DiVino

PRIVATE EVENT MENU

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ABOUT DIVINO

DiVino Pizzeria & Bar brings Italian food and warm hospitality to Ajax. It's a place to gather over pizza and pasta, raise a glass, and turn an ordinary evening into an occasion.

From pizza and house-made pasta to cocktails and wine, DiVino makes room for every kind of gathering. Settle in for dinner with friends, celebrate a milestone, or bring everyone together for a private event. However you spend the evening, expect good food, easy conversation, and another reason to stay a little longer.

PRIVATE EVENT MENU

INTERIOR PICTURES

















MENU

At DiVino Pizzeria & Bar, every gathering begins with the warmth of Italian hospitality. From fresh pasta and signature pizzas to beautifully prepared mains, our menu brings together comforting classics and flavours worth celebrating. Whether you're hosting an intimate dinner or a grand occasion, gather around the table and savour good food, great company, and every moment in between.

PRIVATE EVENT MENU

THREE-COURSE MENU

LUNCH DINNER

(MINIMUM 12 GUESTS)

Gratuity, taxes, and all beverages are not included.
All packages are subject to 18% gratuity.

COURSE ONE

APPETIZERS

Choose Three
(Passed to Share or Individually Plated)

CAESAR	Romaine hearts, crispy prosciutto, parmesan, herbed croutons, house-made Caesar dressing.
ARANCINI FORMAGGI	Traditional Italian risotto balls stuffed with asparagus, Grana Padano, Asiago, smoked provolone, fior di latte.
SPICY MUSSELS	P.E.I. mussels in a white wine tomato broth with crostini.
BRUSCHETTA	House-made focaccia, olive oil, marinated tomatoes.
ITALIAN MEATBALLS	Traditional Italian meatballs in house-made spicy tomato sauce, served with crostini.

PREMIUM APPETIZERS

CALAMARI FRITTI	Crispy fried calamari, spicy horseradish aioli.
CHICKEN WINGS	Choice of Garlic Parmesan or Italian Bomba.
LAMB ARANCINI	Risotto balls stuffed with braised lamb, fior di latte, tomato sauce, mushrooms & jalapeños.
MEAT & CHEESE PLATTER	Chef’s selection of three cured meats and two cheeses, served with olives, pickles, and house condiments.
SEAFOOD PLATTER	Grilled shrimp, crab cakes, fried calamari, marinated olives, truffle fries, and sautéed vegetables.

PRIVATE EVENT MENU

COURSE TWO

MAINS

Choose Three

SPAGHETTI AMATRICIANA	House-made spaghetti, spicy San Marzano tomatoes, house sausage, ’nduja, roasted red pepper, preserved chiles, Pecorino DOP.
PASTA ALLA GRICIA	House-made pappardelle, speck, Green peas, porcini mushrooms, garlic, EVOO, Parmigiano Reggiano.
CHICKEN ALLA VODKA	House-made casarecce pasta, grilled chicken, sun-dried tomatoes, spinach, provolone, parmesan, and vodka rosé sauce.
SHRIMP PISTACHIO PESTO	House-made rigatoni, black tiger shrimp, pistachio pesto cream sauce, and Parmigiano Reggiano.
MUSHROOM RAVIOLI	House-made ravioli stuffed with wild mushroom, black truffle butter sauce, white truffle oil, Parmigiano Reggiano, chives.
MUSHROOM PIZZA	Cremini, oyster & portobello mushrooms, roasted garlic, fior di latte, truffle oil.
PEPPERONI PIZZA	Vodka sauce, fior di latte, basil, Ezzo pepperoni.
MARGHERITA PIZZA	Crushed San Marzano tomatoes, fior di latte, basil.
TANDOORI CHICKEN PIZZA	San Marzano tomatoes, fior di latte, tandoori chicken, roasted red pepper, red onion, jalapeño, cilantro yogurt drizzle.

COURSE TWO

PREMIUM MAINS

GAMBERI AL COGNAC	Salmon & Shrimp Al Cognac with penne, salmon, shrimp, asparagus, dill, mascarpone, cognac rosé sauce, and chives.
MUSHROOM MAFALDA	Mafalda pasta, cremini, oyster & portobello mushrooms, cream sauce.
CHICKEN PARMESAN	8–10 oz breaded chicken cutlet, fior di latte, parmesan, linguine with spicy tomato sauce.
VEAL PIZZA	Cremini mushrooms, Asiago, pecorino, grilled veal, black truffle oil, coriander cress.
TRUFFLE PIZZA	San Marzano tomatoes, fior di latte, Asiago, pecorino, parmesan, black truffle paste.
CHICKEN SUPREME	8 oz seared chicken supreme stuffed with goat cheese and roasted peppers, served with parmesan mashed potatoes and seasonal vegetables.
NEW YORK STRIPLOIN	8 oz grilled New York striploin steak, sautéed vegetables, truffle mashed potatoes, and mushroom cream sauce.
FILLET OF SEABASS	Grilled fillet of seabass, fingerling potatoes, and sautéed vegetables.

