

SALUTI TO NEW BEGINNINGS



Wedding packages



LA VECCHIA
ristorante

OUR LOVE *story*

For over 29 years La Vecchia restaurant, located in the fashionable Yonge and Eglinton district, has been at the forefront of traditional Italian culinary experiences in Toronto. Our classic, time honoured recipes combined with genuine Italian ambiance allow our guests to experience Italy without leaving Toronto.

In 2018, La Vecchia restaurant was granted the prestigious Ospitalita Italiana seal of excellence, which is a testament to our dedication to Italian gastronomic culture.

Most recently we welcomed the addition of our second location, La Vecchia on the Lake. Located along the shores of Lake Ontario, this new venue brings a vibrant and modern atmosphere to our traditional approach to Italian dining.

Our two unique locations offer different experiences while respecting the classic recipes delivered by our Chefs.

Our objective is to always provide an exceptionally welcoming ambiance combined with great service, while delivering the best of classical Italian cuisine. Whether you are looking for an intimate dining experience, a chic celebration, or looking to impress your corporate clients, La Vecchia is the place for your next event.



HORS D'OEUVRES

Carne

Mini traditional beef and veal polpette with marinara sauce

45/ dozen

Petite lamb chops with minted red wine sauce

120/ dozen

Grilled chicken spiedini cacciatore

55/ dozen

Steak spiedini with Madagascar peppercorn sauce

65/ dozen

Mild Italian pork sausage with roast pepper aioli

55/ dozen

Frutti di mare

Prosciutto wrapped scallop with tomato caper olive oil

85/ dozen

Grilled calamari bites

70/ dozen

Ahi tuna crostini with green goddess

50/ dozen

Smoked salmon crostini with horseradish mascarpone

70/ dozen

Shrimp spiedini with bomba mayo

85/ dozen

Vegetariana / Vegana

Pear, mascarpone and crostini topped with walnuts and honey

50/ dozen

Polenta bites with sundried tomatoes and olives

45/ dozen

Potato croquette with smoked provolone green peppercorn aioli

50/ dozen

Mushroom tartlets with grana Padano and truffle essence

65/ dozen

Vegetable polpette with house dressing

55/ dozen



PIZZA



Our Pizzas
8 slices per pizza

B U F A L A • 25

Tomato sauce, bufala mozzarella topped with arugula, prosciutto and shaved parmigiana cheese.

L A V E C C H I A • 23

Tomato sauce, fior di latte, mixed mushrooms, spicy Italian sausage

M A R G H E R I T A • 19

Tomato sauce, fior di latte, fresh basil

F U N G H I • 22

Mozzarella and mixed mushrooms, truffle essence and shaved parmigiano

V E G E T A R I A N A • 21

Tomato sauce, grilled eggplant, zucchini, roasted red peppers, mushrooms, and spinach topped with goat cheese



MENU ONE

3 course meal \$90

ANTIPASTI *select 2*

CREMA DI ASPARAGI

Asparagus Cream Soup with a Goat Cheese Crumble

SALMONE AFFUMICATO

House cured salmon served with shaved fennel and frisée salad in Sicilian olive oil, lemon and capers

INSALATA CAPRESE

Mozzarella di bufala with vine ripe cherry tomatoes, basil infused oil and balsamic reduction

INSALATA DI RUCCOLA

Baby arugula, Parmigiano shavings, dressed with a lemon extra virgin olive oil

MELONE DI PROSCIUTTO

Thinly sliced Parma prosciutto on fresh cantaloupe

SECONDI *select 2*

RISOTTO ALLA MILANESE

Saffron infused arborio rice served with sweet peas and Pecorino cheese

GNOCCHI POMODORO

Potato dumplings in a rustic tomato basil sauce

PENNE ALL'ARRABBIATA

Spicy tomato sauce with black olives & green onions

POLLO SAVIOA

Pan seared chicken breast scaloppine topped with red peppers, onion and mushrooms in white wine sauce. Served with roasted potatoes and seasonal vegetable

