



Special Event Package



We make all of your Occasions special!



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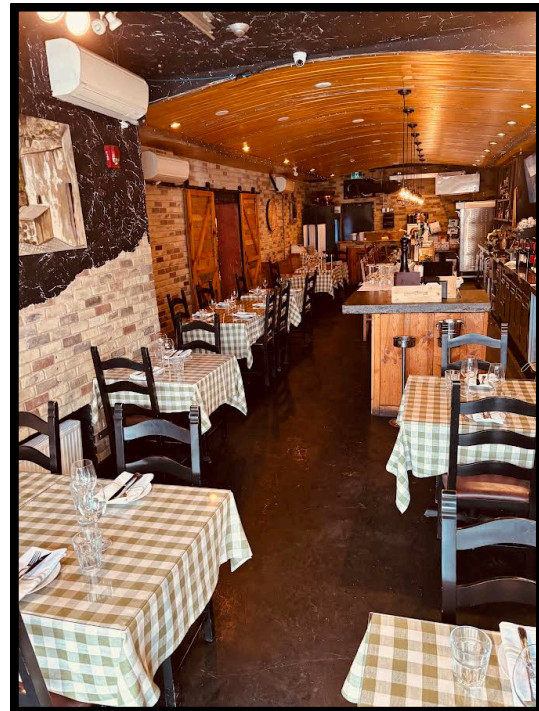
Pulcinella



Our Rooms



Main Dining Room
Seats up to 60
Private Room Option



Wine Bar
Seat up to 30
Perfect room for Cocktail Party
Private Room Option



Party Room
Seats up to 40
Perfect for Birthday Parties
Private Room Option

Corporate Lunch Menu # 1

starting at \$50 per person

available Thursday & Friday Lunch

Antipasto - choice

Mini Arancini with tomato sauce

*Mixed green salad, cherry tomatoes, shaved fennel, red onion
olives & lemon vinaigrette*

Pulcinella Caesar Salad with croutons & smoked bacon bits

Main Course - choice

Genovese

Rich sauce of braised Angus beef, caramelized onions & Ziti pasta

Chicken Marsala

*Boneless chicken breast mixed mushroom & Marsala wine sauce,
roasted potatoes & market Vegetable*

Primavera

Penne Pasta with tomato sauce, with peppers, onions, mushrooms & fresh basil

Dessert

Pulcinella Tiramisu

Celebration Buffet

starting at \$55 per person

minimum guest count & spend applicable

Mixed green salad with lemon vinaigrette

Mini Ciabatta Rolls

Penne Bolognese al Forno

Chicken Marsala

Mixed market vegetables

Roasted potatoes

Pulcinella Tiramisu

Add on or substitution options:

Pizzas

Bruschetta Flatbread

Fried Calamari

Mushroom Risotto

Eggplant Parmigiana

Penne alla Vodka

Lasagna

Festa Menu

starting at \$65 per person

minimum guest count & spend applicable

Pulcinella

Antipasto

Pulcinella Caesar Salad

or

Caprese Salad

Add on: Sharable Bruschetta Flatbread & Calamari \$15 per person

Main Course

Genovese

Rich sauce of braised Angus beef, caramelized onions & Ziti pasta

Chicken Parmesan

Boneless breast, tomato sauce, mozzarella & Parmesan, Penne Rose

Fish

Market fresh trout fillet with dill & lemon, roasted potatoes & market vegetables

Dessert

Pulcinella Tiramisu

or

Presentation, cutting, serving of your Event Cake

Traditional Italian Menu

\$85 per person

Antipasto

Sharable Charcuterie Boards

Selection of cured Italian cured meats & cheeses, olives, Ciabatta bread

Add on: Sharable Bruschetta Flatbread & Calamari \$10 per person

Pasta Course

Penne with tomato sauce & fresh basil

Main Course

Guests choice at the Table served with market vegetables & roasted potatoes

Steak

12 oz Angus New York Strip, cooked medium (or Angus Tenderloin +\$10)

Chicken Marsala

Boneless breast with mixed mushroom & Marsala wine sauce

Pesce

Market fresh trout fillet with dill & lemon

Dessert

Pulcinella Tiramisu

or

Presentation, cutting, serving of your Event Cake



starting at \$75

Elegant Menu #1

First Course

mini Ciabatta bites, truffle honey butter

Burrata cheese with cherry tomato chutney & Balsamic glaze

2nd Course

Mushroom Risotto with porcini, truffle essence & Parmesan

Main Course

*Chicken Marsala-Boneless breast, mixed mushroom & Marsala wine
sauce, roasted potatoes & market Vegetable*

Dessert

Presentation, cutting, serving of your Event Cake

Pulcinella



*starting at \$95
without optional
Cocktail Reception*

Elegant Menu #2

*Optional Cocktail Reception
with Hors D'oeuvres -Optional Fresh shucked Oyster Station*

