

FAMILY STYLE PRIVATE DINING MENU OPTIONS

Designed for groups from 10 to 35 people. Alternative menu options are available for guests with dietary restrictions.

MODESTLY EPIC SET MENU \$105 PP

TO START - BOUCHERIE CHARCUTERIE

The usual: salami, salumi, yada, yada... mustard we make here, pickled things, wine inspired preserves

WARMING UP - CASARECCE PASTA PUTANESCA

An Italian classic, made by a guy with Scottish heritage, served in Canada

WHAT WE'VE BEEN WAITING FOR - GRILLED FLATIRON STEAK

Served with Chimichurri. Selected for quality, flavour, and responsibility

SHARSIES

Vegetable and potato dishes devised by our chef over a lot of wine

SWEET TREAT - CHOCOLATE BROWNIE TRIFLE

Summit berry compote, dark chocolate sauce, vanilla whip, spicy glazed pecans

THE EPIC SET MENU \$155 PP

TO START - CHARC & CHEESE

The usual: salami, salumi, yada, yada... mustard we make here, pickled things, wine inspired preserves

WARMING UP - CASARECCE PASTA

with Shrimp, Bacon, and White Wine Cream Sauce

WHAT WE'VE BEEN WAITING FOR - FILET MIGNON

with Classic Bearnaise. Selected for quality, flavour, and responsibility.

SURFS UP - LOBSTER AND CRAB

Butter-basted lobster and crab legs with garlic butter

SHARSIES

Vegetable and potato dishes devised by our chef over a lot of wine

SWEET TREAT - CHOCOLATE BROWNIE TRIFLE

Summit berry compote, dark chocolate sauce, vanilla whip, spicy glazed pecans



DOWN RIGHT EPIC \$235 PP

RIGHT FOOD FORWARD - AMUSE BOUCHE

a little treat to start things off right

TO START - CHARC & CHEESE

The usual: salami, salumi, yada, yada... mustard we make here, pickled things, wine inspired preserves

JAMON IBERICO DE BELLOTTA

The finest ham in the world, almost certainly the universe...

WARM UP - CASARECCE PASTA

with Lobster, Clams, and Shrimp in Saffron Tomato Sauce

THE MAIN EVENT - GRILLED TOMAHAWK STEAK

A great big steak to share with roasted garlic, house made flaky salt, and a host of sauces

SURFS UP - CRAB LEGS, LOBSTER, PRAWNS

Pacific Crab, Butter-basted Lobster, & Grilled Prawns with garlic and lemon

SHARSIES

Vegetable and potato dishes devised by our chef over a lot of wine

SWEET TREAT - CHOCOLATE BROWNIE TRIFLE

Summit berry compote, dark chocolate sauce, vanilla whip, spicy glazed pecans

GENERAL INFORMATION

We advise you to book your event as much in advance as possible to avoid disappointment.

Due to confirmation, bookings must be made at least two weeks in advance with credit card information on file. Our cancellation policy is one week before the event date, with a charge of half of the minimum spend if the requirement is not met. Invoice will be payable in full upon receipt unless previous credit arrangements have been made.

A gratuity fee of 20% is applicable on all food and wine.

All beverages must be purchased from The Modest Butcher. If there is something not in our portfolio, please let us know, and we will do our best to source it for you.

Prices and offerings are subject to change based on supply cost and seasonal availability.

