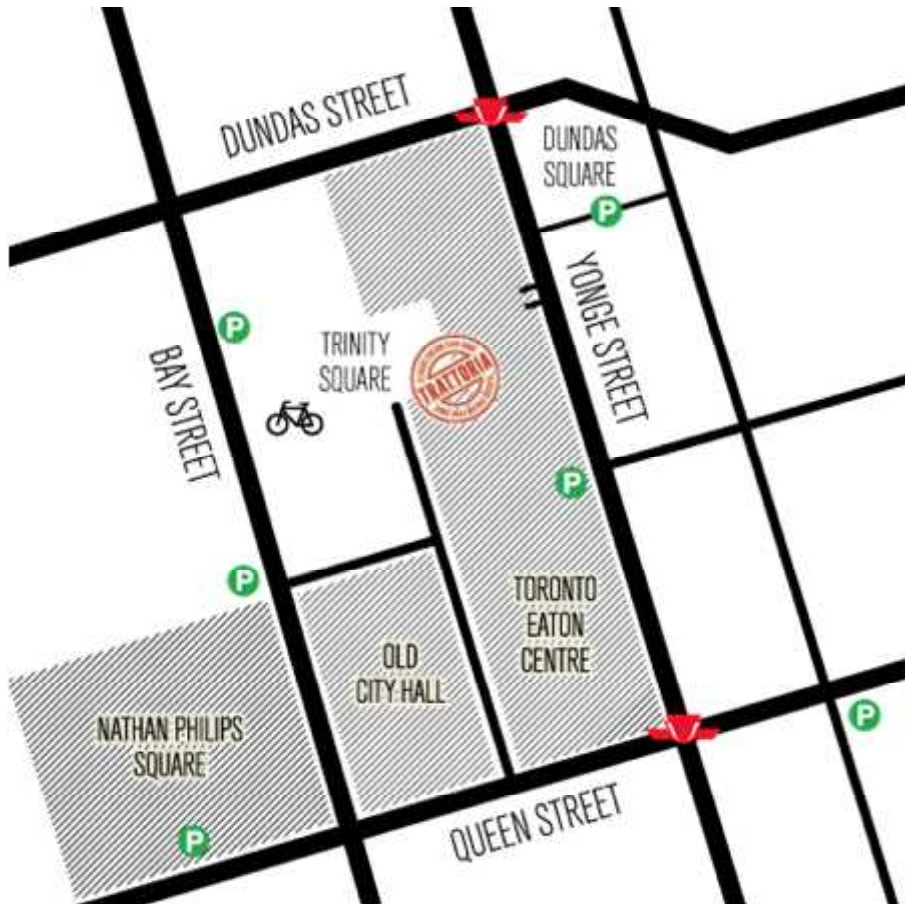


EVENTS AT TRATTORIA



TRATTORIA MERCATTO

TORONTO EATON CENTRE

220 Yonge Street | 647.352.3390 | e-mail | make reservation

TRATTORIA EVENT BOOKING AND INFO:

trattoria@mercatto.ca

EVENTS AT TRATTORIA

With four downtown locations, Mercato caters to groups of every scale and type, from holiday parties to board meetings to wedding receptions.

DINNER PARTIES



Celebrate a birthday, business deal or a night out with old friends, good food, good wine and the Mercato family... [>>](#)

RECEPTIONS



Host an intimate gathering or a cocktail party sparkling with energy. Mercato keeps 'em mixing and mingling... [>>](#)

MEETINGS



From breakfast brainstorming to after-work team building, enjoy a Mercato twist on your business and networking events... [>>](#)

Mercatto offers the perfect setting for intimate group dining and ample space for large cocktail receptions.

With a welcoming vibe, exceptional food and Wine Spectator award-winning wine lists, Mercato and Trattoria are the perfect venues to Host any event: from this year's holiday party to next year's awards dinner.

Book an entire restaurant for your exclusive use or Host a picture-perfect affair on our secluded Mezzanine.