SCALOPPINE ALLA MARSALA

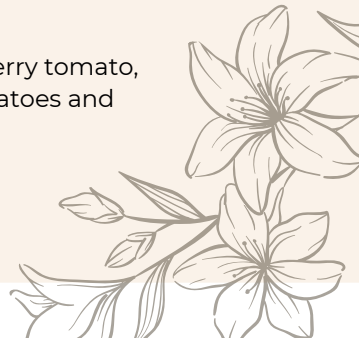
Pan seared veal scaloppine in a mushroom Marsala sauce. Served with roasted potatoes and seasonal vegetable

BRANZINO ALLA LIVORNESE

Pan seared fillet of Mediterranean Sea Bass with a cherry tomato, black olives and caper sauce. Served with roasted potatoes and seasonal vegetable

DOLCE *Choice of*

SORBETTO OR PANNA COTTA



MENU TWO

4 course meal \$100

ANTIPASTI *select 2*

STRACCIATELLA SOUP

Chicken broth with egg drop topped with Parmigiano cheese

FRUTTI MARE

Calamari, octopus, shrimp, carrots, celery and red peppers marinated in a lemon and olive oil vinaigrette

FUNGHI DI BOSCO

Grilled, herb marinated Portobello and King Oyster mushrooms set on a bed of baby arugula and radicchio topped with goat cheese and balsamic reduction

PROSCIUTTO & BUFALA

Bufala Mozzarella wrapped with prosciutto set on a bed of arugula with cherry tomato and radish

ARANCINI

Sweet pea risotto balls stuffed with mozzarella, served with tomato sauce and topped with shaved Parmigiano

INSALATA CAESAR

Crisp romaine lettuce tossed in a homemade dressing with herbed croutons, topped with shaved Parmigiano

PRIMI *select 1*

CASARECCE RAGU

Traditional Bolognese sauce tossed with casarecce pasta topped with pecorino cheese

PENNE ALLA VODKA

Sautéed pancetta and green onions tossed in a tomato cream sauce with vodka

GNOCCHI POMODORO

Potato dumpling pasta tossed in a rustic tomato basil sauce

RISOTTO AI FUNGHI PORCINI

Arborio rice with porcini mushroom and mixed mushrooms, truffle essence topped with shaved Parmigiano cheese

AGNOLOTTI DI MONTE

Fresh half – moon shaped pasta filled with ricotta cheese & spinach in a rose sauce

SECONDI *select 2*

CHICKEN SCALOPPINE DIANO MARINA

Chicken scaloppine in a mushroom cream sauce. Served with roasted potatoes and seasonal vegetables

SCALOPPINE AL LIMONE

Veal scaloppine in a white wine lemon sauce. Served with roasted potatoes and seasonal vegetables

COSTOLETTE BRASATE

Beef short Ribs braised with chianti, candied root vegetables, roasted potatoes and seasonal vegetable

OSSOBUCCO

Veal shank slowly braised in tomato sauce. Served with roasted potatoes and seasonal vegetable

FILETTO DI PESCE

Arctic Char Fillet with tomatoes, black olives, caper lemon butter sauce. Served with roasted potatoes and seasonal vegetable.

BRANZINO ALLA LIVORNESE

Pan seared fillet of Mediterranean Sea Bass with a cherry tomato, black olives and caper sauce. Served with roasted potatoes and seasonal vegetable

MELANZANA PARMIGIANA

Breaded eggplant layered with fior di latte and Parmigiano cheese in a homemade tomato sauce topped with basil infusion. Served with a side salad.

DOLCE *Choice of*

TARTUFO

DECADENT CHOCOLATE CAKE



MENU THREE

5 course meal \$110

ANTIPASTI *select 2*

POLLO ALLA GRILLIGLIA

Grilled Moroccan octopus served with cherry tomato, black olives, warm fragola salad with sundried tomato pesto

ROSSA

Heirloom beet salad, red and yellow beets, goat cheese, baby arugula and shaved almonds tossed in an orange vinaigrette.

PROSCIUTTO & BUFALA

Bufala mozzarella wrapped with prosciutto set on a bed of arugula with cherry tomatoes and radish

CRÈME DI FUNGHI

Cream of mushroom soup with Truffle Essence

CARPACCIO DI MANZO

House cured, black peppercorn crusted beef tenderloin, pickled red onion drizzled with truffle essence and lemon juice, topped with shaved Grana Padano and baby arugula.

