



Grace
RESTAURANT

Holiday Event Package

❄️ 2023 ❄️





Celebrate with Grace

Since 2019, we have built our reputation as London's premier local fine dining experience while remaining committed to our values as a community oriented, downtown small business.

Grace is well known for its intricate, intentionally designed dishes paired with beautifully handcrafted beverages and carefully selected terroir-driven wines.



Whether you are hosting a networking cocktail reception, or a gala celebrating another year of success, we are happy to craft a customized event for your business.



Planning a unique and memorable bespoke event is easy with Grace's menu of options and simple steps.

Prix Fixe Lunch/Dinner Celebrations

For those looking to celebrate over an evening full of culinary indulgence: choose from three, four, or five course event menus, or create your own custom tasting menu in collaboration with our chef.



Add a cocktail reception to welcome your guests and provide time to mingle before dinner. A delightful selection of stationary or passed hors d'oeuvres are available, as well as various bar service options to suit your event.

Additional services may include provision of a PA system for speeches, and custom floral arrangements or most anything else required depending on the programming of your evening.

Grace has the capacity to comfortably seat 70 guests, depending on your seating plan, for lunch or dinner service, with time slots ranging from 1pm -11pm.





In order to respect all Grace guests, our policy is that groups of 20 or more people must book the restaurant as a private event. A minimum spend is required on food and beverage equal to or exceeding expected regular restaurant sales for the time slot booked.





Cocktail Reception

Up to 90 guests can be accommodated for a standing cocktail reception with some seating options along our banquettes and in our plush booths.



A cocktail reception can be a short drop-in event, an evening long open house, or it can be added to your prix fixe event as a warm welcome before taking your seats for dinner.



The menu typically includes passed hors d'oeuvres or stationary platters from which guests can casually graze, while mingling, over the course of the evening.

Custom Menus

Looking for something completely unique? Ask us for a quote on a custom menu curated to the needs of your staff, interest, business or theme. Our brilliant and innovative chef has a wide range of knowledge. She is influenced by a variety of cuisines and would love to create specialty dishes for your event. Starting at \$80 per guest, for a minimum of 8 guests.

Small Gatherings

Groups of less than 20 may wish to book a large table reservation during dinner service at Grace and enjoy our current four course prix fixe menu. A 25% deposit, made at the time of booking, is required for large reservations.

Vault

Enjoy an intimate private dining experience in the Grace vault. Located to the right of the open kitchen, get a glimpse behind the scenes of a busy service, from a relaxing vantage point. Serving event menus, Grace's current dinner menu, or a custom tasting menu of the chef's design. Wine pairings and tastings available with our Sommelier. The vault is equipped with a private sound system so you can listen to your favourite playlist. Booking is for groups of 8 or less.





BODEGA

If you are looking for a more intimate or casual experience Grace Bodega, our little sister cafe-wine bar hybrid, is available for private booking. Grace Bodega is suitable for cocktail receptions of up to 30 guests with stationary and passed hors d'oeuvres, or consider a wine tasting or coffee tasting event.



Wine tasting

We are proud to showcase our organic and biodynamic selection of wines. A tasting event to suit wine enthusiasts of all experience levels can be crafted by our Sommelier. Enriching your knowledge of wine while eating house made focaccia and local cheese is a perfect pairing. Wine tasting is also available to be paired with dinner service.

Coffee Cupping

Our coffee director has a wealth of knowledge that she is ready to share with your guests. Coffee cuppings or brewing demonstrations utilize hyper-seasonal and freshly roasted coffee provided by Subtext Coffee Roasters. Included is a brief lesson on coffee's journey from bean to cup. Tea tastings include high quality loose leaf options provided by Be Teas.

This is a wonderful alcohol-free option for guests that are interested in a niche educational experience.

Special Requests

If you have a different style of event in mind, please let us know. We would love to collaborate on your ideas.





