



THE  
**FRENCH**

*event package*

# frequently asked questions

## **How many guests does our event space accommodate?**

Our event space located in the heart of our dining room can accommodate up to 22 guests for a sit-down meal, or for a more casual stand up reception the space can accommodate upwards of 35. All groups of 13 or more are considered a large party dining group and can select their preferred menu selections from the menus outlined in this package. Groups of 12 and under are welcome to call our restaurant at 905-528-3737 to book.

## **What time of day can we have our function?**

The space is available for lunch Monday through Friday from 12pm-3pm. Dinner is offered Sunday through Thursday from 5pm-10pm.

## **Do you offer full restaurant buyouts?**

The French does not offer full restaurant buyouts. However, our sister restaurants -The Aberdeen Tavern & The Diplomat are available. For more information please visit their websites. Or email our events team at [events@equalparts.ca](mailto:events@equalparts.ca)

## **Is there a charge for booking an event or the space?**

There is no charge for booking an event or space, provided the minimum food and beverage expenditure is met. In the event that the food and beverage minimum (prior to tax & gratuity) is not met, the difference will be added as a room rental.

The food and beverage minimum for a lunch is \$750.00 (prior to tax and gratuity)

The food and beverage minimum for a dinner is \$1500.00 (prior to tax and gratuity)

We also offer our West patio as part of your personal event space for an additional \$1500.00

## **How are the costs determined at The French?**

Charges for the functions are based on food and beverage sales plus applicable government taxes (13%) and gratuity (18%).

Alcoholic and non-alcoholic beverages are selected from the current restaurant list and are charged on a consumption basis. In accordance with liquor licensing regulations, guests are not permitted to bring their own wine or alcohol. Please advise us of your preferences and we will be happy to find a comparable item from our list.

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

Bookings are made through [events@equalparts.ca](mailto:events@equalparts.ca) and availability is dependant on the time of year. We recommend booking at least two weeks in advance if a specific day and time is required. All finalized details including food, beverage, and quantities are to be confirmed no later than five business days prior to event date.

A function sheet, outlining the details of your event, will be issued for your approval prior to your event date. Final guest counts and food quantities are considered firm 48 hours prior to your event date. All large party groups will be billed according to final numbers on the function sheet or actual guest count if the number is greater.

## **What items do I need to supply? What items does The French supply?**

Candles are provided with our compliments. We will also print personalized group menus for each of your guests. Please provide us with any logos or special messages that you would like printed on the menus.

The French can also arrange for your flower arrangements, adding charges to your final bill. If designated seating is required, please supply your own place cards.

Any décor is to be provided on your own. Please provide your coordinator with an itemized list of décor items that you will be bringing in order to ensure that they will be allowed in the space.

The French does not allow for any outside food or beverage to be brought into the space.

# frequently asked questions

## **Is there parking available?**

There are multiple parking lots and parking meters in the area.

## **Does The French provide audio visual services?**

Music will be played through the restaurant's speaker system. The French is an open concept space, and as such audio/visual equipment is not permitted in your reserved area (i.e. speakers, projectors, screens, microphones).

## **Is there a cancellation fee?**

Food quantities are considered firm at 72 hours prior to the event start date. Menu prices listed on this function sheet do not include applicable tax (13%) and service (18%) fees; the final bill is based on final beverage consumption in addition to the selected menu items listed in this function sheet. If you cancel your event within 7 business days of the start date, we will charge you half the food and beverage minimum plus tax; if you cancel your event within 3 days prior to the event date, we will charge you the full food and beverage minimum plus tax.

# cocktail reception

## CANAPES

MINIMUM ONE DOZEN OF EACH | PRICES SET PER DOZEN

### MEAT

#### Steak Tartar \$42

Tenderloin | Traditional Garnishes | Gaufrette Potato

#### Foie Gras Parfait \$42

Preserves | Hazelnut | Crostini

#### Chicken Salad \$36

Celery | Apple | Grapes | Endive

### VEGETARIAN

#### Falafel \$36

Turnip | Sesame | Sumac

#### Saffron Arancini \$36

Harissa Aioli

#### Chicken Salad \$36

Celery | Apple | Grapes | Endive

### SEAFOOD

#### Grilled Shrimp \$42

Avocado | Breadcrumbs

#### Seared Tuna \$48

Potato | Olive | Tomato | Radish

#### Cured Trout \$36

Crème Fraiche | Dill | Capers | Gaufrette Potato

#### Oysters \$36

Hot Sauce | Red Wine Mignonette | Lemon | Horseradish

### STATIONARY PLATTERS

#### SMALL PLATTERS

Serves 8-10 Guests

#### LARGE PLATTERS

Serves 18-20 Guests

#### Charcuterie

Local Cured Meats | Pickles | Mustard | Crostini

Small \$60

Large \$120

#### Cheese

Local cheeses | Creamed Honey | Candied Hazelnuts | Mostardo | Crostini

Small \$55

Large \$110

#### Fruit Platter

Small \$55

Large \$110

#### Crudite

Small \$35

Large \$70

# lunch menus

## **EXPRESS LUNCH \$30**

Soup Du Jour

**MAINS** choice of one

**Lamb Burger**

Rosemary Buttermilk Bun | Harissa Aioli | Lamb Porchetta | Spiced Tomato | Chow Chow

