De Nardi is more than a market and wine store. It is a place to celebrate a once-in-a-lifetime milestone, hold a black-tie affair, network with colleagues, or host


## vision

 friends for hors-d'œuvres and wine flights.There isn't another private event venue like ours. Our space welcomes you with the atmosphere of a comfortable villa. Your guests will be delighted by our carefully crafted menu of traditional and innovative dishes rooted in Mediterranean cuisine and our sommeliers always have the perfect wine pairing. Our events team has the knowledge and professionalism to seamlessly organize events ensuring you have no worries whatsoever. Your event will be talked about for years to come-after all, Italian hospitality is legendary!

If there is anything you have in mind for your event not included in this presentation as well as any special accommodations, we welcome you to get in łouch with our Events Manager. There is always a solution!

Thank you for the opportunity to assist you with your upcoming special event.


## Table of Contents $\}$ find the content you're looking for

Welcome to the Piazza ..... 4
Set Menus
Breakfast/Brunch ..... 7
Lunch Break ..... 8
Receptions ..... 9
Specialty Services ..... 10
À la Carte Menu
Assagini • Small Bites ..... 12
Reception Presentations ..... 13
Primi \& Secondi • 1 st \& 2nd Courses ..... 14
Sides ..... 16
Dolce • Desserts ..... 17
Plated Dinner
Appetizer ..... 19
Primi ..... 20
Secondi ..... 22
Chef's Table ..... 24
Additional Services ..... 26
Venue Information ..... 27
FAQs ..... 29

We love to share legendary Italian hospitality and good cheer! We are here to take the guesswork out of arranging your special event- whether you are celebrating a wonderful milestone, planning a black-tie ceremony, creating a unique business gathering or just want to have some fun with friends over hors d'oeurves and wine flights.
Our extensive wine and menu selections are rooted in tradition but have evolved to delight the most modern palate. Our homecooked dishes are inspired and presented to you a sophisticated yet unpretentious manner. We have two rooms on the 2nd level of De Nardi available to serve as the meeting place for your guests.

## The Tuscany Room \} accommodates 25-220 guests

Our Tuscany Room overlooks the stunning La Boutique Del Vino from a spectacular 2nd floor balcony. It is furnished with grand appointments from Florence, including granite marble details.

This room is graced with an inviting foyer and balcony patio accommodating large or small, intimate events. Our open concept, fully equipped culinary studio is it's focal point. This is where our Chef's Table Dinners and Wine Tastings are experienced.

Accessible by elevator service

## The Piedmont Room \} accommodates 25-125 guests

Our Piedmont Room feels open and inviting with a balcony overlooking our bakery and market.
The space offers a modern and unpretentious ambiance, featuring the same refined details including a foyer, separated seating area, and conference room ideal for private breakfast, lunch or dinner meetings.

We invite you to share laughter, tears, lasting memories, and libations in our space.


Planned and currated menus for when you can't choose; we offer menus for breakfast, lunch, and receptions to suit your event.

Custom additions can always be made, just ask our Events Manager!

## colazione Breakfast/Brunch/Lunch $\boldsymbol{y}_{\text {priced per person }}$

 We know how to make the most important meal of the day extra special for your guests.Traditional Continental Buffet
Croissants and danishes, imported fruit spreads, assorted muffins individual yogurts, fresh fruit salad, fresh orange juice, \& coffee/tea service

Morning pastries (danishes, muffins, strudel) with jams \& butter, scrambled eggs, bacon \& sausages, home-style hashbrowns, fresh fruit, yogurt, fresh orange juice, \& coffee/tea service


Seasonal fresh fruit salad, morning pastries (croissants, danishes) with jams, butter \& cream, assorted breads, cold cuts, cured meats, assorted cheese, antipasto, bacon, sausages, \& hashbrowns yogurt, fresh orange juice, \& coffee/tea service

## Choose your egg selection:

Scrambled Eggs | Deviled Eggs \| Hard Boiled Eggs
Choose one salad:
Bean Salad | Potato Salad | Beet Salad
Caesar Salad | Mixed Green Salad | Traditional Italian salad

Room rental fee may apply.

