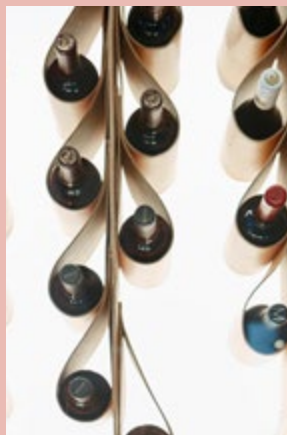


NOTA BENE

PRIVATE DINING INFORMATION



180 Queen St. West / 416 977 6400
Mel Payne / Events Manager / mel@notabenerestaurant.com

From a business dinner for 36 in our private dining room to a cocktail reception in NB Bar to a fully catered wedding for 300, we can help you to create an unforgettable experience



FREQUENTLY ASKED QUESTIONS

WHAT ARE THE ROOM CAPACITIES?

| | |
|---------------------|--|
| PRIVATE DINING ROOM | Up to 36 people seated / Up to 60 for cocktail reception |
| MAIN DINING ROOM | Up to 20 people per table |
| NB BAR | From 10-80 people (up to 120 on a flow basis) |
| FULL BUYOUT | Up to 175 people seated / Up to 300 for cocktail reception |

WHEN ARE THE ROOMS AVAILABLE?

Lunch: 11:30-4pm (Monday to Friday)

Dinner: 5:00-Close (Monday to Saturday)

Please note: full buyouts are available Monday to Sunday, depending on availability.

IS THERE A ROOM RENTAL FEE?

While there is no rental fee to use the private room or the bar, there is a minimum spend requirement on food and beverage.

WHAT ARE THE MINIMUM SPEND REQUIREMENTS?

| | |
|---------------------|---|
| PRIVATE DINING ROOM | Lunch \$500 - \$1500 / Dinner \$2000 - \$3500 |
| MAIN DINING ROOM | No minimum spending requirement |
| NB BAR | Half \$500-\$1500 / Full \$1500-\$3500 |
| FULL BUYOUT | Please contact us for date-specific minimums |

** Please note, all minimum spend requirements are exclusive of tax and gratuities.*

*** Minimum spends are subject to change in December.*

FREQUENTLY ASKED QUESTIONS

WHEN IS THE FINAL GUEST COUNT DUE?

The guaranteed number of guests attending the event is required 24 hours in advance of event date. Please note, unless we are notified of a guest count revision, the number originally contracted will be assumed as the guarantee. You will be billed for the guaranteed number given or the actual number in attendance, whichever is greater.

CAN I HOLD A MEETING OR PRESENTATION IN THE PRIVATE ROOM?

You are more than welcome to use A/V equipment in the private room. Please note that the room is not soundproof. We are happy to connect you with our A/V provider to arrange the required equipment.

WHAT SERVICES ARE INCLUDED IN A PRIVATE DINING EXPERIENCE?

- / Professional service staff
- / Existing tables and chairs
- / Standard table flatware and glassware
- / Printed personalized menus at each place setting
- / Table numbers

ADDITIONAL SERVICES:

- / Floral arrangements (By Bella at www.florafetish.com)
- / Audio & Visual Equipment
- / Entertainment referrals (full buyouts)
- / Specially requested furniture, linens, glassware, etc.
- / Please note all additional services are the responsibility of the client, and will be billed directly to you by the supplier.

BEVERAGES

Beverages are charged based upon consumption per drink, plus applicable taxes and gratuities. We have a full-service bar and an in-house sommelier to help you choose wines for your group that will compliment and enhance your experience. We do not allow corkage for large parties.

WHAT ARE YOUR GROUP MENU OPTIONS?

We offer a seasonally and locally inspired group menu package, offering a range of prices and dining options. Menus can be customized by interchanging items, and the pricing will be adjusted accordingly. We are happy to accommodate and cater to specific dietary requests and restrictions, and our Event Manager will work with you and the Chef to customize your dining experience.

FREQUENTLY ASKED QUESTIONS

CAN I BRING MY OWN CAKE?

You are welcome to bring your own cake for celebratory occasions, which is subject to a cake-plating fee of \$5 per guest. (Add ice cream: \$3)

If you would like us to handle the arrangements, we order our cakes from the talented team at Nadège Patisserie. Ask about pricing!

WHAT IS YOUR DEPOSIT, PAYMENT AND CANCELLATION POLICY?

DEPOSITS

A \$500 deposit is required on all bookings in the private room and in the NB Bar, and in the main dining room for groups of 12 or more guests.

For full buyouts, a deposit of half of the minimum spend is due upon contract signing.

PAYMENTS

For all events, the balance owing is due at the conclusion of the event, payable by cheque, cash, debit or credit card.

SERVICE CHARGE

For all events, a 20% service charge is applied to the final bill (calculated pre-tax).

CANCELLATION POLICY:

For events in the private room or the NB Bar, cancellations made within 14 days of your event will receive a full refund. Cancellations made 13 days or up to 24 hours of your event will not receive a refund, but the deposit will may be applied to another booking within 30 days of the original event.

NO-SHOW

If you do not cancel your booking in the main dining room within 24 hours, the deposit is forfeited.

If you do not cancel your booking in the private dining room within 24 hours, you will be charged the contracted minimum spend, plus tax and gratuity.

HOW DO I BOOK AN EVENT?

Contact our Event Manager, Mel Payne.

