



SIDEDOOR

CONTEMPORARY KITCHEN & BAR

WEDDING EDITION

About the Venue



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

OUR CANADIAN CONTEMPORARY AND ASIAN INFLUENCED MENUS BOTH 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	+	\$2,500
MINIMUM SPENDING		ADMINISTRATIVE FEE
\$16,500 TOTAL		

MONDAY - THURSDAY

\$11,000	+	\$2,000
MINIMUM SPENDING		ADMINISTRATIVE FEE
\$13,000 TOTAL		

FRIDAY & SATURDAY

\$14,000	+	\$2,500
MINIMUM SPENDING		ADMINISTRATIVE FEE
\$16,500 TOTAL		

LONG WEEKEND SUNDAY

\$14,000	+	\$2,500
MINIMUM SPENDING		ADMINISTRATIVE FEE
\$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.

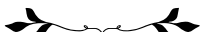
THERE MAY BE VARIANCES IN CAPACITY BASED UPON FLOOR PLAN REQUIREMENTS.
ANYTHING THAT REDUCES FLOOR SPACE, SUCH AS A DANCE FLOOR, ENTERTAINMENT,
ADDITIONAL TABLES FOR GIFTS ETC. MAY REDUCE THE CAPACITY

Restaurant Dining Options

PRIVATE EVENT ROOM + LOWER BAR

\$7,500

-MINIMUM SPEND-
BEFORE TAXES & GRATUITY



SEATED DINNER

Maximum of 75 guests

STANDING RECEPTION

Maximum of 100 guests

PRIVATE EVENT ROOM

\$4,500

-MINIMUM SPEND-
BEFORE TAXES & GRATUITY



SEATED DINNER

Maximum of 45 guests

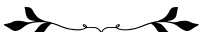
STANDING RECEPTION

Maximum of 60 guests

SEMI-PRIVATE LOWER BAR

\$3,000

-MINIMUM SPEND-
BEFORE TAXES & GRATUITY



SEATED DINNER

Maximum of 30 guests

STANDING RECEPTION

Maximum of 45 guests

STANDING RECEPTIONS OF 35+ WILL HAVE A MINIMUM SPEND OF \$3,500

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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

Our Wedding Package

Our venue will take care of everything you'll need for your big day!
Each wedding package includes the following:

OPTIONS FOR AN ON-SITE CEREMONY

BOOK ONE LOCATION FOR EVERYTHING UNDER ONE ROOF!
WE OFFER IN-HOUSE CEREMONY SERVICES FOR \$1,000
MINIMAL SEATING AND STANDING OVERFLOW AVAILABLE

COCKTAIL HOUR

HAVE YOUR GUESTS ENJOY A BEAUTIFUL AND UNIQUELY CURATED COCKTAIL HOUR
WITH PASSED ASSORTED CANAPÉS OR OTHER FOOD OPTIONS OF YOUR CHOOSING.
-SEE MENUS BELOW-

ADD-ON A SIGNATURE COCKTAIL TO MAKE YOUR MARK ON THE OCCASION.

FULL SERVICE DINING EXPERIENCE

-EVERYTHING YOU NEED TO ENJOY A FULL MEAL SERVICE-
(FLATWARE, STEMWARE, WHITE TABLE CLOTHS (EVENT ROOM ONLY), NAPKINS, ETC.)

- ON-SITE DAY OF COORDINATION SERVICES -

- MENUS AND BEVERAGE OPTIONS TAILORED TO YOUR NEEDS AND TASTES -

- PRINTED PERSONALIZED MENUS AT EACH PLACE SETTING -
DESIGN YOUR MENU AND LET YOUR GUEST DECIDE THAT EVENING!
YOU CAN HAVE YOUR MENU PRINTED WITH YOUR LOGO OR THE NAMES OF THOSE BEING CELEBRATED

- MICROPHONE FOR RENT FOR SPEECHES -

- FREE WIFI -

- COMPLIMENTARY MENU TASTING FOR YOU AND YOUR FIANCÉ -
FOR EVENTS OF 50 GUESTS OR MORE

- WEDDING CAKE CUT AND SERVED BY OUR TEAM -
CAKE CUTTING FEE DEPENDS ON GUEST COUNT AND CAKE SIZE

COMPLIMENTARY MENU TASTING

SIDEDOOR OFFERS A COMPLIMENTARY TASTING FOR YOU AND YOUR PARTNER FOR EVENTS WITH A MINIMUM OF 50+ GUESTS ONLY

PERSONALIZED CONSULTATION WITH OUR TRUSTED VENDORS

WE ARE PARTNERED WITH OFFICIANTS, FLORISTS AND DJ SERVICES TO ASSIST YOU IN SIMPLIFYING YOUR BIG DAY!
NO FEES FOR EXTERNAL VENDORS

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.

