

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



TRAPEZI

General Info

Address - 88 Ossington Ave.

Email - events@trapezi.ca

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

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

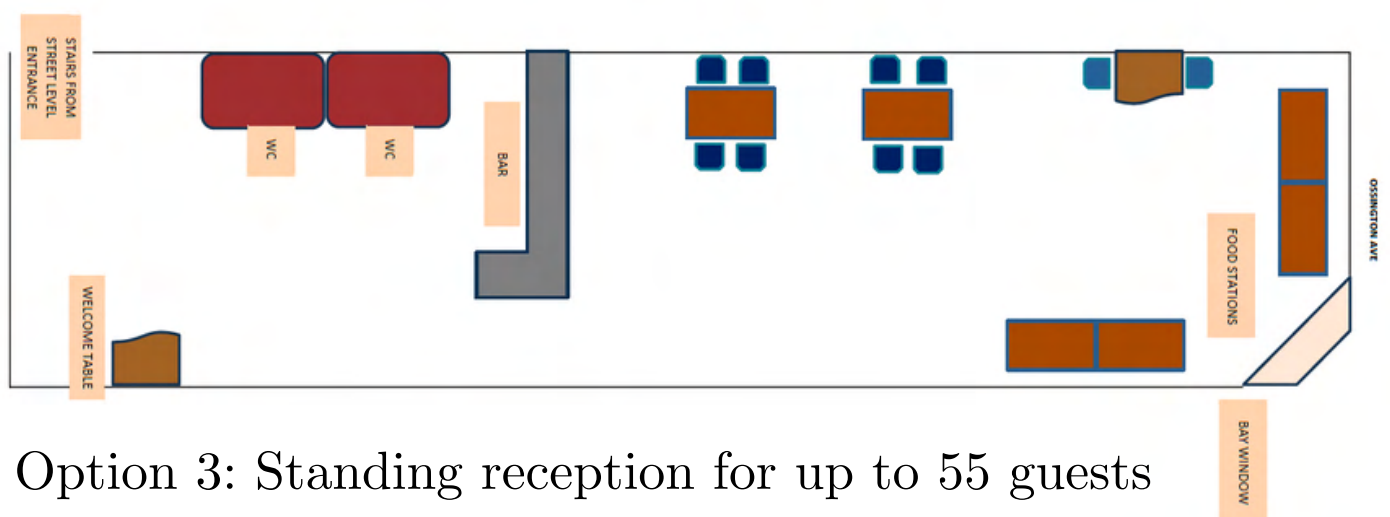
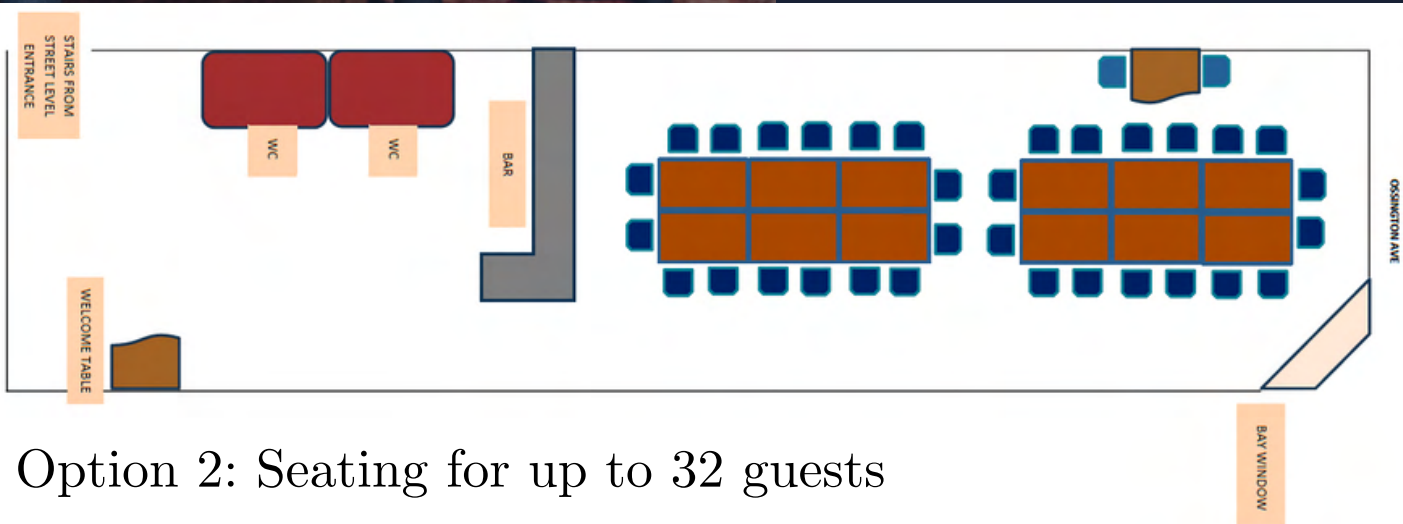
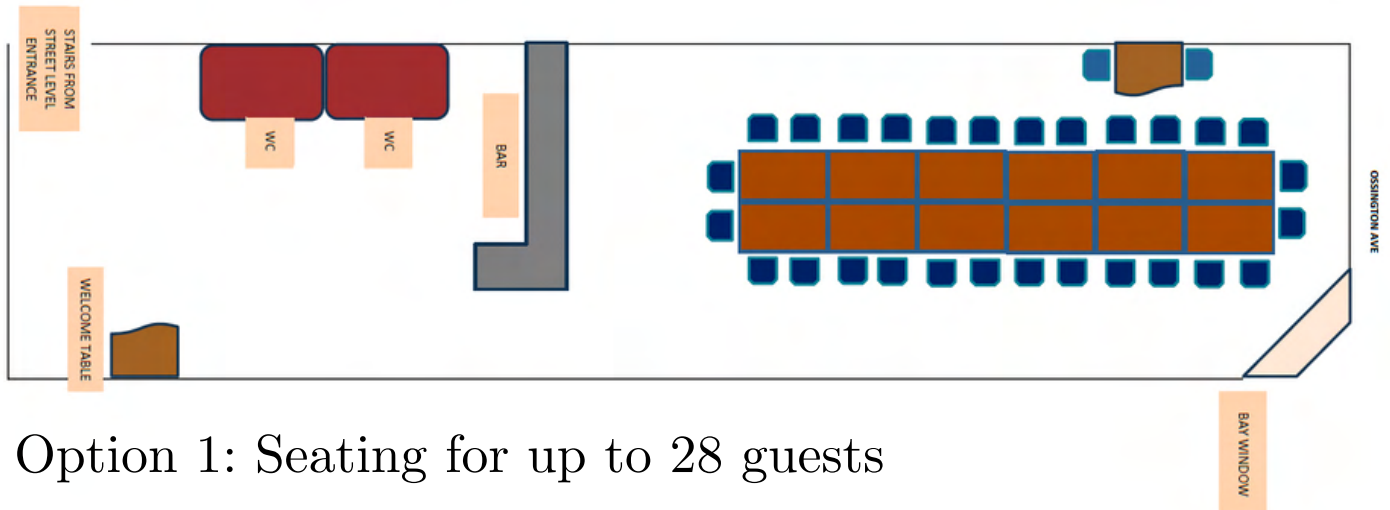




