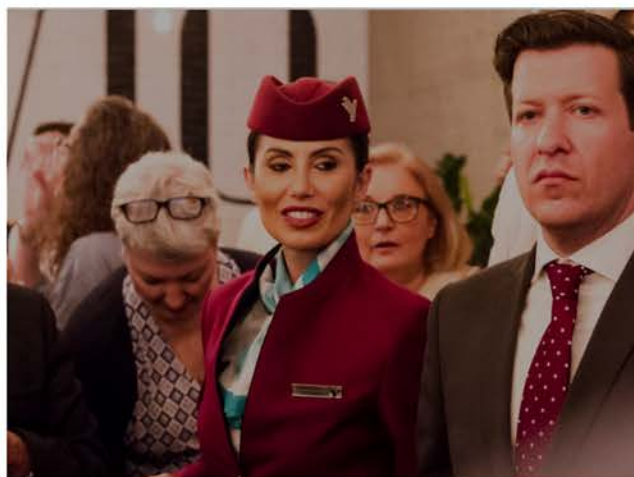




UNFORGETTABLE CORPORATE EVENTS BY STELVIO



Stelvio, a Northern Italian restaurant in Toronto, offers unique corporate events that blend Italian conviviality with team building and branding. Services include pasta-making classes, wine tastings with a paired four-course dinner, custom-branded themed dinners, and networking happy hours, available both on-site and off-site. A detailed overview follows.





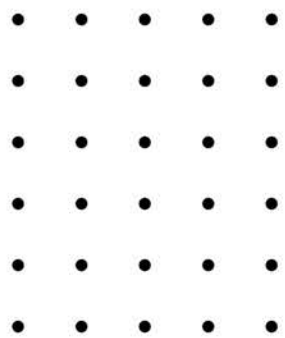
MEET OUR EXECUTIVE CHEF, ANDREA TRANZILLO

Executive Chef Andrea Tranzillo, a native of Modena, Italy, with Neapolitan heritage, brings an authentic Italian culinary experience to Stelvio. Fascinated by cooking from an early age, Andrea honed his skills at Serramazzone Hotel and Restaurant School (Modena, Italy) before embarking on a remarkable culinary journey. This journey led him to work in some of Modena's most acclaimed restaurants, including the Michelin-starred L'Erba del Re and Strada Facendo, as well as the prestigious catering company Bibendum, the chosen catering arm of Massimo Bottura, a renowned Michelin star chef.

Chef Andrea's culinary philosophy marries tradition with simplicity. Drawing from the rich culinary traditions of his native Emilia Romagna and his ancestral Campania, he offers an array of Italian delicacies. He has mastered the art of creating internationally acclaimed egg-based pastas, traditional sauces, lasagnas, pizzas, and more, right from the lands where these dishes originated.

Chef Andrea attends all corporate events and teaches the pasta making class, introduces our paired & themed dinners.

03.



OUR EVENT FORMATS

PASTA CLASS

Bond with your team over the art of pasta making! Guided by our Executive Chef, you'll craft authentic Italian pasta from scratch. This event includes a glass of prosecco, pasta to take home, and a taste of your culinary creation. Choose from a variety of pasta types. Can be hosted at Stelvio or your location.

Starts at \$65/PP. Min. 12 people. Over 18 people must do a full restaurant buyout.



WINE TASTING

Discover the world of wine through our themed tastings, each accompanied by a specially curated menu. Whether you're exploring Barolo or summer rosés, we ensure a memorable experience. The experience is guided by our Gastronomist, each wine & food pairing is introduced and guests are guided to explore the flavour profile of the dish as well as wine.

Starts at \$75/PP. Min. 15 people. Includes 4 glasses of wine PP + 4 Course sampling menu PP.

THEMED DINNERS

Immerse yourself in a dinner experience tailored to your brand. We design the menu, dishes, and table decorations to reflect your company's colours and aesthetic. Can be hosted onsite & off-site.

Starts at \$80/PP. Min. 12 people. All branding + printing done by Stelvio at extra cost.



04.

HAPPY HOUR

Indulge in an enticing Happy Hour, skillfully organized by Stelvio, complemented by a tantalizing buffet. Ideal for trade shows, client networking, product launches, or any gathering. This experience can be set up at your chosen location or at Stelvio.

Starts at \$35/PP. Min. 20 people.



05.



FULL OR PARTIAL BUYOUTS

Stelvio offers full and partial buyouts for your special events. A full buyout provides exclusive access to our entire restaurant, ideal for larger gatherings like corporate events, holiday parties, or bridal showers. A partial buyout reserves a section of the restaurant, perfect for smaller, intimate functions while still enjoying the lively ambiance of Stelvio. Regardless of the option you choose, our team ensures distinctive Italian cuisine and impeccable service to make your event memorable.

Full Buyout: Seated Max 99 guests. Standing 100-180 guests.

Partial Buyout: Seated Max 20 guests. Standing 30 guests.

Rates vary, email us for pricing.



CAKE SHOW

Witness the artistry of sponge cake creation with Stelvio's Cake Show. Our Executive Chef takes center stage, assembling our signature sponge cake right before your eyes. But the fun doesn't stop there - audience members get a chance to join in, adding a hands-on twist to this sweet spectacle. Perfect for those looking to sprinkle a little fun into their corporate event.



PRICE LIST
FOR CAKE SHOW

SERVING	TIERS		PRICE
50	2 (10" and 6")		\$350 - \$375
75	3 (10", 8" and 6")		\$500 - \$550
100	3 (12", 9" and 6")		\$550 - \$600
140	5 (12", 10", 8", 6" and 4")		\$800 - \$850
200	5 (14", 12", 10", 8" and 6")		\$1,000 - \$1,100

BOOK YOUR CORPORATE EVENT WITH STELVIO

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COMPANY DETAILS

Name: _____

Contact: _____

Party Size: _____

EVENT OF INTEREST

- ☐ PASTA CLASS
- ☐ WINE TASTING
- ☐ THEMED DINNER
- ☐ CAKE SHOW
- ☐ HAPPY HOUR
- ☐ FULL BUYOUT
- ☐ PARTIAL BUYOUT

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