COURSE THREE

DESSERT

TIRAMISU	Mascarpone, egg, cream, coffee, ladyfingers.
PANNA COTTA	House-made Italian custard with fruit compote.
GELATO	Chef’s flavour selection.

PRIVATE EVENT MENU

FOUR-COURSE MENU

LUNCH DINNER

(MINIMUM 12 GUESTS)

Gratuity, taxes, and all beverages are not included.
All packages are subject to 18% gratuity.

COURSE ONE

APPETIZERS

Choose Three
(Passed to Share or Individually Plated)

CAESAR	Romaine hearts, crispy prosciutto, parmesan, herbed croutons, house-made Caesar dressing.
ARANCINI FORMAGGI	Traditional Italian risotto balls stuffed with asparagus, Grana Padano, Asiago, smoked provolone, fior di latte.
CALAMARI FRITTI	Crispy fried calamari, spicy horseradish aioli.
BRUSCHETTA	House-made focaccia, olive oil, marinated tomatoes.
ITALIAN MEATBALLS	Traditional meatballs in spicy tomato sauce with crostini.

PREMIUM APPETIZERS

ADD-ONS

GRILLED SHRIMP	Spicy grilled shrimp, organic sprouts, Italian bomba.
BEEF CARPACCIO	Hand-cut tenderloin, lemon, pickled bell peppers, cannellini beans, Parmigiano Reggiano, truffle oil.
MEAT & CHEESE PLATTER	Chef’s selection of three cured meats and two cheeses, served with olives, pickles, and house condiments.
SEAFOOD PLATTER	Grilled shrimp, crab cakes, fried calamari, marinated olives, truffle fries, and sautéed vegetables.

PRIVATE EVENT MENU

COURSE TWO

PIZZAS

Choose Two
(One Pizza Shared Among 3 Guests)

MUSHROOM PIZZA	Cremini, oyster & portobello mushrooms, roasted garlic, fior di latte, truffle oil.
PEPPERONI PIZZA	Vodka sauce, fior di latte, basil, Ezzo pepperoni.
MARGHERITA PIZZA	Crushed San Marzano tomatoes, fior di latte, basil.
TANDOORI CHICKEN PIZZA	San Marzano tomatoes, fior di latte, tandoori chicken, roasted red pepper, red onion, jalapeño, cilantro yogurt drizzle.

PREMIUM PIZZA

ADD-ONS

VEAL PIZZA	Cremini mushrooms, Asiago, pecorino, grilled veal, black truffle oil, coriander cress.
DUCK CONFIT PIZZA	Mascarpone, asiago, fresh figs, duck confit, pistachio crumble, and organic honey.
MEAT LOVER PIZZA	Crushed San Marzano tomatoes, basil, garlic, mountain oregano, fior di latte, Ezzo pepperoni, house sausage, ’nduja sausage, and coriander dressing.
TRUFFLE PIZZA	San Marzano tomatoes, fior di latte, Asiago , pecorino, parmesan, black truffle paste.

COURSE THREE

MAINS

Choose Three

SPAGHETTI AMATRICIANA	House-made spaghetti, spicy San Marzano tomatoes, house sausage, ’nduja, roasted red pepper, preserved chiles, Pecorino DOP.
GAMBERI AL COGNAC	Salmon & Shrimp Al Cognac with penne, salmon, shrimp, asparagus, dill, mascarpone, cognac rosé sauce, and chives.
MUSHROOM MAFALDA	Mafalda pasta, cremini, oyster & portobello mushrooms, cream sauce.
CHICKEN PARMESAN	8–10 oz breaded chicken cutlet, fior di latte, parmesan, linguine with spicy tomato sauce.
SEARED DUCK	(blueberry sauce, potato purée, vegetables)

PREMIUM MAINS

ADD-ONS

SEAFOOD LINGUINE	House-made linguine pasta, black tiger shrimp, calamari, and mussels in a white wine spicy tomato sauce.
BRAISED BEEF RAVIOLI	House-made ravioli filled with braised beef, porcini cream sauce, green peas, Parmigiano Reggiano, and chives.
8 OZ STRIPLOIN	8 oz grilled New York striploin, sautéed vegetables, truffle mashed potatoes, and mushroom cream sauce.
MEAT PLATTER FOR 3	Rib steak, chicken parm, lamb speducci, roasted potatoes, vegetables
CHICKEN SUPREME	8 oz seared chicken supreme stuffed with goat cheese and roasted peppers, served with parmesan mashed potatoes and seasonal vegetables.
NEW YORK STRIPLOIN	8 oz grilled New York striploin steak, sautéed vegetables, truffle mashed potatoes, and mushroom cream sauce.
FILLET OF SEABASS	Grilled fillet of seabass, fingerling potatoes, and sautéed vegetables.

