

DANTE CUCINA ITALIANA

Authentic Italian food in the heart of Beechwood

EVENT PACKAGE

2026 / 27

Private dining, celebrations and corporate gatherings with the warmth and generosity of the Italian table.

• BRUNCH • LUNCH • DINNER • COCKTAIL RECEPTIONS •



Gather Around the Table

Dante is a locally-owned contemporary Italian restaurant in Ottawa's Beechwood community. Our cooking is inspired by the seasons and by the traditions of Italian cuisine, with handmade pasta, thoughtfully selected wines and the kind of hospitality that makes a gathering feel personal.



Karim and his team approach private events as an extension of the Dante dining room: generous, polished and never overly formal. Menus can be tailored to the occasion, from relaxed aperitivo gatherings to multi-course dinners and regional Italian experiences.

We welcome corporate gatherings, client entertaining, holiday celebrations, birthdays, anniversaries, baby showers, wedding showers, rehearsal dinners, intimate weddings and family occasions.

Dante can host private events for up to approximately 50 seated guests and up to 60 guests with seating and standing options, depending on the room plan and service style.



When to gather

BRUNCH	9:00 a.m. - 3:00 p.m.
LUNCH	12:00 p.m. - 3:00 p.m.
DINNER	5:00 p.m. - 10:00 p.m.
STANDARD EVENT	Three-hour booking window

Make the room your own

Choose a seated dining arrangement, a social cocktail reception, grazing zones throughout the space, or a combination. Dante can also build a more interactive experience around handmade pasta, regional Italian food and wine, or a guided tasting.

The dinning areas offer different possibilities depending on how many people will be attending your event. Smaller groups will be offered a secluded area of the restaurant and events while bigger events will have a separate section of the restaurant for their dining experience.



Choose Your Table

Food packages are priced per guest. Menus evolve with the seasons and are finalized with Dante before your event. We are ready to work with different budgets, these packages provide a starting point for the discussion. Taxes and gratuity are additional.

Every gathering has its season. Pricing may vary for peak evenings, holidays and high-demand periods. We're happy to help you find the date, time and experience that best suits your celebration.

CONVIVIO \$90 / person	Moderate refreshments A generous reception with an expanded antipasti selection, warm savoury bites and a more substantial pasta or seasonal dish, followed by a sweet finish.
A TAVOLA \$110 / person	Three-course meal A seated Dante experience with antipasto or seasonal first course, pasta or main course, and dolce, with house bread and accompaniments.
IL BANCHETTO \$125 / person	Four-course meal Our fullest dining experience: antipasto, handmade pasta, main course and dolce, designed for milestone celebrations, executive dinners and special occasions.





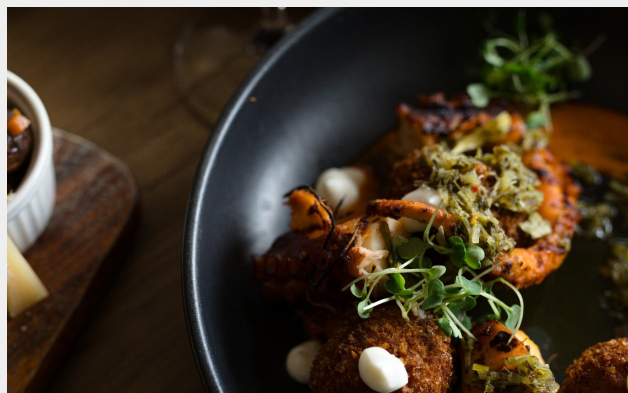
Enhance the experience

- Coffee service - \$5 / person. Roasted premium Italian coffee with milk, cream, dairy-free option and sweeteners.
- Signature event cocktail - \$17 / person. A bespoke cocktail thoughtfully crafted for the style and mood of your event.
- Custom regional menu or wine-pairing experience - quoted for the event based on menu and wines selected.



Raise a Glass

Choose a hosted beverage package for simple budgeting, or select wines and cocktails à la carte. Package service is based on a standard three-hour event.



ZERO PROOF	\$24 / person Sparkling and still water, soft drinks, juice, coffee and a curated Italian-inspired zero-proof spritz or mocktail.
APERITIVO BAR	\$50 / person Cocktail-hour service with bar rail spirits, selected wine by the glass and local beer served prior to formal meal.
COCKTAIL + RECEPTION	\$65 / person Extended reception service with bar rail spirits, selected wine by the glass and local beer.
PREMIUM SERVICE	\$75 / person Premium spirits, upgraded wine by the glass, local beer and selected Italian aperitivi.



Italian classics

Aperol Spritz	Aperol, prosecco, soda
Negroni	Gin, Campari, sweet vermouth
Americano	Campari, vermouth, soda
Bellini	Prosecco and peach
Limoncello Spritz	Limoncello, prosecco, soda
Italian Orange Spritz	Zero-proof bitter orange and sparkling water
Limonata Basilico	Fresh lemon, basil and soda
Cucumber & Rosemary Fizz	Cucumber, rosemary, lemon and soda

À la carte guide: classic cocktails \$16-\$18 • premium/signature cocktails \$18-\$21 • zero-proof cocktails \$10-\$13.

