

# 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 necessity and need to create a space to cultivate an elevated dining experience for its 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 corporate or private event, 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





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## General Info

Address - 88 Ossington Ave.

Phone - 647.648.7226.

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

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

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

Sales & Events Coordinator - [ainslie@trapezi.ca](mailto:ainslie@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

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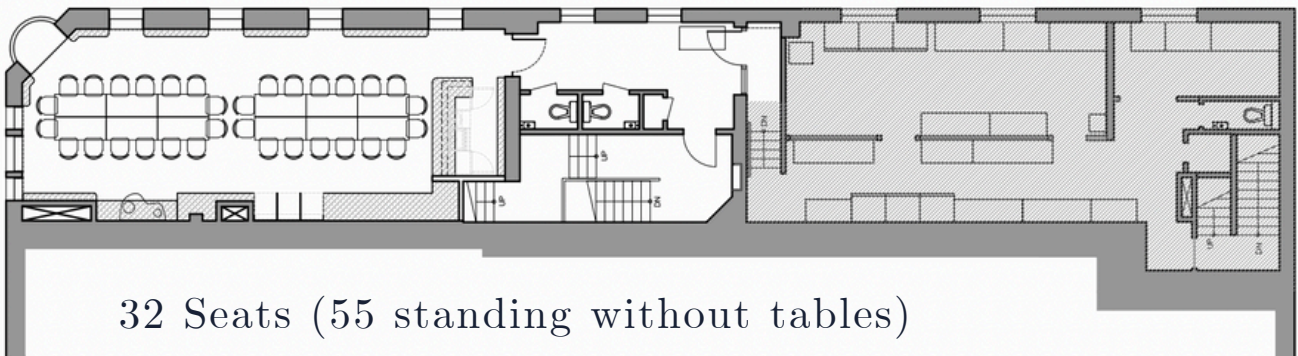
# TRAPÉZΙ





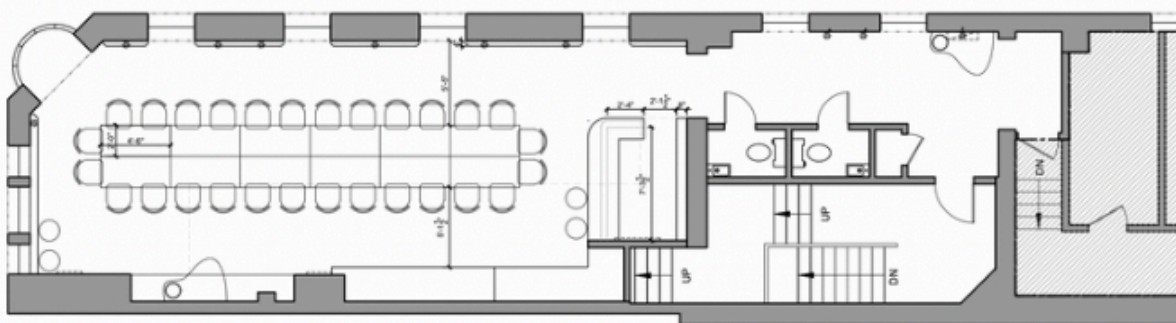
# Floor Plans

Option 1:



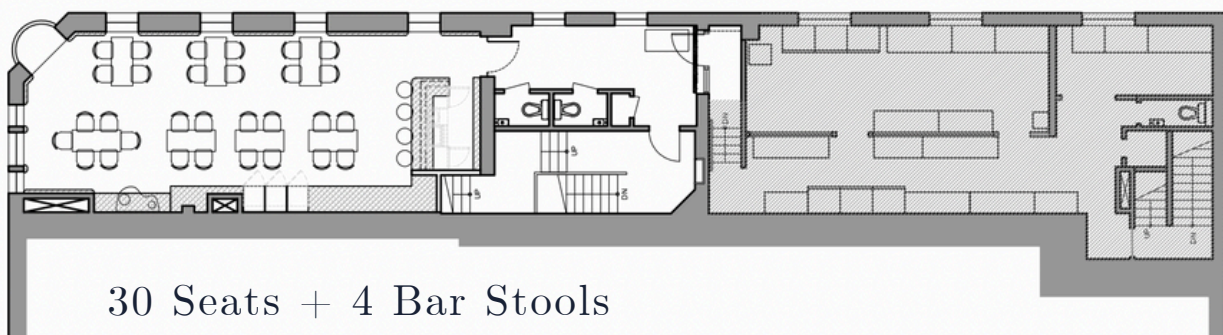
32 Seats (55 standing without tables)

Option 2:



28 Seats + 4 Bar Stools

Option 3:



