



originTM

menu package
2015



CORPORATE FUNCTIONS
FAMILY CELEBRATIONS
WEDDINGS

events

ORIGIN RESTAURANT + BAR _ 107 KING ST. EAST _ TORONTO ON _ M5C 1G6 _ EVENTS@ORIGINTORONTO.COM _ 416 603 8009 _ WWW.ORIGINTORONTO.COM





CLAUDIO APRILE one of Canada's most celebrated and visionary chefs is the owner and creative force behind the growing Orderfire Restaurant Group which includes Toronto's acclaimed Origin brand restaurants. Aprile was born in Uruguay, grew up in Toronto, and has travelled, lived, and worked internationally. He has spent his professional life in kitchens working through the ranks becoming the successful restaurateur that he is today.

Throughout his 30+ year career, Aprile has passed through some of the most renowned kitchens around the globe. Bali Sugar in London earned him outstanding reviews as a young executive chef where he received local and international critical acclaim. On returning to Toronto in 2000, Aprile cemented that reputation at Senses in Toronto, where he wowed critics and diners alike with his innovative use of experimental cooking techniques.

Aprile's first restaurant, Colborne Lane, opened to immediate success. Colborne Lane was lauded as one of the best restaurants in the world, and Aprile was named one of the most innovative chefs working in Canada. Central to Aprile's success is his dedication to creativity, and drive to expertly deliver the unexpected. With Colborne Lane offering beautifully crafted, precisely plated cuisine, he switched gears with Origin restaurant. Opening in 2010, Origin offered fast, fresh, and accessible food, delivered to guests sitting right across from the chef in the open kitchen. Toronto Life magazine and Now magazine voted Origin the #1 restaurant in Toronto. Origin restaurant has two locations throughout Toronto, and Aprile has created a brand of cuisine recognizable by expertly crafted, culinary combinations.

Watch for Claudio on CTV's MasterChef Canada now in its third season, where he takes on the coveted role of culinary judge.



events

“We specialize in creating a wide range of events.”

CORPORATE FUNCTIONS _ FAMILY CELEBRATIONS _ WEDDINGS

Welcome to Origin Restaurant. Origin aims to redefine the casual dining culture with uncompromising cuisine and world class hospitality. Origin is the ideal environment for a multitude of events including business meetings, weddings and personal celebrations.

for more information e-mail us at events@origintoronto.com or call **416 603 8009**





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ORIGIN MENU TOUR

SIGNATURE MENU

Tostones + guacamole

Devilled eggs + souffletine + herbs + smoked bacon



Bufala mozzarella + pear + rosemary oil + pinenuts + honey

Beet + goat cheese + pickled red onion + walnuts + sherry dressing + yoghurt



Bangkok beef salad + peanut + mint + mango + fried shallot + nam jim dressing

Crispy calamari + caramelized peanut sauce + shredded vegetables



Roast cornish hen + ricotta gnocchi + artichokes + reggiano cracker

Spanish fries + chorizo + manchego

Sugar snap peas + Malden Sea Salt



Yuzu meringue + kalamansi curd + citrus + coconut

Origin chocolate crunch bar + caramelized orange ice cream + toasted meringue

\$55

(Priced per Person.)



ORIGIN MENU TOUR OPTIONS

Build your own menu or add to the Signature Menu. (Additional charges will apply.)

HOT & COLD APPETIZERS

HOT

Mushroom soup + sour dough croutons + almonds + herbs _ 4

Thai style steamed mussels + coconut milk + scallions _ 7

Asparagus + parmigiano + pumpernickel soil + lemon _ 5

Indian lentil soup + coconut _ 4

Warm mushroom salad + smoked tofu + truffled miso + crispy wakame _ 6

Yucatan tomato soup + plantain chips _ 4

Sweet chili chicken + shrimp cracker + rice wafer _ 7

Crispy rice cake + pork belly + charred pineapple + salsa _ 7

Grilled quail + chickpeas + basmati rice + fig marmalade _ 9

Spanish egg pie + poached hen egg + salsa verde _ 8

COLD

Steak Tartare + truffle + horseradish + parmesan + egg yolk + puffed rice chips _ 8

Hand Roll, Tuna / Beef / Mushroom _ 10 each

Spanish octopus + salsa verde + grilled bread + olives + chorizo _ 7

Bangkok beef salad + peanut + mint + mango + fried shallots + nam jim sauce _ 7

Japanese style tuna salad + Asian pear + avocado + spicy ponzu dressing _ 9

Bufala mozzarella + pear + pine nuts + rosemary oil _ 6

Fior di latte + mushrooms + spinach + truffle oil _ 6

Bufala mozzarella + tomato + pesto + preserved lemons _ 6

Shrimp ceviche + citrus + coconut + cashew _ 7

Cucumber + avocado + nori + sweet potato + yuzu miso dressing _ 6

Red watercress + radish salad + lemon miso + parmigiano + marcona almonds _ 6



ORIGIN MENU TOUR OPTIONS

MAINS

(Priced per person unless otherwise stated.)

