



VILLA FIRENZE

Rustic Italian Cuisine

EVENT PACKAGE

TOTO

AG

PIZZA

Events & Groups

Thank you for your interest in Villa Firenze and Toto Pizza. We believe we are the ideal location for your event. In this event package you will find our private room options as well as some set menu samples. Together we can create a memorable and unique experience for both you and your guests.

Venue Information

The front house at Villa Firenze has total capacity of 70 guests. It can be broken down into two semi-private rooms, the veranda room with a capacity of 30 guests, and the main room with a capacity of 50 guests. Our veranda room is ideally suited for business lunches and cozy personal meetings. In addition to our front house at Villa Firenze, our newly re-designed banquet room at Toto has a maximum capacity of 80 guests and is specifically designed for larger private banquet functions. The space can also be broken down into two separate semi-private sections with a capacity of 20-40 guests.



Booking Information

To book the front house at Villa, the Main Room, Veranda Room, or any of the Rooms at Toto privately, a minimum spend is required. Please note that taxes and gratuity are not included in the minimum required budget. We are happy to work with-in your budget, please contact us for inquiries.

FUNCTION SPACE		MAX GUEST COUNT	MINIMUM SPEND \$			
			LOW SEASON (JAN - OCT)		HIGH SEASON (NOV - DEC)	
			SUN - THURS	FRI - SAT	SUN - THURS	FRI - SAT
VILLA	ENTIRE DINING ROOM	75	\$5,000	\$6,500	\$6,000	\$7,000
	VERANDA ROOM	30	\$2,000	\$2,500	\$3,000	\$3,000
	MAIN ROOM	50	\$3,000	\$3,500	\$4,000	\$4,500
TOTO	BANQUET ROOM	80	\$4,000	\$5,000	\$7,000	\$8,000
	SPLIT ROOM	20-40	\$2,500	\$2,500	\$3,000	\$3,000

***Please note: Deposit of \$1000 is required for all private room reservations.** Deposits are not an additional charge and are held to guarantee booking of a function space. Deposits will be applied to your invoice at the end of your function. ***We are open to Private reservations on the days that the restaurant is closed (Sundays, Mondays, and Holidays).** Minimum food and beverage spend of \$8,000. Deposit required \$2,000.

Audio Visual Equipment

(available in TOTO only)

PROJECTOR	\$100	WIRELESS MICROPHONE	\$50
BUILT-IN PROJECTOR SCREEN	\$200	LAPEL MICROPHONE	\$50
DVD PLAYER	\$50	PA SYSTEM	\$100
UPGRADED SOUND SYSTEM	\$500	*wireless internet available upon request	

Bar Options

Beverages

- Pop \$3.50
- Juice \$4.50
- Espresso \$4.50
- Cappucino \$5.50
- Still/Sparkling Water (1L) \$7.50

Liquor

- Highballs \$8.95
- Premium Highball \$12.95
- Cocktails (Starting) \$16
- Liquors, Scotches, Aperitifs available upon request

Prosecco

Served upon guest arrival
\$450 for 50 servings

Beer

Domestic \$8.25
Import & Premium \$9.50

Wine

Wine List available upon request



Lunch Menu 1

APPETIZER PLATTERS

Portobello Mushrooms

Bruschetta

Italian Sausage
(served in a tomato sauce)

SALAD

Insalata Mista
(mixed greens with italian house dressing)

MAIN COURSE (family style)

Rotini
(in a rose sauce with vegetables)

Penne all' Arrabiata
(in a spicy tomato sauce)

&

Vitello alla Villa Firenze
(veal stuffed with ham and cheese and topped with a green peppercorn sauce)

Pollo Lemone
(chicken breast in a tangy lemon sauce)

DESSERT

Tiramisu
Coffee and Tea

\$76.50

per person
plus gst and 20% gratuity

Lunch Menu 2

APPETIZER

Portobello Mushroom

PASTA COURSE

Pasta della Casa

(pasta shells stuffed with ricotta cheese and spinach topped with tomato sauce)

SALAD

Insalata Mista

(mixed greens with italian house dressing)

MAIN COURSE

Petto di Pollo alla Panna

(chicken breast in a mushroom cream sauce served with vegetables)

DESSERT

Tiramisu

Coffee and Tea

\$72.50

per person
plus gst and 20% gratuity

Lunch Menu 3

SALAD

Insalata Mista
(mixed greens with italian house dressing)

PASTA (family style)

Rotini Primavera
(rosé sauce with vegetables)

Penne all' Arrabiata
(spicy tomato sauce)

Tortellini
(veal stuffed pasta in cream sauce)

DESSERT

Tiramisu
Coffee and Tea

\$55

per person
plus gst and 20% gratuity

Dinner Menu 1

APPETIZER PLATTERS

Portobello Mushrooms

Bruschetta

Italian Sausage
(served in a tomato sauce)

SALAD

Insalata Mista

(mixed greens with italian house dressing)

MAIN COURSE

Rotini Primavera

(rosé sauce with vegetables family style)

Penne all' Arrabiata

(spicy tomato sauce)

&

Vitello alla Villa Firenze

(veal stuffed with capiccolo and provalone in a green peppercorn sauce)

Pollo Lemone

(chicken breast in lemon sauce)