ΤΡΑΠÉΖΙ



Floor Plans





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 (GF)

EAST COAST OYSTERS - 60
fresh horseradish - hot sauce - lemon - mignonette (GF)

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

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

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

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

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

KOLOKITHOKEFTEDES - 60
zucchini - tzatziki

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

PAΪDÁKIA ARNIOÚ - 120
grilled lamb ribs - tzatziki - pickled onions

BRIZÓLA - 90
Ontario flat iron - mousto vinegar - olive oil

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)

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

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

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

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



TRAPÉZI

BRUNCH MENU

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

\$70 PER PERSON

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 per person

PIÁTA

SPANAKOPITA FLORENTINE
spinach - feta - scallions - phyllo
poached eggs - hollandaise - honey
+\$10 per person

LAMB SLIDERS
tzatziki - cucumber - pickled onions
graviera - koulouri bun
+\$12 per person

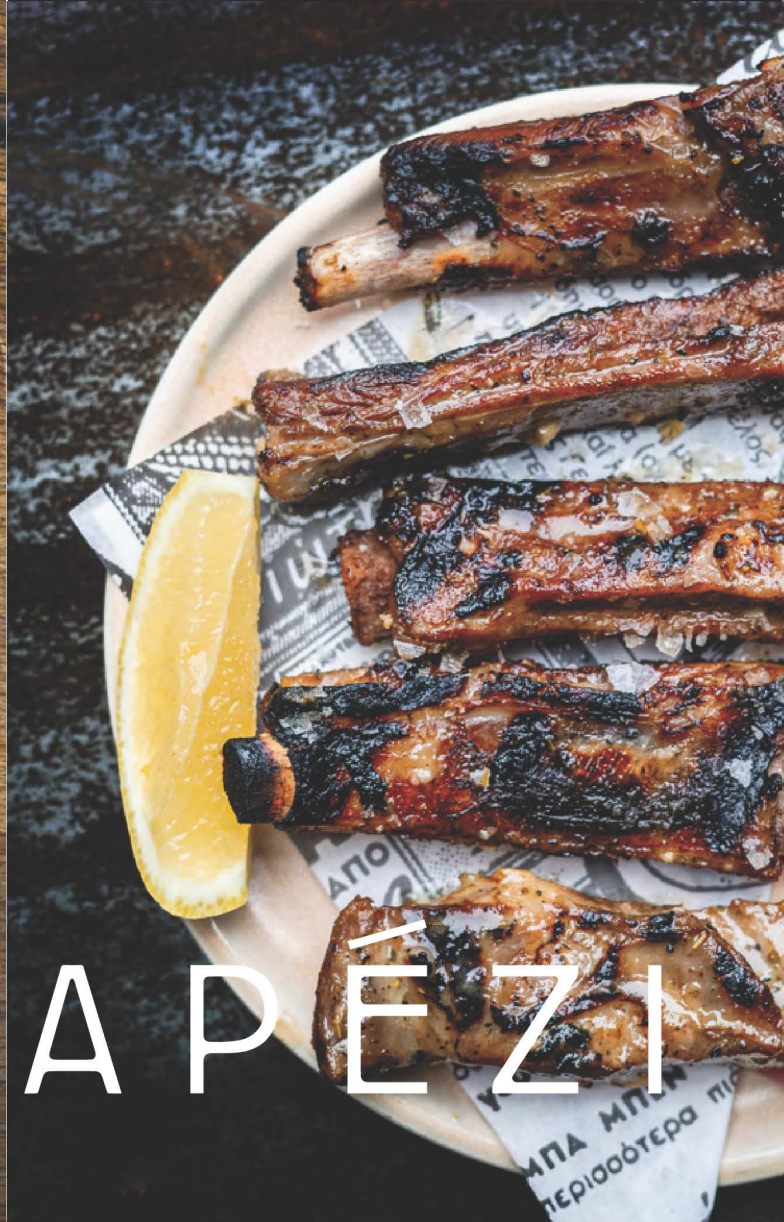
SIDES

PATATES
crispy potato - herbs - feta
+\$4 per person

LOUKANIKO
grilled orange + fennel scented sausage (GF)
+\$4 per person

GLYKA

GIAOURTI
pressed yogurt - granola - berries
seasonal fruit jam - honey - sage
+\$6 per person



ΤΡΑΠÉΖΙ

LUNCH MENUS

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

\$70 PER PERSON

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
cauliflower - honey (GF)

GIGANTES PLAKI
braised beans - talatouri - pita

LOUKOUMADES
Greek donuts - pistachios - honey
pistachio ice cream

\$85 PER PERSON

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
cauliflower - honey (GF)

LOUKOUMADES
Greek donuts - pistachios - honey
pistachio ice cream

or

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

or

SEASONAL FRUIT

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

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 per person

IMAM BAYILDI

eggplant - pepper - onion - tomato (GF)
+\$10 per person

LAMB SLIDERS

tzatziki - cucumber - pickled onions
graviera - koulouri bun
+\$12 per person

GIOUVÉTSI

orzo - calamari - prawns - cherry tomato
spinach - basil - parsley
+\$15 per person

PAĪDÁKIA

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

CANADIAN PRIME STRIPLOIN

olive oil - graviera - mousto - chimmichuri (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 PER PERSON

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
 cauliflower - honey (GF)

GIGANTES PLAKI
 braised beans - talatouri - pita

LOUKOUMADES
