

Dinner Package 2012

A Culinary Experience
with Exquisite taste and Imagination



L'AMQUETTE
RESTAURANT

111 King St. E.
Toronto, ON
416.366.8191

Seating Areas

La Maquette, a historical landmark overlooking the Toronto's sculpture garden, is the *perfect setting* to enjoy a romantic multi course meal or an elegantly catered special event. It is easy to get caught up in the luxury La Maquette has to offer. Thriving on quality and excellence, we guarantee a culinary experience with exquisite taste and imagination. At the forefront of gastronomic trends, the diversity of the restaurant lends itself to a variety of functions:

Business lunches /dinner/ cocktail receptions / Wedding ceremonies / receptions / dinners / dancing /fundraisers/ Fashion shows / retirement receptions / parties / product launchings / promotion/ closing/ thank-you dinners / tour group/ press conferences

LA MAQUETTE IS A TWO LEVEL RESTAURANT

The ground level is comprised of a large patio area within the sculpture garden and the reception area designed in an empire style featuring a checkered Italian marble floor which can be used as a dance floor and receptions up to 100 guests. The second level has grand chandeliers and artistic design for formal dining up to 150 guests.

UP TO 350 GUESTS: ENTIRE RESTAURANT:
Cocktail reception + food stations on both levels using the first level as your dance floor

80- 148 GUESTS: ENTIRE RESTAURANT:
Cocktail reception on first level & patio
Formal dining on second level
Dance on first level

80-110 GUESTS: SECOND LEVEL ONLY: cocktail reception in the solarium and dinner in main room (68 seats) and cathedral room (34 seats)

50- 70 GUESTS: MAIN ROOM: formal dining up to 70 guests

35- 50 GUESTS: LEVEL ONE/ MEZZANINE ONLY:
5 tables of 10 + cocktail reception around the bar

28-46 SEATS: SOLARIUM: glass enclosed atrium overlooking the sculpture garden.

12-30 GUESTS: CATHEDRAL ROOM: private room for formal dining



WAYS OF HOLDING AN EVENT

1. Cocktail reception, formal dinner, dance
2. Cocktail reception, food stations, informal seating and standing, and dance
3. All cocktail reception and dance
4. Afternoon events with champagne, hors d'oeuvres, and desserts

We are open to suggestions.

PATIO OVERLOOKING WATER FALL & GARDEN ACCOMMODATES UP TO 100 GUESTS SIT DOWN or 200+ STANDUP

Ange

Both myself and Carlo cannot thank you and your whole staff enough for the wonderful memorable wedding day we had at La Maquette. It even exceeded my expectations and I was already excited about getting married there.

The food was exceptional, our family and friends are still talking about it. My brother compared it to a wedding he attended in Ashford Castle in Ireland, which cost 300Euro per person for the meal, he said it was like microwave meal compared to the meal we had in La Maquette. It's impossible for me to describe what people said about the whole day.

Most of all I want to thank you – because you left me with nothing to do or worry about for the whole day. And I'm a worrier but not once did I even think about anything and even Carlo said that made the day more spectacular for us, because he was afraid that I would spend the day running around and not enjoying it.

It certainly is a day I will never forget. It might sound corny but I can't thank you enough.

We are coming in for a meal on Friday 19th and hopefully we will see you then if you're not busy. I have a feeling you'll see us every anniversary too.

-Vivienne

Hors D'oeuvres

Listed below is a selection of fresh home-made hot and cold canapés.

For a cocktail reception not going into a sit down dinner we recommend 6 - 8 pieces per person plus a small dessert table with coffee station and perhaps a cheese table with grapes and crackers 4 cheese variety.

