



G

G E O R G E
R E S T A U R A N T

PRIVATE DINING

111C QUEEN STREET EAST, TORONTO | 416 863 6006 | GEORGEONQUEEN.COM



Thank you for your interest in George.

Our goal in our private dining operations is to extend to you the same exceptional service and food which have placed George in the top tier of Canadian restaurants.

If you are not familiar with George, you should know we are fortunate to have the renowned Canadian Chef, Lorenzo Loseto. His unique and highly creative style of cooking focuses on fresh seasonal and local ingredients. The food prepared for private dining events is drawn directly from our à la carte menu and is prepared with the same care and attention to detail. Our substantial kitchen allows us to devote separate space to your event ensuring your food is not only delicious but timely.

The menu changes regularly to incorporate local and seasonal ingredients. We create your event menus at the time of the event based on ingredients which are at the height of the season. We also offer wonderful hors d'oeuvres, post dinner sweets and wedding cakes. Our menu offerings range from four to ten courses and are subject to tax and gratuity.

Our sommelier is also available to you and will be more than happy to suggest wine pairings from our eclectic and exciting wine list.

Hours of Operation

Below outlines the hours you will have access to the private rooms:

Lunch (Monday through Friday): 12:00pm to 3:00pm

Dinner (Tuesday through Saturday): 5:00pm – 1:00am (last call at 12:15am)

Lunch Buyout (Saturday or Sunday): 11:00am – 4:00pm (hard stop)

Dinner Buyout (Sunday or Monday): 5:00pm – 1:00am (last call at 12:15am)

Room Capacities

Our restaurant is divided into several rooms with varying capacities. Rooms can be combined or separate to create smaller or larger spaces. The Grand Georgian Room is a combination of all three private rooms and includes access to a small patio in the summer for cocktails.

Although there are no room rental fees for the use of our private rooms, a minimum food and beverage expenditure is in effect (not inclusive of tax and gratuity). These are outlined in the schedule below:

Area	Capacity for Seated Dinner	Capacity for Cocktails
Eliot Room	10	0
Georgian 1 Room	32	50
Georgian 2 Room	26	40
Grand Georgian Room	64	110
George Courtyard	60	100
George Restaurant	110 (120 max utilizing our booths)	150

For images of our rooms please visit www.georgeonqueen.com

Minimum Food and Beverage Expenditures per Room

During morning, afternoon and evening hours, the following minimum food and beverage charges will apply to the following rooms. Food and beverage minimums are assessed before tax and gratuity:

Room	AFTERNOON	EVENING
Eliot Room	\$500	\$1000
Georgian 1 Room	\$750	\$1500
Georgian 2 Room	\$750	\$1500
Grand Georgian Room	\$1500	\$3000
Exclusive Use Saturday	\$6500	Not Available
Exclusive Use Sunday	\$6500	\$8500
Exclusive Use Sunday (May – Oct)	\$6500	\$10,000
Exclusive Use Monday	Not Available	\$6500

Minimums subject to change without notice.

Setup Charges

There is a \$500 setup fee for each space used for your wedding:

Ceremony (courtyard or indoor location)	\$500
Dinner (main dining or private dining room)	\$500
Reception (main dining or private dining room)	\$500

Exclusive Use of George

George in its entirety is available for private bookings on Saturday during the day until 4pm (hard stop), Sundays and Monday evenings when the restaurant is normally closed. During the summer months, the full courtyard is available for use of onsite ceremonies or cocktail receptions.

We can accommodate 50 guests seated on the lower level with 15 guests seated on the upper level for wedding ceremonies. Remainder of guests will stand.





PRIVATE DINING GUIDELINES

Booking Procedures

Bookings and enquiries can be made through our Private Dining Department, via weddings@georgeonqueen.com or 416-368-6006 ext. 271.

Payments, Deposits and Settlement Terms

a) All buyout wedding events require a \$2500 deposit to secure the reservation and non-buyout wedding events require a \$500 deposit.

Please note that rooms are not considered confirmed until a deposit and contract with a valid credit card number are received.

b) A second deposit of half the minimum food and beverage expenditure is due one month before your wedding date for events which are estimated to exceed \$10,000, and all buyouts.

c) Full payment, less deposits, is to be paid at the end of your event via cash, credit card or certified cheque.

All deposits are forfeit.

Confirmation of Booking and Final Numbers

a) In advance of your event our private dining department will provide you with a detailed banqueting event order (BEO) outlining the specific pricing, timeline and other particulars of your event.

b) Confirmation of final guest count must be communicated no later than three (3) days in advance of your wedding date.

c) George accepts an adjustment due to unforeseen circumstances to a maximum of three (3) guests. Additional guests who are 'no shows' will be charged at full value for food and gratuity.