DESSERT

Tiramisu

Coffee and Tea

\$81

per person
plus gst and 20% gratuity

Dinner Menu 2

APPETIZER

Small Portobello Mushroom

PASTA COURSE

Pasta della Casa

(pasta shells stuffed with ricotta cheese and spinach topped with tomato sauce)

SALAD

Insalata Mista

(mixed greens with italian house dressing)

MAIN COURSE

Chicken Portafoglio

(chicken breast stuffed with spinach, asparagus, and provolone cheese served in a white wine herb sauce with vegetables)

DESSERT

Nutella Cheesecake

(hazelnut cream cheesecake)

Coffee and Tea

\$82

per person
plus gst and 20% gratuity

Dinner Menu 3

APPETIZER PLATTERS

Portobello Mushrooms

Grilled Tiger Prawns

Italian Sausage
(served in a tomato sauce)

PASTA COURSE

Pasta della Casa

(pasta shells stuffed with ricotta cheese and spinach topped with tomato sauce)

SALAD

Insalata Mista

(mixed greens with italian house dressing)

MAIN COURSE

(Guest choice of either chicken or veal:
please note place cards and seating chart are required)

Pollo Adriatico

(chicken breast topped with asparagus and tiger prawn, baked in a rose sauce, served with chef's vegetables)

or

Vitello Pizziola

(veal in a light tomato sauce with capers, served with chef's vegetables)

DESSERT

Tiramisu

Coffee and Tea

\$86

per person
plus gst and 20% gratuity

Dinner Menu 4

APPETIZER PLATTERS

Small Portobello Mushroom

SALAD

Insalata Mista
(mixed greens with italian house dressing)

MAIN COURSE

Vitello alla Parmigiana
(veal layered with parmigiana and capicollo ham, baked in tomato sauce)

DESSERT

Tiramisu
Coffee and Tea

\$71

per person
plus gst and 20% gratuity

Dinner Menu 5

family style

APPETIZER COURSE

Shrimp
(marinara sauce)

Asparagus & Cheese Tartlets

Homemade Italian Sausage
(tomato sauce)

Portobello Mushroom
(oil, garlic, parmesan, cream bandy sauce)

PASTA COURSE

Gemilli
(arrabiatta sauce)

Radiatore
(rose sauce)

SALAD COURSE

Arugula Salad
(lemon dressing, parmesan cheese)

MAIN COURSE

Porter House Steak
(55-60oz, marinated in house seasoning, medium-rare)

Grilled Atlantic Salmon
(lemon, spices)

Grilled Seasonal Vegetables

DESSERT COURSE

Vanilla Panna Cotta

Coffee and Tea

\$105

per person
plus gst and 20% gratuity

Standing Appetizers

CROSTINI TOPPED WITH GOAT CHEESE & ROASTED RED PEPPERS

\$4.00/ Piece

CROSTINI BAKED WITH CREAM CHEESE & SMOKED SALMON

\$4.00/ Piece

SKEWERED BOCCONCINI WITH CHERRY TOMATOES

\$3.50/ Piece

PORPETI DI RISO - FRIED RICE BALLS WITH PARMESAN CHEESE

\$3.00/ Piece

HOMEMADE SPICY ITALIAN SAUSAGE

\$3.50/ Piece

GRILLED TIGER PRAWNS

\$3.50/ Piece

MUSHROOM TOPS BAKED WITH GARLIC PARMESAN CHEESE & FRESH HERBS

\$3.00/ Piece

CROSTINI TOPPED WITH HOMEMADE BRUSCHETTA

\$4.50/ Piece

HAND-ROLLED MEATBALLS TOPPED WITH HOUSE MARINARA & SHAVED GRANA PADANO

\$3.50/ Piece

Prices do not include GST or 20% Gratuity

Pizza Menu

MARGHERITA

basil, tomato sauce, mozzarella

\$19/\$30

PEPPERONI

cupping pepperoni, tomato sauce, mozzarella

\$22/\$36

HAWAIIAN

pineapple, ham, tomato sauce, mozzarella

\$22/\$36

ORTOLANA

grilled zucchini, mushrooms, green bell peppers, tomato sauce, mozzarella

\$22/\$36

CANADIAN

pepperoni, mushrooms, green bell peppers, tomato sauce, mozzarella

\$24/\$38

CALABRIAN SPREAD

spicy nduja pork spread, tomato sauce, mozzarella

\$24/\$38

BEEF & ONION

ground beef, onions, tomato sauce, mozzarella

\$23/\$37

PG

pear, gorgonzola, mozzarella, honey

\$23/\$37

CREAMY SMOKED PROSCIUTTO

smoked prosciutto, mascarpone, tomato sauce, mozzarella

\$25/\$40

FARMISTA

prosciutto cotto, pepperoni, tomato sauce, mozzarella

\$24/\$38

QUATTRO FORMAGGI

mozzarella, taleggio, parmigiano, gorgonzola

\$23/\$37

FUN GHI

a collection of wild fresh B.C. mushrooms, truffle bechamel, swiss and mozzarella

\$24/\$38

THE MEATS

ground sausage, bacon, ham, pepperoni

\$25/\$40

DOLCE FORTE

pepperoni, chilies, fresh garlic, basil, honey

\$22/\$36

STRACCIATELLA

pancetta, stracciatella, cheese, tomato

\$24/\$38