Make yourself at home in your own semi-private corner or section of the restaurant or reserve your group our High Cocktail Tables for a meet and greet networking event or after-work social.

Anniversaries

Baby & Bridal Showers

Bachelor & Bachelorettes

Bat & Bar Mitzvahs

Birthdays

Business Dinners

Business Meetings

Cast Parties

Fundraisers

Graduations

Holiday Parties

Location Filming

Networking Events

Office Parties

Product Launches

Reunions

Supper Clubs

Tour Groups

Wedding Receptions

Wine Tastings

MERCATTO VENUES



TORONTO STREET

Welcome home to the original Mercato: a crisply designed mix of rustic European and urban sophistication. Polished dark wood floors and crisp white walls meet cozy sage banquettes and long communal tables of reclaimed wood... >>



BAY

The heart of the Financial District meets an elegant and energetic backdrop of twinkling chandeliers, slate chalkboards and white marble. Rough-hewn wood columns rise along walls lined with wine to vaulted and mirrored ceilings... >>



COLLEGE

A bright, fresh and spacious corner of the MaRS Centre and conveniently located near Queen's Park, UofT and UHN. College Street features floor to ceiling windows, an open kitchen of marble and stainless steel, blond wood columns, polished concrete floors, comfy banquettes and marble fixtures ... >>



TRATTORIA

Our latest, Trattoria, features award-winning design by Munge Leung, high ceilings and tall windows: creating an airy and open feeling on two levels. The spectacular Private Mezzanine and stunning Marble Bar with high communal tables are perfect for group dinners or drinks and bites after work... >>

HOST TIPS:

HOW MANY PEOPLE?

On average, 60 percent of invited Guests will show up to a party. Invite some new faces to make the party more interesting. There are always last-minute cancellations and no-shows, so invite one extra person for every ten who RSVP.

VENUES

Mercatto Toronto Street | [15 Toronto Street](#) ~ [Parking](#) | 416.366.4567 | General Manager Lael Reiken | lael@mercatto.ca | event inquiry

DINNER PARTIES AND MEETINGS

8-12 People | Boardroom-style Wine Table
12-18 People | Boardroom-style Harvest Table
19-24 People | Reserved Section
25-48 People | Semi-Private
50-90 People | Exclusive

COCKTAIL RECEPTIONS

45-75 People | Semi-Private
85-125 People | Exclusive

Mercatto Bay Street | [330 Bay Street](#) ~ [Parking](#) | 416.306.0467 | General Manager John Delos-Reyes | john@mercatto.ca | event inquiry

DINNER PARTIES AND MEETINGS

12-18 People | Boardroom-style High Marble Bar Tables
18-30 People | Reserved Section
40-80 People | Exclusive

COCKTAIL RECEPTIONS

16-24 People | Boardroom-style High Marble Tables
75-125 People | Exclusive

Mercatto College | [101 College Street](#) ~ [Parking](#) | 416.595.5625 | General Manager Doug Rose | doug@mercatto.ca | event inquiry

DINNER PARTIES AND MEETINGS

8-12 People | Boardroom-style Wine Table
24-36 People | Reserved Section
36-60 People | Semi-Private
60-100 People | Exclusive

COCKTAIL RECEPTIONS

50-80 People | Semi-Private
100-150 People | Exclusive

Trattoria Mercatto | Toronto Eaton Centre | [220 Yonge Street](#) | 647.352.3390 | General Manager Scott Hall | scott@trattoriamercatto.ca | event inquiry

DINNER PARTIES AND MEETINGS

8-10 People | Boardroom-style Wine Table
12-16 People | Boardroom-style Harvest Table
24-36 People | Reserved Section
30-50 People | Upper Level Exclusive Mezzanine

COCKTAIL RECEPTIONS

45-75 People | Upper Level Exclusive Mezzanine

ROOMS AND SPACES

Every Mercato has unique features and spaces perfect for groups of all sizes

WINE TABLES

Perfect for intimate groups and captivating conversations... >>



MEZZANINE

Trattoria's exclusive loft with private bar and VIP Wine Table... >>



HIGH TABLES

Bay Street and Trattoria feature the perfect setting and height for a mix and mingle cocktail party.. >>



