

SPECIAL EVENTS

CANAPÉS

choice of 2: 12/pp
choice of 4: 20/pp

RICOTTA CROSTINI

honey drizzle

FANCY FRIES

pecorino, truffle butter

DRAKE SLIDER

sesame bun, Russian dressing,
aged cheddar, pickle

FRIED CHICKEN

maple sriracha, dill ranch dressing

STEELHEAD TROUT CEVICHE

ponzu, wasabi, avocado, taro chip

LOBSTER HUSHPUPPIES

spicy mayo

LUNCH 34pp

FIRST

TOMATO GAZPACHO

roasted poblano, red bell pepper, cucumber,
crème fraiche

OR

HEIRLOOM TOMATO SALAD

cucumber, baco balsamic vinaigrette, arugula,
crispy chickpeas

SECOND

DRAKE BURGER

Perth bacon, Russian dressing, milk bun, pickle
choice of: fries or salad

OR

B.L.T

black forest bacon, Kozlik's maple mustard,
tangy mayo, pain au lait
choice of: fries or salad

OR

BOLOGNESE GEMELLI

crispy pancetta, preserved chillies, parmesan

OR

FALAFEL BOWL

tabbouleh, hummus, pickled beets, yogurt,
baby kale, grilled sourdough

Chef de Cuisine: Anthony Law

CONTACT: specialevents@thedrake.ca

**THE
DRAKE
HOTEL**

SPECIAL EVENTS

DINNER 40pp

FIRST

TOMATO GAZPACHO

roasted poblano, red bell pepper, cucumber, crème fraiche

OR

HEIRLOOM TOMATO SALAD

cucumber, baco balsamic vinaigrette, arugula, crispy chickpeas

SECOND

FRIED CHICKEN + FRIES

maple sriracha sauce, dill ranch dressing, pickled cucumbers, cheddar + jalapeno cornbread

OR

BAKED SALMON RICE PILAF

red pepper sofritto, parmesan zucchini

OR

BOLOGNESE GEMELLI

crispy pancetta, preserved chillies, parmesan

THIRD

SEASONAL PIE

w/ custard

DINNER 75pp

FIRST

SPICY GREENS

New Farm's spicy mix, fresh strawberries, taro chip, zucchini, cucumber sauvignon blanc vinaigrette

OR

TOMATO GAZPACHO

roasted poblano, red bell pepper, cucumber, crème fraiche

SECOND

BOLOGNESE GEMELLI

crispy pancetta, preserved chillies, parmesan

THIRD

KOZLIK'S DIJON ROAST CHICKEN BREAST

roasted poblano + potato hash, chiptole sauce

OR

BAKED SALMON

rice pilaf, red pepper sofritto, parmesan zucchini

OR

STEAK FRITES

8oz Ontario dry aged striploin, Drake HP sauce

FOURTH

COMMISSARY CAKE

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**THE
DRAKE
HOTEL**

SPECIAL EVENTS

BRUNCH 32pp

FIRST

BLUEBERRY SCONES

butter, house-made preserve

SECOND

EGGS ON GREENS

New Farm's spicy mix, fresh strawberries, taro chip, zucchini, cucumber, sauvignon blanc vinaigrette

OR

CHICKEN + WAFFLE

buttermilk fried chicken, Tennessee hot sauce, maple bourbon butter

OR

DRAKE BENNY

two homestead egg, arugula, shaved ham, English muffin, brown butter hollandaise, green salad

Chef de Cuisine: Anthony Law

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**THE
DRAKE
HOTEL**

THE DRAKE HOTEL



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.