We highly recommend
these additions to complete your breakfast:

* Carving Station
* Fresh fruit \& chocolate fountain
* Mimosas
contact us to request pricing


## pausa pranzo Lunch Break priced per pesion

## We bring more to the table than your standard bag lunch.

De Nardi Italian Pasta Buffet 30 Choose one signature pasta:

Penne Bolognese | Alfredo | Rosé | Tomato Ragu
Choose one salad:
Caesar salad | Greek salad | Garden salad Includes assorted bread rolls, Chef Daniel's signature pastry platter, and coffee/tea service

De Nardi Mediterranean Working Lunch Buffet
$24 \times 4$ oz panini sandwiches (Italian cold-cuts, veggies \& cheese), antipasto platter, and crudités platter
Choose one salad:
Caesar Salad | Greek Salad | Garden Salad
Includes assorted bread rolls, Chef Daniel's signature pastry platter, and coffee/tea service

## De Nardi Gourmet Pasta Buffet

Choose one signature pasta:
Penne Bolognese | Alfredo | Rosé | Tomato Ragu | Meat Lasagna
Choose one protein:
Meatballs | De Nardi Italian Sausages
Choose a salad:
Tomato Bocconcini Salad | Caesar | Greek \| Garden Salad
Includes assorted bread rolls, Chef Daniel's signature pastry platter, and coffee/tea service

25 guest minimum.

## Receptions $\}$ there is a world of choices, take the guesswork out of what to serve

 a bridal shower or ballyy christening

Luncheon
38/person
For groups of 25 or more, enjoy the following set menu:
Cheese board, fresh cut veggetables and dip, \& fresh seasonal fruit with dip De Nardi signature fancy sandwiches
Assorted breads \& rolls, Chef Daniel's signature pastry platter Coffee, tea \& soft drink beverage service

a fiun and memorablble group activity

Private Wine Tasting
For groups of 25 or more, this package includes:
A flight of 6 Complementary or contrasting wines
Charcuterie boards with a selection of complementing cheese
Presentation led by a guest Sommelier with tasting notes

to mingle and enjoy the atmosphere of your event

Mix \& Mingle
54/person
For groups of 25 or more, enjoy a set menu with some customized selections:
Includes imported meat \& cheese platter, antipasto platter, served with bread \& crackers

Choose three hot assagini
Deep-fried Breaded Cauliflower | Mini Quiche | Coconut Prawn Mini Arancini | Mini Meatballs | Italian Spring Rolls

Choose three cold assagini
Mediterranean Bruschetta | Prosciutto Wrapped Melon Cold Shrimp Cocktail | Olive Bocconcini and Tomato Canapé

Chef Daniel's signature pastry platter

$a$

## light snack

for a morming or afternoon break, during conferences or between meals

## Deluxe Snack Break

22/person
For groups of 25 or more, enjoy the following set menu:
Fresh cut veggetables \& dip
Assorted individual bags of potato chips
Mixed nut \& candy tray
Freshly-baked dessert tray of assorted cookies, bars, \& brownies
Coffee, tea \& soft drink beverage service

Add to your event:
beverage service!

* San Pellegrino or fresh juices
* Espresso beverage bar
*Sommelier-selected wine


## specfacular

## Oyster Bar ${ }^{\text {m meke pice }}$

Seasonal, fresh oysters, professionally shucked in the moment just for you. Presented on a bed of ice and served with lemon wedges \& condiments of choice:
Mignonette | Horseradish | Tabasco
Serves 30 \& up-enjoy!

## Charcuteric Table $\}_{\text {staring a } 1 \text { s.s. }}$

Imported \& Domestic salumi, cheese, olives, giardiniera, assorted gourmet crackers \& bread, all artistically displayed on live edge granite and wooden multilevel boards. Serves 30-larger tables available.

Don't forget-we can bring the party to your home or off-site event!


Planning an event means needing to please a variety of tastes \& appetitesthis is what our A La Carte Menu was made for! Create a custom menu for your guests; add hors'dourves, 1 st courses, entrees \& sides as you see fit.

Can't find what you're looking for or would like a suggestion to complete your menu? Just ask our Events Manager, who would be pleased to assist!

## Small Bites $\}_{\text {pried der dozer unless otherwise noted }}$ <br> Keep your guests happy while they mingle and enjoy these small bites packed with big flavour.