EXCLUSIVITY

With a party this big, you need a big SPACE all to yourself... >>



CATERING

Bring Mercato to your home or office. For more information about off-premise Catering, click here...>>

CUCINA TRATTORIA

EXECUTIVE CHEF | DOUG NEIGEL

ANTIPASTI | PER DOZEN

Server passed appetizers

CALAMARI FRITTI fried calamari, smoked tomato aioli | 30

FRITTELLE DI CAVOLFIORE Sicilian fried cauliflower, pecorino, garlic aioli | 30

PATATE FRITTI potato fries, rosemary, garlic, sea salt | 24

ARANCINI risotto balls, veal and pork ragu, peas, fior di latte | 30

CROSTINI la Quercia prosciutto, ricotta, arugula | 36

SPIDUCCI lamb skewers, rosemary, lemon | 28

GAMBERI e PANCETTA shrimp skewers, sundried tomato conserva | 30

PANINO PICCOLO shaved pork belly, grainy mustard, egg bun | 36



PIZZA | EIGHT SLICES

AFFUMICATO sausage, smoked scamorza, onion, tomato, rosemary | 16

MARGHERITA tomato, fior di latte, basil | 13

MAIALINA sausage, pancetta, salami, tomato, mozzarella | 17

PROSCIUTTO COTTO cooked Italian ham, spinach, fontina cheese | 15

FUNGHI mushrooms, tomato, mozzarella | 16

HOST TIPS:

HOW MUCH ANTIPASTI?

If the Party takes place outside of meal time: 3-5 pieces per person

During standard meal period: 7-9 pieces per person

A TAVOLA | PER PERSON

A spread of items served on Guest arrival

OLIVES house marinated olives | 3

FUNGHI SOTT'OLIO marinated local mushrooms, charred bread | 4

AFFETTATI selection of local artisanal meats | 7

FORMAGGI selection of local and imported cheeses | 7

SEASONAL FRUIT fresh fruit selection | 5

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*Menus are for Trattoria
Click here for Mercato Event Menus*

HOST TIPS:

SNACKS AS A MEAL

It is common for antipasti to wind up replacing meals, so if your party takes place during normal lunch or dinner hours, plan to serve enough food to constitute a meal.

events@mercato.ca

CUCINA TRATTORIA

EXECUTIVE CHEF | DOUG NEIGEL

THREE COURSE MENU | UNO | 29

Select two appetizers, two entrées and a dessert option

Your Guests will be presented with your personalized menu to make their selection

PRIMI | CHOOSE 2

ZUPPA white beans, kale, tomato, pork

MISTICANZA mixed lettuces, pickled onion, balsamic, pecorino

POLPETTE veal, pork, ricotta meatballs

SECONDI | CHOOSE 2

FAZZOLETTI braised lamb ragu, mint, pecorino

TAGLIATELLE almond pesto, semi dried tomatoes, arugula

ORECCHIETTE sausage, rapini, pepperoncini

BUCATINI all'amatriciana, guanciale, tomato, pecorino

RAVIOLI ricotta filled, tomato, grana padano, basil

DOLCI | CHOOSE 1

TIRAMISÙ Italian cookies, espresso, mascarpone, coffee liqueur

BUDINO amaretto pudding, vanilla, caramel

TORTA chocolate ganache, pistachio, whipped cream

Complimentary Classic Gourmet Coffee or Revolution Tea

HOST TIPS:

ON THE TABLE

For when the party starts, order some antipasti such as cheese, antipasto and olives so Guests—including early birds—can help themselves. This will give you time to greet your Guests without worrying about them being hungry.

