

ΤΡΑΠÉΖΙ

PRIVATE DINING



88

Ossington

Across from Mamakas, above Koukla.

Founded in 2023 as a new concept by Mamakas Food Group, Trapezi by Mamakas was born out of the need to create a space to cultivate an elevated dining experience for our patrons. Trapezi, translated to 'table' in Greek, is the embodiment of Mediterranean hospitality and celebration, encapsulating the entirety of Mamakas Food Group in one exclusive dining room. Our dedicated and experienced events team is here to cater to your every need and guide you through a seamless journey making your gathering an unforgettable affair.

Our Table

At the core of Toronto's west end, across from Mamakas and above Koukla, we invite you into Trapezi, our intimate, private dining room. Meticulously designed, every aspect of our venue has been thoughtfully curated to provide a distinctive and welcoming ambiance for your event. Hidden on the second floor of one of Ossington's beloved heritage buildings, Trapezi presents a breathtaking panorama of the iconic city skyline, offering a bird's-eye view of one of Toronto's liveliest neighbourhoods.



TRAPÉZI

PRIVATE DINING

What is a Trapezi Event?

Trapezi blends Mediterranean culture, modernity, and tradition for a diverse array of celebratory experiences. Our team's attention to detail ensures a bespoke approach while creating an unforgettable experience for you and your guests. Whether you're hosting a client event, holiday party, wedding, birthday, shower, or private meeting, Trapezi aims to change the notion and knowledge of what is heartfelt hospitality and quintessential Greek cuisine. The culinary team works thoughtfully with a stunning mix of local and imported ingredients to heighten your senses, transporting you to another place in time.





TRAPÉZI

General Info

Address - 88 Ossington Ave.

Email - events@trapezi.ca

Instagram - [@trapezi_bymamakas](https://www.instagram.com/trapezi_bymamakas)

Website - trapezi.ca

Sales & Events Manager - sarah@trapezi.ca

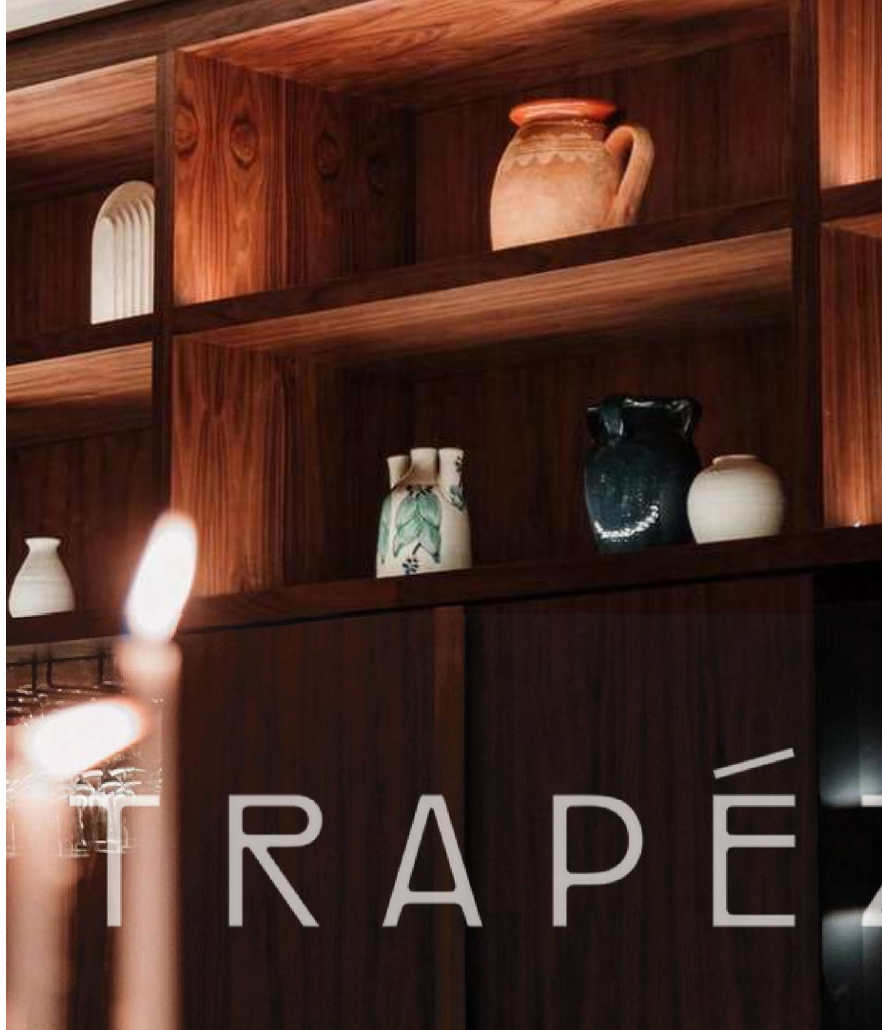
Managing Partners - Thanos Tripi & Faith Orfus