30 Seats + 4 Bar Stools





TRAPÉZI



# RECEPTION MENU

*price is per dozen  
minimum 1 dozen*

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## CANAPÉS

KOULOURI BITES - 36  
honey butter - bee pollen

SPANAKOPITA - 48  
honey - lemon - yogurt

GREEK FLAT BREAD - 48  
heirloom tomato - vlahotyri - olive - chive

BAKED FETA - 60  
phyllo - sesame - honey - pomegranate

HORIÁTIKI KALAMAKI - 48  
feta - tomato - olive - onion - cucumber

FRIED BUFFALO HALLOUMI - 60  
pepper aioli

SARDÉLLA DAKOS - 72  
marinated sardines - tomato jam - toasted brioche

XIFIAS - 84  
grilled swordfish kalamaki - lemon - caper - fresh herbs

KEFTEDES - 72  
tahini yogurt - sesame - pine nuts

KOLOKITHOKEFTEDES - 60  
zucchini - tzatziki

GRILLED ONTARIO LAMB KALAMAKI - 108  
tzatziki - oregano - lemon

## STATIONS

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

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



# BRUNCH MENU

\$65 per person

*Coffee, tea, and sparkling water included*

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## PSOMÍ

koulouri - bougatsa - brunch cookies

## 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 - fennel crest - scallions  
spinach - feta - phyllo - hollandaise

### LAMB SLIDERS

koulouri bun - cucumber - tzatziki  
pickled onions

## SALATA

*(choose 1)*

### BRÓKOLO

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

### HORIATIKI

heirloom tomato - cucumber - red onion  
PDO feta - olive tapenade - oregano (GF)

## CHOOSE 1

### BAKLAVA PANCAKES

yoghurt - pistachio - wild Ontario blueberries - baklava syrup

### YOGHURT + HONEY

pumpkin seeds - sage - seasonal fruit - granola - clover honey

### SEASONAL FRUIT + SORBET

## SIDES

*\$4 per person / per side*

### PATATAS

fried fingerling potatoes - olives - green onion - feta aioli (GF)

### POMEGRANATE MOLASSES BACON

thick cut bacon - pomegranate molasses (GF)



# LUNCH MENU

\$65 per person

*Coffee, tea, and sparkling water included*

## APPETIZER

HOUSE DIP AND PITA

**Choose 2 :**

Tzatziki - Taramasalata

Melizanasalata - Kopanisti

*Additional dip available for \$9 pp*

## SALATES

**(choose 1)**

### HORIATIKI

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

### MAROÚLI

grilled baby gem - yogurt - dill  
Trikalinos bottarga - currants

### BRÓKOLO

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

## PIATA

**(choose 3)**

### LAMB SLIDERS

koulouri bun - cucumber - tzatziki  
pickled onions

### HALLOUMI BLT

Monforte dairy halloumi - berkshire bacon  
heirloom tomato - lettuce

### IMAM BAYILDI

eggplant - red pepper - onion  
tomato - feta

### GREEK FLATBREAD

heirloom tomato - vlahotyri - olive - chive

### CHICKEN KALAMAKI

marinated and grilled chicken  
grilled vegetables - ladolemono (GF)

### GIOUVETSI

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

### BAKALIAROS

black cod - horta - avgolemono

## GLYKA

**(choose 1)**

### YAIOURTI ME KARISIA

yogurt - preserves - pecans - honey (GF)

### BAKLAVA CHEESECAKE

pistachio - hazelnut - honey - phyllo

### LOUKOUMADES

Greek donuts - walnuts - honey  
pistachio ice cream



# DINNER MENU

\$100+ per person  
*coffee, tea, and sparkling water included*

## TOURSI / OLIVES

pickled vegetables - olives - citrus - chilis

## HOUSE DIP AND PITA

### *Choose 2 :*

Tzatziki - Taramasalata

Melizanasalata - Kopanisti

*Additional dip available for \$9 pp*

## CRUDO

### *(choose 1)*

#### TONOS

citrus cured yellowfin tuna - celery - lemon  
 apple - radish - pickled chili

#### SCALLOP

Diver scallop - blood orange - grapefruit  
 fennel - baby cucumber

## MEZZE

### *(choose 2)*

#### SPANAKOPITA

spinach - feta - phyllo - honey

#### FETA

phyllo - sesame - bee pollen - pomegranate

#### KEFTEDES

beef meatballs - zucchini  
 tahini yogurt - pine nuts

#### SAGANAKI

sheep's milk cheese - honey  
 seasonal fruit

#### OKTAPÓDI

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

## SALATA

### *(choose 2)*

#### HORIÁTIKI

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

#### MAROÚLI

grilled baby gem - yogurt - dill  
 Trikalinos bottarga - currants

#### BRÓKOLO

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

## PIÁTA

### *(choose 2)*

#### KOTÓPOULO

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

#### GIIOUVÉTSI

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

#### LAVRÁKI

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

#### PAÍDÁKIA

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

#### PEI GRASS FED NY STRIPLOIN

olive oil - graviera cheese - mousto  
 chimmichuri

## GLYKA

### *(choose 1)*

#### BAKLAVA CHEESECAKE

pistachio - hazelnut - honey - phyllo

#### SEASONAL FRUIT

sorbet + berries

#### LOUKOUMADES

Greek donuts - walnuts - honey  
 pistachio ice cream



# BEVERAGE

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Our cocktail program at Trapezi, curated by Michael Lamantia of Bar Koukla, 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 | 9% ABV

