



PRIVATE EVENTS
JOEY EATON CENTRE



At JOEY we believe the first step in creating an exciting, unforgettable event starts with selecting the perfect style experience for your group

Social Experience

Mingle around the room and enjoy a variety of our live action food + beverage stations, hot pass appetizers and jaw-dropping platters. This experience is catered to meet your specific needs and focuses on creating a social space for your group.

Family-Style Experience

Gather around the table in an intimate setting like you would at home. Pass plates, pour wine and create memories all while enjoying JOEY's signature menu items done family-style.

Globally Inspired Experience

Take a tour of our Globally Inspired cuisine in this multi-course set menu. Want to elevate your experience? Ask your dedicated Event Manager to turn this into a tasting experience by pairing courses with our award winning wine selection.

Corporate Experience

Early morning meetings are made fun again with our delicious options sure to please your non-morning colleagues.

We know. It's hard to choose. Why not combine more than one for the ultimate experience? Ask your dedicated event coordinator for more details.



Social Experience

LIVE ACTION STATIONS

Mingle around the room and enjoy a variety of our live action food + beverage stations, hot passed appetizers and jaw-dropping platters. This experience is catered to meet your specific needs and focuses on creating a social space for your group.

SUSHI CHEF IS IN \$22 | PER PERSON

INCLUDES:

A highlight for most receptions, watch our chefs in action while they hand-roll sushi for your guests.

SEARED SALMON SUSHI

fire torched salmon, umami sauce, shaved serrano peppers

TUNA + AVOCADO ROLL

chili mayo, micro cilantro, tempura crunch, teriyaki glaze

SUSHI CONES

tempura prawn, avocado, spicy mayo, tobiko



Social Experience

APPETIZERS

TANDOORI CHICKEN FLATBREAD **12 BITES** | 18
chutney, red onion, fresh cilantro, yogurt

PESTO PRAWN FLATBREAD **12 BITES** | 18
whole milk mozzarella, sun-dried tomatoes, chipotle aioli

MINI KOBE STYLE BEEF MEATBALLS **12 BITES** | 23½
tomato sauce, truffle cream

CHINATOWN SPRINGROLLS **12 BITES** | 30
farkay noodles, sweet chili sauce, fresh cilantro,

LOBSTER GRILLED CHEESE **12 BITES** | 30
brie + cheddar, cocktail sauce

TUNA + AVOCADO ROLL **12 BITES** | 30
chili mayo, micro cilantro, tempura crunch, teriyaki glaze

BUTTER CHICKEN **12 BITES** | 34¼
aromatic rice, naan, papadum, cilantro, yogurt

POUTINE **12 BITES** | 36½
thick-cut fries, peppercorn gravy, fresh cheese curds

SLIDERS ROYALE **8 SLIDERS PER ORDER** | 51
hand-pressed patty, secret sauce, american cheese

VEGETARIAN SLIDERS **8 SLIDERS PER ORDER** | 51
hand-pressed vegetarian patty, miso mayo, monterey jack,
onions, sprouts, pickles



Social Experience

PLATTERS

HUMMUS **SERVES UP TO 50 GUESTS** | 100

tzatziki, dill + olives, crispy pita

SUSHI **12 BITES** | 30

variety of our seared salmon sushi, tuna + avocado roll and vegetarian roll

CHARCUTERIE PLATTER **PER PERSON** | 15

olive oil crostini, locally produced cured meats and cheeses, condiments + accompaniments (*Minimum order of 25 people*)

MINI COOKIE SELECTION **12 BITES** | 26

select from a variety of flavours:
chocolate chip, double chocolate chocolate chip, oatmeal raisin, scottish shortbread

WARM ITALIAN DONUTS + APPLE PIE PLATTER **80 BITES** | 180

vanilla + mascarpone cream, lemon curd
bite sized apple pie



Social Experience

A dedicated bartender, visual display and fresh ingredients at these lively action stations.

BEVERAGE STATIONS

FRESHLY PRESSED JUICE BAR

\$270 | 25 PEOPLE

A selection of hand-pressed juices accompanied by refreshing soda and a fresh fruit display.

your choice of grapefruit, orange and citrus

WINE BAR

PRICE BY THE BOTTLE

A dedicated bartender and full selection of available wine and bubbly from our menu.

your choice of red, white and/or bubbly served by the bottle

SMOKED NEGRONI STATION

\$360 | 25 PEOPLE

+ \$10 per additional person

Hit all the senses with this buzz-worthy beverage station. A dedicated bartender will light-up the room with the aroma of smoked applewood while preparing our elevated version of the classic Negroni.



