

POSTA

ITALBAR CUCINA ■ PASTIFICIO & PIZZERIA

EVENT MENU PACKAGES

At Posta Ital Bar & Restaurant, every occasion becomes unforgettable. From elegant large-scale cocktail receptions to warm, intimate gatherings, we create experiences tailored to you. With unsurpassed service, stunning waterfront views, convenient indoor parking, and full AV capabilities for corporate events, Posta is the perfect setting for celebrations, business functions, and everything in between.

Reach out to our Events Team for more information on personalizing a custom menu to fit your needs.





POSTA

POSTA SPECIAL EVENT MENUS

EVENT MENUS

Service Options

At Posta Ital Bar & Restaurant, we offer flexible service options tailored to suit the style and vision of your event.

Service Styles

Choose between beautifully composed individually plated meals for a refined, formal dining experience, or generous family-style platters designed for sharing and connection. Our family-style service encourages interaction and abundance at the table, while individual plating delivers elegance and precision for corporate functions, milestone celebrations, and intimate gatherings alike.

Event Planning

To ensure the highest quality and seamless execution, final menu selections and confirmed guest counts are required 7 days prior to your event date. Our experienced team will guide you through every detail to create a memorable and effortless dining experience.

Reach out to our Events Team for more information on personalizing a menu to fit your needs.



COCKTAIL

POSTA

COCKTAIL EVENT MENUS

EVENT MENUS

EVENT MENUS ARE INTENDED FOR GROUPS OF 12+ GUESTS

COCKTAIL MENU A

\$45 per person*

Posta Antipasto | chefs selection of 3 cheeses & 3 meats | honey | grainy mustard | olives | crostini

Arancini | lightly breaded risotto balls | fior di latte | peas | parmigiano | tomato ragù

Foraged Mushroom Crostini | mixed mushrooms | evoo | thyme | butter | garlic | grilled bread

Metro Pizza | your choice of your 2 favourite posta pizza combinations from our pizza list

Fresh Fruit Platter | an assortment of fresh fruit | presented with iced honey

Dessert Board | funnetella | fresh berries | sicilian chocolate chip cannolis | sicilian pistachio cannolis

COCKTAIL MENU B

\$55 per person*

Posta Antipasto | chefs selection of 3 cheeses & 3 meats | honey | grainy mustard | olives | crostini

Arancini | lightly breaded risotto balls | fior di latte | peas | parmigiano | tomato ragù

Bruschetta | roma tomatoes | evoo | garlic | basil | grilled bread | balsamic glaze

Metro Pizza | your choice of your 2 favourite posta pizza combinations from our pizza toppings list

Flaming Parmigiano Wheel | rigatoni al pomodoro or cacio e pepe served table-side in a flaming parmigiano wheel

Dessert Board | funnetella | fresh berries | sicilian chocolate chip cannolis | sicilian pistachio cannolis

COCKTAIL MENU C

\$65 per person*

Posta Antipasto | chefs selection of 3 cheeses & 3 meats | honey | grainy mustard | olives | crostini

Frittura Di Pesce | calamari | tiger shrimp | biquinho peppers | chili lime aioli

Salmon Tartare | chives | rainbow trout caviar | avocado | lemon | crostini | seedling salad

Flaming Parmigiano Wheel | rigatoni al pomodoro or cacio e pepe served table-side in a flaming parmigiano wheel

Metro Pizza | your choice of your 2 favourite posta pizza combinations from our pizza toppings list

Dessert Board | funnetella | fresh berries | sicilian chocolate chip cannolis | sicilian pistachio cannolis

*Plus tax and gratuity. Prices are subject to change.



POSTA

POSTA EVENT MENUS

ENTREES ARE INDIVIDUALLY PLATED UNLESS OTHERWISE SPECIFIED

BASE MENU

\$40 per person*

*Additional charge for protein options.

APPETIZERS

Posta Antipasto | chefs selection of 3 cheeses & 3 meats | honey | grainy mustard | olives | crostini

The Trio | a flight of your favourite crostinis - bruschetta, foraged mushroom, roasted red pepper

SIDE

Baby Gem Salad | baby romaine wedges | avocado | radish | walnuts | edamame | pecorino | sherry vinaigrette

PASTA ** pasta portion is appetizer sized

Flaming Parmigiano Wheel | rigatoni al pomodoro or cacio e pepe served table-side in a flaming parmigiano wheel

ENTREE

Please select 3 of your preferred options from the list below:

Chicken Piccata | boneless organic chicken breast | lemon veloute served w/ roasted potatoes & seasonal green +\$32

Grilled Veal Chops⁺ | tuscan style bone-in veal chops served w/ roasted potatoes & seasonal greens +\$35

⁺We require one (1) week notice for this item.

