

The background is a collage of various food and drink images. In the top left, there's a close-up of a glass filled with a light-colored beverage and ice. To its right is a plate with a dish that appears to be seafood or a salad. In the bottom left, there's a plate with a dark, possibly chocolate-based dessert topped with white seeds. In the bottom right, there's a plate with a light-colored, possibly pasta or noodle dish. Green foliage, including large monstera leaves, is scattered around the edges of the collage. A black rectangular border frames the central text area.

SIDEDOOR

CONTEMPORARY KITCHEN & BAR

EVENT EDITION

Welcome to Sidedoor

WE WOULD LIKE TO THANK YOU FOR CONSIDERING SIDEDOOR KITCHEN AND BAR TO HOST YOUR EVENT. OUR GOAL IS TO PROVIDE YOU WITH THE BEST IN CASUAL FINE DINING WITH FIRST-CLASS SERVICE, QUALITY INGREDIENTS AND AWARD WINNING WINES.



LOCATED IN AN ELEGANT STONE-WALLED HERITAGE BUILDING CONSTRUCTED IN 1876 IN THE HISTORIC BYWARD MARKET, SIDEDOOR OFFERS MULTIPLE UNIQUE EVENT SPACES AS WELL AS A BEAUTIFUL COBBLESTONE PATIO.



OUR CANADIAN CONTEMPORARY AND ASIAN INFLUENCED MENUS REFLECT ENGAGING FLAVOUR PROFILES AND THE CHANGING SEASONS. OUR PHILOSOPHY IS SIMPLY TO USE THE BEST LOCAL INGREDIENTS AND TO SERVE THEM WITH PASSION AND DELIGHT. OUR GRACIOUS PERSONNEL AND OUR ATTENTION TO DETAIL ARE SURE TO MAKE YOUR DAY A MEMORABLE ONE.

Exclusive Buyout Options

Envision our restaurant as your wedding venue. We offer exclusive buyout options to you can customize every aspect to your needs and desire!

EXCLUSIVITY OF THE RESTAURANT -BUYOUT OPTIONS-

SEATED DINNER

Maximum of 230 guests

STANDING RECEPTION

Maximum of 330 guests

MINIMUM EXPENDITURES & RESTAURANT CAPACITY

RECEPTION & SEATED DINNER

SUNDAY

\$14,000	+	\$2,000
<small>MINIMUM SPENDING</small>		<small>ADMINISTRATIVE FEE</small>
<hr/>		
\$16,000 TOTAL		

MONDAY - THURSDAY

\$11,000	+	\$2,000
<small>MINIMUM SPENDING</small>		<small>ADMINISTRATIVE FEE</small>
<hr/>		
\$13,000 TOTAL		

FRIDAY & SATURDAY

\$14,000	+	\$2,500
<small>MINIMUM SPENDING</small>		<small>ADMINISTRATIVE FEE</small>
<hr/>		
\$16,500 TOTAL		

LONG WEEKEND SUNDAYS/ HOLIDAYS/SPECIAL DAYS

<small>MINIMUM SPENDING</small>		<small>ADMINISTRATIVE FEE</small>
<hr/>		
\$14,000 + \$2,500		
<hr/>		
\$16,500 TOTAL		

IN ORDER TO BOOK ONE OF OUR SPACES, GUESTS MUST COMMIT TO A MINIMUM SPEND REQUIREMENT.
ALL FOOD AND BEVERAGE SALES, INCLUDING THOSE FROM A CASH BAR, GO TOWARDS YOUR MINIMUM SPEND.
ALL PRICES ARE BEFORE TAX AND GRATUITY.

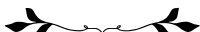
THERE MAY BE VARIANCES IN CAPACITY BASED UPON FLOOR PLAN REQUIREMENTS.
ANYTHING THAT REDUCES FLOOR SPACE, SUCH AS A DANCE FLOOR, ENTERTAINMENT,
ADDITIONAL TABLES FOR GIFTS ETC. MAY REDUCE THE CAPACITY

