

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 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!

elegant events
begin with your
Vision



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 touch with our Events Manager. There is always a solution!

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

-De Mardi

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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.

# welcome to De Nardi

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

### 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 have hosted

- \* Weddings
- \* Rehearsal Dinners
- \* Wedding & Baby Showers
- \* Bat & Bar Mitzvahs
- \* Celebration of Life Receptions
- \* Confirmations
- \* First Communions
- \* **Graduation Parties**
- \* Birthday Parties
- \* Confirmations
- \* Meetings & Conferences
- \* Family reunions
- \* Chef's Table Dinners
- \* Christmas Parties
- \* Valentine's Dinners

# View menu online:

denardi.ca/events



## colazione Breakfast/Brunch/Lunch } priced per person

We know how to make the most important meal of the day extra special for your guests.

# colazione confinentale

#### **Traditional Continental Buffet**

33

Croissants and danishes, imported fruit spreads, assorted muffins individual yogurts, fresh fruit salad, fresh orange juice, & coffee/tea service

la prima colazione

#### De Nardi Breakfast Buffet

49

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

pranzo

#### De Nardi Mediterranean Brunch Buffet

60

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 person

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

31

24 x 4oz 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

38

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.



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

perfect for a bridal shower or baby 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

makes for a fun and memorable group activity

#### **Private Wine Tasting**

starting at 60/person

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

allows for your guests 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

light snack for a morning 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



## Oyster Bar } Market Price

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:

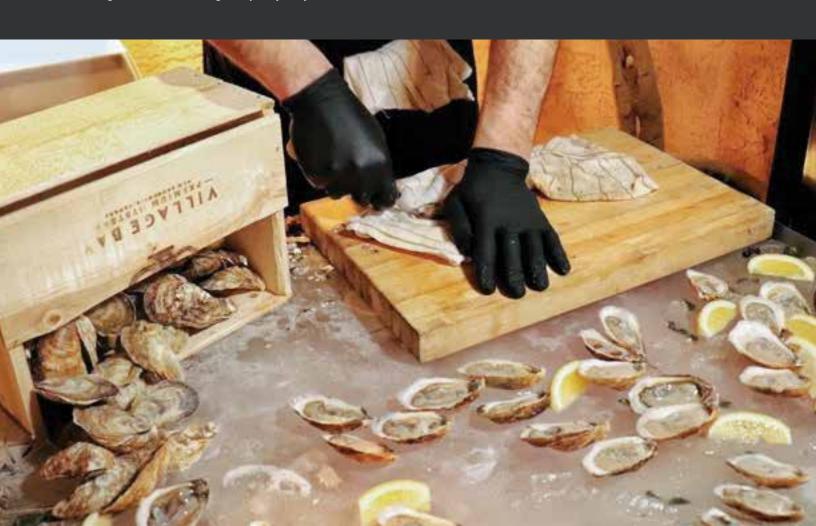
Mignonette | Horseradish | Tabasco

Serves 30 & up—enjoy!

## Charcuterie Table } starting at \$450

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!





## assagini Small Bites } priced per dozen unless otherwise noted

Keep your guests happy while they mingle and enjoy these small bites packed with big flavour.



#### Hot Assagini

Assorted Vegetable Fritters	35
Mini Arancini: Italian Rice Balls	35
Hot & Sweet Italian Sausage	35
Coconut Prawn With Mango Sauce	41
Mini Beef Mignons	65
Mini Quiche	35
Chicken Fingers	32
Mini Meatballs	35
Potato & Rice Croquettes	37
Italian Spring Rolls	35
Kataifi Shrimp	41
Beer Battered Shrimp	41
Cold Assagini	
Pumpernickel Bread & Spinach Dip (1 Litre)	36
Mediterranean Bruschetta (1 Litre)	33
Prosciutto Wrapped Melon Mediterranean	35
Potato Focaccia- 64 slices	90
Cold Shrimp Cocktail	41
Olive Bocconcini and Tomato Skewers	32
Salmon, Cream Cheese & Caviar Canapés	36
Assorted Hummus & Pita Bread Calabrese	45

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 platter unless otherwise noted

The perfect addition to your customized buffet or assagini platters.

