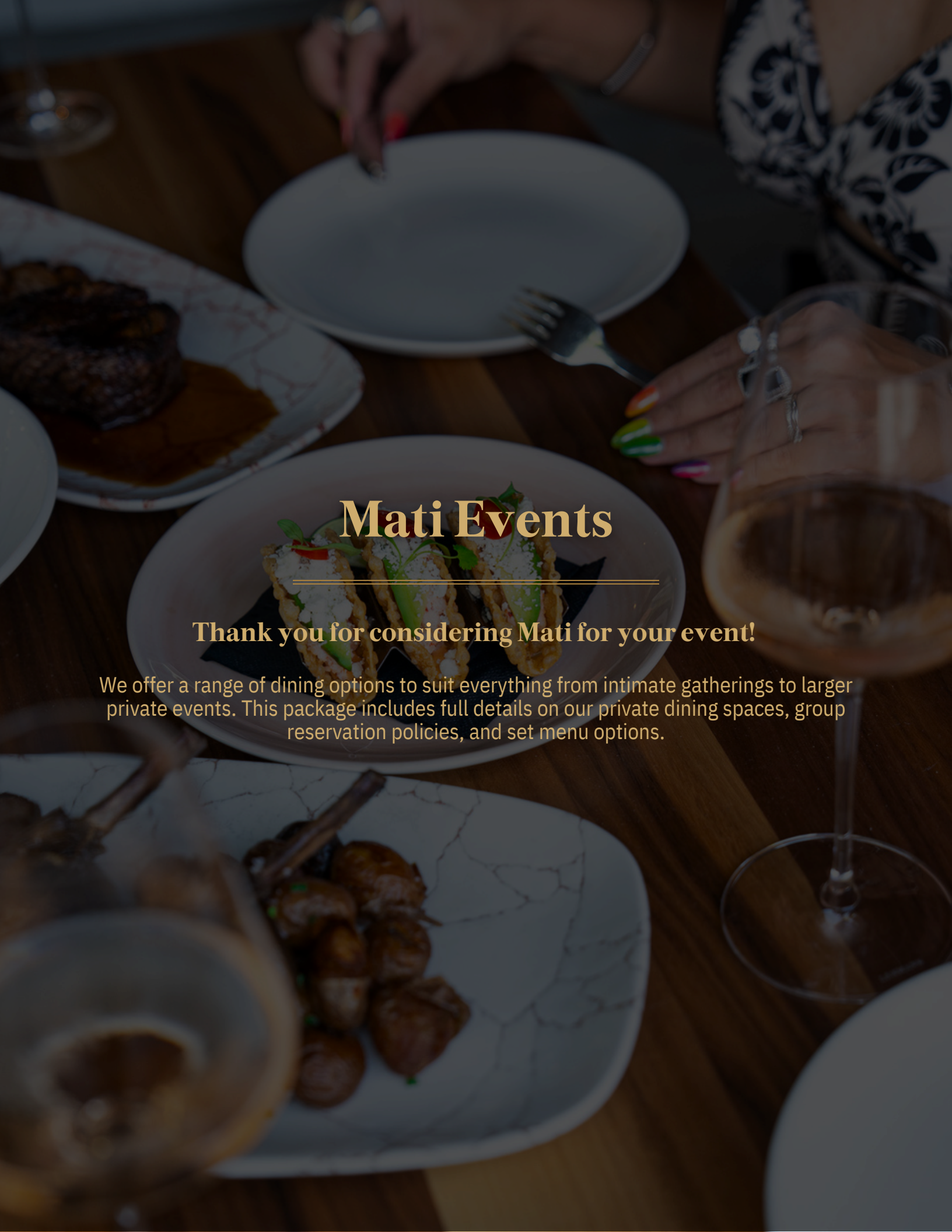


Mati Events

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.

Mati Events

Experiences

One Venue – Three 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.



Semi Private

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

Groups of 1–9: Guests may order à la carte from our regular menu, no set menu required.

Groups of 10–30: A set menu is required, with customizations available to accommodate dietary preferences.

Seating Times: Tuesday - Sunday Dinner: Anytime 5:00-5:45 pm, 8:30-9:00 pm
Sunday Brunch: 10:00-10:45 am or 1:30 PM *(3-hour seating)*

Deposit Required: $100

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: Anytime 5:00-6:00 PM **Deposit Required Booking:** $250

Minimum Spend: $3,000, applied to food and beverage.
Additional Costs: 13% tax



~ Projector avaiable 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 portrait television.

Seating is flexible Sunday to Thursday, while on Friday and Saturday it is offered at two set times: 5:00-6:00 pm or 8:30-9:00 pm *(3-hour seating)*

Deposit Required Booking: $150 **Minimum Spend Required:** $800

mati

crudo + charcoal

Mati Events

Policies

Curated Standards for Exceptional Events

Our booking policies ensure we can plan every detail with precision, 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 or any dietary restrictions.