Restaurant Dining Options

PRIVATE EVENT ROOM + LOWER BAR

\$6,500

-MINIMUM SPEND-
BEFORE TAXES & GRATUITY



SEATED DINNER

Maximum of 90 guests

STANDING RECEPTION

Maximum of 130 guests

PRIVATE EVENT ROOM

\$4,000

-MINIMUM SPEND-
BEFORE TAXES & GRATUITY



SEATED DINNER

Maximum of 60 guests

STANDING RECEPTION

Maximum of 100 guests

SEMI-PRIVATE LOWER BAR

\$2,500

-MINIMUM SPEND-
BEFORE TAXES & GRATUITY



SEATED DINNER

Maximum of 35 guests

STANDING RECEPTION

Maximum of 50 guests

IN ORDER TO BOOK ONE OF OUR SPACES, GUESTS MUST COMMIT TO A MINIMUM SPEND REQUIREMENT.
ALL FOOD AND BEVERAGE SALES, INCLUDING THOSE FROM A CASH BAR, GO TOWARDS YOUR MINIMUM SPEND.
ALL PRICES ARE BEFORE TAX AND GRATUITY.

THERE MAY BE VARIANCES IN CAPACITY BASED UPON FLOOR PLAN REQUIREMENTS.
ANYTHING THAT REDUCES FLOOR SPACE, SUCH AS A DANCE FLOOR, ENTERTAINMENT,
ADDITIONAL TABLES FOR GIFTS ETC. MAY REDUCE THE CAPACITY

Additional Key Information

APPOINTMENTS

PERSONAL MEETINGS WITH A MEMBER OF SIDEDOOR'S EVENT TEAM MAY BE SCHEDULED IN ORDER TO VIEW THE ESTABLISHMENT AND TO DISCUSS EVENT POSSIBILITIES.

APPOINTMENTS MAY BE SCHEDULED BY CONTACTING THE OFFICE AT 613.562.9331 OR EVENTS@SIDEDOORRESTAURANT.COM
APPOINTMENTS MAY BE SCHEDULED FROM 11:30AM TO 6:00PM.

PUTTING A DATE ON HOLD

SIDEDOOR'S EVENT TEAM 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 SECURE THE DATE IN QUESTION, OR YOU WILL BE REQUIRED 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. IF AT ANY TIME YOU SHOULD HAVE TO CANCEL YOUR PRIVATE EVENT BOOKING, THERE IS A REQUIREMENT OF 90 DAYS WRITTEN NOTICE. WITHOUT PROPER NOTICE OF CANCELLATION, THE DEPOSIT IS NON-REFUNDABLE. ONCE THE DETAILS OF THE EVENT HAVE BEEN DECIDED, AN ADDITIONAL 75% 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, CERTIFIED CHEQUE, OR MONEY ORDER.
ANY BALANCE OWING THAT ACCUMULATES DURING THE EVENT, WHICH DOES NOT APPEAR ON THE ESTIMATED INVOICE, WILL BE DUE ON THE EVENING THE FINAL SUBTOTAL OF THE EVENT.
THE FINAL PAYMENT IS OWED NO MORE THEN 72 HOURS AFTER THE EVENT.
ACCEPTED CREDIT CARDS: VISA, MASTERCARD OR AMEX

FINAL GUARANTEE AND ENTRÉE COUNT

A CLOSE ESTIMATE IS NEEDED 7 DAYS IN ADVANCE OF THE EVENT, IN ORDER FOR SIDEDOOR TO ENSURE YOUR BEST EXPERIENCE POSSIBLE.
IF A FINAL GUEST COUNT IS NOT CONFIRMED 24 HOURS BEFORE THE EVENT, 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 ANY INCIDENT THAT WOULD REQUIRE EXTENSIVE CLEANING OR REPAIR BROUGHT ON BY AN INVITEE OF YOUR EVENT.

EVENT SETUP

YOU AND YOUR EVENT SPECIALIST CAN DECIDE ON A SET UP TIME THAT WORKS FOR BOTH PARTIES

COAT CHECK

A MANDATORY COAT CHECK WILL BE ENFORCED FOR ALL PRIVATE EVENTS BOOKED BETWEEN NOVEMBER 1ST - MARCH 31ST.
THIS STAFF ATTENDED SERVICE WILL HELP ENSURE YOUR GUESTS ENJOY THE EVENING WITH PEACE OF MIND AND WILL ELIMINATE ANY ADDITIONAL CLUTTER DURING THE EVENT.

A \$200 STAFFING CHARGE WILL BE APPLIED TO THE FINAL BILL (TAX AND GRATUITY IS APPLIED)

Passed Canapés

Our executive chef has curated a selection of canapes that will be sure to please your guests.
Pick and choose to create your own custom menu.

