



Paradiso

Private and Semi-Private Function Planner

We will create an event beyond the ordinary!

Downtown Oakville

125 Lakeshore Road East • 905.338.1594

Village Square Downtown Burlington

2041 Pine Street • 905.639.1176

www.paradisorestaurant.com



Private Dining and Semi-Private Dining Rooms

The restaurant will supply private dining tables and semi-private dining tables with linens, service staff and menu printing.

Room Capacities

The Paradiso Room - Private Dining Room

The Paradiso Private Dining Room can accommodate up to 24 guests for a seated event at one table or 40 guests at 4 tables and up to 50 guests for a standing cocktail reception.

The Navy Street Room - Semi-Private Dining Room

The Navy Street Semi-Private Dining Room can accommodate up to 16 guests for a seated event at one table or 20 guests at 3 tables.

The Winebar - Private or Semi-Private Dining Room

The Winebar can be used as semi-private or private depending on your group size. For private dining the room can accommodate up to 20 guests for a seated event at one table or 50 guests at 4 tables and up to 65 guests for a standing cocktail reception.

Commonly Asked Questions....

Timing and Availability

All our dining rooms are available Monday through Sunday beginning at 11:30am. Our Luncheon menus are available Monday through Sunday from 11:30am to 4pm. Our dinner menus are available all day.

Parking

There is ample street parking and municipal lots located around the surrounding area of the restaurant. If you are not familiar with the area, the Functions Manager would be happy to send you a map, just ask!

Is there a charge to use the space?

There is no charge to use the space provided the minimum guest numbers and expenditures are met. All room minimums are based on food and beverages exclusive of taxes and gratuity.

Is the entire restaurant available for rental?

Paradiso Oakville and Burlington are both available to be rented out. Please speak directly with the Functions Manager.

The Paradiso Room

Minimum Room Expenditures

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Lunch	N/C	N/C	N/C	N/C	20 guests \$350	20 guests \$350	30 guests \$500
Dinner	N/C	N/C	N/C	20 guests \$1000	30 guests \$1250	30 guests \$1250	20 guests \$1000

The Winebar

Minimum Room Expenditures

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Lunch	N/C	N/C	N/C	30 guests \$500	30 guests \$500	30 guests \$500	30 guests \$1000
Dinner	N/C	N/C	N/C	30 guests \$1250	40 guests \$1500	40 guests \$1500	30 guests \$1250

If my guest count increases or decreases on the day of my function how will this be handled?

The guaranteed number of guests attending the function is required seven (7) days in advance of the function. Please note: unless we are notified of a guest count revision 24 hours in advance of the function the number originally contracted will be assumed as the guarantee. You will be billed for the guaranteed number given or attendance; whichever is greater.

What is the deposit and cancellation policy?

There is no initial deposit required however we do request a credit card number to secure the room. In the event that you need to cancel your function there is no charge required 14 days in advance of the function date. Please note: that if you cancel your reservation 3 to 13 days in advance of the function date your credit card will be charged \$10.00 per originally contracted guest numbers. Also note: that if the function is cancelled with less than 48 hours notice, you will be charged the room minimum.

What is the address I should use for my invitations?

Paradiso Oakville – Downtown Oakville 125 Lakeshore Road East, Oakville, Ontario L6J 1H3 (905)338.1594

How are the menus created for my function?

All menus for private functions are pre-set. The package contains our prepared options that available for your consideration. These menus are based on current restaurant selections and can be mixed and matched to suit your taste.



Paradiso Luncheon

Lunch Menu I

~ a choice of ~

Garden Salad

or

Feature Soup

~ followed by a choice of ~

Chicken Parmesan

grilled chicken breast in a white wine tomato sauce topped with mozzarella and parmesan cheeses with roasted vegetables and potatoes

or

Penne Bolognese

penne noodles tossed in a traditional Bolognese meat sauce

~ with coffee or tea ~

\$16. per person

Paradiso Luncheon

Lunch Menu II

~ a choice of ~

Caesar Salad, Garden Salad

or

Feature Soup

~ followed by a choice of ~

Roasted Vegetable Spanikopita

phyllo pastry stuffed with roasted vegetables, ricotta and feta cheese finished with chili aioli and baby arugula salad

or

Crab Ravioli

Goat cheese filled spinach ravioli tossed with fresh snow crab and diced tomatoes in a spicy dill and cilantro cream sauce

or

Grilled Chicken Marsala

grilled chicken breast in a marsala wine sauce with spice roasted potatoes and seasonal vegetables

~ followed by ~

Dark Chocolate Truffle Torte

~ with coffee or tea ~

\$26. per person



Dinner Menu A

Chef's Selections

Pizza and Bruschetta Reception

~ followed by a choice of ~

Garden Salad

or

Daily Soup Feature

~ followed by a choice of ~

Chicken Parmesan

grilled chicken breast in a tomato sauce with mozzarella and parmesan, roasted potatoes and vegetables

or

Veal Marsala

breaded veal cutlet in a marsala demi with roasted potatoes and vegetables

or

Roasted Vegetable Spanikopita

phyllo pastry stuffed with roasted vegetables, ricotta and feta cheese finished with chili aioli and baby arugula salad

