

SET MENU 75pp

TO START

CUCUMBER GAZPACHO

sweet melon, jalapeño salsa, honey syrup

OR

TOMATO + STRAWBERRY SALAD

pickled beets, arugula, lavender + pistachio vinaigrette

OR

BABY GEM CAESAR

pickled corn, avocado, croutons, anchovy, radish

MAIN COURSE

PRINZEN CHICKEN

roasted half chicken, sweet pea risotto, lemon butter, pecorino

OR

SUMMER PASTA

fresh pasta, County tomatoes, charred corn, arugula pesto, truffled Cape Vessey

OR

STEAK FRITES

8-oz marinated flank steak, swiss chard, black garlic butter, chimichurri

DESSERT

VANILLA CAKE

lemon + vanilla buttercream, candied citrus

Executive Chef: Alexandra Feswick

CONTACT: specialevents@thedrake.ca

DRAKE
DEVONSHIRE

DRAKE
DEVONSHIRE



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.