



GROUP MENUS

FOR LUNCH AND DINNER

INFORMATION

- Guaranteed number of guests required 48 hours prior to your event, with all charges based on Guest Count Guarantee. A credit card number is required to confirm a reservation.
- Menu selections required at least 2 weeks prior to your event. Personalized printed menus with your selections are provided to each of your guests, and they will place their order from these menus on the day of your event. Printed menus included at no extra charge.
- Meals include freshly baked bread with butter. Coffee/Tea is included in all menus except Lunch Menu #1. All main courses are served with thyme-roasted fingerling potatoes and fresh vegetables of the day.
- Applicable sales taxes and 17.5% gratuity will be added to all bills.
- Private rooms available, however room charges may apply. Please read our Group Bookings Policies for complete information on Private Room reservations.
- All of our tables are set with fine English china, white table linen, fresh flowers and candles
- All menus are flexible and can be adjusted to suit your requirements. Meals for guests with special dietary needs and children's menus can be provided with advance notice.

Courtyard Restaurant

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613-241-1516

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LUNCH MENU #1

Available 11:00 am to 3:00 pm

Appetizers

**These 2 appetizers will appear on your menu
for your guests to choose between:**

Chef's Inspiration Soup
Field Greens Salad in Cucumber Ribbon with Grape Tomatoes, Dried Cherries,
Balsamic-Honey Vinaigrette

Main Courses

Please select the 3 choices to appear on your menu:

Grilled Boneless Pork Loin with Grainy Mustard Glaze
Pan-Seared Filet of Salmon with Celeriac Remoulade
Beef Bourguignon with King Oyster Mushrooms, Red Wine, Cipolline Onion, Haricots Vert, Rice Pilaf
Pan Roasted Breast of Chicken with Lemon and Tomato Beurre Blanc
Quinoa Salad with Grilled Avocado, Charred Tomato Relish, Toasted Pumpkin Seeds
and Shaved Parmesan Cheese

\$18.95 per person

\$24.73 total per person including all taxes and gratuity

All main courses are served with fresh vegetables of the day and thyme-roasted fingerling potatoes.

Meal includes freshly baked bread with butter, but does not include coffee or tea.

To add dessert and/or coffee/tea to this menu, please see our Lunch Menu #2

To add something special to your menu, or to add another course, see our Enhancements page.

LUNCH MENU #2

Available 11:00 am to 3:00 pm

Appetizers

**These 2 appetizers will appear on your menu
for your guests to choose between:**

Chef's Inspiration Soup
Field Greens Salad in Cucumber Ribbon with Grape Tomatoes, Dried Cherries,
Balsamic-Honey Vinaigrette

Main Courses

Please select the 3 choices to appear on your menu...

Grilled Boneless Pork Loin with Grainy Mustard Glaze
Pan-Seared Filet of Salmon with Celeriac Remoulade
Beef Bourguignon with King Oyster Mushrooms, Red Wine, Cipolline Onion, Haricots Verts, Rice Pilaf
Pan Roasted Breast of Chicken with Lemon and Tomato Beurre Blanc
Quinoa Salad with Grilled Avocado, Charred Tomato Relish, Toasted Pumpkin Seeds
and Shaved Parmesan Cheese

Desserts

**The 3 desserts below will appear on your menu
for your guests to choose between:**

Flourless Chocolate Cake with Strawberry-Verjus Coulis
Tropical Fruit Salad
Amber Maple Crème Brûlée

\$23.75 per person

\$30.99 total per person including all taxes and gratuity

All main courses are served with fresh vegetables of the day and thyme-roasted fingerling potatoes.

Meals include freshly baked bread with butter and brewed coffee and tea.

To add something special to your menu, or to add another course, see our [Enhancements](#) page.

LUNCH MENU #3

Available 11:00 am to 3:00 pm

Appetizers

**These 2 appetizers will appear on your menu
for your guests to choose between:**

Chef's Inspiration Soup
Field Greens Salad in Cucumber Ribbon with Grape Tomatoes, Dried Cherries,
Balsamic-Honey Vinaigrette

Main Courses

Please select the 3 Choices to Appear on your menu:

Grilled Angus Striploin Steak with Thyme and Porcini Mushroom Butter
Roasted Breast of Chicken with Apple and Cider Reduction
Pan Seared Filet of Salmon with Saffron and Fennel Cream Sauce
New Zealand Lamb Shank Braised in Red Wine and Dried Fruits with Israeli Couscous
Crisped Yukon Gold Potato Gnocchi with Truffle Béchamel, Roasted Mushrooms and Rapini

Desserts

Please select the 3 Choices to Appear on your menu:

Dark Chocolate Mousse Cake with Cashew Crust and Lime Coulis
Maple Sugar Pie served with Vanilla Ice Cream
Lemon Tart with Graham Cracker Crust and Fresh Berries
Tropical Fruit Salad with Coconut Sorbet

\$31.75 per person

\$41.43 total per person including all taxes and gratuity

All main courses are served with fresh vegetables of the day and thyme-roasted fingerling potatoes.

