



For your special wedding, bridal shower, baby shower, communion, confirmation or any other celebration, Floga Estiatorio and Event Space offers complete packages to make your event easy and memorable. The following packages are designed to include every detail, allowing you to focus on enjoying your event.



## **OUR EVENT SPACES**

Floga Estiatorio and Event Space offers versatile private and semi-private dining spaces to host a variety of corporate and personal events. Our open, bright and airy main floor provides the perfect backdrop for your event. Our staff will work with you to create a customized menu and bar options to suit your guests' tastes, with attention paid to every detail, ensuring your event is a memorable one.

Larger groups up to 106 people can be accommodated in our private event space, located on the lower level and fully accessible by stairs or elevator. This space features modern and clean decor finishes, a private bar, and retractable projector screens for those looking to add a special touch. A stone feature wall creates a focal point for the room and the perfect place to setup a head table along with lighting for every occasion.

#### ATHENA LOWER LEVEL

Our premiere private event space.

There is no additional charges for venue rental. There is a minimum food and beverage requirement.

- Maximum capacity 106 people

#### Features:

Large Dance Floor Full Speaker System Wireless Network Wheelchair Accessibility Overhead Projector and Screen Laptop Compatibility Podium Free Parking Microphone

#### ARTEMIS

- Semi-private
- Maximum capacity 110 people
- No wheelchair accessibility
- Friday-Sunday. Large bookings available until 6pm.

#### DIONYSUS

- Semi-private
- Maximum capacity 50 people
- Wheelchair accessible
- Friday-Sunday. Large bookings available until 6pm.

#### **PLAKA LOUNGE**

Our main bar area. Table seating, bar stools and booths.

- Maximum capacity 80 people
- Wheelchair accessible
- Hightops available upon request
- Friday-Sunday. Large bookings available until 6pm.

\*All spaces are shared, unless maximum guest count is met. Pricing does not include applicable taxes or gratuity

# TRADITIONAL MEMORIAL LUNCHEON

#### SHAREABLE DIPS

#### **SELECT TWO**

Tirokefteri | Hummus | Melitzanosalata Taramosalata | Tzatziki

Served with Grilled Pita and Toasted Garlic Bread

Signature Greek salad

Filet of Sole (Baked or Breaded) Served with rice, roasted seasonal vegetables and traditional gigantes

> BEVERAGES Soft Drinks | Coffee | Tea

STARTING FROM \$36 PER PERSON

#### **UPGRADES:**

Substitute Grilled Fresh Salmon Filet	+\$5 per person
---------------------------------------	-----------------

Appetizer Kalamari (Grilled or Lightly Fried)

+\$5 per person

Imported Organic Greek Feta and Kalamata Olive Relish Tray

+\$5 per person

- KIDS MEAL -

\$20 PER CHILD

#### **SELECT ONE**

#### Penne Pasta

(choice of garlic cream, rosé or homemade tomato sauce or olive oil)

Chicken Fingers & Seasoned French Fries served with sliced cucumber

PLUS APPLICABLE TAXES AND GRATUITY FULL CUSTOMIZATION OPTIONS AVAILABLE, INCLUDING METAXA SERVICE, WINE AND ALCOHOLIC BEVERAGES. NO MINIMUM NUMBER OF GUESTS REQUIRED. SUBSTITUTIONS AVAILABLE FOR GUESTS WITH DIETARY NEEDS.

No outside food permitted on premises

# PLATED DINNERS - OPTION 1

#### - FIRST COURSE -

Shareable Dips

(select two - choice of tzatziki, hummus, tirokafteri, melitzanosalata, taramosalata)

Served with Grilled Pita and Toasted Garlic Bread

Kalamari (Grilled or Lightly Fried)

