Group Dinner Package

La Vecchia | Uptown Events@lavecchia.ca P: 416 489 0630
La Vecchia | Lakeshore Events_lakeshore@lavecchia.ca P: 416 251 5999

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

HORS D'OEUVRES

We recommend 1 – 2 pieces of each Hors D'ourves per person.

Traditional Bruschetta - diced Roma tomatoes, garlic, parsley, onion	42/ dozen
Honey, ricotta peach crostini with crispy pancetta	48/ dozen
Mini Caprese skewers, balsamic	48/ dozen
Prosciutto, fig jam, mascarpone, crostini	48/ dozen
Crostini, mascarpone, pear, walnuts, honey	48/ dozen
Mini Crostini chicken, tomato basil, melted mozzarella	48/ dozen
Grilled zucchini ribbon - Smoked salmon, whipped cream cheese, dill	50/ dozen
Grilled and marinated Chicken Spiedini	50/ dozen
Antipasto skewers - Slices salami, artichoke, bell peppers, zucchini, mini bocconcini	55/ dozen
Braised short rib crostini with fior di latte	55/ dozen
Oven baked mushroom crostini with garlic cream reduction topped with truffle oil	60/ dozen
Shrimp spiedini with bomba mayo	60/ dozen
Lamb spiedini with balsamic jus	60/ dozen
Mini Melanzana slider with tomato basil and buffalo cheese	60/ dozen
Mini Polpette slider	65/ dozen
Tuna Tartar – Yellowfin tuna with mango salsa on a taro chip	65/ dozen

Our Pizza's – Pan Size $72.00
24 Bite Size Pieces per pizza

B U F A L A tomato sauce, mozzarella di bufala, prosciutto crudo, fresh arugula

L A V E C C H I A tomato sauce, fior di latte, mixed mushrooms, spicy Italian sausage

M A R G H E R I T A tomato sauce, fior di latte, fresh basil

F U N G H I mozzarella and mixed mushrooms, truffle essence and shaved parmigiano

V E G E T A R I A N A tomato sauce, grilled eggplant, zucchini, roasted red peppers, mushrooms, and spinach topped with goat cheese

LA VECCHIA
ristorante

MENU ONE

antipasti

Choice Of;

INSALATA CAPRESE
Mozzarella di bufala stacked with vine ripe tomatoes topped with arugula, basil infused oil and balsamic reduction.

BRUSCHETTA
Toasted homemade focaccia bread topped with diced Roma tomato and shaved parmigiano.

Secondi

Choice Of;

BRANZINO ALLA LIVORNESE

Pan seared Mediterranean Seabass fillet with cherry tomato, black olives and caper sauce served with roasted potatoes with seasonal vegetable

POLLO SAVOIA
Pan seared chicken breast in a white wine sauce with mushrooms, red peppers and green onions, served with roasted potatoes and seasonal vegetable

Dolce

Choice Of;

Vanilla Crepe
Sorbetto

Served with: Coffee & Tea

$75 / Person + Tax + Gratuity

LA VECCHIA
ristorante

MENU TWO

antipasti

Choice Of;

CESARE
Crisp romaine lettuce tossed in homemade dressing with herbed croutons, topped with shaved parmigiano

FRUTTI DI MARE
Cuttlefish, octopus, shrimp, carrots, celery, and red bell peppers marinated, in a lemon and olive oil vinaigrette

Primi

Gnocchi with basil pomodoro

Secondi

Choice Of;

SALMONE ALLA GRIGLIA
Grilled Salmon fillet with mini roasted potatoes, seasonal vegetable topped with lemon butter sauce

COSTATA DI VITELLO
Grilled 12oz veal chops with creamy mashed potatoes, seasonal vegetable topped with porcini mushroom reduction.

Dolce

Choice Of;
Decadent Chocolate Cake
Mixed Sorbetto

$85 / Person + Tax + Gratuity

LA VECCHIA
ristorante

MENU THREE

Antipasti

Choice Of;

PERA
Baby arugula, radish, crumble gorgonzola, bartlett pears and toasted walnuts, tossed in balsamic 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.

