

SNACKS

SMALL PLATES

priced per person. (pp) minimum order 10 per item

ARTISAN CHEESE spent-grain crackers, County honey, fresh fruit	10 pp
CELLAR CURED MEATS selection of house-cured meats, house pickles, Henderson beer mustard, spent-grain crackers	10 pp
CRUDITÉ + RANCH seasonal vegetables	6 pp
WARM SOURDOUGH BREAD County honey + sesame butter	3 pp
SPREADS TO SHARE W/ OUR FRESH BAKED BREADS	
hummus	4 pp
duck pâté	4 pp
charred eggplant dip	4 pp

APPETIZERS

priced per piece. minimum order 20 pcs per item

SMOKED SALMON RILLETTE buckwheat blini, creme fraiche, dill (gf)	5 pc
WALNUT AND BLUE CHEESE ENDIVE CUPS pear, elderflower honey (v)(gf)	4 pc
MINI DRAKE BRISKET SANDWICH smoked brisket, gruyère, pickle, Russian dressing	5 pc
DANISH CUCUMBER AND HERRING sour cream, dill, apple, red onion	4 pc

Executive Chef: Jonas Grupiljonas

CONTACT: specialevents@thedrake.ca

DRAKE
COMMISSARY
BAKERY, BAR, LARDER

PRIX FIXE 65pp

TO START

CREAMY CAESAR

sourdough croutons, fermented romaine dressing, parmesan (v)

OR

AVOCADO, CASHEW + HALLOUMI SALAD

cucumber, endives, lemon vadouvan curry dressing (v) (gf)

OR

TOMATO + PEACH SUMMER SALAD

fresh mozzarella, toasted sourdough, sweet smoked paprika, bacon vinaigrette

SECOND

SUMMER VEGETABLE RIGATONI

aji amarillo, fresh shaved Manchego, semolina pasta

MAIN

GRILLED FLANK STEAK

smashed baby potatoes, glazed roasted summer veggies, charred onion gravy, mustard

OR

BAKED HALIBUT

crispy smashed fingerlings, green beans, Finnish dill mustard sauce (gf)

OR

GRILLED VEGETABLE FALAFEL BOWL

zucchini, mushroom, swiss chard, hummus, feta, chili, walnut relish, grilled sourdough (v)

SWEET ENDINGS

PANNACOTTA

buttermilk, County honey (gf)

OR

TIRAMISU

espresso, brandy, mascarpone

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DRAKE
COMMISSARY
BAKERY, BAR, LARDER

PRIX FIXE 45pp

TO START

CREAMY CAESAR

sourdough croutons, fermented romaine dressing, parmesan (v)

OR

TOMATO + PEACH SUMMER SALAD

fresh mozzarella, toasted sourdough, sweet smoked paprika, bacon vinaigrette

MAIN

HOUSE SMOKED BEEF BRISKET

smashed baby potatoes, glazed roasted summer veggies, charred onion gravy, mustard

OR

ONTARIO RAINBOW TROUT

crispy smashed fingerlings, green beans, Finnish dill mustard sauce (gf)

OR

GRILLED VEGETABLE FALAFEL BOWL

zucchini, mushroom, swiss chard, hummus, feta, chili, walnut relish, grilled sourdough (v)

SWEET ENDINGS

PANNACOTTA

buttermilk, County honey (gf)

OR

TIRAMISU

espresso, brandy, mascarpone

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DRAKE
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BRUNCH PRIX FIXE 45pp

TO START

CREAMY CAESAR

sourdough croutons, fermented romaine dressing, parmesan (v)

OR

TOMATO + PEACH SUMMER SALAD

fresh mozzarella, toasted sourdough, sweet smoked paprika, bacon vinaigrette

MAIN

HOUSE SMOKED BEEF BRISKET

smashed baby potatoes, glazed roasted summer veggies, sunny egg, charred onion gravy, mustard

OR

STRAWBERRY ELDERFLOWER FRENCH TOAST

sweetened mascarpone, County maple syrup (v)

OR

GRILLED VEGETABLE FALAFEL BOWL

zucchini, mushroom, swiss chard, hummus, feta, chili, walnut relish, grilled sourdough (v)

SWEET ENDINGS

PANNACOTTA

buttermilk, County honey (gf)

OR

TIRAMISU

espresso, brandy, mascarpone

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GOODCLEANFUN[®] is The Drake's assurance that industry leading health and well being protocols are in place at every touch point of your event experience. Our current maximum capacity of 30 persons per event, with no more that 10 persons seated per table conservatively respects the official guideline of 50 persons per event as an indoor and outdoor occupancy maximum, as determined by the Province of Ontario. Conditions prior to booking are dynamic and we ask you to please check with your event coordinator for any changes to this accepted protocol. All capacities are agreed to at the time of contract.