

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's 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 + BLUE CHEESE ENDIVE CUPS pear, elderflower honey (v) (gf)	4 pc
MINI DRAKE BRISKET SANDWICH smoked brisket, gruyère, pickle, Russian dressing	5 pc
MINI FRIED CHICKEN SANDWICH habanero honey hot sauce, sour pickles, lettuce, milk bun	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, BEET + WHIPPED FETA

leaf lettuce, endives + dill, beer nuts, cocoa vinaigrette (v) (gf)

SECOND

KALE + CHEDDAR GEMELLI

wild mushrooms, aji amarillo, pecan crumble (v)

MAIN

GRILLED FLANK STEAK

smashed baby potatoes, winter squash + Brussels sprouts, charred onion gravy, mustard (gf)

OR

BAKED HALIBUT

crispy fingerling potatoes, wilted spinach, celeriac fennel purée, grilled fennel, serrano escabeche (gf)

OR

GRILLED VEGETABLE FALAFEL BOWL

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

SWEET ENDINGS

EARL GREY CHOCOLATE CAKE

blackcurrent, dark chocolate ganache (gf) (v)

OR

AUTUMN HARVEST APPLE PIE

cinnamon oat crumble, sweet mascarpone (v)

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DRAKE
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PRIX FIXE 45pp

TO START

CREAMY CAESAR

sourdough croutons, fermented romaine dressing, parmesan (v)

OR

AVOCADO, CASHEW + HALLOUMI

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

MAIN

HOUSE SMOKED BEEF BRISKET

smashed baby potatoes, winter squash + Brussels sprouts, charred onion gravy, mustard (gf)

OR

ONTARIO RAINBOW TROUT

crispy fingerling potatoes, wilted spinach, celeriac fennel purée, grilled fennel, serrano escabeche (gf)

OR

GRILLED VEGETABLE FALAFEL BOWL

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

SWEET ENDINGS

EARL GREY CHOCOLATE CAKE

blackcurrent, dark chocolate ganache (v) (gf)

OR

AUTUMN HARVEST APPLE PIE

cinnamon oat crumble, sweet mascarpone (v)

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BAKERY, BAR, LARDER

BRUNCH PRIX FIXE 45pp

TO START

CREAMY CAESAR

sourdough croutons, fermented romaine dressing, parmesan (v)

OR

AVOCADO, BEET + WHIPPED FETA

leaf lettuce, endives + dill, beer nuts, cocoa vinaigrette (v) (gf)

MAIN

HOUSE SMOKED BEEF BRISKET

smashed baby potatoes, winter squash + Brussels sprouts, sunny egg, charred onion gravy, mustard (gf)

OR

ROAST APPLE FRENCH TOAST

spiced apple butter, oat crumble, sweetened marscarpone, country maple (v)

OR

GRILLED VEGETABLE FALAFEL BOWL

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

SWEET ENDINGS

EARL GREY CHOCOLATE CAKE

blackcurrent, dark chocolate ganache (gf) (v)

OR

AUTUMN HARVEST APPLE PIE

cinnamon oat crumble, sweet mascarpone (v)

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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.