Menus



Passed Hors D'oeuvres

- ❖ **Beef Brochettes:** red wine marinated beef bavette skewer, microgreens, pickled shallot, dijon mayonnaise (gluten free)
- ❖ **B'steeyas:** Moroccan spiced chicken pastries, almonds, dried fruit
- ❖ **Smoked Salmon Canapé:** challah toast, whipped house yogurt, roasted beetroot, lemon thyme (vegan/vegetarian/gluten free available)
- ❖ **Pickarel Cakes:** milk poached flaked pickarel cakes, breaded and fried, horseradish mayonnaise, pepper cress, lemon
- ❖ **Kimchi Stuffed Grilled Cheese:** cheddar and parmesan on challah, kimchi, cucumber pickle (vegan / gluten free available)
- ❖ **Crispy Potato Croquettes:** breaded bechamel and potato dumpling, tomato jam (vegan available)
- ❖ **Acorn Squash and Ricotta Tartlets:** cornmeal tart shell, silky custard, roasted acorn squash, salted ricotta
- ❖ **Wine and caramelized onion poached fig:** stuffed with pecan and cashew butter, crisp rosemary + straw potato (vegan, gluten free available)



\$42/dozen

Minimum 2 dozen per selection
Recommend 3 to 4 pieces per guest





Stationary Hors D'oeuvres:

- ❖ **Oyster Bar:** interactive display of oysters, shucked to order served on the half shell with a range of sauces and garnishes. \$200 for set up + \$3 per oyster
- ❖ **Oysters on the half shell:** dressed with shallot mignonette, lemon and horseradish. \$48/dozen
- ❖ **Seafood Platter:** poached jumbo shrimp, marinated calamari, steamed mussels, smoked salmon, lemon, red onion, capers and dill. \$15 per guest
- ❖ **Charcuterie Board:** locally sourced pork, duck and beef charcuterie, mustards, pickles. \$10 per guest
- ❖ **Cheese Board:** artisanal Ontario cheeses, preserves, honey, fresh fruit, mixed nuts. \$8 per guest
- ❖ **Mezze Platter:** house greek yogurt with chili oil and honey, grilled eggplant, bell peppers and zucchini, hummus, roasted olives, marinated feta (vegan available, gluten free available). \$8 per guest
- ❖ **Vegan Specialty Platter:** selection of premium vegan cheeses, grilled and roasted vegetables, pickles and preserves (vegan, gluten free available). \$8 per guest
- ❖ **Vegetables Crudités:** freshly cut selection of vegetables with green goddess dip (vegan available, gluten free) \$5 per guest
- ❖ **Housemade Sourdough Focaccia:** butter, olive oil and vinegar (vegan available). \$5 per guest
- ❖ **Crackers and Crisps:** toasts, crackers, breadsticks and crisps. \$2 per guest





Dinner



Choose from three, four, or five course event menus, or create your own custom tasting menu in collaboration with our chef.

3 Course Menu: starting at \$55 per guest

4 Course Menu: starting at \$65 per guest

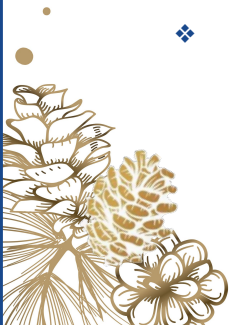
5 Course Menu: starting at \$75 per guest

Custom Tasting Menu: starting at \$80 per guest

Housemade Sourdough Focaccia & Butter: \$5 per guest

First Course

- ❖ **Marinated Tuscan Kale Salad:** caramelized onions, orange segments, buttered almonds, sherry vinaigrette (vegan, gluten free)
- ❖ **Winter Greens Salad:** hot house greens, frisée, dried cranberry, ground chestnut, rosemary chèvre, poppyseed vinaigrette (vegan, gluten free)
- ❖ **Evergreen Salad:** spinach, frisée, toasted walnut, wine poached pear, juniper berry vinaigrette (vegan, gluten free)
- ❖ **Grilled Endive and Red Quinoa Salad:** roasted shallot, curried apricot, Grace ricotta, confit kalamata olive, lemon vinaigrette (vegan available, gluten free)
- ❖ **Tahini, Chickpea and Roasted Garlic Soup:** lemon, olive oil, parsley and sumac (vegan available, gluten free)
- ❖ **Parsnip and Pear Bisque:** toasted walnuts, blue cheese rocher, cider gastrique (vegan available, gluten free)
- ❖ **Sunchoke Soup:** roasted jerusalem artichoke, leek and potato soup, chili roasted sunflower seeds, chive (vegan available, gluten free)
- ❖ **Winter Tomato Soup:** tomato broth, caramelized onion, confit tomato, crisp rosemary, tomato powder spiced whipped crème fraiche (vegan available, gluten free)



GRACE RESTAURANT



Second course

- ❖ **Potato Gnocchi:** spinach cream, broccolini, garlic chips, radish sprouts.
- ❖ **Housemade Reginette Pasta:** forest mushrooms, bechamel sauce, pine nut crumb (vegan available).
- ❖ **Duck Confit Rilletes:** challah toast, preserves and pickles.
- ❖ **Additional Soup or Salad Selection** (see “First Course”).