Capacities and Features

- 1000 square feet
- Custom walnut royal table seating up to 32
- Standing room for up to 55
- Private, custom bar with brass accents
- Audiovisual capabilities
- Warm, indirect lighting
- Panoramic views of downtown Toronto
- 2nd floor of beloved heritage building*

*As we are housed in a heritage building, we do not have ACA flexibility

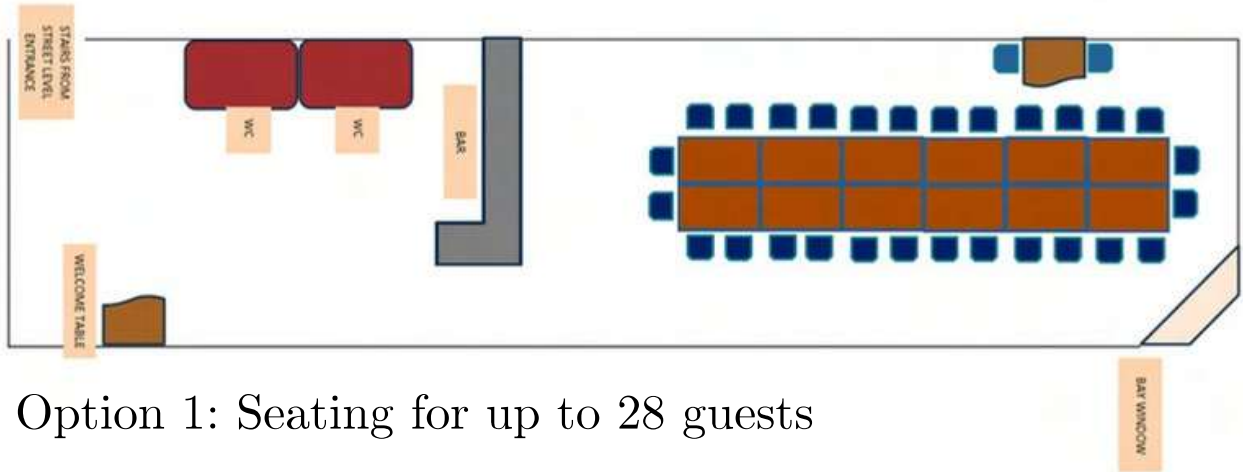




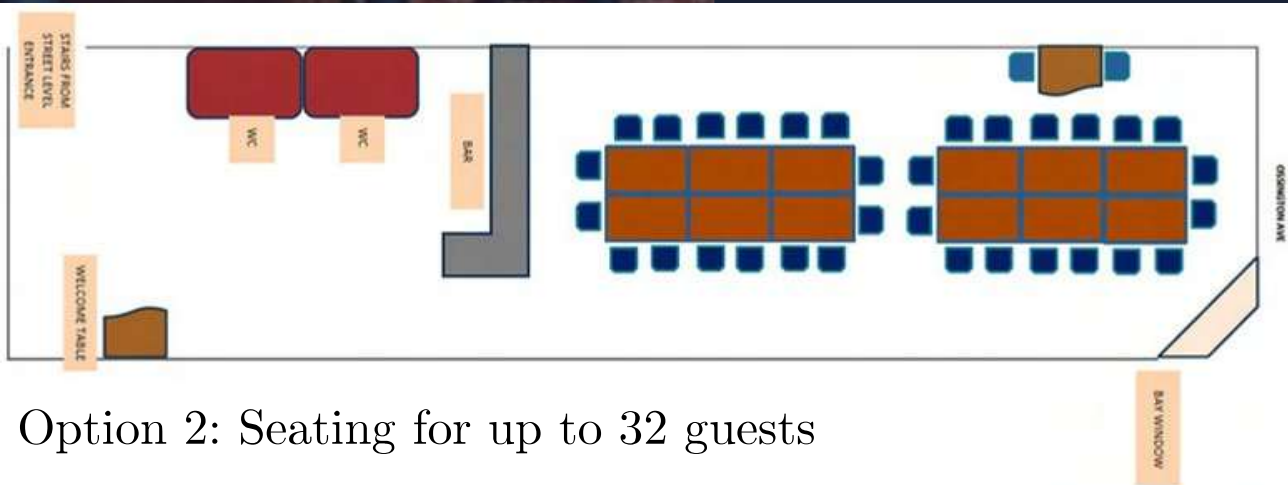
TRAPÉZI



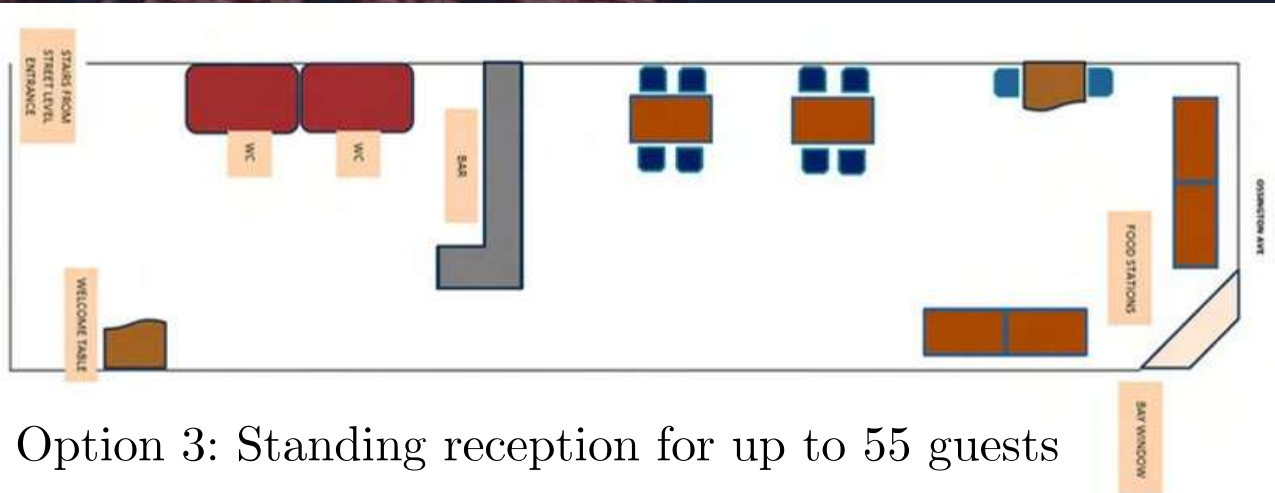
Floor Plans



Option 1: Seating for up to 28 guests



Option 2: Seating for up to 32 guests



Option 3: Standing reception for up to 55 guests



TRAPÉZI

RECEPTION MENU

CANAPÉS

priced per dozen
minimum 1 dozen per item, per order

SPANAKOPITA - 48
honey - lemon - yogurt

KOULOURI BITES - 36
honey butter - bee pollen

BAKED FETA - 60
phyllo - sesame - honey - pomegranate

HORIÁTIKI KALAMAKI - 48
P.D.O. feta - tomato - olive - onion - cucumber (GF)

FRIED BUFFALO HALLOUMI - 60
pepper aioli (GF)

KOLOKITHOKEFTEDES - 60
zucchini - tzatziki

TRAHANAS KROQUETTAS - 60
feta aioli
with caviar - 240

EAST COAST OYSTERS - 60
lemon (GF)

SARDÉLLA DAKOS - 72
marinated sardines - tomato jam - sourdough crostini

XIFIAS - 84
grilled swordfish - capers - oregano (GF)

GRILLED CHICKEN KALAMAKI - 70
herb yogurt - oregano - aioli (GF)

LAMB SLIDERS - 72
tzatziki - cucumbers - pickled onions
graviera - koulouri bun

KEFTEDES - 72
beef meatballs - talatouri - mint - pine nuts (GF)

GRILLED ONTARIO LAMB KALAMAKI - 108
tzatziki - oregano - lemon (GF)

PAĪDÁKIA ARNIOÚ - 120
grilled lamb ribs - tzatziki - pickled onions (GF)

