



TOULA RESTAURANT AND BAR

LET US TAILOR-MAKE YOUR EVENT

EVENTS PACKAGE 2019/20





SPECIAL EVENTS

High a-top Toronto's Entertainment district, on the 38th floor of the Westin Harbour Castle, you will discover a one-of-a-kind Event Venue. Overlooking Lake Ontario and the perfect city skyline, Toula offers one of the best views in the city to take your breath away.

Enjoy your special day with spectacular scenery, culinary delight, elegant decor and friendly professional staff. Our experienced Event Coordinators, Chefs, Managers and Staff are committed to ensuring that your event is exactly what you envisioned and more.

We are more than happy to design our menus around your personal preference to make your day extra special.

Thank you for your interest in Toula Ristorante & Bar!

OVERVIEW

Capacity

Seated: 220

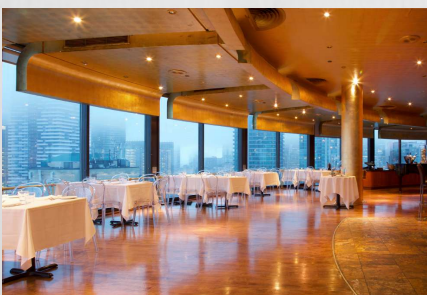
Cocktail: 370

Toula has 4 beautiful semi-private dining sections available for full or partial buyouts.

Our guests have full availability of our in house sounds system. Additional equipment such as, projectors, screens, as well as a DJ can be arranged upon request.

City View Section Capacity Seated: 44 Cocktail: 64 Starting at \$2500	Lake View Section Capacity Seated: 44 Cocktail: 64 Starting at \$1500
Dock View Section Capacity Seated: 80 Cocktail: 96 Starting at \$4500	Lounge Section Capacity Seated: 100 Cocktail: 128 Starting at \$7500

All events are tailor-made to fit your needs



LUNCH MENU A

49\$

APPETIZER

Insalata Imperiale

Imperial ceaser salad with garlic and anchovy dressing, romaine hearts, poached quail egg, crisp pancetta and focaccia croutons

Or

Daily Soup

MAIN COURSE

Ravioli di Zucca

Butternut squash filled ravioli served with a butter sage sauce, caramelized onions and crest nuts

Or

Galletto di Mattone

Half Cornish hen served with pan jus, sweet potato puree and market vegetables

Or

Grilled Atlantic Salmon

Champagne butter sauce with parsley and lemon risotto

LUNCH MENU B

59\$

APPETIZER

Classic Insalata di Toula

Belgium endive, roasted corn, radicchio, truffle pecorino, plum hearts and avocado mousse

Or

Gran Fritto Misto di Parranza

Flash fried mixed seafood and market vegetables served with a house made aioli

Or

Daily Soup

MAIN COURSE

Gnocchi Di Donato

House made potato gnocchi served with a cherry tomato and basil sauce

Or

Branzino Acquapazza

Mussels, shrimp, clams, olives, basil, mini potatos and chili anchovy broth

Or

Tagliatta di Manzo Alla Toscana

Grilled 10oz Sterling Silver Striploin steak served in a Peppercorn sauce

DESSERT

Homemade Ricotta Cheesecake

*Modifications available
upon request

LUNCH MENU C 70\$

APPETIZER

Classic Insalata di Toula

Belgium endive, roasted corn, radicchio, truffle pecorino, plum hearts and avocado

Or

Daily Soup

SECOND COURSE

Mare e Monti

Three Tiger Shrimps and angus beef tips served with a peppercino demi

MAIN COURSE

Gnocchi Di Donato

House made potato gnocchi served with a cherry tomato and basil sauce

Or

Grilled Atlantic Salmon

Served with Vermouth, roasted corn and herbed cream sauce with vegetables and roasted potato's

Or

Tagliatta di Manzo Alla Toscana

Grilled 10oz Sterling Silver Striploin steak served in a Peppercorn sauce

DESSERT

Homemade Ricotta Cheesecake

*Modifications available
upon request



DINNER MENU A

65\$

APPETIZER

Classic Insalata di Toul

Belgium endive, roasted corn, radicchio, truffle pecorino, plum hearts and avocado mousse

