

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.



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
- Open floor plan with flexible seating
- 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

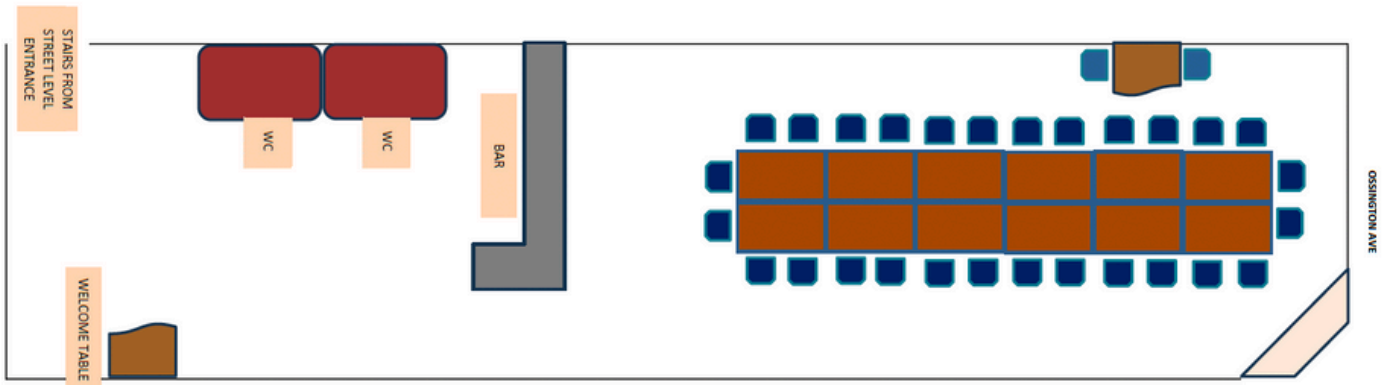




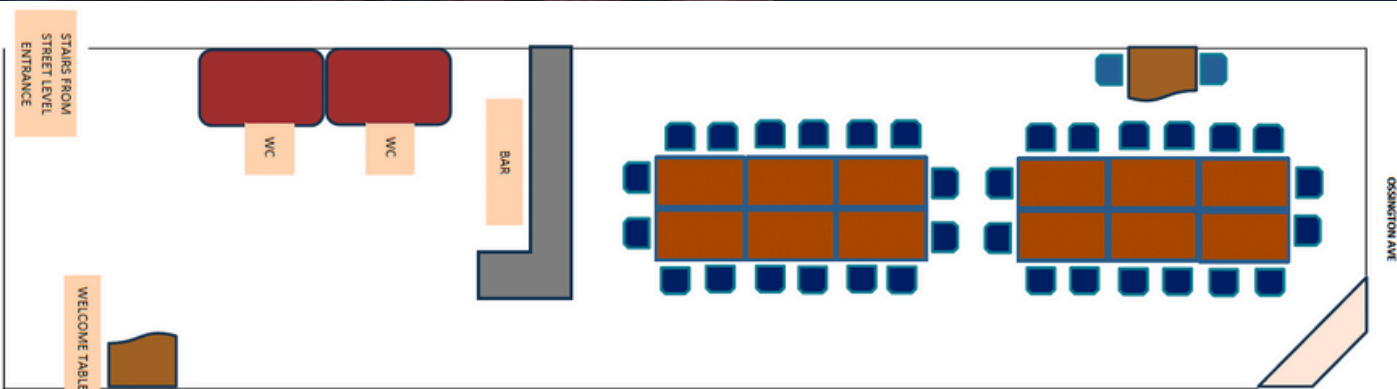
TRAPÉZΙ



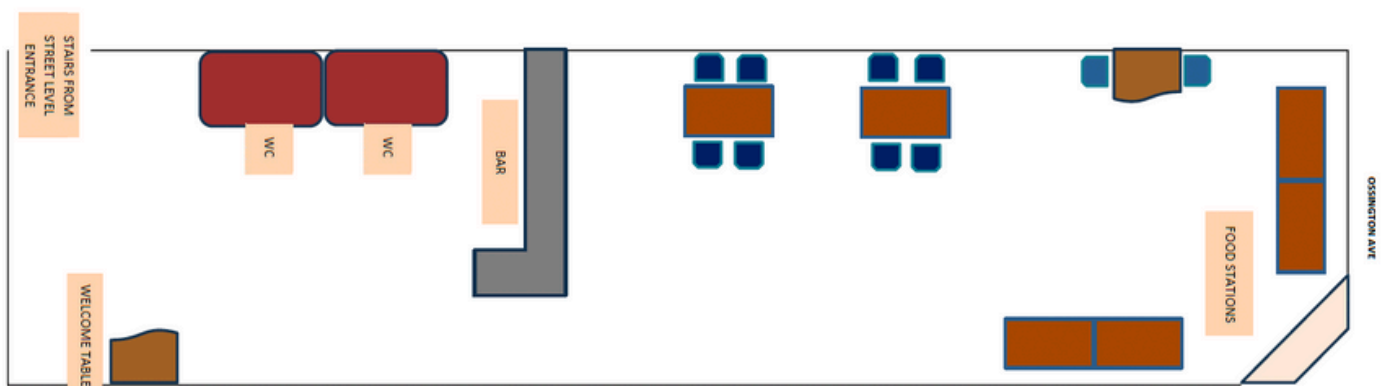
Floor Plans



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

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

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

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

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 (GF)

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

koulouri bun - cucumber - tzatziki
pickled onions

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)

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LUNCH MENU

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

HOUSE DIP AND PITA

(choose 2)

tzatziki - taramosalata
melitzanosalata - kopanisti
additional dip available for \$9 pp

SALATA

(choose 1)

HORIATIKI

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

koulouri bun - cucumber - tzatziki
pickled onions

HALLOUMI BLT

halloumi - Berkshire bacon
heirloom tomato - lettuce

IMAM BAYILDI

eggplant - red pepper - onion
tomato - feta (GF/V)

GIOUVETSI

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

BAKALIAROS

cod - horta - avgolemono (GF)

NOKI

mushrooms - truffle butter
fresh peas

CHICKEN KALAMAKI

marinated + grilled chicken
grilled vegetables - ladolemono (GF)

GLYKA

(choose 1)

RIZOGALO

rice pudding - figs
orange - nutmeg (GF)

LOUKOUMADES

Greek donuts - pistachios - honey
pistachio ice cream

SEASONAL FRUIT (GF)

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DINNER MENU

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

TOURSI / OLIVES

pickled vegetables - olives - citrus - chilis

HOUSE DIP AND PITA

(choose 2)

tzatziki - taramosalata
melitzanosalata - kopanisti
additional dip available for \$9 pp

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 - zucchini - cauliflower (GF)

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