BRIZÓLA - 90
Ontario flat iron - mousto vinegar - olive oil (GF)

STATIONS

priced per person

OYSTER STATION - 28/pp
East coast oysters - fresh horseradish - lemon
hot sauce - mignonette (GF)

CHEESE BOARD - 29/pp
local and international cheeses - fresh bread - crackers
dried fruits - nuts - preserves

SLICED STEAK STATION - M.P.
thinly sliced Canadian prime striploin or rib eye (select one in advance)
horseradish - salsa verde - natural jus (GF)

DESSERT STATION - 15/pp
loukoumades - pistachios - honey
vanilla whipped cream

MEZZE STATION - 19/pp
dips - olives - toursi - sourdough - grilled pitas
marinated roasted peppers - feta

CHARCUTERIE BOARD - 29/pp
cured meats - roasted peppers - olives - pickles
fresh breads - crackers

ROAST CHICKEN STATION - 20/pp
thinly sliced mountain tea brined chicken breast
honey glaze - butter sauce (GF)

SEASONAL FRESH FRUIT - 12/pp



TRAPÉZI

BRUNCH MENU

served family style
selections per course confirmed in advance
coffee & tea included

70/PP

PSOMÍ
koulouri - brunch cookies

HORIÁTIKI
heirloom tomato - cucumber - red onion
P.D.O. feta - olive tapenade - oregano (GF)

FRITTATA
mushrooms - peppers - onions
feta - vlahotyri (GF)

PESTRÓFA
cold smoked trout - feta dip
soft boiled egg - arugula - capers - pita

DAKOS
sourdough - scrambled eggs - tirokafteri
chives - chilies

BAKLAVA PANCAKES
yogurt - walnut + pistachio
wild blueberries - baklava syrup

MENU ENHANCEMENTS

SALATA

BRÓKOLO
garlic roasted broccoli - graviera
chili - grilled lemon (GF)
+7/pp

PIÁTA

SPANAKOPITA FLORENTINE
spinach - feta - scallions - phyllo
poached eggs - hollandaise - honey
+10/pp

LAMB SLIDERS
tzatziki - cucumber - pickled onions
graviera - koulouri bun
+12/pp

SIDES

PATATES
crispy potato - herbs - feta
+4/pp

LOUKANIKO
grilled orange + fennel scented sausage (GF)
+4/pp

GLYKA

GIAOURTI
pressed yogurt - granola - berries
seasonal fruit jam - honey - sage
+6/pp



ΤΡΑΠΕΖΙ

LUNCH MENUS

served family style
 selections per course confirmed in advance
 coffee & tea included

70/PP

HOUSE DIPS + PITA (select two)
 tzatziki - taramosalata
 melitzanosalata - tirokafteri

BRÓKOLO
 garlic roasted broccoli - graviera
 chili - grilled lemon (GF)

GIOUVÉTSI
 orzo - calamari - prawns - cherry tomato
 spinach - basil - parsley

KOTÓPOULO
 1/2 roasted mountain tea brined heritage chicken
 honey glaze – butter sauce - cauliflower (GF)

GIGANTES PLAKI
 braised beans - talatouri - pita

LOUKOUMADES
 Greek donuts - pistachios - honey
 pistachio ice cream

85/PP

HOUSE DIPS + PITA (select two)
 tzatziki - taramosalata
 melitzanosalata - tirokafteri

HORIÁTIKI
 heirloom tomato - cucumber - red onion
 P.D.O. feta - olive tapenade - oregano (GF)

or

BRÓKOLO
 garlic roasted broccoli - graviera
 chili - grilled lemon (GF)

LAMB SLIDERS
 tzatziki - cucumber - pickled onions
 graviera - koulouri bun

LAVRÁKI
 whole grilled + deboned Aegean sea bass
 capers - olive oil - lemon (GF)

KOTÓPOULO
 1/2 roasted mountain tea brined heritage chicken
 honey glaze – butter sauce - cauliflower (GF)

LOUKOUMADES
 Greek donuts - pistachios - honey
 pistachio ice cream

or

KREMA SOKOLÁTA
 chocolate mousse - honey - vanilla whipped cream
 black cherry - pecan

or

SEASONAL FRUIT

LUNCH MENUS

served family style
selections per course confirmed in advance
coffee & tea included

MENU ENHANCEMENTS

PIÁTA

HALLOUMI BLT
halloumi - bacon - tomato
arugula - sourdough
+10/pp

IMAM BAYILDI
eggplant - pepper - onion - tomato (GF)
+10/pp

LAMB SLIDERS
tzatziki - cucumber - pickled onions
graviera - koulouri bun
+12/pp

GIOUVÉTSI
orzo - calamari - prawns - cherry tomato
spinach - basil - parsley
+15/pp

PAĪDÁKIA
grilled Australian lamb chops
bulgur - tabouleh - tzatziki
+15/pp

CANADIAN PRIME STRIPLOIN
olive oil - graviera - mousto - chimichurri (GF)
M.P.