Or

Gran Fritto Misto di Parranza

Flash fried mixed seafood and market vegetables served with a house made aioli

Or

Daily Soup

MAIN COURSE

Gnocchi Di Donato

House made potato gnocchi served with a cherry tomato and basil sauce

Or

Grilled Atlantic Salmon

Served with Vermouth, roasted corn and herbed cream sauce with vegetables and roasted potato's

Or

Tagliatta di Manzo Alla Toscana

Grilled 10oz Sterling Silver Striploin steak served in a Peppercorn sauce

DESSERT

Homemade Ricotta Cheesecake



*Modifications available
upon request



DINNER MENU B: 75\$

APPETIZER

Insalata Imperiale

Imperial ceaser salad with garlic and anchovy dressing, romaine hearts, poached quail egg, crisp pancetta and focaccia croutons

Or

La Capesante Del Toula

Fresh Sea Scallops finished with Vermouth, roasted corn and Herbed Cream Sauce

Or

Parmigiana di Melanzane

Fried eggplant stacked with foir di latte, basil and plum tomato sauce

MAIN COURSE

Risotto Amarone e Radicchio

Arborio rice cooked with Amarone wine and radicchio topped with roasted chest nuts and parmesan cheese

Or

Filetto di Manzo

Angus Beef Tenderloin served with forest mushrooms, pearl onions and leeks, roasted potatos and veal bone reduction

Or

Grilled Atlantic Salmon

Champagne butter sauce with parsley and lemon risotto

DESSERT

Tiramisu

*Modifications available
upon request

DINNER MENU C

75\$

(4 COURSE)

APPETIZER

Insalata Imperiale

Imperial ceaser salad with garlic and anchovy dressing, romaine hearts, poached quail egg, crisp pancetta and focaccia croutons

Or

Daily Soup

SECOND COURSE

Gnocchi di Donato

House-made potato gnocchi served with cherry tomato and basil sauce

MAIN COURSE

Risotto Amarone e Radicchio

Arborio rice cooked with Amarone wine and radicchio topped with roasted chest nuts and parmesan cheese

Or

Galletto di Mattone

Half Cornish Hen served with pan jus, sweet potato puree and market vegetables

Or

Tagliatta di Manzo alla Toscana

Grilled 10oz Sterling Silver Striploin Steak served in a Peppercorn Sauce

DESSERT

Tiramisu

*Modifications available
upon request



DINNER MENU D: 90\$

(5 COURSE)

APPETIZER

Insalata Imperiale

Imperial ceaser salad with garlic and anchovy dressing, romaine hearts, poached quail egg, crisp pancetta and focaccia croutons