Meals include freshly baked bread with butter and brewed coffee and tea.

To add something special to your menu, or to add another course, see our [Enhancements](#) page.

DINNER MENU #1

Available after 4:00 pm

Appetizers

**These 2 appetizers will appear on your menu
for your guests to choose between:**

Chef's Inspiration Soup
Field Greens Salad in Cucumber Ribbon with Grape Tomatoes, Dried Cherries,
Balsamic-Honey Vinaigrette

Main Courses

Please select the 3 Choices to Appear on your menu:

Pan-Roasted Breast of Chicken Supreme with Lemon and Tomato Beurre Blanc
Grilled Breast of Chicken with Apple Cider and Sage Reduction
Grilled AAA Angus Striploin Steak with Sangiovese Demi Glace
Pan-Seared Filet of Salmon with Fennel Vinaigrette
New Zealand Lamb Shank Braised in Red Wine and Dried Fruits with Saffron Israeli Couscous
Crisped Yukon Gold Potato Gnocchi with Truffle Béchamel, Roasted Mushrooms and Rapini

Desserts

Please Select the 2 Choices to appear on your menu:

Flourless Chocolate Cake with Strawberry & Verjus Coulis
Bread and Butter Pudding with Vanilla Crème Anglaise
Lemon Tart with Graham Cracker Crust and Fresh Berries
Maple Sugar Pie served with Vanilla Ice Cream
Tropical Fruit Salad with Coconut Sorbet

\$35.00 per person

\$45.67 total per person including all taxes and gratuity

All main courses are served with fresh vegetables of the day and thyme-roasted fingerling potatoes.

Meals include freshly baked bread with butter and brewed coffee and tea.

To add something special to your menu, or to add another course, see our [Enhancements](#) page.

DINNER MENU #2

Available after 4:00 pm

Appetizers

**These 3 appetizers will appear on your menu
for your guests to choose between:**

Chef's Inspiration Soup
Field Greens Salad in Cucumber Ribbon with Grape Tomatoes, Dried Cherries,
Balsamic-Honey Vinaigrette
Spinach Salad with Avocado, Candied Walnuts and Blue Cheese Dressing

Main Courses

Please select the 3 Choices to Appear on your menu:

Grilled AAA Angus Striploin with Thyme and Porcini Mushroom Butter
Provençal-stuffed Breast of Chicken with Tomato and Olive Oil Coulis
Roasted Filet of Halibut with Charred Tomato and Cilantro Relish
Pan Seared Pork Tenderloin with Tarragon and Shallot Sauce Gribiche
Grilled Filet of Salmon with Cucumber and Dill Raita
Mariposa Farms Duck Confit with Cranberry Gastrique
Eggplant and Pine Nut Caponata with Goat's Cheese Croquettes, Oven-Dried Tomato, Sicilian Olives

Desserts

Please Select the 3 Choices to appear on your menu:

Dark Chocolate Mousse Cake with Cashew Crust and Lime Coulis
Lemon Tart with Graham Cracker Crust and Fresh Berries
Bread and Butter Pudding with Vanilla Crème Anglaise
Amber Maple Crème Brûlée
"Floating Islands" - Strawberry Sea with Italian Meringue and Toasted Almond Tuile

\$39.00 per person

\$50.90 total per person including all taxes and gratuity

All main courses are served with fresh vegetables of the day and thyme-roasted fingerling potatoes.

Meals include freshly baked bread with butter and brewed coffee and tea.

To add something special to your menu, or to add another course, see our [Enhancements](#) page.