COURSE FOUR

DESSERT

TIRAMISU	Mascarpone, egg, cream, coffee, ladyfingers.
PANNA COTTA	House-made Italian custard with fruit compote.
GELATO	Chef’s flavour selection.



BUFFET MENU

(MINIMUM 30 GUESTS)

Gratuity, taxes, and all beverages are not included.
All packages are subject to 18% gratuity.

COURSE ONE

APPETIZERS

Choose Three
(Passed to Share or Individually Plated)

CAESAR	Romaine hearts, crispy prosciutto, parmesan, herbed croutons, house-made Caesar dressing.
ARANCINI FORMAGGI	Traditional Italian risotto balls stuffed with asparagus, Grana Padano, Asiago, smoked provolone, fior di latte.
SPICY MUSSELS	P.E.I. mussels in a white wine tomato broth with crostini.
BRUSCHETTA	House-made focaccia, olive oil, marinated tomatoes.
ITALIAN MEATBALLS	Traditional Italian meatballs in house-made spicy tomato sauce, served with crostini.

PREMIUM APPETIZERS

CALAMARI FRITTI	Crispy fried calamari, spicy horseradish aioli.
CHICKEN WINGS	Choice of Garlic Parmesan or Italian Bomba.
LAMB ARANCINI	Risotto balls stuffed with braised lamb, fior di latte, tomato sauce, mushrooms & jalapeños.
MEAT & CHEESE PLATTER	Chef’s selection of three cured meats and two cheeses, served with olives, pickles, and house condiments.
SEAFOOD PLATTER	Grilled shrimp, crab cakes, fried calamari, marinated olives, truffle fries, and sautéed vegetables.

COURSE TWO

MAINS

Choose Three

SPAGHETTI AMATRICIANA	House-made spaghetti, spicy San Marzano tomatoes, house sausage, ’nduja, roasted red pepper, preserved chiles, Pecorino DOP.
CHICKEN ALLA VODKA	House-made casarecce pasta, grilled chicken, sun-dried tomatoes, spinach, provolone, parmesan, and vodka rosé sauce.
MUSHROOM MAFALDA	Mafalda pasta, cremini, oyster & portobello mushrooms, cream sauce.
GAMBERI AL COGNAC	Salmon & Shrimp Al Cognac with penne, salmon, shrimp, asparagus, dill, mascarpone, cognac rosé sauce, and chives.
MUSHROOM PIZZA	Cremini, oyster & portobello mushrooms, roasted garlic, fior di latte, truffle oil.
PEPPERONI PIZZA	Vodka sauce, fior di latte, basil, Ezzo pepperoni.
MARGHERITA PIZZA	Crushed San Marzano tomatoes, fior di latte, basil.
TANDOORI CHICKEN PIZZA	San Marzano tomatoes, fior di latte, tandoori chicken, roasted red pepper, red onion, jalapeño, cilantro yogurt drizzle.

COURSE TWO

PREMIUM MAINS

SEAFOOD LINGUINE	House-made linguine pasta, black tiger shrimp, calamari, and mussels in a white wine spicy tomato sauce.
BRAISED BEEF RAVIOLI	House-made ravioli filled with braised beef, porcini cream sauce, green peas, Parmigiano Reggiano, and chives.
8 OZ STRIPLOIN	8 oz grilled New York striploin, sautéed vegetables, truffle mashed potatoes, and mushroom cream sauce.
SEARED DUCK	Seared duck with blueberry sauce, potato purée, and vegetables.
CHICKEN SUPREME	8 oz seared chicken supreme stuffed with goat cheese and roasted peppers, served with parmesan mashed potatoes and seasonal vegetables.
NEW YORK STRIPLOIN	8 oz grilled New York striploin steak, sautéed vegetables, truffle mashed potatoes, and mushroom cream sauce.
FILLET OF SEABASS	Grilled fillet of seabass, fingerling potatoes, and sautéed vegetables.

COURSE THREE

DESSERT

TIRAMISU	Mascarpone, egg, cream, coffee, ladyfingers.
PANNA COTTA	House-made Italian custard with fruit compote.
GELATO	Chef’s flavour selection.