VEGETARIAN SELECTIONS

PAKORA FRITTER
(V - GF - DF)

\$30 / Dozen

KOREAN FRIED CAULIFLOWER
(V - GF - DF)

\$30 / Dozen

VEGETARIAN SPRING ROLLS
(V - DF)

\$30 / Dozen

TOM YUM ARANCINI
(Vegetarian)

\$30 / Dozen

TEMPURA SWEET POTATO
(V - GF - DF)

\$30 / Dozen

ZUCCHINI SKEWERS
(V - GF - DF)

\$30 / Dozen

BEETROOT TARTARE
(V - GF - DF)

\$30 / Dozen

SWEET & SOUR CRISPY TOFU
(V - GF - DF)

\$30 / Dozen

MEAT SELECTIONS

BENGALI MEATBALLS

\$40 / Dozen

PORK & SHRIMP DUMPLINGS

\$40 / Dozen

BEEF SKEWERS
(GF - DF)

\$40 / Dozen

THAI CHICKEN SKEWERS

\$40 / Dozen

BEEF TARTARE
(GF - DF)

\$40 / Dozen

PORK & KIMCHI SPRING ROLLS
(DF)

\$40 / Dozen

SEAFOOD SELECTIONS

SALT COD FRITTERS

\$40 / Dozen

TUNA SASHIMI ON CUCUMBER
(DF)

\$40 / Dozen

SHRIMP SKEWERS
(GF - DF)

\$40 / Dozen

TUNA TARTARE
(GF - DF)

\$40 / Dozen

LOBSTER & CRAB WONTON TACOS
(DF)

\$50 / Dozen

Chef's Selection

Not sure what to choose?
Leave it to our chef to procure a seasonal inspired selection of canapés,
which will include a variety of vegetarian, seafood and meat creations.
Selections are determined on the day of.

Street Food

MORE OPTIONS FOR PASSED CANAPES

TACOS

\$90 / DOZEN

VEGETARIAN

VEGAN CHORIZO
V / GF ON LETTUCE

MEAT

KOREAN BBQ PORK

SEAFOOD

TEMPURA FRIED BAJAN FISH
GF ON LETTUCE

SPICY BRAISED BEEF CHUCK
GF ON LETTUCE

BAO BUNS

\$90 / DOZEN

VEGETARIAN

VEGETARIAN

MEAT

FRIED CHICKEN
PORK BELLY

DONUTS

\$35 / DOZEN

DARK CHOCOLATE

WHITE CHOCOLATE & CRANBERRY

CINNAMON SUGAR

Self-Serve Stations

Elevate any event or occasion with food stations & late night offerings.
Customize your event menu and leave the rest to us!

SELF-SERVE STATIONS

MINIMUM ORDER OF 20 PORTIONS

VEGETARIAN

FRUIT / VEGETABLE PLATTER
\$6/ PP

GREEN PAPAYA SALAD
\$12/ PP

SOBA NOODLES
\$12/ PP

COCONUT FRITTER WITH RICE AND
VEGETABLES
\$20/ PP

LOCAL CHEESE BOARD
\$18/ PP

MEAT

BLACK GARLIC HONEY CHICKEN WITH
RICE AND VEGETABLES
\$25/ PP

BRAISED BEEF CURRY WITH
RICE & VEGETABLES (GF)
\$25/ PP

CHARCUTERIE BOARD
\$18/ PP

SEAFOOD

SUSHI ROLLS | CHEF'S ASSORTMENT
\$41/ PP

OYSTERS WITH FULL
ACCOMPANIMENTS
\$400/100 OYSTERS

LATE NIGHT STATIONS

MINIMUM ORDER OF 20 PORTIONS

HOUSE-CUT FRIES
\$6/ PP

CLASSIC POUTINE
(CHEESE CURDS & HOUSEMADE GRAVY)
\$12/ PP

FLATBREADS (CHEF'S SELECTION)
\$12/ PP

TACO OR BAO BUN ASSORTMENT
\$90/ DOZEN

Set Dinner Menus • I

The selected menu will be offered to the entire group on the night of your event.
Your guests will be offered the options indicated and can pick on the day of the event.
Menu tastings are not available for set menus.

