

AGAINST THE GRAIN

U R B A N T A V E R N

GROUP
DINING MENUS



AgainstGrainTO



AgainstTheGrainTO

25 Dockside Dr, Toronto, ON M5A 0B5 | 647 344 1562



ABOUT

AGAINST THE GRAIN

Are you looking for something a little different for your next corporate or social gathering? With elevated tavern offerings, rustic chic décor and the best view of the Toronto Islands, Against The Grain is the perfect setting for your next event. Our curated wine list, hand-crafted cocktails and local craft beers on tap offer something for everyone! Our back dining room offers seating for up to 60 guests or cocktail space for up to 100. The Tavern Bar offers a casual space to unwind with friends or colleagues; it's an ideal space for cocktail receptions for 15-100. In addition to our restaurant space, we are also a preferred caterer within the Corus Entertainment building and have exclusive access to their Atrium and 8th floor private event spaces for events of 20-400. Drop our events team a line to customize a quote for your event!

BAR OPTIONS

We believe that an impressive draught beer, martini and wine selection is essential to the dinner and cocktail party experience, and ours is one that is sure to please every palate.

You have a few different options for handling the bar; they are as follows:

- **HOST BAR** – You can provide your guests with an open bar where you pick up the bill for the evening. Drinks will be billed on consumption. You can also set restrictions on the value of the beverages you wish to offer your guests.
- **PARTIAL HOST** – This is where you choose to host a portion of the drinks for the evening such as drinks during the cocktail reception, followed by wine with dinner. After dinner it would become a cash bar, for example. You are the one who selects the terms for this. Drinks will be billed on consumption. With this option you can also set restrictions on the drinks that are going to be consumed.
- **STANDARD OPEN BAR PACKAGE** – \$50 per person plus tax & gratuity for an 8 hour open bar which includes basic bar rail, house red & white wine, domestic bottled and beer on tap, juice, soft drinks and water.
- **PREMIUM OPEN BAR PACKAGE** – \$60 per person plus tax & gratuity for an 8 hour open bar which includes basic and premium bar rail, 2 red & 2 white wines, domestic & premium bottled and beer on tap, juice, soft drinks and water.
- **DRINK TICKETS** – You can also offer your guests drink tickets which will be billed on consumption. You have the option to set restrictions on these tickets. If you choose to limit the number of tickets your guests receive, it will become a cash bar afterwards; unless otherwise specified.
- **CASH BAR** – The fourth option is to have a cash bar for your guests where they pay for all their drinks themselves.
- **WELCOME DRINK** – Host a beer or cocktail of your choice to greet your guests on arrival. All non-alcoholic beverages are billed on consumption. These can either be hosted by you or you can provide your guests with drink tickets or the option to purchase them on a cash basis.



SOCIAL BITES

(PRICED BY THE DOZEN)

- FRIED VEGGIE DUMPLINGS (V)** \$51
furikake / ponzu dip
- VEGAN BRUSCHETTA** \$46
tofu / avocado / apple / tomato / lime /
cilantro / multigrain
- GRILLED CHICKEN SLIDERS (GF)** \$56
chipotle aioli / coleslaw / cucumber
- PINT SIZED BEEF BURGER** \$56
smoked cheddar / shoestring pickles / mustard /
caramelized onions
- FRIED FISH TACOS** \$66
mango jicama slaw / chipotle host sauce /
shredded lettuce / cilantro / feta
- SHRIMP COCKTAIL** \$66
jumbo shrimp / cocktail sauce
- TUNA POKE** \$66
sweet tamari /green onions / cilantro /
avocado /chipotle aioli
- FAUX WATERMELON "TUNA" POKE** \$46
sweet tamari /green onions / cilantro /
avocado / vegan chipotle aioli

plus tax & gratuity.



