

# THE GRAND

PIZZERIA & BAR

In 1882 construction of the building at the corner of George & William was completed & subsequently the Grand Hotel officially opened for business. On May 1st, 2009 in the same historic location “The Grand” was re-born as “The Grand Pizzeria & Bar”. The restaurant has 150 seats inside & during the spring, summer & fall months another 170 seats on the patio, making it the largest in the city! Combining old world traditional recipes with a modern décor, is an authentic southern Italian Restaurant with the centerpiece being traditional Napoletana Pizza from Naples, Italy, cooked in a specially constructed wood burning oven. This oven is situated in the middle of the dining room with our Pizzaioli working behind perfecting all of our pizzas.

To truly understand our concept you need to understand Napoletana Pizza.

A few words about Napoletana pizza; The first Italian pizza, dating to 1830, was simply a basic round of bread with tomatoes baked in a wood burning oven or "forno a legna". It was in 1890 when Queen Regina Margherita found out about Raffaele Esposito's talents as a pizzaiolo in Port'Alba, Napoli that she made it a point to visit. Upon her arrival, il Signor Esposito created a special pizza for the queen, adding mozzarella to the basic tomato pizza. The resulting creation was dubbed the "Margherita" pizza named for her majesty.

An organization exists in Napoli named the Associazione Vera Pizza Napoletana that oversees the creation of authentic Neapolitan pizza. The pizza must have certain specific characteristics to be vera pizza Napoletana, or true Napoletana pizza. The dough must be hand pressed with Italian flour and the precise amount of water. The tomatoes are always Italian, usually San Marzano style and the mozzarella cheese (buffala mozzarella) is that from water buffalo in the region between Napoli and Roma. These are the ingredients with practiced hands and the special high temperature wood burning oven that make vera pizza Napoletana.

Come join us for the true taste of Italy right in the heart of the Byward Market!

Visit us at [www.thegrandpizzeria.com](http://www.thegrandpizzeria.com) and take a tour. For group functions and a good time contact our event coordinator at 613.244.9995 or [privateevents@thegrandpizzeria.com](mailto:privateevents@thegrandpizzeria.com)

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## Canapés

Our canapés are freshly prepared in-house

### Hot

- Mini Crab Cakes
- Mini Beef Wellington
- Mini Arancini – Italian Rice balls
- Stuffed Mushroom caps with spinach and breadcrumbs
  - Chicken kabobs with red peppers
  - Meatballs al forno
- Assorted pizza squares from our wood burning oven

### Cold

- Caprese skewers with bocconcini, tomatoes and basil
  - Prosciutto wrapped melon
- Bruschetta on garlic baguette with shaved parmesan
- Smoked salmon on crostini with goat cheese and capers
  - Rosemary crostini with cambozola cheese
  - Mini profiteroles stuffed with tuna mousse

Vegetarian:	\$18 per dozen
Chicken or Beef:	\$25 per dozen
Seafood:	\$27 per dozen

*Prices do not include taxes or gratuities. Prices and items are subject to change.*

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## The Grand Specialty Platters

\*Each platter serves 10 people

### **Assorted Italian Breads \$36**

Served with aged Balsamic and premium extra virgin olive oil

### **Vegetarian Delight \$40**

Grilled & marinated vegetables

### **Italian Antipasti \$50**

Selected cured and aged meats served with marinated olives,  
with focaccia pizza

### **Cheese Platter \$50**

Premium Italian cheeses with seedless grapes, housemade herb focaccia and crackers

### **Fruit Platter \$40**

Assorted fresh fruit served with lasciala

### **Italian Mini Pastries \$40**

Selection of mini Italian treats

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## Homestyle service

\$35/person

Grand platter

Bruschetta

Organic Greens

Vegetarian and meat pizza slices

Chicken Cutlets

Spaghetti Pomodoro

Tiramisu and premium tea and coffee

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## **Pranzo**

Lunch \$25/person

## **Appetizer**

Chef's soup of the day

Or

Organic greens salad

## **Course Two**

Penne Pasta in a rose sauce with spinach and mushrooms

Or

Housemade Meat Lasagna

Or

Chicken Parmesean with Spaghetti Pomodoro

## **Desserts**

Chocolate Mousse

Or

Pastiera Napoletana

Served with premium tea or coffee

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## **Cena**

Dinner \$40/person

## **Primi**

Chefs Soup of the Day

## **Insalate**

Organic greens salad with house dressing, sundried roasted red peppers and parmesan

Or

Spinach salad with goat cheese and pinenuts

## **Course Two**

Grilled Piccata served with linguine al olio

Or

Chicken Parmesan with Spaghetti Pomodoro

Or

Penne Prima Vera in a al olio

## **Desserts**

Chocolate Mousse

Or

Pastiera Napoletana

Served with premium tea or coffee

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## THE FINE PRINT

To ensure that our clients receive quality service, we have implemented the booking terms and conditions outlined below. These terms allow us to confirm that all the services and products you select are available and that we are able to ensure appropriate staffing levels for your event. We recognize that each function is unique, and we are flexible regarding these booking terms and agreements. Exceptions will be made on an individual basis.

### BOOKINGS

- Please confirm menu and wine selection 7 days prior to your event.
- Please confirm the minimum number of guests attending the function 48 hours prior to your event.
- All food and beverage charges are subject to applicable taxes as well as an 18% gratuity.
- All parties of 50 or more are subject to a \$200 room set up fee

### Deposits and Cancellations

- We will tentatively hold any of our rooms for 30 days. After 30 days, if the group has not confirmed with a credit card, the space will be released.
- A credit card number is required for groups of 10 or greater.
- A 25% deposit is required for groups of 50 or greater.
- The remaining balance of the bill is due on the day of your event. Should your final attendance be smaller than your last confirmed number, you will be charged for the numbers confirmed 48 hours prior to your event.
- Your deposit will be fully refunded if we receive cancellation for your event at least seven days in advance. Cancellations received less than one week prior to the event date will result in a loss of deposit, although you will have the opportunity to rebook your function for a date within three months of the original. In this case, your deposit will be carried over to the new date.
- Cancellations of less than 48 hours will result in a loss of deposit.
- Bookings which do not adhere to the above time frames will be subject to a \$25/head charge applied to the last number of guaranteed guests if a deposit has not been procured (i.e. bookings made with short notice).

We look forward to hosting your function here at The Grand Pizzeria & Bar and will work with you on an individual basis to ensure the highest quality of products and services.