#### - SECOND COURSE -

#### **FAMILY STYLE**

#### Mediterranean Greens

cherry tomato, shaved kefalograviera, fig balsamic vinaigrette

#### - MAINS -

#### **SELECT ONE**

8oz. Fresh Salmon Filet grilled and drizzled with lemon olive oil

Chicken Lemonato stuffed with spinach, feta, fresh herbs in a

lemon dill sauce

Beef Short Rib bone-in. slow roasted

#### Skioufikta Pasta 🔰

mushrooms, feta, red onion, roasted red pepper, garlic

- SIDES -

#### **SELECT TWO**

Grilled Vegetables | Rice | Lemon Potatoes

- DESSERTS -

#### **SELECT ONE**

Greek Yogurt Cheesecake | Karidopita | Ravani Baklava | GF Chocolate Brownie

> STARTING FROM \$75 PER PERSON

PLUS APPLICABLE TAXES AND 18% GRATUITY

No outside food permitted on premises

🔰 vegetarian

647.293.5642 | EVENTS@FLOGATORONTO.COM | 1957 KENNEDY RD. TORONTO, ON M1P 2L9

# PLATED DINNERS - OPTION 2

#### - FIRST COURSE -

Shareable Dips

(select two - choice of tzatziki, hummus, tirokafteri, melitzanosalata, taramosalata)

Served with Grilled Pita and Toasted Garlic Bread

Kalamari (Grilled or Lightly Fried)

#### - SECOND COURSE -

#### FAMILY STYLE

Mediterranean Greens cherry tomato, shaved kefalograviera, fig balsamic vinaigrette

OR

#### Horiatiki Salad

tomato, cucumber, green pepper, red onion, feta, kalamata olives, olive oil, oregano, fresh parsley

#### - MAINS -

#### **SELECT ONE**

Filet of Seabass cherry tomato and olive salsa

Roasted Lemon Chicken lemon dill sauce

Surf and Turf 7oz. AAA filet mignon with grilled garlic shrimp

#### Gemista 🔰

baked hot house tomato stuffed with herbed rice

#### - SIDES -

#### **SELECT TWO**

Grilled Vegetables | Rice | Lemon Potatoes - DESSERTS -

#### **SELECT TWO**

Greek Yogurt Cheesecake | Karidopita | Ravani Baklava | GF Chocolate Brownie

> STARTING FROM \$85 PER PERSON

PLUS APPLICABLE TAXES AND 18% GRATUITY

No outside food permitted on premises

# PLATED DINNERS - OPTION 3

#### - FIRST COURSE -

#### Charcuterie Board

an assortment of Greek cheeses, cured meats, olives and gourmet crackers

OR

#### Shareable Dips

(select two - choice of tzatziki, hummus, tirokafteri, melitzanosalata, taramosalata)

Served with Grilled Pita and Toasted Garlic Bread

#### - SECOND COURSE -

#### **FAMILY STYLE**

#### Mediterranean Greens

cherry tomato, shaved kefalograviera, fig balsamic vinaigrette

#### OR

Horiatiki Salad tomato, cucumber, green pepper, red onion, feta, kalamata olives, olive oil, oregano, fresh parsley

#### Kalamari

(Grilled or Lightly Fried)

#### OR

**Skioufikta Pasta** mushroom, feta, red onion, roasted red pepper, garlic

#### - MAINS -

#### **SELECT ONE**

6oz. Halibut cherry tomato and olive salsa

Surf and Turf 8oz. AAA filet mignon with grilled garlic shrimp

> Four Bone Rack of Lamb dijon, rosemary panko crusted

#### Chicken Roulade

feta, sundried tomato, kalamata olive, bread crumb, fresh herbs, white wine lemon sauce

CONTINUED

# PLATED DINNERS - OPTION 3 CONTINUED

#### Grilled Portobello Vegetable Stack 🔰

portobello mushroom, tomato, eggplant, zucchini, red pepper, goat cheese, balsamic reduction