 Greek donuts - pistachios - honey
 pistachio ice cream

\$115 PER PERSON

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

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
 cauliflower - honey (GF)

LOUKOUMADES
 Greek donuts - pistachios - honey
 pistachio ice cream

or

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

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DINNER MENUS

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

\$150 PER PERSON

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)

PAÍDÁKIA
grilled Ontario lamb chops
bulgur - tabouleh - tzatziki

LOUKOUMADES
Greek donuts - pistachios - honey
pistachio ice cream

or

KREMA SKOLATA
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
 +\$10 per person

XTENI CRUDO
 scallop - blood orange - fig - caper leaf (GF)
 +\$10 per person

SOLOMÓS
 King salmon crudo - Greek yogurt - dill - ouzo (GF)
 +\$10 per person

SARDÉLLA
 in-house cured + marinated sardines
 +\$10 per person

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 per person

SAGANAKI
 sheep's milk cheese - honey - seasonal fruit (GF)+
 \$12 per person

OKTAPÓDI
 grilled Mediterranean octopus
 fava - pickled onions - capers (GF)
 +12 per person

JUMBO BUTTERFLIED SHRIMP
 salsa verde - lemon (GF)
 +\$25 per person

PIÁTA - FROM THE SEA

RED SNAPPER (GF)
 +\$15 per person

TSIPOURA
 Aegean sea bream (GF)
 +\$15 per person

LAVRÁKI
 Aegean sea bass (GF)
 +\$15 per person

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.

PAĪDÁKIA
 grilled Ontario lamb chops
 bulgur - tabouleh - tzatziki
 +15 per person

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)

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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

AEGEAN SOUR | 18.6% ABV
Mastic - gin - pisco
dessert wine - celery cordial - lemon juice
rose water - cracked pepper + seaweed garnish

19

ESPRESSO MARTINI | 10% ABV
Dillons 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

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

WHITE

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

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

KARMALEGOS '34' ASSYRTIKO - 182
Santorini P.D.O., Greece 2022

RED

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

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

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

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

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

ALPHA ESTATE 'AXIA' SYRAH / XINOMAVRO - 85
Florina P.G.I., Greece 2021

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

MYTHOS LAGER - 9

0% PERONI - 5



TRAPÉZI

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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 \$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](#)

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