or

Daily Soup

SECOND COURSE

Ravioli Di Zucca

Butternut Squash Ravioli served with a butter sage sauce

THIRD COURSE

Intermezzo

MAIN COURSE

Gnocchi di Donato

House-made potato gnocchi served with cherry tomato and basil sauce

or

Branzino Acquapazza

Mussels, Shrimp, Clams, olives, basil, mini potatos and chili anchovy broth

or

Galletto di Mattone

Half Cornish Hen served with pan jus, sweet potato puree and market vegetables

or

Filetto di Manzo

Center cut Prime Angus Beef Tenderloin finished in a rich veal bone reduction

DESSERT

Tiramisu

or

Housemade Ricotta Cheesecake

*Modifications available
upon request



BUFFET STATION

\$59/PERSON

Caesar Salad: Baby romaine lettuce in yogurt dressing with parmigiano shavings

Organic Salad: Perth organic greens with heirloom carrots in prosecco dressing

Grilled Vegetables: Seasonal assorted vegetables in a mint emulsion dressing

Roasted Herb Potatoes

Assorted Olives

Assorted Cheeses

Butternut Squash Ravioli

Pan Seared Atlantic Salmon: Served with berrurre blanc sauce

Oven Roasted Cornish Hen: with fresh herbs

Assorted Seasonal Fruit

Classic Venetian Tiramisu



FOOD STATIONS

\$5 per piece

Angus Beef Sliders

Tuna Sliders

Risotto Station

Crispy Fried Chicken Skewer

\$4 per piece

Fritters with avocado and tomato

Mini Calzones: Meat or Vegetarian

Mac + Cheese Arancini Balls

Pizza Bites



PLATTERS

Small (10-15 people) : \$52

Medium: (20-30): \$87

Large (40-60): \$175

Cheese Board

Salumi Board

Marinated Vegetables

Grilled Shrimp with Dill Aioli

Smoked Salmon

House-made dips with Assorted Breads

Assorted Desserts



HORS D'OEUVRES MENU

6 pc per person: \$35

12 pc per person: \$60

Short Rib Arancini Rice Balls

Smoked Provolone and Pear wrapped in Phylo Pastry

Grilled Asparagus wrapped in Crisp Pancetta

Belgium Endive cup with Avocado Mousse and Roasted Corn

Mushroom Crostini

Mini Grilled Tenderloin wrapped in Pancetta

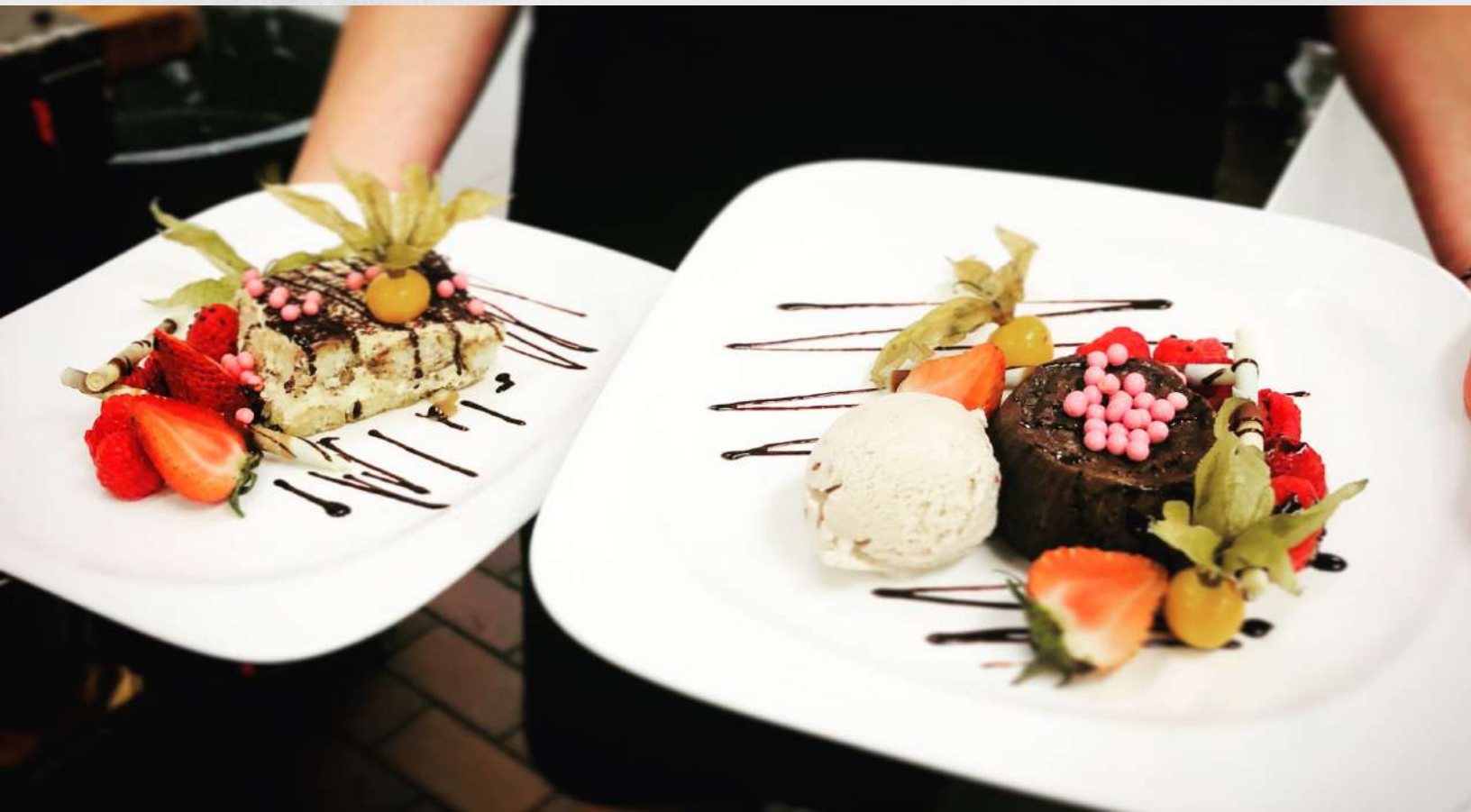
Fried Ravioli

Beef Tartar Bites

Reverse Bruschetta

Fried Cauliflower florets with Parmesan

In house Smoked Salmon with Red Onions and Capers over Cucumber



WINE

Toula offers an extensive wine list of over 300 exclusive selections, including 10 house wines.

We strive to deliver a unique and memorable wine experience, therefore our wine list is constantly evolving.

For more details on the current selection please contact our wine sommelier, as they would be happy to provide you with a suggestion.

OTHER DRINK OPTIONS

Bar on consumption

Includes domestic and premium liquors

DRINK PACKAGES

Ventian Package

3 Drinks* for \$36

Roma Package

4 Drinks* for \$44

Treviso Package

5 Drinks* for \$50

Cortina Package

6 Drinks* for \$54

**Packages include: Bar rail,
Domestic Beer,
House Red/White Wine*

*Does NOT include
Premium Liquor*





FEATURES

All of our packages include:

- Full Staff: Waiters, Bartenders, Hostess, Coatcheck and Kitchen
- Standard Table Set-Up: Silverware, Glassware, Napkins, Cutlery and Dishware
- Ambience: Candles and House Music
- Printed Menus
- DJ, Projectors, Screens and all other AV available upon request

HST: 13%

**AUTO GRATUITY
18%**

Frequently Asked Questions

Toula Private Dining

Sections + Capacities

Toula has four beautiful semi-private dining areas with breathtaking views of the city and lake. Our buyout program provides each guest with the possibility to rent any or all of these sections so that they may enjoy a private area. The capacity are as follows:

	City View	Lake View	Dock View	Lounge	Restaurant Buyout
Seated Event	40-44	40-44	60-80	80-100	220
Standing Cocktail Reception	64	64	96	128	370

Minimum Food + Beverage Expenditure

There is no room rental fee, provided the minimum food and beverage expenditure is met. These minimums are based on the combined food and beverage cost, excluding tax and an 18% gratuity. If the minimum spend requirement is not met, the difference will appear as a minimum spend offset fee on the final bill.

	City View	Lake View	Dock View	Lounge	Restaurant Buyout
Lunch (<i>Thursday-Sunday</i>)	\$3,000	\$2,000	\$5,000	\$8,000	\$18,000
Dinner (<i>Friday-Sunday</i>)	\$4,000	\$3,000	\$6,000	\$12,000	\$25,000
Lunch (<i>Monday-Wednesday</i>)	\$2,500	\$1,500	\$4,500	\$7,500	\$16,000
Dinner (<i>Monday-Wednesday</i>)	\$3,500	\$2,500	\$5,500	\$11,500	\$23,000

Entertainment + Audio Visual

Since the restaurant is not equipped with a DJ sound system, we would be happy to assist with arranging your AV equipment through our preferred audio-visual supplier.

Payment + Cancellation

A signed contract form and 30% deposit is required to secure the date and space, payable by credit card or certified cheque. The balance must be paid on-site by credit card or cash at the conclusion of the event. Your event specialist will confirm the deposit amount based on the room and meal period that you are booking.

Cancellation thirty days prior to the Event after the signing of hereby contract applies no penalty; subsequent cancellation of the hereby contract will apply a penalty of 30% of estimated total sale



BOOK YOUR SITE VISIT TODAY!

Come explore all we have to offer. We invite you to enjoy a glass of prosecco while you meet with our Event Coordinator and walk through our venue.

Simply give us a call at (416)-777-2002 or email toula@toularestaurant.com and we would be happy to assist you.





Dear Patron,

Toula Restaurant is very flexible with the packages offered in this presentation. We would be pleased to serve you and meet all your requirements for your future event. Please contact our experienced event team with all your questions and suggestions so they may make your event unforgettable.

Thank you!

Our warmest regards,

Maggie Massalin
Special Events Coordinator
416-777-2002
toula@toularestaurant.com