Menu 1

\$60

PER PERSON

APPETIZER

GREEN PAPAYA SALAD

CASHEWS / MINT / THAI BASIL / CRISPY TARO

CHEF'S DAILY SOUP

DETERMINED DAY OF

MAIN

-ALL ENTREES ARE PAIRED WITH JASMINE RICE & SEASONAL VEGETABLES-

BRAISED BEEF

PANAENG CURRY / ROASTED PEANUTS

CHICKEN SUPREME

BLACK GARLIC HONEY SAUCE

COCONUT FRITTER

YELLOW CURRY / PICKLED MANGO CHUTNEY / HERB OIL

DESSERT

CHEF'S SWEET TREATS AND MINI DONUTS

PRICING DOES NOT INCLUDE TEA OR COFFEE.
PRICES ARE SUBJECT TO HST & 20% GRATUITY.
PRICES SUBJECT TO CHANGE.

Set Dinner Menus • II

The selected menu will be offered to the entire group on the night of your event.
Your guests will be offered the options indicated and can pick on the day of the event.
Menu tastings are not available for set menus.

Menu 2

\$70

PER PERSON

APPETIZER

GREEN PAPAYA SALAD

CASHEWS / MINT / THAI BASIL / CRISPY TARO

CHEF'S DAILY SOUP

DETERMINED DAY OF

SIDEDOOR SALAD

CORN / AVOCADO / TOMATO / CILANTRO DRESSING

MAIN

-ALL ENTREES ARE PAIRED WITH JASMINE RICE & SEASONAL VEGETABLES-

BRAISED BEEF

PANAENG CURRY / ROASTED PEANUTS

CHICKEN SUPREME

BLACK GARLIC HONEY SAUCE

BLACK COD

DASHI BROTH

COCONUT FRITTER

YELLOW CURRY / PICKLED MANGO CHUTNEY / HERB OIL
TO ACCOMMODATE ANY VEGETARIAN & VEGAN GUESTS

DESSERT

CHEF'S SWEET TREATS AND MINI DONUTS

PRICING DOES NOT INCLUDE TEA OR COFFEE.
PRICES ARE SUBJECT TO HST & 20% GRATUITY.
PRICES SUBJECT TO CHANGE.

Set Dinner Menus • III

The selected menu will be offered to the entire group on the night of your event;
Your guests will be offered the options indicated and can pick on the day of the event..
-Menu tastings are not available for set menus-

Menu 3

\$80

PER PERSON

APPETIZER

GREEN PAPAYA SALAD

CASHEWS / MINT / THAI BASIL / CRISPY TARO

CHEF'S DAILY SOUP

DETERMINED DAY OF

TUNA SASHIMI

YUZU / MISO / CUCUMBER / FURIKAKE

MAIN

-ALL ENTREES ARE PAIRED WITH JASMINE RICE & SEASONAL VEGETABLES-

BRAISED BEEF

PANAENG CURRY / ROASTED PEANUTS

LOBSTER CURRY

GREEN CURRY / FRESH HERBS

BLACK COD

DASHI BROTH

COCONUT FRITTER

YELLOW CURRY / PICKLED MANGO CHUTNEY / HERB OIL
TO ACCOMMODATE ANY VEGETARIAN & VEGAN GUESTS

DESSERT

CHEF'S SWEET TREATS AND MINI DONUTS

PRICING DOES NOT INCLUDE TEA OR COFFEE.
PRICES ARE SUBJECT TO HST & 20% GRATUITY.
PRICES SUBJECT TO CHANGE.

Set Lunch Menus • I & II

Please speak to our event coordinator to reserve your next luncheon. Reservations based on availability.

Menu 1

\$55

PER PERSON

APPETIZER

GREEN PAPAYA SALAD

CASHEWS / MINT / THAI BASIL / CRISPY TARO

CHEF'S DAILY SOUP

DETERMINED DAY OF

MAIN

-ALL ENTREES ARE PAIRED WITH JASMINE RICE & SEASONAL VEGETABLES-

BRAISED BEEF

PANAENG CURRY / ROASTED PEANUTS

COCONUT FRITTER

YELLOW CURRY / PICKLED MANGO CHUTNEY / HERB OIL

DESSERT

CHEF'S SWEET TREATS AND MINI DONUTS

PRICING DOES NOT INCLUDE TEA OR COFFEE.
PRICES ARE SUBJECT TO HST & 20% GRATUITY.
PRICES SUBJECT TO CHANGE.

