



All-Inclusive Wedding Packages

LET US DO THE WORK. YOUR INTIMATE, NON-TRADITIONAL WEDDING AWAITS AT LA FROMAGERIE!

All pricing current as of 2021.

Welcome

We offer you the warmest welcome and congratulations on your wedding!

We invite you to spend the day of your dreams at a place like no other. La Fromagerie is a spectacular indoor venue that offers an intimate, rustic setting. With the help of the La Fromagerie team, your wedding will be customized and catered to you and your partner.

We're confident your wedding experience at La Fromagerie will be filled with delicious food, good wine, great company with lots of smiles, laughter and most importantly, love!

Our attentive team at La Fromagerie looks forward to learning about your wedding vision and turning it into a reality. For your convenience, we have crafted all-inclusive wedding packages to ensure a stress-free planning experience from start to finish. Our signature services include custom event décor, menu options with delicious, homemade, locally sourced cuisine as well as a team of qualified event and catering professionals who will work with you from initial planning to the day of your event.

Each package includes a variety of features for a special, all-inclusive price, including taxes and gratuities.

Our Event Coordinator is committed to providing you the attention you deserve and will help guide you through the wedding process with ease to create a flawless and memorable experience. We have years of experience turning our client's dreams into the picture-perfect wedding day.

We will make your day as lavish or as simple as you have always imagined, within a budget that works for you.

Venue Features

- * CAPACITY 30-70 (PENDING SET UP)
- * WOODEN FAMILY STYLE TABLES
- * LARGE WINDOWS WITH TONS OF NATURAL LIGHT
- * OUTDOOR PATIO (MAY-OCTOBER)
- * HANGING PLANTS AND GREENERY
- * WHEELCHAIR ACCESSIBLE
- * GENDER NEUTRAL WASHROOMS





Silver

PACKAGE INCLUDES

FOOD

- THREE COURSE MEAL

DRINKS

- CHAMPAGNE TOAST
- NON-ALCOHOLIC DRINK PACKAGE (POP, COFFEE, TEA ETC...)

OTHER

- FLOWERS FOR THE COUPLE
- CUSTOM SEATING CHART
- BASIC DECOR WITH 3 THEMES TO CHOOSE FROM
- STAFFING
- ROOM RENTAL FEE (5pm-1am)

~ APPETIZERS ~

Choose two options.

- ☐ Chicken lollipop with Franks & blue cheese **GF**
- ☐ Pork, chicken, beef satays **GF**
- ☐ Baked garlic shrimp **GF**
- ☐ Keto jalapeño poppers **GF** **V**
- ☐ Potstickers
- ☐ Fresh mozzarella & roasted tomatoes on crostini **V**
- ☐ Mini crudité **GF** **V**
- ☐ Caprese lollipops **GF** **V**

~ SIDES ~

- ☐ Kale caesar salad

~ ENTREE'S ~

Choose two options.

- ☐ Maple butter salmon with pistachios **GF**
- ☐ Garlic and dill porketta loin **GF**
- ☐ Chicken supreme stuffed with figs and brie **GF**
- ☐ Capellini primavera with garden fresh basil pesto and fresh seasonal veg finished with buffalo mozzarella **V**

* All entrees served with fingerling potatoes & Chef's selection vegetable.

Please see our add-ons and specialty stations
to customize this package!



Gluten Free



Vegetarian



gold

PACKAGE INCLUDES

FOOD

- THREE COURSE MEAL
- TAPAS STYLE APPETIZERS

DRINKS

- CHAMPAGNE TOAST
- NON-ALCOHOLIC DRINK PACKAGE (POP, COFFEE, TEA ETC...)
- HOUSE TABLE WINE (RED & WHITE)
- 3 HOUR OPEN DOMESTIC BAR

OTHER

- FLOWERS FOR WEDDING PARTY
- CUSTOM SEATING CHART
- BASIC DECOR WITH 3 THEMES TO CHOOSE FROM
- FRESH FLORAL CENTERPIECES
- STAFFING
- ROOM RENTAL FEE (5pm-1am)

~ APPETIZERS ~

Choose two options.