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

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

US PRIME DRY AGED STRIPLOIN
olive oil - graviera - mousto
chimmichuri (GF)
+ \$15

IMAM BAYILDI
eggplant - red pepper - onion
tomato - feta (GF/V)

GLYKA

(choose 1)

RIZOGALO
rice pudding - figs
orange - nutmeg (GF)

LOUKOUMADES
Greek donuts - pistachios - honey
pistachio ice cream

SEASONAL FRUIT (GF)

please note, food and beverage offerings and prices are 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

19

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

MASTIC SOUR | 18% ABV
gin - St. Germain - mastic - pisco - lemon cordial
mountain tea honey - lemon

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 vermouh blend - cocoa & orange bitters

PETRA MARTINI | 20% ABV
peach vodka - bergamot liqueur - dry vermouh
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

SPARKLING

ZOINOS '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

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

WHITE

SEMELI 'OREINOS HELIOS' MOSCHOFILERO/
SAUV BLANC - 82
Peloponnese P.G.I., Greece 2021

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

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

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

ANATOLIKOS 'WILD FERMENT' MALAGOUZIA - 98
Avdira P.G.I., Greece 2021

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

RED

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

THYMIOPOULOS '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

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

ALPHA ESTATE 'TURTLES VINEYARD' SYRAH - 110
Florina, Greece 2019

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

ANATOLIKOS 'MV' MAVROUDI/CAB SAUV/
MERLOT - 98
Avrida P.G.I., Greece 2018

BEER

PILSNER URQUELL - 9

FIX LAGER - 9



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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, 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](https://www.instagram.com/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](#)

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