

THE CLARENDON

Envision your wedding atThe Clarendon. Locatedin the heart of theByWardMarket, our contemporary Canadiancuisine, thoughtfulservice, and invitingatmosphere create the perfect setting to gather, celebrate, and make lasting memories.Exclusive buyout options allow you to tailor every detail to your vision.









EXCLUSIVE BUYOUT OPTIONS

ENVISIONOURRESTAURANTASYOURWEDDINGVENUE.

WE OFFER EXCLUSIVE BUYOUT OPTIONS SO YOU CAN CUSTOMIZE EVERY ASPECT OF YOUR DAY!

FRIDAY / SATURDAY

CLARENDON BUYOUT

$ 9000 (DOES NOT INCLUDE THE COURTYARD PATIO)

CLARENDON & HYDE BUYOUT

$ 110 00(DOES NOT INCLUDE THE COURTYARD PATIO)

CLARENDON / HYDE & COURTYARD PATIO

$13000

OUR WEDDING PACKAGE

OUR VENUE WILL TAKE CARE OF EVERYTHING YOU NEED FOR YOUR DAY!

WE OFFER THE FOLLOWING:

ON-SITE CEREMONY

BOOK ONE LOCATION FOR EVERY PART OF YOUR DAY UNDER ONE ROOF. WE OFFER IN HOUSE CEREMONY SPACE WITH MINIMAL SEATING AND STANDING OVERFLOW

COCKTAIL HOUR

HAVE YOUR GUESTS ENJOY A BEAUTIFUL COCKTAIL HOUR IN ONE OF THE CITY'S MOST ATTRACTIVE BARS. ENJOY UNIQUELY CURATED COCKTAILS AND PASSED CANAPES OF YOUR CHOOSING. ADD A PERSONALIZED COCKTAIL TO MARK YOUR SPECIAL DAY!

FULL SERVICE DINING EXPERIENCE

- EVERYTHING YOU NEED FOR A FULL MEAL SERVICE(FLATWARE,STEMWARE)
- COMPLETE ON-SITE DAY OF COORDINATION SERVICES
- MENUS AND BEVERAGE OPTIONS TAILORED TO YOUR NEEDS
- PRINTED PERSONALIZED MENUS AT EACH PLACE SETTING. CURATE YOUR MENU OPTIONS AND LET YOUR GUESTS DECIDE ON THE NIGHT OF YOUR EVENT
- WEDDING CAKE SERVICES
- COMPLEMENTARY MENU TASTING
- COMPLIMENTARY GUEST WIFI
- MICROPHONE AND SPEAKER FOR SPEECHES

– ADDITIONAL AV REQUIREMENTS ARE BY REQUEST RENTAL FEES VARY

CANAPES SELECTION

NOT SURE WHAT TO SELECT? LEA VE IT TO THE CHEF AND HE WILL CREATE A SEASONAL INSPIRED SELECTION CANAPÉS, WHICH WILL INCLUDE A VARIETY OF VEGETARIAN, SEAFOOD AND MEAT CREATIONS.

3PC/PP. 18 | 5PC/PP. 25

VEGETARIAN 50 PER DOZEN

KFC CAULI FLOWER| DEEP FRIED SPICED CAULIFLOWER GARNISHED WITH PICKLED VEGETABLES, SERVED WITH CHIPOTLE AIOLI AND LEMON YOGURT