DINNER MENU #3

Available after 4:00 pm

Appetizers

These 3 appetizers will appear on your menu for your guests to choose between:

Chef's Inspiration Soup
Pan-Seared Scallops with Minted Sweet Pea Purée, Caramelized Ham and Potato Crisp
Composed Salad of Oven Dried Tomato, Arugula, Black Olive Tapenade and Art-Is-In Bakery Crouton
with Shaved Padano Cheese

Main Courses

Please select the 3 Choices to Appear on your menu:

- AAA Angus Striploin with Buttered Cauliflower Purée, Roasted Fingerling Potato, Glazed King Oyster Mushrooms and Snipped Chives
- Ribbon Potato Wrapped and Seared Halibut with Braised Leeks, Vegetable Ratatouille, Yuzu and Herb Vinaigrette
- Ontario Lamb Rack Roasted Medium Rare with Mint Coulis, Olive Oil Smashed Fingerling Potato, and Eggplant and Pine Nut Caponata
- Spiced Honey-Glazed Duck Confit with Baby Bok Choy, Ginger and Lemon Grass Reduction, Wild Rice
- Mariposa Farms Chicken Breast Supreme stuffed with Ciel de Charlevoix Blue Cheese, Sherry Pan Sauce, Buttered Pommes Purée, Roasted Baby Vegetables
- Butternut Squash Risotto with Roasted Chanterelle Mushrooms and White Truffle Oil Drizzle

Desserts

Please Select the 3 Choices to appear on your menu...

Amber Maple Crème Brûlée with Walnut Shortbread
Dark Chocolate Mousse Cake with Cashew Crust and Lime Coulis
Strawberry Millefeuille with Vanilla Crème Anglaise and Mint
Gorgonzola Cheese Cake with Maple Caramelized Pears and Toasted Hazelnuts
Vanilla Panna Cotta with Berry Compote and Frozen Honey Rain

\$47.50 per person

\$61.99 total per person including all taxes and gratuity

All main courses are served with fresh vegetables of the day and thyme-roasted fingerling potatoes.

Meals include freshly baked bread with butter and brewed coffee and tea.

To add something special to your menu, or to add another course, see our [Enhancements](#) page.

ENHANCEMENTS

To cleanse your palate between courses:

House-Made Sorbet

In your choice of flavour: Pineapple, Strawberry-Basil, Strawberry, Roasted Pear,
Lemongrass, Fuji Apple, Cranberry, Lemon

(Add \$1.95 to your menu price)

Change any of the menus into four courses with:

Chef's Inspiration Soup
and

Field Greens Salad in Cucumber Ribbon with Grape Tomatoes, Dried Cherries,
Balsamic-Honey Vinaigrette

(Add \$4.00 to your menu price)

Add a Pasta Course to your Menu:

Penne, Linguini, Ravioli or Tortellini

with your choice of sauce: Tomato-Basil, Rosé, Basil-Pesto, Alfredo

(Add \$4.50 to your menu price / \$5.50 for Alfredo Sauce)

Select a substitute for one of your appetizers:

Spinach Salad with Avocado, Candied Walnuts and Blue Cheese Dressing

(Add \$ 1.75 to your menu price)

Composed Salad of Oven Dried Tomato, Arugula, Black Olive Tapenade and Art-Is-In Bakery Crouton
with Shaved Padano Cheese

(Add \$ 1.75 to your menu price)

Select a substitute for the soup:

Your choice of soup:

Carrot and Ginger / Butternut Squash / Butternut Squash and Carrot

Tomato-Basil / Tomato and Roasted Garlic / Purée of Cauliflower / Cream of Roasted Parsnip
Cream of Broccoli with Pine Nuts / Corn and Roasted Red Pepper Chowder / Potato and Leek Bisque

Potato and Bacon Chowder / Gazpacho / Chilled Strawberry Soup (seasonal)

Cream of Asparagus (seasonal) / Your suggestions welcome

(Add \$ 1.50 to your menu price)

Add another selection to your Dessert choices:

Strawberry Millefeuille with Vanilla Crème Anglaise and Mint

(Add \$ 1.50 to your menu price)

Gorgonzola Cheese Cake with Maple Caramelized Pears and Toasted Hazelnuts

(Add \$1.50 to your menu price)