Cancellations

a) More than 30 days notice - deposit is forfeit. No additional penalty.

b) Less than 30 days notice – credit card on file will be charged the anticipated food and beverage spend based on the anticipated guest count.

Menu and Food Details

All private dining events will need to select from pre-set menus. Cost of menus will be adjusted accordingly should you wish to customize a menu from the pre-set sample items.

Menu items are based from our current selections and prices and change throughout the year based on seasonal availability and market prices. Food items are subject to change and are based on current market prices.

Executive Chef, Lorenzo Loseto's innovative 'Toronto Cuisine' is devoted to seasonal, natural, local and sustainable food. Menus are unable to be reinvented to any other cuisine.

Outside Food and Beverage

Outside food and beverage is not allowed without advance agreement by George Restaurant.

George Reserves the right to assess a fee based for any external food and beverage brought onto the premises.

Cake Cutting and External Desserts \$6 / person

Kosher Meals \$25 per meal brought onto premise

Responsible Service of Alcohol

In compliance with Provincial and Federal laws, George reserves the right to restrict or refuse the service of alcohol to any guests we deem to be intoxicated.

Menu Tastings

Menu tastings are complimentary for the wedding couple. You will need to have a guest count that is 40 or over to receive a tasting.

Additional guests are welcome but will be charged the full value of all food and beverage consumed.

Lunch menu tastings are available from Tuesday through Thursday at 12:30pm or 1:00pm. Dinner menu tastings are available Tuesday or Wednesday evenings at 5:30pm or 6:00pm.

Menu tastings will be scheduled three (3) to four (4) weeks prior to your wedding date to ensure you are sampling a current menu. Menus are always subject to produce availability. The wedding couple will send their preferred menu to the Wedding Coordinator who will make the reservation.

As our menus offer a choice, George Restaurant will provide one plate of each dish per course. Any additional plates will be billed to the couple on the evening of the tasting.

During the tasting, the couple will meet with the Sommelier who will provide three (3) samples of both a red and a white wine. Any additional beverages will be billed to the couple.

Payment for additional guests, food and/ or beverage will be settled on the day of the tasting.

There are no menu tastings on cakes and hors d'oeuvres.

Vendor Meals

Vendor meals are offered at \$60pp++. They consist of a George Salad, choice of main and a choice of dessert.

Food and Beverage Order Deadlines

All event requirements including food and beverage orders must be received no later than three weeks prior to your event. Minor adjustments to food quantities can be made up to one week in advance.

Adjustments to Room Configurations

George reserves the right to make minor adjustments to room configurations based on final confirmed numbers. These changes will be communicated via email or telephone.

Additional Staff

George reserves the right to assess an additional staffing charge should the specifics of an event fall outside of our normal operation model. This is generally \$250 per additional staff member.

George agrees to notify you in advance if this is required.

Additional Charges

Late opening fee – Operation after 1am	\$1000 + consumption
General setup fee – Discretionary based on room setup	\$250 minimum
Additional Staff	\$250pp

Automatic Gratuity

A standard 18% pre-tax gratuity will be applied to all private event bookings.

Key Dates to Remember

- Onsite planning meeting with the Wedding Coordinator.
- A second deposit of half the minimum food and beverage expenditure is due one (1) month prior to wedding date
- Menu tastings will be completed three (3) to four (4) weeks before the wedding date
- All food and beverage selections and floor plans due and considered final two (2) weeks prior to event date
- Final guest count is considered final three (3) days prior to event date

Music/ Quiet Enjoyment – George Restaurant and The Ivy Hotel

Live music/ DJ is welcome on our premise but must be expressly approved by the General Manager. We do not allow amplified music or any music which may affect the enjoyment of other guests both in the restaurant or hotel. George reserves the right to limit the sound of music or any other activity that may negatively affect other George patrons or guests staying upstairs in The Ivy Hotel.

Please note that the private dining rooms are located directly beneath The Ivy Hotel rooms. Should you wish to include entertainment, you have the option of reserving all four rooms at a special discount of \$1,400 (plus HST) or end music at 11pm (hard stop). No dry ice machines are permitted on our site.

Please note that reserving your event date does not automatically reserve your hotel room(s). **It is the clients' responsibility to contact concierge directly to reserve your room(s) at 416.368.6006 x221 or concierge@verity.ca. Failing to do so will result in an 11pm hard stop for DJ/ live music performances.**

Re:SOUND

Re:Sound is a Canadian not-for-profit music licensing company ensuring fair compensation for artists and record companies. This fee is government mandated. It is a onetime fee (not per person). Below is

the cost breakdown:

	With dancing	Without dancing
1-100 people	\$22 +tax	\$12 +tax
101-200 people	\$33 +tax	\$18 +tax

Rehearsal

Wedding rehearsals are subject to availability and approval from the General Manager. Please speak to your Wedding Coordinator for more information and to arrange. Our restaurant and courtyard will not be setup to mimic the wedding setup for rehearsals if approved.