416.977.6400 (Ext. 232)

mel@nbrestaurant.ca

LUNCH

BEGIN

Leek & Potato Soup

kimchi, pork & shrimp XO sauce

Organic Greens Salad

red wine & sunflower vinaigrette, crisp lentils, herbs

Bosc Pear & Edive Salad

Québec blue cheese, heirloom beets, candied walnuts

FOLLOW

Sesame Chicken Salad

green papaya, cucumber, fish sauce, chilies, Asian herbs

8 oz. Shelter Valley Striploin

pommes frites, chimichurri

Grilled Mediterranean Seabass

spinach, capers, lemon, beurre noisette

Artisanal Ricotta Ravioli

cacio e pepe, Parmigiano, chives

FINISH

Sticky Date Pudding

pecan praline, rum raisins, brown butter ice cream

Sorbet

Hewitt's yogurt chip

\$59.00 / PER PERSON

PASSED CANAPÉS RECEPTION

VEGETARIAN

Chicken-fried Mushrooms

Thai Salad Roll *chili-lime dipping sauce*

Grilled Cheese *smoky ketchup*

SEAFOOD

Salt Cod Fritters *buttermilk ranch*

Big Eye Tuna Tartare Tostada

Beer-Battered Halibut *malt vinegar, tartar sauce*

MEAT

Cumbrae Farms Prime Beef Sliders

Buttermilk Fried Chicken *lemon mayo*

Steak Tartare *seed crackers, Parmigiano*

Charcuterie

CHEF'S CHOICE

Allow our chef to select the perfect combination of canapés for your event

\$40.00 / PER PERSON *[Consists of 10 pieces per person]*

DINNER OPTION ONE

BEGIN

Bosc Pear & Endive Salad

Québec blue cheese, heirloom beets, candied walnuts

Crisp Duck Salad

green papaya, cucumber, fish sauce, chillies, Asian herbs

FOLLOW

Tuscan Rabbit Ragù, Pappardelle Pasta

pancetta, olives, porcini, fennel, Parmigiano

Mediterranean Seabass "A La Plancha"

sautéed spinach, lemon, beurre noisette, capers

Artisanal Ricotta Ravioli

cacio e pepe, Parmigiano, chives

FINISH

Molten Chocolate Cake

milk chocolate ice cream, amarena cherries, white chocolate ganache, pecans

Sorbet

Hewitt's yogurt chip

\$79.00 / PER PERSON

DINNER OPTION TWO

BEGIN

Big Eye Tuna Tartare
avocado, celery, pine nuts, sesame oil, chili sauce

Leek & Potato Soup
kimchi, pork & shrimp XO sauce

Bosc Pear & Endive Salad
Québec blue cheese, heirloom beets, candied walnuts

FOLLOW

8 oz. Shelter Valley Striploin
thyme-roasted mushrooms, chimichurri

Tuscan Rabbit Ragù, Pappardelle Pasta
pancetta, olives, porcini, fennel, Parmigiano

Mediterranean Seabass "A La Plancha"
sautéed spinach, lemon, beurre noisette, capers

Artisanal Ricotta Ravioli
cacio e pepe, Parmigiano, chives

FINISH

Sticky Date Pudding
pecan praline, Hewitt's cream, rum raisins, brown butter ice cream

Sorbet
Hewitt's yogurt chip

\$85.00 / PER PERSON

DINNER OPTION THREE

BEGIN

Nova Scotia Lobster Salad

smoked bacon, avocado, red wine vinaigrette, buttermilk, greens

Bosc Pear & Endive Salad

Québec blue cheese, heirloom beets, candied walnuts

Big Eye Tuna Tartare

avocado, celery, crema, pine nuts, sesame oil

Crisp Duck Salad

green papaya, cucumber, fish sauce, chilies, Asian herbs

FOLLOW

12 oz. Shelter Valley Striploin

thyme-roasted woodland mushrooms, chimichurri

Tuscan Rabbit Ragù, Pappardelle Pasta

pancetta, olives, porcini, fennel, Parmigiano

Mediterranean Seabass "A La Plancha"

BC Sidesripe prawns, spinach, lemon, beurre noisette, capers

Cavatelli Pugliese

truffle-scented mushroom Bolognese

FINISH

Sticky Date Pudding

pecan praline, Hewitt's cream, rum raisins, brown butter ice cream

Molten Chocolate Cake

milk chocolate ice cream, amarena cherries, white chocolate ganache, pecans

\$97.00 / PER PERSON



TASTE OF NOTA BENE

Looking for something special? Let us create a seasonally inspired,
custom tasting menu for you and your guests.

Minimum 10 People / Maximum 20 People

5 COURSES

\$99 PER PERSON

WINE PAIRING AVAILABLE

7 COURSES

\$125 PER PERSON

WINE PAIRING AVAILABLE

IN ADDITION TO THE MENUS

ADDITIONS TO ANY PLATED DINNER

(Priced per person)

| | |
|---|--------------|
| Passed Canapés | 12.50 |
| <i>3-4 pieces per person</i> | |
| Cheese Board | 9 |
| <i>artisanal Canadian cheeses</i> | |
| Charcuterie Board | 9 |
| <i>coppa, smoked pancetta, chorizo, prosciutto</i> | |
| Oysters [6 or 12] | MP |
| <i>mignonettes, horseradish, lemon</i> | |
| Seafood Platter | 24 |
| <i>lobster, prawns, sashimi, oysters, smoked salmon</i> | |

SIDES FOR THE TABLE

(Priced per person, per side)

| | |
|---|----------|
| Pommes Frites | 3 |
| Shaved Onion Rings | 3 |
| Brussels Sprouts <i>sambal, mint, lime, tempura bits</i> | 3 |