HORS D'OEUVRES

Add something special to your cocktail hour, 2 dozen minimum order

Sausage Rolls with French Dijon Mustard

\$9.00 per dozen

Tomato, Marinated Bocconcini Cheese and Basil Skewers

\$11.00 per dozen

Bekings Farm Hard Boiled Eggs with Garlic Aioli and Chives

\$11.50 per dozen

Baked Camembert with Caramelized Onions on Toast

\$13.00 per dozen

Hot House Smoked Salmon with Crème Fraiche and Chives on Potato Blini

\$14.00 per dozen

Figs Stuffed with Goat's Cheese and Balsamic Reduction

\$15.00 per dozen

Spinach and Ricotta Mini Quiche

\$15.00 per dozen

Bacon-Wrapped Asparagus with Lemon Supremes

\$15.00 per dozen

Roasted Red Pepper and Feta Cheese Bruschetta

\$16.00 per dozen

Poached Shrimp with Spicy House Made Cocktail Sauce

\$18.00 per dozen

Grilled Chicken Satay with Spicy Peanut Dipping Sauce

\$19.00 per dozen

Sweet Coconut Shrimp with Mango Dipping Sauce

\$21.00 per dozen

Tuna Tartar on Rice Crackers with Truffled Vinaigrette

\$21.00 per dozen

Tomato Shooters with Lime-Marinated Shrimp

\$22.00 per dozen

Mini Vegetarian Spring Rolls with Sweet Chilli Sauce

\$24.50 per dozen

Grilled Beef Satay with Spicy Peanut Dipping Sauce

\$25.00 per dozen

Selection of Assorted Sushi and Maki with Wasabi and Soya

\$27.00 per dozen

Oysters on the Half Shell

\$35.00 per dozen

HORS D'OEUVRES PACKAGES

Pre-Dinner Hors d'oeuvres Package #1

Sausage Rolls with French Dijon Mustard
Tomato, Marinated Bocconcini Cheese and Basil Skewers
Mini Vegetarian Spring Rolls with Sweet Chilli Sauce
Roasted Red Pepper and Feta Cheese Bruschetta
\$5.00 per person – 4 to 5 pieces per person

Pre-Dinner Hors d'oeuvres Package #2

Figs Stuffed with Goat's Cheese and Balsamic Reduction
Baked Camembert with Caramelized Onions on Toast
Hot House Smoked Salmon with Chives on Potato Blini
Bacon-Wrapped Asparagus with Lemon Supremes
\$6.00 per person – 4 to 5 pieces per person

Pre-Dinner Hors d'oeuvres Package #3

Baked Camembert with Caramelized Onions on Toast
Grilled Chicken Satay with Spicy Peanut Dipping Sauce
Bacon-Wrapped Asparagus with Lemon Supremes
Tomato Shooters with Lime-Marinaded Shrimp
Roasted Red Pepper and Feta Cheese Bruschetta
\$7.00 per person – 4 to 5 pieces per person

RECEPTION PLATTERS

Imported and Domestic Cheese Platter and Pistachio-Rolled Cognac Pâté, Served with Grapes, Assorted Crackers and Garnish

\$44.00 Small Platter – serves 10 to 15 guests
\$88.00 Medium Platter – serves 25 to 30 guests
\$132.00 Large Platter – serves 45 to 50 guests

Vegetable Crudités Platter with Aioli Dip

\$20.00 Small Platter – serves 10 to 15 guests
\$33.00 Medium Platter – serves 20 to 25 guests
\$55.00 Large Platter – serves 50 to 60 guests

Mediterranean Hummus & Baba Gannouj Platter Served with Spiced Olives, Pita and Specialty Flatbreads

\$46.00 Medium Platter - serves 20 to 25 guests
\$75.00 Large Platter - serves 40 to 45 guests

Side of Atlantic Smoked Salmon with Capers, Red Onion, Lemon Wedges and Pumpernickel Toasts

\$138.00 – Medium Platter serves 25 to 35 guests
\$276.00 – Large Platter serves 50 to 60 guests

GROUP BOOKING POLICIES

Reservation Procedures

Reservations may be made by contacting the restaurant and speaking to any of our Events Staff. A credit card # is required to confirm a group booking. Tentative reservations for an available date will be held for a maximum of 2 weeks. Should another party be interested in booking for the same date, you will be asked to confirm or release the booking.

Guest Count Guarantee

A guaranteed number of guests is required 48 hours prior to your event, with final bill based on guaranteed guest count number or attendance number, whichever is greater.

Private Room Reservations and Minimum Bills

If you require the use of one of our private rooms for your event, minimum bills may apply. Any bookings not requiring a private room, or that do not fall into the categories below will not be charged a minimum bill, however our rules for minimum guest counts do apply (see below).