New Brunswick Salmon | salmon | lemon veloute | black venetian rice | trout caviar | seasonal greens +\$40

Slow-Braised Short Ribs⁺ | bone-in, slow braised beef in a red wine reduction +\$48

⁺We require one (1) week notice for this item.

New York Striploin | 10 oz. wellington county AAA | chimichurri | roasted potatoes | seasonal greens +\$60

DESSERT

Dessert Board | funnetella | fresh berries | sicilian chocolate chip cannolis | sicilian pistachio cannolis

*Plus tax and gratuity. Prices are subject to change.



FLAMING PARMIGIANO WHEEL

\$55 per person*

APPETIZER

Posta Antipasto | chefs selection of 3 cheeses & 3 meats | honey | grainy mustard | olives | crostini

SIDE

Baby Gem Salad | baby romaine wedges | avocado | radish | walnuts | edamame | pecorino | sherry vinaigrette

PASTA E PIZZA

Metro Pizza | 1/2 metre of your favourite posta pizza

Flaming Parmigiano Wheel | rigatoni al pomodoro or cacio e pepe served table-side in a flaming parmigiano wheel

DESSERT

Dessert Board | funnetella | fresh berries | sicilian chocolate chip cannolis | sicilian pistachio cannolis

GRILLED CHICKEN PICCATA

\$68 per person*

APPETIZERS

Posta Antipasto | chefs selection of 3 cheeses & 3 meats | honey | grainy mustard | olives | crostini

SIDE

Posta Caesar | romaine | anchovy | capers | brioche croutons | parmigiano | berkshire bacon

PASTA

Flaming Parmigiano Wheel | rigatoni al pomodoro or cacio e pepe served table-side in a flaming parmigiano wheel

ENTREE

Chicken Piccata | boneless organic chicken breast | lemon veloute served w/ roasted potatoes & seasonal greens

DESSERT

Dessert Board | funnetella | fresh berries | sicilian chocolate chip cannolis | sicilian pistachio cannolis

ROASTED MENNONITE CHICKEN

\$75 per person*

APPETIZERS

Posta Antipasto | chefs selection of 3 cheeses & 3 meats | honey | grainy mustard | olives | crostini

PASTA

Flaming Parmigiano Wheel | rigatoni al pomodoro or cacio e pepe served table-side in a flaming parmigiano wheel

ENTREE

Roasted Mennonite Chicken | oven roasted chicken | thyme | butter | seasonings | served w/ roasted potatoes & seasonal greens

SIDE

Baby Gem Salad | baby romaine wedges | avocado | radish | walnuts | edamame | pecorino | sherry vinaigrette

DESSERT

Dessert Board | funnetella | fresh berries | sicilian chocolate chip cannolis | sicilian pistachio cannolis

POSTA

POSTA EVENT MENUS

ENTREES ARE INDIVIDUALLY PLATED UNLESS OTHERWISE SPECIFIED

GRILLED VEAL CHOPS⁺

\$85 per person*

⁺We require one (1) week notice for this item.

APPETIZERS

Posta Antipasto | chefs selection of 3 cheeses & 3 meats | honey | grainy mustard | olives | crostini

Bruschetta | roma tomatoes | evoo | garlic | basil | grilled bread | balsamic glaze

Arancini | lightly breaded risotto balls | fior di latte | peas | parmigiano | tomato ragù

ENTREE

Grilled Veal Chops | tuscan style bone-in veal chops served w/ roasted potatoes & seasonal greens

SIDE

Baby Gem Salad | baby romaine wedges | avocado | radish | walnuts | edamame | pecorino | sherry vinaigrette

DESSERT

Dessert Board | funnetella | fresh berries | sicilian chocolate chip cannolis | sicilian pistachio cannolis

SLOW-BRAISED SHORT RIBS⁺

\$90 per person*

⁺We require one (1) week notice for this item.

APPETIZERS

Posta Antipasto | chefs selection of 3 cheeses & 3 meats | honey | grainy mustard | olives | crostini

Bruschetta | roma tomatoes | evoo | garlic | basil | grilled bread | balsamic glaze

Arancini | lightly breaded risotto balls | fior di latte | peas | parmigiano | tomato ragù

ENTREE

Slow-Braised Short Ribs | bone-in, slow braised beef in a red wine reduction

SIDE

Baby Gem Salad | baby romaine wedges | avocado | radish | walnuts | edamame | pecorino | sherry vinaigrette

DESSERT

Dessert Board | funnetella | fresh berries | sicilian chocolate chip cannolis | sicilian pistachio cannolis

*Plus tax and gratuity. Prices are subject to change.