FISH & SEAFOOD

Lobster + ginger + black bean sauce + shiitake + bok choy _ 11

Artic char + green tea noodles + radish slaw + yuzu dressing _ 9

Glazed black cod + ginger + stir-fried Asian vegetables _ 12

Pan seared scallop + cauliflower puree + pancetta + apple _ 12

Seared salmon + clams + chorizo + crispy lemon _ 9

MEAT & POULTRY

Grilled chorizo + manchego rice + salsa verde + poached egg _ 9

Sweet chilli chicken + shrimp cracker + rice wafer _ 9

Smoked striploin steak + roasted potato + shitake mushrooms + Béarnaise sauce _ 15

Pork tenderloin + black kale + fig marmalade + port _ 11

Lamb chop + olive and rosemary crust + potato confit _ 13

Pan roasted chicken supreme + pommery mustard gnocchi + swiss chard _ 11

Ribeye + chimi churri _ 119 per 32oz steak

VEGETARIAN OPTION

Vegetable + chickpea tagine + Moroccan couscous _ 6

Spaghetti squash risotto + roasted pumpkin seeds _ 6

Pan roasted cauliflower steak + chestnut + dates + cauliflower puree _ 9

Wild mushrooms gratin + manchego cheese _ 9

Seared paneer + spinach + green curry sauce + cashew _ 11



ORIGIN MENU TOUR OPTIONS

DESSERT

Origin crunch bar + caramel ice cream _ 5

Hot chocolate cake + vanilla cream _ 7

Passion fruit meringue + mango salad _ 5

Lemon cake + lemon curd + charred pineapple + green tea ice cream _ 6

Cream soda float _ 5

Orange soda float _ 5

Selection of sorbets and ice creams _ 9

Peanut + caramel + chocolate sundae _ 6

Coconut tapioca pudding + mango ice _ 6

Dulce de leche + frozen raspberry + yogurt + lemon pound cake _ 6

Almond cake + orange ice cream + amaretto cream _ 7

Banana brulee + chocolate pudding + hazelnut rocks _ 7

Sweet filo and pistachio rolls + cardamom ice cream _ 7

Dried fruit and nut crumble + tamarind ice cream _ 7

Vanilla panna cotta + berry compote _ 7

Pizzelle + espresso pudding _ 7



ORIGIN SATELLITE FOOD STATIONS

COLD SELECTION

MASA CHIP BAR _ 9

Avocado + salsas + queso fresco

JAPANESE HAND ROLLS _ 10

Mushroom / Spicy tuna / Beef tar-tare

THE DELI COUNTER _ 19

Smoked salmon / Assorted cured meats / Bagels

Simple cream cheese / Flavored cream cheese / Crunchy mustard

Pickles / Egg salad / Vegetable crudité

OYSTER BAR _ 15

Traditional & modern garnishes.

SEAFOOD TOWER _ 19

Assorted seasonal raw and cooked fish & shellfish served with traditional and modern garnishes.

MOZZARELLA BAR _ 15

{includes grilled calabrese bread}

Fior di latte + pesto + eggplant + roasted red peppers

Fior di latte + mushrooms + truffle oil + spinach

Buratta + squash + jalapeno + tufted honey + hazelnut

HAND CARVED SPANISH HAM _ 22

Quince + country bread

THE HUNTER'S TABLE _ 15

Assorted cured meats, pate, smoked & cured fish, pickles, flat breads & chutney.

CHEESE TOUR _ 16

Assorted local & international cheeses. Smoked flatbreads, grilled naan bread, French baguette, chutney, dried fruits and nuts.



ORIGIN SATELLITE FOOD STATIONS



HOT SELECTION

PAELLA _ 16

Clams, red snapper, chorizo, shrimp, chicken, saffron rice.

SATAY BAR _ 12

Shrimp, chicken, beef, pork, paneer, assorted dipping sauces.

BEEF TENDERLOIN _ 14

Grilled baguette, smoked aioli, horseradish, pickles.

TRUFFLED POPCORN BOXES _ 7

Topped with reggiano, truffle butter.

