

# TRAPÉZI

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.

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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.





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## General Info

Address - 88 Ossington Ave.

Email - [events@trapezi.ca](mailto:events@trapezi.ca)

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

Website - [trapezi.ca](http://trapezi.ca)

Sales & Events Manager - [sarah@trapezi.ca](mailto: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

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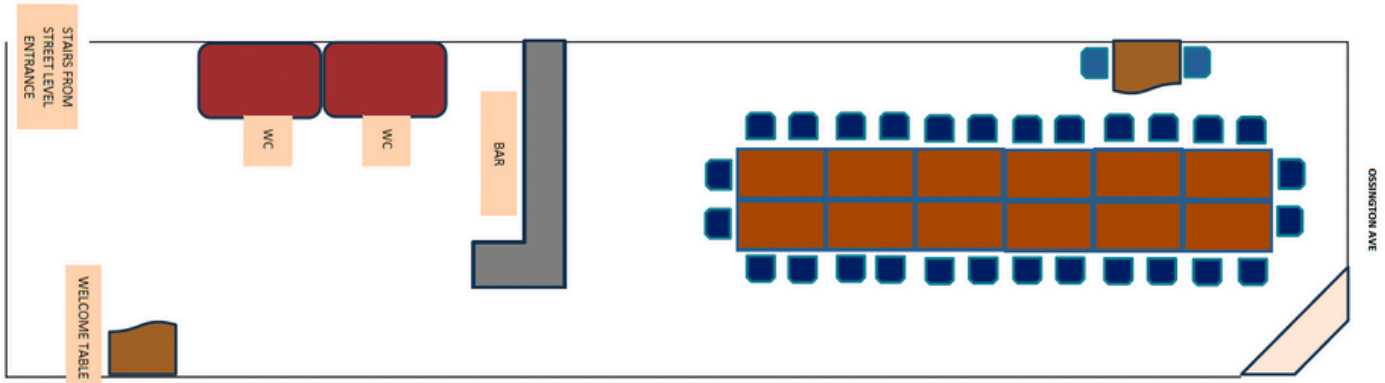




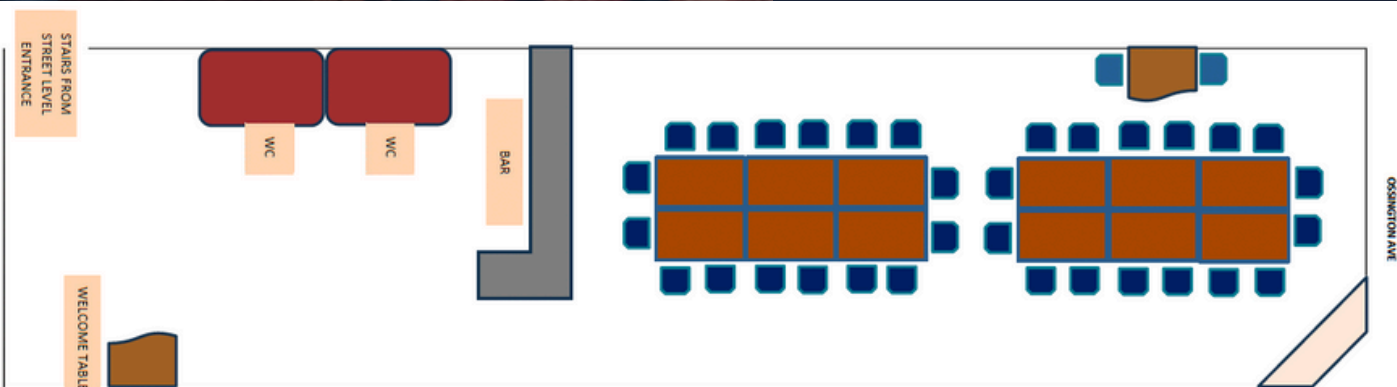
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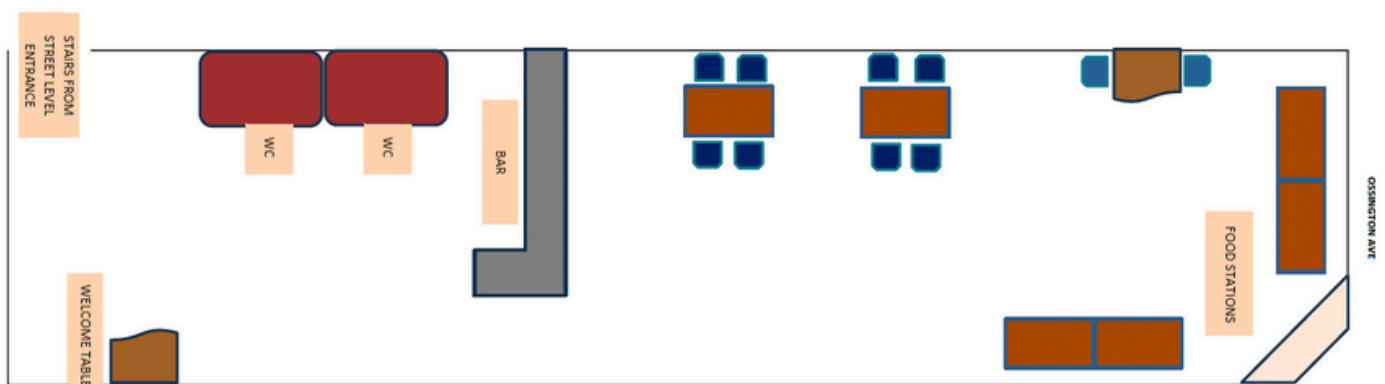
# Floor Plans