For groups starting with a mix and mingle then proceeding to a 3-course dinner, we recommend 2 - 4 pieces per person



DESSERT:

Dessert Buffet (3 petit fours, 1 pieces of chocolate truffle cake, 5 wedges of fruit, coffee)	\$20.00/ guest
Dessert Buffet (2 petit fours, 1 piece chocolate truffle cake, 3 wedges fruit, coffee)	\$18.00/ guest
Petit Fours	\$4.00/ each
Fresh fruit station	\$7.50/ person
Coffee	\$3.00/ cup

*** When dessert buffet for over 50, you may have a choice of 3 different cakes

Antipasto plate: assorted cold cuts, salami, bocconcini & vegetables \$12.00per person

CHEESE:

Your choice of 4 varieties of cheese (4 oz) with grapes and crackers \$16.50/ guest

HOT

- Scallops in bacon - \$40.00 doz.
- Homemade sausage, grilled - \$36.00 doz.
- Grilled swordfish Sate & dip - \$40.00 doz.
- Grilled shrimp sate - \$40.00 doz.
- Grilled chicken sate - \$36.00 doz.
- Grilled lamb sate - \$40.00 doz.
- Mini goat cheese pizzas - \$36.00 doz.
- Homemade spring rolls - \$36.00 doz.
(vegetable, chicken or shrimp)
- Brie fritters w. apple pear sauce - \$36.00
- Bruschetta - \$36.00 doz.
- Mushroom puffs; phyllo stuffed with wild mushrooms and sun dried tomatoes - \$36.00 doz.
- Dried plum wrapped in prosciutto - \$36.00
- Artichoke heart, Portobello, arugula wrapped with prosciutto - \$36.00

COLD

- Fresh oysters on half shell - \$40.00 doz.
- Oysters Rockefeller - \$40.00 doz.
- Smoked Salmon en croute - \$36.00 doz.
- Smoked rainbow trout en croute - \$36.00 doz.
- Pâté maison en croute - \$36.00 doz.
- Cream cheese and tomato- \$36.00 doz.
- Prosciutto and melon - \$36.00 doz.
- Vegetable crudités - \$36.00 doz.
- Tuna carpaccio with ginger salsa - \$40.00

or any canapés you may suggest

The prices in this package do not include taxes or gratuities

Hors d'oeuvres must be pre arranged a minimum of 3 days in advance

Social & Corporate Event Menus

All our group menus are served with Organic market fresh Vegetables your choice of Potatoes or Rice

Event Menu #1

\$62.00 per person plus tax and gratuity

for groups up to 30
if more people choose less options

Classic French Onion Soup

With Cheese crostini

or

Mesclun Baby Greens

with julienne red and yellow bell peppers and grape cherry tomatoes
tossed in a balsamic vinaigrette

or

Warm Goat Cheese Garnished With Roast Peppers

served with grilled vegetables and balsamic drizzle

Baked Atlantic Salmon

served with a smooth citrus beurre blanc and garnished with tropical fruit salsa

or

Grilled Beef Tenderloin

with a savory wild mushroom ragout and reduction

or

Roast Rack of Lamb

with cracked pepper and Dijon mustard

served with a rosemary wine reduction

or

Vegetarian Wellington

julienne vegetables and rice wrapped in a puff pastry
and served on a bed of spinach and leek cream sauce

Crème Brûlée

rich and creamy custard with a thin layer of caramelized sugar

garnished with fresh tropical fruit

or

Fresh Fruit Sorbet

Coffee or Tea

Bon Appétit

THE PRICES IN THIS PACKAGE DO NOT INCLUDE TAXES OR GRATUITIES



Event Menu #2

\$90.00 per person

6 courses for groups up to 20
if more choose less options

Hors D'oeuvres

a choice of two selections from the hors d'oeuvres menu (see pg. 4)

Smoked Salmon

with candied onion, capers and wasabi yogurt sauce

or

Warm Portobello, Eggplant and Goat Cheese Terrine

served with smoked tomato sauce

or

Grilled Quail

on radicchio and Arugula chiffonade with warm sun dried tomato dressing

Baby Spinach and Arugula Salad

with julienne red and yellow bell peppers and grape cherry tomatoes
tossed in a fig balsamic vinaigrette