SPANISH FRY BOXES _ 7

Chorizo, olives, roast pepper, manchego, spicy mayonnaise.

THAI EGG FRIED RICE BOX _ 7

Shrimp or chicken or beef or vegetarian. (minimum of 12 per item.)



ORIGIN SATELLITE FOOD STATIONS



SWEET SELECTION

NITRO ICE CREAM PARLOUR _ 15

Assorted seasonal fruits and garnishes.

SUNDAE BAR _ 9

Ice creams, chocolate sauce, praline, marinated berries.

ASSORTED FRUIT PLATTER _ 12

CREPE BAR _ 8

Dulce de leche or chocolate pudding or PB & J.

ORIGIN DESSERT TABLE _ 10 (minimum of 12 guests)

Selection of squares and cookies.



ORIGIN LUNCH PLATED PACKAGES

(Priced per person, one menu selection per table.)

All plated menu packages include bread & whipped butter.

\$26 MENU A

Quinoa salad, shaved vegetables, lemon vinaigrette.

Roast chicken, glass noodles, yellow curry, bok choy.

Soft serve ice cream, caramel sundae.

\$29 MENU B

Spinach salad, goats cheese fritter, pickled onion, sherry vinaigrette.

Miso glazed salmon, wilted napa cabbage, hot & sour mushroom broth.

Banana spring roll, vanilla ice cream.

HOT + COLD BUFFET \$27

Include three salads. | Three hot dishes. | Assorted dessert platters.

SALADS

Multigrain salad + preserved lemon dressing

Mexican black beans + avocado + plantain + coriander mojo

Mushroom and goats cheese + fingerling potato + rosemary dressing

HOT

Lemon chicken or Roast Salmon

Creamy whipped potatoes

Ratatouille

DESSERT

Chocolate sparkle cookie + chocolate soil

Passion fruit meringue + mango salad

Chocolate truffles



ORIGIN DINNER PLATED PACKAGES

(Priced per person, one menu selection per table.)

All plated menu packages include bread & whipped butter.

\$35 MENU A

Roast tomato soup, basil pesto, croutons.

+

Seared salmon, salsa verde, crushed fingerling potatoes, crispy lemon.

+

Chocolate pudding, salted caramel, berries.

\$38 MENU B

Kale & warm pumpkin salad, pickled turnips, crispy shallots, sweet soy.

+

Roast chicken, creamy goat's cheese whipped potatoes, glazed carrots.

+

Dulce de leche parfait, frozen raspberries, yogurt.

\$45 MENU C

Baby gem lettuce salad, sherry vinaigrette, shaved vegetables, crispy sweet potato.

+

Roast pork loin, creamy polenta, black olive sauce, fig chutney.

+

Lemon pound cake, lemon curd, meringue, citrus salad.

\$55 MENU D

Roast scallops, cauliflower puree, braised cabbage, salsa verde.

+

Braised beef short rib, saffron risotto, wilted spinach, red wine jus.

+

Origin chocolate crunch bar, crème fraîche ice cream.

\$65 MENU E

Crispy shrimp salad, mango, bok choy, yuzu dressing.

+

Beef striploin, mushroom & sweet potato hash, smoked béarnaise, red wine sauce.

+

Chocolate and soft serve sundae + caramel + sesame brittle.



ORIGIN HORS D'OEUVRES & SNACKS

Minimum of one dozen per item. (v) vegan option (g) gluten free

Ham + cheddar croquettes + ranch dressing _ 3.5

Plantain tostones + guacamole (v) (g) _ 3

Pulled pork slider + spicy mayo _ 6

Grilled shrimp + pineapple salsa + mustard cress (g) _ 6

Smoked chicken taco & cilantro mojo (g) _ 5

Tempura mushroom roll + miso dipping sauce (v) _ 4

Gazpacho shooters (g) _ 3

Classic shrimp cocktail + cocktail sauce (g) _ 4

Peking duck + scallion pancake + peanut brittle + hoisin sauce + coriander cress _ 6