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CUCINA TRATTORIA

EXECUTIVE CHEF | DOUG NEIGEL

THREE COURSE MENU | DUE | 33

Select two appetizers, two entrées and one dessert option

Your Guests will be presented with your personalized menu to make their selection

PRIMI | CHOOSE 2

ZUPPA white beans, kale, tomato, pork

MISTICANZA mixed lettuces, pickled onion, balsamic, pecorino

POLPETTE veal, pork, ricotta meatballs

SECONDI | CHOOSE 2

FAZZOLETTI braised lamb ragu, mint, pecorino

TAGLIATELLE almond pesto, semi dried tomatoes, arugula

ORECCHIETTE sausage, rapini, pepperoncini

POLLO spicy marinated chicken, potatoes, rapini, lemon

SALSICCIA sausage, tomato, peppers, polenta, pecorino

DOLCI | CHOOSE 1

TIRAMISÙ Italian cookies, espresso, mascarpone, coffee liqueur

BUDINO amaretto pudding, vanilla, caramel

TORTA chocolate, pistachio, whipped cream

Complimentary Classic Gourmet Coffee or Revolution Tea



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CUCINA TRATTORIA

EXECUTIVE CHEF | DOUG NEIGEL

THREE COURSE MENU | TRE | 38

Select three appetizers and three entrées (all dessert options included)

Your Guests will be presented with your personalized menu to make their selection

PRIMI | CHOOSE 3

MISTICANZA mixed lettuces, pickled onion, balsamic, pecorino

ZUPPA white beans, kale, tomato, pork

POLPETTE veal, pork, ricotta meatballs

BARBABIETOLE roasted beets, burrata cheese, arugula, almonds, aged balsamic

CICCIOLI FROLLI crispy pork belly, chicory, apple, aged balsamic

SECONDI | CHOOSE 3

FAZZOLETTI braised lamb ragu, mint, pecorino

TAGLIATELLE almond pesto, semi dried tomatoes, arugula

RAVIOLI ricotta filled, tomato, grana padano, basil

ORECCHIETTE sausage, rapini, pepperoncini

POLLO spicy marinated chicken, potatoes, rapini, lemon

SALSICCIA sausage, tomato, peppers, polenta, pecorino

ORATA Italian bacon, fingerling potatoes, swiss chard

BISTECCA grilled 12 oz striploin, cipollini agrodolce, spinach

DOLCI

TIRAMISÙ Italian cookies, espresso, mascarpone, coffee liqueur

BUDINO amaretto pudding, vanilla, caramel

TORTA chocolate, pistachio, whipped cream

Complimentary Classic Gourmet Coffee or Revolution Tea

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CUCINA TRATTORIA

EXECUTIVE CHEF | DOUG NEIGEL

FOUR COURSE MENU | 46

Select three appetizers, one pasta, and three entrées (all dessert options included)

Your Guests will be presented with your personalized menu to make their selection

ANITPASTI | CHOOSE 3

MISTICANZA mixed lettuces, pickled onion, balsamic, pecorino

ZUPPA white beans, kale, tomato, pork

POLPETTE veal, pork, ricotta meatballs

PRIMI | CHOOSE 1

TAGLIATELLE almond pesto, semi dried tomatoes, arugula

ORECCHIETTE sausage, rapini, peperoncini

SPAGHETTI shrimp, cherry tomatoes, garlic, peperoncini, basil

SECONDI | CHOOSE 3

POLLO spicy marinated chicken, potatoes, rapini, lemon

SALSICCIA sausage, tomato, peppers, polenta, pecorino

DOLCI

TIRAMISÙ Italian cookies, espresso, mascarpone, coffee liqueur

BUDINO amaretto pudding, vanilla, caramel

TORTA chocolate, pistachio, whipped cream

Complimentary Classic Gourmet Coffee or Revolution Tea

HOST TIPS:

MANGIA, BEVI E SII FELICE!

The worst thing about entertaining at home is missing the fun when you leave the room to finish preparations. Leave the preparations, service and clean up to us so you can greet every Guest with a warm "Happy Holidays." At the end of it all, the best gift to your Guests is the presence of a cheerful Host.