~ followed by ~

Citrus Tart

~ with coffee or tea ~

\$30. per person

Dinner Menu B

Paradiso Signature Dishes

Pizza and Bruschetta Reception

~ followed by a choice of ~

Caesar Salad, Garden Salad

or

Feature Soup

~ followed by a choice of ~

Pan Roasted Tilapia

on a bed of rice pilaf, sautéed vegetables finished with a white wine caper cream

or

Moroccan Chicken

Moroccan spice stuffed chicken supreme with spice rubbed potatoes, sautéed spinach and leeks

or

Gnocchi

hand rolled potato gnocchi tossed in a red pepper pesto cream with garlic seared vegetables

~ followed by ~

Cheesecake

~ with coffee or tea ~

\$35. per person



Dinner Menu C

Mediterranean Cuisine

Pizza and Bruschetta Reception

~ followed by ~

Antipasto Plate

cured meat, asiago cheese, marinated olives and vegetables

~ followed by ~

Chèvre Ravioli

goat cheese filled spinach ravioli tossed with diced tomatoes in a spicy dill and cilantro cream sauce

~ followed by a choice of ~

Roasted Rainbow Trout Filet

served on a bed of risotto and garlic seared vegetables garnished with a dulce salsa

or

8oz New York Steak

with mashed potatoes, sautéed vegetables and demi glaze

~ followed by ~

Honey Roasted Beet Salad

~ followed by ~

Dark Chocolate Truffle Torte

~ with coffee or tea ~

\$45. per person

Dinner Menu D

Paradiso Signature Dishes

Pizza and Bruschetta Reception

~ followed by ~

Arugula Salad

in an oregano vinaigrette with candied pecans and cranberries

~ followed by ~

Butternut Squash Agnolotti

with mushrooms and asparagus tossed in a lemon parsley cream sauce

~ followed by ~

Roast Chicken Supreme

with a chorizo, wild rice and focaccia stuffing, sautéed winter vegetables and red wine jus

~ followed by ~

Bread Pudding

~ with coffee or tea ~

\$39. per person

Paradiso

Private Hands-On
Cooking Classes
& Corporate Team
Building Hands-On
Culinary Adventures

Give the gift of Paradiso ~ always in good taste!



www.paradisorestaurant.com

the
Cooking
studio @

Paradiso
Dinner is the Show!

Private Hands-On Cooking Class Experience...

Gather friends or family for the most fun you'll have in the kitchen ever! With the assistance of the talented chefs at Paradiso each team prepares a portion of the menu, with some healthy competition thrown in. When cooking is complete, it's your turn to relax. Have a seat with your guests and let the Paradiso team take over to serve up the gourmet meal you've created.

Corporate Team Building Hands-On Cooking Class Experience...

Promote collaboration and communication between co-workers... Enter the Paradiso Cooking Studio for a unique and rewarding hands-on cooking experience. Teamwork, leadership and a friendly environment are all on the menu in our studio. With instruction and assistance from our professional chefs, your team will prepare, present and enjoy a delicious multi-course meal.

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Paradiso

Dinner is the Show!

Tapas Party

Whatever your plans, a Tapas party will be sure to please. Imagine an entire menu of small bites just bursting with flavour and creativity.

Tortilla Espanola
(Spanish potato omelet)

Chorizo in Rioja
(traditional sausage in red wine)

Crab Cake Bites

Beef and Asparagus Roulade

Caramelized Onion and
Goats Cheese Tartlettes

Gorgonzola Prune Lollipop.

\$75.

An Evening in Greece

Olive Bread

Traditional Greek Salad

Lamb or Chicken Souvlaki

Orzo Shrimp Salad

Herb Crusted Potatoes

Tzatziki

Baklava

\$75.

Ultimate Grilling

Grilled Crostini with tomato salsa

Warm Potato Salad

Grilled Chicken Brochettes with Cucumber Salsa

Grilled Atlantic Salmon with Mango and Rum Salsa

Grilled garlic and lemon shrimp brochette

Puff Pastry Mille-Feuille

\$85.

An Evening in Tuscany

Roasted Tomato Foccacia

Ribollita
(Tuscan vegetable soup)

Gnocchi

Chicken or Veal
Vegetable Napoleon

Fallen Chocolate Angel Cake

\$65.

Holiday Dinner

Savory Bread

Butternut Squash Soup

Mediterranean
Stuffed Hen

Candied Yams

Roasted Beet Salsa

Caramelized Apple and Pear Crumble

\$75.

Prices are per person and exclude taxes and gratuity