



Private and Semi-Private Function Planner

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 45 guests at 5 tables and up to 55 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 3pm. Our dinner menus are available all day.

Parking

There is ample street parking and municipal lots that are located in 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.

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 7 days in advance of the function. Unless we are notified of a guest count revision the number originally contracted will be assumed as the guarantee. You will be billed for the guaranteed number given or actual 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

Can I bring my own cake?

Yes, we will gladly serve and plate your cake for \$2.50 per person.

How are the menus created for my function?

All menus for private functions are pre-set. The package contains our prepared options that are 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

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

or

Butternut Squash Ravioli

Roasted red peppers, mushrooms and baby spinach
in vodka rose sauce

or

5oz Sirloin Steak

with roasted vegetables and mashed potatoes, finished
with red wine demi glace

\$35. per person

Paradiso Luncheon
Lunch Menu II

~ a choice of ~

Garden Salad
or Feature Soup

~ followed by a choice of ~

Chicken Parmesan

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

or

Butternut Squash Ravioli

Roasted red peppers, mushrooms and baby spinach
in vodka rose sauce

or

5oz Sirloin Steak

with roasted vegetables and mashed potatoes, finished
with red wine demi glace

~ followed by ~

Flourless Chocolate Torte

~ with coffee or tea ~

\$43. per person

Pizza and Bruschetta Reception \$4

A selection of vegetarian pizza's and bruschetta di pomodoro served cocktail style upon guest arrival

House Made Foccacia \$1.50

Caramelized onion and tomato foccacia served with a garlic herb oil dip

First Course

All course are served as an individual plate, family style available upon request

House made Seasonal Soup

A house made soup consisting of seasonal ingredients

Caesar Salad

Romaine hearts, lemon and garlic vinaigrette with crumbled bacon, shaved parmesan and olive oil crostini

House Salad

Local heritage greens tossed in balsamic vinaigrette with sliced tomato and cucumber

Greek Salad

Local heritage greens tossed in balsamic vinaigrette with sliced tomato, red onion, bell pepper and cucumber, finished with crumbled feta cheese and kalamata olives

Paradiso Function Dinner Menu

3 Course Meal \$55

per person plus taxes and gratuities

All items listed with a price are optional add-ons and are priced per person.

Optional Course \$9

All items are served as an individual plate

Antipasto Plate

An assortment of cured meats, olives, pepperoncini, roasted red peppers, marinated vegetables, artichokes, shaved grana padano, crostini

Rigatoni alla Vodka

Rigatoni pasta with roasted garlic rose

Rotini di Pomodoro

Rotini pasta with basil infused tomato sauce capers, cherry tomato, black olive, spinach and grana padano cheese

Gnocchi Funghi

House made Yukon gold potato gnocchi in a Portobello mushroom cream, finished with baby spinach and roasted assorted mushrooms

Entrée Course

All dishes are accompanied by caramelized onion mashed potatoes and sautéed seasonal vegetables

Option: Garlic Roasted Mini Red potatoes \$2

Basil Brined Chicken Supreme

Pan Seared and oven roasted chicken supreme

Grilled Bone-in Pork Loin Chop

Local bone-in Ontario pork loin chop served from the grill

Oven Roasted Atlantic Salmon

Pan seared and oven roasted Atlantic salmon topped with a seasonal garnish

“New York” Sirloin Steak (Surcharge Applies)

8oz sirloin steak from the grill with herbed compound butter and natural jus

Vegetarian Options Available Upon Request

Dessert

All desserts are house made and will be plated with seasonal garnishes (Coffee/Tea is included)

Cheese Cake

Flourless Chocolate Torte

Lemon Tart