



Group Dinner Package

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

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

\$3 per piece

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

Tuscan Bruschetta - white bean with Roma tomatoes and black olives

Tomato & Bocconcini Spiedini

Smoked chicken and goat cheese crostini

Prosciutto wrapped melon

Margherita Pizza - tomato sauce, fior di latte, fresh basil

\$5 per piece

Mini Arancini filled with sweet peas, smoked provolone,
tomato sauce and shaved Parmigiano

Baked goat cheese crostini topped with arugula, smoked salmon capers and shallots

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

Sausage Spiedini

Smoked chicken and goat cheese crostini

La Vecchia pizza

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

\$7 per piece

Braised short rib crostini with fior di latte

Shrimp Spiedini

Lamb pop with rosemary garlic marinated with balsamic jus

Bufala Pizza – tomato sauce, mozzarella di bufala, prosciutto crudo, fresh arugula

Braised veal and beef meat balls in a tomato sauce



MENU ONE

ANTIPASTI **-SELECT ONE-**

INSALATA CAPRESE CON BURRATA

Burrata stacked with vine ripe tomatoes topped with arugula, basil infused oil and balsamic reduction.

MINISTRONE

A medley of vegetable in a light tomato broth

SECONDI **-SELECT TWO-**

PESCE

Branzino alla Livornese - Pan seared fillet of Mediterranean Sea bass with cherry tomato, black olives and caper sauce served with roasted potatoes and vegetables

POLLO

Chicken Breast – Pan seared chicken breast in a white wine sauce with mushrooms, red peppers and green onions, served with roasted potatoes and seasonal vegetables

CARNE

Osso Bucco – Braised veal shank with light tomato sauce, mashed potatoes, seasonal vegetables

DOLCE **-SELECT ONE-**

Panna Cotta / Sorbetto

\$70 / Person + Tax + Gratuity



ANTIPASTI
-SELECT ONE-

INSALATA DI SCAROLA

Roasted beet carpaccio topped with escarole, caramelized onion topped with sweet peas and goat cheese, truffle Evoo

POLPETTE

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

PRIMI

CASARECCE – with traditional Bolognese sauce topped with pecorino cheese

SECONDI

-SELECT TWO-

PESCE

Pan seared arctic char topped with salsa Verde with roasted seasonal vegetable and potatoes topped with fresh herbs, sliced almonds, pickled onions

POLLO

Pan Seared Chicken in a diavola tomato sauce with red onions and black olives served with vegetables and roasted potatoes

CARNE

Beef Short Rib - slowly braised short rib in a beef jus, served with mashed potatoes and seasonal vegetables

DOLCE*

-SELECT ONE-

Tiramisu | Mixed Sorbetto

\$80 / Person + Tax + Gratuity



LA VECCHIA
ristorante

MENU THREE

ANTIPASTI

-SELECT ONE-

SOUP

MINISTRONE Medley of vegetables in a light tomato broth

ARANCINI

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

FRUTTI DI MARE

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

PRIMI

Penne - Rose with spinach topped with gorgonzola cheese

SECONDI

-SELECT TWO-

PESCE

Oven roasted Salmon fillet topped with sautéed purple onion, capers, in a light cream sauce, served with seasonal vegetables

POLLO

Pollo e Funghi - pan seared chicken in a mushroom cream sauce with roasted potatoes

