

Email our Events Coordinator at events@alporto.ca

Just moments from Waterfront Station and the Vancouver Convention Centre, Al Porto Ristorante is the perfect setting for your party, corporate function, Christmas party, or wedding. Featuring classic Italian charm and warm candlelight ambiance, we are happy to accommodate any event size up to 250 seated guests. Our executive chef has carefully created a selection of group menus featuring the best in classic Italian fare that is certain to satisfy even the most discerning tastes and a range of budgets.

Our Events Coordinator would be happy to discuss your event requirements and how we can make your next gathering deliciously memorable.

Please note: in order to book a private room, your group must choose one of the group menus. If your group prefers ordering from our regular menu, we can also accommodate parties of up to 20 guests in our main dining room.



Wine Room

Capacity: Up to 35

Features: One wall has a beautiful Italian mural, and two others are lined with wine. Large tables in this cozy space make it ideal for meetings.



Terrace

Capacity: 30 - 48

Features: Large windows offer ample light during the day, and are shaded with warm wooden blinds at night.



Loft*

Capacity: 40 - 70

Features: Featuring a view of the North Shore mountains & Canada Place, the Loft also offers a private entrance & bar.

*This space is only used for private functions.



Dining Room

Capacity: 70 - 180

Features: An extremely flexible space with a warm Tuscan atmosphere. Seats up to 100, but can open into Terrace and Wine Room for up to 180.



Please contact coordinator for Vegetarian/Vegan options

Dinner Menu A

\$61.95/++

insalata caprese

vine tomato, bocconcini, olive oil, arugula

tortellini in brodo

cheese stuffed, in chicken broth

pollo grigliato

grilled chicken breast, herbed citrus and olive oil

OR

pesce di stagione

salmon with maple chili glaze

OR

veal marsala

veal scaloppini, sweet marsala sauce

OR

canadian prime new york steak

grilled, 28 day aged with green peppercorn sauce

tiramisu

OR

chocolate ganache torte

coffee or tea

price subject to 5% GST & 18% gratuity
individual course selections not required in advance



Dinner Menu B

\$70.95/++

salmone affumicato

smoked bc salmon, caviar crème fraiche, lime zest

OR

insalata mista

organic mixed greens, dijon and olive oil vinaigrette

tortellini in brodo

cheese stuffed, in chicken broth

pesce di stagione

arctic char with tarragon orange cream

OR

canadian prime new york steak

grilled, 28 day aged with green peppercorn sauce

OR

osso bucco

braised veal shank, fettuccini

tiramisu

OR

chocolate ganache torte

coffee or tea

price subject to 5% GST & 18% gratuity
individual course selections not required in advance



Dinner Menu C

\$81.95/++

antipasto misto

italian cold cuts, marinated seasonal vegetables

OR

salmone affumicato

smoked bc salmon, caviar crème fraiche, lime zest

tortellini in brodo

cheese stuffed, in chicken broth

short rib pappardelle

slow-cooked beef short rib, port wine demi, pappardelle noodle

OR

agnello

seared herb crusted australian lamb rack, rosemary jus, mashed with truffle oil

OR

pesce di stagione e gamberoni

grilled seasonal fish and prawns, herbed Pernod beurre blanc, saffron risotto

tiramisu

OR

crème brulee

coffee or tea

price subject to 5% GST & 18% gratuity
individual course selections not required in advance



Dinner Menu D

Family Style

Served on Platters

\$88.95/++

antipasto misto della casa

cured meats, salami, provolone, marinated vegetables

penne arrabbiata

spaghetti bolognese

linguine al pesto

insalata mista

organic mixed greens, dijon and olive oil vinaigrette

terra e mare

platter of chicken, veal, lamb, italian sausage, assorted fresh fish

&

canadian prime new york steak

grilled, 28 day aged with green peppercorn sauce

dolci

platter of tiramisu, chocolate ganache torte, cheesecake with mixed berry coulis

coffee or tea

price subject to 5% GST & 18% gratuity
individual course selections not required in advance



