

SPECIAL EVENTS FALL 2020

BREAKFAST + BRUNCH

DRAKE CLASSIC 22 pp

scrambled eggs, bacon + sausage, baked beans, hash browns, toast, blueberry scone, fresh fruit
**includes coffee + tea*

RISE + SHINE 23 pp

avocado toast w/ sunchokes, goat's cheese + walnuts, chef's choice frittata, salad greens
**includes coffee + tea*

BREAKFAST IN MONTREAL 24 pp

assorted bagels, dill cured salmon, cream cheese, capers, lemon, maple baked beans, fresh fruit
**includes coffee + tea*

MICRO KITCHEN // REFUEL STATION

coffee + tea **4.75 pp**

unlimited fresh squeezed juice **9 pp**

Pyramid Ferments kombucha **12 pp**

fresh smoothies // green or red **12 pp**

spa water with fresh fruit **2.5 pp**

all day fountain pop **4.75 pp**

whole fruit basket or to-go **3 pp**

deli cup fruit salad: berries, melon, cucumber + mint **6 pp**

house made scones **4 pp**

trail mix, house made **7 pp**

oatmeal energy balls: flax, peanut, dried cherry + chocolate **7 pp**

almond energy bars: almond, coconut, pumpkin, chia, dates + chili **7 pp**

yogurt + granola with fresh berries + honey **10 pp**

crudité + dips: seasonal County bounty + three house dips **8 pp**

crispy salty snacks: popcorn, kettle chips, peanuts **9 pp**

bagged caramel corn **5 pp**

artisanal cheeses: variety of 2, preserves + toast **14 pp**

house cured charcuterie: variety of 2, mustard + pickles **15 pp**

Executive Chef: Alexandra Feswick

CONTACT: specialevents@thedrake.ca

DRAKE
DEVONSHIRE

LUNCH

BIG SALAD BOWL 23 pp

baby lettuce, sesame avocado, cucumber, carrot, pickled turnip, green goddess
choice of: falafel or quarter chicken

CLASSIC COMBO < SOUP + SANDWICH 24 pp

roasted butternut squash soup w/ brie + apples
choice of: chicken club [chicken, tomato, bacon, alfalfa + mayo on pain au lait] or veggie delight
[harissa + white bean spread, grilled peppers + onions, arugula, brie on rye]

PASTA + SALAD 25pp

hand rolled pasta, garden fresh tomatoes, pine nut pesto, arugula + lemon ricotta
with caesar salad + miso butter garlic bread

COUNTY'S BEST 26 pp

half roasted chicken + gravy, grilled mushrooms, local farm feature vegetable,
assorted greens w/ maple vinaigrette, Commissary mini rolls

ADD-ON:

home made brownies w/ Reid's dairy vanilla +7pp

THE TRAVELLER'S LUNCH [packed up and ready for the road] **20pp**

ham + swiss [or] veggie sandwich, assorted greens w/ maple vinaigrette, whole fruit,
bottled water + chocolate chip cookie

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DRAKE
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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.