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

For groups of 10+ with a set menu, should you wish to bring in your own dessert, we would remove yourcomplimentary dessert in lieu of a cake platting fee.

Booking & Confirmation

Large Groups (10+)
A non-refundable deposit of $100 is required to secure bookings which will be applied toward your final bill.

Cancellations are permitted up to 48-hours in advance without penalty. If the group size decreases significantly (25% or more) within 48-hours of the event, there is a charge of $50 per person.

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.

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.

Minimum Spend & Menu Requirements

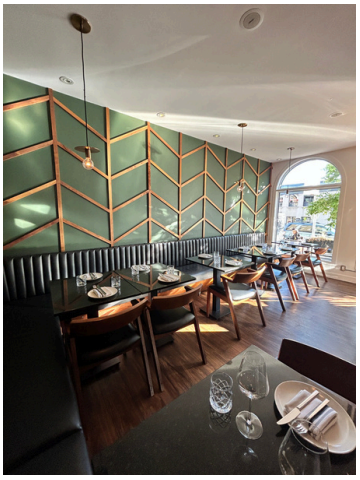
Due to high guest volume, groups of 10 or more are required to select a set menu.

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.

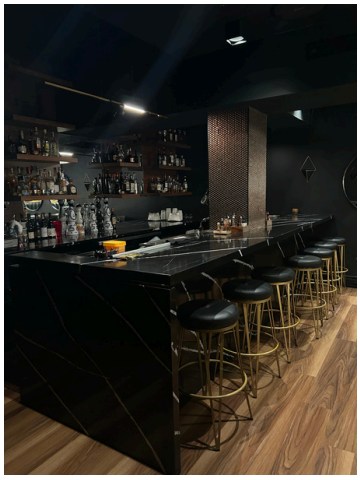
Mati Events

Virtual Tour

Semi-Private

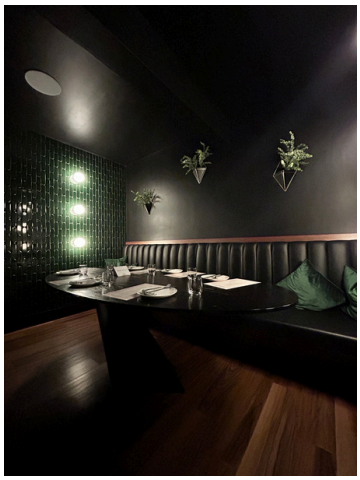
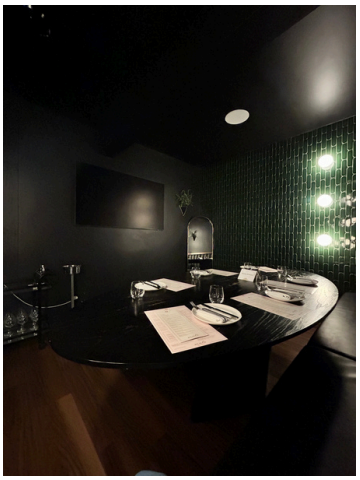




Private Cocktail Lounge





The Oval Room


mati

crudo + charcoal

Set Menu A

Served Family Style — Designed for Sharing

$90 per person plus taxes

To Start & Share

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

First Bites

Caesar Salad – Romaine hearts, fried prosciutto, crouton crumbs, parmesan, house made dressing

Arancini – Friulano cheese, ricotta whip, spicy bomba

Main

Roasted Truffle Chicken — Organic Ontario chicken, split truffle jus, potatoes

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

Brussels Sprouts — Dijon, smoked bacon, parmesan

Dessert

Tiramisu – Espresso-Soaked Ladyfingers, Mascarpone Cream, Cocoa Powder

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crudo + charcoal

Set Menu B

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

To Start & Share

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

First Bites

Caesar Salad – Romaine hearts, 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

14oz Ribeye – 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

Brussels Sprouts — Dijon, smoked bacon, parmesan

Dessert

Tiramisu – Espresso-Soaked Ladyfingers, Mascarpone Cream, Cocoa Powder

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crudo + charcoal

Set Menu C

Served Family Style — Designed for Sharing
$150 per person plus taxes

To Start & Share

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

First Bites

The Triple 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

Spicy Vodka Rigatoni — Rose vodka sauce, parmesan,
whipped goat cheese
ricotta, basil

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

Dessert

Tiramisu – Espresso-Soaked Ladyfingers, Mascarpone
Cream, Cocoa Powder

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crudo + charcoal

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

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

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

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

Avocado Toast – Poached egg, feta, cocktail tomatoes, citrus onion, cilantro

Add our White Chocolate Raspberry Cheesecake for $15 per piece

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crudo + charcoal

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

mati
crudo + charcoal