PRIVATE EVENT MENU

BOTTLE SERVICE

CIROC

GREY GOOSE

CASAMIGOS BLANCO

CASAMIGOS REPOSADO

DON JULIO AÑEJO

HENNESSY VS

REMY MARTIN VSOP

GLENLIVET

GLENFIDDICH

JOHNNIE WALKER GOLD LABEL

JÄGERMEISTER

MOËT & CHANDON BRUT

VEUVE CLICQUOT BRUT

Includes two mixer choices, water, ice, and glasses.
All bottle service is subject to tax + 18% gratuity.

ADDITIONAL INFORMATION

WE CAN ACCOMMODATE GROUPS FROM 12 TO 120 GUESTS.

FULL RESTAURANT BUYOUTS AVAILABLE
PLEASE INQUIRE.

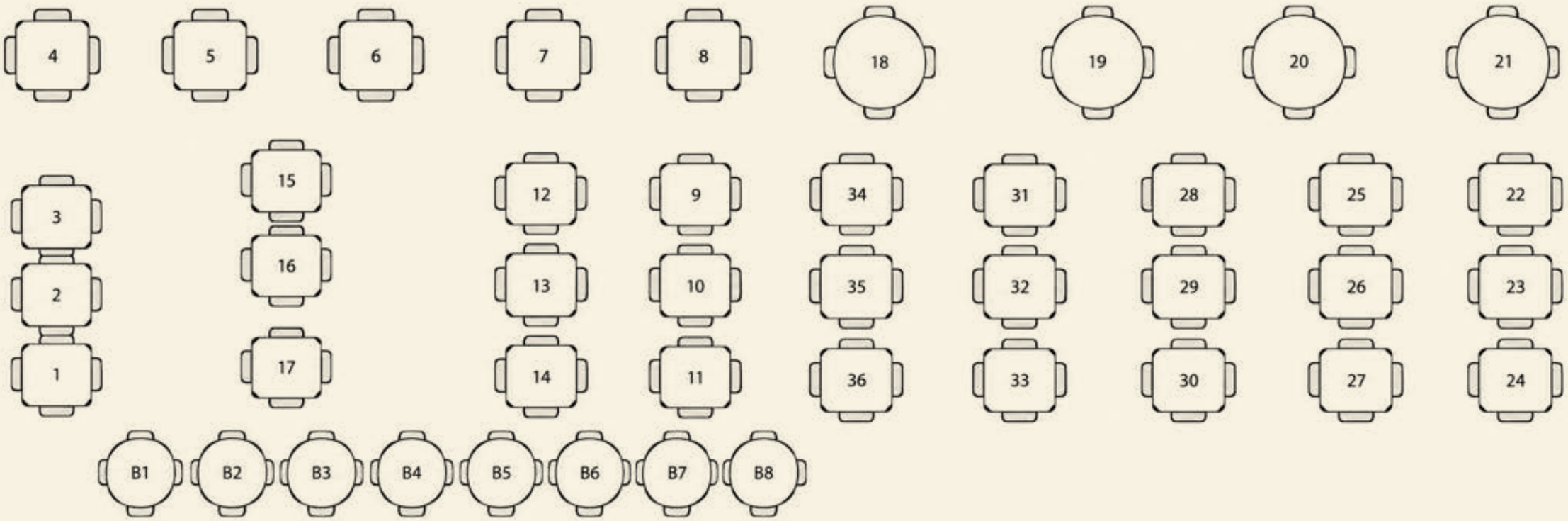
DECORATION SERVICES AVAILABLE

BALLOON DÉCOR, TABLE DÉCOR, CENTREPIECES,
BACKDROPS, CAKES & CAKE TABLE DÉCOR.

PRIVATE EVENT MENU

FLOOR PLAN

50+ GROUPS SEMI-PRIVATE



PRIVATE EVENT MENU

EVENT BOOKING

FOOD

Bring your guests together over an Italian menu selected for your occasion. Our team will help you plan your event's dining experience, including menu selections and serving arrangements. Please share any allergies or dietary requirements in advance so we can discuss suitable options. Outside desserts and any applicable cake-cutting fees should be confirmed at the time of booking.

WINE & BEVERAGES

Complete your celebration with wines, signature cocktails, and drinks to complement your menu. We recommend discussing your preferred selections in advance to help us prepare for your gathering. Beverage arrangements, pricing, and availability will be confirmed with your event booking.

ROOM SETUP

From a seated celebration to a relaxed reception, let us know how you envision your event. Our team will discuss layout options and any setup requests with you. Furniture adjustments and any associated charges must be agreed upon in advance.