Antipasto Platter-Serves 25 Giardiniera, roasted peppers, pickled eggplant and olives	156
<b>De Nardi Signature Fancy Sandwiches</b> -12 dozen Egg, Tuna, Ham, Chicken, Cream cheese	345
<b>Deli Meat Platter</b> -Serves 25 An assortment of domestic & imported meats served with olives & fresh bread	192
Cheese/Domestic Platter-Serves 25 An assortment of beautifully arranged domestic cheese served with fruit crackers & bread	184
Cheese/Imported Platter-Serves 25 A selection of imported cheese wedges & slices served with fruit, premiu crackers, preserves & bread	225 Jm
Fresh Cut Vegetables A selection of seasonal fresh vegetables served with dip	145
Fresh Fruit A selection of seasonal fruit beautifully arranged with vanilla yogurt dip	165
Fresh Italian Bruschetta (1 Litre)-Serves 25 with French bread crostini and fresh bread	45
<b>Hummus</b> (1 Litre)-Serves 25 Topped with olive oil & sliced black olives, served with Italian bread	45
Panini Sandwiches-24 x 4oz Sandwiches Cold cuts, veggies & cheese on a panini bun (vegetarian option upon red	225 quest)
Pecan Crusted Baked Brie-Serves 25 Served with seasonal fruit sauce and baguette	150
Signature Pastry Platter-Serves 25 Artfully arranged pastries from our world-class bakery	165

25 guest minimum. Most servings are based on ~4-6 oz per person.

## primi 1St course } priced per tray

Lasagna-Serves 21 Our signature meat or vegetable lasagna served with crusty Italian bred	203
Manicotti-Serves 20 Ricotta, bocconcini and spinach stuffed pasta tubes	145
Pasta Pan-Serves 25 An assortment of pasta with a choice of red, white or rosé sauce	155
Pasta Primavera-Serves 25 Penne rigate & seasonal vegetables tossed in cream	185

# il secondi Entrees } priced per tray



Chicken Cacciatore-Serves 18 Legs & thighs in a light tomato sauce with roasted peppers, mushrooms & c	195 onions
Chicken Lasagna-Serves 21 Layers of rich chicken noodles and cheese Served with crusty Italian bre	230 ead
Chicken Marsala-Serves 20 with Mushroom Gravy	240
Chicken Parmigiana-Serves 24	250
Honey Glazed Ham-Serves 20 Served with fresh apple sauce and cocktail buns	150
Italian Sausage, Peppers & Potatoes-Serves 25 Stir fried peppers, potatoes and in-house made sausage (spicy or mild)	180
Maria's Oven Baked Salmon-Serves 24 Served in a tangy citrus dill sauce	290
Maria's Pan-Fried Pickerel-Serves 24 Very lightly breaded pickerel in a lemon butter sauce	M.P.

Most servings are based on ~4-6 oz per person.

# il secondo Entrees } priced per tray

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

Roasted Chicken Pieces-24 pieces Legs & thighs roasted with rosemary & mushrooms	240
Roasted Leg of Lamb-Serves 20 Served with fresh mint sauce and cocktail buns	M.P
Roasted Prime Rib of Beef-Serves 20 Served with a red wine reduction and cocktail buns	Market Price
—with Carving Station	Additional 100
<b>Slow Roasted Pork Loin</b> -Serves 20 Served with apple sauce and cocktail buns	190
<b>Tuscan Chicken</b> -Serves 20 Chicken stuffed with cappicolo and provolone	295
<b>Veal Portafoglio</b> -Serves 20 Stuffed with pancetta, celery, carrots, onions & garlic	360

Most servings are based on ~4-6 oz per person.



## il conformo Sides } 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 Crisp romaine with garlicky dressing and crisp croutons	85
Garden Salad-Serves 15 Served with our own balsamic vinegar dressing	85
Garlic Mashed Potatoes-Serves 25 Served with in-house made gravy	130
Greek Salad-Serves 15 Tossed in our own balsamic vinegar dressing	95
<b>Italian-Style Grilled Vegetables</b> -Serves 15 Seasoned and grilled zucchini, peppers, eggplant & onions	185
Meatballs-40 pieces Seasoned with herbs and simmered in our signature tomato sauce	165
Oven Roasted Potatoes-Serves 15 Seasoned with onions, rosemary and olive oil	100
Rice-Serves 25 Seasoned rice mixed with assorted vegetables	115
Roasted Peppers, Potatoes & Sausages-Serves 20	180
Seasonal Vegetable Medley-Serves 25 Tender assorted vegetables lightly tossed in butter	155

We highly recommend these additions to complete your buffet menu:

- \* Hot or Cold Assagini
- \* Chef Daniel's Signature Pastry Platter
- \* Coffee/Tea Service contact us to request pricing

Most servings are based on ~4-6 oz per person.

