



DRAKE DEVONSHIRE SPECIAL EVENTS MENU

PLATED BREAKFAST

EASTERN BREAKFAST 25 PP

baked eggs with tomato-pepper ragout, sautéed greens, toasted sourdough. served with yogurt, berries + granola, coffee or tea (VG)

RISE + SHINE 27 PP

avocado toast with poached eggs, radish + za'atar served on honey oat seeded toast with kale apple salad finished with pumpkin seeds + turmeric vinaigrette. served with chia morning bowl, yogurt + berries, coffee or tea

BREAKFAST SAMMIES 25 PP

served with blueberry scones, crème fraîche, yogurt, berries + granola, coffee or tea

CHOOSE TWO:

- + **sausage**
aged cheddar, sausage, egg, tomato, honey oat bread
- + **smoked salmon**
cream cheese, cucumber, red onion, honey oat bread
- + **za'atar tofu**
cucumber, alfalfa sprouts, lettuce, kimchi + sweet mayo, gluten-free bread (VG)(GF)

WAKE WITH DRAKE STATIONS

MORNING FUEL

- coffee + tea station 8 pp
 - unlimited fresh squeezed juice 15 pp
 - spa water w/ fresh fruit 2 pp
 - all day fountain pop 5 pp
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BREAKFAST GRAZING STATIONS

DEVONSHIRE CONTINENTAL 23 PP

freshly baked assorted viennoiseries, muffins + blueberry scones, yogurt, house granola + berries, fresh fruit salad, butter + jam, coffee + tea station (VG)

BREAKFAST IN MONTREAL 27 PP

Henry's assorted bagels, poached eggs, latkes, smoked salmon platter, fish rilette, cream cheese, capers, lemon, dill, coffee + tea station

CLASSIC DRAKE CHICKEN + WAFFLES 28 PP

platters of savoury warm waffles, fried chicken, maple syrup, seasonal compote, whipped cream, poached egg, hollandaise, maple baked beans, fresh fruit, coffee + tea station

ADD-ONS:

- + Perth bacon 7 pp
- + potato hash 5 pp
- + scrambled eggs (V) 6 pp
- + house-made sausage 8 pp
- + house-cured salmon 10 pp
- + fresh fruit platter (V) 8 pp

MORNING SNACKS

deli fruit cup 7 pp

berries, melon, cucumber, citrus, mint

yogurt + granola 10 pp

fresh berries + honey

energy bites 5 pp

maple pumpkin praline, hazelnuts, walnuts, cacao, medjool dates, coconut

overnight oats 9 pp

cacao, coconut, dried cherry, flax

spiced nuts 10 pp

house-made

deli fruit cup 7 pp

berries, melon, cucumber, citrus, mint

trail mix 10 pp

whole fruit basket 3 pp

house baked goods 12 pp

AFTERNOON SNACKS

bread + butter 8 pp

spread + lemon butter

crudité + dips 8 pp

seasonal County bounty + two house dips

crispy, salty snacks 12 pp

popcorn, kettle chips, mixed nuts

artisanal cheese board 18 pp

variety of 3, preserves, local honey, toast

house-cured charcuterie

selection of preserved cured meats, house mustard, pickled vegetables

CHOOSE SIZE:

+ **small** (serves 2-3 ppl) **32**

+ **medium** (serves 7-9 ppl) **64**

+ **large** (serves 9-12 ppl) **128**

SWEET SNACKS

vegan pumpkin chocolate chip loaf 4 pp (min 12 pc)

chocolate chip cookies 3 pp (min 12 pc)

butter tarts 8 pp (min 4 pc)

lemon squares 9 pp (min 12pc)



PLATED LUNCH

PLOUGHMAN'S LUNCH 27 PP

daily seasonal soup, charcuterie, pâté + chef's cheese selection, assortment of fresh breads, crudité + dips, marinated olives, pickles + preserves, house mustard, green salad with fennel, pickled roots, cherry tomatoes + champagne vinaigrette

SHIP TO SHORE 24 PP

beer batter haddock, fries, celeriac remoulade, tartar sauce, fresh lemon

SOUP + SANDWICH 27 PP

served with daily soup + seasonal accompaniment

CHOOSE TWO:

- + **banh mi**
duck pâté, lemongrass chicken thighs, pickled carrots, cucumber + coriander
- + **vegetarian banh mi**
kimchi marinated tofu, pickled carrots, sprouts, cucumber + coriander
- + **steak sandwich**
sautéed onions + peppers, gruyère, herb + garlic mayo
- + **chicken club**
chicken, tomato, bacon, aged cheddar, lettuce, alfalfa, kewpie mayo

POWER BOWLS 40 PP

served with a butter tart + fresh fruit

CHOOSE TWO:

- + **chicken romaine bowl**
parmesan + herb marinated chicken, seaweed buttermilk dressing, fennel, radish, pickled red onion, bacon, miso croutons
- + **tuna white bean bowl**
white bean, celery, pickled ginger, wasabi peas, basil-mint pesto 🌿
- + **teriyaki tofu bowl**
sesame-brown rice, forbidden black rice, shimeji mushrooms, roasted sweet potato, broccoli, toasted almonds, teriyaki sauce
- + **salmon bowl mirin**
sake + miso marinade, poached hen's egg, kimchi marinated tofu, quinoa, forbidden black rice, broccoli, seaweed, togarashi, pickled shitake mushrooms, carrot-coconut dressing 🌿

ADD-ONS:

- + **daily soup 10 pp**
- + **assorted greens 9 pp**
radish, pickles, cherry tomatoes, champagne vinaigrette

GOOD TO GO!

