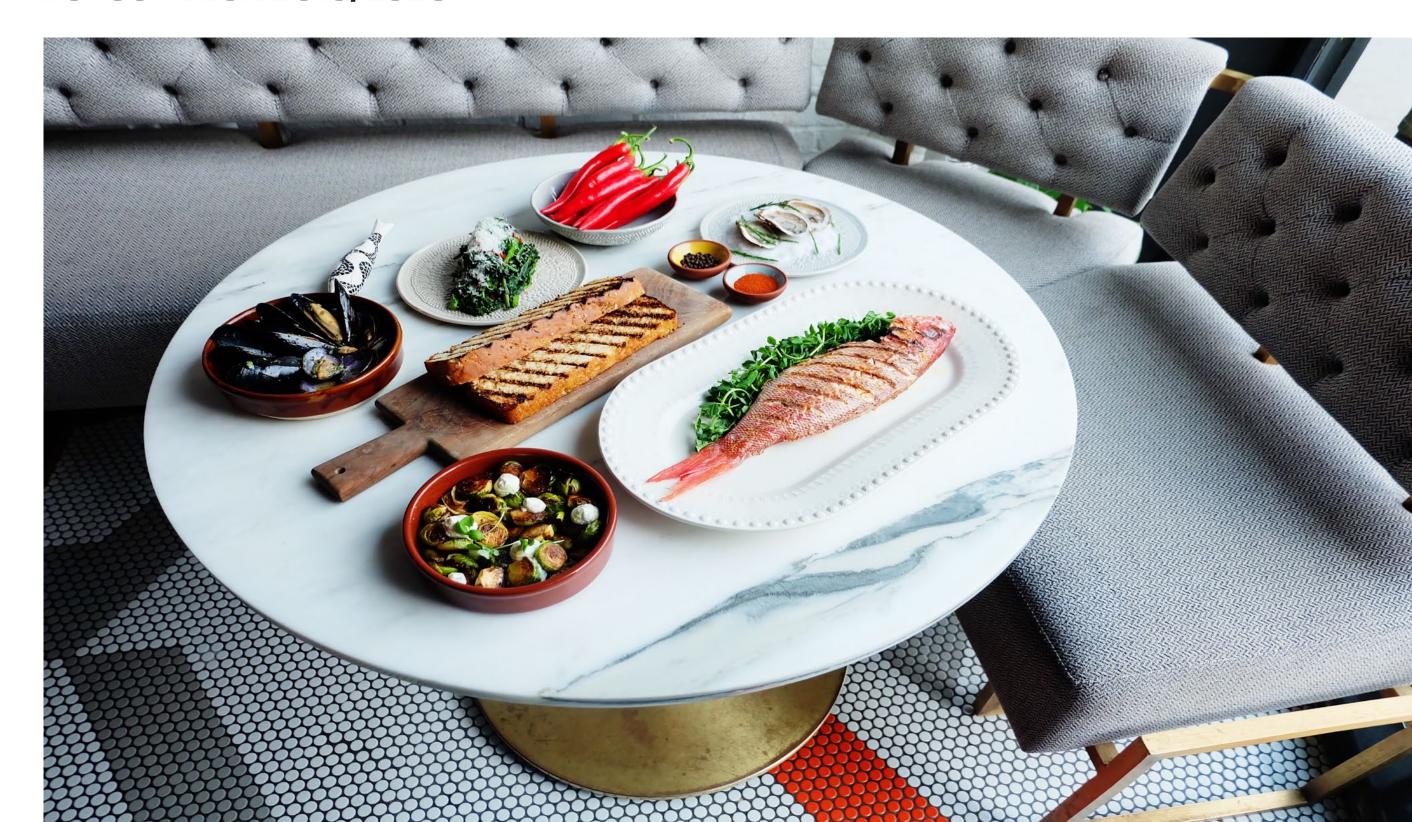
## PRIVATE EVENT BUYOUT DECK 2019/2020

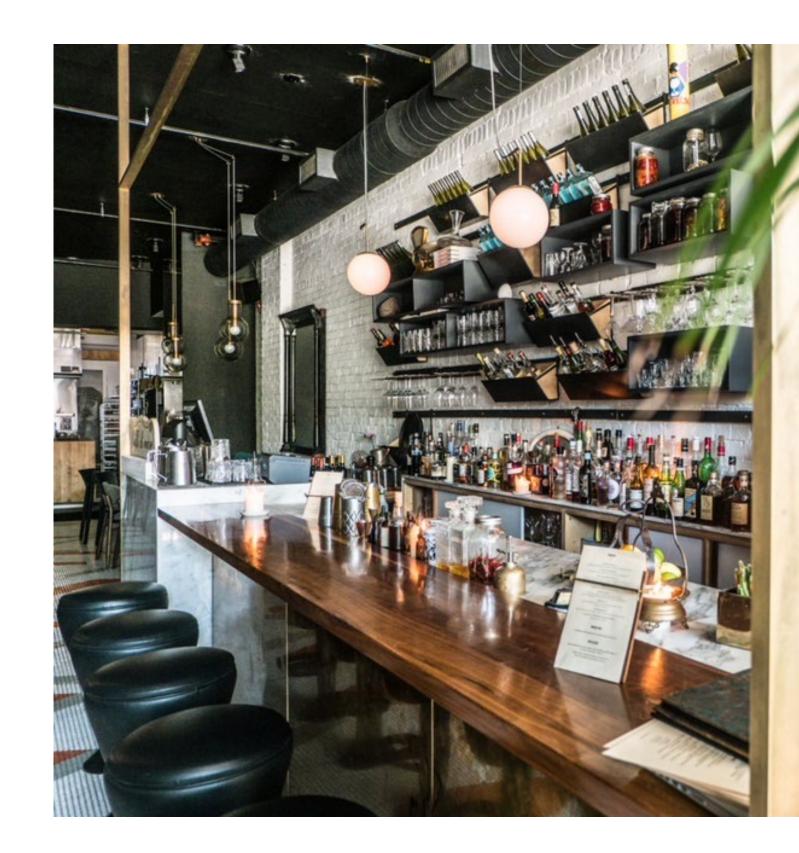


# **SPACE OVERVIEW**

Brass and Marble Accented | Wood and Brick Throughout Award Winning Designers | Commute Design

Seated Capacity 44 + 6 Seats at the Bar Standing Capacity 50 Main Bar Open Kitchen 4 Washrooms Audio Sound System Equipment Available

Seated Dinner | Cocktail Mingling Class Room Style Presentations



### PARTIAL BUYOUT

Capacity: 32 seats | 35 standing

Sunday to Thursday:

minimum spend \$3500, plus tax & tip

Friday & Saturday:

minimum spend \$4500, plus tax & tip









### **FULL BUYOUT**

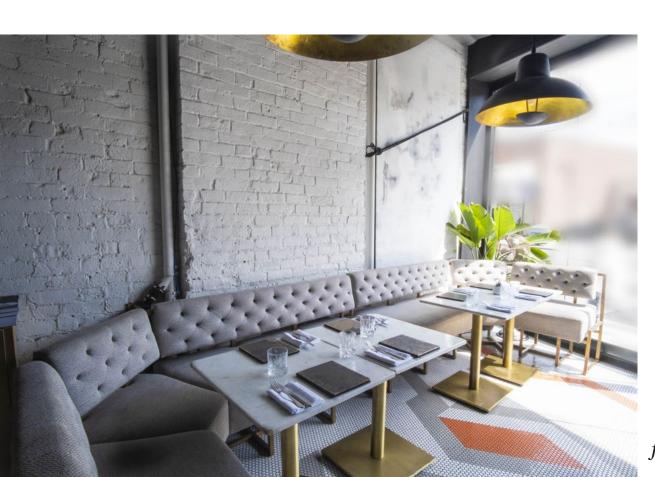
Seated Capacity 44 + 6 Seats at the Bar Maximum Standing Capacity 50

#### **DAYTIME BUYOUT**

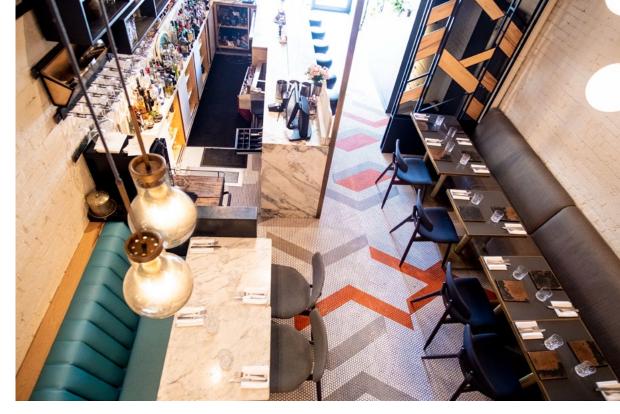
Monday to Sunday 11am-3pm: minimum spend \$2500-\$3000, plus tax & tip

### **EVENING BUYOUT**

Sunday to Thursday: minimum spend \$4200, plus tax & tip Friday & Saturday: minimum spend \$6000, plus tax & tip