Beef short-rib spring roll + plum sauce _ 5

Choice of: Chicken / Beef / Shrimp satay + Thai curry dipping sauce (g) _ 6

Paella arancini + lemon saffron aioli _ 5

Salt cod croquette + lemon aioli _ 4.5

Grilled cheddar cheese + smoked tomato ketchup (v) _ 5

Beef tartare + tapioca crisp + truffle aioli (g) _ 6

Truffle popcorn boxes (g) _ 6

Mini beef burger + brioche _ 6 with cheese _ 7

Bufala mozzarella + pear + rosemary oil + pine nuts + honey _ 6

Fior di latte + mushrooms + truffle oil _ 6



ORIGIN HORS D'OEUVRES & SNACKS

Minimum of one dozen per item. (v) vegan option (g) gluten free

Bufala mozzarella + heirloom tomato + basil + preserved lemon _ 6

Burata + pesto + eggplant + roasted red pepper _ 6

Spicy Spanish fries + chorizo + manchego (g) _ 6

French fries (v) (g) _ 3.5

Masa Chips + avocado + salsa + pumpkin seeds (v) (g) _ 3.5

Sugar snap peas + malden salt (v) (g) _ 3

Crispy Chinese broccoli + yuzu (v) _ 4

Vegetable samosas + tamarind dipping sauce _ 3.5

Betty's pork dumplings + sweet soy dipping sauce _ 5

Lobster spoons + lemon curd + spring onion _ 5

Seared scallop spoons + sweet chili + crème fraiche (g) _ 5

Brazino ceviche + coriander + red onion + citrus (g) _ 5

Truffle fries + reggiano (g) _ 5

Nachos + queso fresco + salsa _ 3.5

Black bean hummus + crispy pita + salsa (v) _ 3.5

Green bean tempura + miso mayo _ 3

Masa sopes + salsa verde + manchego (g) _ 3.5

Pizza bufala mozzarella + dried tomato _ 3

Noodle wrapped shrimp + hot and sour sauce _ 4



ORIGIN HORS D'OEUVRES & SNACKS

Minimum of one dozen per item. (v) vegan option (g) gluten free

Beef skewers + mushroom chimi churri (g) _ 4

Crispy fried squid boxes + lemon yogurt + mint (g) _ 6

Latke + smoked trout + fennel + dill (g) _ 3.5

Tuna tartare + nori chips + uni aioli (g) _ 5

Beet humus + pita wafers + yogurt + horseradish _ 3

Bread wrapped asparagus + artichoke dip _ 3

Sushi pizza + spicy tuna + wasabi peas + sweet soy + cucumber _ 5

Boneless chicken wings + blue cheese + sweet and sour sauce _ 4

Lobster rolls + old bay mayo _ 9

Loaded potato skin + smoked bacon + smoked cheddar + green tomato _ 4

Mac and Cheese balls + smoked ketchup _ 3.5

BAR TOP

Mixed roasted nuts (g)(v) _ 5 Marinated olives (g)(v) _ 5 Potato chips (g)(v) _ 3 Corn nuts (g)(v) _ 3

SWEET

Chocolate sparkle cookie + chocolate soil _ 3

Caramel corn in take-out containers (g) _ 5

Flourless chocolate cake + raspberry coulis (g) _ 5

Lemon custard cake + preserved lemon _ 5

Praline chocolate mouse + mini waffle cone _ 6

Sundaes, chocolate + peanut + caramel _ 5



ORIGIN COCKTAILS

Our bar team is happy to customize cocktails geared towards your preference, whether it is spirit specific or a particular flavour profile. Origin is always inspired by the seasons, and the cocktail list changes frequently.

You are welcome to select from the current cocktail list in rotation,
create a custom cocktail or from the following:

SHERRY BOBBINS _ Amaro Montenegro + Aperol + Alvear Sherry + Lemon _ 12

LUCHA LIBRE _ El Jimador Tequilla + Dolin Rouge + Grapefruit + Herbal Syrup _ 13

HOUSTON STREET _ Apple Infused Bulleit Bourbon + Bénédictine + Punt e Mes + Bitters _ 15

O.G.O. _ Ginger infused Dark Rum + Stones Ginger Wine + Ginger Beer + Lime _ 13

GENTLEMEN'S CLUB 2.0 _ Bulleit Rye + Lagavulin + Salted Caramel + Bitters _ 15

MAMACITA _ Lime leaf Rum + Mezcal + Aperol + Grapefruit + Citrus + Syrup _ 15

SHINTO SOUR _ Tanqueray Gin + Melon Liqueur + Lillet Blanc + Lemon _ 13

CANDY CRUSH _ Ketel One + Rose Liqueur + Vanilla + Strawberry + Lemon _ 13

TEA HORSE ROAD _ Chai infused Crown Royal + Galliano Vanilla + Maraschino Liqueur _ 13

HEMINGWAY SOUR _ Chili Mezcal + Campari + Grapefruit + Smoked Rosemary + Tempranillo _ 15

FIRST FLIGHT _ Tanqueray + Yellow Chartreuse + Violette + St. Germain + Lime _ 14