- ☐ Chicken lollipop with Franks & blue cheese **GF**
- ☐ Pork, chicken, beef satays **GF**
- ☐ Baked garlic shrimp **GF**
- ☐ Keto jalapeño poppers **GF V**
- ☐ Potstickers
- ☐ Fresh mozzarella & roasted tomatoes on crostini **V**
- ☐ Mini crudité **GF V**
- ☐ Caprese lollipops **GF V**
- ☐ Lamb meatballs with rosemary lemon yogurt **GF**
- ☐ Bacon wrapped scallops **GF**
- ☐ Shrimp cocktail
- ☐ Figs & feta **GF V**
- ☐ Cubed watermelon with burrata & balsamic **GF V**
- ☐ Spinach dip **GF V**
- ☐ Chicken & waffles with boozy syrup dropper
- ☐ Potato roasties, smoked salmon, truffle creama, pickled red onions, caper berry **GF**

~ SIDES ~

Choose one option.

- ☐ Cobb salad
- ☐ Kale caesar salad
- ☐ Roasted red pepper soup
- ☐ Butternut squash soup

~ ENTREE'S ~

Choose two options.

- ☐ 12oz carved prime rib
- ☐ Chicken florentine **GF**
- ☐ Baked halibut
- ☐ Florentine lasagna (spinach, roasted tomatoes and peppers with fresh pasta and mozzarella, fontina and béchamel cheese) **V**

*All entrees served with twice baked potatoes & Chef's selection vegetable.

~ OPEN BAR OPTIONS ~

See drink selections page for options.

- ☐ Domestic beer (4)
- ☐ Local draft beer
- ☐ Imported beer (2)
- ☐ House Wine (2)
- ☐ Bar rail (vodka, rum, rye, gin)
- ☐ Cocktail or signature drink (1)

Please see our add-ons and specialty stations
to customize this package!



Gluten Free



Vegetarian



Diamond

PACKAGE INCLUDES

FOOD

- THREE COURSE MEAL
- TRAY PASSED HORS D'OEUVRES
- LATE NIGHT SNACK
- CHEESE-WHEEL CAKE
- 1 SPECIALTY STATION

DRINKS

- CHAMPAGNE TOAST
- NON-ALCOHOLIC DRINK PACKAGE (POP, COFFEE, TEA ETC...)
- PREMIUM TABLE WINE
- 5 HOUR PREMIUM OPEN BAR
- 1 SPECIALTY STATION

OTHER

- FLOWERS FOR WEDDING PARTY & THE COUPLE'S PARENTS
- CUSTOM SEATING CHART
- BASIC DECOR WITH 3 THEMES TO CHOOSE FROM
- FRESH FLORAL CENTERPIECES
- ON-SITE EVENT COORDINATOR
- INVITES/SAVE THE DATES
- WEDDING FAVOURS
- STAFFING
- ROOM RENTAL FEE (5pm-1am)

~ APPETIZERS ~

Choose four options.

- ☐ Chicken lollipop with Franks & blue cheese **GF**
- ☐ Pork, chicken, beef satays **GF**
- ☐ Baked garlic shrimp **GF**
- ☐ Keto jalapeño poppers **GF** **V**
- ☐ Potstickers
- ☐ Fresh mozzarella & roasted tomatoes on crostini **V**
- ☐ Mini crudité **GF**
- ☐ Caprese lollipops **GF** **V**
- ☐ Lamb meatballs with rosemary lemon yogurt **GF**
- ☐ Bacon wrapped scallops **GF**
- ☐ Shrimp cocktail
- ☐ Figs & feta **GF** **V**
- ☐ Cubed watermelon with burrata & balsamic **GF** **V**
- ☐ Spinach dip **GF** **V**
- ☐ Chicken & waffles with boozy syrup dropper
- ☐ Potato roasties, smoked salmon, truffle creama, pickled red onions, caper berry **GF**
- ☐ Pickled peppers with crab on flatbread
- ☐ Tuna/steak tartare **GF**
- ☐ Veal tunnado **GF**
- ☐ Steak oscar béarnaise dropper **GF**
- ☐ Whiskey & bone marrow boat **GF**
- ☐ Grilled octopus skewers **GF**
- ☐ Mini 24K beef wellington
- ☐ Vol au vent brie, lobster, apples, calvados