First Course

mini Ciabatta bites, truffle honey butter

Arugula & strawberry salad, candied walnuts, Parmesan, ,balsamic dressing

Second Course

*Seafood Risotto, tiger Shrimp, sea scallops, calamari
with white wine, lemon & cherry tomatoes*

Main Course

Chianti braised short ribs, roasted garlic mash potatoes, mixed vegetables

Dessert

Presentation, cutting, serving of your Wedding Cake

Pulcinella



Beverages

San Benedetto Bottled Water 6.75

Soft Drinks, Ice Tea 4.75

Apple & Orange Juice 4.00

Ice Tea 4.75

Shirley Temples 4.85

Espresso 3.75

Double Espresso 5.50

Americano 3.75

Cappuccino 4.75

Latte 5.50

Tea 3.95

Non Alcohol Beers 6.95

Campari, Vermouth, Amaros 10

Bar Rail Mixed Drinks 9.75

Premium Mixed Drinks 12.75

Brandy Vecchia Romagna 10.50

Cognac VS 12.50

Beverage Packages

Non Alcoholic Beverage Package \$30 per person

Americano, Cappuccino, Tea, Espresso, Bottled Water, Pop,
Juice, Milk

Bar Rail Alcohol Package \$75 per person 4 hr limit

Premium Alcohol Package \$100 per person 4 hr limit





Hors D'oeuvres



GROUP #1

Smoked Salmon & Chive in Pastry	48
Shrimp Salad in Puff Pastry	48
Tuna Tartar in sesame waffle	48
Beef Carpaccio Crostini	42
Salami & cheese skewers	36
Mini Meatballs	36
Herbed chicken Skewers	42
Lamb Speducci	48
Fried Calamari	36
Grilled Shimp Skewers	36

GROUP # 2 VEGETARIAN

Mini crudite cup	36
Ricotta & honey crostini	36
Eggplant & ricotta crostini	36
Mushroom Pate toasts	36
Bruschetta flatbreads	36
Caprese Skewers	42
Truffled shoestring fries	36
Arancini Margherita	36

Oysters Station \$500 per case





Pizzas

Margherita- tomato sauce, mozzarella, basil 20

Cinque Cento-tomato sauce, mozzarella, sausage, pancetta,
Soppressata, jalapenos 24

Lorna-tomato sauce, mozzarella, pepperoni, green pepper,
mushrooms 22

Pepperoni-tomato sauce, mozzarella, pepperoni 22

Children under 12 Years \$29

Unlimited Juice, pop & Shirley temples

Mini Ciabatta Buns & Butter

Choice of:

Penne Alfredo

Margherita Pizza

Pepperoni Pizza

Chicken Fingers & Fries

Dessert

Gelato or Sorbet





Event Policies & Procedures



- To confirm a Event Booking general details to be confirmed by phone or e-mail by Management, following that, a completed Booking Form sent as an attachment to be emailed to pulcinellatoronto@gmail.com
- Cancellations must be sent by email a minimum of 7 days prior to event in order to avoid a cancellation fee or loss of deposit, set out by Management based on group event details
- Final Guest Count to be provided 72 hours prior to event, otherwise initial Guest count on Booking form will be charged
- Booking time limits to be agreed to with Management
- Table decorations should be discussed with Management to ensure feasibility
- Requests for a private area are subject to availability and party size
- Menu substitutions, additions and alteration allowed up to 72 hours before Event
- Room set ups & decorations are to be agreed to by Management
- All decorations and cake deliveries will be accepted during agreed time frame
- Decorations are not permitted to be taped or nailed to walls
- Audio and Video arrangements to be agreed to with Management
- Our Party room is equipped with screen and projector. Laptop is to be provided by Host
- Parking is available along the Lake Shore at no charge
- Damages to Pulcinella property are subject to charge
- All beverages are charged by consumption unless beverage package is purchased
- 13 % HST & 20 % gratuity are in addition to menu prices
- Minimum spend may be applicable
- Free parking is available along Lake Shore Blvd.



Pulcinella Booking Form

Name of Booking Person _____

Date of Event: _____

Time: _____

Occasion Type _____

Total Guests _____

Adult Meals _____

Children under 12 Meals _____

Infants _____

of High chairs _____

Cake table needed _____yes or no /Gift table needed _____yes or no

Menu Selection Title _____ Menu Price \$ _____

or

Customized Menu preferred _____ yes/no

Final Menus to be completed with Management

I undersigned acknowledge that I have read and are in agreement with Puclinella's Event policies. I agree that a cancellation fee of \$500 will apply if cancellation notice is received less than 7 calendar days from event

Signed by Booking Person

Credit Card # _____

Exp. Date _____ CVC # _____