

# PRIVATE EVENTS DOWNTOWN

Sorrentino's Downtown has been the setting of many storied events covering a full spectrum of private and public celebrations and presentations. We can accommodate most desired settings.

For more information please contact Christine Scheetz, Event Manager, 780-424-7500 or [downtown@sorrentinos.com](mailto:downtown@sorrentinos.com).

## SEMI-PRIVATE

**North Dining Lounge:** This curtained elevated area can accommodate up to 14 people.

**South Dining Lounge:** This curtained elevated area can accommodate up to 14 people.

**Centre Dining Lounge:** This area has a fireplace and is nestled between the two elevated areas in our dining lounge where up to 12 people can be accommodated.

**Dining Lounge:** The entire lounge can be used to accommodate 45 people for a sit-down dinner or up to 100 for a cocktail reception.

**Main Dining Room:** The center main dining room can seat up to 80 people or accommodate up to 120 guests for a cocktail reception.

Capacity can be increased by opening the doors to the two private rooms on the north and south of the main dining room accommodating up to 120 for a seated dinner and 160 for a cocktail reception.

## PRIVATE ROOMS

**The Maurizio Room:** Named after our late founder, Maurizio Saccomanno, this room offers complete privacy complete with fireplace and a rustic Tuscan ambiance. It can accommodate up to 26 people.

**The Telus Room:** This room offers complete privacy in a warm and cozy atmosphere surrounded by cherry wood. The TELUS Room is equipped with a 72in plasma flat screen TV, which is PC laptop ready. We have the cables on hand that are required for the projection. Should require different or additional equipment than mentioned please call and inform us of what your specific needs are. There is a \$50 fee that will be placed on the final bill for all AV usage. It can accommodate up to 32 people.

## RESTAURANT BUY-OUT

There is no charge to use the space, provided the minimum food and beverage expenditure is met. The room minimums are based on food and beverage combined, exclusive of tax and 18% gratuity. If the minimum spend requirement is not met, the difference will appear on the final bill. Please discuss the Buy-Out minimums with our Event Manager.

## RENTAL CHARGES

Groups of 100 or more may be subject to rental charges (glassware, flatware, tables, linens) or according to individual event needs, which will be added to the final bill.

## CAKES

The only outside food item permitted to be brought in is celebratory cake or cupcakes. The \$3 per guest fee is based on your confirmed guest count. Our in-house chef can create a wide range of custom specialty cakes and desserts. Please inquire with our events coordinator for pricing.

## AUDIO-VISUAL EQUIPMENT

We are happy to arrange AV equipment through our third-party supplier—charges will be added directly to your bill with no additional mark-up.

## VIP TOUCHES

Guest Favors (labor fee applies)

Red Carpet (available for rental)

Stanchions (available for rental)

Floral Arrangements (available upon request, charges apply)

Ice Sculptures (available upon request, charges apply)

Photographers (available upon request, charges apply)



# SORRENTINO'S

D O W N T O W N

[SORRENTINOS.COM](http://SORRENTINOS.COM)

**Sorrentino's Downtown Dinner Set Menus September 2018-2019**

**Prices do not include 18% Gratuity and GST.**

**Dinner Menu #1**

**ANTIPASTO**

**Insalata Cesare**

romaine, sweet brioche, house-made porchetta, signature dressing

or

**Insalata Mista**

organic greens, carrots, red cabbage, cucumber, radish, honey citrus vinaigrette

**SECONDO**

**Veal Scaloppine**

white wine, porcini mushroom, marsala sauce, served with asparagus risotto

or

**Chicken Limoncello**

double boar bacon wrapped, herb butter stuffed, garlic, limoncello beurre blanc

or

**Cioppino Sorrentino**

italian seafood stew, jumbo shrimp, scallop, mussels, salmon sautéed with san marzano tomato, sambuca, garlic, fresh herbs, toasted focaccia