BARBABIETOLE roasted beets, burrata cheese, arugula, almonds, aged balsamic

CICCIOLI FROLLI crispy pork belly, chicory, apple, aged balsamic

RAVIOLI ricotta filled, tomato, grana padano, basil

CHITTARA alla carbonara: guanciale, black pepper, egg, pecorino

ORATA Italian bacon, fingerling potatoes, swiss chard

BISTECCA grilled 12 oz striploin, cipollini agrodolce, spinach

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BEVI

WINE AND COCKTAILS

All wines have been hand selected for groups of eight or more. Our full Wine Spectator Award-winning wine lists are available for your consideration.

Arrange a personal consultation prior to your event with our Wine Director, for tailored wine matching, wine selections and custom-made tasting notes.

SPARKLING | BOTTLE

PROSECCO SUPERIORE

Jeio 'Colmei' NV Veneto | 39

FRANCIACORTA BRUT

Plozza 'Ome' NV Lombardia | 99

ROSSO | BOTTLE

CHIANTI CLASSICO

Geografico 'Montegiachi' 07 Toscana | 65

VARIUS

Cantele 07 Puglia | 42

BIANCO | BOTTLE

PINOT GRIGIO

Fantinel 'Sant Helena' 09 Friuli | 55

RIESLING

Forchir 'Savalons' 10 Friuli | 39

MORELLINO DI SCANSANO

La Mozza 'I Perazzi' 08 Toscana | 52

MUTRO

Cantina Val di Neto 06 Calabria | 55

HOST TIPS:

BAR BUDGET PART ONE

Serving a full bar becomes a daunting proposition for your budget – we all tend to read a menu from right to left when someone else is paying. Dinner is easy: pre-select a red wine, white wine or both with a prosecco toast or aperitivo to kick things off. Limit the bar selection to beer and wine with basic spirits. For a three-hour party, plan on 3-4 drinks for each Guest.



GAVI DI GAVI

Bersano 10 Piemonte | 39

AGLIANICO

Feudi di San Gregorio 'Rubrato' 08 Campania | 49

RIPASSO

Cesari 'Bosan' 07 Veneto | 69

APERITIVO | 9

Perfect for a party toast! Your Guests feel special from the start with a custom cocktail designed for the season and named for your event.

PROSECCO '75'

Grappa, Prosecco, Limoncello

BELLINI

Prosecco, Santal Natural Peach, Raspberry Liqueur

NEGRONI SBAGLIATO

Campari, Cinzano Red, Prosecco

WATER

Our Q-Water system is designed around eco-friendly sustainability to provide the clearest tasting water available without bottle waste or delivery. Unlimited Sparkling or Still | 2.5 per person

HOST TIPS:

THE NAME SAYS IT ALL:

Cocktails are necessary at a cocktail party. While food can wait, drinks should be ready when the first Guests walk through the door—it gives people something to do and gets them mingling. Pre-ordering a round of welcome cocktail or prosecco for the first toast helps break the ice and the logjam at the bar.

BAR OPTIONS

Mercatto has many different options for you to choose based on your tastes and budget.

We offer a full service bar with premium brands, exclusive Italian imports with skilled bartenders and baristas at no extra charge.

PRICE LEVELS – SELECT THE QUALITY AND VARIETY OF BEVERAGE PRODUCTS YOU WOULD LIKE TO OFFER YOUR GUESTS

A Standard Bar - offers the house varieties of beverage staples: house spirits, beer and wine with popular mixers, sodas and garnishes. Our Standard bar items range from \$5-\$8 per drink.

A Premium Bar - offers the house varieties of Standards bar staples with premium brands (Havana Club, Absolut, Chivas Regal) and standard cocktails (Caesar's, Martinis) on offer. Our Premium bar items range from \$5-\$12 per drink.

A Full Bar offers our complete range of spirits, beer, wine and premium beverages to your Guests.

HOST OPTIONS – SELECT THE QUANTITY OF BEVERAGES YOU WOULD LIKE TO OFFER YOUR GUESTS

Cash Bar –Guests pay for all drinks.

