

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

- 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

- 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.

\$ 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

- 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.

\$ 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

- 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

- 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

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