COAT CHECK FEE DEPENDS ON THE GUEST COUNT

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 EVENT MANAGER AT EVENTS@SIDEDOORRESTAURANT.COM

HOLDING A DATE

SIDEDOOR'S 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 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 THAN 72 HOURS AFTER THE EVENT. ACCEPTED CREDIT CARDS: VISA, MASTERCARD OR AMEX

FINAL GUARANTEE AND ENTRÉE COUNT

THE FINAL GUEST COUNT IS DUE 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, 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 VENDORS HAVE ACCESS TO THE ESTABLISHMENT 4 HOURS PRIOR TO GUEST INVITE TIME. THERE WILL BE A CHARGE IF EXTRA TIME IS NEEDED.

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 FRITTERS
(V - GF - DF)

\$36 / DOZEN

KOREAN FRIED CAULIFLOWER
(V - GF - DF)

\$36 / DOZEN

VEGETARIAN SPRING ROLLS
(V - DF)

\$36 / DOZEN

TOM YUM ARANCINI
(VEGETARIAN)

\$36 / DOZEN

TEMPURA SWEET POTATO
(V - GF - DF)

\$36 / DOZEN

ZUCCHINI SKEWERS
(V - GF - DF)

\$36 / DOZEN

BEETROOT TARTARE
(V - GF - DF)

\$36 / DOZEN

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

\$36 / DOZEN

MEAT SELECTIONS

BENGALI MEATBALLS

\$46 / DOZEN

PORK & SHRIMP DUMPLINGS

\$46 / DOZEN

BEEF SKEWERS
(GF - DF)

\$46 / DOZEN

THAI CHICKEN SKEWERS

\$46 / DOZEN

BEEF TARTARE
(GF - DF)

\$46 / DOZEN

PORK & KIMCHI SPRING ROLLS
(DF)

\$46 / DOZEN

SEAFOOD SELECTIONS

SALT COD FRITTERS

\$46 / DOZEN

TUNA SASHIMI ON CUCUMBER
(DF)

\$46 / DOZEN

SHRIMP SKEWERS
(GF - DF)

\$46 / DOZEN

TUNA TARTARE
(GF - DF)

\$46 / DOZEN

LOBSTER & CRAB WONTON TACOS
(DF)

\$55 / 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

Spice up your menu options with these spectacular street food items.
Our Chef has created a menu that each of your guests will love!

TACOS

\$110 / DOZEN

VEGETARIAN

VEGAN CHORIZO

MEAT

KOREAN BBQ PORK

SPICY BRAISED BEEF CHUCK

SEAFOOD

TEMPURA FRIED BAJAN FISH

BAO BUNS

\$110 / DOZEN

VEGETARIAN

VEGETARIAN

MEAT

FRIED CHICKEN
PORK BELLY

DONUTS

\$40 / DOZEN

DARK CHOCOLATE

WHITE CHOCOLATE & CRANBERRY

CINNAMON SUGAR



Self-Serve Stations

Elevate any occasion or event 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

\$8 / PP

GREEN PAPAYA SALAD

\$15 / PP

SOBA NOODLES

\$15 / PP

COCONUT FRITTER WITH
RICE AND VEGETABLES

\$25 / PP

LOCAL CHEESE BOARD

\$20 / PP

MEAT

BLACK GARLIC HONEY CHICKEN
WITH RICE AND VEGETABLES

\$29 / PP

BRAISED BEEF CURRY WITH
RICE & VEGETABLES

\$29 / PP

CHARCUTERIE BOARD

\$20 / PP

SEAFOOD

SUSHI ROLLS | CHEF'S ASSORTMENT

\$42 / PP

OYSTERS WITH FULL
ACCOMPANIMENTS

\$400/100 OYSTERS

LATE NIGHT STATIONS

MINIMUM ORDER OF 20 PORTIONS

HOUSE-CUT FRIES

\$9 / PP

CLASSIC POUTINE
(CHEESE CURDS & HOUSEMADE GRAVY)

\$15 / PP

FLATBREADS (CHEF'S SELECTION)

\$15 / PP

TACO OR BAO BUN ASSORTMENT

\$110 / DOZEN

Custom Wave Menu

Customize your dining experience with your own dinner selections.
Final menu price per person is determined by the highest main course selection.
Custom plated dinners are only available to groups 50+
-Menu tastings to be coordinated in advance-