Fully Hosted / Open Bar – Guests are provided with open liquor, non-alcoholic, beer & wine options at the price level you select. Host is billed for their Guest's drinks.

Time Limited Bar – As above with a Time Limit. The Host determines the time they would like the bar to stop billing the Host. Guests pay for their drinks after the time limit is reached.

Dollar Limited Bar – Similar to the Time Limited Option above. The Host pre-determines the Dollar Amount they would like to spend on drinks for their Guests. The event manager will monitor bar sales and advise the Host as they are approaching the Dollar limit. Guests pay for their drinks after the budget limit is reached.

Ticketed Bar –The Host pre-determines the number of drinks they would like to provide for their Guests. The event manager will provide tickets for the Host to distribute to Guests. Event Staff take tickets in exchange for drinks. Guests pay for non-ticketed drinks.

HOST TIPS:

BAR BUDGET PART TWO

A gracious Guest will always appreciate great hospitality, regardless of the range of offerings. The only bar arrangement that should be discouraged is a cash bar. If you are inviting people to a party, asking them to pay for their drinks may be off-putting to Guests. It is better to limit the variety of beverages you offer. You may wish to serve wine, beer and a signature cocktail and/or prosecco only, with no spirits; or, have a limited cocktail hour before dinner, and serve only wine with the meal.



FREQUENTLY ASKED QUESTIONS

IS THERE A CHARGE TO USE THE SPACE?

There is no charge for the space, provided the minimum food and beverage prerequisite is met. Should the food and beverage ordered fall below the minimum requirement, the difference will be billed as a Room Charge.

WHAT SERVICES ARE COMPLIMENTARY?

Service staff, Event Management and Kitchen staff
All existing tables and chairs and all customary service products
Standard table flatware, glassware and Riedel stemware
Printed, personalized group menus at each place setting
Sommelier services: wine matching, wine selections and personalized tasting notes

WHAT OTHER COSTS SHOULD I CONSIDER?

Cake cutting service and/or plating (\$2 per person for outside cakes and desserts)
Rental of outside equipment and services (audio/visual, linen, etc.)
Additional chairs and tables may be rented
For a formal estimate, please contact an event coordinator.

HOW ARE BEVERAGES BILLED?

Beverage billing (alcoholic and non-alcoholic) is based on per drink consumption. A custom bar offering may be tailored to manage drink costs. Wine is billed by the bottle.

MAY I BRING/CHOOSE MY OWN WINE?

Unfortunately, we cannot permit outside wine or alcohol in accordance with liquor licensing regulations. Our Wine Director will be delighted to assist you in selecting wine from our Wine Spectator award-winning list.

MAY I BRING/CHOOSE MY OWN MENU?

All menus are selected by you and are based on our current seasonal selections. You are welcome to interchange items between menus; with prices adjusted accordingly. The only outside food permitted is your celebratory cake or dessert. A \$2 per person cake service charge will apply.

WHOM MAY I CONTACT THE DAY OF THE EVENT?

A Mercatto Manager will be your on-site contact the day of your event.

WHAT ARE MY DEADLINES/KEY DATES?

Planning with event coordinator | 3-4 weeks in advance
Final food & beverage selections | 1 week in advance
Final Guest count | 2 days in advance

ANYTHING ELSE TO CONSIDER?

Be sure to consider the following items for your Event Programme:

Pre-dinner Cocktails and Antipasti: Where? How long?

Seating: Depending on the final Guest count and pace of your group, seating can take from 10-30 minutes

Formal introductions, speeches: Microphone required and arranged? For the best flow, time speeches prior to dinner and between courses

Order taking: At least 15 minutes is required for order taking. For faster service, pre-selection is an option (please discuss with your event coordinator).

WHAT IS THE PAYMENT SCHEDULE?

An initial deposit of \$500.00 (payable by cash, cheque or credit card) is required to secure your booking. A signed contract and receipt of deposit is required before the booking is confirmed and held for your party.

