

# 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





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## General Info

Address - 88 Ossington Ave.

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

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

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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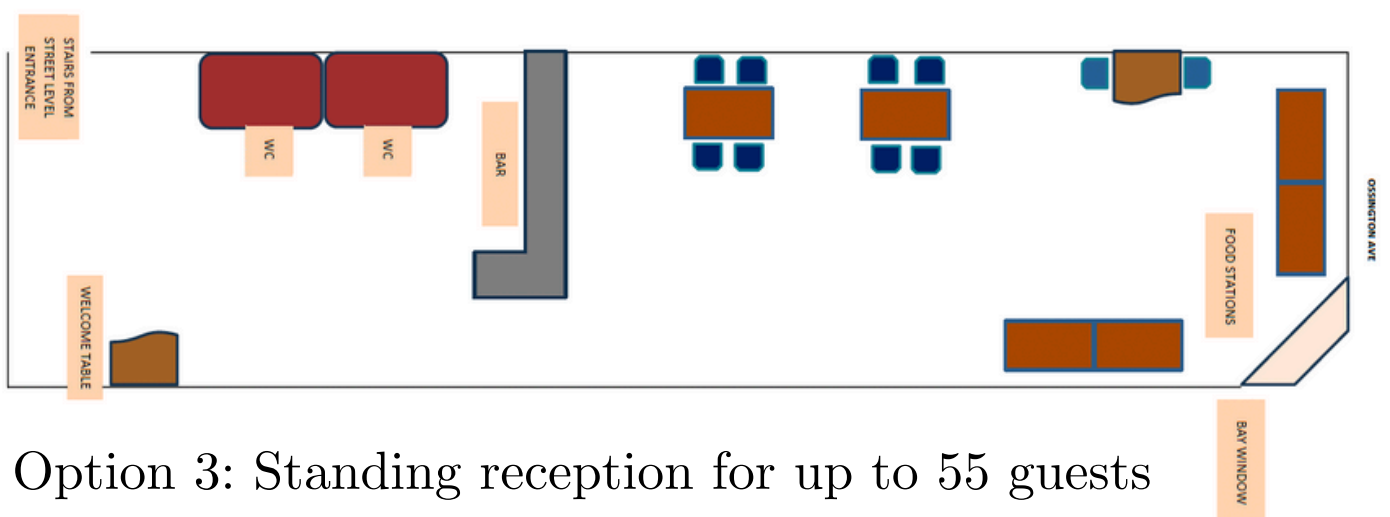
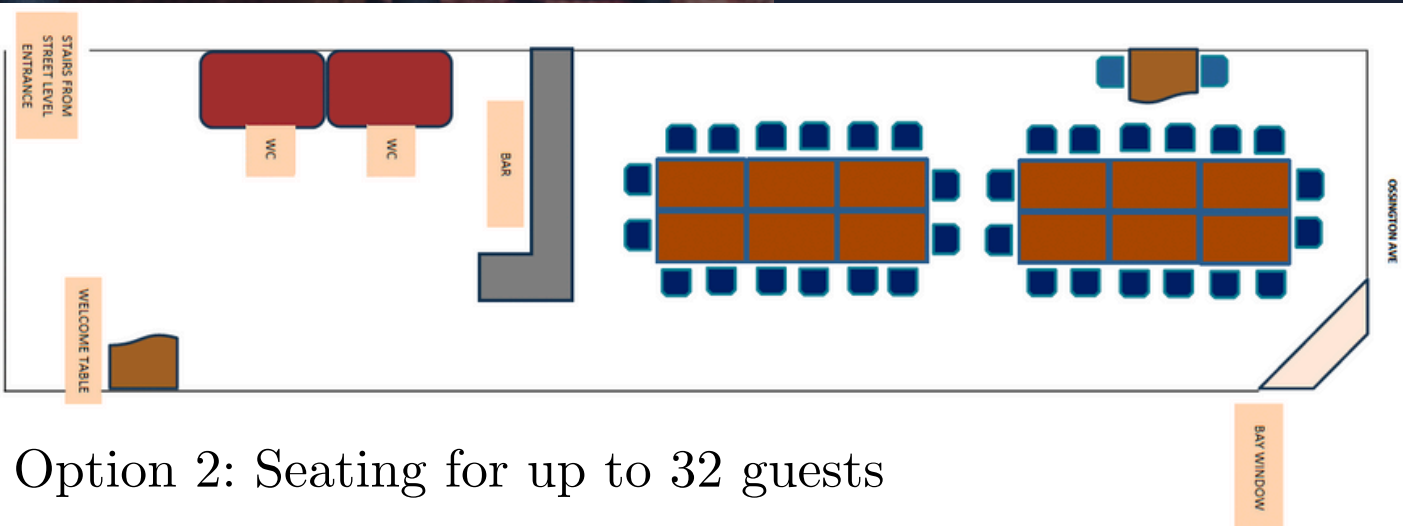
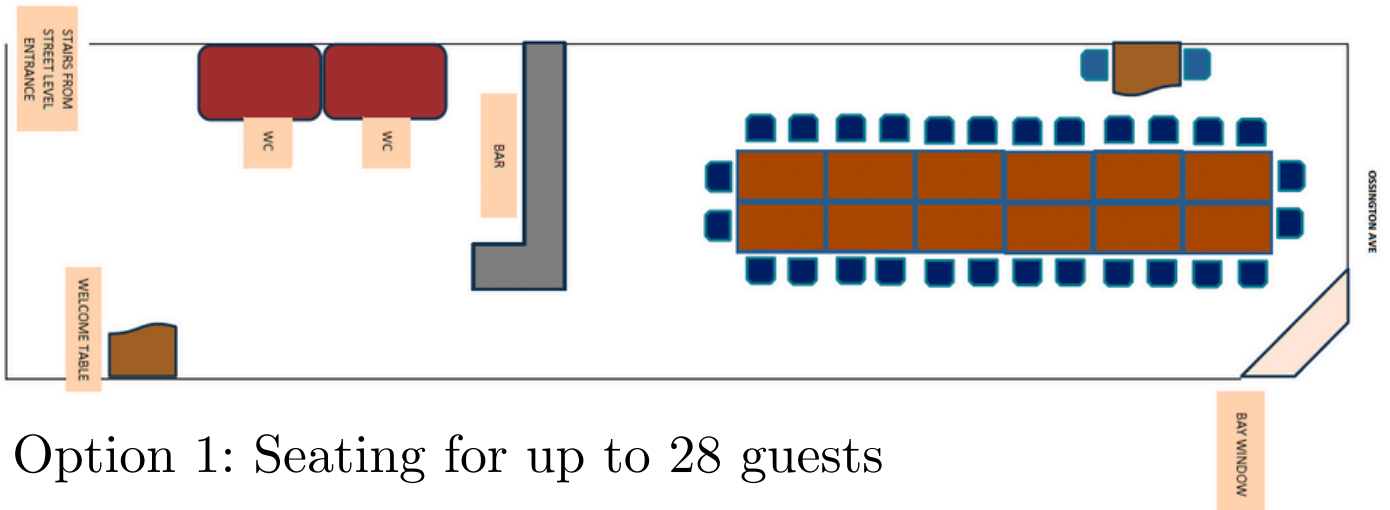