Roasted Breast of Pheasant

with lingonberry thyme sauce, served on a nest of red pepper linguine

or

Grilled Beef Tenderloin

with roast garlic mash in a savory foie gras sauce and port reduction

or

Rack of Australian Lamb

with a Dijon mustard crust served with a rosemary wine reduction

or

Baked Atlantic Salmon and Sea Bass Roulade

served in a rich orange tarragon beurre blanc

Fresh Tropical Fruit Medley

or

White Chocolate Tartuffo

Petites Fours

Coffee or Tea

Bon Appétit

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Event Menu # 3

\$48.00 per person plus tax and gratuity

for groups up to 50
if more choose less options



Soup du Jour

or

Mesclun Baby Greens

with julienne red and yellow bell peppers and grape cherry tomatoes
tossed in a honey lemon, garlic olive oil vinaigrette

Roasted Breast of Free Range Chicken

served with pomegranate, cinnamon and port reduction

or

Baked Atlantic Salmon

with a smooth orange and tarragon beurre blanc

or

8 oz. New York Striploin

with a savory three peppercorn and sage reduction

or

Vegetarian Wellington

julienne vegetables and rice wrapped in a puffy pastry
and served on a bed of spinach and leek cream sauce

Chocolate Truffle Cake

layers of devil's food chocolate cake and whipped ganache
finished with extra dark chocolate glaze, served with berry compote and crème Anglaise

or

New York Cheesecake

densely delicious cheesecake topped with caramelized apples and fresh organic raspberries

or

Fresh Fruit Sorbet

Coffee or Tea

Bon Appétit

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Event Menu #4

\$78.00 per person plus tax and gratuity

3 courses - for groups up to 50
if more choose less options

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### **Smoked Salmon**

with fresh horseradish sauce  
or

### **Pan-Fried Foie Gras**

served with toasted brioche and port wine reduction



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Tuna Sashimi

with tropical fruit salsa and wasabi mayo
or

Filet Mignon

an exquisite cut of beef tenderloin wrapped in bacon
and served with wild mushroom reduction

or

Vegan

Quinoa and black bean with
market fresh vegetables in a zesty tomato herb blend

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### **Caramel Roasted Plum**

on vanilla ice cream with white chocolate cream cheese ganache  
and a blackberry port reduction

or

### **Fresh Fruit and Assorted Cheese Plate**

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**Bon Appétit**

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## **Event Menu # 5**

**\$75.00 per person plus tax and gratuity**

four courses - for groups up to 50  
if more choose less options

### **Soup**

Classic French Onion Soup

or

**Red Quinoa and duck Confit**

marjoram, hazelnut, and apricot

or

**Smoked Salmon**

with wasabi dressing, candied onions and capers

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**Baby Spinach**

in a raspberry dressing

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**Baked Arctic Char**

Served with a raspberry coulis

or

**Roast Rack of Lamb**

with rosemary, garlic and natural reduction

or

**Fresh Linguine**

with asparagus, shallots, grape cherry tomatoes, Kalamata black olives  
in a light plum tomato broth and herb blend

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**Warm Apple Crumble**

served over butterscotch sauce and vanilla ice cream

or

**Fresh Fruit Medley**

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**Coffee or Tea**

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**Bon Appétit**

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## **Event Menu #6**

**\$70.00 per person plus tax and gratuity**

three courses - for groups up to 50  
if more choose less options



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Ying and Yang Soup

carrot and ginger and black bean puree

or

Baby Organic Watercress

Tossed with our in house champenoise dressing

Grilled Tuna Loin

with a rich citrus beurre blanc, garnished with tropical fruit salsa

or

Grilled Veal Chop

with a sun dried tomato crust and red wine reduction

or

Vegetarian Option

Your choice

Homemade Citrus Cheesecake

Served with grand Marnier crème Anglaise

or

Crème Brûlée

Garnished with fresh tropical fruit

Coffee or Tea

Bon Appétit

THE PRICES IN THIS PACKAGE DO NOT INCLUDE TAXES OR GRATUITIES

Event Menu # 7

\$50.00 per person plus tax and gratuity
three courses - for groups up to 150 (no choices)

