

Sidedoor Restaurant Private Events

Dear Guest,

*Thank you for considering the **SIDEDOOR** to host your event reception. Our goal is to emulate the best in casual fine dining with first class service, quality ingredients and award winning wines.*

Located in the By Ward Market, we offer two unique event spaces. Both, Canadian contemporary menu and Asian influenced menu both reflect engaging flavor profiles and the changing seasons. Our philosophy is simple; use the best local ingredients and serve them with passion and delight.

*Our gracious personnel and our attention to detail are sure to make your event a memorable one. For more information or to book a meeting with a member of our Events Team please call the **SIDEDOOR** at 613 562 9331 or email: events@sidedoorrestaurant.com*



The following information has been assembled for your convenience and is intended to assist you in planning your Event

SEATING CAPACITY

DINING:

- :Our Private Event Room: seats up to 90 people
- : Our Semi Private (Lower Bar): seats up to 40 people
- : Total capacity for Private Room and Lower Bar: maximum seated 130people
- : Entire restaurant: maximum seated reception 250people

RECEPTION:

- : Lower Bar: maximum standing reception 60 people
- :Our Private Event Room: maximum standing reception 100 people
- : Total capacity for Private Room and Lower Bar: maximum standing reception 170 people
- : Capacity for entire restaurant: maximum reception 350 people
- : Room capacity may vary dependent upon exact floor plan requirements. (ie: dance floor, entertainment, etc)



APPOINTMENTS

Personal meetings with a member of Sidedoor's Private Event Team may be scheduled in order to view the establishment and discuss event possibilities. Appointments may be scheduled by contacting the office at (613) 562 9331, Monday to Friday 10:00am to 5:00pm.

UNCONFIRMED RESERVATIONS

Sidedoor Private Event Room may temporarily hold your requested event date. Within this time, should additional requests for this date come forth, you will be asked to sign a confirmation contract in order to officially book the day in question, or you will be requested to release the booking to other interested parties.

DEPOSITS & CANCELLATIONS

Once the confirmation contract has been signed, a 20% deposit of the event subtotal will be required in order to hold the reservation date. At any time, should you need to cancel, Sidedoor's Private Event Room there is a requirement for 30 days written notice. If proper notification of cancellation is not received, the 20% deposit will not be reimbursed. Once the details of the event have been decided an additional 50% deposit of the estimated cost of the invoice will be required 4 weeks before the event.

PAYMENT

Payment is accepted in the form of cash, credit card (Visa, MasterCard & Amex) certified cheque or money order. Any balance owing that accumulates during the event, which does not appear on the estimated invoice, is due on the evening of the event. Also note that applicable taxes and a 18% gratuity will be added to the final subtotal of the event.



FINAL GUARANTEE & ENTRÉE COUNT

A final guest count is due one week in advance of the event. If no guest confirmation is received, the client will be financially responsible for the most updated count given or the number of guests in attendance, whichever is greater. The final invoice will be calculated with the confirmed guest count. This will become the minimum cost of the event even if not all guests are present at the event. * Please note that the client is financially responsible for any damages to the property or incident that would require extensive cleaning or repair brought upon by an invitee of your event.

WINE AND LIQUOR

HOST BAR

Cocktails are charged on a consumption basis. A running tab is calculated and presented to the host of the event. A minimum subtotal may be imposed.

CASH BAR

Guests are charged individually for their cocktails as they are served.



WINE TASTING

Host your own wine tasting. Sidedoor's Private Event Room offers an extensive selection of unique wines and liqueurs. Feature wines from a specific country, region or grape varietal and enjoy an informative and entertaining evening accompanied by our in-house sommelier. (Please note that additional sommelier cost will be added to your invoice at \$75/hour, minimum 2 hours or \$250 for the evening).

COCKTAIL HOUR

Begin your event with a pre-dinner cocktail hour. Mingle and enjoy cocktails and hors d'oeuvres in our lounge area.



SIGNATURE COCKTAIL

Allow our creative bar team to create a signature cocktail designed specifically for your event. Welcome your guests by offering a custom martini or cocktail inspired by a theme. Options are limitless!

CHAMPAGNE TOAST

Every celebration deserves a toast! Choose from a selection of sparkling wines or champagnes and 'raise your glass' to celebrate in style.

WINE SELECTION

Pre-select your favorite red and white wines to be served with dinner or as part of the host and open bar. Sidedoor's Private Event Room offers an extensive wine list to choose from. Please note our sommelier will be pleased to suggest the appropriate wines to compliment your menu selection.



ADDITIONAL SERVICES

(Offered at an additional cost)

PRINTED MENUS

A variety of designed menus are available to choose from. Have your menu printed in a range of styles or materials.

