



THE DRAKE HOTEL SPECIAL EVENTS MENUS

WAKE WITH DRAKE

MORNING FUEL

coffee + tea station 4.75 pp

fresh squeezed juice 9 pp

spa water w/ fresh fruit 2 pp

all day fountain pop 4.75 pp

assortment of 3 fresh fruit smoothies 12 pp

HOT BREAKFAST STATIONS

BREAKFAST IN MONTREAL 29 PP

house-made applewood-smoked vodka-cured salmon, assorted bagels + breads, cream cheese, capers, red onion, dill, lemon, soft-boiled eggs, tomato, arugula + cucumber salad

CLASSIC DRAKE CHICKEN + WAFFLES 28 PP

savoury waffles, buttermilk-marinated fried chicken, maple syrup, bumbleberry compote, whipped yogurt + fresh fruit salad

ONTARIO SHAKSHUKA 26 PP

homestead eggs, spiced tomato sauce, grilled sourdough, seasonal grilled vegetables, fresh goat's cheese, quinoa salad (VG)

CLASSIC DRAKE BREAKFAST 27 PP

Perth bacon, sausage, scrambled eggs, grilled tomatoes, molasses-baked beans, homestyle potatoes, sautéed spinach, sourdough + whipped butter

ADD-ONS:

+ smoked salmon 9 pp

+ French toast 8 pp

+ sweet potato + kale hash 7 pp

+ home-style potatoes 5 pp

BREAKFAST GRAZING STATIONS

WAKE WITH DRAKE CONTINENTAL 26 PP

freshly-baked assorted pastries, muffins + scones, whipped honey butter, white + multigrain bread for toasting, Greek yogurt + coconut granola, fruit salad bowl, coffee + tea station

WAKE WITH DRAKE CONTINENTAL PREMIUM 38 PP

freshly-baked assorted pastries, muffins + scones, whipped honey butter, Greek yogurt + coconut granola, fruit salad bowl, sliced banana bread, fresh squeezed juice, mini avocado toasts, egg salad tea sandwiches, whole fruit, coffee + tea station

HEART HEALTHY + VEGAN 28 PP

bircher muesli "overnight oats" with apple, almonds + berries, coconut vanilla chia pudding with goji berries + cacao nibs, avocado toast with smoked tomato + sprouts, basket of whole fresh fruit

CEREAL BAR 15 PP

assortment of new + classic breakfast cereals, muesli, selection of dairy + non-dairy milks, whole fruits

ADD: bowls of strawberry + vanilla yogurt with fresh blueberries + 6 pp (vegan yogurt available upon request)

BREAKFAST STATION

ADD-ONS

BREAKFAST SANDWICHES

the croissant 12 pp

freshly-baked croissant, avocado, cucumber, arugula, pickled shallot, herbed yogurt + cream cheese spread

the classic 8 pp

English muffin, Perth bacon, broken-yolk fried egg, cheddar, poblano relish

the cheese 8 pp

butter-toasted Pullman's, melted Monterey Jack + cheddar cheese, sliced apple

the wrap 10 pp

spinach flour tortilla, black beans, pico de gallo, scrambled eggs, cotija cheese, iceberg lettuce, tomatillo salsa, chipotle mayo

the bagel 16 pp

house-made applewood-smoked + vodka-cured salmon, capers, red onion

MORNING SNACKS

yogurt + granola + berries 8 pp

Greek yogurt, coconut chia granola, strawberries + blueberries, seasonal compote

bircher muesli bowl 8 pp

organic oats, apple, cinnamon, almonds + berries (GF)

baked goods

morning bars 4 pp

mini cheddar chive scones 5 pp

butter tarts 5 pp

chocolate chip muffins 5 pp

sliced banana bread 4 pp

fresh fruit salad 8 pp

mini quiche Lorraine 5 pp

mini quiche goat 5 pp





LUNCH GRAZING STATIONS

KEEP IT LITE 40 PP

organic green salad
fresh garden veggies, sherry vinaigrette

chef's seasonal soup

artisan cheese board

CBLT sandwiches

Mediterranean sandwiches

whole fruit

THE FULL DEAL 50 PP

fresh bread

daily spread + cultured grass-fed butter

Boston bibb salad

buttermilk dressing

chef's seasonal soup

artisan cheese board

pesto gemelli

pine nuts, pecorino + smoked chicken breast

crudité board

with 3 dips + butter tarts

fresh fruit

LUNCH STATION

ADD-ONS

SANDWICHES 14 PP

CHOOSE ONE:

- + **the CBLT**
smoked chicken, bacon, lettuce, tomato, avocado, sunflower pesto, sesame roll
- + **the Italian**
salami, mortadella, prosciutto, arugula, fiore di latte, pickled hot pepper, sesame roll
- + **albacore tuna wrap**
apple, celery, red onion, creamy Dijon, shredded iceberg lettuce, sundried tomato tortilla
- + **the Mediterranean**
grilled eggplant + zucchini, roasted red pepper, olive tapenade, goat's cheese, grilled multigrain (VG)

SOUP STATION 10 PP

CHOOSE ONE:

- + **curried butternut squash + tomato purée**
maple whip (GF)(VG)
- + **Ontario mushroom**
tarragon crème fraîche (GF) (VG)
- + **tomato vodka**
cheddar croutons (VG)
- + **potato + leek**
buttermilk, parsley oil (GF)
- + **black bean**
roasted pepper purée + blue corn crisps
+ avocado relish (V)(GF)
- + **roasted chicken + 2 pp**
seasonal vegetables (GF)
- + **tomato + watermelon gazpacho + 2 pp**
cotija cheese, mint (cold) (V)(GF)

SALAD BAR 14 PP

CHOOSE ONE:

- + **bibb salad**
Boston bibb, grape tomatoes, cucumber, fine herbs, goat's cheese crumble, buttermilk dressing
- + **Caesar salad**
crisp romaine, kale, candied Perth bacon, anchovy, parmesan, sourdough croutons
- + **Greek salad**
cucumber, olives, bell peppers, red onion, tomato, oregano, feta cheese
- + **potato salad**
baby red potatoes, green onion, grainy mustard, celery, bacon bits, sour cream dressing (GF)
- + **artisan garden salad**
organic greens, fennel, carrots, celery, cucumber, tomato, sherry vinaigrette

TOPPERS:

- + smoked sliced chicken breast **8 pp**
- + bacon **3 pp**
- + grilled shrimp **12 pp**

LUNCH DIY STATIONS

DRAKE BURGER STATION 30 PP

beef burgers, house-made veggie burgers, shredded iceberg lettuce, arugula, tomato, red onion, crispy onions, pickles, aged cheddar, goat's cheese, bacon strips, mustards, Drake sauce, fries

POKE BOWL STATION 38 PP

(minimum 10 guests)

salmon, tofu, steamed sushi rice, organic greens, cucumber, sesame seeds, nori, crispy shallots, avocado, edamame, green onion, pickled ginger, sweet soy sauce, togarashi, house spicy mayo

BAKED POTATO BAR 21 PP

(minimum 10 guests or supp of 4 pp)

con carne, crispy smoked bacon, chive sour cream, pico de gallo, shredded Monterey Jack cheese, goat's cheese, roasted garlic butter, crispy red onions, whipped butter, sautéed mushrooms, Drake sauce, lemon pepper seasoning, Montreal steak spice, fresh parsley, sea salt, green onions

ADD: seasonal vegetables + 9 pp

LUNCH SWEETS

DESSERT BOARDS 10 PP

assorted Nanaimo bars

+ fresh strawberries

mini caramelized lemon tarts

+ blueberries

butter tarts

+ seedless red + green grapes



LUNCH PRIX FIXE

50 PP

SET MENU

FOR THE TABLE

warm bread, daily spread,
cultured butter

FIRST COURSE

CHOOSE ONE:

New Farm greens

organic local greens, farm fresh
veggies, Golden-Blyth goat's gouda,
honey-cider vinaigrette, puffed
wild rice (VG)(GF)

arugula + farro salad

cherry tomatoes, cucumber, roasted
red peppers, marinated olives,
grilled balsamic onion, feta, wild
oregano dressing (VG)