Warm Goat Cheese Garnished With Roast Peppers
served with grilled vegetables and balsamic drizzle

Roast Striploin of Veal
Served with Dijon cream sauce

Chocolate Truffle Cake
with fruit coulis

Coffee or Tea

Bon Appétit

THE PRICES IN THIS PACKAGE DO NOT INCLUDE TAXES OR GRATUITIES

Event Menu #8

\$48.00 per person plus tax and gratuity
3 courses - for groups up to 150 (with no choice options)



Mesclun Baby Greens
with raspberry vinaigrette

Salmon Wellington
with citrus beurre blanc

Classic Tart Tatin
with crème Anglaise

Coffee or Tea

Bon Appétit

PHOTO BY: MIKE POCHWAT - 2008

Event Menu #9

\$68.00 per person plus tax and gratuity
4 courses - for groups up to 150 (no choice options)

Soup

Classic French Onion Soup

or

Mesclun Baby Greens

with seasonal vinaigrette

Penne a la Volga

In a creamy vodka and red caviar sauce

Grilled Beef Tenderloin

with a rosemary., sorrel and pinot Noir reduction

Fresh Berries bowl and crème fraiche

Coffee or Tea

Bon Appétit

THE PRICES IN THIS PACKAGE DO NOT INCLUDE TAXES OR GRATUITIES

Event Menu # 10

\$45.00 per person plus tax and gratuity

Soup

In house specialty of baked squash and Grand Reggiano shavings

or

Baby organic Arugula

with sweet and sour dressing

Herbed Tilapia

with citrus beurre blanc

or

Pork Tenderloin

Served with apple – pineapple sauce

Fresh Fruit Sorbet

or

Double Chocolate Pecan Tart

a dark chocolate crust packed with rich chocolate pecan filling
served with ice cream

Coffee or Tea

Bon Appétit



Event Menu #11

\$68.00 per person plus tax and gratuity

3 courses

Soup

Beef consommé with julienne of vegetables
or

Grilled Portobello Mushroom

with sun dried tomato and olive tapenade topped with baked St. Andre cheese
served over frisse with a drizzle of tomato coulis

Grilled Sea Bass and Scallops

with a blood orange (seasonal) tarragon beurre blanc
or

Grilled Beef Tenderloin

Green chartreuse and gooseberries
or

Vegetarian Wellington

House specialty

Cloud of Hazelnut Meringue

with organic blueberries and peaches
or

Chocolate Eruption

With Raspberry Elyse Crème Anglaise!

Coffee or Tea

Bon Appétit

THE PRICES IN THIS PACKAGE DO NOT INCLUDE TAXES OR GRATUITIES

Event Menu # 12

\$60.00 per person plus tax and gratuity

for groups up to 50



Wild Mushroom Strudel

served on a spinach and leek sauce

or

Seasonal Baby Greens

with honey vinaigrette

Roasted Breast of Muscovy Duck

with wild berry, brandy and fresh marjoram reduction

or

Baked Halibut

leak, julienne of vegetable in rich coconut cream sauce

or

Lamb Tenderloin

Roast root vegetable ragout, red wine, rosemary and natural reduction

or

Vegetarian Wellington

julienne vegetables and rice wrapped in a puff pastry
and served on a bed of spinach and leek sauce

Warm Apple Crumble

drizzled with butterscotch syrup and served with vanilla ice cream

or

Fresh Fruit Sorbet

Coffee or Tea

Bon Appétit

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Food Stations

CHEESE STATION:

Your choice of 4 varieties of cheese (4 oz) with grapes and crackers \$16.50/ guest

SALAD STATIONS: (the below portions serve 3-4 people)

Tomato salad with olives, feta cheese and Spanish onions	\$10.00
Romaine hearts with classic Caesar dressing	\$11.00
Baby lettuces (mesclun) choice of dressing	\$ 8.00
Baby Arugula choice of dressing	\$12.50
Baby spinach	\$10.00
Watercress	\$10.00

