TRAPÉZI

PRIVATE DINING



88

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.

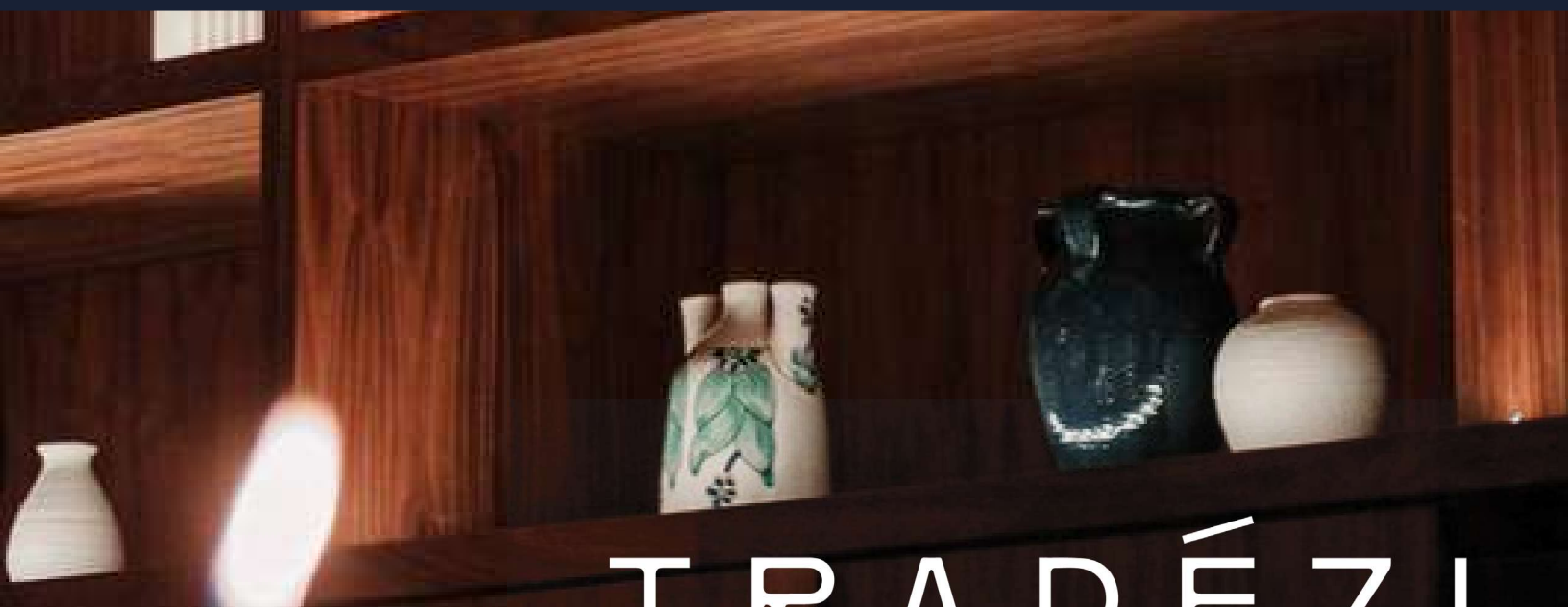


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What is a Trapezi Event?

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.





General Info

Address - 88 Ossington Ave.

Email - events@trapezi.ca

Instagram - @trapezi_bymamakas

Website - trapezi.ca

Sales & Events Manager - sarah@trapezi.ca

Capacities and Features

- 1000 square feet
- Custom walnut royal table(s) 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