ROASTED ZUCCHINI & EGGPLANT| LEMON & GARLIC, MEDITERRANIAN SPICED TOPPED WITH PARSLEY AND MINT

CONFIT CHERRY TOMATOES | HUMMUS, BASALMIC GLAZE, BASIL, AND MALDON SALT

CRANBERRY AND BRIE CROSTINI| CRANBERRY COMPOTE, WARM BRIE, AND ROSEMARY HONEY

SEAFOOD 55 PER DOZEN

SALTCOD FRITTERS| TARTAR SAUCE,AND DILL

SHRIMP COCKTAIL| HOUSEMADE COCKTAIL SAUCE

TUNA TARTARE | CRISPY NORI, AND LIME GINGER DRESSING

MEAT 55 PER DOZEN

MEATBALL | SAN MARZANOTOMATOSAUCE,PARMESAN, AND FRESH BASIL |

CRISPY PORK BELLY | MAPLE CHILI TOSSED, AND SESAME SEED TOPPED |

CHICKEN KATSU BITES | TONKATSU SAUCE, KEWPIE, AND BANH MI PICKLES |

BEEF TARTARE | CLASSIC TARTARE TOPPED WITH TRUFFLE OIL & CHIVES

WINGS 3LBS $61

HONEY GARLIC,SALT AND PEPPER, MAPLE BUFFALO

LATE NIGHT

- **POUTINEBOWLS** $7MINIMUM 15
- **PIZZA** AS PER MENU

ARTISANAL PIZZA

HAND STRETCHED TO ORDER AND FIRED AT
700F GARLIC AIOLI:2 | CHILI OIL:2

MARGHERITA | 19
TOMATO SAUCE, FIOR DI LATTE, OLIVE OIL, AND MALDON SALT.

PEPPERONI | 22
TOMATO SAUCE, MOZZARELLA, AND PEPPERONI.

TRUFFLE MUSHROOM | 24
CREMINI, SHITAKE, WHITE WINE CREAM BASE, FIOR DI LATTE, CHILLI FLAKES, TRUFFLE DRIZZLE

CHORIZO GORGONZOLA | 24
POMODORO BASE, HOUSEMADE CHORIZO, RED ONION, CREAMY GORGONZOLA, TRUFFLE OIL DRIZZLE

SOPPRESSATA & HOT HONEY | 24
TOMATO SAUCE, SPICY SOPPRESSATA, GOAT CHEESE, CANDIED JALAPENOS, DRIZZLE OF HOT HONEY

CHARCUTERIE & SHARING BOARDS

CHARCUTERIE BOARD (18PP)

QUEBEC CHEESE BOARD (18PP)

ANTIPASTO SKEWERS CURED MEAT, CHEESES, AND OLIVE (12 SKEWERS FOR $30)

HUMMUS BOARD PICKLES, CHIMICHURRI, AND FLATBREAD $35

SPINACH & ARTICHOKE DIP TOPPED WITH SCALLIONS SERVED WITH FLATBREAD & CORN CHIPS ($35)

PLATED MENU OPTIONS

CUSTOMIZE YOUR MENU WITH YOUR OWN MENU SELECTIONS. ***FINAL MENU PRICE PER PERSON IS DETERIMED BY YOUR HIGHEST MAIN COURSE SELECTION***

MENU TASTINGS TO BE COORDINATED 4-8 WEEKS BEFORE YOUR BIG DAY!

APPETIZERS

KALE CAESAR
MIX OF KALE AND ROMAINE TOSSED IN HOUSE CAESAR DRESSING WITH CRISPY PANCETTA, CROUTONS, AND PARMESAN CHEESE

SEASONAL SOUP
CHEF'S CREATION

GARDEN SALAD
FOCACCIA WITH OIL AND VINEGAR

FOCACCIA
WITH OIL AND VINEGAR

MAIN S

STEAK FRITES | 78
HANGER STEAK FRITES WITH KALE CHIMICHURRI

SALMON STEAK | 78
ROAST SALMON, RICE PILAF, AND BRAISED CABBAGE

CHICKEN SUPREME | 70
YUKON GOLD MASH, ROASTED VEGETABLES, SILKY VELOUTÉ

SPAGHETTIALLAVODKA|65
CREAMY ROSE SAUCE WITH FRESH HERBS
ADD SHRIMP + 9 | ADD CHICKEN +7

VEGAN GOLD CURRY
RICH AND SAVOURY TRADITIONAL JAPANESE CURRY WITH MARINATED TOFUSERVEDOVER BASMATI RICE

DESSERT

CHOCOLATE MOUSSE CAKE
CHOCOLATE GANACHE

WHITE CHOCOLATE CHEESECAKE
SOUR CHERRIES