Cocktail Reception

Available only as an add-on to one of our group menus

Gluten Free Options Available

Crostini \$19.95/Dozen ++

tomato and fresh basil
mushrooms
roasted peppers
olive and goat cheese tapenade
pesto and bocconcini

Canapés \$29.95/Dozen ++

HOT

seared jumbo prawns with lemon and herbs
margherita pizza slices
pesto beef tenderloin with parmesan
grilled spicy merguez
polpetini with marinara
miniature crab cakes with chef's tartar
mini mozzarella in carrozza
prosciutto and melon
veggie brochettes with tomato, zucchini, bell pepper, and red onion

COLD

tuna tartar
smoked salmon, caviar cream cheese, lime zest
seasonal shucked oysters with champagne vinaigrette

price subject to 5% GST & 18% gratuity
321 Water Street. Vancouver BC V6B 1B8



Lunch Menu A

\$35.95/++

insalata caprese

vine tomato, bocconcini, olive oil, arugula, basil

OR

insalata mista

organic mixed greens, dijon and olive oil vinaigrette

spaghetti bolognese

veal ragu, tomato

OR

cannelloni

ricotta, spinach

OR

parmigiana di pollo

breaded chicken breast, fettuccini, seasonal vegetables

tiramisu

lady fingers, espresso, amaretto

coffee or tea



Lunch Menu B

\$39.95/++

insalata caprese

vine tomato, bocconcini, olive oil, arugula, basil

OR

insalata mista

organic mixed greens, dijon and olive oil vinaigrette

penne marinara

shaved parmesan

parmigiana di pollo

breaded chicken breast, fettuccini, seasonal vegetables

OR

salmone

grilled wild bc salmon, lemon and tarragon sauce, saffron risotto

OR

veal marsala

veal scaloppini, sweet marsala sauce, roasted herb nugget potatoes

tiramisu

lady fingers, espresso, amaretto

coffee or tea



Lunch Menu C

\$46.96/++

insalata caesar

romaine, traditional caesar dressing, parmesan

OR

insalata mista

organic mixed greens, dijon and olive oil vinaigrette

penne marinara

shaved parmesan

salmone

grilled wild bc salmon, lemon and tarragon sauce, saffron risotto

OR

canadian prime new york steak

grilled, 28 day aged, mashed potatoes

with your choice of:

green peppercorn sauce

or

demi-glace

OR

parmigiana di pollo

breaded chicken breast, fettuccini, seasonal vegetables

tiramisu

lady fingers, espresso, amaretto

coffee or tea



Lunch Menu D

\$51.95/++

antipasto misto
italian cold cuts, grilled vegetables

penne marinara
shaved parmesan

cioppino
seafood, shellfish, and vegetables in a fennel scented broth
OR

canadian prime new york steak
grilled, 28 day aged, mashed potatoes
with your choice of:
green peppercorn sauce
or
demi-glace

OR
parmigiana di pollo
breaded chicken breast, fettuccini, seasonal vegetables

tiramisu
lady fingers, espresso, amaretto

coffee or tea



Cocktail Reception

Available only as an add-on to one of our group menus

Crostini \$19.95/Dozen ++

tomato and fresh basil
mushrooms
roasted peppers
olive tapenade
pesto and bocconcini
paté

Canapés \$29.95/Dozen ++

HOT

seasonal shucked oysters with mignonette
seared jumbo prawns with lemon and herbs
margherita pizza slices
pesto beef tenderloin with parmesan
grilled spicy merguez
polpetini with marinara
miniature crab cakes with chili aioli
mini mozzarella in carrozza
prosciutto and melon
veggie brochettes with tomato, zucchini, bell pepper, and red onion

COLD

tuna tartar
smoked salmon, caviar crème fraîche, lime zest
seasonal shucked oysters with champagne vinaigrette

Prices do not include tax or gratuity
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