



Mati Events

Thank you for considering Mati for your event!

We offer a range of dining options to suit everything from intimate gatherings to larger private events. This package includes full details on our private dining spaces, group reservation policies, and set menu options.

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crudo + charcoal



One Venue – Four Different Experiences

At Mati, we offer a range of options to suit any type of event you envision. Each choice provides its own unique atmosphere, ensuring a memorable and distinctive experience for you and your guests.

Mati – Entire Restaurant

Groups of 40+: A full restaurant buyout is required, offering an exclusive, personalized experience with a custom menu and beverage selection. Instead of a closing fee, a minimum spend applies.
Pricing available upon request; not available on Friday or Saturday evenings.



Semi Private

Our semi-private space is perfect for a seated gatherings of **up to 30 guests**.

Groups of 1–15: Guests may order à la carte from our regular menu, no set menu required.

Groups of 16–30: A set menu is required, with customizations available to accommodate dietary preferences.

Seating Times: Tuesday - Sunday Dinner: 5:00 pm or 5:30 pm (3-hour seating), or 8:30 pm to close / Sunday Brunch: 10:00-10:45 am or 1:30 PM (3-hour seating)

Private Cocktail Lounge

Located downstairs, is a stylish and intimate venue, perfect for private gatherings. Accommodating **up to 25 guests** for a seated dinner or **up to 30 guests** for a cocktail-style reception.

Seating Time: After 5:00 PM

Deposit Required Booking: \$250

Minimum Spend: \$3,000, applied to food and beverage.

Additional Costs: 13% tax



~ Projector available with HDMI connection

The Oval Room

The Oval Room seats **6–8 guests** for an intimate dinner or meeting, with a Smart TV for iPhone or Mac computer mirroring and iPad for playlist streaming. HDMI connections are unavailable as it is a screen-based model.

Seating is flexible Sunday to Thursday, while on Friday and Saturday it is offered at two set times: 5:45–8:45 pm or 8:45 pm to close.

Deposit Required Booking: \$150

Minimum Spend Required: \$800



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Curated Standards for Exceptional Events

Our booking policies ensure we can plan every detail with precision — from sourcing the finest ingredients to tailoring your menu — so your event is seamless, memorable, and executed to the highest standard.

Set Menus & Customizations

We offer sample menus designed for a family-style dining experience, with portions for 3–5 guests per dish, all of which can be tailored to your preferences.

For special occasions, we can create elegant, custom-printed menus for each guest or table, printed on high quality card-stock paper.

All set menus include a complimentary dessert, or you're welcome to bring your own—*no plating fee applies*.

Booking & Confirmation

Semi-Private Events

A credit card is required to confirm your reservation.

Cancellations are permitted up to 48-hours in advance without penalty. If the group size decreases significantly within 48-hours of the event, there is a charge of \$50 per person.

Private Events

A non-refundable deposit of \$250 is required to secure bookings which will be applied toward your final bill.

Cancellations are permitted up to 1 week in advance without penalty.

Oval Room

A non-refundable deposit of \$150 is required to secure bookings which will be applied toward your final bill.

Cancellations are permitted up to 72-hours in advance without penalty.

Minimum Spend & Menu Requirements

Due to high guest volume, groups of 15 or more are required to select a set menu.

For private events and large group bookings, should the agreed-upon minimum food & beverage spend not be met on the night of the event, the remaining balance will be applied to the final bill as a room rental fee.



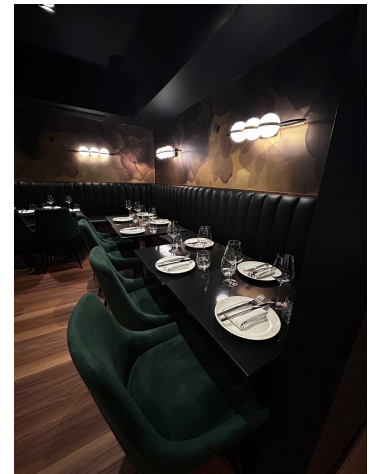


Mati Events

Semi-Private



Private Cocktail Lounge



The Oval Room



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Virtual Tour



Set Menu A

Served Family Style — Designed for Sharing
\$85 per person plus taxes

To Start

Sourdough Service — Sourdough bread, prosciutto, olives, butter, chives

First Bites

Greek Salad — Barrel-aged Greek feta, tomato, red onion, cucumber, marinated olives, capers