Hot Assagini
Assorted Vegetable Fritters ..... 32
Mini Arancini: Italian Rice Balls ..... 34
Hot \& Sweet Italian Sausage ..... 30
Coconut Prawn With Mango Sauce ..... 37
Mini Beef Mignons ..... 57
Mini Quiche ..... 32
Chicken Fingers ..... 28
Mini Meatballs ..... 32
Potato \& Rice Croquettes ..... 26
Italian Spring Rolls ..... 34
Slow-Roasted Dry Ribs ..... 34
Cold Assagini
Pumpernickel Bread \& Spinach Dip (1 Litre) ..... 34
Mediterranean Bruschetta (1 Litre) ..... 32
Prosciutto Wrapped Melon ..... 34
Mediterranean Potato Focaccia- 64 slices ..... 75
Cold Shrimp Cocktail ..... 37
Olive Bocconcini and Tomato Skewers ..... 30
Salmon, Cream Cheese \& Caviar Canapés ..... 34
Assorted Hummus \& Pita Bread ..... 45
Calabrese Vegetarian Delight ..... 34

We aim to please. If you would like something you don't see on this menu, speak to our events manager and we will do our best to accommodate!

## Reception Presentations $\}$ priced per platere vnless ohemerwise noted

The perfect addition to your customized buffet or assagini platters.
Antipasto Platter-Serves 25 ..... 140
Giardiniera, roasted peppers, pickled eggplant and olives
De Nardi Signature Fancy Sandwiches-12 dozen ..... 332
Egg, Tuna, Ham, Chicken, Cream cheese
Deli Meat Platter-Serves 25 ..... 225
An assortment of domestic \& imported meats served with olives \& fresh bread
Cheese/Domestic Platter-Serves 25 ..... 184
An assortment of beautifully arranged domestic cheese served with fruit, crackers \& bread
Cheese/ Imported Platter-Serves 25 ..... 225
A selection of imported cheese wedges \& slices served with fruit, premium crackers, preserves \& bread
Fresh Cut Vegetables ..... 145
A selection of seasonal fresh vegetables served with dipFresh Fruit165A selection of seasonal fruit beautifully arranged with vanilla yogurt dip
Fresh Italian Bruschetta ( 1 Litre)-Serves 25 ..... 45
with French bread crostini and fresh bread
Hummus (1 Litre)-Serves 25 ..... 45
Topped with olive oil \& sliced black olives, served with Italian bread
Panini Sandwiches-24×4oz Sandwiches ..... 165
Cold cuts, veggies \& cheese on a panini bun (vegetarian option upon request)
Pecan Crusted Baked Brie-Serves 25150Served with seasonal fruit sauce and baguette
Signature Pastry Platter-Serves 25 ..... 165
Arffully arranged pastries from our world-class bakery

## primi ist course $\}$ priced per tray

Lasagna-Serves 21203
Our signature meat or vegetable lasagna served with crusty Italian bread
Manicotti-Serves 20
Ricotta, bocconcini and spinach stuffed pasta tubes
Pasta Pan-Serves 25155
An assortment of pasta with a choice of red, white or rose sauce
Pasta Primavera-Serves 25185
Penne rigate \& seasonal vegetables tossed in cream
il second $\dot{N}$ Entiees $\}$ priced per tray
Chicken Cacciatore-Serves 18 ..... 195Legs \& thighs in a light tomato sauce with roasted peppers, mushrooms \& onionsChicken Lasagna-Serves 21230Layers of rich chicken noodles and cheese Served with crusty Italian bread
Chicken Marsala-Serves 20 ..... 240
with Mushroom Gravy
Chicken Parmigiana-Serves 24 ..... 240
Honey Glazed Ham-Serves 20 ..... 145Served with fresh apple sauce and cocktail buns
Italian Sausage, Peppers \& Potatoes-Serves 25 ..... 161
Stir fried peppers, potatoes and in-house made sausage (spicy or mild)
Maria's Oven Baked Salmon-Serves 24 ..... 260Served in a tangy citrus dill sauce
Maria's Pan-Fried Pickerel-Serves 24 ..... 290Very lightly breaded pickerel in a lemon butter sauceMost servings are based on $\sim 4-6$ oz per person.