# ΤΡΑΠÉΖΙ





# 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

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

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

KOLOKITHOKEFTEDES - 60  
zucchini - tzatziki

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

PAĪDÁKIA 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 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 - tirokafteri

## 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

pita (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 (GF)

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 - tirokafteri

## CRUDO

(choose 1)

### SOLOMÓS

king salmon crudo  
Greek yogurt - dill - ouzo (GF)

### LAVRÁKI

sea bass crudo - pickled pepper  
chili - parsley

## 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 - lemon zest  
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

### PAÍDÁKIA

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

### LAVRÁKI

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

### CANADIAN PRIME STRIPLOIN

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

### GIGANTES PLAKI

braised beans - talatouri  
pita (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 (GF)

## 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

ÍLIOS SPRITZ | 10.3% ABV  
Aperol - plum schnapps - prosecco  
dry vermouth - sherry - grapefruit cordial  
tamarind syrup

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

**14**

ROZ LIMONADA  
strawberry + blueberry cordials - n/a dry curaçao  
rosemary honey syrup - nut-free orgeat syrup  
rosemary garnish



# 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 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 2021

## WHITE

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

KIR YIANNI 'ASSYRTIKO' ASSYRTIKO - 85  
Florina P.G.I., Greece 2023

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 2022

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

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

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

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MYTHOS LAGER - 9

0% PERONI - 5





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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](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](#)

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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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