~ SIDES ~

Choose one option.

- ☐ Kale caesar salad
- ☐ Roasted red pepper soup
- ☐ Linguine amatriciana
- ☐ Penne rose

~ ENTREE'S ~

Choose between 3 options.

- ☐ Beef wellington
- ☐ Rack of herb crusted lamb pistachio
- ☐ Whole baked lobster oscar **GF**
- ☐ Wild mushroom and truffle risotto finished in a wheel of parmesan table side. **GF** **V**

*All entrees served with truffle mashed potatoes & Chef's selection vegetable.

~ LATE NIGHT OPTIONS ~

Choose 3 options / Served buffet style

All sliders served on brioche buns.

- ☐ Chicken lollipop with Franks & blue cheese **GF**
- ☐ Mac slider
- ☐ Jr chicken slider
- ☐ Cubano slider
- ☐ Beyond meat slider
- ☐ Eggplant parm slider **V**
- ☐ Philly cheesesteak slider
- ☐ Pulled pork slider
- ☐ Mini fish & chip
- ☐ Chicken shawarma mini pita
- ☐ 2 bite poutine **V**

~ PREMIUM OPEN BAR OPTIONS ~

See drink selections page for options.

- ☐ Domestic beer (4)
- ☐ Local draft beer
- ☐ Imported beer (2)
- ☐ House Wine (2)
- ☐ Premium bar rail (vodka, rum, rye, gin)
- ☐ Cocktails or signature drinks (2)



Gluten Free



Vegetarian

All-Inclusive Weddings

Silver
\$10,000

Gold
\$15,000

Diamond
\$25,000

FOOD

THREE COURSE MEAL



APPETIZERS

TAPAS STYLE

TRAY PASSED
HORS D'OEUVRES

LATE NIGHT SNACK



CHEESE WHEEL CAKE



SPECIALTY STATION



DRINKS

CHAMPAGNE TOAST



NON-ALCOHOLIC DRINK PACKAGE



TABLE WINE

HOUSE

PREMIUM

OPEN BAR

3 HOUR

5 HOUR PREMIUM

SPECIALTY STATION

CHOOSE 1

OTHER

FLOWERS

THE COUPLE

WEDDING PARTY

WEDDING PARTY
& PARENTS OF THE COUPLE

CUSTOM SEATING CHART



BASIC DECOR WITH 3 THEMES TO CHOOSE FROM



FRESH FLORAL CENTERPIECES



ON-SITE EVENT COORDINATOR



INVITES/SAVE THE DATES



WEDDING FAVOURS



STAFFING AND ROOM RENTAL



"The Fromagerie is a place we often visit and is enjoyed by our family; both young and older. We love the atmosphere, the food is always amazing and the staff welcoming. Rather than have a set meal we chose to have a variety of appetizers which were all amazing and the portion size was perfect for our large group. I would definitely recommend to others for any events they may be planning."

- Amber



"On 2019.09.29 we held our wedding reception at La Fromagerie and it was perfect! The food was amazing - their catering menu is excellent highly recommend it for any event. The timing on everything was perfect, amazing staff who kept everyone's drinks filled and served hot food. This is key to any event and can't be overlooked. Our event coordinator was sooo helpful and great - consistently checked in. I am forever grateful and glad that we picked this beautiful local venue."

