

## PRIVATE EVENTS



15 First Commerce Dr., Unit 1 Aurora,  
ON L4G 0G2  
(289) 857-8000  
[events@franksorganicgarden.com](mailto:events@franksorganicgarden.com)

## EVENT BOOKINGS

Lunch or dinner, Frank's Organic Garden is here to host the ultimate gathering, small or large.

With the focus being tasty organic foods, we work together to make your private event one to remember. Please refer to the following pages for specialty menus, minimum food and beverage spends as well as our group booking guidelines.

For more information, please contact our General Manager Ray Urban at **(289) 857 -8000** or email your inquiry to [events@franksorganicgarden.com](mailto:events@franksorganicgarden.com)

## OUR SPACES

### The Main Dining Room

For those who like to make a statement, our semi-private dining room is the star of the show. bold floral murals and delicate lighting creates an unforgettable intimate atmosphere for any style of event. This area is more conducive to a receptions style gathering that effortlessly inspires conversation and movement. Accommodating 48 guests seated and 100 standing.



## Frank's Private Dining Room

For those who prefer a quiet setting for a more intimate sit-down meal, our private dining room is the space for you and your guests. Whether you are looking to host a lunch meeting with the use of our Smart TV or encourage conversation with dinner and cocktails, our Private Dining Room can accommodate up to 8 guests. *\*Only evening bookings available currently.*





## **Pavilion Patio**

For those who like to host large gatherings such as reunions, wedding receptions, team building or surprise birthdays our Pavilion Patio will tick all the boxes off your list. With an outdoor bar hut, separate entrance, mood lighting, amplified speakers, and a completely private and fully covered space our Pavilion is the place to be.

Accommodates 56 seated, 100 standing.



## **The Sunny South Patio**

For those who enjoy the warmth of the sun, our south patio is a perfect spot for a glass of wine and a delicious meal, while catching up with friends and family. The sunny south corner accommodates 22 seated and 40 standing.





## FOOD

All our recipes are crafted using organic, traceable ingredients. Our soups, sauces, stews, chutneys are made from raw whole food ingredients, incorporating herbs and spices, that are beneficial to your health. The meats and dairy we source are from animals raised free range in their natural environment, organic, free from antibiotics, hormones, and genetically modified organisms. We offer a selection of **Vegan, Gluten Free, Dairy Free** options.

### Organic Hors d'Oeuvres

<b><i>Mushroom Bisque Shots</i></b>	\$45/dz
cremini mushrooms, coconut cream, truffle oil V, GF	
<b><i>Smoked Salmon</i></b>	\$60/dz
BC sockeye salmon smoked and cured in house, egg, red onion, dill seasoned aioli, sprouted grain bread	
<b><i>Beet Carpaccio with Arugula</i></b>	\$48/dz
lemon zest, shredded horseradish, chives, pumpkin seed oil & apple cider vinaigrette	
<b><i>Florida Margherita Pizza</i></b>	\$35/dz
tomato sauce, shredded mozzarella, peperoni, mushrooms, chili flakes, balsamic reduction, fresh basil	
<b><i>Pepperoni Pizza</i></b>	\$40/dz
tomato sauce, shredded mozzarella, peperoni, mushrooms, chili flakes, balsamic reduction, fresh basil	
<b><i>Sliced Roast Beef w/ Au Jus</i></b>	\$60/dz
slow roasted organic grass-fed free-range beef in jus, potato parmesan rösti, focaccia, old fashioned mustard	
<b><i>Mushroom Risotto Spoons</i></b>	\$55/dz
cremini mushrooms, arborio rice, coconut cream, truffle oil	
<b><i>Spinach Ricotta Ravioli</i></b>	\$52/dz
pomodoro sauce, grated parmesan	
<b><i>Homemade Gnocchi Spoons</i></b>	\$60/dz
parmesan cream sauce, sauteed mushrooms, sun-dried tomatoes, green peas, truffle oil	
<b><i>Organic Tomato and bocconcini skewer</i></b>	\$35/dz
fresh basil and house made Genovese pesto	

## Organic Three Course Menu

\$50 per person

### *Starter*

Mushroom Bisque

cremini mushrooms, coconut cream, truffle oil **V, GF**

~ or ~

Caesar Salad

romaine, roasted garlic, parmesan crisp, lemon zest, egg free green Caesar dressing **GF**