## More homecooked entrees to consider for your buffet reception!

Roasted Chicken Pieces-24 pieces ..... 165
Legs \& thighs roasted with rosemary \& mushrooms
Roasted Leg of Lamb-Serves 20240
Served with fresh mint sauce and cocktail buns
Roasted Prime Rib of Beef-Serves 20
Market Price
Additional 100
Slow Roasted Pork Loin-Serves 20190Served with apple sauce and cocktail buns
Tuscan Chicken-Serves 20 ..... 295Chicken stuffed with cappicolo and provolone
Veal Portafoglio-Serves 20 ..... 320
Stuffed with pancetta, celery, carrots, onions \& garlicMost servings are based on $\sim 4-6$ oz per person.

ilcomano siless, priced per tray

## Each dish on our menu has the well-developed flavour of a home-cooked recipe, handed down through generations.


Caesar Salad-Serves 15 ..... 85
Crisp romaine with garlicky dressing and crisp croutons
Garden Salad-Serves 1585
Served with our own balsamic vinegar dressing
Garlic Mashed Potatoes-Serves 25 ..... 130Served with in-house made gravy
Greek Salad-Serves 15 ..... 95
Tossed in our own balsamic vinegar dressing
Italian-Style Grilled Vegetables-Serves 15 ..... 155Seasoned and grilled zucchini, peppers, eggplant \& onions
Meatballs-40 pieces ..... 165Seasoned with herbs and simmered in our signature tomato sauce
Oven Roasted Potatoes-Serves 15 ..... 100
Seasoned with onions, rosemary and olive oil
Rice-Serves 25100Seasoned rice mixed with assorted vegetables
Roasted Peppers, Potatoes \& Sausages-Serves 20 ..... 175
Seasonal Vegetable Medley-Serves 25 ..... 155Tender assorted vegetables lightly tossed in butterMost servings are based on $\sim 4-6$ oz per person.

We highly recommend these additions to complete your buffet menu:
> * Hoł or Cold Assagini
> * Chef Daniel's Signature Pastry Platter
> * Coffee/Tea Service contact us to request pricing

## Choose from the amazing selection you've come to love from our pastry case or inquire about specialty plated desserts by International Pastry Chef Daniel.

Signature CakesChocolate Sin | Schmoo Torte | Carrot CakeStrawberry, Raspberry, Lemon, Mocha and Hazelnut MousseOrange Chocolate Truffle | White Chocolate Pistachio Truffle | Black Forrest
Small Serves 8-10 ..... 45
Large Serves 10-15 ..... 75
1/4 Slab Serves 15-20 ..... 80
1/2 Slab Serves 25-40 ..... 161
Full Slab Serves 45-65 ..... 276Specialty CakesTiramisu | Zucotto | Coconut/Cinnamon | Sacre Petina | Red VelvetSt. Honore | Italian Lemon | Neopolitan
Small Serves 8-10 ..... 55
Large Serves 10-15 ..... 85
1/4 Slab Serves 15-20 ..... 115
1/2 Slab Serves 25-40 ..... 184
Full Slab Serves 45-65 ..... 350
Cheesecakes
New York Style with assorted seasonal fresh fruit, or specialty flavors, such asOreo, Triple Berry, Caramel Pecan, Strawberry, or Chocolate.
Small Serves 8-10 ..... 50
Large Serves 10-15 ..... 75
Fresh Fruit Flan
Seasonal Fresh Fruit, homemade custard \& sponge cake on chocolate drizzled crust
Small Serves 8-10 ..... 45
Large Serves 10-15 ..... 75

Plated dinners give your guests the gourmet experience of a multiplecourse meal served to them. Servers will quietly bring out each course with perfect timing so all guests can dine together.
You can customize the menu to a theme or simply what you know your guests will enjoy. You can work closely with our Events Manager to execute your vision for the meal and they can provide suggestions of items that pair well.