- Maree



Add-ons

~ LATE NIGHT SNACK ~

Choose 3 options / \$14.95 per person

Served buffet style / All sliders served on brioche buns

- ☐ Chicken lollipop with Franks & blue cheese **GF**
- ☐ Mac slider
- ☐ Jr chicken slider
- ☐ Cubano slider
- ☐ Beyond meat slider
- ☐ Eggplant parm slider
- ☐ Philly cheesesteak slider
- ☐ Pulled pork slider
- ☐ Mini fish & chip
- ☐ Chicken shawarma mini pita
- ☐ 2 bite poutine

~ DESSERTS ~

Desserts can be added at an additional cost.

Choose one option.

DESSERT OPTION NO. 1 + \$6 per person

- ☐ Mixed fruit plate

DESSERT OPTION NO. 2 + \$8 per person

- ☐ Chocolate peanut butter bars **V**

DESSERT OPTION NO. 3 + \$11 per person

- ☐ Mason jar cheese cake



Drink Selections

Ask your coordinator what we currently have on tap!

~ BEER ~

DOMESTIC 330ML \$7

- ☐ Budweiser 5%
- ☐ Bud Light 4.2%
- ☐ Canadian 5%
- ☐ Coors Light 4%
- ☐ Michelob Ultra 4%
- ☐ Steam Whistle 5%
- ☐ Miller (MGD) 4.7%
- ☐ Sleeman 5%
- ☐ New Grist (Gluten Free) 5.1%

IMPORTED 330ML \$8

- ☐ Corona 4.6%
- ☐ Heineken 5%
- ☐ Stella 5%
- ☐ Cider 473ML \$7

~ NON-ALCOHOLIC ~

- ☐ Juice - Orange, Cranberry, Iced Tea, Lemonade & Clamato
- ☐ Brewed Coffee
- ☐ Tea - Green, Earl Grey, Chai, Peppermint, Lemon Zest & Orange Peko

~ COCKTAILS ~

- ☐ Blackberry Gin & Tonic ☐ 1.5oz \$9
Hendricks Gin with Blackberries & Lemons
- ☐ Cosmo ☐ 1.5oz \$11
Polar Ice Vodka & Triple Sec with a Cherry
- ☐ Fromo Sangria ☐ 1.5oz \$9
Red or White Wine with a Red Berry Citrus Medley
- ☐ Strawberry Jalapeño Margarita ☐ 1.5oz \$11
Olmecca Gold Tequila with Muddled Strawberries & Jalapeños
- ☐ Cotton Candy Martini ☐ 1.5oz \$11
Polar Ice Vodka & Blue Curacao with Cream Soda
- ☐ Lynchburg Lemonade ☐ 1.5oz \$9
Captain Morgan Spiced Rum with Lemon Juice
- ☐ Fromo Caesar ☐ 1.5oz \$11
- ☐ Disaronno Sour ☐ 1.5oz \$9
Disaronno Amaretto with House Made Sour Mix

CREATE YOUR OWN

- ☒ Design a custom beverage for your special occasion. Starting at \$9

~ OTHER ~

- ☐ Perrier \$4
- ☐ Red Bull \$4
- ☐ Becks \$4
- ☐ Cappuccino \$4
- ☐ Latte \$4

~ WINE ~

SPARKLING

- Prosecco. Serenissima Piccolo, Veneto Italy 11%
- ☐ 750ML, 6oz bottle \$11

ROSE

- Fielding. Long Weekend Rose, Niagara, Ontario (Vegan) 12%
- ☐ 6oz \$9 ☐ 9oz \$14 ☐ 750ML bottle \$30

WHITES

- Chardonnay. Postage Stamp, Veneto, Italy 12% (HOUSE)
- ☐ 6oz \$7 ☐ 9oz \$10 ☐ 750ML bottle \$24
- Pinot Grigio. Serenissima, Veneto, Italy 12%
- ☐ 6oz \$8 ☐ 9oz \$11 ☐ 750ML bottle \$29
- Sauvignon Blanc. Vina Choicolan, Chile 13.5%
- ☐ 6oz \$11 ☐ 9oz \$16 ☐ 750ML bottle \$33

