

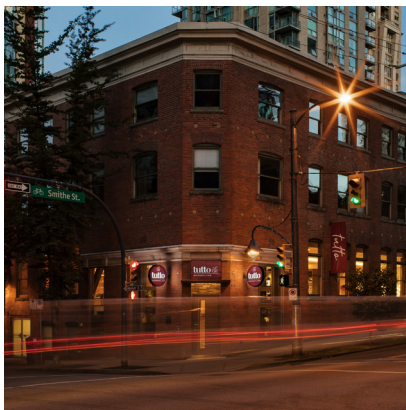


tutto

RESTAURANT & BAR

sala privata
PRIVATE DINING





BOOKING AN EVENT

GROUPS | SOCIAL EVENTS | CORPORATE GATHERINGS | + MORE

Gather with loved ones for birthday and anniversary celebrations, business meetings and corporate lunches, or a private meal with family and friends. Select your menu and wine pairings in advance. We offer a variety of set menus featuring traditional Italian dishes that our event specialist would be happy to help customize for your next event.

HOST 8 - 30 GUESTS [SIT DOWN]

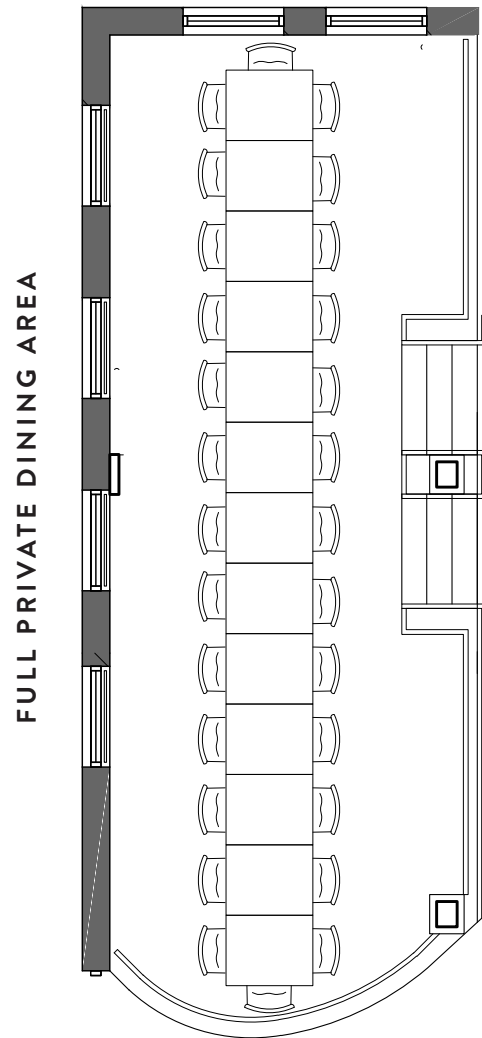
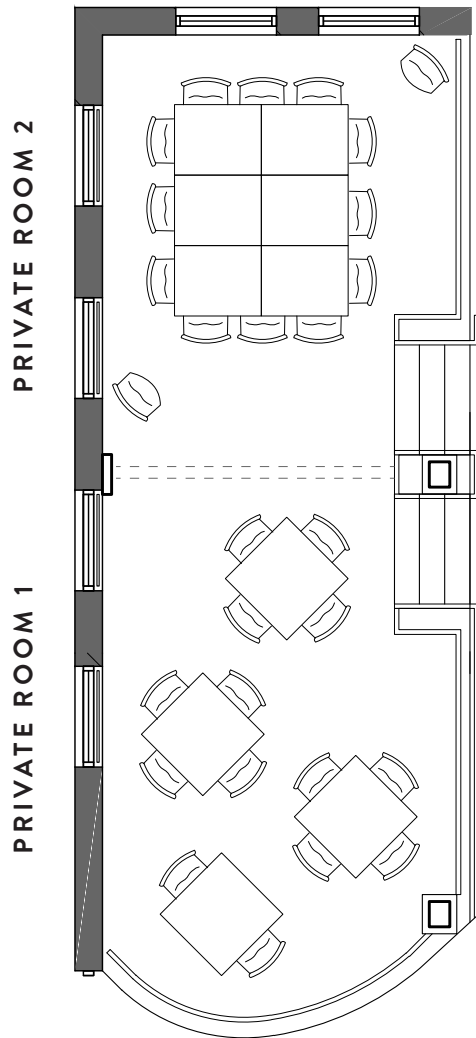
4 HOUR MAXIMUM