GEURNSEY SHORE _ Earl Grey infused Pimm's + Tanqueray + Bergamot + Lemon _ 13

THE MARTINI c. 1900 _ Tanqueray + French Vermouth + Orange Bitters _ 14

BAMBOO BIRD _ Nikka 12 yr Japanese Whiskey + Aperol + Plum Wine + Citrus _ 14

SENATOR'S WIFE _ Diplomatico Reserve Rum + Averna + Fig + Bitters _ 14



ORIGIN COCKTAILS



OLD THYME SOUR _ Tanqueray + Lillet Blanc + Thyme + Aromatic Bitters _ 13

KENTUCKY BREAKFAST _ Bulleit Bourbon + Aperol + Marmelade + Tangerine _ 14

IMPROVED GIN COCKTAIL _ Old Tom Gin + Grand Marnier + Maraschino Liqueur + Absinthe _ 14

HARVEST SOUR _ Bulleit Bourbon + Pumpkin + Peach + Autumn Spice _ 13

DON VALLEY SUNSET _ VSOP Brandy + Bermuda Rum + Café Syrup + Fernet + Orange Essence _ 14

THE BRASS KNUCKLES _ Tequila Tromba + Mango Tangerine + House Grenadine + Cayenne _ 15

NASSAU VALLEY MARTINEZ _ Appleton Estate + Vanilla + Allspice + Maraschino + Orange _ 13

INHERENT VICE _ Tromba Tequila + Pineapple + Cinnamon + Lime + Sangria _ 14

NOM DE GUERRE _ Redbreast 12yr Irish Whiskey + Amaro Averna + Apricot Liqueur _ 15

DEM APPLES _ Bowmore Scotch + Lemon + Vanilla + West Avenue Cider _ 12

KINGSTON SOUR _ Wray and Nephew + Campari + Lemon + Bitters _ 13

SPARKLING COCKTAILS

FRENCH 75 _ Tanqueray + Lemon + Syrup + Prosecco _ 14

FRENCH 76 _ Stolichnaya + Lemon + Syrup + Prosecco _ 14

FRENCH 107 _ St. Germain + Lemon + Prosecco _ 14

SPARKLING AVAITION _ Tanqueray + Violet + Maraschino + Lemon + Prosecco _ 14

'CHAMPAGNE' COCKTAIL _ Sugar + Bitters + Lemon + Prosecco _ 13

AVALON _ Ketel One + Apricot Liqueur + Lemon + Prosecco _ 14



ORIGIN WINE

SPARKLING

| | | |
|------|-------------------|--|
| NV | Loredan Gasparini | Prosecco, Asolo, Treviso, Italy _ 60 |
| NV | Conde de Caralt | Cava, Method Tradicional, Torrelavit, Spain _ 60 |
| 2014 | Aienda Argicola | Moscato d'Asti, Piedmont, Italy _ 62 |
| NV | Belstar | Rosato Spumante, Veneto, Italy _ 65 |
| NV | Piper Heidsieck | Brut Champagne, Champagne, France _ 150 |
| 2004 | Dom Pérignon | Brut Champagne Vintage, Champagne, France _ 550 |

WHITE

| | | |
|------|-------------------|--|
| 2011 | Angel's Gate | Riesling, Niagara Escarpment, Ontario _ 45 |
| 2014 | Beaumont | Chenin Blanc, Western Cape, South Africa _ 52 |
| 2013 | McPherson | Chardonnay, Victoria, Australia _ 55 |
| 2013 | Chilensis | Sauvignon Blanc, Casablanca Valley, Chile _ 55 |
| 2014 | Huff Estates | Pinot Gris, Prince Edward County, Ontario _ 55 |
| 2013 | Coing de Sévre | Muscadet, Saint Fiacre Sur Maine, France _ 60 |
| 2014 | Domaine De Joy | "L'Etoile" Colombard/Ugni Blanc, Cotes de Gasgone, France _ 62 |
| 2014 | Oro de Castilla | Verdejo, Valladolid, Rueda, Spain _ 63 |
| 2014 | Agriverde | 'Riseis' Pecorino, Montepulciano d'Abruzzo, Italy _ 70 |
| 2014 | Zahel | "Goldberg" Gruner Vetliner, Vienna, Austria _ 70 |
| 2013 | Tawse | 'Limestone Ridge' Riesling, Niagara, Ontario _ 70 |
| 2014 | Mount Fishtail | Sauvignon Blanc, Marlborough, New Zealand _ 75 |
| 2012 | Augustin Florent | Petit Chablis, Burgundy, France _ 74 |
| 2013 | Chateau Mirambeau | Sauvignon Blanc, Bordeaux, France _ 74 |
| 2013 | Birichino | Malvasia Bianca, Monterey, California _ 74 |
| 2014 | Col Dovigo | Vespaiole, Veneto, Italy _ 75 |
| 2013 | Closson Chase | 'The Brock' Chardonnay, Niagara Peninsula, Ontario _ 75 |
| 2014 | St. Francis | Sauvignon Blanc, Sonoma Valley, California _ 80 |
| 2013 | Blue Mountain | Pinot Gris, Okanagan Valley, British Columbia _ 80 |
| 2013 | Vionta | Albariño Monterey, Rias Baixas, Spain _ 82 |
| 2014 | Fritz Haag | Riesling Trocken, Mosel, Germany _ 90 |
| 2012 | Frank Family | Chardonnay, Carneros, California _ 105 |