REDS

- Merlot. Postage Stamp, Veneto, Italy (HOUSE)
- ☐ 6oz \$7 ☐ 9oz \$10 ☐ 750ML bottle \$26
- Tempranillo. Casa Solar, Spain (Vegan), 13%
- ☐ 6oz \$9 ☐ 9oz \$14 ☐ 750ML bottle \$30
- Cabernet Sauvignon. Adorn. California
- ☐ 6oz \$12 ☐ 9oz \$17 ☐ 750ML bottle \$34
- Malbec. Andeluna, Argentina 14%
- ☐ 6oz \$13 ☐ 9oz \$18 ☐ 750ML bottle \$35
- Shiraz. Woolshed, Australia
- ☐ 6oz \$10 ☐ 9oz \$15 ☐ 750ML bottle \$32



Stations

Impress your guests and add a unique touch to your wedding!



~ GRAZING TABLES ~
\$25 per person



~ INDIVIDUAL
CHARCUTERIE CUPS ~
\$17 per person



~ CANDY BAR ~
Sweet tooth - \$5 per person
Sugarplum - \$6.50 per person
Want it all - \$8 per person



~ MIMOSA BAR ~
\$9 per person



~ SANGRIA BAR ~
\$9 per person



~ CAESAR BAR ~
\$11 per person



~ CHEESE WHEEL CAKES ~
\$250 & UP



~ CHARCUTERIE BOARDS ~
\$80 & UP



~ FRUIT OR VEGGIE BOARDS ~
\$60 Small | \$80 Medium | \$100 Large

Specialty Options

Impress your guests and add a unique touch to your wedding!



~ HEART BOARDS ~
\$100



~ MESSAGE BOARDS ~
\$50 per 1' Tall Character
\$75 per 1.5' Tall Character
\$125 per 2.5' Tall Character

Extras

Additional options available to add that extra touch to your wedding experience!



~ LUXURY PICNICS ~

Great for Wedding Showers, Engagement Parties, Bridal Parties, Meet & Greets etc...



~ FROMO TRAILER ~

Great for Outdoor Weddings, Gift Openings, Bacheloretts etc...



~ CUSTOM GIFT BOXES ~

Great for Wedding Party Gifts, Vendor Thanks Yous, Kids Tables etc...

~ ASK YOUR COORDINATOR FOR MORE INFO! ~

Build Your Own

Only available for groups of 30 people or more.

~ MEAL ~

- ☐ **SILVER** (Adult) \$44.95 per person **X** _____ guest count = _____
- ☐ **SILVER** (Kids) \$22.48 per person **X** _____ guest count = _____
- ☐ **GOLD** (Adult) \$59.95 per person **X** _____ guest count = _____
- ☐ **GOLD** (Kids) \$29.98 per person **X** _____ guest count = _____
- ☐ **DIAMOND** (Adult) \$74.95 per person **X** _____ guest count = _____
- ☐ **DIAMOND** (Kids) \$37.48 per person **X** _____ guest count = _____

~ APPETIZERS ~

- ☐ **TAPAS** Included
- ☐ **TRAY PASSED** \$2 per person **X** _____ guest count = _____

~ DESSERT ~

- ☐ **OPTION 1** \$6 per person **X** _____ guest count = _____
- ☐ **OPTION 2** \$8 per person **X** _____ guest count = _____
- ☐ **OPTION 3** \$11 per person **X** _____ guest count = _____

~ OTHER ~

- ☐ **NON-ALCOHOLIC DRINK PACKAGE** \$2 per person **X** _____ guest count = _____
- ☐ **ROOM RENTAL FEE** (5pm-1am) = \$5,000.00
- ☐ **ROOM RENTAL FEE** (5pm-1am) = \$5,000.00
- ☐ **STAFFING** 1 staff needed per 15 guests for 2 hours of event.
2 bartenders needed for duration of event.
2 staff needed for duration of event.