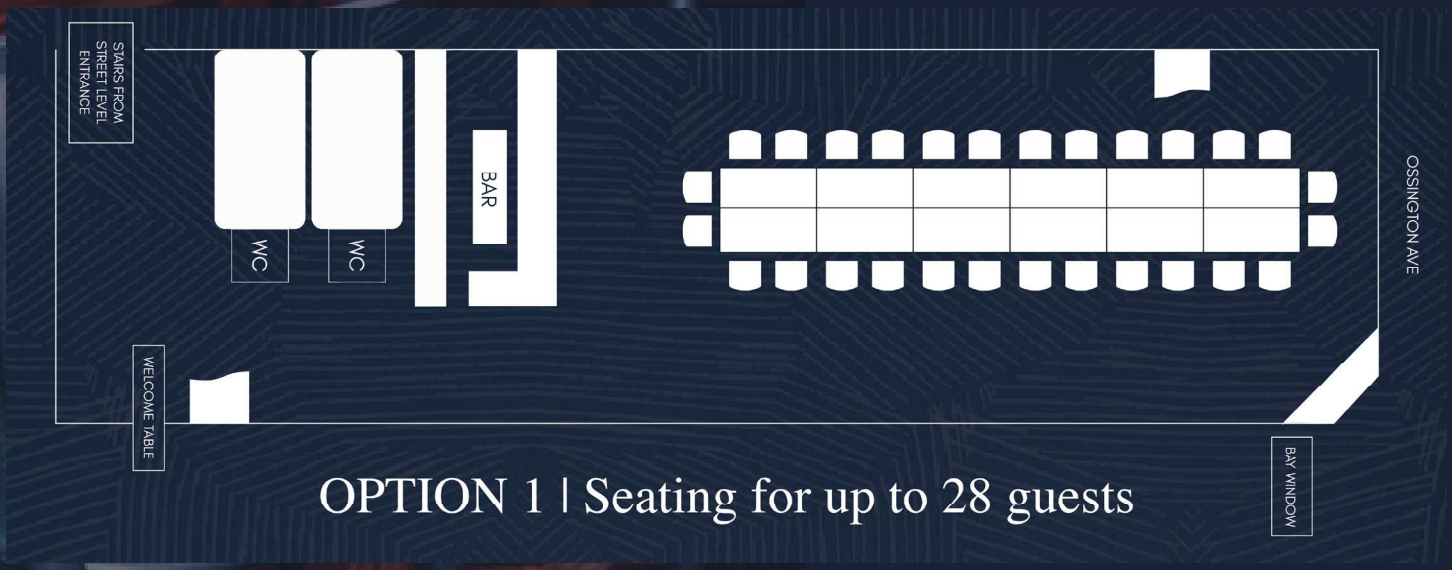




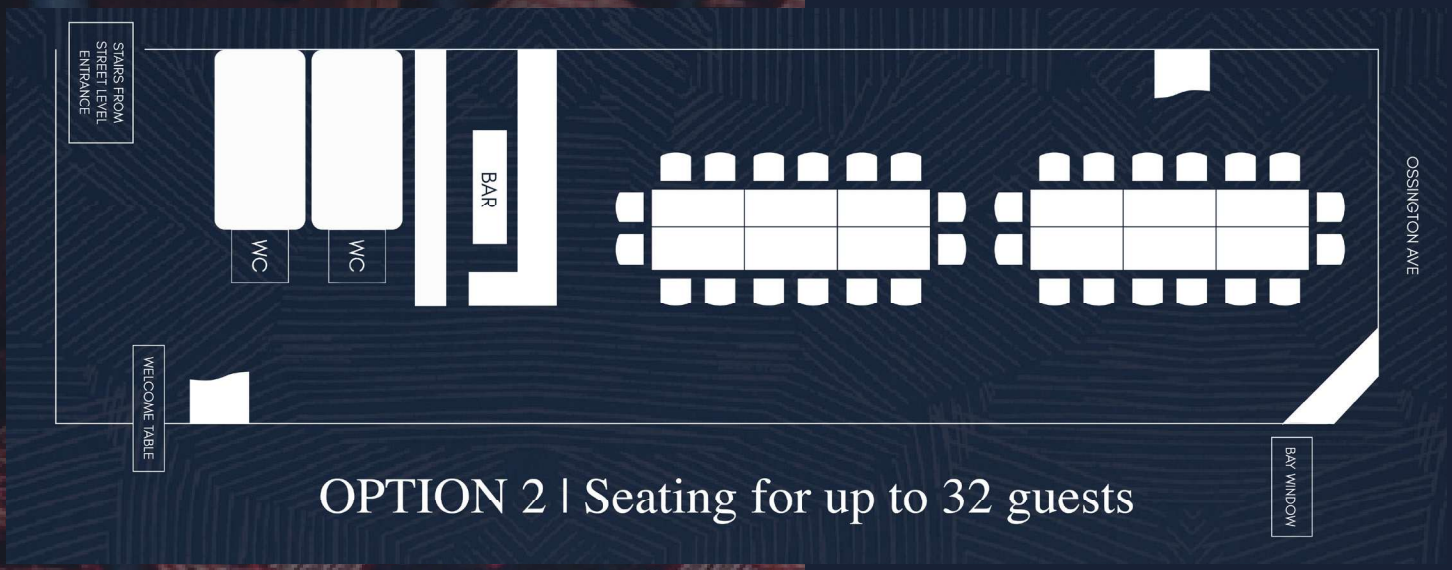
TRAPÉZI



Floor Plans



OPTION 1 | Seating for up to 28 guests



OPTION 2 | Seating for up to 32 guests









TRADÉZI

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
tzatziki - ladolemono (GF)

BIFTEKI SLIDERS – 72
seasoned beef patty - tzatziki – cucumber
pickled onions - graviera – koulouri bun

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

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

PAÏDÁKIA 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


TRAPÉZ

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 - hollondaise - honey
+10/pp

BIFTEKI SLIDERS
seasoned beef patty - tzatziki – cucumber
pickled onions - graviera – koulouri bun
+12/pp

SIDES

PATATES
crispy potato - herbs - feta
+8/pp

LOUKANIKO
grilled orange + fennel scented sausage (GF)
+8/pp

GLYKA

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



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)

SEAFOOD GIOUVÉTSI
wild Argentinian shrimp - octopus - calamari
Florina pepper - orzo

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
vanilla bean + honey 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)

BIFTEKI SLIDERS
seasoned beef patty - 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
vanilla bean + honey ice cream

or

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

or

SEASONAL FRESH 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

BIFTEKI SLIDERS
seasoned beef patty - tzatziki – cucumber
pickled onions - graviera – koulouri bun
+12/pp

SEAFOOD GIOUVÉTSI