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

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## **CANAPÉS**

*priced per dozen*

*minimum 1 dozen per item, per order*

KOULOURI BITES - 36  
honey butter - bee pollen

SPANAKOPITA - 48  
honey - lemon - yogurt

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)

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

XIFIAS - 84  
grilled swordfish kalamaki - apricot - oregano (GF)

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

KOLOKITHOKEFTEDES - 60  
zucchini - tzatziki

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

TRAHANAS KROQUETTAS - 60  
feta aioli  
*with caviar - 240*

## **STATIONS** *priced per person*

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

MEZZE STATION - 16/pp  
dips - olives - toursi - sourdough - grilled pitas  
marinated roasted peppers - feta

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

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

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

# BRUNCH MENU

\$70 per person, served family style  
*coffee & tea included*

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## PSOMÍ

koulouri - brunch cookies

## **SALATA** *(choose 1)*

### HORIÁTIKI

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

### MAROÚLI

gem lettuce - cucumber  
pistachio dressing - graviera (GF)

### BRÓKOLO

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

## **PIÁTA** *(choose 3)*

### PESTRÓFA

house smoked trout & roe - feta dip  
soft boiled egg - pita - parsley - capers

### DAKOS

sourdough - scrambled eggs - kopanisti  
chives - chilies

### FRITTATA

mushroom - peppers - onions - feta  
vlahoryri (GF)

### SPANAKOPITA FLORENTINE

poached egg - feta - spinach  
scallions - phyllo - hollandaise

### LAMB SLIDERS

tzatziki - cucumber - pickled onions  
graviera - mini koulouri buns

## **GLYKA** *(choose 1)*

### BAKLAVA PANCAKES

yoghurt - pistachio - wild Ontario blueberries - baklava syrup

### GIAOURTI

pressed yogurt - granola - berries - compote - honey - sage

### SEASONAL FRUIT (GF)

## **SIDES**

*\$4 per person, per side*

### PATATAS

crispy triple cooked potatoes - feta aioli (GF)

### LOUKANIKO

grilled orange + fennel scented sausage (GF)

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

# LUNCH MENU

\$70+ per person, served family style  
coffee & tea included

## HOUSE DIP AND PITA

*(choose 2)*

*additional dip available for \$9 pp*

tzatziki - taramosalata

melitzanosalata - kopanisti

## SALATA

*(choose 1)*

### HORIÁTIKI

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

### MAROÚLI

gem lettuce - cucumber  
pistachio dressing - graviera (GF)

### BRÓKOLO

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

## PIÁTA

*(choose 3)*

### LAMB SLIDERS

tzatziki - cucumber - pickled onions  
graviera - mini koulouri buns

### HALLOUMI BLT

halloumi - Berkshire bacon  
heirloom tomato - lettuce

### IMAM BAYILDI

eggplant - red pepper - onion  
tomato (GF/VG)

### GIOUVETSI

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

### LAVRÁKI

whole grilled and deboned Aegean sea bass  
capers - olive oil - lemon (GF)  
+ \$12

### GIGANTES PLAKI

braised beans - talatouri  
sourdough (V)

### KOTÓPOULO

1/2 roasted mountain tea brined  
heritage chicken - cauliflower - honey (GF)

## GLYKA

*(choose 1)*

*additional dessert available for \$12 pp*

### RIZOGALO

rice pudding - seasonal fruit  
preserve (GF)

### LOUKOUMADES

Greek donuts - pistachios - honey  
pistachio ice cream

### BAKLAVA CHEESECAKE

hazelnuts - pistachio  
honey - phyllo

### KREMA SOKOLATA

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

SEASONAL FRUIT (GF)

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

# DINNER MENU

Trapezi | 12

\$100+ per person, served family style  
coffee & tea included

## TOURSI / OLIVES

pickled vegetables - olives - citrus - chilis

## HOUSE DIP AND PITA

(choose 2)

additional dip available for \$9 pp

tzatziki - taramosalata

melitzanosalata - kopanisti

## CRUDO

(choose 1)

### XTENI

scallop ceviche - grapes - verjus  
hazelnuts (GF)

### TONOS

tuna crudo - blackberries  
amaranth (GF)