Minimum bills only apply on the following dates / times:

- Friday and Saturday evening bookings (not daytimes)
- All Top Floor reservations, regardless of the day / time (A Top Floor reservation includes the McArthur Room, Bar Area, and Loft Room together).
- All Holidays (for example Thanksgiving)
- Sunday evenings on holiday weekends (for example, the Sunday evening of Labour Day Weekend) – Friday and Saturday rates apply to these Sundays.
- In December - minimum bills apply to Wednesday, Thursday and Friday daytimes, and Thursday, Friday and Saturday evenings.

A “minimum bill” means that you must guarantee a certain amount of food and beverage purchases from us to reach a required subtotal, in exchange for your use of the space. All quoted minimum bill amounts do not include tax or gratuity. Any outsourced rentals (such as dance floor rentals, etc.) cannot be used to make up the minimum bill, however drinks purchased by guests at a cash bar can go towards making up the minimum bill required. If there is any shortfall of the minimum bill required, a room charge in the amount of the shortfall will be added to the bill, to bring it up to the minimum bill required, and then the tax and gratuity will be added on. For example, if the minimum bill required is \$6000.00, and your final bill amounts to \$5900.00, a room charge of \$100.00 will be added to your bill to bring the total up to the \$6000.00 required, and then the tax and tip will be added on.

Minimum Bill Amounts

Evenings – 5:00 pm till close – Applied Friday and Saturday (and as above)

- McArthur Room - \$3550.00 plus taxes and gratuities
- McArthur Room & Bar Area - \$3800.00 plus taxes and gratuities
- Loft Room - \$2200.00 plus taxes and gratuities
- Loft Room and Bar Area - \$2450.00 plus taxes and gratuities
- Dawson Room - \$700.00 plus taxes and gratuities

Daytimes – 7:00 am till 4:00 pm – Applied only in December, Wednesday to Friday

- McArthur Room - \$1000.00 plus taxes and gratuities
- McArthur Room & Bar Area - \$1100.00 plus taxes and gratuities
- Loft Room - \$700.00 plus taxes and gratuities
- Loft Room and Bar Area - \$800.00 plus taxes and gratuities
- Dawson Room - \$400.00 plus taxes and gratuities

Top Floor Bookings

- Monday to Friday Daytime (7:00 am to 4:00 pm) - \$1800.00 plus taxes and gratuity
- Saturday/Sunday Daytime (8:00 am to 3:00 pm) - \$3300.00 plus taxes and gratuity
- Sunday to Thursday Evening (5:00 pm to 1:00 am) - \$3800.00 plus taxes and gratuity
- Friday and Saturday Evening (5:00 pm to 1:00 am) - \$6000.00 plus taxes and gratuity

Minimum Guest Counts – Only applicable to bookings that do not have a minimum bill

In general, we request that you have a minimum number of guests to reserve a private room on days when a minimum bill does not apply. Our minimums are as follows: Dawson Room – 15 guests, Loft Room – 30 guests, McArthur Room – 55 guests. We do, however, reserve private rooms for less guests than the minimums during the less busy / slower seasons or days of the week. Please contact our Events Staff to inquire if your date falls into this category. In all cases if your number of guests is less than the minimum we reserve the right to move you to another room that will accommodate your number of guests if our other reservations that day make it necessary.

Cocktail Receptions

All cocktail receptions are subject to a minimum bill, regardless of the day / time that they are booked. The minimum bill for cocktail receptions varies and depends on the date and time of your booking, as well as the space required. Please contact us for details.

Menu Selections

All menu choices must be submitted at least 2 weeks in advance. We are pleased to offer alternative meals for those guests with special dietary requirements as well as smaller portioned meals for children under 12 at a reduced price. All food and beverages for a function must be supplied by the Courtyard Restaurant with the exception of special occasion cakes or Wedding Cakes. All plated main courses are served with fresh vegetables of the day and thyme-roasted fingerling potatoes. All plated meals include freshly baked bread with butter, and coffee or tea.

Children's Menus

We are pleased to offer smaller portioned children's meals for children under the age of 12. Children's meals include 1 main course and vanilla ice cream for dessert at a cost of \$12.00 per child, plus taxes and gratuity (all beverages are an additional cost). We offer the following choices for the children's main course: Chicken Fingers with Fries, Breast of Chicken with Potato and Vegetable, Pasta with Tomato Sauce, or Pasta with Cream Sauce. Appetizers of soup or salad are also available to be added to the children's meals at an extra cost. We request that all of the children at your event have the same main course.

Vendor Meals

Vendors you have hired such as DJ's, Photographers, Videographers, Musicians, etc, can be provided a main course selection from your menu at a reduced price of \$18.95. Please confirm with us if you would like to offer a meal to your vendors.

