

## PRIVATE EVENTS



15 First Commerce Dr., Unit 1  
Aurora, ON L4G 0G2  
P: (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 spend as well as our group booking guidelines.

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

## CAPACITIES & COSTS

<p><b>Dining Room</b> Up to 42 seated Up to 80 standing Lunch: minimum spend \$2800 Dinner: minimum spend \$4000</p>	<p><b>Pavilion &amp; South Patio</b>  Please contact the manager for details</p>
<p><b>Private Dining Room</b> Dinner &amp; Weekend Lunch only Up to 10 seated at one long table without cocktail space remaining Minimum spend \$1000</p>	
<p><b>Buy-Out</b> Dining Room &amp; Private Dining Room Up to 100 standing Up to 50 seated Lunch: minimum spend \$3200 (weekends only) Dinner: minimum spend \$5000</p>	



## The Space



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## 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 42 guests seated and 80 standing.





## 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. Our Private Dining Room can accommodate up to 10 guests and has a door that can be closed for your privacy.

*\*Only evening bookings & weekend lunch bookings are available currently.\**



## Pavilion Patio & South 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.

For those who enjoy the warmth of the sun, our **Sunny South Patio** is a perfect spot for a glass of wine and a delicious meal, while catching up with friends and family.

Please inquire with our manager for details.

### Pavilion Patio



### Sunny South Patio





## The Food



## 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**

**3-piece: \$18/person**

**4-piece: \$24/person**

**5-piece: \$30/person**

#### ***Mushroom Bisque Shots*** V, GF

mushrooms, coconut cream, truffle oil

#### ***Smoked Salmon***

BC sockeye salmon smoked and cured in-house, caper, dill aioli, cracker

#### ***Beet Salad w/ Arugula*** V, GF

lemon zest, shredded horseradish, chives, pumpkin seed oil & apple cider vinaigrette

#### **Your Choice of Flatbread**

(Vegan, Pepperoni, Florida Margherita)

#### **Grass Fed Beef Meatballs w/ Frank's Tomato Sauce**

housemade grass-fed beef meatballs, farm-fresh tomato sauce

#### ***Mushroom Arancini***

cremini mushrooms, arborio rice, coconut cream, truffle oil

#### ***Homemade Gnocchi Spoons***

parmesan cream sauce, sautéed mushrooms, sun-dried tomatoes, green peas, truffle oil

#### ***Tomato, Mozzarella & Basil Skewer***

fresh basil and house-made Genovese pesto

#### ***Piri Piri Chicken Skewer***

organic chicken marinated in our housemade piri piri sauce

#### ***Grass Fed Beef Skewer w/ Chimichurri***

grass-fed beef marinated in a housemade chimichurri sauce



**Three Course Menu**

**\$75 per person**

**Appetizers**

Mushroom Bisque  
mushrooms, coconut cream, truffle oil **V, GF**

~ or ~

Green Garden Salad  
mixed greens, watermelon radish, cucumber, tomato,  
shredded carrot, toasted pumpkin seeds, dijon vinaigrette **GF**

**Entrée**

Elfriede's Famous Chicken Schnitzel  
organic free-range chicken, celery puree, pickles, lemon turmeric sauce

~ or ~

Rigatoni Bolognese  
beef ragu, house-made rigatoni, parmesan cheese

~ or ~

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

**Dessert**

One option of dessert

\*Selection available upon booking\*

*\*Complimentary freshly baked focaccia with side of olive oil and balsamic vinegar reduction\**

*\*Complimentary sparkling and flat water and freshly brewed drip coffee\**

**Four Course Menu**

**\$85 per person**

**Appetizers**

Mushroom Bisque  
mushrooms, coconut cream, truffle oil **V, GF**

~ or ~

Back to the Roots Salad  
celery root, cabbage, carrot, caraway, cherry tomatos,  
pumpkin seed oil & apple cider vinegar **V, GF**

**Pasta Course**

Spinach Ricotta Ravioli (2 pieces)  
pomodoro sauce, shaved parmesan

**Entrée**

Elfriede's Famous Chicken Schnitzel  
organic free-range chicken, celery puree, pickles, lemon turmeric sauce

~ or ~

Beef Goulash  
onions, grass fed beef, basmati rice, Hungarian paprika served with focaccia

~ or ~

Mushroom Risotto  
mushrooms, arborio rice, coconut cream, truffle oil **GF, V**

**Dessert**

One option of dessert

\*Selection available upon booking\*

*\*Complimentary freshly baked focaccia with side of olive oil and balsamic vinegar reduction\**

*\*Complimentary sparkling and flat water and freshly brewed drip coffee\**



**Four Course Menu**

**\$95 per person**

**Appetizers**

Mushroom Bisque  
mushrooms, coconut cream, truffle oil **V, GF**

~ or ~

Kale Caesar Salad  
Kale, roasted garlic, parmesan crisp, lemon zest,  
egg-free green Caesar dressing **GF**

**Pasta Course**

Handmade Gnocchi (3 pieces)  
parmesan cream sauce, sautéed mushroom and green peas,  
sundried tomatoes, chives, truffle oil, shaved parmesan

**Entrée**

Elfriede's Famous Chicken Schnitzel  
organic free-range chicken, celery puree, pickles, lemon turmeric sauce

~ or ~

Pan Seared Salmon **GF**  
dill, caper sauce, celery root puree, pickles & seasonal vegetables

~ or ~

Portabello Mushroom Steak **V, GF**  
grilled portobello mushrooms, spicy red Thai marinade, edamame coconut  
puree, roasted red peppers, toasted cashews, limes

**Dessert**

2 Options of Dessert

\*Selection available upon booking\*

*\*Complimentary freshly baked focaccia with side of olive oil and balsamic vinegar reduction\**

*\*Complimentary sparkling and flat water and freshly brewed drip coffee\**

## **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 spends, 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 10:00pm, 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 for out-of-house desserts. Should you choose to purchase a cake from our Marketplace, we charge a plating fee of \$3 per person only.

### **Corkage**

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

We look forward to planning your next event!