PRIMI *select 1*

RISOTTO AI ASPERAGUS

Arborio rice with asparagus and sweet peas, topped with Pecorino cheese and sun-dried tomato bomba garnish.

CASARECCE AL SALMONE

Brandy flambéed salmon tossed with casarecce pasta in a rose sauce with baby spinach, sundried tomatoes and green onions

RISOTTO AI GAMBERI E CAPESANTE

Saffron infused Arborio rice topped with scallops, shrimp and cherry tomatoes

AGNOLOTTI DI PORCINI

Half-moon shaped filled pasta with porcini mushroom, tossed with a cream sauce, topped with sun-dried tomato bomba

SGROPPINO *(palate cleanser)*

Lemon sorbet served with Prosecco

SECONDI *select 2*

POLLO SCALOPPINE DIANO MARINA

Chicken scaloppine in a mushroom cream sauce. Served with roasted potatoes and seasonal vegetable.

COSTATA DI VITELLO (COLOUR MEDIUM)

Grilled 12oz veal chops with roasted potatoes, seasonal vegetable topped with porcini mushroom reduction.

AGNELLO AL FORNO

Ontario lamb shank, slowly braised in a red wine tomato. Served with roasted potatoes and seasonal vegetable.

FILETTO DI MERLUZZO

Icelandic Cod Filet crusted with Parmesan, cherry tomato caper lemon butter served with roasted potatoes and seasonal vegetable.

PESCE SPADA ALLA GRIGLIA

Grilled fillet Swordfish topped with olive tapenade and lemon. Served with roasted potatoes and seasonal vegetable.

BRANZINO AL FORNO

Oven baked fillet of Mediterranean sea-bass topped with olive oil, lemon and fresh parsley. Served with roasted potatoes and seasonal vegetable.

MELANZANA PARMIGIANA

Breaded eggplant layered with fior di latte and Parmigiano cheese in a homemade tomato sauce topped with basil infusion. Served with roasted potatoes and seasonal vegetable.

DOLCE *Choice of*

TIRAMISU OR CHEESECAKE

CONTORNI *additional sides \$5 each*

ASPERAGI ARROSTITI

Roasted asparagus and drizzled with EVOO

VERDURE DI STAGIONE

An assortment of fresh sautéed seasonal vegetables

MINI PATATE AL FORNO

Mini roasted potatoes baked with fresh herbs

PURE DI PATATE CREMOSO

Golden Yukon creamy mashed potatoes, mashed with garlic butter and cream

LA VECCHIA FAMILY- INSALATA DELLA CASA

Mixed Organic greens with cherry tomatoes, green onions, radish, celery and carrots





MIDNIGHT BUFFET

FORMAGGIO E FRUTTA

\$50 Per Platter (Approx. 5 people)

TAGLIERE DI SALUMI

\$70 Per Platter (Approx. 5 people)

INSALATA DI MARE

\$80 Per Platter (Approx. 5 people)

CURSORI

\$25 - 5 Homemade beef sliders

ARANCINI

\$25 - 5 Homemade risotto balls filled with sweet peas and mozzarella

CARVING STATION

PORKETTA • \$400

Roasted Peppers, Ciabatta Buns, Caramelized Onion Mushrooms
(Serves 12-15)

AAA STRIPLOIN ROAST & SIDES • \$900

Slow roasted and served with Ciabatta Buns, Roasted Peppers, Caramelized Onion, Mushrooms, Horseradish, Peppercorn Sauce, Grainy Mustard and Fiore Di Latte (Serves 20)

OYSTER STATION • \$550/CASE

Freshy Schuked Oysters served with Mignonette. Cocktail sauce and Lemons
(120 Oysters/case)



CHILDREN'S MENU

\$35 (12 and under)

ANTIPASTI *select 1*

BRUSCHETTA

Toasted house made focaccia bread topped with diced Roma tomato and Parmigiano cheese

ARANCINI

Sweet pea risotto balls stuffed with smoked provolone served with tomato sauce topped with grated Parmigiano.