PLATTERS

OYSTER BAR (100 PIECES) \$261
mignonette / mango hot sauce / cocktail sauce
served on the half shell over ice

LOCAL CHEESE BOARD \$81
four local cheeses / fruit / crackers / jam
serves 10-12

CHARCUTERIE BOARD \$81
cured meats / assorted bread / crackers /
marinated olives
serves 10-12

CHEESE AND CHARCUTERIE \$151
mixture of our local cheese board and charcuterie board

CHICKEN WINGS \$56
four pounds / dusted / carrots / blue cheese
choice of sauce: honey chipotle hot / maple BBQ /
curried mango

HARVEST BOARD \$66
hummus / pretzel bites / figs / crudité / house pickles /
assorted mustards / salami / olives

SKEWER PLATTER (MINIMUM 48 PC)

BEEF \$46/dozen
marinated beef / button mushroom

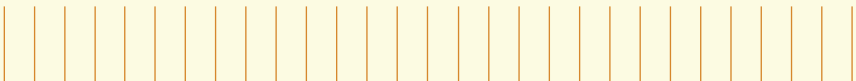
CHICKEN \$46/dozen
roasted garlic chicken / charred green onion

TOFU \$41/dozen
sweet tamari tofu

ROASTED VEGETABLE \$41/dozen
roasted vegetable

DESSERT PLATTER \$61
assorted squares / charred marshmallow fluff / dried fruit

plus tax & gratuity.



PARTY MENUS

LUNCH MENU \$30 PER PERSON

STARTERS:

DAILY SOUP

Chef's creation

~ or ~

TAVERN SALAD

mesclun greens / kale /
roasted edamame / goat
cheese / pickled beets /
cucumber / tomato

MAINS:

BLACK BEAN BURGER (V)

tandoori hummus /
tomato / cucumber /
mango chutney /
arugula /
red fife bun

~ or ~

NAAN CHICKEN CLUB

marinated chicken
breast / shredded lettuce /
tomato / cucumber /
chipotle yogurt / bacon

~ or ~

HADDOCK AND CHIPS

organic larger / dill tartar
sauce / lemon

DESSERT:

FRENCH VANILLA ICE CREAM

dark chocolate sauce

PARTY MENU 1 \$46 PER PERSON

STARTER:

CAESAR SALAD

Eggless sumac caesar
dressing / challah croutons
/ bacon / parmesan

~ or ~

DAILY SOUP

Chef's creation

MAINS:

ROASTED GARLIC CHICKEN BREAST SUPREME

bravas potatoes /
asparagus / spiced
dill Dijon

~ or ~

SZECHUAN SALMON

Szechuan stir-fry sauce /
green beans / bok choy /
cabbage / sweet and
spicy glaze

~ or ~

NASI GORENG (V)

Indonesian fried rice /
corn / peas / fried rice
noodle / raita / sambal /
crambled and
sunny side egg

DESSERT:

DULCE DE LECHE CHEESECAKE

graham crumb crust /
toffee crunch

~ or ~

THREE LAYERED CHOCOLATE CAKE

classic three layer /
chocolate icing /
chocolate shavings

PARTY MENU 2 \$53 PER PERSON

STARTER:

JAPANESE CURRIED SHRIMP DUMPLING

Ponzu / enoki
mushrooms / furikake

~ or ~

TANDOORI MASALA HUMMUS (V)

toasted fennel / roasted
edamame / pickled
mustard seeds / poppadum

~ or ~

PANZANELLA SALAD (VEG)

sour dough crisps /
tomatoes / capers /
onions / herb vinaigrette /
fried basil

MAINS:

CAST IRON JERK CHICKEN

jerk rice / baby bok choy /
pickled onion and chili /
honey tamarind glaze /
cilantro lime salt

STEAK FRITES

8oz flat iron steak / sous
vide and cast iron seared /
garlic parmesan fries /
spicy ketchup / natural jus

~ or ~

PAN SEARED PICKEREL

citrus and cardamom
scented basmati rice / five
citrus salsa / green beans

~ or ~

ROASTED CURRIED CAULIFLOWER (V/GF)

charred tomato jam /
roasted pumpkin seeds /
tomatillo salsa / asparagus

DESSERT:

MOLTEN LAVA CAKE

salted caramel / French
vanilla ice cream

~ or ~

DULCE DE LECHE CHEESECAKE

graham crumb crust /
toffee crunch

plus tax & gratuity.

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