Onsite Contact for Day Of

Day of onsite contact will be a George Manager. The Wedding Coordinator will be onsite the day of the event up until the start of dinner service. The George Manager will then take over as the onsite contact for the remainder of the event.

Timing and Vendor Deliveries

Wedding couple (including bridal party and family members), photographers and respective vendors for deliveries may setup and have access to George Restaurant two (2) hours prior to the guests invite time.

Earlier access may be subject to a staffing surcharge. If approved, early deliveries will need to be communicated to your Wedding Coordinator 48hrs in advance.

Lunch functions will have access to the restaurant from 9:00am to 4:00pm (hard stop).

Evening functions will have access from 4:00pm to 1:00am. Last call will be announced at 12:15pm.

Rental Equipment

Should George not carry the furniture, linens or wares you desire, we can make arrangements to rent these items. We strongly suggest a site inspection prior to your event. Rental charges will be at the clients' expense and added to your final bill for payment.

There is a \$75 rental charge should you require a projector and/or a \$50 rental charge should you require a screen for your event. Rental charges will be at the client's expense and added to your final bill for payment.

Parking

There is a large public VINCI Park lot directly across from the restaurant on Queen Street (north side). The VINCI Park lot is a machine paid lot, therefore, there are no valet services.

Photography

No photos are permitted in the private members section of Verity or inside the kitchen area without prior consent. Should you wish to use these locations for photos, you will need to receive confirmation from the General Manager. You will have to sign a waiver and there will be a \$250 fee applied.

Smoking

Please note that no smoking is permitted on our premise, including the courtyard and side patio. Guests who are smokers will have to proceed to Queen or Richmond streets.

Damages

Please note all event rooms will be inspected upon the completion of your event. The client is fully responsible for any damages to fixtures, equipment, furniture or rooms caused by you or your guests. Should damages be discovered George will provide you with a quote for repair or replacement. Repair or replacement costs will be charged to the credit card on file and are non-negotiable.

Formal Address

George Restaurant
111C Queen Street East
Toronto, Ontario
M5C 1S2
416.863.6006

Mailing Address

George Restaurant
111D Queen Street East
Mail Box 105
Toronto, Ontario
M5C 1S2

Constructive Feedback

Our goal is to exceed your expectations on each and every meeting or event that you host at George. If you have feedback regarding the planning or execution of your meeting or event, we ask that you direct your comments to the Food & Beverage Manager at 416-368-6006 ext. 251 or at info@georgeonqueen.com.

Preferred Vendors

In-House Florist:

Elizabeth Munro of Elizabeth Munro Design

416.214.4760

elizabethmunro@hotmail.com

Officiant:

Martin Frith, RMFT, Humanist Officiant of Ceremonies with Choice

416.362.1141 or 1.866.221.7950

martin@ceremonieswithchoice.ca

www.ceremonieswithchoice.ca

DJ:

DJ Danny Floh-Back

647.998.3564

spin@flohback.com

Photographer:

Mike Day, The Art of Weddings

416.573.0434

info@theartofweddings.com

www.theartofweddings.com

Jazz Trio:

David Johanns

info@davidjohanns.com

www.davidjohanns.com





PRIVATE DINING CONTRACT

Name (primary contact)			
Number			
Email			
Names of Wedding Couple			
Date of Event			
Number of Guests			
Event Description			
Location			
Start Time			
End Time			
Deposit Required			
Name on Credit Card			
Card Type	<input type="checkbox"/> Visa <input type="checkbox"/> MasterCard <input type="checkbox"/> Amex		
Credit Card Number			
Expiry Date		CSV Code	
Signature			

Hotels and Music: What form of music will you have at the wedding: Band DJ iPod

If yes to a band and/ or DJ, it is the couples responsibility to contact concierge directly to reserve the hotel rooms at 416.368.6006 x221/ concierge@verity.ca. Please note that your deposit will not be processed until hotel rooms have been booked. Failing to reserve the hotel rooms will result in an 11pm hard stop curfew for DJ and live music performances.

If yes to a band and/ or DJ, indicate the date that hotel rooms were booked with concierge: _____

I have read and accept the above terms outlined in the above Private Dining Guide and agree to be bound by them.

Date: _____ **Signature:** _____

For your convenience you may return this form via email or fax: 416 368 6093

Please note credit card statements will read Verity for deposit charges

111C QUEEN STREET EAST, TORONTO | 416 863 6006 | GEORGEONQUEEN.COM