - \$22

FISH AND SEAFOOD TRAYS - 1/2 PAN (SERVES 4-5) & FULL PAN (SERVES 8-10)

- Fried Calamari - \$120/\$240
- Fritto Scoglio (Calamari, Shrimps) - \$120/\$240
- Fried Anchovies - \$120/\$220
- Mussels Marinara - \$95/\$159
- Marinated Sicilian Anchovies - \$110/\$210

FISH SOUP - P.P - \$85

- Calamari, Shrimps, Mussels, Clams, Scallops, Lobster tail, Octopus, "Vesuvio" Cherry Tomato Sauce
- Add crab leg +15

GRILLED FISH PLATTER - PER PERSON - \$75

- Salmon, Calamari, Spigola, Tiger Prawn, Octopus

SIDES - 1/2 PAN (SERVES 4-5) & FULL PAN (SERVES 8-10)

- Available DRESSING for salad
- Balsamic Vinegar, Wine Vinegar, Lemon Dressing
- Mixed Salad - \$49/\$89
- Caprese Salad - \$65/\$129
- Octopus Salad - \$129/\$239
- Octopus, Potatoes, Olives, Celery
- Seafood Salad - \$169/\$299
- (Octopus, Calamari, Shrimps, Clams, Mussels)
- Mixed Vegetables - \$49/\$89
- Grilled Vegetables \$49/\$89
- Sauteed Rapini - Market price
- Roasted Potatoes \$49/\$89

GELATO CART



1 GELATO CART RENTAL

- \$1000* flat rate fee for 2 hours, plus \$6 per cup of gelato/sorbet
- price inclusive of one attendant
- The cart include 4 flavours.

* Applies deliveries to GTA, other fees may be apply such as parking cost or



2 GELATO BOX RENTAL 2

- \$499 with 2 flavours - 60 servings.
- Free pickup in store - delivery offered for extra fee

*refundable damage deposit required



3 GELATO BOX RENTAL 4

- \$899 with 4 flavours - 120 servings.
- Free pickup in store - delivery offered for extra fee

*refundable damage deposit required

Flavours



GELATO TRADITIONAL

- Banana
- Chocolate
- Toasted Almond
- Vanilla
- Chocolate chip
- Rum Raisin (A)
- Dulce de Leche swirl

SORBET TRADITIONAL

- Lemon (V, DF)
- Strawberry (V, DF)
- Citrus Fruit (V, DF)
- Mixed Berry (V, DF)
- Green Apple (V, DF)
- Watermelon (V, DF)
- Mango (V, DF)

APERITIF SERVICES OFFERED

- Granita slushies,
- Prosecco,
- Champagne,
- Aperol spritz, etc

NOTES

- Vegan (V), dairy free (DF), Alcoholic (A)
- All gelato & sorbet offered are gluten free
- Speciality & seasonal flavours may also be available

GELATO PREMIUM

- Ferrero Rocher
- Nutella
- Pistachio
- Hazelnut
- Walnut
- Oreo Swirl

SORBET PREMIUM

- Mojito (A, V, DF)
- Bitter chocolate (V, DF)
- Strawberry DAIQUIRI (V, DF)
- Mango daiQuiri (V, DF)



● **CHEF AT HOME**

- Design a personalized menu with our head chef.
- Menu will be cooked for you on location.

● **PRICING**

- **FOOD**

- Charged per person - will vary based on menu

- **SERVICE STAFF**

- \$80 per hour, per chef *
- \$50 per hour, per sous chef *
- \$45 per hour, per server *

* 4 hours minimum - travel included



Thank you!

Contact Information
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