guest count = _____ ÷ 15 = _____ staff members (round up)

5pm - _____ am/pm = _____ hours

_____ hours **X** 4 = _____ **X** 18 = _____

2hours **X** _____ staff members = _____ **X** 18 = _____

~ ADD-ON OPTION ~

- ☐ _____ \$_____ per person **X** _____ guest count = _____
- ☐ _____ \$_____ per person **X** _____ guest count = _____
- ☐ _____ \$_____ per person **X** _____ guest count = _____
- ☐ _____ \$_____ per person **X** _____ guest count = _____
- ☐ _____ \$_____ per person **X** _____ guest count = _____
- ☐ _____ \$_____ per person **X** _____ guest count = _____
- ☐ _____ \$_____ price **X** _____ how many = _____
- ☐ _____ \$_____ price **X** _____ how many = _____

GRATUITY 18% of all food and drink items = _____

HST 13% of all items and gratuity = _____

TOTAL = _____

~ NOTES ~

Timeline / Checklist

- Confirm your date
- Select your package
- Select your add-ons
- Choose your guest list
- Event coordinator provides estimate
- When estimate is approved pay your 30% deposit
(via debit, credit, e-transfer, cash)
- Sign contract
- Choose your invitation design **D**
- Send out invites
(including entree selections and dietary restrictions)
- Submit meal selections
- Submit late night snack selections **D**
- Review decor options and make selections
- Provide head count of wedding party for flowers **G** **D**
- Submit colour scheme and theme to event coordinator
- Select wedding favours **D**
- Provide list of any outside rentals, decor etc
to event coordinator
- Provide contact information of DJ and Photographer
- Submit cheese wheel cake selections **D**
- Decide on floor plan
- Submit seating chart with entree selection and dietary
restrictions to event coordinator
- Submit the drink selections
- Submit event timeline
- Final head count provided 2 weeks before event
and final invoice amount confirmed

Notes

Floor Plan

FOR YOU!

Feel free to customize our floorplan how you see fit!

