

## Aurora Room



## Aurora Room

### Capacity

Single Table:	20 Guests
Two Tables:	30 Guests

### Food & Beverage Minimum Spend

*- excluding taxes & service -*

Dinner - Sunday to Friday:	\$ 1,500
Dinner - Saturday:	\$ 2,500

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- Deposit & Signed Agreement Required to Guarantee Event Space -

Due to the surge in demand for private dining spaces we cannot 'Hold' rooms. Inquiries are not considered bookings until both the agreement and deposit have been received. Once received the restaurant will happily be turning away all other inquiries. Therefore, in the event of cancellation the deposit is non-refundable. No Gift Cards or In-Store Credits can be provided in exchange.

**\$ 750 Non-Refundable Deposit & Contract Required to Complete Booking**

## Wilcox Room



## Wilcox Room

### Capacity

Single Board Room Table:	26 Guests
Five Tables:	50 Guests

### Food & Beverage Minimum Spend

*- excluding taxes & service -*

Dinner - Sunday to Thursday:	\$ 1,500
Dinner - Friday:	\$ 3,500
Dinner - Saturday:	\$ 8,000

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\$ 1,000 Non-Refundable Deposit & Contract Required to Complete Booking

## Main Events Tent

**Photographs Coming This Spring**

## Main Events Tent

### Capacity

Group Dining (*multiple tables*): 65 Guests

### Food & Beverage Minimum Spend

*- excluding taxes & service -*

Dinner - Sunday to Friday: \$ 3,500

Dinner - Saturday: \$ 6,000

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Due to the surge in demand for private dining spaces we cannot 'Hold' rooms. Inquiries are not considered bookings until both the agreement and deposit have been received. Once received the restaurant will happily be turning away all other inquiries. Therefore, in the event of cancellation the deposit is non-refundable. No Gift Cards or In-Store Credits can be provided in exchange.

\$ 1,000 Non-Refundable Deposit & Contract Required to Complete Booking

# **A/V BUSINESS MEETING** **MENU 'A'**

## **APPETIZER**

### **ARTISANAL GREENS SALAD**

Bibb, arugula, endive, castlefranco radicchio, frisee,  
lemon vinaigrette, shaved Grana Padano, pangrattato

## **MAIN COURSE**

Choice of:

### **- DAILY FISH -**

*- \$ 10 supplemental -*

Ultra fresh, line-caught daily fish selection  
Garlic & chili fried rapini, EVOO and Maldon salt

### **SQUID INK SPAGHETTI FRUTTI DI MARE**

Prawns, mussels, clams, calamari, aglio e olio, basil,  
cherry tomato-chili ragout

### **CRACKLING OVEN ROASTED CHICKEN**

Seasonal vegetables, mashed potatoes, red wine jus

### **VEAL MARSALA**

Garlic fried rapini, roasted mini red potatoes

### **PAN ROASTED POTATO GNOCCHI**

Sauteed mushrooms, grilled corn, roasted sweet  
peppers, spring onion, truffle essence,  
roasted garlic cream sauce

## **DESSERT**

### **CHEF'S DAILY DESSERT**

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**- SARPA A/V Business Meeting Menu 'A' -**  
fifty-nine dollars per person

# **A/V BUSINESS MEETING** **MENU 'B'**

## **APPETIZER**

Choice of:

### **ROMAINE SALAD 'TERRA STYLE'**

Roasted garlic, grilled sweet corn,  
shaved Grana Padano, smoked bacon, fresh lemon

## **MAIN COURSE**

Choice of:

### **- DAILY FISH -**

Ultra fresh, line-caught daily fish selection  
Garlic & chili fired rapini, EVOO and Maldon sea salt

### **CRACKLING OVEN ROASTED CHICKEN**

Seasonal vegetables, crushed potatoes, red wine jus

### **STUFFED CRISPY PORTOBELLO**

Panko crusted portobello stuffed with herbed  
vegan mozzarella, roasted garlic jam,  
garlic fried rapini

### **8 OZ. BEEF FILET**

- \$ 10 *supplemtal* -

Mashed potatoes, seasonal vegetables,  
red wine jus

### **PAN ROASTED POTATO GNOCCHI**

Sauteed mushrooms, grilled corn, roasted sweet  
peppers, spring onion, truffle essence,  
roasted garlic cream sauce

## **DESSERT**

### **CHEF'S DAILY DESSERT**

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- Sarpa A/V Business Meeting Menu 'B' -  
seventy-nine dollars per person

# **A/V BUSINESS MEETING** **MENU 'C'**

## **APPETIZER**

### **BUFFALO BURRATA**

Heirloom tomato, Ontario peach, balsamic,  
basil oil, bread crisps

## **MAIN COURSE**

Choice of:

### **- DAILY FISH -**

Ultra fresh, line-caught daily fish selection  
Garlic & chili fired rapini, EVOO and Maldon sea salt

### **CRACKLING OVEN ROASTED CHICKEN**

Seasonal vegetables, crushed potatoes, red wine jus

### **PAN ROASTED POTATO GNOCCHI**

Sauteed mushrooms, grilled corn, roasted sweet  
peppers, spring onion, truffle essence,  
roasted garlic cream sauce

### **ROAST AUSTRALIAN RACK OF LAMB**

Honey-mustard-pistachio crusted, seasonal vegetables,  
mashed potatoes, red wine jus

### **STUFFED CRISPY PORTOBELLO**

Panko crusted portobello stuffed with herbed  
vegan mozzarella, roasted garlic jam,  
garlic fried rapini

### **8 OZ. BEEF FILET**

Mashed potatoes, seasonal vegetables,  
red wine jus

## **DESSERT**

### **CHEF'S DAILY DESSERT**

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- Sarpa A/V Business Meeting Menu 'C' -  
ninety-five dollars per person