MAIN *select 1*

PIZZA

Tomato sauce and mozzarella cheese

PASTA

Choice of tomato, rose, butter or cream sauce tossed with Penne

DOLCE *select 1*

VANILLA GELATO

PANNA COTTA





BEVERAGES



NON-ALCOHOLIC BEVERAGES *no time limit*

FLAT & SPARKLING WATER \$12

SPA WATER \$5

SODA \$8

COFFEE & TEA \$10

PREMIUM NON-ALCOHOLIC BEVERAGES

MOCKTAILS \$55 per person | 3-hour time limit

MILANO | HP Agave Tequila, Pink Grapefruit, Lime Juice, Soda.

TORINO | Oddbird Rose, San Pellegrino Aranciata, White Cranberry, Fresh Fruits, Soda.

FIRENZE | Oddbird Blanc de Blanc, Cipriani Peach Puree.

LIQUOR SERVICE

In compliance with Federal and Provincial laws and regulations, La Vecchia restaurant reserves the right to a professional service of alcohol. The wait staff will refuse the service of alcohol to all minors as well as any guest deemed to be intoxicated.

ALCOHOL PACKAGES

GOLD \$70 per person | 3-hour time limit

WINE | Choose one White and red from our select listed list of wines

APERTIVO/DIGESTIVE | Campari, Vermouth & Amaro Montenegro

LIQUOR – BAR RAIL | Vodka, Rye, Tequila, Gin, Bourbon

WHISKEY | Jack Daniels

SCOTCH | Johnnie Walker Red, J&B

BEER | Beer of your choice

PLATINUM \$100 per person | 3-hour time limit

WINE | Choose one White, and red from our select listed list of wines

APERTIVO/DIGESTIVE | Amaro Amara, Grappa Sarpa di Poli, Port Taylor Fladgate LBV

LIQUOR – PREMIUM BAR RAIL | Grey Goose Vodka, Crown Royal Rye, Premium Tequila, Tanqueray Gin, Woodford Reserve Bourbon

SCOTCH | Black Label, Glenfiddich 12

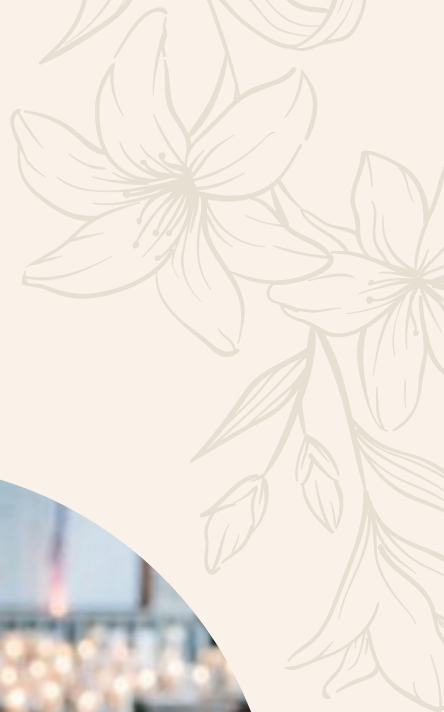
COGNAC | Hennessy VS, Curvosier VS

BRANDY | St Remy VS

BEER | Beer of your choice



ROOM CAPACITY



Wedding ROOMS

Please note that due to Covid 19 regulations, our capacity may be reduced, and our minimum spend has been changed accordingly. You may contact us for more details.

LA CANTINA	LA GALLERIA
Maximum Guests = 25	Maximum Guests = 45
\$150 base setup fee	\$250 base setup fee

MINIMUM SPEND REQUIREMENTS

All food and beverages go towards the minimum fee.

If minimum fee is not reached, then a room fee will be charged to make up the difference.

There is one bill plus 20% gratuity following the event.

Minimum spends are subject to change due to public holiday and special days (i.e., Christmas day, New Year's Eve).



POLICY



DEPOSIT

To confirm a reservation, a deposit is required. The amount of the deposit required will be provided to you in advance. Your reservation is confirmed once the deposit is received.

CANCELLATION & RESCHEDULING

In case of cancellation, the deposit is fully refundable providing that cancellation is received seven (7) business days in advance of the scheduled event. In all other circumstances the restaurant receives the right to keep the deposit. Single request to reschedule an upcoming event is permitted only if it is received more than seven (7) business days prior to the scheduled event date. In such circumstances the deposit will be applied towards the rescheduled event. If the restaurant is provided with less than seven (7) days' notice, the restaurant may keep the initial deposit and request another.