## MEZZE

(choose 2)

### SPANAKOPITA

spinach - feta - phyllo - honey

### FETA

phyllo - sesame - bee pollen - pomegranate

### KEFTEDES

lamb + beef meatballs - talatouri  
mint - pine nuts (GF)

### SAGANAKI

sheep's milk cheese - honey  
seasonal fruit (GF)

### OKTAPÓDI

grilled Mediterranean octopus - fava  
pickled onions - capers (GF)  
+ \$12

### MANITARIA

mushrooms - pomegranate  
chickpea (GF)

## SALATA

(choose 2)

### HORIÁTIKI

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

### MAROÚLI

gem lettuce - cucumber  
pistachio dressing - graviera (GF)

## BRÓKOLO

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

## PIÁTA

(choose 2)

### KOTÓPOULO

1/2 roasted mountain tea brined  
heritage chicken - cauliflower - honey (GF)

### GIOUVÉTSI

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

### PAIDÁKIA

grilled Ontario lamb chops - bulgur  
tabouleh - tzatziki  
+ \$15

### LAVRÁKI

whole grilled and deboned Aegean sea bass  
capers - olive oil - lemon (GF)  
+ \$12

### US PRIME DRY AGED STRIPLOIN

olive oil - graviera - mousto  
chimmichuri (GF)  
+\$15

### GIGANTES PLAKI

braised beans - talatouri  
sourdough (V)

## GLYKA

(choose 1)

additional dessert available for \$12 pp

### RIZOGALO

rice pudding - seasonal fruit  
preserve (GF)

### LOUKOUMADES

Greek donuts - pistachios - honey  
pistachio ice cream

### BAKLAVA CHEESECAKE

hazelnuts - pistachio  
honey - phyllo

### KREMA SOKOLATA

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

SEASONAL FRUIT (GF)

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

# BEVERAGE

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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

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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

20

ELIA MARGARITA | 18% ABV  
Altos reposado - dry curacao - EVOO honey  
lemon & lime juice - maldon salt

NEGRONI MELITZANA | 20% ABV  
butter eggplant mezcal - cynar - Roots Diktamo  
pecan sweet vermouth blend - cocoa & orange bitters

PETRA MARTINI | 20% ABV  
peach vodka - bergamot liqueur - dry vermouth  
creme de violette - N/A dry curacao

### NON-ALCOHOLIC

0% PERONI - 5

AFRÁTOS - 14  
Barley Roots Rosso - N/A whisky - tonic cordial  
baklava syrup - lemon - egg white

# WINE

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## SPARKLING

GLINAVOS 'SEMI-SPARKLING' DEBINA - 90  
Zitsa P.D.O., Greece 2020

KARANIKA 'CUVÉE SPÉCIALE EXTRA BRUT'  
XINOMAVRO/ASSYRTIKO - 120  
Amyndeon, Greece 2020

KARANIKA 'EXTRA BRUT ROSÉ'  
XINOMAVRO/LIMNIONA - 115  
Amyndeon, Greece 2020

## ROSÉ

GAIA '4-6 HOUR' AGIORGITIKO - 80  
Peloponnese P.G.I., Greece 2021

ALPHA ESTATE 'HEDGEHOG' XINOMAVRO - 105  
Amyndeon P.D.O., Greece 2022

THYMIPOULOS 'ROSÉ DE XINOMAVRO'  
XINOMAVRO - 82  
Macedonia P.G.I., Greece 2021

## WHITE

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

KIR YIANNI 'ASSYRTIKO' ASSYRTIKO - 85  
Florina P.G.I., Greece 2022

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 - 130  
Santorini P.D.O., Greece 2021

ALPHA ESTATE 'LATIPES' MALAGOUZIA - 120  
Florina P.G.I., Greece 2022

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

KARMALEGOS '34' ASSYRTIKO - 182  
Santorini P.D.O., Greece 2020

## RED

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

THYMIPOULOS 'YOUNG VINES' XINOMAVRO - 80  
Naoussa P.D.O., Greece 2021

GAIA AGIORGITIKO - 85  
Nemea P.D.O., Greece 2020

KARANIKA 'XINOMAVRO RESERVE' - 156  
Amyndeon P.D.O., Greece 2018

THYMIPOULOS 'EARTH & SKY' XINOMAVRO - 115  
Naoussa P.D.O., Greece 2020

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

KIR YIANNI 'RAMNISTA' XINOMAVRO - 125  
Naoussa P.D.O., Greece 2018

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

GAIA 'S' AGIORGITIKO / SYRAH - 118  
Peloponnese P.G.I., Greece 2021

## BEER

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PILSNER URQUELL - 9

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 \$35 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](mailto:events@trapezi.ca), or by phone at 416-840-3100.

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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](mailto:events@trapezi.ca)

416. 840. 3100.

[@trapezi\\_bymamakas](https://www.instagram.com/trapezi_bymamakas)

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## 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](#)

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