Menu 2

\$65

PER PERSON

APPETIZER

GREEN PAPAYA SALAD

CASHEWS / MINT / THAI BASIL / CRISPY TARO

CHEF'S DAILY SOUP

DETERMINED DAY OF

TACOS (2PC)

CHOICE OF

BEEF / PORK / MAPU TOFU

MAIN

-ALL ENTREES ARE PAIRED WITH JASMINE RICE & SEASONAL VEGETABLES-

BRAISED BEEF

PANAENG CURRY / ROASTED PEANUTS

COCONUT FRITTER

YELLOW CURRY / PICKLED MANGO CHUTNEY / HERB OIL

CHICKEN SUPREME

BLACK GARLIC HONEY SAUCE

DESSERT

CHEF'S SWEET TREATS AND MINI DONUTS

PRICING DOES NOT INCLUDE TEA OR COFFEE.
PRICES ARE SUBJECT TO HST & 20% GRATUITY.
PRICES SUBJECT TO CHANGE.

Additional Key Notes...Cont'

IS PARKING AVAILABLE?

UNFORTUNATELY, THERE IS NO PARKING ASSOCIATED WITH THE RESTAURANT.
STREET PARKING IS FREE AFTER 5:30PM AND THERE ARE MULTIPLE PAY LOTS WITHIN WALKING DISTANCE.
OUR PREFERRED GARAGE IS LOCATED AT 22 YORK ST. RIGHT NEXT TO THE RESTAURANT.

ARE THERE ANY DECOR RESTRICTIONS

YES, THE FOLLOWING ITEMS ARE NOT PERMITTED AT SIDEDOOR: SMOKE AND FOG MACHINES, RICE, TABLE SPARKLES/GLITTER/CONFETTI, OPEN FLAME, FLOWER PETAL TOSSING, ANYTHING TAPED OR GLUED TO THE WALLS OR DOORS.
A CLEANING CHARGE MAY BE APPLIED TO THE FINAL INVOICE IF THEY ARE USED.
REGRETTABLY, WE CANNOT ALLOW ANY CANDLES WITH AN EXPOSED FLAME FOR SAFETY REASONS. A CANDLE IN A VOTIVE TALLER THAN THE FLAME IS ALLOWED.

HOW ARE PAYMENTS MADE?

EITHER THE ADMINISTRATION FEE OR A 20% DEPOSIT OF THE MINIMUM IS DUE UPON CONTRACT SIGNING.
A SECOND DEPOSIT WILL BE REQUIRED 30 DAYS IN ADVANCE OF THE EVENT DATE FOR 75% OF THE REMAINING MINIMUM.
FINAL PAYMENT OF THE REMAINING BALANCE IS DUE ISSUED.

WHAT OTHER EXPENSES SHOULD I CONSIDER?

PLEASE CONSIDER BELOW ITEMS AS COMMON COSTS. FOR A FORMAL COST ESTIMATE PLEASE CONTACT AN EVENT SPECIALIST.

- VENDOR MEALS (SAME MEAL AS THE GUESTS)
- AUDIO-VISUAL EQUIPMENT (AVAILABLE FOR RENT)
- FOR DESIGNATED SEATING PLEASE PROVIDE YOUR OWN PLACE CARDS, ESCORT CARDS AND/OR SEATING CHART
- CRUISER TABLES OR ADDITIONAL FURNITURE AVAILABLE UPON REQUEST
- POTENTIAL ADDITIONAL STAFFING FEES (COAT CHECK, EXTRA STAFF ETC.)

WE HAVE LIMITED SPACE FOR STORAGE OF EXCESS FURNITURE. IF WE DO NOT HAVE THE STORAGE SPACE FOR THE FURNITURE THAT IS REQUESTED TO BE REMOVED, THAT COST WILL BE PASSED ON TO YOU.

WHAT IS THE CANCELLATION POLICY?

ALL CANCELLATIONS MUST BE SENT IN WRITING AND ACKNOWLEDGED BY SIDEDOOR MANAGEMENT.
ALL CHARGES WILL BE AUTOMATICALLY CHARGED TO THE CREDIT CARD ON FILE.
CANCELLATIONS WITHIN 4-6 MONTHS: 20% DEPOSIT WILL BE RETAINED.
CANCELLATIONS WITHIN 3 MONTHS – 15 DAYS: 50% OF THE MINIMUM SPEND WILL BE RETAINED.
CANCELLATIONS WITHIN 14 – 0 DAYS: 100% OF THE MINIMUM SPEND WILL BE RETAINED.

STILL HAVE ADDITIONAL QUESTIONS?

PLEASE REACH OUT TO ONE OF OUR EVENT SPECIALISTS

OLIVIA SAULNIER
EVENT MANAGER
EVENTS@SIDEDOORRESTAURANT.COM

KIMBERLY RYAN
DIRECTOR OF EVENTS
EVENTS@RESTAURANT18.COM