Boston bibb salad

fine herbs, cucumber, goat's cheese,
tomato, buttermilk dressing (V)

mushroom, lentil + pecan pâté

herbed lavash, sweet drop peppers,
grilled artichoke (VG)

MAIN COURSE

CHOOSE TWO:

Drake burger

aged white cheddar, Perth bacon,
Drake sauce, pickles, crispy onion

albacore tuna poke bowl

soba noodles, togarashi, nori,
organic greens, avocado, pineapple,
tomato, cucumber, ponzu dressing

chicken schnitzel

breaded chicken thigh, seasonal veg,
German potato salad, brown butter,
lemon caper sauce

ricotta gnocchi

truffled porcini cream sauce, wild
+ foraged mushrooms, whipped
ricotta, parsley oil (VG)

chili fiesta bowl

three-bean chili, fire-roasted
tomatoes, organic tofu, cumin,
coriander, pico de gallo, cotija
cheese, plantain chips (VG)(V)

DESSERT

CHOOSE ONE:

sticky toffee pudding

warm black currant toffee sauce,
vanilla gelato

chocolate layer cake

dulce de leche buttercream, cassis
jam, dark chocolate ganache,
passionfruit gelato

tonka bean crème brûlée

organic sugar crust, fresh berries

white chocolate cheesecake

raspberry gelato



AFTERNOON SNACKS

SWEET STUFF

chef's vegan protein truffle bites 7 pp
vegan pea protein, dates, almond, toasted coconut, cacao, hemp seed

rice crispy square 5 pp
white chocolate, candied orange

CRISPY SALTY STUFF

chicago popcorn 5 pp

Ontario honey-roasted peanuts 6 pp

East-Coast kettle-cooked russet potato chips 4 pp

truffled popcorn 6 pp

sesame tamari "everything nuts" 8 pp

sweet potato chips 5 pp

kale chips 6 pp

parmesan crisps 7 pp

FOR THE TABLE

build your own trail mix 16 pp
assorted variety of nuts, seeds, dried fruit + fun stuff

charcuterie boards 12 pp
cured meats, pickled vegetables, accompaniments

chips, guac + salsa 15 pp
blue corn chips, taro chips, plantain chips, guacamole, pico de gallo

cheese board 18 pp
selection of four artisanal cheeses, seasonal compote, onion relish, sourdough crostini, pistachios + creamed honey

dips + crudité 10 pp
selection of fresh seasonal vegetables and 3 dips

chocolate chip cookies 4 pp
freshly baked in-house (make 'em vegan + 1 pp)

seasonal fresh fruit board 8 pp

basket of whole fruit 3 pp

PASSED CANAPÉS

(12 pieces minimum per item)

VEGETARIAN

can't beet it 5 pp

hay-roasted beets, hazelnuts, blue cheese, cider vinaigrette, endive (GF)(VG)

millennial toast 4 pp

multigrain baguette, avocado, cured egg yolk, chive, bagel seasoning (VG)

mini quiche goat 4 pp

roasted bell pepper, caramelized onion, goat's cheese (VG)

cauli pops 4 pp

chickpea dredge, buttermilk soak, hot honey, dill ranch, crudité (GF)(V)

crudité bites 4 pp

seasonal veg, green goddess dip (GF)(VG)

huckleberry pie 5 pp

triple-cream brie, phyllo, huckleberry compote, sorrel (VG)

fancy fries 6 pp

truffle oil, topped with pecorino cheese (GF)(VG)

veggie slider 6 pp

sweet potato, chickpea + buckwheat patty, aged cheddar, Drake dressing, tomato, iceberg, pickle (VG)

SEAFOOD

vodka-smoked salmon 6 pp

house-made vodka-cured + applewood smoked salmon, crème fraîche, lemon, apple chip (GF)

jumbo shrimp 6 pp

cold-poached, yuzu kosho cocktail dip, wasabi mayo (DF)(GF)

Arctic char tartare 5 pp

caper, lemon, sunflower seeds, shallot, herb lavash (DF)

lobster mac + cheese balls 7 pp

PEI lobster + mornay sauce, panko crust, tarragon aioli

East Coast oysters 5 pp

freshly shucked, served on the half-shell with lemon, mignonette + habanero hot sauce (DF)(GF)

