

The background image shows the interior of a restaurant named Folietta. The space is bright and modern, with large windows on the left side. Several long wooden tables are arranged in the room, each set with white linens, glassware, and plates. The ceiling features exposed wooden beams and modern pendant lights. In the background, there is a bar area and a display case filled with various items.

Folietta

PRIVATE DINING



wentworth
HOSPITALITY GROUP

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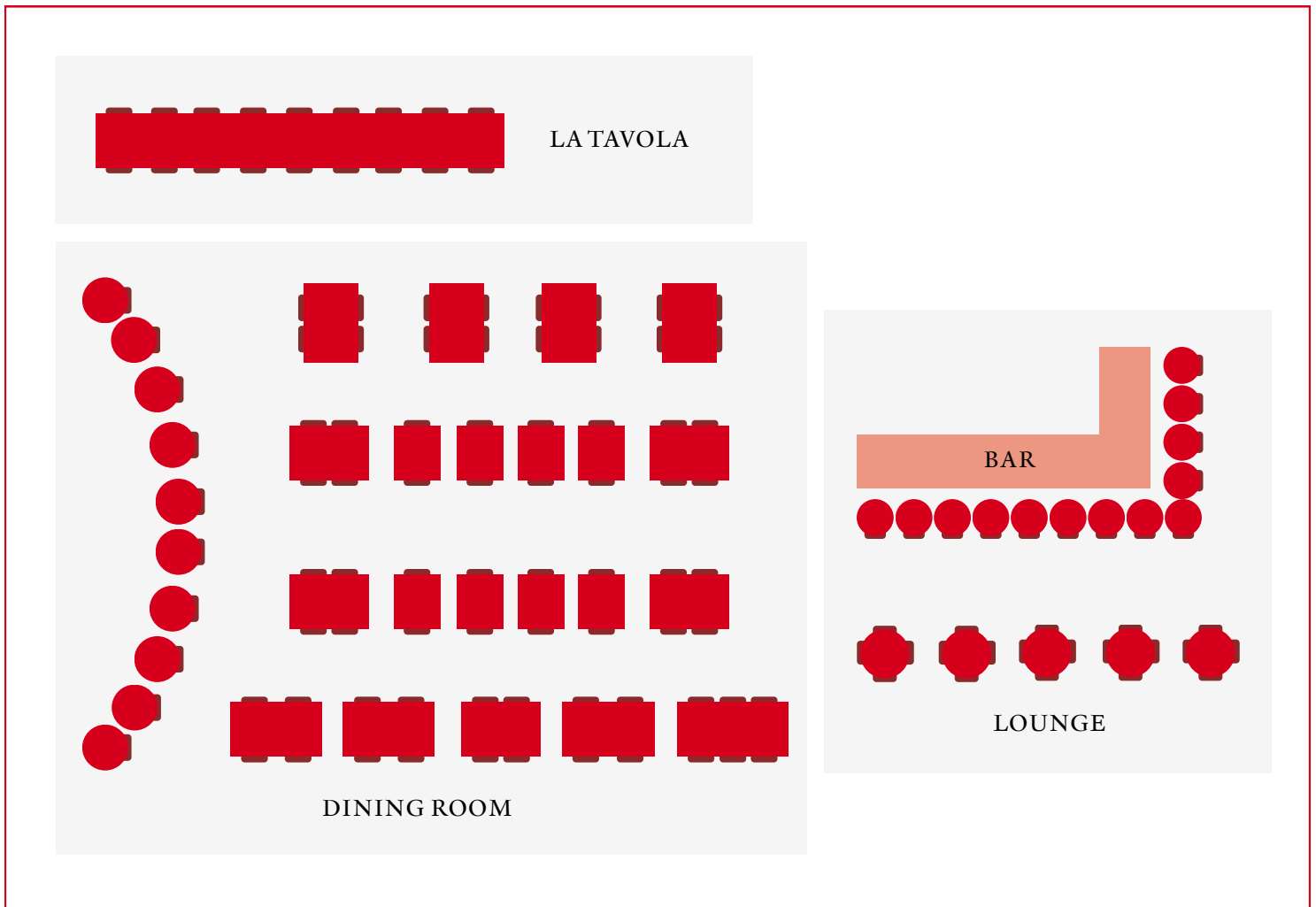
FOLIETTA RISTORANTE & BAR



ABOUT US

Nestled in the heart of Vancouver's Grandview-Woodlands, sunlight fills our dining room, and the vibrant flavors of Italy meet the best of the West Coast. From house-made pasta to freshly baked focaccia, every dish celebrates high-quality, seasonal ingredients. Our stylish dining room, lively lounge, and charming private dining space make Folietta the perfect setting for any gathering—whether it's a special celebration, a cheeky afternoon aperitivo, or a shared meal with loved ones.