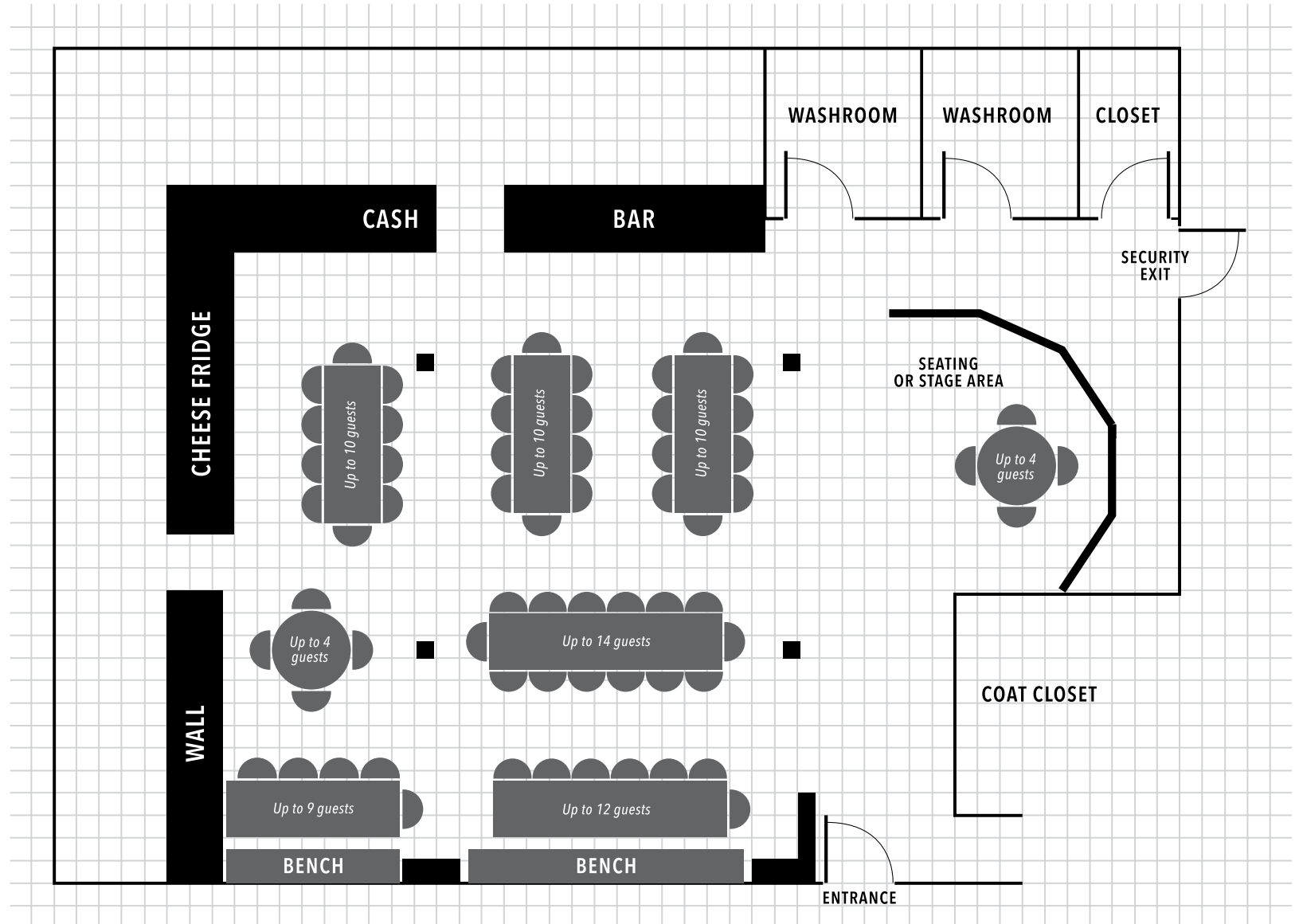
You can also download a cutout, open version from our website!

TIP!

We recommend sitting in our space and visualizing how the room would best be laid out for your event.

DON'T FORGET!

Plan a spot for your DJ, signing table, cake, dance floor, head table, specialty stations and any other items you may be including in your event.



Frequently Asked Questions

Q. WHAT'S INCLUDED IN THE BASIC DECOR?

A. Centerpieces, table numbers, card box, seating chart holder, table runners and basic signage, twinkle lights above the seating area.

We also have a collection of other decor items that we allow you access to based on availability: table runners, drapery, candles, cake stands, wine barrels, wooden crates, gold charger plates, fake florals, wooden rounds, doughnut stand, etc.

We are always working with our couples to add more items to our decor collection within reason. If you want a specific type of sign or placements or charger plates or table numbers or table runners etc that we do not currently have (and can find 2-3 options on amazon or etsy for a decent price) we will usually invest in them.

Inquire with your event coordinator for more info.

Q. WHAT'S INCLUDED IN THE FLORAL ARRANGEMENTS AND WEDDING PARTIES ARRANGEMENTS?

A. We work with This and That Blooms. All of our pricing in our all-inclusive wedding packages are based on using florals that are in bloom at that time of year. If there is something you want outside of this we are happy to obtain a quote for an add-on.