dry vermouth - gentian liqueur - affino aperitivo  
bergamont cordial - white wine verjus - grapefruit

19

ESPRESSO MARTINI | 10% ABV

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

MASTIC SOUR | 17% ABV

pisco - gin - Roots mastic - elderflower liqueur  
mountain tea honey - celery bitters - lemon

20

ELIA MARGARITA | 18% ABV

Altos reposado - dry curacao - EVOO honey  
lemon & lime juice - maldon salt

NEGRONI ERASTUS | 20% ABV

Broker's gin - tsipouro - campari  
Roots diktamo - select aperitivo - sweet vermouth  
martini fiero - pomegranate cordial

VROMIKOS MARTINI | 26% ABV

Dillon's vodka - dry vermouth - grape brine  
olives - greek herbs

### *NON-ALCOHOLIC*

0% PERONI - 5

HOUSE KOMBUCHA - 7

RODI ROOTS - 14

Roots Divino Bianco - pomegranate cordial - pickled  
grapefruit & juniper - plum bitters



# WINE

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## SPARKLING

ZOINOS 'SEMI-SPARKLING' DEBINA - 90  
Zitsa PDO, 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 PGI, Greece 2021

THYMIPOULOS 'ROSÉ DE XINOMAVRO'  
XINOMAVRO - 82  
Macedonia PGI, Greece 2021

## WHITE

THYMIPOULOS 'ATMA'  
XINOMAVRO/MALAGOUZIA - 70  
Naoussa, Greece 2021

SEMELI 'OREINOS HELIOS' MOSCHOFILERO/  
SAUV BLANC - 76  
Peloponnese PGI, Greece 2021

SCLAVOS 'ALCHYMISTE'  
RODITIS/TSOUSI/VOSTILIDI - 80  
Cephalonia, Greece 2021

KIR YIANNI 'ASSYRTIKO' ASSYRTIKO - 90  
Florina PGI, Greece 2022

ALPHA ESTATE SAUVIGNON BLANC - 110  
Florina, Greece 2022

GAIA 'THALASSITIS' ASSYRTIKO - 130  
Santorini PDO, Greece 2021

ANATOLIKOS 'WILD FERMENT' MALAGOUZIA - 98  
Avdira PGI, Greece 2021

KARMALEGOS '34' ASSYRTIKO - 174  
Santorini PDO, Greece 2020

## RED

DIAMANTIS 'MAGOUTES' MOSCHOMAVRO - 98  
Siatista PGI, Greece 2022

THYMIPOULOS 'YOUNG VINES' XINOMAVRO - 80  
Naoussa PDO, Greece 2021

GAIA AGIORGITIKO - 82  
Nemea PDO, Greece 2020

'KTIMA GEROVASSILIOU'  
SYRAH/MERLOT/LIMNIO - 105  
Epanomi PGI, 2020

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

THYMIPOULOS 'EARTH & SKY' XINOMAVRO - 115  
Naoussa PDO, Greece 2020

KIR YIANNI 'RAMNISTA' XINOMAVRO - 125  
Naoussa PDO, Greece 2018

GEROVASSILIOU 'AVATON'  
LIMNIO/MAVROUDI/MAVROTRAGANO - 132  
Epanomi PGI, Greece 2019

ANATOLIKOS 'MV' MAVROUDI/CAB SAUV/  
MERLOT - 98  
Avrida PGI, Greece 2018

GAIA 'ESTATE' AGIORGITIKO - 185  
Nemea PDO, Greece 2020

## BEER

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PERONI PILSNER - 9

MYTHOS 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?

We do not offer corkage, we will be happy to recommend a wine from our portfolio.

4) Are we allowed to bring in outside food?

No outside food is allowed to be brought in, cakes being an exception.

5) Do you offer a cake plating fee?

There is a plating fee of \$8 per person.

6) Where are you located?

Our entrance is on the North side of Humbert St. at the 88 Ossington Avenue intersection.

7) Is there parking?

There are two convenient Municipal Parking lots within close walking distance, 18 Ossington Avenue and 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, through email at [events@trapezi.ca](mailto:events@trapezi.ca), or through 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](#)

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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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