Plated Dinner appalgura: priced per person
Smoked Salmon with Goat Cheese, Capers, \& Onions ..... 18
Dressed with Extra Virgin Olive Oil \& Lemon on Butter Leaf Lettuce
Warm Spicy Mediterranean Tiger Prawn ..... 20
Lightly sauteed, served with grilled baguette
Jumbo Court-Bouillion Shrimp Cocktail (2 shrimp, 6/8 size) ..... 23
Melanzane \& Zucchini with peppers, ola Campagnola ..... 16
Served with Fresh Bread
Salumi e Fromaggi Antipasto Per Te ..... 16
Bocconcini, Vine-Rippened Tomato \& Basil Medley ..... 15
Drizzled with Extra Virgin Olive Oil, served with bread
Mussels in Zesty Tomato Sauce * ..... 17
Certified Canadian Angus Steak Carpaccio ..... 20
Served with Arugula, Olive oil and Parmigiano wedge
Prosciutto \& Melon on Butter Lettuce with Provolone Cheese ..... 18
Wine Poached Pear with Prosciutto \& Parmigiano Cream ..... 19Served on toasted baguette
Burrata Napoletana all Sugo Fresco ..... 19
Grilled Portobello with Fresh Cheese \& Sugo Freso ..... 19
Grilled Vegetable Napolean Stacks ..... 19Layers of grilled vegetables dressed with olive oil
Traditional Italian Holiday Seafood SaladMarket PriceMedley of Calamari, Octopus, Cuttlefish, Clams \& Mussels
25 guest minimum.

* seasonal availability


## Plated Dinner primi $\}$ priced per person

Roasted Red Pepper with Sour Cream ..... 16
Slow-simmered Veronese Caramelized Onion ..... 16
Hearty Tuscan Bean \& Potato with Pureed Basil \& Olive Oil ..... 16
Brodo di Pollo (Traditional Chicken Soup) ..... 16
Stracciatella (Egg drop soup with Parmigiano) ..... 18
Minestrone Trevisano ..... 18
Pasta e Faggioli (Traditional White Italian Bean \& Pasta Soup) ..... 16
Seafood Bouillabaisse Market Price
Wine Poached Pear with Butter Lettuce \& Honey Mustard Balsamic Dressing 16
Tomato Bocconcini Salad with Fresh Basil \& Olive Oil ..... 16
Arugula, Radicchio \& Field Green Salad ..... 16
Drizzled with Balsamic Reduction and Parmesan slivers
Grilled Mediterranean Market Caesar Salad ..... 16
with blue cheese dressing, fresh croutons and Parmesan slivers
Spinach Salad with Egg, Mushroom \& Balsamic Dressing ..... 16
Mediterranean Market Signature Greek Salad with Balsamic Dressing 16
Original Romaine Caesar Salad ..... 16
Burrata \& Olive Oil with Mint, Coriander, Parsley, Leek \& Parmigiano ..... 16
Mixed greens with Mint, Parsley \& Parmigiano ..... 16
Pureed Melon with Vodka ..... 13
Lemon Gelati ..... 7
Maria's Orange \& Fennel Salad ..... 10
Palate Cleansing Italian Juices (Basil, Sage, or Celery) ..... 13
Bibb Lettuce with Champange Vinaigrette, Salt \& Pepper ..... 7frubh supps

## Plated Dinner prini $\}_{\text {priced derperson }}$



25 guest minimum.

* seasonal availability


## Plated Dinner second $i j$ priced per person

Chicken Supreme Alla Basilico

Chicken Breast sautéed with Olive Oil, Garlic, Fresh Tomato \& Basil
Accompaniments $\sim$ Rice \& seasonal vegetables

## Tuscan Chicken

Chicken Breast Stuffed with capicollo and provolone, served with a rustic tomato sauce with olives and capers

Accompaniments $\sim$ Polenta \& seasonal vegetables

## Beef Wellington

Aged Beef Tenderloin topped with in-house made pate and mushroom duxelle, baked in puff pastry. Served with a Merlot Sauce

Accompaniments ~ Garlic mashed potatoes \& seasonal vegetables

## Pollo Ugo

Stuffed Chicken Leg with seasoned rice, ham, \& gruyere cheese basted with Port Wine and served with a wild mushroom sauce

Accompaniments $\sim$ Roasted potatoes $\&$ seasonal vegetables

## De Nardi Stuffed Chicken

Market Price

Slow roasted half chicken with sea salt, rosemary \& sage basted
Accompaniments $\sim$ Roasted potato wedges \& seasonal vegetables