Gnocchi — Garlic, shallot, tomato, basil oil, pistachio, parmesan

Arancini — Friulano cheese, ricotta whip, spicy bomba 18

Main

Roasted Truffle Chicken — Organic Ontario chicken, split truffle jus

Fingerling Potatoes — Kosher salt, chives

Nantes Carrots — Chives, miso butter

Dessert

Chocolate Torte — Gluten-free chocolate torte, mixed berry coulis, fresh berries

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Set Menu B

Served Family Style – Designed for Sharing
\$110 per person plus taxes

To Start

Sourdough Service – Sourdough bread, prosciutto, olives, butter, chives

First Bites

Little Gem Caesar Salad – Fried prosciutto, crouton crumbs, parmesan, house made dressing

Prime Beef Tartare – Grainy Dijon, shallot, chives, horseradish mayo, cured egg yolk on grilled sourdough

Arancini – Friulano cheese, ricotta whip, spicy bomba

Main

28oz Porterhouse – Wet Aged (45+ days), Canadian Prime Steak

Roasted Truffle Chicken – Organic Ontario chicken, split truffle jus

Spicy Vodka Rigatoni – Creamy rosé vodka sauce, parmesan, goat cheese

Grilled Asparagus – Greek vinaigrette, toasted almonds, feta cheese

Potatoes – Garlic butter, herbs

Dessert

Chocolate Torte – Gluten-free chocolate torte, mixed berry coulis, fresh berries

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Set Menu C

Served Family Style — Designed for Sharing
\$130 per person plus taxes

To Start

The Seafood Tower — *Served both hot + cold*

Hot — Lobster tail, U-10 Atlantic scallops,
jumbo black tiger shrimp, fried calamari

Cold — East Coast oysters, lobster tacos,
Mati roll, tuna crudo, cocktail shrimp

Main

Tomahawk Steak — 50oz AAA Canadian Angus Beef

Grilled Asparagus — Greek vinaigrette, toasted
almonds, feta cheese

Duck Fat Fries — Hand-cut potatoes, parmesan,
lemon garlic aioli

Mac & Cheese — Skillet baked, garlic cheese sauce,
toasted panko

Dessert

Chocolate Torte — Gluten-free chocolate torte,
mixed berry coulis, fresh berries

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Brunch Set Menu

55\$ per person plus taxes and 20% gratuity

Experience our signature dishes, served family-style for the table to share.

To Start

Fresh Baked Croissants – House made jam,
brown sugar butter

Devilled Eggs – Pickled jalapeño, crispy prosciutto,
shaved parmesan

Berries & Coconut – Mixed berries, coconut whip,
granola, maple syrup

Main

Your choice of 1

French Toast – Brioche bread, Nutella, lemon whip,
maple syrup, fresh berries

Blackstone Bennie – Poached eggs, pork belly, grilled
tomato, english muffin, hollandaise, homefries

The Veggie – Poached eggs, feta cheese, tomato, red
onion, avocado, jalapeno, spicy mayo, hollandaise,
homefries

Add our White Chocolate Raspberry Cheesecake for \$15 per piece

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Canapé Menu

Served Cocktail Style – Designed for Sharing
(Minimum of 20 people) \$100 per person *plus taxes*

Charcuterie

A curated selection of artisanal cured meats, cheeses, marinated olives, preserves, artisan crackers

Oysters

East Coast Oysters, served with mignonettes

Shrimp Cocktail

Chilled poached shrimp, classic cocktail sauce, lemon

Mati Roll

Sliced salmon, cucumber, avocado, spicy mayo, sesame seeds, micro cilantro

Lobster Wonton Tacos

Avocado, feta, chili, spicy mayo

Arancini

Friulano cheese, ricotta whip, spicy bomba

Lamb Lollipops

Australian Premium Lamb, marinated with rosemary and mint

Prime Beef Tartare

Grainy Dijon, shallot, chives, horseradish mayo, cured egg yolk on grilled sourdough

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