Origin Wine List is subject to frequent changes.



ORIGIN WINE

RED

| | | |
|------|---------------------------|--|
| 2012 | Chilcas | Cabernet Sauvignon, Maule Valley, Chile _ 50 |
| 2013 | Chiusa Grande | Montepuciano d'Abruzzo, Abruzzo, Italy _ 55 |
| 2014 | Domaine St. Michel | Grenache/Syrah/Carignan, Cotes du Rhone, France _ 58 |
| 2014 | Bodegas Medrano Irazu | Tempranillo, Otras, Rioja, Spain _ 60 |
| 2011 | Hooley Dooley | Cabernet/Shiraz/Merlot, McLaren Vale, Australia _ 65 |
| 2014 | Chilcas | Pinot Noir, Maule Valley, Chile _ 65 |
| 2014 | Biberius | Tempranillo, Ribera Del Duero, Spain _ 65 |
| 2012 | Brownstone | Merlot, Lodi, California _ 68 |
| 2013 | Domaine Villa des Anges | Cabernet Sauvignon, Languedoc, France _ 68 |
| 2013 | Gemtree | Shiraz, McLaren Vale, Australia _ 68 |
| 2013 | Atiza | Monastrell, Jumilla, Spain _ 68 |
| 2014 | Domaine Brusset | Grenache/Syrah, Côtes du Rhone, France _ 70 |
| 2013 | Les Ollieux Romanis | Corbières, Languedoc, France _ 70 |
| 2012 | Antica Vigna | Valpolicella Rispaso, Valpolicella, Italy _ 75 |
| 2014 | Bozeto de Exopto | Garnacha, Tempranillo, Rioja, Spain _ 75 |
| 2009 | Boronia Del Monstant | Garnacha, Carignane, Catalonia, Spain _ 75 |
| 2013 | Angeline | Cabernet Sauvignon, Sonoma, California _ 78 |
| 2014 | Sottano | Malbec, Mendoza, Argentina _ 78 |
| 2012 | Silver Peak | Pinot Noir, Sonoma, California _ 85 |
| 2012 | Flavio Fanti | Rosso Di Montalcino, Tuscany, Italy _ 85 |
| 2013 | Guenoc | Petit Syrah, Lake County, California _ 85 |
| 2012 | Ellena Guiseppe | Nebbiolo, Langhe, Italy _ 88 |
| 2013 | Les Dentelles de Raimbaut | Grenache, Vacqueyras, Cotes du Rhone, France _ 88 |
| 2013 | Chateau Musar | 'Jeune', Cinsault, Syrah, Beeka Valley, Lebanon _ 90 |
| 2012 | Alberto Quacquarelli | 'Serrapetrona' Vernaccia Nera, Marche, Italy _ 92 |
| 2012 | Nita | Cab/Merlot/Granacha, Priorat, Spain _ 92 |
| 2011 | Three Saints | Cabernet Sauvignon, Santa Ynez, California _ 97 |
| 2009 | Loredan Gasparini | 'Della Casa' Cabernet Sauvignon, Merlot, Treviso, Italy _ 98 |
| 2013 | Thierry Germain | Domain Des Roches Neuves, Loire, France _ 105 |
| 2009 | Fattoria Paradiso | Barbarossa, Emilia-Romagna, Italy _ 125 |
| 2013 | Maison Nicolas Potel | Mercurey, Burgundy, France _ 130 |
| 2010 | Michele Chiarolo | Barolo "Tortoniano", Barolo, Italy _ 145 |
| 2013 | Belle Glos | 'Dairyman' Pinot Noir, Russian River, California _ 149 |
| 2011 | Sottano | 'Judas' Malbec, Mendoza, Argentina _ 265 |

Origin Wine List is subject to frequent changes.