## Baked Fillet of Pickerel

Manitoba Baby Pickerel with marinated shitake, prosciutto, pea shoot
\& grilled corn micro salad
Accompaniments $\sim$ Wild rice \& wheat berry medley, seasonal vegetables

## Pork Tenderloin Pizzaiolo

Pork Tenderloin sautéed and baked with tomato, olive oil, capers, salt \& pepper, with a Sauvignon Blanc reduction

Accompaniments ~ Rice Casserole \& Spinach Greens

## Prime Rib

A De Nardi Classic! Slow Roasted Prime Rib marinated with
Cabernet Sauvignon reduction, Olive Oil \& a Mediterranean market special spice blend

Accompaniments ~ Potato galette \& seasonal vegetables

## Oven Roasted Rack of Lamb

Market Price

Served with au jus, garnished with mixed olive SDT tapaenade
Accompaniments $\sim$ Roasted potato wedges, cauliflower steaks
\& minted peas

## Plated Dinner second is priced perperson

Provimi Veal Chop ..... 44
Lightly floured \& pan seared with braised chipolini jus
Accompaniments $\sim$ Ratatouille stuffed tomato \& duchesse potato
Atlantic Salmon ..... 46
Pan-seared wild Atlantic salmon garnished with giant shrimp in a scallop \& cognac sauce
Accompaniments $\sim$ Asparagus \& dill herbed farro
Braised Lamb Merlot ..... 34
Accompaniments ~ Roasted garlic mashed potatoes \& seasonal mustard greens
Osso Bucco ..... 42
Braised milk-fed Osso Bucco with seasonal wild mushroom medley
Accompaniments ~Rosemary roasted potatoes \& bean cassoulet
Spinach \& Cheese | Meat | or Seafood Manicotti ..... 36
Served with Mediterranean Market Signature Tomato Sauce
Veal Parmigiana ..... 33
Veal lightly breaded, fried in olive oil with lemon wedgesAccompaniments ~Roasted potatoes \& asparagus
Chicken Parmigiana ..... 31
Accompaniments ~ Roasted potatoes \& asparagus
Eggplant Parmigiana ..... 25With cheese, served on a bed of slow-simmered tomato sauceAccompaniments ~ Pasta Rosé

## an incomparmple experience

## Chef's Table Dinner $\}$ conces us sor pricins

We offer a more private and memorable dining experience for groups celebrating a special occasion. We invite you to have a front-row seat at our culinary studio, as a course after course is prepared in front of your eyes by our Chef.
Reserve a date for your party of $10+$ to enjoy an exclusive 6-course menu, made with exquisite local and imported specialty ingredients. Each course includes a complementing sommelier-selected wine pairing.

Contact us to reserve the date of your Chef's Table at De Nardi or in the comfort of your home -we'll bring the culinary experience to you!


Now that you have had a chance to dream about the delicious food to be served at your event, we will help you wrap up all the remaining details.

Don'ł hesitate to contacł our Events Manager about the addfional services we offer that make event planning a snap. This section includes answers to all frequently asked questions.


## Additional Services ;

Rentals
Specialty Linens
China
Flatware
Tableware
Glassware

Décor
Back Drops
Photo Ops
Balloon Walls
Floral

## Professional Services

Servers, bartenders, chefs
Specialty Event Lighting
DJ / Live Band
Ceremony Officiating
Event Planning \& Consultation



## Room fees $\}$ for our venue

Minimum food spend \$1,500 (before tax) / No room fee.
Below minimum food spend / Room fees as follows:
$\$ 150$ per hour for the first four hours of rental
\$350 flat rate for events running 4-7 hours
\$500 flat rate for events running $7+$ hours

## Food © Beverage ; are provided in-house

The De Nardi culinary team has developed an incredible events menu full of delicious offerings with selections to suit any vision and budget. Buffets, plated receptions, passed hors d'oeuvres -we are able to accommodate whatever style of meal you wish to serve! Your menu selection should be confirmed a minimum of 14 days before your event. Special requirement dinners may be available upon request.

