

# SPECIAL EVENTS

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## CANAPÉS

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

### FANCY FRIES

pecorino, truffle butter

### DRAKE SLIDER

sesame bun, Russian dressing, aged cheddar, pickle

### BEEF TARTAR

shallots, gherkins, mustard, crostini

### CARAMELIZED ONION TART

Gruyere cheese, crème fraîche, chives

### FRENCHED CHICKEN WING

Drake house spice blend

### CRISPY SHRIMP

yuzu mayo, furikake

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## LUNCH 34pp

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### FIRST

#### TOMATO SOUP

mirepoix, cream, basil oil, crème fraîche

OR

#### WINTER GREENS

Perth pork lardons, herb roasted potatoes, baby gem + kale, mustard vinaigrette, soft herbs, sourdough croutons

### SECOND

#### DRAKE BURGER

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

OR

#### RUBEN

smoked brisket, sauerkraut, gruyère, dijon mustard, marble rye

OR

#### NDUJA MAC + CHEESE

Commissary gemelli, mornay, rapini, white cheddar gratin

OR

#### FALAFEL BOWL

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

Chef de Cuisine: Anthony Law

CONTACT: [specialevents@thedrake.ca](mailto:specialevents@thedrake.ca)

**THE  
DRAKE  
HOTEL**

# SPECIAL EVENTS

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## DINNER 40pp

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### FIRST

#### **TOMATO SOUP**

mirepoix, cream, basil oil, crème fraîche

OR

#### **WINTER GREENS**

Perth pork lardons, herb roasted potatoes, baby gem + kale, mustard vinaigrette, soft herbs, sourdough croutons

### SECOND

#### **MAPLE ROASTED SALMON**

warm lentils, roasted squash, spiced pumpkin seeds

OR

#### **PUTTANESCA**

Commissary rigatoni, tomatoes, olives, capers, eggplant, red onion, oregano

OR

#### **HONEY + THYME ROASTED CHICKEN BREAST**

herb roasted potatoes, corn succotash, chicken jus

### THIRD

#### **COMMISSARY DESSERT**

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## DINNER 75pp

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### FIRST

#### **TOMATO SOUP**

mirepoix, cream, basil oil, crème fraîche

OR

#### **EDAMAME SALAD**

carrots, avocado, baby kale, cucumber, red cabbage, crispy shallots, black sesame, cilantro, carrot ginger dressing

### SECOND

#### **PUTTANESCA**

Commissary rigatoni, tomatoes, olives, capers, eggplant, red onion, oregano

### THIRD

#### **HONEY + THYME ROASTED CHICKEN BREAST**

herb roasted potatoes, corn succotash, chicken jus

OR

#### **MAPLE ROASTED SALMON**

warm lentils, roasted squash, spiced pumpkin seeds

OR

#### **STEAK FRITES**

8oz Ontario dry aged striploin, Drake HP sauce

### FOURTH

#### **COMMISSARY DESSERT**

Chef de Cuisine: Anthony Law

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# SPECIAL EVENTS

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## BRUNCH 32pp

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### FIRST

#### **BLUEBERRY SCONES**

butter, house-made preserve

### SECOND

#### **WINTER EGGS ON GREENS**

two Homestead poached eggs, Perth pork lardons, herb roasted potatoes, baby gem + kale, mustard vinaigrette, soft herbs, sourdough croutons

OR

#### **DRAKE BENNY**

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

OR

#### **DRAKE BURGER**

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

Chef de Cuisine: Anthony Law

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# THE DRAKE HOTEL



**GOODCLEANFUN**<sup>®</sup> 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.