

To Share is to Love...

2024



Events

## Venue Options

### PRIVATE SIDE ROOM EVENTS\*

32 MAXIMUM GUESTS FOR A SIT DOWN DINNER  
25 MAXIMUM GUESTS FOR A STAND UP COCKTAIL PARTY

### MAIN DINING ROOM\*

UP TO 20 GUESTS AT MULTIPLE TABLES

### COMPLETE RESTAURANT BUY-OUT\*

25-55 GUESTS FOR LUNCH, HAPPY HOUR OR DINNER

\*WE LOVE TO CUSTOMIZE THE EXPERIENCE FOR OUR GUESTS. IF THERE IS SOMETHING SPECIAL YOU ARE THINKING ABOUT PLEASE LET US KNOW...

## Cocktail Party \$34

CHOOSE FIVE ITEMS FROM THE LIST

- KALE OR MIXED GREEN SALAD\*
- FRIED CALAMARI\*
- ARANCINI\*
- GRILLED FLATBREADS
- SEASONAL CROSTINI
- DEVILED EGGS\*
- CUCUMBER CANAPES\*
- POUTINE OR FRIENDSHIP FRIES\*
- MEATBALLS\*
- SAUSAGE & CHEESE SKEWERS\*
- VEGGIE & CHEESE SKEWERS\*
- GRILLED VEGETABLE ANTIPASTI DISPLAY\*
- VEGETABLE CRUDITÉS DISPLAY\*
- FRIED CHICKEN BITES\*
- CAULIFLOWER WINGS\*
- GRILLED CHICKEN, PORK OR TOFU SKEWERS\*
- GRILLED VEGGIE SKEWERS\*
- GRILLED BEEF SKEWERS\* +\$5 per person
- HOUSE MADE PRETZELS
- HOT SPINACH DIP\*
- HOUSE MADE HUMMUS & TZATZIKI\*
- FRIED GOAT CHEESE BITES\*
- CHEESE & MEAT BOARDS\*
- STUFFED MUSHROOMS\*
- PIGS IN A BLANKET
- ROASTED MIXED NUTS\*
- SEASONAL FRUIT SKEWERS\*
- SOMETHING SWEET

+add an additional appetizer from the list above for \$5 per person

## Seafood Appetizers

APPETIZERS ARE PRICED PER PERSON BASED ON MARKET PRICES AT THE TIME OF THE EVENT.

- SHRIMP & SCALLOPS\*
- MINI CRAB CAKES
- HOT CRAB DIP\*
- MINI FISH & CHIPS\*
- FISH APPETIZERS\*
- RAW OR BAKED OYSTERS\*

note: certain appetizers require a 1 week notice

## Family Style \$46

**NOTE: THIS MENU REQUIRES 16 OR MORE GUESTS**

CHOOSE TWO APPETIZERS SERVED FAMILY STYLE

- MIXED GREEN SALAD\*
- KALE SALAD\*
- FRIED CALAMARI\*
- CAULIFLOWER WINGS\*
- ARANCINI\*
- GRILLED FLATBREADS
- POUTINE\*
- JOE'S FRIENDSHIP FRIES\*
- SEASONAL CROSTINI
- MEAT & CHEESE BOARDS\*

+add a third appetizer from the list above for \$4 per person  
+add additional items from our cocktail party menu for \$5 pp  
+add specialty appetizers at market price

CHOOSE TWO MAIN DISHES SERVED FAMILY STYLE

- FRIED CHICKEN\*
- ROASTED CHICKEN\*
- CORNELL STYLE BBQ CHICKEN\*
- CRISPY CHICKEN OR PORK CUTLETS\*
- CLASSIC MEATLOAF
- PAN ROASTED SALMON\*
- MARKET FISH\* + \$ Market Price per person
- MARKET STEAK +\$8 per person
- ROASTED PORK LOIN\*
- ROASTED PULLED PORK\*
- HOUSE MADE PASTAS (VEGETARIAN OR MEAT PREPS)
- SEASONAL VEGETARIAN OR VEGAN ITEMS\*

+add an additional main from the above list for \$7 per person

CHOOSE TWO SIDES SERVED FAMILY STYLE

- MAC & CHEESE\*
- ROASTED POTATOES\*
- POTATO GRATIN\*
- SEASONAL VEGETABLES\*
- HOUSE CUT FRIES\*
- POUTINE\*
- GRAIN SALADS\*
- MIXED GREEN SALAD\*
- KALE SALAD\*

+add an additional side for \$4 per person

CHOOSE ONE DESSERT FOR ALL GUESTS SERVED INDIVIDUALLY

- CHOCOLATE COCONUT ALMOND TART\*
- ICE CREAM OR SORBET\*
- SEASONAL CREME BRULEE\*
- SEASONAL FRUIT COBBLER\*
- CHOCOLATE POT DE CREME\*
- SEASONAL TRIFLES
- PEANUT BUTTER PIE\*

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## Limited Menus

LIMITED MENUS CAN BE CREATED USING OUR CURRENT DINNER & DESSERT MENUS WITH A LA CARTE PRICING. PARTIES WILL DECIDE HOW MANY COURSES THEY WOULD LIKE TO OFFER. COURSES CAN ALSO BE A MIX OF STATIONED APPS, PLATED MEALS AND FAMILY STYLE SHARE PLATES. THIS MENU IS FOR SMALLER GROUPS OF 12-24 GUESTS. GROUPS OVER 24 WILL ORDER FROM OUR FAMILY STYLE MENU.