CARNIVEROUS

chicken liver mousse 4 pp

challah toast, damson plum, sea buckthorn

lamb spiedini 6 pp

marinated + grilled lamb skewers, charred eggplant sauce (GF)(DF)

steak tartare 4 pp

hand-cut PEI beef, cornichons, capers, egg yolk, toasted multigrain (DF)

grandma's meatballs 4 pp

slow-cooked heritage pork meatballs with homemade chili sauce + grape jelly (GF)(DF)

chicken lollipops 5 pp

garlic soy BBQ sauce, sesame, scallion

mini quiche Lorraine 4 pp

gruyère, smoked pork belly, caramelized onion

wagyu tostadas 5 pp

cilantro crema, arbol chili (GF)

fried chicken bites 4 pp

spicy mayo, bumbleberry jam

Drake slider 7 pp

Drake dressing, aged cheddar, iceberg, pickle, crispy onions

ADD: bacon + 8 pp

DINNER BOARDS

CRUDITÉ 10 PP

seasonal veg, green goddess + beet hummus dip, edamame guacamole

CHARCUTERIE 12 PP

selection of rotating preserved cured meats, served with pickled vegetables + accompaniments

CHEESE 18 PP

a rotating selection of four artisanal cheeses, seasonal compote, onion relish, sourdough crostini, pistachios + creamed honey

SUSHI

(available tues – sat from 4pm – 10:30pm)

chef's selection featuring maki, sushi, + sashimi with wasabi, ginger, soy + spicy mayo *(pricing varies)*

OYSTER TOWER 12 DOZ 25

freshly shucked with horseradish, lemon, mignonette, house-made hot sauce *(no chef required)*



STROLLING STATIONS

MEZZE 35 PP

(minimum of 20 guests)

grilled pita flatbread, za'atar spiced labneh, beet hummus, charred eggplant tahini, smoked Arctic char spread, spanakopita, marinated olives, grilled vegetables, pickled, eggplant, fresh figs, almonds

CHOOSE TWO HOT OPTIONS:

- + **chicken souvlaki**
preserved lemon, tzatziki
- + **falafel**
lemon, tahini, pickled red onion
- + **grilled octopus 9 pp**
romesco sauce
- + **lamb rack lollipops 9 pp**
chimichurri

ADD: Greek salad + 12 pp

TACO STATION

(minimum of 25 guests)

guacamole, refried beans, pico de gallo, Monteray Jack, Oaxaca, iceberg, pickled red onions, hot sauce, Rajas-roasted poblano peppers, corn, potatoes, crema, mushroom, corn + flour tortilla

CHOOSE ONE PROTEIN:

- + **cochinita pibil 34 pp**
slow-roasted pork shoulder
- + **chicken tinga 34 pp**
braised chicken
- + **carne asada 40 pp**
marinated grilled sliced steak

ADD: red rice + 3 pp

CLASSIC DRAKE BBQ 39 PP

(minimum 20 guests or supplement may apply)

served with warm cornbread pudding, collard greens, creamy coleslaw, bread + butter pickles, white bread

CHOOSE ONE:

- + **cauliflower**
lemon tahini + brown butter glaze
- + **fried chicken**
slow-roasted buttermilk ranch + habanero honey marinated fried chicken
- + **pulled pork shoulder**
slow-roasted, Carolina BBQ sauce, marinated pulled pork
- + **beef brisket + 6 pp**
Kansas City-style, slow roasted sliced brisket

ADD: additional protein + 10 pp



STROLLING STATIONS

PASTA 45 PP

(minimum of 20 pp)

breadsticks, assorted olives, roasted red peppers
pickled eggplant, marinated bocconcini, bruschetta

CHOOSE ONE PASTA:

- + **garganelli "cacio e pepe"**
pecorino-romano, toasted pepper, roasted
garlic, extra-virgin olive oil (VG)
- + **cavatelli bolognaise**
bison ragu, red wine, roasted tomato
sauce, parmesan reggiano
- + **truffle gnocchi**
wild mushroom cream sauce, whipped
ricotta, sunflower pesto (VG)
- + **lobster ravioli + 15 pp**
Fogo Island northern shrimp, white
wine, garlic, tomato herb sauce