Primi

Orecchiette Calabrese – roasted sausage, white wine butter, rapini pesto topped with pickled chilies, pine nuts

Palette Cleanser

Lemon Sorbetto

Secondi

Choice Of;

MERLUZZO NERO ALLA GRIGLIA
Black Cod fillet grilled with mini roasted potatoes, seasonal vegetable topped with gremolata sauce.

BISTECCA DI FILETTO
(Cooked: Medium)
Pan roasted 8oz tenderloin steak, served creamy mash potatoes, seasonal vegetable,
topped with creamy peppercorn jus.

Dolce

Choice Of;
Cheesecake
Sorbetto

$95 / Person + Tax + Gratuity

LA VECCHIA
ristorante

CHILDREN'S MENU
12 and under

antipasti

Choice Of;

CESARE
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

Secondi

Choice Of;

PIZZA
Tomato sauce and mozzarella cheese

PASTA
Penne – Tossed in a choice of tomato, rose, butter or cream sauce

CURSORE
Meatball slider served with roasted potatoes

Dolce

Vanilla Gelato

$35 per child + tax and 20% gratuity

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 | 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

PLATINUM

$85 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 | Hennessey VS, Curvosier VS

BRANDY | St Remy VS

LAV

ROOM CAPACITY & MINIMUM SPENDS

CAPACITY & MINIMUM SPEND

LA GROTTA E LA CEVERNA
(UPTOWN LOCATION)

ROOMS/CAPACITY/SETUP FEES

LA GROTTA	LA CAVERNA	ENTIRE SPACE
Maximum = 18-20 Guests	Maximum = 35-40 guests	Maximum = 60 guests
$150 Setup fee	*$250 Setup fee*	*$400 setup fee*

MINIMUM SPEND REQUIREMENTS
All food, Alcohol & non-alcohol go towards the minimum fee.

	LA GROTTA	LA CAVERNA	ENTIRE SPACE
LUNCH Sunday - Thursday	$1000	$1200	$2200
DINNER Sunday - Thursday	$1200	$1600	$2800
ENTIRE NIGHT Sunday - Thursday	$2200	$2600	$3800
LUNCH Friday to Saturday	$1200	$1400	$2600
DINNER Friday to Saturday	$1400	$2000	$3400
ENTIRE NIGHT Friday - Saturday	$2400	$4000	$6400

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

SEATING TIMES

	FIRST SEATING	SECOND SEATING
LUNCH SEATING	12-3pm	1-4pm
DINNER SEATING	5-8pm	8:30-close
ENTIRE NIGHT	5-close	

(LAKESHORE LOCATION)

LA GALLERIA E LA CANTINA

ROOMS/CAPACITY/SETUP FEES

LA CANTINA	LA GALLERIA
Maximum Guests = 24	Maximum Guests = 40
$150 setup fee	*$250 setup fee*

MINIMUM SPEND REQUIREMENTS*

All food, Alcohol & non-alcohol go towards the minimum fee.

	LA CANTINA	LA GALLERIA	ENTIRE SPACE
LUNCH Sunday - Thursday	$1,000	$1,500	$2,500
DINNER Sunday - Thursday	$1,500	$3,000	$4,500
ENTIRE NIGHT Sunday – Thursday	$2,500	$4,000	$6,500
LUNCH Friday to Saturday	$1,500	$2,500	$4,000
DINNER Friday to Saturday	$2,000	$4,000	$6,000
ENTIRE NIGHT	$3,000	$6,000	$10,500

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

SEATING TIMES

	FIRST SEATING	SECOND SEATING
LUNCH SEATING	12-3pm	1-4pm
DINNER SEATING	5-8pm	8:30-close
ENTIRE NIGHT	5-close	

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.

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

20% gratuity may be added to all Private Events.

AUDIO & VIDEO

La Vecchia | Uptown	La Vecchia | lakeshore
AUDIO	AUDIO
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	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.
VIDEO	VIDEO
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.	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

DAMAGES

Upon the completion of the event the room wi**ll** be inspected for any damages. The client is fu**ll**y 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 t 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

LA VECCHIA HOURS

LUNCH

Monday to Friday:

11:30am to 3:00pm

Saturday:

11:30 am to 3:00 pm

Sunday:

11:00 am 3:00 pm

DINNER

Monday to Friday:

3:00 pm to 10:30pm

Saturday:

3:00 pm to 12:00 am

Sunday:

3:00 pm to 10:30 pm