The balance of the total food and beverage plus taxes, gratuities and any service charges (payable by cash, cheque or credit card) is due at the conclusion of the event.

MAY I CANCEL?

You may cancel up to 7 days before your event. Deposits are non-refundable if cancellation is received after the 7 day period. Mercatto reserves the right to cancel any Event if the deposit and contract has not been received at least two business days prior to the Event.

MAY I DESIGNATE SEATING?

Yes, you may supply your own place cards and/or floor plan, if desired.

TERMS

CONFIRMATION

Your event is confirmed when we receive the deposit and signed event contract. Payment of the deposit and completed contract is your acceptance of these terms and conditions. Mercatto will be under no obligation to proceed with the event if the deposit or contract has not been received.

EXCLUSIVE USE

This means only your group will have access to the restaurant for the time allotted to your event – no regular Guests will have access for the duration the restaurant is exclusive to your party. Regular Guests will be provided full access outside the hours of duration noted in the event contract.

EVENT CONCLUSIONS

The event conclusion time will be noted on your event contract. We will allow a reasonable time for your Guests to vacate the area and will do our best to provide a designated area for your Guests to stay and enjoy while we open for regular business. This will be discussed with you and your event co-ordinator.

CHANGE OF DATES

Is deemed a cancellation. Please discuss with your co-ordinator.

TENTATIVE EVENTS

Tentative events will be held for a maximum of two weeks and cancelled automatically unless the deposit and contract has been received at least two days prior to the Event. Cancellations are required in writing via e-mail.

CHANGES IN NUMBERS

The final amount of food and beverage charges will reflect the confirmed Guest count provided no less than 2 days prior to the event. Mercatto will cater and bill based on the final Guest count or the actual number in the party, whichever is greater.

PAYMENT

Full payment is required immediately following or prior to the function date. Payment can be made by cheque, debit, credit card or cash, unless other credit arrangements have been approved by Mercatto.

EFT (direct deposit) payments must be arranged 7 days prior to the event. Corporate only: 15-day credit for invoices. After the event, an invoice will be issued for the balance/credit of the account. All accounts not paid within 15 days will incur a 5% annual interest charge.

LICENSED AREA

Alcoholic beverages may only be consumed inside the restaurant. No alcohol may be taken off premises in accordance with Ontario law.

SMOKING

Smoking is not permitted inside the restaurant or our non-smoking patios. Smoking is permitted in outside public areas only.

MUSIC AND SOUND SYSTEM

Our house music will be played at an acceptable volume. If you would like to provide your own music, the on-site restaurant manager can assist you with your CDs or MP3 player. The rental of microphones, and the hire of Bands and/or DJs can be arranged at an additional cost.

LINEN

High quality dinner napkins are provided. Other linen requirements (linen napkins and tablecloths) may be requested and leased by your event co-ordinator and be billed as a Rental Fee.

SUPPLIERS, DECORATORS AND DELIVERIES

Mercatto has no restrictions on service suppliers (florals, decorations, speakers, djs, etc). Please advise your event co-ordinator of who is delivering, contact numbers and times of deliveries. The suppliers are responsible for pickup and delivery within our receiving guidelines. Unfortunately, storage is not possible. Every effort will be made to assist in the set up and delivery of event related items, however assistance can only be offered only if staff is available. Please advise the event coordinator of any items that require set up and delivery assistance. Additional staffing charges may apply.

Regrettably, we are unable to accommodate nails, screws, staples or adhesive to any wall, door or other building surfaces. Your event coordinator or restaurant management must approve signs in public areas.

DAMAGE TO PROPERTY

We do not accept responsibility for damage to, or loss of property left on the premises prior to, during or after an event (including rented equipment). The event Client shall assume the responsibility for all damages and loss caused by an event's Guests, indemnifying Mercatto for all such costs. The onus to arrange insurance is that of the event Client.

TRANSPORT

The staff will assist with calling taxis at the conclusion of the evening. We encourage your Guests to organise private cars via a taxi service.