Q. DO YOU PROVIDE CHAIR COVERS, CLOTH NAPKINS OR TABLECLOTHS?

A. We do not.

Q. CAN WE DO A TASTE TEST MENU PRIOR TO THE WEDDING?

A. Absolutely. We work with Boy Gorgeous Catering Co. and are happy to coordinate a sample menu.

Q. CAN WE SEE A SAMPLE TABLE SETTING BEFORE THE EVENT?

A. Yes. Inquire with your event coordinator for more info.

Q. CAN WE BRING IN OUR OWN WINE/ALCOHOL FOR OUR FUNCTION?

A. La Fromagerie does not permit outside alcohol on the premises. If outside alcohol is discovered, your event will be shut down and a penalty of \$1000 will be applied. The following exceptions apply:

- Wine Corking Fee \$15 per bottle

Q. WHAT IF I DON'T WANT SOMETHING IN THE PACKAGE, CAN I REMOVE IT AND RECEIVE A DISCOUNT? EX. FLOWERS OR CHAMPAGNE TOAST?

A. Unfortunately, each package has been crafted and priced firmly. We cannot remove an item from the package but we can recommend using our build your own option for more customization.

Q. CAN WE DO A TOONIE BAR?

A. Yes we are happy to accommodate any type of host/cash bar. We will tally the drinks throughout the night and charge the total at the end of the night on the card left with us.

Q. CAN I BRING IN MY OWN DECORATIONS?

A. You are welcome to use your own decorator and decor for your event. La Fromagerie prohibits: any kind of confetti, sparkles or any kind of rice, flammable candles, sparklers, vinyl's, fire works, special effects, including fog machines, pyrotechnics or devices that will create heat, smoke or mist. La Fromagerie prohibits any items to be fastened to interior walls or floors; i.e. tape, nails.

Q. WHAT TIME CAN WE COME IN TO DECORATE?

A. Our venue is open to the public until 3pm. You can do light decorating before then and have full access after 3pm.

Q. DO I HAVE TO GET A LIQUOR LICENSE?

A. Nope! We have a full-service bar and a large drink menu.

All La Fromagerie bartenders are Smart Serve certified. If alcoholic beverages are to be served on the venue premises, La Fromagerie will require that beverages be dispensed only by their certified employees. La Fromagerie's alcoholic beverage license requires the venue to:

- Request proper identification (government photo I.D.) of any person of questionable age, and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced.
- Refuse alcoholic beverage service to any person who, in the bartender's sole judgment, appears intoxicated.

Q. IF OUR PACKAGE INCLUDES OPEN BAR, WHAT HOURS DOES IT RUN?

A. You customize all the drink service timelines for your event.

Q. DO YOU ALLOW GUEST BAR TABS?

A. Yes if they leave a credit card with us. Any tabs not paid up by the guest will be the responsibility of the event hosts.

Q. CAN YOU ACCOMMODATE GUESTS WITH ALLERGIES AND DIETARY RESTRICTIONS?

A. Yes! We can do our absolute best. Our menus have multiple options for vegetarians, vegans and those that are gluten free. Menu items may contain or come into contact with wheat/gluten, milk, eggs, peanuts, tree nuts, fish, shellfish, and soy. For more information, please speak with your Event Coordinator. In the event there is an allergy we will do everything possible to prevent cross-contamination but it is not something we can guarantee.

Q. IS THERE A SMOKING AREA?

A. Yes, your guests may smoke on the sidewalk adjacent to Elgin Street.

Policies

* 30% deposit must be collected once the date and package (s) have been selected.

* Final menu selections must be made 14 days prior to the event date.

* Remainder of payment is due the day of the event before midnight (with exception of a host bar, which the drinks can be paid for at the end of the event). Your total cost may be paid in instalments prior to your event if arranged with your Event Coordinator.

* A 1% surcharge will be added daily to any past due balance.

* You have access to the venue for external decorations at 3pm.

* Guest count includes all people in the space who you want to have a seat and be fed. Outside staff such as photographers, DJ etc may/or may not be included in this total based on your preference.

* Alcohol service ends 1 hour prior to venue rental.

* To book an in-house event that requires our dining room to be shut for the majority of the day, it is a minimum of \$10,000 (between food, drink, venue rental and gratuity) Friday-Saturday and \$7000 on all other days.

* The client's full name, current residential address, primary contact information and valid credit card information must be obtained to secure event date.