HERE IS A SAMPLE OF A THREE COURSE MENU:

### FIRST COURSE (FAMILY STYLE OR STATIONED)

- x fried calamari
- x grilled flatbreads
- x field green salad

### ENTREE (GUEST CHOICE)

- x market steak
- x market fish
- x house made pasta
- x fried chicken

### DESSERT (GUEST CHOICE)

- x chocolate tart
- x house made ice cream
- x seasonal dessert

\*Costs of all items are priced a la carte from our menus at the time of the event.

## The Chef's Menu

### THREE COURSES STARTING AT \$46

WE WILL WORK WITH YOU TO CREATE A CUSTOMIZED MENU OR YOU CAN LET THE KITCHEN DECIDE. PLEASE INFORM US OF ANY DIETARY RESTRICTIONS OR PREFERENCES AND OUR CHEF WILL DO ALL OF THE REST. ALL GUESTS WILL RECIEVE THE SAME ITEMS PER COURSE. THIS WILL REQUIRE FULL TABLE PARTICIPATION FOR GROUPS RANGING FROM 6 TO 24 PEOPLE. WINE PAIRINGS FROM \$20-\$55+

+work with our wine director to create a custom wine pairing

## Drink Menus

WE ARE HAPPY TO CUSTOMIZE LIMITED DRINK MENUS THAT FIT WITHIN YOUR BUDGET THAT MAY INCLUDE:

### BEER & CIDER

### WINE BY THE BOTTLE OR BY THE GLASS

### CUSTOM COCKTAILS OR MOCKTAILS

### NON-ALCOHOLIC BEVERAGES

### WINE, BEER & SPIRIT PAIRINGS

### COFFEE, TEA & N/A BEVERAGES

\*Costs of all drinks are priced a la carte from our menus at the time of the event. Groups over 24 will be required to have a limited drink menu.

## Terms and Agreements

- FOOD & BEVERAGE MINIMUMS &/OR ROOM FEES MAY APPLY DEPENDING ON THE DATE & TIME REQUESTED.
- A NON-REFUNDABLE DEPOSIT APPLIED TO YOUR FINAL BILL WILL BE REQUIRED TO SECURE A BOOKING.
- 48 HOURS NOTICE OF THE FINAL GUEST COUNT IS REQUIRED & GUEST WILL BE RESPONSIBLE FOR THE FOOD PORTION OF THE FINAL GUEST COUNT, PLUS TAXES, OTHER APPLICABLE FEES & 20% GRATUITY.
- WE RESERVE THE RIGHT TO ASSIGN OR TAKE AWAY SPACE SHOULD YOUR FINAL ATTENDANCE, TIMING OR OTHER SITUATION DICTATE A MAJOR CHANGE. IF THERE IS A MAJOR CHANGE IN YOUR GUEST COUNT & YOU WOULD LIKE TO KEEP YOUR DESIGNATED BOOKING IN OUR PRIVATE SPACE, ROOM FEES &/OR FOOD AND BEVERAGE MINIMUMS MAY APPLY.
- PLEASE SUBMIT MENU CHOICES NO LATER THAN 2 WEEKS IN ADVANCE & WE WILL PROVIDE A DRAFT FOR YOUR REVIEW. CUSTOM MENU HEADINGS ARE AVAILABLE.
- WE CAN ACCOMMODATE DIETARY RESTRICTIONS OR ALLERGIES WITH PRIOR NOTICE. PLEASE LET US KNOW IN ADVANCE SO WE CAN DISCUSS THE OPTIONS AVAILABLE. THE (\*) SIGN DENOTES GLUTEN FREE OR GF OPTIONS
- SEASONAL PREPARATIONS DETERMINED DAY OF.
- CHILDREN 12 & UNDER MAY ORDER OFF A KIDS MENU WITH ADVANCED NOTICE. ADULT + KID COUNT REQUIRED.
- PRICES, FEES, & MENU ITEMS ARE SUBJECT TO CHANGE THROUGHOUT THE YEAR. WE WILL PROVIDE AN UPDATED MENU AHEAD OF TIME, IF NEEDED.
- A 2% ADMIN FEE, 7.5% SALES TAX & 20% GRATUITY WILL BE ADDED TO THE TOTAL BILL.
- EVENTS ARE BOOKED FOR 2 HOURS & 15 MINUTES AT AN AGREED UPON START AND END TIME. ANY TIME OVER 2 HOURS & 15 MINUTES MAY INCUR A \$50 ROOM FEE PER 15 MINUTES OVER YOUR AGREED UPON END TIME UNLESS APPROVED AHEAD OF TIME WITH YOUR PLANNER.
- WE WILL HOLD RESERVATIONS FOR 15 MINUTES. WE ASK THAT GUESTS ARE ON TIME AS WE WILL BEGIN FOOD SERVICE PROMPTLY ACCORDING TO THE PLANNED EVENT TIMELINE. WE KNOW THAT THINGS IN LIFE CAN CHANGE UNEXPECTEDLY. IF YOU ARE GOING TO BE LATE, PLEASE GIVE US A RING, & WE WILL DO OUR BEST TO ACCOMMODATE YOU ACCORDINGLY. DURING CERTAIN TIMES OF THE YEAR, ADDITIONAL SERVICE TIME MAY INCUR ADDITIONAL FEES.
- WE ASK GUESTS NOT TO MOVE TABLES OR SEATS. IF YOU REQUIRE A SPECIAL SEATING PLAN, PLEASE LET US KNOW IN ADVANCE.
- IF YOU WOULD LIKE TO SET UP DECOR ITEMS LET US KNOW IN ADVANCE & WE WILL ASSIST YOU. SET UP FEES MAY APPLY. NO ARTS & CRAFTS, GLITTER OR CONFETTI.