Wine for the Table

Dante's wine program celebrates Italy. Event wines can be selected in advance and are subject to vintage and availability. For hosted dinners, wines can be pre-selected and a bottle limit established by table or by event. As a planning guide, approximately one-half bottle per wine-drinking guest is common over a seated dinner, adjusted to the group and event length.



Build Your Event: Examples

A few sample combinations show how food and beverage packages can work together. These are starting points to begin the conversation. The full restaurant can seat up to 50 people. For full restaurant rental a minimum of 40 guests are required.



EXPERIENCE	FOOD	BEVERAGE	FROM
Team Reception	Convivio	Aperitivo Bar	\$140 pp
Client Dinner	A Tavola	Cocktail + Reception	\$175 pp
Celebration Dinner	Il Banchetto	Premium Reception	\$200 pp

Corporate & team experiences

- Private client lunch or dinner with a curated seasonal menu.
- Cocktail reception with grazing zones for networking and conversation.
- Hands-on pasta-making experience followed by a shared meal.
- Regional Italian tasting dinner with optional wine pairings.
- Holiday, recognition or team celebration with exclusive use of the restaurant.

Illustrative pricing above excludes tax, gratuity, coordination fees where applicable, specialty rentals and other custom additions.



The Finer Details

At Dante, every private event is approached with the same care we bring to our dining room. Whether you are planning an intimate family celebration, a corporate gathering or an exclusive evening at the restaurant, our goal is to make the experience feel personal, relaxed and beautifully executed.



A little planning behind the scenes helps us make that happen. These details allow our kitchen and front-of-house teams to prepare thoughtfully, source appropriately and schedule the right team for your event. No two gatherings are exactly alike; where possible, we are happy to adapt these guidelines to the needs of your event.



Confirming your event

Your event is considered confirmed once the required deposit has been received and Dante has provided written confirmation. Standard packages are based on a three-hour booking. Additional time may be available and quoted separately.

Exclusive use of the restaurant, larger events and weddings may have a minimum food and beverage spend based on the date, time and nature of the event. Any applicable minimum will be confirmed before booking.

Menu & guest details

2 WEEKS BEFORE	Confirm preferred wines and special beverage selections so we can secure sufficient quantities or recommend comparable alternatives.
1 WEEK BEFORE	Confirm menu selections, individual meal choices where applicable, and all known allergies or dietary requirements.
3 DAYS BEFORE	Provide the final guaranteed guest count. Final food charges are based on this number. We will do our best to accommodate additions after the guarantee.

Dietary requirements

Many of Dante dishes can be adapted for gluten-free and dairy-free diets and other food sensitivities whenever possible. Please provide dietary requirements at least one week before the event. For severe allergies, speak directly with our team so we can discuss what can safely be accommodated within our kitchen.



Deposits, Payment & Cancellations

Deposits & payment

- A 25% deposit is required to secure the event date. Where a minimum spend applies, the deposit is calculated against the agreed minimum, including applicable taxes.
- Where there is no minimum spend, the deposit is calculated using the estimated food package total, including applicable taxes.
- For events booked more than 30 days in advance, a second 25% deposit is due 30 days before the event.
- For events booked within 30 days of the event date, one 25% deposit is required at booking unless otherwise agreed.
- Deposits are applied to the final event bill. The remaining balance is due at the conclusion of the event unless approved corporate billing arrangements have been made in advance.

Cancellations

MORE THAN 20 DAYS	Deposits are refundable.
LESS THAN 20 DAYS	Deposits paid are non-refundable.

Service & gratuity

All food and beverage charges are subject to applicable taxes. An 18% gratuity is added to private-event food and beverage charges. Any additional event-related charges will be confirmed in advance.

Planning & coordination

40+ GUESTS	\$150 coordination and planning fee
EXCLUSIVE BUYOUT (WEDDING, BIRTHDAY PARTY, CORPORATE EVENT)	\$300 coordination and planning fee
WEDDING CEREMONY/CELEBRATION OF LIFE	From \$1,000 ceremony fee; final amount depends on setup, timing and requirements.

Specialty rentals, décor, entertainment, florals, audiovisual equipment and other third-party services may be discussed if requested.



Service, Timing & Hospitality

Beverage service

Dante is committed to warm hospitality and responsible alcohol service. Beverage packages apply during the agreed service period and are subject to Ontario liquor-service requirements. Dante may refuse or discontinue alcohol service where required.

- Open-bar packages do not include doubles or shooters unless specifically agreed in advance.
- For seated dinners, cocktail/bar service may pause while dinner is served and resume afterward. Wine service at the table may continue according to the package selected.
- Special bottles and event wines should be selected at least two weeks in advance and remain subject to availability.



Timing

The selected event package includes a three-hour event period unless otherwise stated in the agreement. We ask hosts to encourage guests to arrive within the agreed event window so that the kitchen and service team can deliver the experience as planned. Additional time may be available when arranged in advance.

Seasonality

Menus, wines and ingredients change with the seasons - that is part of how we cook. Dishes and vintages shown in this package are representative of the Dante experience rather than a guarantee of year-round availability. When something is unavailable, we will work with you to select an appropriate alternative.

A final note

Above all, we want your event to feel like yours. Tell us what you are celebrating, who you are bringing together and how you would like the gathering to feel. We will take care of the finer details.



**LET'S GATHER
AROUND THE TABLE**

Private celebrations • Corporate gatherings • Special events

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