A/V & ENTERTAINMENT

Planning speeches, a presentation, or music for the evening? Please share your audio visual and entertainment requirements during the booking process so we can confirm available options, arrangements, and any additional costs.

SECURITY

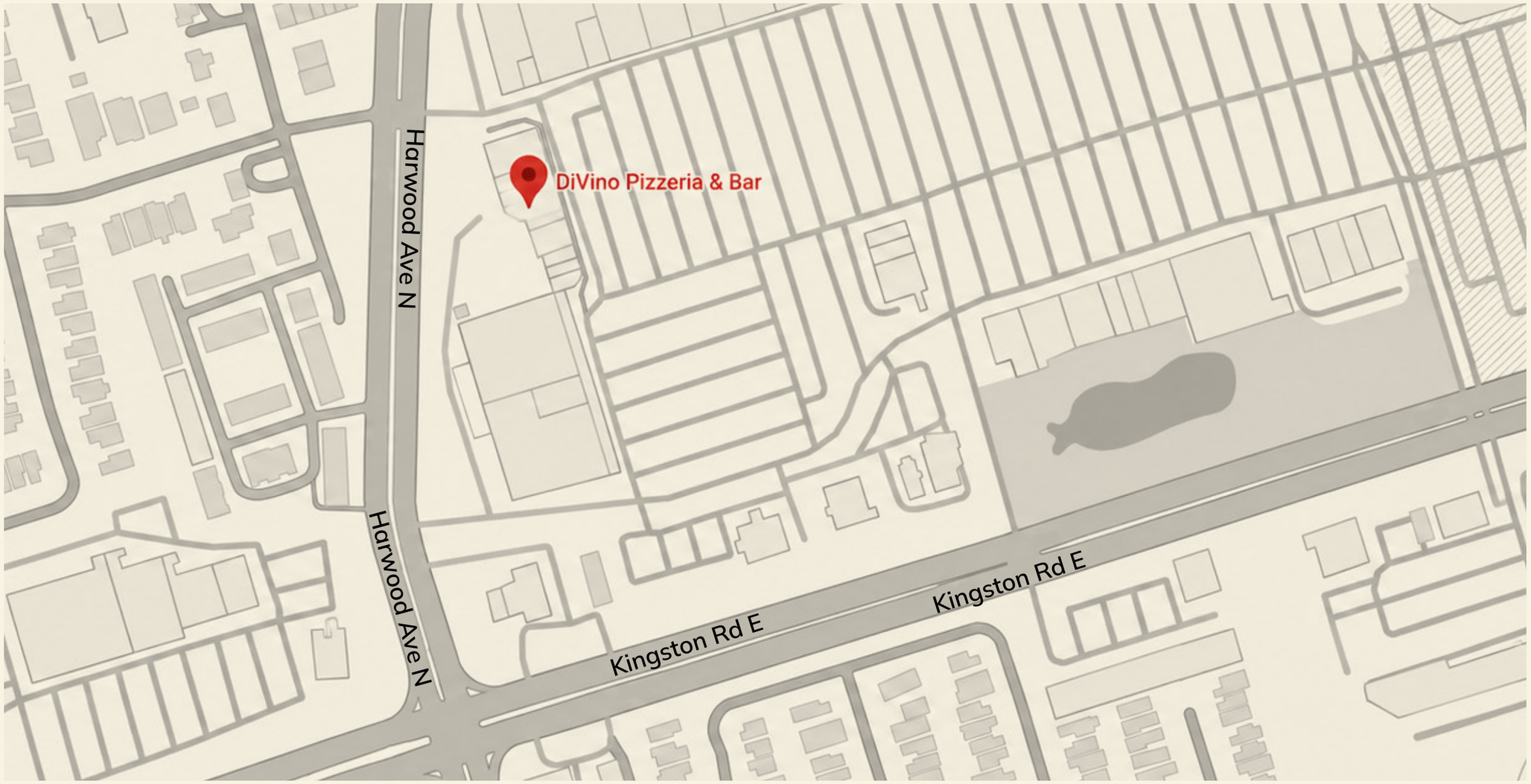
Security requirements will be reviewed based on your event's size, format, and timing. Any necessary arrangements and associated fees will be outlined before your booking is finalized.

MINIMUM SPEND

Any applicable food and beverage minimum will be quoted based on your event date, time, guest count, and space requirements. Your booking proposal will outline the minimum spend and how any shortfall would be charged.

PAYMENT

Deposit requirements, payment deadlines, applicable taxes, and service charges will be detailed in your event agreement. Our team will walk you through these arrangements so you can focus on enjoying your celebration.



CONTACT

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