# dolce Dessert } priced per item

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 Cakes**

Chocolate Sin | Schmoo Torte | Carrot Cake Strawberry, Raspberry, Lemon, Mocha and Hazelnut Mousse Orange Chocolate Truffle | White Chocolate Pistachio Truffle | Black Forrest

Small	Serves 8–10	50
Large	Serves 10-15	80
1/4 Slab	Serves 15-20	110
1/2 Slab	Serves 25-40	220
Full Slab	Serves 45-65	360

#### **Specialty Cakes**

Tiramisu | Zucotto | Coconut/Cinnamon | Sacre Petina | Red Velvet St. 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	225
Full Slab	Serves 45-65	365

#### Cheesecakes

New York Style with assorted seasonal fresh fruit, or specialty flavors, such as Oreo, Triple Berry, Caramel Pecan, Strawberry, or Chocolate.

Small	Serves 8-10	!	55
Large	Serves 10-15		80

#### Fresh Fruit Flan

Seasonal Fresh Fruit, homemade custard & sponge cake on chocolate drizzled crust

 Small
 Serves 8-10
 55

 Large
 Serves 10-15
 80

Cake cutting service is available at a charge of \$1 per person.





23

25

# Plated Dinner person } priced per person Smoked Salmon with Goat Cheese, Capers, & Onions Dressed with Extra Virgin Olive Oil & Lemon on Butter Leaf Lettuce

Warm Spicy Mediterranean Tiger Prawn Lightly sautéed, served with grilled baguette

Jumbo Court-Bouillion Shrimp Cocktail (2 shrimp, 6/8 size)

Melanzane & Zucchini with peppers, alla Campagnola 23
Served with Fresh Bread

Salumi e Fromaggi Antipasto Per Te 23

Bocconcini, Vine-Rippened Tomato & Basil Medley

Drizzled with Extra Virgin Olive Oil, served with bread

Mussels in Zesty Tomato Sauce \*

Certified Canadian Angus Steak Carpaccio MP.

Served with Arugula, Olive oil and Parmigiano wedge

Prosciutto & Melon on Butter Lettuce with Provolone Cheese 23

Wine Poached Pear with Prosciutto & Parmigiano Cream

24

Served on toasted baquette

Burrata Napoletana alla Sugo Fresco 24

Grilled Portobello with Fresh Cheese & Sugo Freso 24

Grilled Vegetable Napolean Stacks 24

Layers of grilled vegetables dressed with olive oil

Traditional Italian Holiday Seafood Salad

Market Price

Medley of Calamari, Octopus, Cuttlefish, Clams & Mussels

25 guest minimum.

<sup>\*</sup> seasonal availability

# Plated Dinner primi } priced per person

	Roasted Red Pepper with Sour Cream	20
	Slow-simmered Veronese Caramelized Onion	20
	Hearty Tuscan Bean & Potato with Pureed Basil & Olive Oil	20
	Brodo di Pollo (Traditional Chicken Soup)	20
	Stracciatella (Egg drop soup with Parmigiano)	21.50
fresh soups	Minestrone Trevisano	21.50
,	Pasta e Faggioli (Traditional White Italian Bean & Pasta Soup	20
	Seafood Bouillabaisse Ma	arket Price
~	Wine Poached Pear with Butter Lettuce & Honey Mustard Balsamic Dr	ressing 20
	Tomato Bocconcini Salad with Fresh Basil & Olive Oil	20
	Arugula, Radicchio & Field Green Salad Drizzled with Balsamic Reduction and Parmesan slivers	20
artisinal salads	Grilled Mediterranean Market Caesar Salad with blue cheese dressing, fresh croutons and Parmesan slivers	20
anjourn samus	Spinach Salad with Egg, Mushroom & Balsamic Dressing	20
	Mediterranean Market Signature Greek Salad with Balsamic Dr	essing 20
	Original Romaine Caesar Salad	20
	Burrata & Olive Oil with Mint, Coriander, Parsley, Leek & Parmiç	giano 20
	Mixed greens with Mint, Parsley & Parmigiano	20
	Pureed Melon with Vodka	16
	Lemon Gelati	12
	Maria's Orange & Fennel Salad	15
palate cleansers	Bibb Lettuce with Champange Vinaigrette, Salt & Pepper	12