wild Argentinian shrimp - octopus - calamari
Florina pepper - orzo
+20/pp

PAÏDÁKIA
grilled Australian lamb chops
bulgur - tabouleh - tzatziki
+25/pp

CANADIAN PRIME STRIPLOIN
olive oil - graviera - mousto - chimichurri (GF)
+25/pp

CANADIAN PRIME RIB EYE
olive oil - mousto (GF)
+25/pp







TRADÉZI

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
vanilla bean + honey ice cream

115/PP

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

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

TSIPOÚRA
sea bream crudo – red pepper – chili
mustard seed - caper (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)

SEAFOOD GIOUVÉTSI
wild Argentinian shrimp - octopus - calamari
Florina pepper - orzo

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

LOUKOUMADES
Greek donuts – pistachios - honey
vanilla bean + honey 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)

PAÏDÁKIA
grilled Australian lamb chops
bulgur - tabouleh - tzatziki

LOUKOUMADES
Greek donuts – pistachios - honey
vanilla bean + honey 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

TSIPOÚRA
sea bream crudo – red pepper – chili
mustard seed - caper (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)
+25/pp

TSIPOÚRA
Aegean sea bream (GF)
+25/pp

LAVRÁKI
Aegean sea bass (GF)
+25/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)
+25/pp

CANADIAN PRIME RIB EYE
olive oil - mousto (GF)
+25/pp

PAÏDÁKIA
grilled Australian lamb chops
bulgur - tabouleh - tzatziki
+25/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)



BEVERAGES

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.