**DOLCE**

**White Chocolate Tiramisù**

house-made, lady fingers soaked in coffee flavored liqueur, white chocolate infused mascarpone

or

**Hazelnut Maple White Chocolate Mousse**

caramel drizzle, fresh berries, whipped cream

**\$60 per person**

## Dinner Menu #2

### ANTIPASTO

#### **Zuppa Del Giorno**

chef's daily creation

or

#### **Insalatina Di Rucola + Prosciutto**

arugula, honey balsamic dressing, fresh bocconcini, parma ham, cherry tomato

### SECONDO

#### **Chicken Supreme**

crumbled goat cheese, lemon, olives, cherry tomato  
with chef's daily potato and vegetable

or

#### **Lamb Shank**

amarone braised, saffron mushroom risotto

or

#### **Atlantic Salmon Fillet**

campari cream sauce, asparagus  
with chef's daily potato and vegetable

### DOLCE

#### **White Chocolate Tiramisù**

house-made, lady fingers soaked in coffee flavored liqueur,  
white chocolate infused mascarpone

or

#### **Gluten-Friendly Chocolate Brownie Cheesecake**

caramel drizzle, fresh berries, whipped cream

**\$65 per person**

## Dinner Menu #3

### ANTIPASTO

#### Garlic Tiger Prawns

arugula, pecans, pancetta, maple drizzle

or

#### Caprese Di Bufala

heirloom + roma tomato, italian buffalo cheese, fig jam,  
fresh basil, dop evoo

### SECONDO

#### Alberta Beef Tenderloin

wild mushrooms, truffle oil, demi glaze  
with chef's daily potato and vegetable

or

#### Mediterranean Sea bream

green pea risotto, salsa verde, putanesta sauce

or

#### Free Range Chicken Supreme

herb butter stuffed, garlic, asparagus, limoncello beurre blanc

### DOLCE

#### CHOCOLATE TORTA

baileys custard cream, with fresh strawberries

or

#### BLUEBERRY FLAN

citrus vodka custard cream, fresh berries, pistachio dust

**\$72 per person**

## Dinner Menu #4

### ANTIPASTO

#### **BISON + VEAL MEATBALLS**

tomato, pancetta, shaved pecorino

or

#### **Gamberi Flambé**

sautéed prawns, xo brandy, cream, asparagus

### PRIMO

cheese stuffed ravioli (3), tomato, basil sauce

### SECONDO

#### **Veal Osso Buco**

amarone braised, mushroom, saffron risotto

or

#### **SALMON + PRAWNS**

oven-roasted tiger prawns, grilled salmon, orange marmalade, salsa verde

or

#### **Alberta Beef Tenderloin**

7oz, grilled, green peppercorn demi-glaze, amarone bacon jam, truffle oil, wild mushrooms

### DOLCE

#### **White Chocolate Tiramisù**

house-made, lady fingers in coffee flavored liqueur, white chocolate infused mascarpone

or

#### **Raspberry Lime Sorbetto + Patron Tequila**

house-made sorbet with fresh wild berries infused with tequila

**\$88 per person**

**Menu #5**

**Dinner "Famiglia" Style**  
*In the great tradition of Italian family dining,  
the following menu items will be served on platters, "famiglia" style!*

**Menu**  
**ANTIPASTI**

**Salumi**

assorted italian cold cuts, olives, assorted italian cheese

**Followed by:**

*Insalata and pasta will be served at the same time.*

**INSALATA**

**Mista**

organic greens, carrots, red cabbage, cucumber,  
radish, honey citrus vinaigrette

**PRIMO**

**Orecchiette**

tomato sauce, basil, parmigiano-reggiano

+

**Fusilli**

4-cheese garlic cream sauce

*Add a gluten-free corn fusilli pasta dish for an additional \$20 (feeds 10)*

**SECONDO**

**Spicy Italian Sausage**

tuscan roasted vegetables, italian roasted potatoes

+

*Choose any 2 of the items below:*

**Seared Chicken Limoncello**

or

**Veal Porcini Marsala**

or

**Salmon Caponata**

olives, capers, tomatoes, pine nuts, lemon

**DOLCE**

**Pan of our Signature House-Made Tiramisù**

**\$65 per person**

**VEGETARIAN OPTIONS**

*If you would like to include a vegetarian option for*

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***Menus 1 to 4 please choose one dish from the options below for no additional cost:***

**GLUTEN-FRIENDLY CORN FUSILLI**

fresh garlic, pine nuts, arugula, roasted cherry tomato aglio olio, crumbled goat cheese

or

**RISOTTO**

pear, gorgonzola, zucchini

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**DID YOU KNOW?**

**We also customize menus to meet your group's needs.  
Price will be determined at the time of customization.**

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**ASSAGGINI**

**Let our team of talented Chefs create a selection of  
"assaggini" (ass-a-gee-nee) - Little Tastes  
to enjoy before your dinner selection.**

**\$32 per dozen**

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