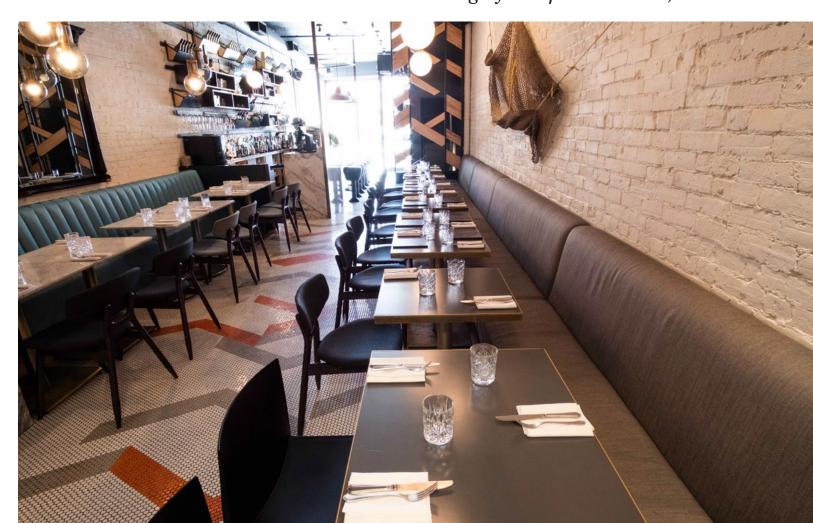


front: seats 10



bar: seats 6

grey banquette seats 24, blue seats 12



## MENU

Menu changes seasonally Custom canapé and menu options upon request We offer custom set menus and vegan/gluten-free options.

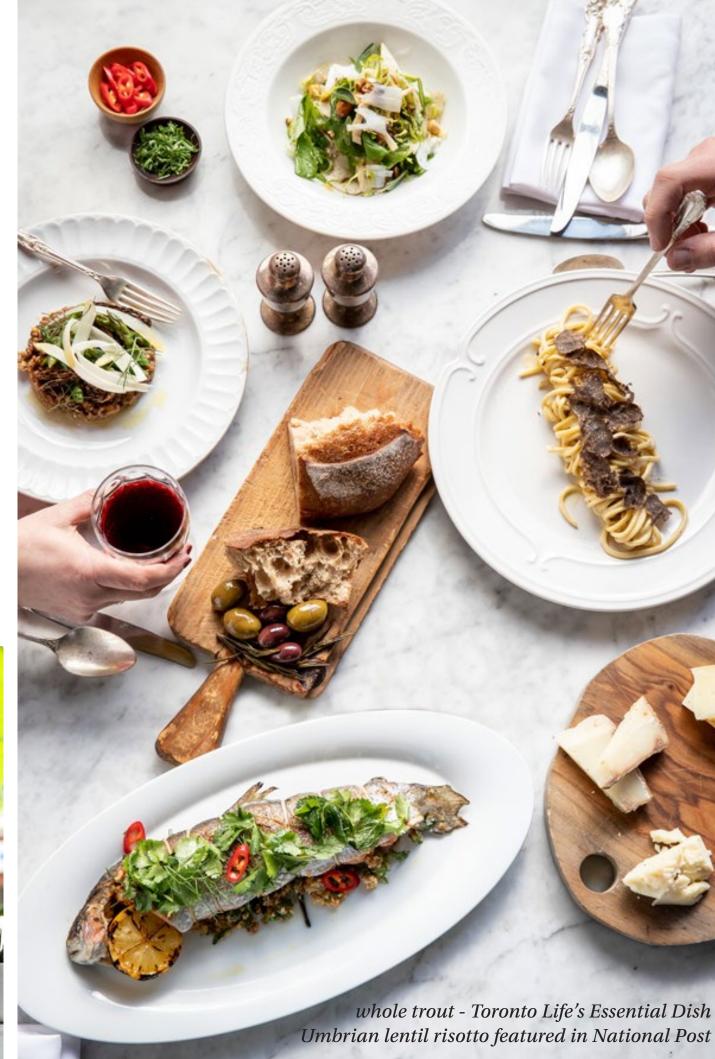
DOWNLOAD SAMPLE FAMILY STYLE MENU

DOWNLOAD SAMPLE PRIX FIXE MENU



lobster tortelli - Toronto Life's top 25 pastas





### **CHEF IVANA RACA**

Chef Ivana Raca has already achieved unparalleled success in what has traditionally been a male dominated field.

Ivana worked in Mark McEwan's kitchens for 14 years. By the age of 24, Ivana was selected as the first female Executive Chef for the six million dollar food emporium McEwan Foods.

Looking for more challenges, in 2012 Ivana traveled to Australia's Gold Coast where, for two years she worked under Two Star Michelin Chef Paul Froggatt at the Palazzo Versace.

Upon her return to Canada, Ivana entered one of the first Underground Chef Battles in Toronto and to no one's surprise, made it to the final round. Her competitive has been on view on the Food Network, presenting her winning dish on "Beat Bobby Flay". She has an upcoming appearance on Iron Chef, and has appeared on Top Chef and Chopped Canada. Off-television, she recently hosted "Canada's 100 Best".

Ivana is now a proud partner at Ufficio and co-founder of Open Kitchen Toronto, a dining series supporting the advancement of women within the culinary industry.

#### **EVENT OPTIONS:**

Celebrity Chef Appearance | Engagement | Cooking | Presentation

On request at additional cost





# CONTACT

**LOCATION** 

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