COCKTAILS

18

SPRITZ | 11% ABV
Aperol Spritz or St. Germain Spritz

19

ESPRESSO MARTINI | 10% ABV
Dillons vodka - amaretto - amaro lucano
espresso - kahlua - mountain tea honey

CHRISSOMILO SOUR | 15.8% ABV
rye whisky - Licor 43 - maraschino liqueur
spiced apple - egg white - lemon

20

ELIA MARGARITA | 18% ABV
reposado tequila – mezcal – dry curaçao – olive oil syrup
honey - lemon + lime juice – maldon salt – orange zest + olive garnish

BÁKLAVA OLD FASHIONED | 26.5% ABV
Bearface whisky - chocolate liqueur - báklava syrup
black walnut bitters - pistachio

NON-ALCOHOLIC

16

PORTOKALI TWIST
Roots Rosso – grapefruit cordial
rosemary honey – orange blossom water

WINE

SPARKLING

ZOINOS ‘SEMI-SPARKLING’ DEBINA - 90
Zitsa P.D.O., Greece 2023

KARANIKA ‘CUVÉE SPÉCIALE EXTRA BRUT’
XINOMAVRO/ASSYRTIKO - 130
Amyndeon, Greece 2023

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

ROSÉ

GAIA ‘4-6 HOUR’ AGIORGITIKO - 80
Peloponnese P.G.I., Greece 2024

ALPHA ESTATE ‘HEDGEHOG’ XINOMAVRO - 115
Amyndeon P.D.O., Greece 2023

THYMIOPOULOS ‘ROSÉ DE XINOMAVRO’
XINOMAVRO - 82
Macedonia P.G.I., Greece 2024

WHITE

KIR YIANNI ‘THE NORTH’ ASSYRTIKO - 82
Florina P.G.I., Greece 2025

ALPHA ESTATE ‘TURTLES VINEYARD’
MALAGOUZIA - 82
Florina P.G.I., Greece 2025

MYLONAS SAVATIANO - 87
Attiki P.G.I., Greece 2025

SKOURAS ‘SALTO WILD YEAST’ MAVROFILERO - 92
Peloponnese P.G.I., Greece 2023

GENTILINI ROBALA - 138
Kefalonia P.D.O., Greece 2025

ALPHA ESTATE SAUVIGNON BLANC - 110
Florina Greece 2025

GAIA ‘THALASSITIS’ ASSYRTIKO - 185
Santorini P.D.O., Greece 2025

ALPHA ESTATE ‘LATIPES’ MALAGOUZIA - 128
Florina P.G.I., Greece 2023

WINE ART ‘IDISMA DRIOS’ ASSYRTIKO - 105
Drama P.G.I., Greece 2023

RED

THYMIOPOULOS ‘YOUNG VINES’ XINOMAVRO -80
Naoussa P.D.O., Greece 2024

FILIA GHI LIMNIONA - 96
Karditsa P.G.I., Greece 2018

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

GAIA AGIORGITIKO - 87
Nemea P.D.O., Greece 2024

KARANIKA ‘XINOMAVRO RESERVE’ - 156
Amyndeon P.D.O., Greece 2020

THYMIOPOULOS ‘KAYAFAS’ XINOMAVRO - 310
Naoussa P.D.O., Greece 2018

THYMIOPOULOS ‘EARTH & SKY’ XINOMAVRO - 120
Naoussa P.D.O., Greece 2023

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

KIR YIANNI ‘FALLEN OAK’
XINOMAVRO / MERLOT /SYRAH – 86
Imathia P.G.I., Greece 2022

GENTILINI ‘ECLIPSE’ MAVRODAPHNE - 132
Slopes Of Aenos 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 - 235
Agora P.G.I., Greece 2018

SKOURAS ‘MEGA OENOS’ AGIORGITIKO/CAB SAUV - 158
Peloponnese P.G.I., Greece 2023

KTIMA PAVLIDIS ‘EMPHASIS’ TEMPRANILLO - 146
Drama P.G.I., Greece 2020

‘GAIA ESTATE’ AGIORGITIKO- 190
Nemea P.D.O., Greece 2020

BEER



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; cakes are served family style.

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