CANADIAN PRIME RIB EYE
olive oil - mousto (GF)
M.P.



ΤΡΑΠÉΖΙ

DINNER MENUS

served family style
 selections per course confirmed in advance
 coffee & tea included

90/PP

TOURSI + OLIVES
 pickled vegetables - olives - citrus - chilis (GF)

HOUSE DIPS + PITA
 (select two)
 tzatziki - taramosalata
 melitzanosalata - tirokafteri

FETA
 phyllo - sesame - bee pollen - pomegranate

KEFTEDES
 beef meatballs - talatouri
 mint - pine nuts (GF)

MAROÚLI
 romaine - iceberg - dill
 olive - P.D.O. feta (GF)

BRÓKOLO
 garlic roasted broccoli - graviera
 chili - grilled lemon (GF)

KOTÓPOULO
 1/2 roasted mountain tea brined heritage chicken
 honey glaze - butter sauce - cauliflower (GF)

GIGANTES PLAKI
 braised beans - talatouri - pita

LOUKOUMADES
 Greek donuts - pistachios - honey
 pistachio ice cream

115/PP

TOURSI + PEPPERS + OLIVES
 pickled vegetables - marinated peppers
 olives - citrus - chilis (GF)

HOUSE DIPS + PITA
 (select two)
 tzatziki - taramosalata
 melitzanosalata - tirokafteri

LAVRÁKI
 sea bass crudo - pickled pepper - chili - parsley (GF)

SPANAKOPITA
 spinach - feta - phyllo - honey

KEFTEDES
 beef meatballs - talatouri
 mint - pine nuts (GF)

HORIÁTIKI
 heirloom tomato - cucumber - red onion
 P.D.O. feta - olive tapenade - oregano (GF)

BRÓKOLO
 garlic roasted broccoli - graviera
 chili - grilled lemon (GF)

GIOUVÉTSI
 orzo - calamari - prawns - cherry tomato
 spinach - basil - parsley

KOTÓPOULO
 1/2 roasted mountain tea brined heritage chicken
 honey glaze - butter sauce - cauliflower (GF)

LOUKOUMADES
 Greek donuts - pistachios - honey
 pistachio ice cream

or

KREMA SOKOLÁTA
 chocolate mousse - honey - vanilla whipped cream
 black cherry - pecan (GF)

DINNER MENUS

served family style
selections per course confirmed in advance
coffee & tea included

155/PP

TOURSI + PEPPERS + OLIVES
pickled vegetables - marinated peppers
olives - citrus - chilis (GF)

HOUSE DIPS + PITA
(select three)
tzatziki - taramosalata
melitzanosalata - tirokafteri

SOLOMÓS
king salmon crudo - Greek yogurt - dill - ouzo (GF)

JUMBO BUTTERFLIED SHRIMP
salsa verde - lemon (GF)

SPANAKOPITA
spinach - feta - phyllo - honey

HORIÁTIKI
heirloom tomato - cucumber - red onion
P.D.O. feta - olive tapenade - oregano (GF)

BRÓKOLO
garlic roasted broccoli - graviera
chili - grilled lemon (GF)

LAVRÁKI
whole grilled + deboned Aegean sea bass
capers - olive oil - lemon (GF)

PAĪDÁKIA
grilled Australian lamb chops
bulgur - tabouleh- tzatziki

LOUKOUMADES
Greek donuts - pistachios - honey
pistachio ice cream

or

KREMA SOKOLÁTA
chocolate mousse - honey - vanilla whipped cream
black cherry - pecan (GF)

or

BAKLAVA CHEESECAKE
hazelnut - pistachio - honey - phyllo

DINNER MENUS

served family style
 selections per course confirmed in advance
 coffee & tea included

MENU ENHANCEMENTS

CHILLED SEAFOOD

LAVRÁKI

sea bass crudo - pickled pepper - chili - parsley (GF)
 +10/pp

XTENI CRUDO

scallop - blood orange - fig - caper leaf (GF)
 +10/pp

SOLOMÓS

King salmon crudo - Greek yogurt - dill - ouzo (GF)
 +10/pp

SARDÉLLA

in-house cured + marinated sardines
 +10/pp

CHEF'S SASHIMI SELECTION

olive oil - capers - shallots (GF)
 M.P.