MEAT STATIONS: (the below portions are 4 oz. per guest)

Carving station Striploin	\$15.50/ guest
Pork tenderloin	\$10.00 / guest
Veal Striploin	\$15.00/ guest
Poached salmon	\$10.00 /guest

PASTA STATIONS:

Vegetarian	\$ 8.00/ guest
Seafood pasta	\$18.00/ guest
Beef pasta	\$15.00/ guest
Chicken pasta	\$12.00/ guest

VEGETABLES AND POTATOES:

Mixed vegetables	\$5.00/ 1 cup
Mini roast potatoes	\$3.50/ 3 per
serv. Variety from ace bakery breads	\$8.00/ basket
Mini veg. (french beans, mini carrots, baby beets, patty pans, sunburst)	\$5.00/ serving
Frites (sweet potato yams)	\$5.00/ 1 cup
Frites (yukon gold)	\$4.50/ serving

SEAFOOD STATION:

Marinated seafood salad	\$18.00/ 4 oz. serv.
Oysters (3 different sauces for oysters)	# x \$3.00
Smoked salmon (on mirror)	# x \$3.50
Grilled shrimp (on mirror)	# x \$3.50



DESSERT BUFFET WITH CAKE PETIT FOURS

<u>AND FRUIT:</u>	\$18.00/ guest
Dessert (petit fours)	\$3.50/ each
Coffee	\$2.50/ cup
Fresh organic fruit station	\$6.50/ portion

Other ideas

SOUPS AND SALADS

SOUPS \$ 11.00/plate

- Cream of any vegetable (broccoli, mushroom, carrot, fennel, asparagus, tomato, etc...)
- Carrot and black bean combination
- Stracciatella
- Puree of any vegetable (same as above without cream)
- Baked squash soup with emmental cheese
- Lobster or shrimp bisque
- Seafood chowder
- Smoked corn chowder
- Spinach and tomato
- Smoked chicken and noodles in a herb broth

SALADS \$10- \$18

- Mesclun baby greens
- Romaine leaves
- Watercress
- Arugula
- Tomatoes
- And spinach

COMBINATIONS AVAILABLE add \$8 - 20

- Salad toppings
- Duck confit
- Smoked chicken
- Grilled shrimp
- Wild mushrooms
- Roasted nuts
- Goat cheese etc.....
- Grilled vegetables

APPETIZERS \$12- \$25

- Seafood antipasti
- Flash fried calamari
- Tuna carpaccio
- Shrimp and scallop brochette
- Smoked salmon
- Scallop, asparagus, brochette
- Warm goat cheese
- Baked camembert with pecans
- Smoked chicken terrine
- Lobster & sweetbread terrine
- Rabbit terrine

DRESSINGS

- Tarragon juniper vinaigrette
- Sweet and sour dressing
- Raspberry vinaigrette
- Herb vinaigrette
- Peppered cassis vinaigrette
- Lemon yogurt dressing
- Caesar dressing
- Citrus vinaigrette
- Fresh basil dressing
- Apple and pear vinaigrette
- Walnut dressing
- Balsamic vinaigrette

- Grilled Portobello
- Sun dried tomato duxelles
- Pate de foie gras
- Chicken liver parfait
- Grilled vegetable terrine
- Grilled homemade sausage with lentil puree
- Beef carpaccio
- Wild mushroom bavois

PASTAS \$12 – \$20

Penne or fussili with : as an appetizer portion

- Wild mushrooms in a tomato herb sauce
- Gorgonzola and roasted peppers
- Salmon and dill broth
- Grilled shrimp in a saffron cream sauce
- Homemade sausage in a tomato piquant sauce
- Volga with vodka, caviar, fresh tomato and cream
- Smoked chicken, artichokes, black olives, sun dried tomato
- Basil, sun dried tomatoes and Asiago cheese
- Strips of peppered beef and candied onions
- Goat cheese and egg plant with fresh basil
- Cold lobster and avocado with lemon dressing
- Artichoke hearts, sun dried tom. Black olives picante tomato
- Add \$ 10.00 when requested as an entrée
- Linguini can be used for vegetarian options
- Any request is welcomed...