CHOOSE ONE SALAD:

- + **kale Caesar**
romaine lettuce, candied bacon, parmesan,
artichoke hearts, spiced croutons
- + **chicory**
endive, radicchio, pear, walnuts, shaved
fennel, Roquefort, shallot vinaigrette
- + **organic baby greens**
manchego, pickled sweet drop peppers,
grilled shallots, sherry vinaigrette
- + **burrata + 5 pp**
lemon, fennel, arugula, orange, pine nuts,
Niagara Baco Noir dressing

ADD: additional salad + **10 pp**
additional salad + **10 pp**

DIM SUM + DUMPLING 35 PP

(minimum of 25 guests)

spring rolls, steamed shrimp dumplings,
vegetarian potstickers, baby bok choy with
garlic + hoisin, vegetable + egg fried rice,
crispy General Tso chicken, dipping sauces

ADD: steamed bao buns + **7 pp**

CHEF ATTENDED STATIONS

ROAST BEEF CARVERY 50 PP

(minimum of 25 guests)

truffled mashed potatoes, Yorkshire pudding, crispy Brussels sprouts, molasses + thyme roasted carrots, horseradish, gravy

LAMB CARVERY 60 PP

(minimum of 25 guests)

saffron couscous, chermoula, heirloom carrots, heirloom tomato relish

ADD: Greek salad + 12 pp

RISOTTO STATION 25 PP

(minimum 50 guests)

inspired by the season, truffle oil, parmesan reggiano, seasonal veg

ADD: lobster + 20 pp

DINNER SWEET STATIONS

S'MORES 16 PP

(minimum 20 guests)

roast your own marshmallows with white + dark chocolate bark, graham crackers, dark chocolate chips, milk chocolate butterscotch sauce, chocolate sauce, strawberry compote, Nutella

LITTLE SWEETS 18 PP

(minimum 10 guests)

CHOOSE FOUR OR CHEF'S CHOICE:

- + mini lemon tarts
- + mini cheesecakes
- + mini chocolate chip cookies
- + mini cinnamon waffles
- + chocolate dipped strawberries
- + funfetti vanilla cake pops
- + flourless chocolate cake
- + Nanaimo bars *(classic or vegan)*

MACAROONS 6 PP

(minimum 50 guests)

assorted flavours

DINNER PRIX FIXE

60 PP

SET MENU

FOR THE TABLE

warm bread, daily spread,
cultured butter

FIRST COURSE

CHOOSE ONE:

New Farm greens

organic local greens, farm fresh
veggies, Golden-Blyth goat's gouda,
honey-cider vinaigrette, puffed
wild rice (VG)(GF)

arugula + farro salad

cherry tomatoes, cucumber, roasted
red peppers, marinated olives,
grilled balsamic onion, feta, wild
oregano dressing (VG)

mushroom, lentil + pecan pâté

herbed lavash, sweetly drop peppers,
grilled artichoke (V)

PEI beef carpaccio

parmigiana reggiano, truffled crema,
chives, rocket, sourdough crisps

MAIN COURSE

CHOOSE TWO + 1 VEGETARIAN:

cold-poached Cape d'Or salmon

grilled eggplant + zucchini, shallot,
quinoa, candied ginger, watercress
labneh, lemon oil (GF)

wild boar chop

grilled Ontario Perth wild boar
chop, soft polenta, collard greens,
cippolini, smoked tomato jus (GF)

PEI grass-fed flatiron

grilled 6oz flatiron (*served medium*),
caramelized shallots, potato gratin,
seasonal vegetables, red wine jus (GF)

chicken supreme

applewood-smoked, leek + summer
squash bread pudding, seasonal
vegetables, parsnip purée

asparagus risotto

smoked egg yolk custard, peas +
fennel, parmesan tuile (VG)(V)

nobel bean tempeh

sweet potato, soba, baby bok choy,
red curry, coconut lemongrass broth,
wonton crisp (V)

ricotta ravioli

Absolut tomato sauce, pumpkin
gremolata, crispy sage (VG)

