

LAV

LA VECCHIA
ristorante

Wedding Package

La Vecchia | Uptown
La Vecchia | Lakeshore

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About Us

For over 25 years, La Vecchia restaurant located in the fashionable Yonge and Eglinton district has been offering traditional Italian cuisine, combined with genuine Italian ambiance. In 2019, we opened our second location La Vecchia on the Lake which brings a vibrant and modern touch to our traditional establishment. Our objective is to provide an exceptionally welcoming ambiance, combined with great service while experiencing classical Italian cuisine.

Over the years the focus of our Executive Chef has been classical Italian dishes presented to win over North American palates. We source our supplies from the best Italian producers as well as local farmers who provide us with fresh produce. In 2018 La Vecchia restaurant was granted the prestigious Ospitalita Italiana seal, an award for excellence and a testament to our dedication to Italian gastronomic culture.

La Vecchia offers a wide selection of wines to satisfy various palates, from novice to wine aficionados, and our expert staff is always available to assist you in selecting wine that will pair best with your dinner selections. Our two unique locations offer different atmosphere and ambiances while respecting the core values of the restaurant. Enter the dining room at our Uptown location with dimmed chandeliers and candlelit tables; the ambient music fills the room dressed in velvet seating and pictures paying tribute to Italian film culture.

La Vecchia Lakeshore takes you away with large open spaces full of natural lighting and pastel colors. Whether you are looking for an intimate bistro-style dining experience or a casual chic celebration, La Vecchia is the place for your wedding. We are engaged to provide you with a memorable yet safe celebration as we respect all COVID-19 laws and regulations to ensure you and your guests well-being.

Menus



MENU ONE

3 Course Meal \$80

ANTIPASTI

- Select 1-

MINISTRONE

Medley of vegetables in a light tomato broth

SMOKED SALMON

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

POLPETTE

Homemade meat balls braised in a rustic tomato sauce topped with Parmigiano cheese

ARUGULA SALAD

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

PROSCIUTTO MELONE

Thinly sliced Parma prosciutto on fresh cantaloupe

SECONDI

- Select 2 -

RISOTTO 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

SCALOPPINE ALLA MARSALA

Pan seared veal scaloppine in a mushroom Marsala sauce

BRANZINO ALLA LIVORNESE

Pan seared fillet of Mediterranean Sea Bass with a cherry tomato,
black olives and caper sauce

DESSERT

\$5.00 Extra

MENU TWO

3 Course Meal \$90

ANTIPASTI

-Select 1 -

STRACCIATELLA SOUP

Chicken broth with egg drop topped with Parmigiano cheese

FRUTTI DI 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

CAESAR SALAD

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

Sauteed 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

SGROPPINO (palate cleanser)

Lemon sorbet served with Prosecco

SECONDI

-Select 2-

CHICKEN SCALOPPINE DIANO MARINA

chicken scaloppine in a mushroom cream sauce

SCALOPPINE AL LIMONE

veal scaloppine in a white wine lemon sauce

SCALOPPINE AL PIZZAIOLA

Veal scaloppine in a tomato sauce with capers, black olives and oregano

OSSOBUCO

Veal shank slowly braised in tomato sauce

SALMONE AL FORNO

Marinated roasted Salmon topped with herb oil and pickled chilli, pickled onion, cherry tomato with quinoa and couscous salad, dress with citrus vinaigrette

BRANZINO ALLA LIVORNESE

Pan seared fillet of Mediterranean Sea Bass with a cherry tomato, black olives and caper sauce

VERDURA AL FORNO

Oven baked seasonal vegetables layered with tomato sauce, bufala mozzarella, topped with basil pesto

DESSERT

Choice of:

*Two Seasonally driven
desserts*

MENU THREE

5 Course Meal \$100

ANTIPASTI

-Select 1 -

Pollo Alla Grilliglia

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

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

MEDITERRANEAN SALAD

Vine ripe cherry tomatoes, cucumber, black olives, red onions, tossed in a
oregano, shallots red wine vinaigrette topped with goat cheese

PRIMI

- Select 1 -

WILD BOAR RAGU

Tomato braised wild boar ragu with porcini mushrooms, green peas, chilies,
with penne pasta topped with shaved Parmigiano cheese

RISOTTO AI FUNGHI PORCINI

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

CASARECCE AL SALMONE

Brandy flambeed 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

Half – moon shaped filled pasta with ricotta and spinach tossed with saffron cherry tomato
sauce and fresh ricotta saltata cheese and pine nuts

SGROPPINO (palate cleanser)

Lemon sorbet served with Prosecco

SECONDI

-Select 2 -

CHICKEN SCALOPPINE DIANO MARINA

chicken scaloppine in a mushroom cream sauce

COSTOLETTE BRASATE

Slowly braised bone in beef short ribs, finished in a demi-glace topped with herb bread crumbs

AGNELLO AL FORNO

Ontario lamb shank, slowly braised in a red wine tomato

GAMBERONI

Grilled jumbo shrimp topped with a lemon garlic and white wine sauce

PESCE SPADA ALLA GRIGLIA

Grilled fillet Swordfish topped with olive tapenade and lemon

BRANZINO AL FORNO

Oven baked fillet of Mediterranean seabass topped with olive oil, lemon and fresh parsley

MELANZANA PARMIGIANA

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

DESSERT

Choice of:

*Two Seasonally driven
desserts*

CHILDREN'S MENU \$35

12 and under

ANTIPASTI

-Select 1-

CAESAR

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

BRUSCHETTA

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

MAIN

- Select 1 -

PIZZA

Tomato sauce and mozzarella cheese

PASTA

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

DESSERT

- SELECT 1 -

Vanilla Gelato

Or

Mixed Sorbetto

CONTORNI

One side is included with all mains
additional sides \$5 each

ROASTED ASPARAGUS

Roasted and drizzled with EVOO

SEASONAL VEGETABLES

An assortment of fresh sauteed seasonal vegetables

MINI ROASTED POTATOES

Roasted potatoes baked with fresh herbs

CREAMY MASHED POTATOES

Golden Yukon potatoes, mashed with garlic butter and cream

LA VECCHIA FAMILY-STYLE HOUSE SALAD

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

MIDNIGHT BUFFET

CHEESE & FRUIT

\$50 Per Platter (Approx. 5 people)

ITALIAN CHARCUTERIE

\$70 Per Platter (Approx. 5 people)

SEAFOOD SALTATA

\$80 Per Platter (Approx. 5 people)

SLIDERS

\$25 - 5 Homemade beef sliders

ARANCINI

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

HORS D'OEUVRES

For all Hors D' oeuvres minimum order is 10 pieces per item

\$3 per piece

Traditional Bruschetta - diced Roma tomatoes, garlic, parsley, onion

Honey, ricotta, peach crostini with crispy pancetta

Mini Caprese skewers, balsamic

Prosciutto wrapped melon

\$5 per piece

Grilled zucchini ribbon, smoked salmon, whipped goat cheese, dill

Oven baked mushroom crostini with garlic cream reduction
topped with truffle oil

\$7 per piece

Braised short rib crostini with fior di latte

Seared Shrimp with Sweet Pea Puree

Creamy pear, apple salad
(Apple, pear, grapes, walnuts, cranberry, gorgonzola, endive leaf's)

Lamb pop with rosemary garlic marinated with balsamic jus

\$60 PIZZA (24pcs)

Hors D'oeuvre style Bufala Pizza – tomato sauce, mozzarella di bufala, prosciutto crudo, fresh arugula

Hors D'oeuvre style Margerita Pizza – Tomato sauce, fior di latte, fresh basil and olive oil

Hors D'ourves style La Vecchia Pizza – Tomato sauce, fior di latte, spicy Italian sausage (pork) and mixed mushrooms

BEVERAGES

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Non-Alcoholic Beverages

(no time Limit)

Flat & Sparkling Water \$6.95 | Soda \$6 | Coffee & Tea \$4

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

\$55 per person | 4-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

PLATINUM

\$85 per person | 4-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

ROOM CAPACITY & MINIMUM SPENDS

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CAPACITY & MINIMUM SPEND

LA GROTTA E LA CEVERNA (UPTOWN LOCATION)

ROOMS/CAPACITY/SETUP FEES

LA GROTTA	LA CAVERNA	ENTIRE SPACE
Maximum = 20 Guests	Maximum = 40 guests	Maximum = 60 guests
<i>\$150 Setup fee</i>	<i>\$250 Setup fee</i>	<i>\$400 setup fee</i>

LA GALLERIA E LA CANTINA (LAKESHORE LOCATION)

ROOMS/CAPACITY/SETUP FEES

LA CANTINA	LA GALLERIA
Maximum Guests = 25	Maximum Guests = 45
<i>\$150 setup fee</i>	<i>\$250 setup fee</i>

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 selection cuisine 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. Pre-Orders are required for events larger than 20 guest

CONFIRMATION OF BOOKING & GUESTS

The Final number of guests must be confirmed at least five (5) days prior to the event date. Once the guest count is confirmed the restaurant allows up to 2 guest no shows at no charge. Additional no shows will be charged at the selected menu rate or at \$50 per person, whichever is greater.

GRATUITY

An 18% gratuity may be added to all Private Events.

AUDIO & VIDEO

La Vecchia Uptown	La Vecchia lakeshore
AUDIO	AUDIO
<p>Our private dining rooms are equipped with a separate sound system. During private events, the sound system is connected to the main dining room. Guests can request to have their own music played if a) they are booking both rooms, and b) they receive permission from the Manager on duty</p>	<p>The 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 needed.</p>
VIDEO	VIDEO
<p>Both 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. We have projectors that are available for use with your event. There is a Fee of \$50.</p>	<p>The Galleria Room is 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</p>

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.

PARKING

LA VECCHIA | UPTOWN –

Entrance to paid parking garage underneath the restaurant with access to the Events space is on Broadway Ave.

LA VECCHIA | LAKESHORE -

Green P parking is available along Marine Parade drive

ACCESSIBILITY

Our two private dining rooms at the uptown location as well as the restrooms are located on the lower level. Individuals with accessibility concerns can access the room via an elevator located in the medical building.

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 decorative can be delivered 24 hours in advance of the event, providing that permission has been obtained from Event Manager.

PHOTOGRAPHY

Photography is permitted on premise at no additional cost.

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

Monday to Friday: 11:30am to
3:00pm Saturday: 10:30am to 3:00
pm Sunday: 10:00am 3:00 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

Sunday to Wednesday: 4:00 pm to 10:30pm
Thursday: 4:00 pm to 11:00 pm
Friday and Saturday: 4:00 pm to 12am

*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

	La Vecchia (uptown)	La Vecchia (Lakeshore)
Hair Salon	Salon Scavo - 416-964-1229 D square Salon – 416-925-2161	Ruberto Salon: (647) 893-5655
Balloons & Decorations	Superior Design 905 995 2596	Star Light Events: www.starlightevents.biz
Officiant	Ron Shants – 905 467 7483	
Florist	Flowers by Kata – 647 760 9939	Flowers by Sophie: (416) 253-4442

More recommendations are available on request.