EVENTS & SERVICES

COSTAS SORRENTO

PIZZA.PASTA.BAR

2025

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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.
- 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.
 - o 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.
 - o 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 \$14,000.00

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.





RESTAURANT

 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.

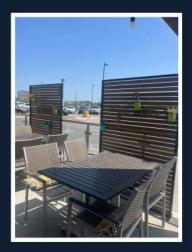






• PATIO

o 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 - \$69 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 Scaloppina in Mushroom Sauce, with chef's Daily Vegetables & Potatoes

DESSERT (Choice of)

• Panna Cotta with Caramel Sauce or Cannoli

MENU 1B - \$69 PER PERSON

APPETIZER (Choice of)

- Daily Soup
- Multi-colour Salad

MAIN COURSE (Choice of)

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

DESSERT (Choice of)

• Tartufo Gelato or Cannoli

MENU 2A - \$79 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 - \$79 PER PERSON

APPETIZER (Choice of)

- Daily Soup
- Multi-colour Salad

pasta (half portion)

rigatoni in arrabiata sauce

MAIN COURSE (Choice of)

- Chicken Scaloppina alla Romana (Parma prosciutto, Sage)
 Mushroom, Lemon or Sorrentina Sauce options available
- Eggplant Parmigiana

DESSERT (Choice of)

Panna Cotta with Mixed Berries or Tiramisu

MENU 3A - \$89 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
- Baby Meatballs with Spicy Tomato Sauce
- 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 - \$89 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 - \$99 PER PERSON

APPETIZER (Shared for Centre of Table)

- Charcuterie board with Grilled Vegetables & Focaccia
- Pizza Bites with Ricotta, Mozzarella & mixed vegetables
- Baby Meatballs with Spicy Tomato Sauce
- Mixed Multi-colour Salad

MAIN COURSE (Choice of)

- Frenched 10 oz Veal Chop with Mushroom Sauce, with chef's DailY Vegetables & Potatoes
- sous vide Adriatic Seabass Fillet with Seafood in Magic Paper
- 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 - \$99 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 - \$135 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 - \$160 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 - \$165 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
- sous vide 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) - \$35 PER KID

Can be applied to all SET menus

KIDS PLATE INCLUDES:

- SMALL PASTA, CHICKEN STRIPS, FRIES & CARROTS
- GELATO CONE FOR DESSERT

CHEF AT HOME

- DESIGN A PERSONALIZED MENU WITH OUR HEAD CHEF.
- MENU WILL BE COOKED FOR YOU ON LOCATION, LIMITED TO THE FOLLOWING:
 - TORONTO, VAUGHAN, MARKHAM, RICHMOND HILL, AURORA, KING, NEWMARKET, WHITCHURCH-STOUFFVILLE & PICKERING.
 - UNLISTED LOCATIONS ARE SUBJECT TO EXTRA FEE



• PRICING

- o 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 *

CONTACT INFORMATION

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