Third course

- ❖ **Braised Beef and Forest Mushroom Ragout:** traditional German spaetzle, spiced beetroot jam, dill pickle relish, crème fresh, hot mustard.
- ❖ **Confit Duck Leg:** parsnip root, confit fennel, hazelnut tuile, sage, wild sumac jus (substitute smoked slow roasted duck breast for \$5 per guest) (gluten free).
- ❖ **Roasted Stuffed Turkey Breast and Thigh:** sage, dried cranberry and chestnut stuffing, mashed potato, double roasted turkey gravy, honey glazed carrots, french beans, cranberry sauce.
- ❖ **Pan Roasted Wild Salmon:** fennel gratin, potato purée, sweet onion, lemon oil, brown butter sauce, fennel top pesto (gluten free).
- ❖ **Braised Beef Short Rib:** roasted squash purée, hasselback potato, confit pearl onion, braise reduction jus, peppercress (gluten free).
- ❖ **Black Forest Ham:** sweet potato pave, baked black turtle beans, baby bok choy, maple ginger jus (gluten free)
- ❖ **Ricotta Gnocchi:** confit oyster mushroom, preserved black plum, basil, cashew cream sauce.
- ❖ **Miso Glazed Grilled Cauliflower:** crushed baby potato, cauliflower purée, confit pearl onion, beetroot, vinaigrette au jus (vegan, gluten free).





Dessert

- ❖ **Holiday Trifle:** custard cake, eggnog pastry cream, gingerbread crumble, sugar plum jam, brandy whipped cream.
- ❖ **Marbled pear and dark chocolate cheesecake:** whipped coffee, chocolate crumb, mocha sauce (vegan, gluten free available).
- ❖ **Pasteis Gascon:** apple filo tart, roasted apple crème Anglaise, vanilla ice cream, cinnamon walnut streusel (vegan available, minimum 12 vegan portions)
- ❖ **Wine Maker's Cake:** dark chocolate torte, french oak ice cream, grape jelly, port chocolate sauce (gluten free).
- ❖ **Gingerbread cake:** spiced ginger molasses cake, warm milk chocolate ganache, whisky caramel, candied ginger shortbread crumb .



Beverages



Open Bar

Drinks are recorded as ordered from our menu and the total is adjusted post-event. Updates on running totals can be provided throughout the evening. A custom cocktail menu can be prepared by request. Cocktails are priced from \$12-\$14.

Wine by the glass is available ranging from \$14-\$18 a glass. The selection of wines available by the glass are customarily rotational, but specific bottles & styles of wine can be ordered to suit your taste. We are happy to stock specialty liquors and spirits by request, with sufficient time for procurement.

Our recommended estimate includes 2 - 3 drinks per person. You will have a better idea of your guests' consumption.



Limited Open Bar

A limited menu can be created to suit your needs (e.g. limit the selection to exclude premium spirits, include custom cocktails, limited cocktail/mixed drink menu, etc.). You may opt to have wine available during the meal, but have the bar open during a cocktail reception & post dinner only. You may choose to offer a certain number of drink tickets to your guests & have them cover their own bills after the tickets have been used up.

Cash Bar

Guests will be responsible for their individual drink bills.

Non-Alcoholic Beverages

Our bartenders offer a variety of hand crafted mocktails & specialty non-alcoholic beverages as well as soft drinks to suit the needs of your group.





Wine Service

You may choose to have bottles of wine on each table poured and served by our staff. Our knowledgeable Sommelier is available to help select your wines to complement your menu.

We have a large, curated selection of wines available; premium options can be discussed with our sommelier, priced accordingly per bottle.

Wine Pairings

Our Sommelier would be delighted to provide 2.5oz wine pairings to be served with each course. Wine pairings are approximately \$10 per matched course, per person, depending on the wine served. Premium pairings are available by request; details including cost can be discussed with our Sommelier.



Sparkling wine/Champagne

Sparkling wine and Champagne are available by the bottle. Sparkling wines range from \$75-\$200 per bottle which contain 5-8 servings.





Grace Thanks You

Thank you from the depths of our hearts for considering holding your celebration at Grace. We employ artisans and professionals in our field whose mission is to spread hospitality and provide the best possible experience to our guests. We truly appreciate your business because when we shop local, we build strength in our London community.

Please note pricing does not include standard 20% Service Charge or HST.



Grace
RESTAURANT

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BODEGA

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