### *Entree*

Elfriede's Famous Chicken Schnitzel

organic free-range chicken, celery puree, pickles, lemon turmeric sauce

~ or ~

Rigatoni Bolognese

beef ragù, house-made fresh rigatoni

~ or ~

Mushroom Risotto

cremini mushrooms, arborio rice, coconut cream, truffle oil **GF, V**

### *Dessert*

Operetta cake

Almond sponge with mocha mousse and crisp meringue with chocolate ganache **GF**

*\*Complimentary fresh baked sourdough with side of olive oil and balsamic vinegar reduction,  
sparkling and flat water*

*And freshly brewed drip coffee\**

## Organic Four Course Menu

\$55 per person

### *Starters*

Mushroom Bisque

cremini mushrooms, coconut cream, truffle oil **V, GF**

~ or ~

Caesar Salad

romaine, roasted garlic, parmesan crisp, lemon zest, egg free green Caesar dressing **GF**

~ and ~

Spinach Ricotta Ravioli

pomodoro sauce, grated parmesan

### *Entree*

Elfriede's Famous Chicken Schnitzel

organic free-range chicken, celery puree, pickles, lemon turmeric sauce

~ or ~

Sliced Roast Beef w/ Au Jus

Slow roasted grass fed free range beef in jus, potato parmesan rosti, focaccia, old fashioned mustard

~ or ~

Mushroom Risotto

cremini mushrooms, arborio rice, coconut cream, truffle oil **GF, V**

### *Dessert*

Operetta cake

Almond sponge with mocha mousse and crisp meringue with chocolate ganache **GF**

*\*Complimentary fresh baked sourdough with side of olive oil and balsamic vinegar reduction, sparkling and flat water*

*And freshly brewed drip coffee\**



## BEVERAGE LIST

<b>Sparkling Wine</b>	<b>6oz</b>	<b>9oz</b>	<b>Bottle</b>
Pares Balta Cava, Spain	11	-	38
Tawse Sparkling Riesling	-	-	55
Anno Domini, Prosecco, Italy	-	-	59

<b>White/Rose Wine</b>	<b>6oz</b>	<b>9oz</b>	<b>Btl</b>
Redstone Bistro Rose, Niagara	9	12.5	34
Tawse Lawrie Vineyard Pinot Gris	15.5	22	57
Tawse Riesling, Lawrie Vineyard	15	19.5	53
Tawse Quarry Road Chardonnay	21	28	74
DeLoach Chardonnay, California	22	29	75
Ant Moore Sauvignon Blanc, NZ	13	18	50
Lagasca Viognier, Spain	10.5	15	41
De Martino Gallardia Rose, Chile	-	-	55
Domaine Séguinot Bordet, Chablis	-	-	79
Banyan Gewurztraminer, California	-	-	58

<b>Red Wine</b>	<b>6oz</b>	<b>9oz</b>	<b>Btl</b>
Tawse Growers Blend Cabernet Franc	16	21	56
Proemio Cabernet Sauvignon,	18	24	65
Rocky Gully Shiraz, Australia	14	18.5	52
Rive Droite, Côtes du Rhône, France	13	18	50
DeLoach Pinot Noir, California	-	-	84
Les Carabenes Pinot Noir, France	-	-	60
Rosso di Montalcino, Italy	-	-	75
Domaine de Thalabert Hermitage, France	-	-	106

*Ask your server for our daily sangria feature*

**\$14**

<b>Selection of Spirits</b>	<b>1oz</b>	<b>\$</b>
Tito's Handmade Vodka		7
Bombay Sapphire London Dry Gin		7
Havana Club Anejo Reserva Rum		7
Crown Royal Northern Harvest Rye		7
Espolon Tequila Blanco		8
Bulleit Bourbon		8
Highland Park 10-Year-Old Single Malt Scotch		11
Hennessy VS Cognac		12

<b>Organic Draught Beer 14oz</b>	<b>Style</b>	<b>ABV</b>	<b>\$</b>
Beau's Lug Tread	Lager	5.2%	6.95
Mill Street White	Belgian Wit	5.0%	6.95
Lon. Brew. Front Porch	Session IPA	4.0%	6.95

### **Organic Cans 473ml**

Coors Organic	Light Lager	3.8%	8.00
Beau's Country Vibes	Amber Ale	4.7%	8.00
Beau's Wag of the Wolf	White I.P.A.	5.0%	8.00
Red Thread Make Tracks	Craft Lager	5.0%	8.00
Mill Street 100th Meridian	Amber Lager	5.0%	8.00
Mill Street IPA	NE IPA	5.8%	8.00
Mill Street Batch 1904	Dry Cider	5.0%	8.00
Queen Street 501	Semi-Sweet Cider	5.0%	8.00
Hibiscus Haskap Sour	Kettle Sour	4.2%	8.00