APPETIZER

CHOICE OF TWO

GREEN PAPAYA SALAD

CASHEWS / MINT / THAI BASIL / CRISPY TARO

TUNA SASHIMI

YUZU / MISO / CUCUMBER / FURIKAKE

ADDITIONAL \$5/PERSON

CHEF'S SEASONAL SOUP

- DETERMINED DAY OF -

SIDEDOOR SALAD

CORN / AVOCADO / TOMATO / HOUSE-MADE CILANTRO DRESSING

MAIN COURSE

CHOICE OF THREE

BRAISED BEEF

PANAENG CURRY / ROASTED PEANUTS

\$70 PER PERSON

BUTTER POACHED LOBSTER

GREEN CURRY / FRESH HERBS

\$90 PER PERSON

BLACK GARLIC HONEY CHICKEN

\$70 PER PERSON

BLACK COD

DASHI BROTH

\$80 PER PERSON

COCONUT FRITTER

YELLOW CURRY / PICKLED MANGO CHUTNEY / HERB OIL

\$70 PER PERSON

INCLUDED WITH ALL MENUS

DESSERT

CHEF'S MINI DONUTS & SWEET TREATS

COCONUT FRITTER WILL ALWAYS BE OFFERED AS A VEGETARIAN & VEGAN OPTION.
THE PRICE NEXT TO THE MAIN COURSE INCLUDES AN APPETIZER AND A DESSERT.
ADDITIONAL OPTIONS ARE SUBJECTED TO \$5 SURCHARGE PER PERSON.
PRICING DOES NOT INCLUDE COFFEE & TEA.
PRICES ARE SUBJECT TO HST & 20% GRATUITY | PRICES SUBJECT TO CHANGE

Bar Options

We are happy to offer various bar options for your event.
Your event coordinator would be pleased to go over the available options we have.

OPEN 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.

DRINK TICKETS AVAILABLE UPON REQUEST.

SIGNATURE DRINK

ALLOW OUR CREATIVE BAR TEAM TO INVENT A SIGNATURE COCKTAIL
CUSTOM DESIGNED, JUST FOR YOUR EVENT.

WELCOME YOUR GUESTS BY OFFERING A CUSTOM MARTINI OR A COCKTAIL INSPIRED
BY A THEME THE OPTIONS ARE LIMITLESS!

CHAMPAGNE TOAST

EVERY CELEBRATION DESERVES A TOAST!

CHOOSE FROM A SELECTION OF OUR SPARKLING WINES & CHAMPAGNES
AND 'RAISE YOUR GLASS' TO CELEBRATE IN STYLE.

WINE SELECTION

PRE-SELECT YOUR FAVOURITE WINES, WHETHER IT BE SPARKLING, WHITE, ROSÉ,
OR RED TO BE SERVED WITH DINNER OR AS PART OF THE HOST AND OPEN BAR.

OUR PRIVATE EVENT ROOM OFFERS AN EXTENSIVE WINE LIST TO CHOOSE FROM.

PLEASE NOTE OUR BAR TEAM WILL BE PLEASED TO SUGGEST THE APPROPRIATE
WINES TO COMPLIMENT YOUR MENU SELECTION.

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 OUR RESTAURANT.

ARE THERE ANY RESTRICTIONS FOR SMOKE AND FOG MACHINES, RICE, TABLE SPARKLES, OPEN FLAME, CONFETTI OR ROSE PETAL TOSSING?

YES, THESE ITEMS ARE NOT PERMITTED AT SIDEDOOR
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.
CANDLES WITH AN OPEN FLAME CONTAINED IN A VOTIVE ARE ALLOWED.

HOW ARE PAYMENTS MADE?

A 20% DEPOSIT OR THE ADMINISTRATION FEE 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 COST ESTIMATE PLEASE CONTACT AN EVENT SPECIALIST.

- VENDOR MEALS
- AUDIO-VISUAL EQUIPMENT
- FOR DESIGNATED SEATING PLEASE PROVIDE YOUR OWN PLACE CARDS, ESCORT CARDS AND/OR SEATING CHART
- CRUISER TABLES OR ADDITIONAL FURNITURE AVAILABLE UPON REQUEST

WE HAVE LIMITED SPACE FOR STORAGE OF EXCESS FURNITURE,
IF MORE FURNITURE NEEDS TO BE REMOVED THAN WE HAVE STORAGE FOR THAT COST WILL BE PASSED ON TO YOU.

WHAT IS THE CANCELLATION POLICY?

ALL CANCELLATIONS MUST BE SENT IN WRITING AND ACKNOWLEDGED BY E18HTEEN 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 - E18HTEEN
RESTAURANT GROUP
EVENTS@RESTAURANT18.COM