FLOORPLAN OPTIONS

PRIVATE ROOM 1 (MAX 14 PEOPLE)

PRIVATE ROOM 2 (MAX 14 PEOPLE)

ENTIRE PRIVATE AREA (MAX 28 PEOPLE)





TUSCANY

ANTIPASTI / STARTER

ROMAINE HEARTS

classic caesar dressing, parmigiano

or

WAGYU BEEF CARPACCIO

mustard aioli, shaved parmigiano, arugula, fresh capers

or

MOZZARELLA DI BUFALA

heirloom & oven dried tomatoes, basil pesto, aged balsamic

ENTRATA / MAIN

CHICKEN PAILLARD

grilled chicken breast, cherry tomatoes, arugula, red onion, citrus dressing

or

BRANZINO SEABASS

salmoriglio sauce, balsamic glazed cipollini onions, potatoes, tomatoes

or

TAGLIATELLE BOLOGNESE

slow cooked beef & veal ragu, parmigiano

DOLCE / DESSERT

TIRAMISÙ

espresso & marsala, mascarpone cream

or

TORTA CAPRESE

flourless almond chocolate cake, vanilla gelato



CAMPANIA

ANTIPASTO DELLA CASA

prosciutto, sicilian mixed olives, grilled & marinated vegetables

ANTIPASTI / STARTER

MOZZARELLA DI BUFALA

heirloom & oven dried tomatoes, basil pesto, aged balsamic

or

ROMAINE HEARTS

classic caesar dressing, parmigiano

or

MINISTRONE SOUP

ditalini pasta, san marzano tomato, vegetable, pesto sauce

ENTRATA / MAIN

BRANZINO SEABASS

salmoriglio sauce, balsamic glazed cipollini onions, potatoes, tomatoes

or

12OZ RIBEYE

seasonal vegetables, sautéed mushrooms, rosemary & red wine jus

or

CASARECCE CON SALSICCIA

pork & fennel sausage ragout, cream, veal jus, grana padano

or

RISOTTO

arborio rice, wild mushrooms, black truffle tapenade, basil, grana padano

DOLCE / DESSERT

TIRAMISÙ

espresso & marsala, mascarpone cream

or

TORTA CAPRESE

flourless almond chocolate cake, vanilla gelato



PUGLIA

ANTIPASTO DELLA CASA

prosciutto, sicilian mixed olives, grilled and marinated vegetables

ANTIPASTI / STARTER

GARLIC PRAWNS

garlic chili butter

or

MOZZARELLA DI BUFALA

heirloom & oven dried tomatoes, basil pesto, aged balsamic

or

WAGYU BEEF CARPACCIO

mustard aioli, shaved parmigiano, arugula, fresh capers

ENTRATA / MAIN

12OZ RIBEYE

seasonal vegetables, sautéed mushrooms, rosemary & red wine jus

or

BRANZINO SEABASS

salmoriglio sauce, balsamic glazed cipollini onions, potatoes, tomatoes

or

TAGLIATELLE ALL'ASTICE

spicy lobster tomato cream, sundried cherry tomatoes

or

RISOTTO

aborio rice, wild mushrooms, black truffle tapenade, basil, grana padano

DOLCE / DESSERT

TIRAMISÙ

espresso & marsala, mascarpone cream

or

TORTA CAPRESE

flourless almond chocolate cake, vanilla gelato

POLICIES

PLEASE NOTE THE FOLLOWING:

1. Tutto's private rooms can accommodate groups of up to 28 people.
2. Tutto's private room can be divided into two smaller rooms using a dividing wall. Each side seats up to 14 people and can be booked separately.
3. Groups larger than 10 are billed together and will include a 20% gratuity. *Pre-payment may be required for larger events.*
4. The number of guests in your party must be confirmed 48 hours before the function date. Final number of guests submitted is considered guaranteed.
5. Tutto reserves the right to request a 50% deposit of the minimum spend, which will be subtracted from the group's total bill.
6. Group cancellation notice is 1 week (7 business days) from the date of your reservation. If failure to provide adequate notice of cancellation your group will be charged \$50 a person as per the last guest count. Credit card information is kept on file and will be used for cancellations that fall outside the cancellation window.
7. Group reservations have a grace period of 30 minutes. If your party is later than 30 minutes, Tutto reserves the right to allocate the private room to other guests. If your group is later than 1 hour, Tutto reserves the right to cancel your reservation, allocate the seats to other diners, and charge a \$50 per person no-show fee.
8. Lunch bookings from 11:45 am to 3 pm, must be done by 3:30 pm. Dinner bookings from 4:30 pm onwards will have a last call for food at 9:30 pm.
9. Groups larger than 10 must select from our set menus included in this package. Any dietary restrictions or decoration setup must be communicated 72 hours prior to the reservation date. Prices and menu items (food & beverage) are all subject to change without notice due to availability and changes in the market.
10. A \$45 (750ml) corkage fee will apply to all groups bringing their own wine. This is limited to 2 bottles per reservation, large formats (1.5L) will be charged as if they were (2) 750ml bottles.
11. All additional items ordered by guests must be approved by the reservation organizer. The organizer is responsible for making their guests aware of this policy.
12. Tutto does not offer a projector or screen as standard electrical outlets are limited. Pre-approval requires a 72-hour notice if you wish to bring your own projector or screen. Tutto is not responsible for any broken or stolen equipment.
13. Personal music, smoke machines, or bright lighting is not permitted. Decorations are permitted; however, must not affect the structure of the restaurant. Tacks, nails, staples, confetti, glitter or adhesive strong enough to peel paint are not permitted. A \$250 cleaning fee will be charged if cleanliness is not met (includes washroom & restaurant if affected by guests of the party).
14. Children 12 & under must always remain in the room unless accompanied by an adult.
15. If necessary and in extreme circumstances, Tutto reserves the right to relocate a group booking within the restaurant.

DEPOSIT & PAYMENT

Once you are ready to book, a deposit of \$50 per person is required to secure your date, with full payment due the day of the event. If you choose to cancel, your deposit is refundable 15 days prior to the event. All food and beverage must be paid in full at the end of your function. We accept cash, debit and all major credit cards. No cheques will be accepted. *Prices do not include taxes and a pretax gratuity of 20%

* MINIMUM EXPENDITURE	XMAS SEASON (NOV - DEC 24)			
	TUES-THURS	FRI-SAT	TUES-THURS	FRI-SAT
PRIVATE ROOM 1 (MAX 14 PEOPLE)	\$2500	\$3000	\$3000	\$4000
PRIVATE ROOM 2 (MAX 14 PEOPLE)	\$2500	\$3000	\$3000	\$4000
ENTIRE PRIVATE AREA (MAX 28 PEOPLE)	\$4000	\$4500	\$4500	\$5500



GROUP BOOKING FORM
TUTTO RESTAURANT & BAR
TUTTORESTAURANT.CA / 604.633.8688
901 HOMER STREET. YALETOWN

NAME OF GROUP _____

EVENT DATE _____ TIME _____ GUESTS _____

EVENT LOCATION PRIVATE ROOM 1 PRIVATE ROOM 2

GROUP MENU SELECTION (PER PERSON) \$ _____

DEPOSIT AMOUNT (\$50 PER PERSON) \$ _____

ORGANIZER CONTACT

NAME OF ORGANIZER _____

PHONE _____ EMAIL _____

STREET ADDRESS _____

ONSITE HOST (IF DIFFERENT) _____ PHONE _____

DEPOSIT DETAILS

PAYMENT TYPE VISA AMEX MASTERCARD

CREDIT CARD NUMBER _____ EXPIRY _____

CARD HOLDER NAME _____ CVV _____

BILLING ADDRESS _____

To secure our private room priority is given to groups that complete this form first and return it fully completed.

I, _____ (print name), hereby confirm the group booking details indicated above, and provide my consent to Pinnacle Int. to process a deposit on the credit card provided in order to hold my group reservation space and time. Cancellations with less than the adequate 15 days' notice will be charged 50% of the deposit, less than 7 days will be charged 100% of the deposit. Deposits for larger groups 40+, as well as holiday parties from November 19 - December 23 will not be refunded if inadequate notice as defined above is given for the cancellation.

Deposits will only be taken for groups larger than 30, otherwise credit card information will be kept on file and your group will be charged \$50 per person as per the last confirmed guest count if you fail to provide adequate notice of a cancellation (7 days).

Final guaranteed numbers of guests are required 48 hours in advance of the function date. The final confirmed number of guests will be considered guaranteed for your reservation. Your credit card may be charged for the final number of confirmed guests if guarantees are not met. All food and beverage must be paid in full at the end of your function on the date of the event by method agreed upon. A 20% gratuity before taxes will be applied to the final bill. Tutto Restaurant & Bar reserves the right to relocate a group within the restaurant, if necessary, in extreme circumstances

CLIENT SIGNATURE _____ DATE _____