Bar Service

Service of alcoholic beverages is permitted until 1:00 am, and by special arrangement until 2:00 am. All alcoholic beverages must be supplied by the Courtyard Restaurant. Host bar, open bar, cash bar and reduced or subsidized bar arrangements can be made – there are many options and our event planning staff would be happy to help you arrange the service that suits you the best.

Prices

Prices in this document apply to bookings for 2010. Prices for 2011 may increase to a maximum of 10%, and will be confirmed by October of 2010. All prices are subject to change without notice due to force majeure and do not include taxes or gratuity unless specifically indicated. Applicable taxes and 17.5% gratuity will be added to all group function bills.

Décor

The Courtyard provides white linen, fresh flowers and candles on all of our tables. Coloured linen can be rented for an extra charge. You are welcome to bring in your own décor for your function, 1 day prior to your event, and our Events Staff will be pleased to set up the décor for you. Deliveries of cakes and floral arrangements may be made on the day of your event. Please observe the following guidelines for all décor:

- The sculptures and paintings on the walls may not be removed and nothing may be hung from or attached to the wooden beams
- The use of confetti, table confetti, rose petals sprinkled on the carpet, or live animals as table centrepieces (i.e. – fish) is not permitted.
- No open flame candles are permitted; candles must be enclosed in glass or other type of container (with the exception of unity candles during wedding ceremonies).
- All décor or other items for the event must be removed from the premises at the end of the event. Any items left behind will be disposed of that evening, as we cannot store items for you to pick up the next day. The Courtyard Restaurant is not responsible for any items left behind.
- A cleaning charge may be applied to the bill should there be any damage to the restaurant above and beyond normal wear and tear, or if additional cleaning services are required
- Dance floors for events may only be provided by the Courtyard
- Courtyard staff are pleased to place and set up your décor, however we will not set up or remove chair covers. Extensive décor set-up by the Courtyard staff may be subject to additional charges.

Payment and Billing

Payment can be made by cash, credit card or debit, and is due at the conclusion of the event. Arrangements for payment and/or invoicing will be made with our Events staff prior to your event.

Cancellation Policy

For Group Bookings made more than 1 Month in Advance:

There are no charges if you must cancel a booking up to one month prior to your reservation, apart from your deposit, which is non-refundable. If you must cancel closer to the date than one month, there will be no charges if we can re-book the space with an equivalent size group (the same number of guests plus or minus 20%). Bookings whose space is not able to be re-booked are charged as follows:

30 to 15 days before the event: 25% estimated costs
8 to 14 days before the event: 40% estimated costs
3 to 7 days before the event: 50% estimated costs
2 days or less before the event: 75% estimated costs

All charges will be levied as liquidated revenue damages less any revenue recouped by the restaurant through the resale of the space. Estimated costs are calculated by multiplying the estimated number of guests by the lowest retail price for food in that time period (breakfast, lunch or dinner) and include estimated room charges and bar sales. If the booking is subject to a minimum bill, the estimated costs for the booking are the minimum bill required. Please note all cancellations must be received in writing.

For Group Bookings made less than 1 Month in Advance:

There is no charge for cancellations made up to 2 days prior to your event, apart from your deposit, which is non-refundable. Cancellations made on the day prior to the event will be subject to a charge of 25% of the estimated food and beverage costs. Cancellations made on the day of the event will be subject to a charge of 50% estimated food and beverage costs. No-shows will be subject to a charge of 100% estimated food and beverage costs. Please note all cancellations must be received in writing.

General Information

- We are fully air-conditioned
- Wheelchair Accessibility – The Dawson Room on our 1st Floor is wheelchair accessible. The Loft Room and McArthur Room are not. Wheelchair accessible restrooms are also located on the 1st floor
- Smoking – The entire restaurant and outdoor patio is entirely non-smoking in compliance with local bylaws. Smoking is available outdoors in the public courtyard area.
- Parking – 2 large pay public parking garages are located directly beside the Courtyard, with access from George or York St. Metered public parking is also available throughout the Byward Market area
- We are within walking distance of many downtown hotels, including the Westin and Château Laurier, as well as the Congress Centre, Parliament Buildings, National Art Gallery and many attractions
- Service Staff – Our professional, friendly and uniformed staff are all SmartServe certified.
- We are pleased to provide bilingual service & menus on request
- Entertainment and Audio Visual Equipment can be arranged to suit your special needs

For further information, please do not hesitate to call our Events Staff
(613) 241-1516