COAT CHECK

Offer your guests the advantage of a full coat check service complete with tickets. This service is quite helpful in eliminating clutter while relieving guests of the added responsibility of surveying their own coats. Please note that Sidedoor's Private Event Room is not responsible for any damage or loss of the guest's belongings.

CANAPES

(minimum order of 2 dozen per type)

\$32 per dozen

chef's seasonal
chef's seasonal (vegetarian)
papaya salad rolls
Bengali meat balls
crispy tofu w/ chili tamarind
pork dumplings
tuna tartar nori hand roll
crispy beef
fish fritters
beef& ginger spring rolls

\$58 per dozen

SIDEDOOR's famous soft shell tacos

Spicy braised beef

jerk chicken

Bajan crispy fish

ancho pulled pork

dahl fritter

\$24 per dozen

chef's hand rolled mini donuts assorted flavours

MIX & MATCH SET MENUS

MAIN COURSE PRICING INCLUDES ONE APPETIZER AND DESSERT
(choice of two options for wave one & three options for wave two)

If a client requires an additional option, a \$5.00 surcharge will apply per person per additional selection per course.

Pricing does not include tea or coffee.

Table d'hôte costing is based on the highest priced main course option.

All guests will be charged the same table d'hôte price.

Prices are subject to HST and a 18% gratuity.

Prices subject to change without notice.

wave 1

(choose 2)

green papaya salad

cashews, mint, thai basil & crisp taro

albacore tuna sashimi (add \$5 pp)

gingered jalapeno & yuzu marmalade

Chef's seasonal soup

baby kale & local greens salad

w/ ginger vinaigrette

wave 2
(choose 3)

braised beef

served on a bed of jasmine rice w/ seasonal vegetables, panaeng curry & roasted peanuts
\$49 per person

hainanese chicken breast

served on a bed of jasmine rice w/ seasonal vegetables and ginger-scallion nam
\$46 per person

mapu tofu

served on a bed of jasmine rice w/ seasonal vegetables & shitake chili sauce
\$42 per person

butter poached lobster

served on a bed of jasmine rice w/ seasonal vegetables & mild green curry
\$52 per person

black cod

served on a bed of jasmine rice w/ seasonal vegetables & dashi broth
\$52 per person

honey glazed pork loin

served on a bed of jasmine rice w/ seasonal vegetables & preserved root vegetables & sesame
\$48 per person

wave 3

sweet sharing platters

chef's mini donuts & other sweet treats

STANDING COCKTAIL DINING MENUS

WAVE 1 CANAPES

(choose 4-5 types - \$32/dz)

chef's seasonal
chef's seasonal (vegetarian)
papaya salad rolls
Bengali meat balls
crispy tofu w/ chili tamarind
pork dumplings
tuna tartar norihandroll
crispy beef
fish fritters
beef& ginger spring rolls

SIDEDOOR's famous soft shell tacos \$58 per dozen

WAVE 2 SOBA NOODLE BAR

(build your own noodle dish by dressing from the following ingredients \$13 pp)

crispy shallot sweet peppers
cucumber shitake mushrooms
nuocnam drunken sweet chili sauce
napa cabbage pickled sweet onion
fresh herbs garlic chives

WAVE 3 - STATIONS

TOSSED WARM STIR FRY NOODLES w/ chili garlic & Chinese greens (self serve)

\$14 per portion (minimum 40 people)

SIDEDOOR FRIED RICE served w/ seasonal vegetables (self serve)

\$ 12 a portion (minimum 40 people)

BRAISED BEEF PANAENG CURRY served w/ rice and seasonal vegetables

(manned) \$20 per portion (minimum 40 people)

CHARCUTERIE assorted charcuterie, artisanal breads, various accompaniments

\$12 per person (minimum 40 people)

LOCAL CHEESE BOARD assorted artisanal cheeses, artisanal bread, various accompaniments

\$12 per person (minimum 40 people)

WRAP STATION

(interactive wrap stations, served with butter leaf lettuces,

house pickles & SIDEDOOR sauces)

un-pulled pork : 3 pound pork shoulder, braised & glazed \$15pp

dragon fish : 3 pound fish, deboned, tied & fried whole \$17pp

whole braised beef: size and cut catered to your group \$19pp

WAVE 4DESSERT

chef's hand rolled mini donuts \$24 per dozen

served like a passed canape, assorted flavours

LATE NIGHT

BUILD YOUR OWN POUTINE BAR \$12pp (min. 40 people)

house fries, SIDEDOOR gravy & Quebec cheese curds

GRILLED FLATBREAD PIZZAS \$12pp (min. 40 people)

Chef's Suggestions (but not limited to):

tunatunatta

lecoprin mushroom w/ truffle

grilled vegetable & molten micha