POSTA

POSTA LUNCH MENU

ENTREES ARE INDIVIDUALLY PLATED UNLESS OTHERWISE SPECIFIED

\$50 per person*

AVAILABLE: MONDAY - FRIDAY 12 - 4 pm

APPETIZERS

(choice of 1)

Small Antipasto Board | 3 meats | 3 cheeses | olives | crostinis | mustard

Bruschetta | heirloom cherry tomatoes | balsamic | basil | extra virgin olive oil

Mushroom Crostini | oyster & cremini mushrooms | butter | toasted bread | thyme | chives

Arancini | sweet peas | fior di latte | arborio rice | tomato

Meatballs | ontario beef & pork base | black truffle ricotta | toasted bread | tomato ragù | parmigiano

ENTREE

(choice of 3)

Eggplant Parmigiana | baked eggplant | mozzarella | tomato sauce | basil | parmigiano

Spaghetti Pomodoro | fior di latte | basil | parmigiano

Margherita Pizza | tomato | basil | fior di latte

Chicken Piccata w/ salad | veloute | capers | parsley | lemon

New Brunswick Salmon w/ salad | wild atlantic filet 6oz | lemon | veloute | parsley +\$4

DESSERT

Mini Cannolis | ricotta chocolate chip | pistachio (5 pcs)

POSTA LUNCH

ALL MENU ITEMS ARE CUSTOMIZABLE. LET US CREATE YOUR DREAM MENU.

*Plus tax and gratuity. Prices are subject to change.



DEPOSIT

A 33% deposit is required to confirm a reservation. The amount due will be provided to you in advance. This amount will go towards the final bill on the date of your event. Your booking will only be confirmed once the deposit is received. *Prices are subject to change.*

BILLING

20% gratuity and HST will be applied to all event bookings. Final bill is due on day of event. We accept all major credit cards.

CANCELLATION & RESCHEDULING

A minimum of 14 days notice is required for cancellation. Cancellations made prior to 14 days will receive a Posta Gift Certificate redeemable for the the amount of the deposit. Events can be rescheduled if notice is given more than 14 business days prior to the scheduled event date. The initial deposit, can in this case, be applied to the rescheduled event. If the restaurant is provided with less than 14 days notice to reschedule, the restaurant may keep the initial deposit and request another. Cancellations with less than 72 hours notice will result in forfeiture of the deposit.

CONFIRMATION OF GUEST COUNT

Guest numbers must be confirmed 7 days prior to the scheduled event date. Should guest numbers change within the 7 days prior, the host will be responsible for the previously submitted guest count.

SEATING TIME

The standard seating time for event bookings is 3 hours. Additional time can be arranged upon request. Please contact the Events Team.

ROOM & EVENT SPACE CAPACITY

Private Dining Room	15-22 guests
Semi-Private Dining Room	50-60 guests
Main Dining Room	up to 100 guests

INDOOR RESTAURANT BUY-OUT

Seated Meal	up to 160 guests
Cocktail Event	up to 300 guests

SEASONAL PATIO (JUNE-SEPT)

Please contact us for patio booking inquiries.

SETUP & DECOR

Decor should be discussed with our Events Team prior to the event date. We recommend a meeting with our Events Team to discuss table arrangements, decor requests, and other preferences for setup of the event space. Decor selection is limited due to space and consistency of the restaurant. Please provide approximate decor dimensions and photography requirements. We are pleased to offer photography and decor services upon request. **Posta is not liable for any damages that may occur to the decor.*

DELIVERIES

Florals and cakes should be delivered only as early as the morning of the scheduled event date. Fridge storage is available upon request. With permission from the Events Manager, deliveries of additional decor can be made up to 24 hours in advance.

PARKING DETAILS

The restaurant and parking entrances are on Stavebank Road, south of Lakeshore Blvd. The first 2 hours of underground parking is complimentary. Parking tickets must be validated by a hostess at the restaurant front desk.

- Full and partial buyouts available.

CONTACT INFORMATION

Events Team	905.891.0193 x204
House Manager	905.891.0193 x206
Events Manager	905.891.0193 x207

EVENTS@POSTAPORTCREDIT.CA

905.891.0193

POSTAPORTCREDIT.CA

POSTA

ITALBAR CUCINA ▪ PASTIFICIO & PIZZERIA