ENTREES: \$25 – \$50

- Chicken stuffed with ricotta, spinach and sun dried tomatoes
- Chicken with raspberry coulis and natural jus
- Chicken with tarragon cream
- Chicken with a lemon herb filling
- Chicken with any request
- Duck a l'orange or any sauce
- Rack of lamb any sauce
- Leg of lamb roasted with natural jus
- Or any request...
- New York Striploin
- Prime rib of beef
- Beef tenderloin with peppercorn served in a wine sauce
- Filet mignon with a wild mushroom...or any request...
- Tuna with a tropical salsa or any sauce
- Swordfish with any sauce
- Sea bass any style
- Salmon any style any sauce
- Veal chop with any sauce
- Venison (fall item) in black currant sauce
- Arctic char with beet coulis
- Ostrich your choice of sauce
- Venison your choice of sauce
- Caribou your choice of sauce
- Fresh lobster
- Scallops and shrimp
- Halibut any sauce



DESSERTS: \$10+

- Chocolate Truffle Cake – layers of devil's food chocolate cake and whipped ganache finished with extra dark chocolate glaze, garnished with berry compote and crème Anglaise
- White Chocolate Truffle Cake – served with berry compote and crème Anglaise
- Chocolate Eruption Cake – “death by chocolate” served with fresh raspberries (for 30 or less)
- Tiramisu Cake – finished with a coffee glaze, coffee cream and cocoa dust
- New York Style Cheesecake – with caramelized apples and fresh raspberries
- Citrus Cheesecake – served with seasonal fruit
- Traditional Crème Brule – garnished with a homemade cookie and fresh fruit
- Chocolate Pecan Tart – with vanilla ice cream
- Classic Tart Tatin – with crème Anglaise
- Fresh Lemon Tart – garnished with cantaloupe and raspberries
- Caramel Roasted Plum - on vanilla ice cream with white chocolate cream cheese ganache and a blackberry port reduction
- Baked Apple Crumble – served with vanilla ice cream and drizzled with butterscotch sauce
- Caramel Dacquoise – crunchy discs of hazelnut meringue layered with rich caramel buttercream finished with a white chocolate glaze and a caramel swirl
- Cappuccino Dacquoise – crunchy discs of hazelnut meringue layered with rich coffee buttercream finished with a dark chocolate glaze
- Poached Pear and Almond Tart – served with caramel ice cream and chocolate sauce
- Warm Profiterole with Vanilla Ice Cream – drizzled with chocolate sauce and toasted almonds
- Fresh Fruit Sorbet
- Fresh Tropical Fruit Medley
- White Chocolate Tartuffo
- Banana-Mango Tartuffo
- Raspberry-Chocolate Tartuffo



Dessert Buffet and Wedding Cake on Patio

ANY SPECIAL REQUESTS AND FINAL ARRANGEMENTS CAN BE MADE DURING A MEETING

Bar Price List

**FOR PRIVATE EVENTS AND FOR THE EXCLUSIVE USE OF RESTAURANT
WE ARE A SMART SERVE RESTAURANT**

FREIXENET (SPANISH SPARKLING) \$ 35.00
ROBERTS ROCK – Cabernet Merlot and Chenin Blanc Chardonnay
Wine White & Red \$ 35.00

HOST BAR \$ 7.00 11/4 oz, + pop

(J&B scotch, Absolut vodka, Gordon's gin, Canadian Club rye, Bacardi rum, Dubonnet, St. Remy brandy, Vermouth, Caesars & Bailey's included)