WHOLE CHILLED LOBSTER

green goddess - lemon - herbs (GF)
 M.P.

CAVIAR SERVICE

traditional accoutrements
 +200 per 30g tin

MEZZE

MANOURI

sheep's milk cheese - honeycomb - olive oil (GF)
 +8/pp

SAGANAKI

sheep's milk cheese - honey - seasonal fruit (GF)
 +12/pp

OKTAPÓDI

grilled Mediterranean octopus
 fava - pickled onions - capers (GF)
 +12/pp

JUMBO BUTTERFLIED SHRIMP

salsa verde - lemon (GF)
 +25/pp

PIÁTA - FROM THE SEA

RED SNAPPER (GF)

+15/pp

TSIPOURA

Aegean sea bream (GF)
 +15/pp

LAVRÁKI

Aegean sea bass (GF)
 +15/pp

MAGIATIKO

amberjack (GF)
 M.P.

XIFIAS

bone-in swordfish steak (GF)
 M.P.

all of the above served whole, grilled + deboned
 parsley - caper leaves - ladolemono sauce

PIÁTA - FROM THE LAND

CANADIAN PRIME STRIPLOIN

olive oil - graviera - mousto - chimmichuri (GF)
 M.P.

CANADIAN PRIME RIB EYE

olive oil - mousto (GF)
 M.P.

PAÏDÁKIA

grilled Australian lamb chops
 bulgur - tabouleh - tzatziki
 +15/pp

AUSTRALIAN WAGYU SKIRT STEAK (GF)

M.P.

CANADIAN PRIME TOMAHAWK (GF)

M.P. per 52oz steak (1 steak per 6-8 guests)

AUSTRALIAN WAGYU TOMAHAWK (GF)

M.P. per 52oz steak (1 steak per 6-8 guests)

please note, food and beverage offerings and prices are seasonal and subject to change

BEVERAGE

Our cocktail program at Trapezi, curated by Bar Koukla's beverage team, is driven by a deep respect for classic cocktails, a passion for modern techniques, and a love of the Aegean palate. Take a seat and indulge in our take on Mediterranean mixology.

Crystal Robitaille, of Mamakas Taverna, has expertly curated Trapezi's wine list, hand picking each vintage included in this exclusive portfolio. The wine program aims to represent the most diverse and expressive wines that Greece and the Mediterranean region have to offer.

Ask us about our select reserve bottles.