De Nardi reserves the right to provide and serve wine at your event, an occasional permit is required. A corkage of $\$ 20.00$ per bottle will be applied to all bottles opened. If you choose to serve spirits and beer, an occasional permit will need to be obtained by visiting mylcga.ca

Spirits and beer are the responsibility of the host. A receipt of purchase and accompanying liquor permit must be submitted prior to any event. The house reserves the right to charge a corkage fee of $\$ 25$ for every case (12) beer and $\$ 50$ for every $260 z$ bottle of spirits opened.

## Event Guarantees

It is necessary that we be notified of the estimated number of guests attending a minimum of 14 days prior to the event. We require a final event attendance 72 hours prior to your function. We request you send confirmation by email.
The final event attendance number will be considered as your final guarantee and is not subject to reduction. In the event that you require additional guests added to your total, please inform our Events Manager as soon as possible. Dietary requests are required when the event guarantee is provided. Buffet portions are based on 1 serving per guest.

## Deposit © Cancellations

A $\$ 500$ deposit is required to confirm a booking. In the event that you must cancel, notice must be received at least 4 weeks in advance of the function. All deposits are non-refundable commencing 14 days from the event.

## Additional Line Items

Menu prices do not include PST, GST or gratuity. A gratuity of $18 \%$ will be added to the receipt subtotal before taxes.
Complimentary white or gold table linens and napkins are provided. Tea lights are also provided. Specialty Linens and decor can also be provided for an additional cost. Please speak to our Events Manager for details and costs.
Non-alcoholic beverage service is $\$ 3.50$ per person for unlimited tea, coffee, juice, \& soda. This also includes any mix, cut fruit, or garnish for the bar.

## Payment

Payment is due upon receipt unless otherwise preauthorized or arranged.

## Customer Responsibility

Liability for damages will be billed accordingly. All decorations must be preapproved; no thumbtacks, staples, nails or tape (with the exception of painter's tape) is to be used on walls in the banquet area.

## Additional Terms © Conditions

De Nardi is not responsible for any lost or damaged personal property. Any decorations, table arrangements, etc. must be removed from the venue at the end of the event unless prior arrangements have been made.

## Request a Quote

When requesting a quote, please include the following information:

* Your name
* Your phone number
* Your email address
* Date of event
* Anticipated \# of guests
* Your ideal menu
* List any rentals you require


## FAOS

## If you have a question not answered here, please contact us!

## How far in advance do we need to book?

A minimum of 14 days' notice is required for all bookings.
Do contact us as soon as possible as we may be able to accommodate last minute bookings.

## Is there a cancellation fee?

We do not charge a cancellation fee. Your $\$ 500$ non-refundable deposit will be applied to your account for your future booking or you may have your deposit in the form of a gift card to spend in our store at your leisure. We do, however, require 4 weeks cancellation notice.

## How can payments be made?

We accept Visa, MasterCard, American Express, and Certified Cheques.
If my numbers go down on the day of the event, how will I be billed? We require a 72 -hour notification of a change in numbers for the event or the full estimated guest count must be honoured. It is doable in most cases to add guests within 24 hours' notice.

## Do you accommodate dietary and allergy concerns?

Yes, we do! We are happy to accommodate vegetarian, vegan, and gluten-free diets. We can accommodate most specified allergies. When you book your party please alert the event manager to your needs and we will honour your requests as best as we can with distinguished menus.

## Can you create flower arrangements for us?

Yes, we can consult with you regarding flower table arrangements, flower walls, Brides' bouquets, boutonnieres, presentation bouquets \& so much more.

## Do you provide alcohol?

We supply wine, Prosecco, champagne \& ports from our private wine boutique for your event with a modest \$20 corkage fee per bottle on top of the retail price. Spirits \& beer are the responsibility of the host .
A receipt of purchase and accompanying liquor permit must be submitted prior to any event. The house reserves the right to charge corkage fee of $\$ 25$ for every case of ( 12 Beer) and $\$ 50$ for every 26 oz bottle of spirits opened. The corkage fee is per bottle and not per person. The corkage fee includes glassware, ice, cut fruit, mix, olives, garnishes etc.

## Can you customize décor to suit our special event?

We are happy to rent linen, chair coverings, and themed decor on your behalf. Specialty decor is available; this includes linens, chairs, balloon walls, photo booths, and much, much more.