DOM BEER \$6.50

COCKTAILS - 1 LIQUOR + JUICE (11/4 oz.) \$7.50
COCKTAILS - 2 LIQUOR (2 oz.) \$8.50

IMPORTED BEER \$8.00
SLEEMANS AND MICROBREWERY BEER \$8.00

COGNACS VSOP \$12.00
Courvoisier, Remy Martin, Armagnac XO

HENNESSY \$30.00
REMY XO \$30.00

PREMIUM LIQUEURS \$9.50
SPANISH COFFEES, ETC. \$12.00
PORTS DOMESTIC TAYLORS \$9.00
GRAPPA \$9.00
KIR ROYAL \$9.00
POP AND JUICE \$3.50
MINERAL (BOTTLE) \$10.00

VINTAGE PRODUCTS PRICED ACCORDINGLY

The Liquor Licensing Board of Ontario stipulates that alcoholic beverage sales must stop at 2:00 am. Full payment of any event must be made at the completion of the same. All major credit cards, cash and certified cheque are acceptable. A charge of \$100 will apply for an extra staff member should you wish to have a cash bar.

House policy and liability:

There are no shooters, only single drinks allowed and one drink per guest at a time. Waiters/ bartender can be serving all night as the guests require service. They have the right to curb and/ or stop service to anyone that appears to be intoxicated. The event is carried out in a very fun filled yet elegant manner

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Information about Special Events and Weddings

All meals are served with an assortment of fresh market vegetables and mini roast potatoes. Bread, butter and olive oils are included.

All white linen, cutlery tables and chairs based on your configuration. Any requests for alternate meals / entrees can be discussed and priced.

CHILDREN'S MEALS: are \$25.00 plus tax and tip. They include a small salad to start, organic homemade chicken fingers and French fries, plus ice cream for dessert (pop and/or juice not included).

MENUS: need to be selected as soon as you have your venue selected in order to secure the price of the meal.

ORDERS: are taken when your guests are seated, regardless of the number of guests attending. We provide one menu per guest or you can bring in your own. No pre-orders are required.

CANDLES: we provide or you can bring your own. Votive candles on the dining tables are *not* allowed due to fire hazard. All candles (burning wick) need to be 7 inches above the tabletop.



THE BAR: IS ALL A LA CARTE.

ALL INCLUSIVE PACKAGES were stopped by the LLBO in 2005. The bar closes at 1:00 or 2:00am, your choice. As specified by the LLBO, glasses need to be removed by 2:30am. House policy: no shooters. We stop serving guests when there are signs of intoxication.

LIABILITY: The hosts as well as the management and staff are responsible and liable for any person becoming intoxicated and cause harm to him/her or any other individual while impaired. We stop serving alcohol to anyone that we see who is impaired.

SERVICE STOPS ENTIRELY if a patron gives alcohol to an impaired person after the establishment has stopped serving him / her of any alcoholic beverages.

WE SERVE one drink at the time to the individual directly. Patrons cannot pick up drinks for other guests. Thank you for your cooperation.

Payment Schedule

A DEPOSIT OF \$1000.00 is required to reserve the entire restaurant with acceptance of agreement and a signature on the contract. Groups must guarantee the number of guests 3 days prior and have full payment of minimum expenditure 3 days prior via certified cheque, cash or credit card. The balance can be paid upon completion of the event via certified cheque, cash or credit card. Invoices are no longer accepted.

THE GUARANTEE NUMBER of guests is required to be made 72 hours prior along with payment of the minimum expenditure. Any monies over and above can be paid via credit card, certified cheque or cash at the completion of the event.

PAYMENT for any a la carte items / events is to be settled at the completion of the event, in this case the minimum expenditure needs to be covered 3 days prior on all exclusive events in lieu of food and bar.

ANY BREAKAGE OR DAMAGE of / walls / fixtures, linens, glass and plates would be the liability of the host and to be settled upon completion of the event.

**ALL OF THE ABOVE WILL DEPEND ON YOUR SPECIAL REQUIREMENTS,
AND CAN BE DISCUSSED WITH THE OWNER / OPERATOR ANGE KANAVAS.**

ANGE KANAVAS
OWNER /OPERATOR
416-366-1088
lamaquette@lamaquette.com



Solarium at Night