

# BIRTHDAY IN A BOX

## PLATED DINNER

[8 GUESTS MINIMUM | STARTING AT \$68 PP + TAX AND 18% GRATUITY]

- + includes one welcome drink per guest
- + extra charges for add-ons
- + menus subject to seasonal changes

### PICK YOUR WELCOME COCKTAIL

(choose one)

GLASS OF BUBBLY  
GIN GIN MULE  
SEASONAL PUNCH

### STARTERS

COMMISSARY BREADS  
butter, house-made spread  
SEASONAL SOUP

### MAINS

ROAST CARROT & SQUASH  
marinated eggplant, haloumi, charred onion  
sour cream, kale, dried apricot

OR

PRINZEN CHICKEN  
marinated beans, sautéed kale

OR

TROUT  
roast broccoli salad, yoghurt dressing  
dried fruit, almonds

### BIRTHDAY BONUS

HANGOVER KIT  
for the guest of honour

### DESSERT ADD-ON

CHEF'S DESSERT PLATTER 8 PP

### OTHER ADD-ONS

SHARED PLATTERS ON ARRIVAL

SEAFOOD TOWER 30 PP  
cracked lobster, chilled shrimp, albacore tuna  
freshly shucked oysters, mussels

ASSORTED CHARCUTERIE 12 PP  
selection of house-made charcuterie  
traditional garnishes

CHEESE BOARD 12 PP  
selection of artisanal cheeses + accompaniments

### OPEN HOST BAR

DRAKE BASIC BAR  
[Avg. \$7.75 - \$10.00/drink]

DRAKE PREMIUM BAR  
[Avg. \$11.25 - \$16.00/drink]

### PHOTO-BOOTH TICKETS

for guests \$5/PP

<b>THE DRAKE</b>	HOTELS   FOOD & DRINK   EVENTS GENERAL STORES   ART & CULTURE	CORPORATE EXECUTIVE CHEF: TED CORRADO CHEF DE CUISINE: MICHAEL PORTIGAL		SPECIAL EVENTS	
	DRAKE DEVONSHIRE 24 WHARF STREET WELLINGTON ON	THEDRAKE.CA	@DRAKEDEVONSHIRE	#DRAKEDEVONSHIRE	