VENUE LAYOUT



FULL BUYOUT

Some occasions call for the whole space. From milestone celebrations and wedding events to corporate gatherings and holiday parties, a full buyout at Folietta provides a warm, inviting backdrop for bringing people together over exceptional food, drinks, and conversation.

CAPACITY



SEATED
80 GUESTS



RECEPTION STYLE
120 GUESTS

LA TAVOLA

"the table" — where meals are shared, laughter lingers, and every gathering feels a little magical.



Step into La Tavola, Folietta's most charming hidden gem. Anchored by a long communal table and surrounded by vintage photographs, collected curios, and warm wood details, this intimate room feels like dining in a stylish Italian home. With seating for up to 16 guests, a discreet TV for toasts or presentations, and the freedom to choose your own soundtrack, La Tavola is made for laughter, long meals, and moments worth celebrating.

CAPACITY



SEATED
16 GUESTS



LOUNGE

where intimate gatherings, lively energy, and good conversation come together



Step into our Lounge, an intimate gathering space set within the heart of Folietta's lively bar. Surrounded by the energy of the restaurant, this space offers the perfect setting for celebrations, cocktail receptions, and relaxed get-togethers. With TV screens available for presentations, toasts, or game-day viewing, The Lounge brings together great drinks, good company, and an atmosphere that feels uniquely yours.

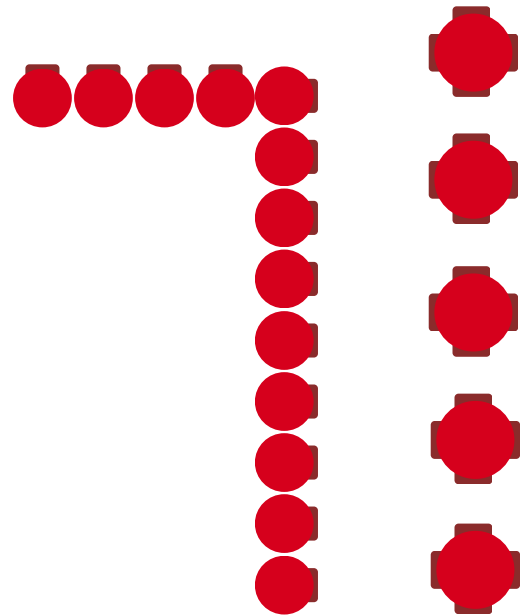
CAPACITY



SEATED
30 GUESTS



RECEPTION STYLE
40 GUESTS



GROUP MENUS



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GROUP MENU:

FAMILY-STYLE GROUP MENU \$85

ANTIPASTI

FOCACCIA

Olive oil, Maldon salt, wild oregano

OR

INSALATA MISTA

Iceberg, arugula, olives, broccoli, pickled peppers, salumi, sharp provolone

OR

ZUCCHINI FRITTI

parmesan aioli

PRIMI

RIGATONI ALL'ARRABBIATA

San Marzano, Calabrian chili, stracciatella

SECONDI

POLLO ALLA PARMIGIANA

Breaded half chicken, sugo, burrata, basil

OR

PATATE NOVELLE

New potato, parsley, beef tallow bagna cauda

OR

RAPINI

Grilled rapini, taleggio fonduto, pangrattato

DOLCE

TERRINA AL CIOCCOLATO

Dark chocolate terrine, toasted hazelnuts, olive oil, Maldon salt



ANTIPASTI

GROUP MENU:

FAMILY-STYLE GROUP MENU \$95

FOCACCIA

Olive oil, Maldon salt, wild oregano

OR

CAPRESE

Heirloom tomato, buffalo mozzarella, basil, sourdough

OR

CALAMARO

Humboldt squid, puttanesca, basil

PRIMI

RAGÙ ALLA NAPOLETANA

Pork shank braised in sugo, meatballs, sausage, friarielli, rigatoni

SECONDI

POLLO ALLA PARMIGIANA

Breaded half chicken, sugo, burrata, basil

OR

PATATE NOVELLE

New potato, parsley, beef tallow bagna cauda

OR

RAPINI

Grilled rapini, taleggio fonduto, pangrattato

DOLCE

TERRINA AL CIOCCOLATO

Dark chocolate terrine, toasted hazelnuts, olive oil, Maldon salt

OR

TORTA ALL' OLIO D'OLIVA

Olive oil cake, citrus curd, fruit compote



GROUP MENU:

FAMILY-STYLE GROUP MENU \$110

ANTIPASTI

FOCACCIA

Olive oil, Maldon salt, wild oregano

OR

CAPRESE

heirloom tomato, buffalo mozzarella, basil, sourdough

OR

CALAMARO

Humboldt squid, puttanesca, basil

PRIMI

RAGÙ ALLA NAPOLETANA

Pork shank braised in sugo, meatballs, sausage, friarielli, rigatoni

SECONDI

BISTECCA FIORENTINA

32 oz dry-aged porterhouse, salmoriglio

OR

RAPINI

Grilled rapini, taleggio fonduto, pangrattato

OR

PATATE NOVELLE

New potato, parsley, beef tallow bagna cauda

DOLCE

TERRINA AL CIOCCOLATO

Dark chocolate terrine, toasted hazelnuts, olive oil, Maldon salt

OR

TORTA ALL' OLIO D'OLIVA

Olive oil cake, citrus curd, fruit compote



CANAPÉ MENU

PRICE / DZN

COLD

Albacore tuna, tonnato, olive | \$62

Beetroot, burrata, pistachio, rhubarb | \$58

Mushroom Crostino, conserva, pecorino, onion marmellata | \$58

Carne crudo, hand cut beef, anchovy dressing, focaccia, Reggiano | \$62

Antipasti Spiedini, salami, provolone, olive, giardiniera | \$58

Whipped ricotta crostino, truffle, honey | \$58

HOT

Zonzolle, pesto alla trapanese, octopus | \$62

Crispy Polenta, mushroom aioli, shaved truffle | \$62

Cacio pepe arancini, pecorino, sarawak pepper | \$58

Sausage spiedini, pickled chilli, basil aioli

Crispy humboldt squid, puttanesca aioli | \$62

Meatballs, sugo, mozzarella, focaccia | \$58

EVENT INFORMATION & POLICIES



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EVENT INFORMATION & POLICIES

PLANNING & LOGISTICS

Dietary Restrictions

Dietary restrictions and allergies can be accommodated. We require all details at least 7 days prior to the event to ensure proper preparation. While we take all reasonable precautions, we cannot guarantee a completely allergen-free environment.

Decorations

Decorations are permitted for private events and full buyouts only and require prior approval. Decorations must not damage the venue. Confetti, glitter, and similar items are not permitted. All items must be set up and fully removed by the guest at the end of the event. Any items left behind may be discarded.

BYO/Corkage Fees

All food and beverages must be provided by the venue. Outside cakes and wine may be permitted with prior approval, and additional charges may apply.

Audio and Visual

Audio and visual equipment is available in most event spaces. Please communicate all requirements before signing the contract to ensure availability.

BOOKING & PAYMENT

Booking Confirmation

Events are only confirmed once a signed contract and/or credit card authorization form has been received.

When signing, the client must choose one of the following options:

- The deposit is refunded in full after the event
- The deposit is applied to the final bill

If the deposit is applied to the final bill, the total amount must be settled on a single invoice and cannot be split between multiple guests.

Service Charge & Taxes

The following charges apply:

- Food: 20% service charge + 5% GST
- Beer, Wine & Alcohol: 20% service charge + 10% liquor tax + 5% GST

A 20% gratuity will be added to all items served in the restaurant unless otherwise specified.

Menu prices are subject to change due to market conditions.

GUEST COUNT ADJUSTMENTS

To ensure a smooth and enjoyable experience for your group, please provide your final guest count in accordance with the Policy below.

Groups up to 10 guests

- Reduction/Cancellation up to 72 hours prior: no charge
- Reduction/Cancellation within 48 hours: \$25 (for Lunch) or \$50 (for Dinner) per cancelled guest

Groups 10+ guests

- Reduction/Cancellation up to 72 hours prior: no charge
- Reduction/Cancellation less than 72 hours prior: 100% of booked menu/service value for cancelled guests

Guest count reductions may not exceed 20% of the original guest count and will not reduce an agreed minimum spend. Where a signed Event Agreement is in place, the terms and policies outlined in that agreement will apply.

READY TO BOOK?
SCAN HERE



LOCATION

1480 Nanaimo Street
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