



coffee oysters champagne

à  
toi

CELEBRATION  
PACKAGES

# The Scene Setter

A perfect way to begin any celebration—whether it's a birthday, anniversary, or a night out with your favourite people. Start with bubbly, fresh oysters, and a curated selection of canapés, finished with something sweet. Effortless, elegant, and just enough to make the moment feel special.

## Info

GROUP SIZE	EVENT LOCATION	TIME SLOT
10-12	Half Library/ Chef's Table	6-9pm or 11pm-2am
12-15	Half Library	6-9pm or 11pm-2am

**\$65 PER PERSON**

## Drinks

### WELCOME BUBBLY

- Mionetto Prosecco  
Veneto Italy

## Food

### 5 CANAPÉS

#### Select From

- Onion Petals
- Petite Potato Croquette
- Stacked & Melted
- Honey & Goat Cheese Bites
- Mushroom Croquettes
- Heirloom Tomato & Basil Crostini
- Cajun Shrimp
- Tuna Tartare

### OYSTERS

Served with a Selection of Mignonette,  
Fresh Horseradish & Lemon

### 1 DESSERT CANAPÉ

#### Select From

- Beignets
- Mini Chocolate Chip Cookies

\*Please be aware for group bookings, we will present one bill for your group and can permit up to 4 even electronic payments. A 20% auto-gratuity is implemented for all larger party bookings. A minimum spend will be discussed with your Event Manager.

[Click for Food Descriptions](#)

# The Feature

Made for celebrations that deserve a little more—think birthdays that turn into stories, engagement toasts, or a stylish bachelor or bachelorette night. Enjoy your choice of welcome bubbly, oysters, cheese & charcuterie, and an expanded selection of canapés and dessert. It's the kind of experience that naturally becomes the centre of the night.

## Info

GROUP SIZE	EVENT LOCATION	TIME SLOT
10-12	Half Library/ Chef's Table	6-9pm or 11pm-2am
15-20	Half Library/ Stage	6-9pm or 11pm-2am
20-25	Half Library/ Stage	6-9pm or 11pm-2am

**\$80 PER PERSON**

\*Please be aware for group bookings, we will present one bill for your group and can permit up to 4 even electronic payments. A 20% auto-gratuity is implemented for all larger party bookings. A minimum spend will be discussed with your Event Manager.

## Drinks

### WELCOME BUBBLY

*Select From*

- Mionetto Prosecco  
Veneto Italy  
or Louis Bouillot Rosé  
Burgundy, France

## Food

### 5 CANAPÉS

*Select From*

- Brie Bites
- Onion Petals
- Petite Potato Croquette
- Stacked & Melted
- Poutine
- Honey & Goat Cheese Bites
- Mushroom Croquettes
- The Olive Affair
- Eggplant Fritter
- Heirloom Tomato & Basil Crostini
- Cajun Shrimp
- Tuna Tartare
- Mini Burger Royale
- Chicken Skewers
- Fried Chicken

### OYSTERS

Served with a Selection of Mignonette, Fresh Horseradish & Lemon

### CHEESE & CHARCUTERIE

Chef's Selection of International Cheeses & Meats, Dijon, Pickles & Grilled Sourdough

### 1 DESSERT CANAPÉ

*Select From*

- Mini Espresso Crème Brûlée
- Mini Sticky Toffee Pudding
- Beignets
- Mini Chocolate Chip Cookies

[Click for Food Descriptions](#)

# The Grand Soirée

For the moments you want to go all in—milestone birthdays, engagements, or unforgettable bachelor and bachelorette celebrations. Begin with your choice of bubbly and a cocktail or zero-proof creation, alongside oysters, cheese & charcuterie, and our most elevated canapé and dessert selections. This is where the night becomes the occasion.



## Info

GROUP SIZE	EVENT LOCATION	TIME SLOT
10-12	Half Library/ Chef's Table	Flexible
15-20	Half Library/ Stage	Flexible
20-25	Full Library/ Half Library/ Stage	Flexible

**\$110 PER PERSON**

\*Please be aware for group bookings, we will present one bill for your group and can permit up to 4 even electronic payments. A 20% auto-gratuity is implemented for all larger party bookings. A minimum spend will be discussed with your Event Manager.