**Vegetable Paella**

Saffron Rice | Peas | Squash | Mushrooms | Peppers | Chili

Coffee / Tea

## **MENU A \$40**

**APPETIZERS** choice of one

**Onion Soup**

Chicken & Beef Broth | Sourdough | Emmenthal

**Grilled Asparagus**

Buffalo Cheddar | Cured Egg | Marjoram | Prosciutto Vinaigrette

**Salade de Maison**

Mixed Greens | Heirloom Carrot | Sunflower Seed | Ricotta | Fine Herbs | Red Wine Vinaigrette

**MAINS** choice of one

**Steak Frites**

8oz Flatiron | Café de Paris | Garlic Aioli

**Ricotta Gnocchi**

Mushrooms | Truffle | Parmesan | Parsley | Breadcrumbs

**Beet & Chevre Chicken Salad**

Frisée | Arugula | Pecan praline | Honey Vinaigrette

**DESSERTS** choice of one

**Crème Brûlée**

Custard

Coffee / Tea

# lunch menus

## **MENU B** \$45

### **APPETIZERS** choice of one

#### **Onion Soup**

Chicken & Beef Broth | Sourdough | Emmenthal

#### **Grilled Asparagus**

Buffalo Cheddar | Cured Egg | Marjoram | Prosciutto Vinaigrette

#### **Rabbit Terrine**

Mustard | Carrot | Gribiche | Flatbread | Sorrel

### **MAINS** choice of one

#### **Steak Frites**

8oz Flatiron | Café de Paris | Garlic Aioli

#### **Ricotta Gnocchi**

Mushrooms | Truffle | Parmesan | Parsley | Breadcrumb

#### **Trout Almondine**

Green Beans | Fingerlings | Tomato | Almond | Preserved Lemon | Brown Butter

#### **Beet & Chevre Chicken Salad**

Frisée | Arugula | Pecan Praline | Honey Vinaigrette

### **DESSERTS** choice of one

#### **Crème Brûlée**

Custard

#### **Lemon Tart**

Blueberry

#### **Coffee / Tea**

# dinner menus

## MENU A \$45

### APPETIZERS choice of one

#### Beet & Chevre Salad

Frisée | Arugula | Pecan Praline | Honey Vinaigrette

#### Grilled Asparagus

Buffalo Cheddar | Cured Egg | Marjoram | Prosciutto Vinaigrette

#### Onion Soup

Chicken & Beef Broth | Sourdough | Emmenthal

### MAINS choice of one

#### Roast Chicken Breast

Fennel | Potato | Celery | Olive Oil | Grapes | Verjus

#### Trout Almondine

Green Beans | Fingerlings | Tomato | Almond | Preserved Lemon | Brown Butter

#### Steak Frites

8oz Flatiron | Café de Paris | Garlic Aioli

### DESSERTS choice of one

#### Crème Brûlée

Custard

#### Coffee / Tea

## MENU B \$50

### APPETIZERS choice of one

#### Falafel

Cucumber | Dill | Turnip | Sumac | Sesame | Tomato

#### Escargot

Chevre Polenta | Garlic & Parsley Butter | Rhubarb | Fennel

#### Rabbit Terrine

Mustard | Carrot | Gribiche | Flatbread | Sorrel

### MAINS choice of one

#### Ricotta Gnocchi

Mushrooms | Truffle | Parmesan | Parsley | Breadcrumb

#### Trout Almondine

Green Beans | Fingerlings | Tomato | Almond | Preserved Lemon | Brown Butter

#### Duck Confit

Potato | Bacon | Spring Vegetables | Radish

#### Steak Frites

8oz Flatiron | Café de Paris | Garlic Aioli

### DESSERTS choice of one

#### Crème Brûlée

Custard

#### Raspberry White Chocolate Cheesecake

Graham Crumb | Chocolate Sauce | Gingersnap

#### Coffee / Tea

# dinner menus

## MENU C \$55

### **APPETIZERS** choice of one

#### **Steak Tartar**

Tenderloin | Traditional Garnishes | Crostini

#### **Grilled Asparagus**

Buffalo Cheddar | Cured Egg | Marjoram | Prosciutto Vinaigrette

#### **Onion Soup**

Chicken & Beef Broth | Sourdough | Emmenthal

#### **Beet & Chevre Salad**

Frisée | Arugula | Pecan Praline | Honey Vinaigrette

### **MAINS** choice of one

#### **Trout Almondine**

Green Beans | Fingerlings | Tomato | Almond | Preserved Lemon | Brown Butter

#### **Steak Frites**

8oz Flatiron | Café de Paris | Garlic Aioli

#### **Duck Confit**

Potato | Bacon | Spring Vegetables | Radish

#### **Grilled Pork Chop**

Wheatberry Pilaf | Asparagus | Snow Pea | Buttermilk

### **DESSERTS** choice of one

#### **Lemon Tart**

Blueberry

#### **Raspberry White Chocolate Cheesecake**

Graham Crumb | Chocolate Sauce | Gingersnap

Coffee / Tea