



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

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 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 Tartare \$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

SEAFOOD

Grilled Shrimp \$42

Avocado | Breadcrumb

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

Heirloom Tomatoes

Grilled Corn | Chili | Scrunchions | Marjoram

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

Vanilla Crème Brûlée

Custard

Coffee & Tea

lunch menus

MENU B \$45

APPETIZERS choice of one

Onion Soup

Chicken & Beef Broth | Sourdough | Emmenthal

Heirloom Tomatoes

Grilled Corn | Chili | Scrunchions | Marjoram

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 | Breadcrumbs

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

Vanilla 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

Heirloom Tomatoes

Grilled Corn | Chili | Scrunchions | Marjoram

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

Vanilla 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 | Breadcrumbs

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

Vanilla Crème Brûlée

Custard

Raspberry White Chocolate Cheesecake

Graham Crumb | Chocolate Sauce | Gingersnap

Coffee & Tea

dinner menus

MENU C \$55

APPETIZERS choice of one

Steak Tartare

Tenderloin | Traditional Garnishes | Crostini

Heirloom Tomatoes

Grilled Corn | Chili | Scrunchions | Marjoram

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