THE LUNCH BOX 23 PP

made for travel, packed up and ready for the road. served with whole fruit, bottled water + chocolate chip cookie

CHOOSE ONE:

- + **pesto chicken sandwich**
cucumber, bacon, lettuce on honey oat seeded bread
 - + **veggie chicken sandwich**
za'atar dusted halloumi, cucumber, kimchi, assorted greens
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BRUNCH PRIX FIXE

50 PP (includes coffee or tea)

SET MENU

FIRST COURSE

CHOOSE ONE:

blueberry scones

crème fraîche, homemade jam

power bowl

house-made granola, super seeds, cocoa nibs, Greek yogurt, berries, mint

artisan greens salad

fennel, pickled roots, cherry tomatoes, champagne vinaigrette

MAINS

CHOOSE ONE:

Drake chicken + waffles

fried Prinzen chicken, seasonal compote, mint, Chantilly cream (veg option available)

Drake benny

two eggs, maple ham, English muffin, hollandaise, house home fries

ADD: cured salmon + 6 mushrooms + 4

Drake lox + Humble bagels

smoked salmon, cream cheese, red onion, capers, lemon, dill served with seasonal green + champagne vinaigrette

Drake Burger

beef, red onion, iceberg, pickles, Drake dressing, cheddar, bacon, milk bun, hand-cut fries



PASSED CANAPÉS

(12 pieces minimum per item)

VEGETARIAN

cucumber 4 pp

cream cheese, lemon + mint

carrot + tofu 5 pp

sesame curry aioli (DF)(GF)

zucchini chickpea fritters 4 pp

lemon aioli (DF)

falafel 5 pp

garlic spread, pickled onions (DF)

bang bang cauliflower 5 pp

siracha mayo (GF)

beet tartare 4 pp

lemon, herbs, endive (DF)(VG)

gruyère gougeres 5 pp

baked savoury choux pastry

SEAFOOD

freshly shucked oysters MP

mignonette, horseradish

torched tuna 6 pp

spiced tomato, burnt sesame rice chip, avocado mousse

potato pancake + trout caviar 6 pp

(minimum 36 pc)

crème fraîche, chive, togarashi

salmon tartare 5 pp

grapefruit, sriracha, black sesame, endive, coriander

tempura shrimp 6 pp

yuzu kewpie mayonnaise, chives

tuna tartare 6 pp

yuzu, kewpie mayo, endive, wasabi tobiko

shrimp + corn fritters 6 pp

pickled peppers, saffron aioli

CARNIVEROUS

roasted lamb chop 8 pp

harissa + mint (DF)(GF)

beef tartare 7 pp

egg, horseradish + baguette (GF)

chicken liver toast 5 pp

brioche + lingonberry compote

pork crispy taco 5 pp

coriander cream + fresh cheese

lamb meatballs 6 pp

cucumber yogurt, mint, za'atar

DRAKE CLASSICS

Drake mini burger 6 pp

Drake dressing, cheddar, milk bun

chicken + waffles 6 pp

chili + cilantro

fancy fries 5 pp

brown butter + pecorino

poutine 6 pp

Montreal smoked meat, curds + gravy



SMALL PLATES

(24 pieces minimum per item)

chive pancake + pork belly 14 pp

butter lettuce, kimchi, pickled onion, shabu-shabu sauce

bison carpaccio 15 pp

arugula, oyster mayo, cured egg yolk, horseradish

tuna crudo 15 pp

clementine, pomegranate, coriander oil, squid ink tuille

tamaki torched salmon 15 pp

sake-miso marinade, sushi rice, sesame, seaweed, spring onions (DF)

scallop tostada 15 pp

yuzu kosho, pink lady apple, basil, tortilla (DF)

steak + eggs 15 pp

duck fat potatoes, seared steak, quail egg, chimichurri (DF)(GF)

FOOD STATIONS

(minimum of 20 guests)

SEAFOOD TOWER MP

East Coast oysters, shucked clams + pickled ginger, St. Lawrence Market snow crab, lime mayo + togarashi, Matane shrimp salad, salmon + scallop crudo, lemon, capers, mignonette, horseradish, saltines

MEZZE BOARD 14 PP

hummus, baba ghanoush, sun-dried tomato tapenade, vegetable crudités + pickles, sliced artisan breads, crisps (V)(DF)

LA FROMAGERIE 18 PP

selection of brie, blue, cow's milk, goat's + sheep's milk cheeses, fresh fruit + berries, seasonal chutneys + compotes, dried fruit, sliced artisan breads, crisps, grissini (V)