ORIGIN FACILITIES



EXCLUSIVE VENUE HIRE

(140 standing reception or 200 with patio)

(85 seated or 125 with patio)

For a truly unique corporate function or personal celebration, Origin restaurant has it all. Watch the chefs working at the exposed kitchen bar, have cocktails in the lounge or step onto the terrace for an upclose view of the historic King East neighborhood.



THE WARHOL

(seats up to 14)

The Warhol is ideal for a large group that wants some privacy while still being a part of the action. Special features include intriguing custom-made decor and private entrance to the terrace. Guests of The Warhol are treated to a custom-tailored menu by their server.



THE LOUNGE

(up to 70 guests)

Available for hire for up to 70 guests, Origin's Lounge combines banquette sofa seating, a harvest table that seats 12 guests, standing room for cocktails, hors d'oeuvres and exclusive access to the bar. Learn the latest secrets from our innovative bartenders at our cocktail workshops.

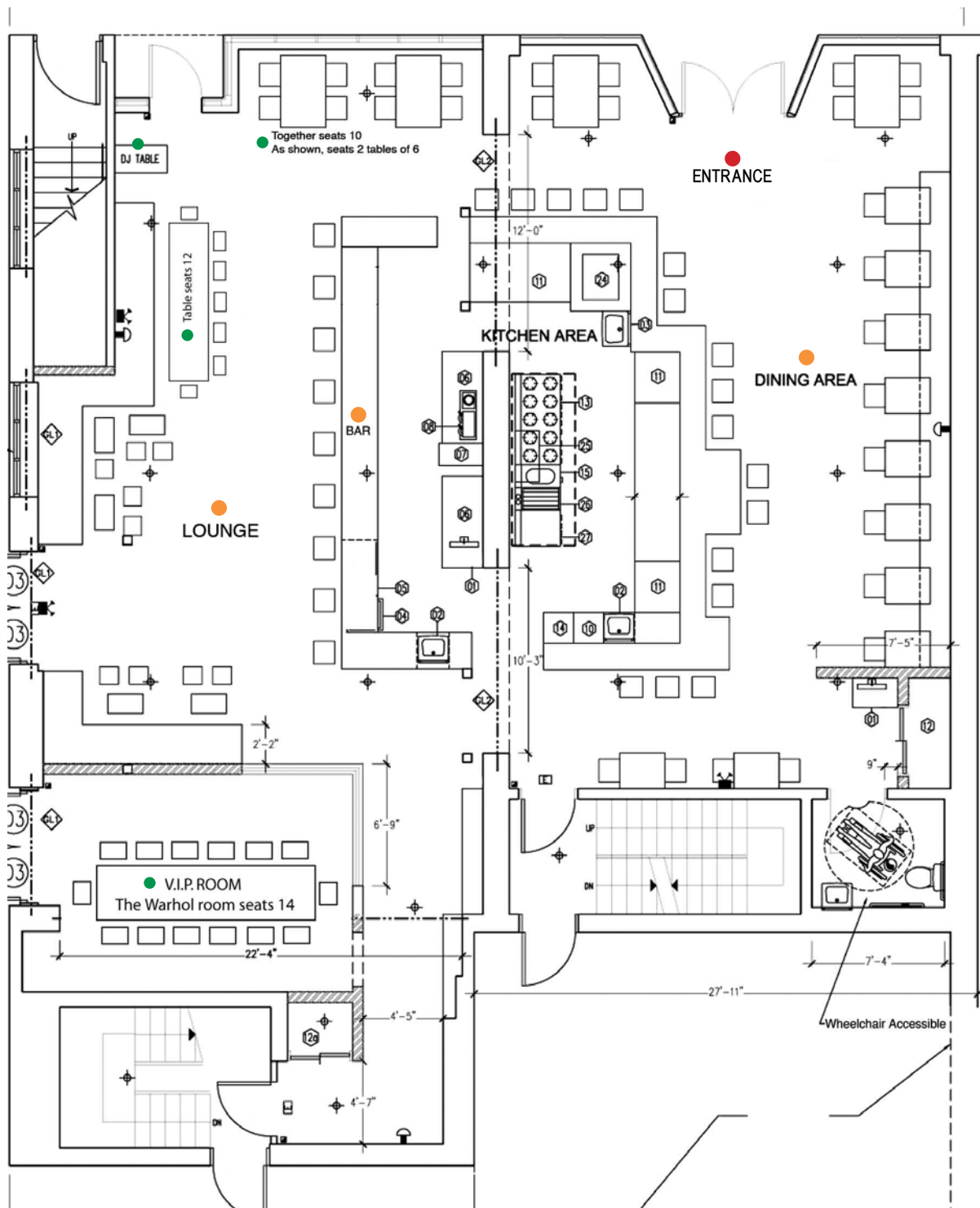


THE PATIO

(seats 40, 60 for cocktails) seasonal option.