#### - SIDES -

#### SELECT TWO

Grilled Vegetables | Rice | Red Skin Potato Mash Lemon Potatoes

- DESSERTS -

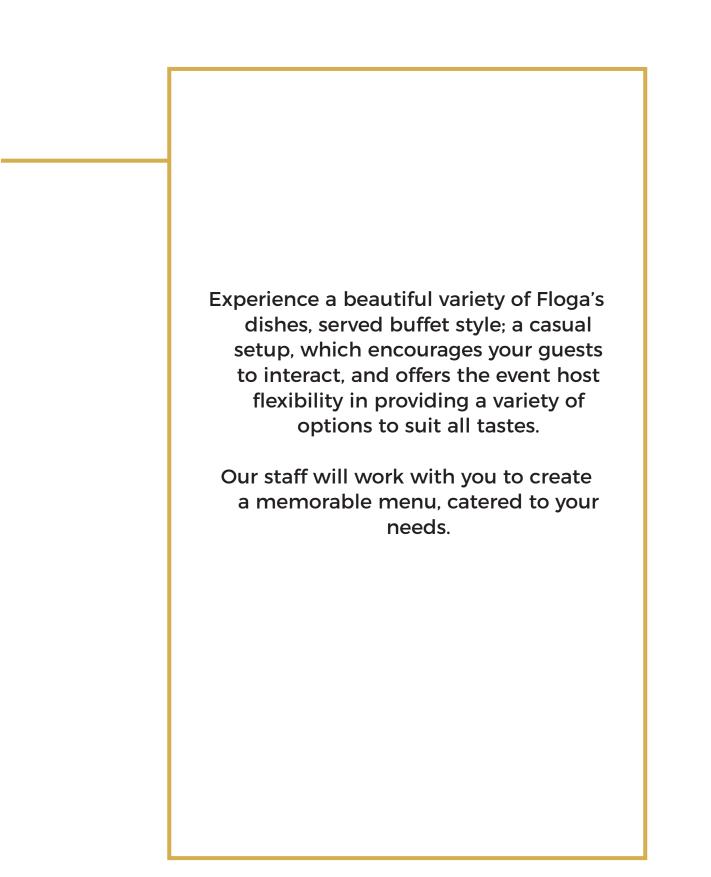
#### **SELECT ONE**

Greek Yogurt Cheesecake | Karidopita | Ravani Baklava | GF Chocolate Brownie

> STARTING FROM \$110 PER PERSON plus applicable taxes and 18% gratuity

> > No outside food permitted on premises

# BUFFET



## PARTY UPGRADES

Add a little something special to your event! Below are our most popular party upgrades.

## ADD ONS

# IMPORTED ORGANIC GREEK FETA AND KALAMATA OLIVESRELISH TRAY\$5 per personSEASONAL FRUIT PLATTERMarket Price

## **STATIONS**

#### **ANTIPASTO STATION**

\$28 per person

- Bite size spanakopita and tiropita
- Mini souvlaki
- Seafood salad of shrimp, octopus and kalamari in a lemon olive oil vinaigrette
- Cherry tomato, feta, cucumber skewer
- Saganaki Station

SAGANAKI STATION KONTOSOUVLI STATION CHOCOLATE FOUNTAIN CHARCUTERIE TABLE \$7 per person \$9 per person \$7 per person \$45 per person

Station pricing is per person billed on the final confirmed guest count

## **OTHER SERVICES**

- Specialty Linens
- Flower Centrepieces
- DJ Services / Live Band

\*Please inquire for details and pricing.

We source local ingredients and update our menus seasonally. As such, our menu offerings and pricing may change.

## **CUSTOM WEDDINGS**

Now that you've said "yes", your next best decision in planning your wedding is choosing Floga Estiatorio and Event Space. Our event coordinator will take care of every detail for you. From specialty linens, chair covers, set up, day of coordination and coordinating with your vendors.

Additional charges for servers/bartenders may apply.



## **BEVERAGE SERVICE**



#### **FULL OPEN BAR**

Domestic and imported beer, assorted wines and assorted liquor. Specialty cocktails available.

#### **BAR PACKAGES**

Basic Premium **Top Shelf** 

\$65 per person\* \$85 per person\* \$105 per person\*

#### UNLIMITED JUICE BAR

\$5 per person\* Orange, apple, cranberry, and pineapple.

\*Plus applicable taxes