## Drinks

### WELCOME BUBBLY

*Select From*

- Mionetto Prosecco  
Veneto Italy  
or Louis Bouillot Rosé  
Burgundy, France

### COCKTAIL/ZERO PROOF COCKTAIL

*Select From*

- Les Années Folles
- Papa Picante
- Corsair
- A Perfect Pair
- Attagirl

[Click for Drink Descriptions](#)

## Food

### 5 CANAPÉS

*Select From*

- Brie Bites
- Onion Petals
- Petite Potato Croquette
- Stacked & Melted
- Poutine
- Honey & Goat Cheese Bites
- Mushroom Croquettes
- The Olive Affair
- Eggplant Fritter
- Heirloom Tomato & Basil Crostini
- Cajun Shrimp
- Tuna Tartare
- Steak Bites (Wagyu upgrade +\$13)
- Mini Burger Royale
- Chicken Skewers
- Fried Chicken

### OYSTERS

Served with a Selection of Mignonette, Fresh Horseradish & Lemon

### CHEESE & CHARCUTERIE

Chef's Selection of International Cheeses & Meats, Dijon, Pickles & Grilled Sourdough

### 2 DESSERT CANAPÉS

*Select From*

- Mini Espresso Crème Brûlée
- Mini Sticky Toffee Pudding
- Beignets
- Mini Chocolate Chip Cookies

[Click for Food Descriptions](#)



# Add-Ons

For celebrations that deserve a little more, our curated add-ons are designed to elevate the experience beyond the table. From indulgent bites and celebratory pours to interactive moments your guests won't stop talking about, each addition brings even more personality, energy, and unforgettable memories to the night. Whether you're planning a birthday, engagement celebration, anniversary, or bachelor/bachelorette party, these elevated extras are the perfect way to make the occasion feel truly one of a kind.

**Champagne & Caviar Shooters**  
\$42/person

**Mini Espresso Martini Shots**  
\$12/person

**Polaroid Photographer**  
\$120 - 2 hours

**Mystery Backroom Entertainment**  
\$30/person - (Thursday-Saturdays)

**More snacks or drinks?**  
Ask to see our full listing for additional yummy add-ons!

# Passed Canapés

## VEGETARIAN

### PHYLLO BRIE BITES

Brie Brigid, Blueberry Compote

### PETITE POTATO CROQUETTES

**(VEGAN - Remove Aioli)**

Lemon, Green Peppercorn,  
Lime Ancho Aioli

### MUSHROOM CROQUETTES

Porcini, Truffle Aioli

### STACKED & MELTED

Aged Cheddar, Smoked Provolone,  
Brioche Bread

### POUTINE

Triple Cooked Frites, Cheese Curds,  
Vegetarian Gravy

### HONEY & GOAT CHEESE BITES

Phyllo Cup, Whipped Honey Goat  
Cheese, Chili Oil

### ONION PETALS

Sour Cream, Caramelized Onions, Chives

## VEGAN

### THE OLIVE AFFAIR **DF**

Olive Tapenade, Balsamic Glaze

### EGGPLANT FRITTER **DF**

Tomato Chutney

### HEIRLOOM TOMATO & BASIL CROSTINI **DF**

Roasted Heirloom Tomato, Basil,  
Confit Garlic, Balsamic

## MEAT

### FRIED CHICKEN

Sweet Chili, Green Onion, Pickle Chili

### MINI BURGER ROYALE

Beef Brisket & Pork, Cheddar, Smoked  
Bacon, Pickles, Secret Sauce

### STEAK BITES **GF**

Striploin, Cippolini Jus  
**Upgrade to Wagyu \$13**

### CHICKEN SKEWERS **DF**

Chicken Thigh, Lemongrass, Lime Leaf,  
Coconut, Soy Glaze

## SEAFOOD

### TUNA TARTARE **GF**

Corn, Mango, Jicama, Serrano Mayo,  
Sweety Drop, Tortilla Chip

### CAJUN SHRIMP **GF DF**

Lemon, Cajun Spice

## DESSERTS

### BEIGNETS

Flavours: Powdered Sugar  
& Cinnamon Sugar

### MINI ESPRESSO CRÈME BRÛLÉE

Maple, Chocolate Ganache

### MINI STICKY TOFFEE PUDDING

Crème Anglaise, Coconut Tuile

### MINI CHOCOLATE CHIP COOKIES

House Made Chocolate Chip Cookies

# Drinks

## COCKTAILS

### LES ANNÉES FOLLES

Empress 1908 Gin, Vanilla,  
Pamplemousse, Lillet Blanc, Absinthe,  
Lemon, Grapefruit Bitters

### PAPA PICANTE

El Tequileño Tequila, Watermelon Rind,  
Jalapeño, Prickly Pear, Lime, Basil,  
Cherry Bitters

### CORSAIR

Planteray 3 Star Rum, Banana Liqueur,  
Cointreau, White Vermouth, Coconut  
Water, Lime, Coffee Bitters

### A PERFECT PAIR

Grey Goose Vodka, Lillet Blanc, Apple,  
Pear Liqueur, Verjus, Absinthe, Pear  
Bitters

### ATTAGIRL

Crown Royal, Del Maguay Vida, Amaro  
Nonino, Licor 43, Amontillado Sherry,  
Honey, Peychauds, Chocolate Bitters



**GF** - Gluten Free    **DF** - Dairy Free

# Celebrate With Us

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