Special Event Package



We make all of your Occasions special!

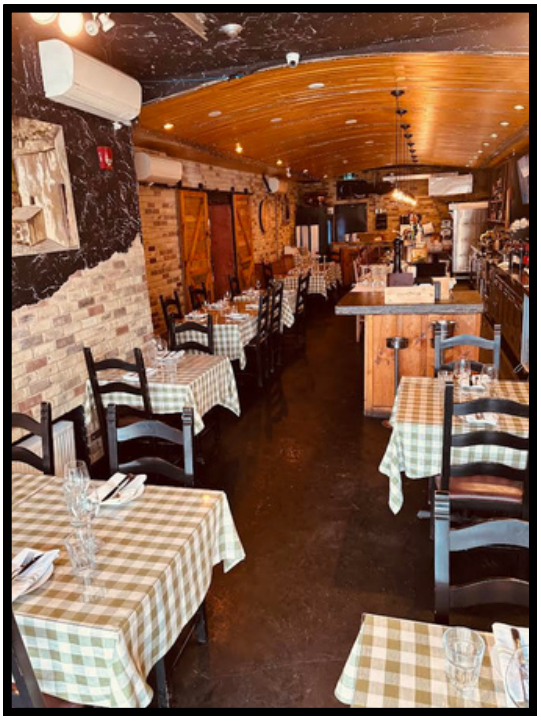
Pulcinella
3687 Lake Shore Blvd W. Etobicoke 416-253-9959
pulcinellatoronto@gmail.com
pulcinellatoronto.com

Fall 2026

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

Hors D'oeuvres

GROUP #1

Smoked Salmon & Chive in Pastry	54
Shrimp Salad in Puff Pastry	54
Tuna Tartar in sesame waffle	54
Beef Carpaccio Crostini	54
Salami & cheese skewers	45
Mini Meatballs	45
Herbed chicken Skewers	51
Lamb Speducci	57
Fried Calamari	48
Grilled Shimp Skewers	48

Oysters Station Available

GROUP # 2 VEGETARIAN

Ricotta & Zucchini crostini	45
Mushroom crostini	45
Bruschetta flatbreads	45
Caprese Skewers	45
Truffled shoestring fries	45
Arancini Margherita	45

Celebration Buffet

starting at $55 per person

minimum guest count & spend applicable

Mixed green salad with lemon vinaigrette
Penne Bolognese
Chicken Marsala
Mixed market vegetables
Roasted potatoes
Mini Ciabbatta Rolls
Pulcinella Tiramisu

Add on or substitution options:
Pizzas
Bruschetta Flatbread
Fried Calamari
Mushroom Risotto
Eggplant Parmigiana
Penne alla Vodka
Lasagna Bolognese

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Pulcinella

Festa Menu

Pulcinella

starting at $65 per person

minimum guest count & spend applicable

Antipasto

Pulcinella Caesar Salad

or

Caprese Salad

Main Course

Select 2 options to offer your group

Rigatoni Cinghiale

Rich sauce of braised Angus beef & farm raised boar

Chicken Parmesan

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

Fish

Fresh trout fillet, roasted potatoes & market vegetables

Dessert

Pulcinella Tiramisu

or

Presentation, cutting, serving of your Event Cake

Fall 2026

Pulcinella

Traditional Italian Menu

$85 per person

Antipasto-Sharable Charcuterie Boards

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

Pasta Course

Penne with tomato sauce & fresh basil

Main Course (guest choice at table)

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

Steak

12 oz Angus New York Strip, cooked medium

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

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starting at $80

Elegant Menu #1

First Course

fresh bread, 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

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starting at $95
without optional
Cocktail Reception

Elegant Menu #2

Optional Cocktail Reception
with Hors D'oeuvres

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

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Pizzas

Margherita- tomato sauce, mozzarella, basil 22

Cinque Cento-tomato sauce, mozzarella, sausage, pancetta, Soppressata, jalapenos 26

Lorna-tomato sauce, mozzarella, pepperoni, green pepper, mushrooms 24

Pepperoni-tomato sauce, mozzarella, pepperoni 23

Children under 12 Years $29

Unlimited Juice, pop & Shirley temples

Fresh Bread

Choice of:

Penne Alfredo

Margherita Pizza

Pepperoni Pizza

Chicken Fingers & Fries

Dessert

Gelato or Sorbet

Beverages

San Benedetto Bottled Water 7.95
Soft Drinks, Ice Tea 4.95
Apple & Orange Juice 4.95
Ice Tea 4.95
Shirley Temples 4.95
Espresso 4.25
Double Espresso 5.50
Americano 4.75
Cappuccino 5.50
Latte 5.95
Tea 4.25

Beverage Packages

Non Alcoholic Beverage Package $30 per person

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

Bar Rail Alcohol Package $75 per person 3 hr limit

Premium Alcohol Package $100 per person 3 hr limit

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 substitions, 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 #_____