CARNE

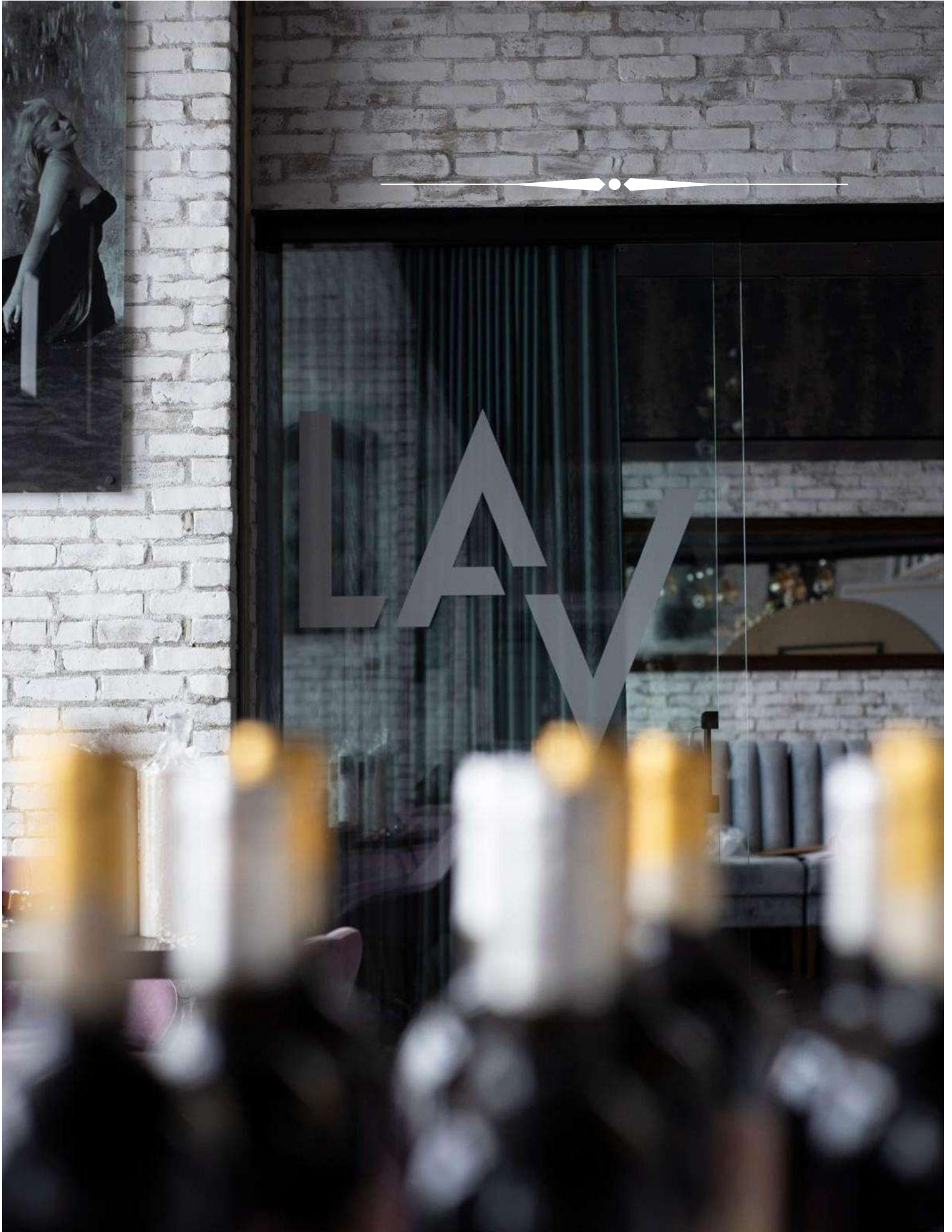
Lamb shank – slowly braised lamb shank in a light tomato sauce served with mash potatoes and seasonal vegetables

DOLCE

-SELECT ONE-

Tiramisu / cheesecake

\$90 / Person + Tax + Gratuity



LAV

**ROOM
CAPACITY
&
MINIMUM
SPENDS**



CAPACITY & MINIMUM SPEND

LA GROTTA E LA CEVERNA (UPTOWN LOCATION)

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

ROOMS/CAPACITY/SETUP FEES

LA GROTTA	LA CAVERNA	ENTIRE SPACE
Maximum = 18-20 Guests	Maximum = 35-40 guests	Maximum = 60 guests
<i>\$150 Setup fee</i>	<i>\$250 Setup fee</i>	<i>\$400 setup fee</i>

MINIMUM SPEND REQUIREMENTS

All food, Alcohol, non-alcohol & Setup fees go towards the minimum fee. If minimum fee is not reached, then a room fee will be charged to make up the difference.

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

	LA GROTTA	LA CAVERNA	ENTIRE SPACE
LUNCH Mon to Thur	\$1000	\$1200	\$2000
DINNER Mon to Thur	\$1200	\$1600	\$3000
LUNCH Fri to Sat	\$1200	\$1400	\$2400
DINNER Fri to Sat	\$1400	\$2000	\$3600
ENTIRE NIGHT	\$2400	\$4000	\$6000
LUNCH Sunday	\$1200	\$1400	\$3000
DINNER Sunday	\$1200	\$2000	\$3200

(LAKESHORE LOCATION)
LA GALLERIA E LA CANTINA

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

ROOMS/CAPACITY/SETUP FEES

LA CANTINA	LA GALLERIA
Maximum Guests = 20-22	Maximum Guests = 40
\$150 setup fee	\$250 setup fee

MINIMUM SPEND REQUIREMENTS*

All food, Alcohol, non-alcohol & Setup fees go towards the minimum fee. If minimum fee is not reached, then a room fee will be charged to make up the difference.

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

	LA CANTINA	LA GALLERIA
LUNCH Mon to Thu	\$1500	\$2000
DINNER Mon to Thu	\$2000	\$3500
LUNCH Fri to Sat	\$2000	\$3000
DINNER Fri to Sat	\$3000	\$4500
ENTIRE NIGHT	\$4500	\$9000
LUNCH Sunday	\$2,000	\$3,000
DINNER Sunday	\$2,800	\$4,000

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

An 18% 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 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 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