PRIVATE EVENTS



7:30 pm - 12 am

5 - 10 pm

Alimentari is delighted to offer fully private events in our unique retail and dining space. Our versatile space accommodates a range of event types and sizes:

BAR & SNACKS 7:30 pm - 12 am (25-50 people)

The front half of the store is transformed to accommodate a fun and engaging cocktail party. The space lends itself to a casual, standing affair with a variety of food and drink. The space can also be used to host a reception before a private dining event.

FAMILY-STYLE DINNER SMALL (Less than 13 people) or LARGE (13-26 people)

The intimate back dining room is ideal for casual dinner events. Great food, great drink, and warm hospitality are the backbone of any event at Alimentari.

COOKING CLASS & DINNER (Up to 10 people)

An interactive night of learning how to make simple, seasonal food from the chefs at Alimentari. Enjoy your handmade dishes in a private family-style dinner setting.

MENUS

BAR & SNACKS

\$20 per person: Choose 3 options \$30 per person: Choose 4 options \$40 per person: Choose 5 options

Seasonal Crostini Antipasto Skewers Grilled Vegetable Skewers Frito Misto di Mare Fried Polenta

Arancini

Olive Ascolane (green olive stuffed with sausage, breaded and fried)

Frito Misto Meatballs

ADD ONS

Salumi e Formaggi (+ \$10 per person)
Assorted Olives (+ \$3 per person)
Herb Focaccia (+ \$3 per person)
Assorted Forno Cultura Biscotti (+ \$4 per person)

FAMILY-STYLE DINNERS

Work with the chef to customize a seasonal menu to meet your preferences.

ANTIPASTI

Choose to enjoy pre-dinner snacks while mingling (30 minutes) or seated from shareable platters.

PRIMI

First course served family-style on platters (with some exceptions by dish).

SECONDO E CONTORNI

Main meat course and vegetable side dishes served family-style.

INSALATA

A simple, seasonal salad served family-style follows the main course.

DOLCI

Desserts plated individually or assorted biscotti on a platter for mingling after dinner.

\$60 PER PERSON

1 Antipasto

2 Pasta dishes (excludes stuffed pasta)

Chicken or pork main & 1 Side

Salad

1 Dessert OR Assorted biscotti platter

\$70 PER PERSON

2 Antipasti

2 Pasta dishes or 1 Pasta & 1 Risotto or soup (excludes stuffed pasta)

Chicken or pork main & 2 Sides

Salad

1 Dessert & Assorted biscotti platter

\$80 PER PERSON

3 Antipasti

2 Pasta dishes or 1 Pasta & 1 Risotto or soup (may include 1 stuffed pasta)

Chicken, pork, or beef & 3 Sides

Salad

2 Desserts & Assorted biscotti platter

COOKING CLASS & DINNER

Three-course menu determined by class topic.

BEVERAGES

All beverages are billed upon consumption and added to the final bill. We are happy to curate the drink menu for your guests.

ALCOHOLIC

Prosecco

Negroni

Beer

White & red wine*

Digestivi

NON-ALCOHOLIC San Pellegrino Sodas Baladin Sodas Sparkling Water

Coffee

*BYOB Corkage fee \$25 per bottle

MINIMUMS & BOOKING POLICIES

MINIMUMS

Bar & Snacks (25-50 people): \$2000 food and beverage minimum Small Family-Style Dinner (less than 13 people): \$1500 food and beverage minimum Large Family-Style Dinner (13-26 people): \$2000 food and beverage minimum Cooking Class (up to 10 people): \$1250 food and beverage minimum

DEPOSIT

A 50% deposit is required to reserve the space of your choice for an event.

CONFIRMATION

Alimentari requires a 7-day advance guarantee of the number of guests in your party.

CANCELLATION

In case of cancellation, all deposits will be refunded with 14-days advance notice. Deposits for cancellations received inside of the stipulated advance notice period will not be refunded and cannot be applied to future parties.

TIPPING

Alimentari is a non-tipping establishment; as such, our pricing is all-inclusive (excluding HST) and reflects the full cost of providing our guests with exceptional and memorable event experiences. There are no extra fees or charges associated with our private events.