COCKTAILS

18

SPRITZ | 11% ABV

Aperol Spritz or St. Germain Spritz

KALOKAIRI SOUR | 11.2% ABV

vodka - peach liqueur - fino sherry
banana syrup - lemon - lime - egg white

19

ESPRESSO MARTINI | 10% ABV

Dillon's vodka - amaretto - amaro lucano
espresso - kahlua - mountain tea honey

20

ELIA MARGARITA | 18% ABV

Altos reposado - dry curaçao - EVOO honey
lemon + lime juice - maldon salt

NON-ALCOHOLIC

16

PORTOKALI TWIST

Roots Rosso - orange blossom water - grapefruit
lemon - lime - clove bitters

WINE

SPARKLING

ZOINOS 'SEMI-SPARKLING' DEBINA - 90
Zitsa P.D.O., Greece 2022

KARANIKA 'CUVÉE SPÉCIALE EXTRA BRUT'
XINOMAVRO/ASSYRTIKO - 120
Amyndeon, Greece 2022

KARANIKA 'EXTRA BRUT ROSÉ'
XINOMAVRO/LIMNIONA - 115
Amyndeon, Greece 2022

ROSÉ

GAIA '4-6 HOUR' AGIORGITIKO - 80
Peloponnese P.G.I., Greece 2023

ALPHA ESTATE 'HEDGEHOG' XINOMAVRO - 105
Amyndeon P.D.O., Greece 2023

THYMIOPOULOS 'ROSÉ DE XINOMAVRO'
XINOMAVRO - 82
Macedonia P.G.I., Greece 2023

WHITE

ALPHA ESTATE 'TURTLES VINEYARD'
MALAGOUZIA - 82
Florina P.G.I., Greece 2023

ARGYROS 'ATLANTIS' ASSYRTIKO / ATHIRI /
AIDANI - 88
Cyclades, Greece 2024

MYLONAS SAVATIANO - 87
Attiki, P.G.I., Greece 2023

SKOURAS 'SALTO WILD YEAST' MAVROFILERO - 92
Peloponnese P.G.I., Greece 2022

ALPHA ESTATE SAUVIGNON BLANC - 110
Florina, Greece 2022

GAIA 'THALASSITIS' ASSYRTIKO - 145
Santorini P.D.O., Greece 2024

ALPHA ESTATE 'LATIPES' MALAGOUZIA - 120
Florina P.G.I., Greece 2023

WINE ART 'IDISMA DRIOS' ASSYRTIKO - 105
Drama P.G.I., Greece 2022

GAIA 'WILD FERMENT' ASSYRTIKO - 175
Santorini, P.D.O., Greece 2022

RED

DIAMANTIS 'MAGOUTES' MOSCHOMAVRO - 104
Siatista P.G.I., Greece 2022

THYMIOPOULOS 'YOUNG VINES' XINOMAVRO -80
Naoussa P.D.O., Greece 2023

MOINOTERRA 'ARCHANES' KOTSIFALI / MANDILARI - 108
Archanes P.D.O., Greece 2023

GAIA AGIORGITIKO - 85
Nemea P.D.O., Greece 2022

KARANIKA 'XINOMAVRO RESERVE' - 156
Amyndeon P.D.O., Greece 2019

THYMIOPOULOS 'EARTH & SKY' XINOMAVRO - 115
Naoussa P.D.O., Greece 2022

OENOPS 'APLA' XINOMAVRO / LIMNIONA /
MAVROUDI - 82
Drama, Greece 2022

KIR YIANNI 'FALLEN OAK' XINOMAVRO / MERLOT /
SYRAH - 86
Imathia P.G.I., Greece 2022

SKOURAS 'MEGA OENOS' AGIORGITIKO/ CAB SAUV - 158
Peloponnese P.G.I., Greece 2020

KTIMA MEGA SPILEO 'GRAND CAVE' MAVRODAPHNE /
MAVRO KALAVRYTINO - 134
Achaia P.G.I., Greece 2015

NICO LAZARIDI 'MAGIC MOUNTAIN' CAB SAUV /
CAB FRANC - 210
Agora P.G.I., Greece 2016

'GAIA ESTATE' AGIORGITIKO- 185
Nemea P.D.O., Greece 2020

BEER

MYTHOS LAGER - 9



TRAPÉZI

PRIVATE DINING

FAQ

1) Are the menu's flexible?

We can work alongside the chef to customize menus and accommodate dietary restrictions and allergies up to 10 days before the event.

2) Is there a room rental fee?

There is a room rental fee dependent on time of day and day of the week.

3) Do you offer corkage?

There is a corkage fee of \$50 per 750ml bottle (wines only).

4) Are we allowed to bring in outside food?

No outside food is permitted, except for outside cakes.

5) Do you offer a cake plating fee?

There is a plating fee of \$60 per cake.

6) Where are you located?

Our entrance is on the North side of Humbert St. via the side door at 88 Ossington Ave.

7) Is there parking?

There are two convenient Municipal Parking lots within close walking distance, at 18 Ossington Avenue and at 110 Dovercourt Rd. Street parking is also available.

8) What is the best way to inquire about an event?

We accept event inquiries through the 'book now' link on our website, direct email at events@trapezi.ca, or by phone at 416-840-3100.

To elevate your next event with our signature Trapezi flair, please contact our events team for your custom proposal. We look forward to hosting you and your guests.

events@trapezi.ca

416.840. 3100.

[@trapezi](#) [bymamakas](#)

Mamakas Food Group Highlights:

[Mamakas Food Group](#)

[Taste Toronto Twelve best private dining rooms / 2023](#)

[Taste Toronto Trapezi Write-up/ 2023](#)

[Vogue UK Things To Do In Toronto / 2020](#)

[Financial Times How to eat like a local in Toronto / 2022](#)

TRAPÉZI