Origin's patio is a green oasis amidst a bustling downtown intersection of the historical King East neighborhood. Dine alongside the herb garden, or relax in the lounge with a fresh cocktail and watch the city go by.

ORIGIN FACILITIES



events

Q&A

WHAT IS THE CAPACITY OF THE VENUE?

We can host up to 140 guests for a standing reception at Origin St James (200 with patio).

Full Venue seats 85 or 125 with patio.

The Warhol room, our semi private space can seat up to 14 guests. The Lounge and Bar can accommodate up to 75 guests and features banquette sofa seating. The Patio can host up to 60 guests for cocktails and passed hors d'oeuvres.

IS THERE A/V?

For full venue buyouts, there is a microphone available as well as use of our T.V. screen. Additional AV equipment can be brought in to suit your needs.

CAN I BRING IN A DJ?

We are able to accommodate live entertainment whether it be a DJ or a live band. Our general background music is available with varying playlists to suit the occasion. Guests are welcome to bring in their own ipod to be plugged in to the main system.

CAN YOU OFFER A CASH BAR?

Absolutely, we can offer a tab system or cash bar. Round prices can be offered to facilitate cash and carry patrons.

WHAT IS THE MINIMUM SPEND?

There are many factors that would determine the minimum spend including day, length of event, time of year, number of guests and menu.

CAN I RESERVE THE PATIO FOR AN EVENT?

Our patio is open seasonally from late April through late September, and can be booked in conjunction with some interior lounge space to host casual cocktail parties.

COCKTAIL CLASSES?

Yes, learn our latest secrets from our innovative bartenders at our customizable cocktail classes.

ROOM FEES / STAFFING COSTS?

There is no room charge applied to large party bookings. If the minimum spend is not met through the preselected menu and guests' beverage orders during the event, only then will the difference appear on the final bill as a room charge.

Clients are responsible for any extraneous rental costs associated with the event. This may include catering service supplies, audio visual equipment or any other amenities deemed necessary to support the event.

Staffing is built into the cost of the event. If you require specific staffing outside the norm, there may be a fee incurred.

CAN YOU ACCOMMODATE DIETARY RESTRICTIONS / ALLERGIES / KOSHER?

We do our best to accommodate allergies, however can not guarantee an allergen free environment.

Menus can be customized to reflect dietary restrictions.

Though we are not a kosher restaurant, we can create a kosher style menu or can bring in kosher certified options.



Q&A

SO YOU OFFER SET MENUS?

We have a variety of chef created menus available to suit your occasion. Menu tours, food stations, hors d'oeuvres or plated dinners. Whether you are joining us for a personal celebration, corporate dinner, or family meal, we will create the perfect menu for your event. Origin embraces a truly global approach to cuisine that provides you with the freedom and flexibility to build a custom menu unique to your tastes. We are always excited to explore the variety available in our international offerings.

WHAT ARE THE MENU TOURS?

Menu tours are designed as multi-course, family-style sharing meals. Each offers a selection of dishes that are served in the same style as is offered a la carte, expertly balanced to suit a large group.

WHAT IS YOUR DEPOSIT POLICY?

To secure your event booking a 50% deposit of the estimated food costs and beverage costs.

WHAT IS YOUR CANCELLATION FEES?

Your deposit is fully refundable unless the function is cancelled less than 3 business days (72 hours), the full food costs and beverage costs will be charged.

DO YOU HAVE A COAT CHECK / SECURITY / GREETER?

Coat check is available.

For an additional fee, specialized security/greeter personnel can be arranged.

DRINK TICKETS?

Yes, we are able to provide you with drink tickets for your event.

DO YOU PROVIDE LINENS?

Yes, a linen rental fee will apply.

CAN YOU ARRANGE TO HAVE FLOWERS DELIVERED?

Yes, flowers can be ordered for your event and included in your event quote.

CAN YOU PRINT MENUS

Yes, we can print your selected menu for your event.

DO YOU OFFER OFFSITE CATERING?

Yes, we would be happy to discuss options for catering your offsite event.



THINGS TO KNOW

We strive to accommodate all our guests dietary needs and food allergies.
However, we cannot guarantee an allergen free environment.

We cater to Vegan and Vegetarian options.

Gluten Free is available upon request.

Beverages are subject to availability.

This event package is subject to change.

CONTACT INFORMATION



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