ANTIPASTO HARVEST TABLE 23 PP

antipasto vegetables, house-cured meats, artisan cheeses, vine-ripened tomatoes, herbed olives, artichokes, artisanal breads, crisps

CLASSIC POUTINE 13 PP

Montreal smoked meat, Yukon Gold fries, green onion, cheese curds, spiced gravy

DIY TACO 17 PP

served with iceberg lettuce, pico de gallo, avocado, crema, fresh cheese, cilantro

CHOOSE THREE PROTEINS:

- + **braised beef**
- + **chipotle chicken**
- + **BBQ pork**
- + **Matane shrimp**
- + **three-bean chili**
- + **cheese + mushroom**

PASTA 18 PP

CHOOSE ONE:

- + **gnocchi**
fresh tomato sauce, parmesan
- + **orecchiette**
herb pesto, goat's cheese, popped cherry tomatoes + pine nuts
- + **cavatelli**
duck confit, herb pesto, peas, asparagus
- + **orecchiette carbonara**
smoked maple bacon, grana padano, cured egg yolk

DINNER PRIX FIXE

75 PP

SET MENU

FOR THE TABLE

warm bread, lemon butter
+ daily spread

FIRST COURSE

CHOOSE TWO:

green zucchini soup

marinated zucchini, strawberries,
almonds (GF)(VG)

seasonal market-inspired soup

County fresh ingredients

radish, tomato + cucumber salad

sunflower sprouts, pita chips, crispy
sunflower seeds, tonnato dressing

baby gem Caesar

shaved fennel, radish, bacon, miso
croutons, parmesan, seaweed
buttermilk dressing

beet salad

roasted beets, endive, apple,
arugula, blue cheese, spiced pecans,
apple-champagne vinaigrette

roasted pepper panzanella salad

fennel, spicy salami, fresh
mozzarella, red onion, herbs,
sourdough

MAIN COURSE

CHOOSE TWO:

leek + mushroom agnolotti

sweet peas, arugula pesto, lemon,
asparagus, crispy leeks

shabu-shabu eggplant

crispy eggplant, shabu-shabu sauce,
peppers, quinoa, crispy potato

seared Yukon Arctic char

pearl barley, sweet peas,
asparagus, maitake mushrooms,
herb beurre blanc

braised beef short rib

charred broccoli, confit fingerling
potatoes, tahini + honey, oyster
mushrooms, harissa sauce

European seabass

couscous, marinated zucchini,
asparagus, cauliflower
+ romesco sauce

chicken schnitzel

braised red cabbage, dill
spaetzle, marinated cucumber
+ cherry compote

DESSERT

CHOOSE ONE:

carrot cake

cream cheese icing,
cherry gel, mint

cheesecake

lemon meringue,
raspberry gel, mint

sticky toffee pudding

vanilla ice cream

DINNER PRIX FIXE

85 PP

SET MENU

FOR THE TABLE

warm bread, lemon butter
+ daily spread

FIRST COURSE

CHOOSE TWO:

seasonal market-inspired soup

County fresh ingredients

corn soup

Mantane shrimp, brioche,
coriander oil

buratta

corn, zucchini, cherry tomato
chutney, basil, sourdough

baby gem Caesar

shaved fennel, radish, bacon, miso
croutons, parmesan, seaweed
buttermilk dressing

Edwin County greens

artisan greens, pickled carrots,
cherry tomatoes, fennel,
champagne vinaigrette

strawberry + tomato

herbs, Fifth Town feta, pickled
shallots, carminée, basil,
hazelnut crumble

bison carpaccio

oyster mayo, dulce, pickled
mushrooms, pickled shallots,
arugula, croutons

roasted octopus

romesco sauce, chorizo, crispy
confit potatoes, preserved lemon
vinaigrette + almonds

MAIN COURSE

CHOOSE THREE:

roasted chicken breast

burnt eggplant purée, confit tomato,
green beans, almonds, charred corn

bone-in pork chop

carrot, dill spaetzle, Tokyo turnips,
lardons, onion petals, big mac sauce

Yukon Arctic char

grilled corn + poblano, confit cherry
tomato, quinoa, green yogurt,
crispy quinoa 🍷

Blue Circle salmon

marinated mirin, sake, miso, carrots,
Romanesco, sweet pea risotto,
lemon cream sauce 🍷

za'atar cauliflower steak

roasted eggplant purée, green
beans, heirloom tomatoes,
forbidden black rice, torn
herbs, tahini (VG)

sweet pea risotto

asparagus, pecorino, onion
petals, arugula

braised beef short rib

charred broccoli, confit fingerling
potatoes, tahini + honey oyster
mushrooms, harissa sauce

lamb sirloin

couscous, sweet pea, herbs,
carrots, black garlic jus

beef tenderloin + 10 pp

potato gratin, chimichurri, green
beans, truffle jus

DESSERT

CHOOSE ONE:

hazelnut chocolate tart

drunken cherries

coconut panna cotta

strawberry consommé
+ marinated berries

flourless chocolate cake

dulce de leche + raspberries

cheesecake

seasonal selection

ADD-ONS:

- + lobster tail **MP**
- + Argentinian pink shrimp **MP**
- + shaved truffle **MP**