MENU SELECTION

Please note that our chefs strive to stay true to Italian cuisine selection while reflecting seasonal changes and working with Italian as well as local ingredients. Our menu suggestions have been selected with care to fit all tastes and most dietary restrictions. If you would like any changes to be made, please book an appointment with our event manager who would advise and guide you on our menu selection.

We highly encourage the guests with allergies or other dietary restrictions contact us directly to discuss their meal choices.

CONFIRMATION OF BOOKING & GUESTS

The Final number of guests must be confirmed at least five (7) business days prior to the event date. Once the guest count is confirmed the restaurant allows up to 2 guests no shows at no charge. Additional no shows will be charged at the selected menu rate or at \$50 per person, whichever is greater.

DAMAGES

Upon the completion of the event the room will be inspected for any damages. The client is fully responsible for any damages that occur during the event. The client will be provided with a bill for repairs and replacements. The credit card on file will be charged to cover these amounts.

GRATUITY

A 20% gratuity may be added to all Private Events.

AUDIO & VIDEO

AUDIO

Our Private rooms at Lakeshore location are equipped with sound systems that can be used separately to the restaurant. Please bring any device with a 3.5mm Headphone jack and a charger if required. Our rooms are also equipped with Bluetooth connection.

VIDEO

Our private rooms are equipped with a Projector that can be used for your event. All you need to bring is a laptop with an external HDMI. If you require, we are able to accommodate with additional supplies. There is a Fee of \$50

PARKING

Green P parking is available along Marine Parade drive:

- 30 Shore Breeze Dr, Etobicoke, ON M8V 0J1
- Lake Shore Blvd West at Brookers Lane
- Parking lot, 15 Marine Parade Dr, Toronto, ON M8V 4G1

ACCESSIBILITY

Our Lakeshore location is fully accessible with private dining room and washrooms located on street level.

TABLE ARRANGEMENTS & SETUP

We advise that you meet with our Event's Manager regarding specific setup arrangement request for your event.

DELIVERIES

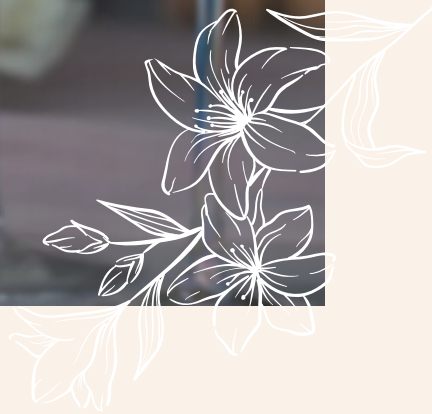
We ask that flowers and cakes be delivered in the morning of the event date. Any additional decor can be delivered 24 hours in advance of the event, providing that permission has been obtained from the Event's Manager.

PHOTOGRAPHY

Photography is permitted on premise at no additional cost.

A photograph of two wine glasses on a table. The glass on the left is a red wine glass, and the one on the right is a champagne flute. In the background, there are pink and white flowers, including a prominent pink anthurium. The scene is dimly lit, creating a soft, intimate atmosphere. The word "HOURS" is overlaid in white, serif font in the center of the image.

HOURS



HOURS OF OPERATION

LUNCH EVENTS

Unless otherwise instructed patrons booking lunch functions may have access to the room 30 minutes prior to the event and must vacate the premises at the specified lunch ending time.

LA VECCHIA HOURS

From 11:30 Am till 3:30 Pm

DINNER EVENTS

Unless otherwise instructed guests booking dinner functions may have access to the room 15 minutes prior to the event and must vacate the premises at the specified event end time.

LA VECCHIA HOURS

- 5:00 Pm till 8:00 Pm
- 9:00 Pm till 12 Am
- 5 Pm till 12 Am

*Please note that we can accommodate functions outside of the regular Lunch/Dinner hours, however we request that you receive a confirmation from our Events Manager.



RECOMMENDED VENDORS

HAIR SALON

Ruberto Salon: (647) 893-5655

BALLOONS & DECORATIONS

Star Light Events: www.starlightevents.biz

FLORIST

Flowers by Sophie: (416) 253-4442

More recommendations are available on request.





Share the love

LA VECCHIA LAKESHORE
90 MARINE PARADE, ETOBICOKE

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