## Plated Dinner primi } priced per person

Pasta Al Forno Special cut of pasta baked to perfection with eggplant, sausage, egg &	20 & cheese
Lasagna Layers of lasagna noodles, rich ragu with meat & vegetables	20
Manicotti Two ricotta, bocconcini & spinach stuffed pasta tubes	18
Pasta Primavera Pasta and fresh vegetables in a cream sauce	19
Pasta Carbonara With bacon, olive oil, whisked whole egg and white wine	18
Pasta Bolognese Pork, veal and beef slow-simmered in tomato sauce	20
Pasta with Rapini, Aioli Olio & Hot Chilis *	20
Gnocchi Potato dumplings, served in your choice of sauce	20
Tortellini Alla Panna Stuffed veal & cheese pasta	18
Eggplant Parmigianino	20
Stuffed Eggplant	with meat 20
	** IIII IIICUI 20

pasta alternative

traditional pasta

vegetarian 17 17

**Stuffed Peppers** Available with meat or vegetarian

25 guest minimum.



# Plated Dinner secondi) priced per person

Chicken Supreme Alla Basilico Chicken Breast sautéed with Olive Oil, Garlic, Fresh Tomato & Basil Accompaniments ~ Rice & seasonal vegetables	43
Tuscan Chicken Chicken Breast Stuffed with capicollo and provolone, served with a rustic tomato sauce with olives and capers Accompaniments ~ Polenta & seasonal vegetables	43
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	Market Price
Pollo Ugo Stuffed Chicken Leg with seasoned rice, ham, & gruyere cheese basted with Port Wine and served with a wild mushroom sauce Accompaniments ~ Roasted potatoes & seasonal vegetables	37
De Nardi Stuffed Chicken  Slow roasted half chicken with sea salt, rosemary & sage basted  Accompaniments ~ Roasted potato wedges & seasonal vegetables	37
Baked Fillet of Pickerel  Manitoba Baby Pickerel with marinated shitake, prosciutto, pea shoot  & grilled corn micro salad  Accompaniments ~ Wild rice & wheat berry medley, seasonal vegetables	Market Price
Pork or Veal Tenderloin Pizzaiolo  Pork Tenderloin sautéed and baked with tomato, olive oil, capers, salt & pepper, with a Sauvignon Blanc reduction  Accompaniments ~ Rice Casserole & Spinach Greens	35/42
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	Market Price
Oven Roasted Rack of Lamb  Served with au jus, garnished with mixed olive SDT tapaenade  Accompaniments ~ Roasted potato wedges, cauliflower steaks  & minted peas	Market Price

# Plated Dinner secondi } priced per person

Provimi Veal Chop Lightly floured & pan seared with braised chipolini jus Accompaniments ~ Ratatouille stuffed tomato & duchesse potato	Market Price
Atlantic Salmon Pan-seared wild Atlantic salmon garnished with giant shrimp in a scallop & cognac sauce Accompaniments ~ Asparagus & dill herbed farro	Market Price
Braised Lamb Merlot  Accompaniments ~ Roasted garlic mashed potatoes & seasonal mustard greens	42
Osso Bucco Braised milk-fed Osso Bucco with seasonal wild mushroom medley Accompaniments ~ Rosemary roasted potatoes & bean cassoulet	42
Spinach & Cheese   Meat   or Seafood Manicotti Served with Mediterranean Market Signature Tomato Sauce	33/35
Veal Parmigiana Veal lightly breaded, fried in olive oil with lemon wedges Accompaniments ~ Roasted potatoes & asparagus	36
Chicken Parmigiana Accompaniments ~ Roasted potatoes & asparagus	34
Eggplant Parmigiana With cheese, served on a bed of slow-simmered tomato sauce Accompaniments ~ Pasta Rosé	28



# an incomparable experience

## Chef's Table Dinner } contact us for pricing

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!





## **Additional Services** }

Rentals	Décor	<b>Professional Services</b>
Specialty Linens	Back Drops	Servers, bartenders, chefs
China	Photo Ops	Specialty Event Lighting
Flatware	Balloon Walls	DJ / Live Band
Tableware	Florals	Ceremony Officiating
Glassware		Event Planning & Consultation

one-stop-shop event services



## 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 <u>mylcga.ca</u>

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 26oz 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

## FAQs }

#### 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.