### **Organic House Made Drinks 5.95**

Raspberry-Peach Lemonade  
Elderberry-Hibiscus Iced Tea

### **Organic Adena Vita Drinks 4.00**

Beet Juice or Tomato Juice  
Peach Elderflower Ginger Juice  
Apple Cranberry Cinnamon Cider  
Chocolate Almond Drink  
Vanilla Almond Drink

### **Organic Juices & Milk 6.00**

Freshly Squeezed Orange Juice  
Organic Meadows 2% Milk  
Organic Meadows 2% Chocolate Milk

### **Organic Booch Kombucha 6.00**

Citrus Twist, Raspberry Lemonade,  
Cinnamon Rose, Ginger, Blue Mermaid

### **Natural Bull's Head Soda 4.00**

Ginger Ale, Natural Cola, Blood Orange,  
Root Beer, Ginger Beer, Tonic Water

### **Fever Tree 2.95**

Tonic, Ginger beer, Club Soda

## CAPACITIES & COSTS

<p><b>Dining Room</b></p> <ul style="list-style-type: none"> <li>• Up to 40 seated</li> <li>• Up to 80 standing</li> <li>• Lunch minimum spend \$1500</li> <li>• Dinner minimum spend \$2000</li> </ul>	<p><b>Pavilion</b></p> <ul style="list-style-type: none"> <li>• Up to 56 seated</li> <li>• Up to 100 standing</li> <li>• Lunch minimum spend \$2000</li> <li>• Dinner minimum spend \$2500</li> </ul>
<p><b>Private Dining Room</b></p> <ul style="list-style-type: none"> <li>• Dinner only</li> <li>• Up to 8 seated at one long table without cocktail space remaining</li> <li>• Dinner minimum spend \$500</li> </ul>	<p><b>South Patio</b></p> <ul style="list-style-type: none"> <li>• Up to 22 seated</li> <li>• Up to 50 standing</li> <li>• Lunch minimum spend \$1000</li> <li>• Dinner minimum spend \$1200</li> </ul>
<p><b>Buy- Out</b></p> <ul style="list-style-type: none"> <li>• Dining Room &amp; Private Dining Room</li> <li>• Up to 100 standing</li> <li>• Up to 58 seated</li> <li>• Lunch unavailable</li> <li>• Dinner minimum spend \$3000</li> </ul>	



# **GUIDELINES**

## **Booking Deposit**

To confirm your event booking with Frank's we will require a \$500 booking deposit be paid when returning the signed contract. This can be charged either to any to a credit card of your choice. Payment will be charged immediately upon receipt of this contract. This deposit will go towards your bill on the date of your event. It is non-refundable and will be kept in the event of cancellation.

## **Minimum Spend**

If the total spend, including room rental, food and beverage and all additional charges fall below the required, the difference will appear on the bill as a room rental fee. This is not transferable to future events or gift certificates.

## **Terms**

Menus are priced per person and are subject to a 21% service charge during all events. Wine costs are determined by the number of bottles opened and are charged at the price per bottle. There is a \$100/hour charge for functions after 10 pm, unless otherwise pre-arranged with the event coordinator. Frank's Restaurant does not offer a cash bar.

## **Expected Number of Guests**

The guaranteed number of guests attending the event is required no less than 48 hours before your event should you need to change the agreed upon number stated on this contract. You will be billed for the guaranteed number provided at this point, or attendance, whichever is greater.

## **Cancellations**

If your event is cancelled at any point, we will retain the \$500 deposit. If your event is cancelled with less than 7 days notice, you will be charged 50% of the estimated cost of your contracted number of attendees. With less than 48 hours notice, you will be held responsible for the full estimated cost of the event.

## **Damages**

The client for any function is held responsible for any damage done to the premises or equipment that is caused or contributed to by their guests or by independent contractors on their behalf and will be charged accordingly at our discretion.

## **Out of House Desserts**

If you choose to bring in a dessert from another facility, we charge a plating fee of \$5 per person.

## **Corkage**

Frank's charges \$25 per bottle for any wine brought in by the guest.

We look forward to planning your next event!

-The team at Frank's Organic Garden