DESSERT

CHOOSE ONE:

sticky toffee pudding

warm black currant toffee sauce,
vanilla gelato

chocolate layer cake

dulce de leche buttercream, cassis
jam, dark chocolate ganache,
passionfruit gelato

tonka bean crème brûlée

organic sugar crust, fresh berries

white chocolate cheesecake

raspberry gelato

DINNER PRIX FIXE

75 PP

SET MENU

FOR THE TABLE

warm bread, daily spread,
cultured butter

FIRST COURSE

CHOOSE ONE:

Canadian chowder

Fogo Island cod + shrimps, smoked
potato, leek, fennel fronds

grilled octopus

romesco, piperade, fingerling
potato, niçoise olive, squid-ink tuile

scallop ceviche

papaya, tomato, avocado, lime,
cilantro, serrano, plantain chips (GF)

New Farm greens

organic local greens, farm fresh
veggies, Golden-Blyth goat's gouda,
honey-cider vinaigrette, puffed
wild rice (VG)(GF)

PEI beef carpaccio

parmigiana reggiano, truffled crema,
chives, rocket, sourdough crisps

burrata salad

whipped Ontario burrata, sunflower
pesto, heirloom tomatoes,
sorrel (VG)(GF)

MAIN COURSE

CHOOSE TWO + 1 VEGETARIAN:

asparagus risotto

smoked egg yolk custard, peas +
fennel, parmesan tuile (VG)(V)

Fogo Island cod

steam-roasted cod with a cranberry
bean, edamame + corn succotash,
tomato fondue, russet chip (GF)

cold-poached Cape d'Or salmon

grilled eggplant + zucchini, shallot,
quinoa, candied ginger, watercress
labneh, lemon oil (GF)

wild boar chop

grilled Ontario Perth wild boar
chop, soft polenta, collard greens,
cippolini, smoked tomato jus (GF)

portobello pithivier

wild + cultivated mushroom tart,
Gunn's Hill Handeck cheese, melted
leeks, porcini foam (VG)

beef short rib

72-hour braised + hoisin-glazed with
sautéed mushrooms, broccolini,
cornbread pudding

chicken supreme

applewood-smoked, leek + summer
squash bread pudding, seasonal
vegetables, parsnip purée

Moroccan spiced lamb shank

saffron couscous, apricots, almonds,
tomato relish, chermoula

DESSERT

CHOOSE ONE:

sticky toffee pudding

warm black currant toffee sauce,
vanilla gelato

chocolate layer cake

dulce de leche buttercream, cassis
jam, dark chocolate ganache,
passionfruit gelato

tonka bean crème brûlée

organic sugar crust, fresh berries

seasonal cheesecake

raspberry gelato

Paris-brest + 5 pp

hazelnut mousseline, almond choux
pastry, caramel crispearls

LATE NIGHT PASSED CANAPÉS

VEGETARIAN

grilled cheese fingers + tomato soup 8 pp
pain au lait, aged local cheddar, tomato soup shooters

mac + cheese boats 6 pp
mornay, panko crust

veggie slider 6 pp
sweet potato, chickpea + buckwheat patty, aged cheddar, Drake dressing, tomato, iceberg, pickle (VG)

bean curd bao buns 7 pp
pickled cucumber, hoisin, enoki, radish

fancy fries 6 pp
truffle oil, pecorino

root beer floats 7 pp
County root beer, vanilla gelato

poutine 8 pp
fresh-cut fries, cheese curds, mushroom gravy (VG)

CARNIVOROUS

pork bao buns 7 pp
crispy pork belly, sriracha, green onion, hoisin (DF)

The Drake slider 7 pp
aged cheddar, Drake dressing, iceberg, pickle, crispy onions

fried chicken bites 4 pp
spicy mayo, bumbleberry jam, sorrel

poutine 8 pp
fresh-cut fries, cheese curds, beef poutine gravy

LATE NIGHT STATIONS

POUTINE 15 PP

fresh cut fries, tater tots, cheese curds, mushroom gravy, beef gravy, bacon bits, green onions, tomato

DIM SUM 18 PP

spring rolls, sweat heat dipping sauce, steamed shrimp dumplings, vegetarian potstickers, sweet soy