Family-Style Experience

Gather around the table in an intimate setting like you would at home. Pass plates, pour wine and create memories all while enjoying JOEY's signature menu items done family-style.

Vegetarian options available upon request.

\$30 PER PERSON

COURSE 1

MARKET SALAD

fresh corn, emerald kale, hass avocado, toasted almonds, aged white cheddar

COURSE 2

BOMBAY BUTTER CHICKEN

aromatic basmati rice, papadum, house baked naan

ROASTED PEANUT CURRY BOWL

prawns, malaysian coconut curry, roasted broccoli

AROMATIC RICE

COURSE 3

WARM ITALIAN DONUTS

vanilla + mascarpone cream, lemon curd

\$45 PER PERSON

COURSE 1

MARKET SALAD

fresh corn, emerald kale, hass avocado, toasted almonds, aged white cheddar

COURSE 2

PASTA POMODORO

calabrian chili spiked tomato sauce, whipped ricotta, fresh basil, parmesan

ROTISSERIE CHICKEN

sun-dried tomato gravy

ASPARAGUS

MASHED POTATOES

COURSE 3

WARM ITALIAN DONUTS

vanilla + mascarpone cream, lemon curd

\$50 PER PERSON

COURSE 1

COBB SALAD

romaine + kale, double smoked bacon, soft-boiled egg, grana padano dressing

HUMMUS PLATTER

tzatziki, dill + olives, crispy pita

COURSE 2

PASTA POMODORO

calabrian chili spiked tomato sauce, whipped ricotta, fresh basil, parmesan

HERB CRUSHED SALMON

lemon butter sauce

ASPARAGUS

MASHED POTATOES

COURSE 3

WARM ITALIAN DONUTS

vanilla + mascarpone cream, lemon curd

\$65 PER PERSON

COURSE 1

COBB SALAD

romaine + kale, double smoked bacon, soft-boiled egg, grana padano dressing

HUMMUS PLATTER

tzatziki, dill + olives, crispy pita

COURSE 2

LOBSTER RAVIOLI

micro herbs, fresh dill

NEW YORK STEAK

peppercorn sauce

GARLIC BUTTER PRAWNS

ASPARAGUS

MASHED POTATOES

COURSE 3

WARM ITALIAN DONUTS

vanilla + mascarpone cream, lemon curd

Globally Inspired Experience

Take a tour of our Globally Inspired cuisine in this multi-course set menu. This allows your guests to have the choice within each course to customize their experience.

Want to elevate your experience? Ask your dedicated Event Manager to turn this into a tasting experience by pairing courses with our award winning wine selection.

\$55 PER PERSON

COURSE 1

HOUSE SALAD

mixed greens, fresh market vegetables, french vinaigrette, feta, pickled currants + freshly squeezed lemon juice

MODERN CAESAR

romaine + kale mix, crispy bread crumbs, grana padano dressing

COURSE 2

HERB CRUSHED SALMON

lemon butter sauce

ROTISSERIE CHICKEN

mashed potatoes, chef's choice daily vegetables, sun-dried tomato gravy

BALSAMIC BRAISED SHORT RIB

slow braised to fork tender, mash potatoes, balsamic jus, chef's choice daily vegetables

THE BUDDHA BOWL

crisp veggie fritters, cucumber + tomato, miso dressing, brown rice+ chicken, salmon or vegetables

COURSE 3

WARM ITALIAN DONUTS

vanilla + mascarpone cream, lemon curd

INDIVIDUALLY BAKED APPLE PIE

hand folded pastry, oat almond topping, maple ice cream

\$65 PER PERSON

FOR THE TABLE

CHARCUTERIE BOARD

selectioned meats and cheeses, chutney, crostini + olives

COURSE 1

HOUSE SALAD

mixed greens, fresh market vegetables, french vinaigrette, feta, pickled currants + freshly squeezed lemon juice

MODERN CAESAR

romaine + kale mix, crispy bread crumbs, grana padano dressing

CHEF INSPIRED SOUP

in-house creation. ask for further details.

COURSE 2

HERB CRUSHED SALMON

lemon butter sauce

ROTISSERIE CHICKEN

mashed potatoes, chef's choice daily vegetables, sun-dried tomato gravy

BALSAMIC BRAISED SHORT RIB

slow braised to fork tender, mash potatoes, balsamic jus, chef's choice daily vegetables

THE BUDDHA BOWL

crisp veggie fritters, cucumber + tomato, miso dressing, brown rice+ chicken, salmon or vegetables

COURSE 3

WARM ITALIAN DONUTS

vanilla + mascarpone cream, lemon curd

CHOCOLATE PAVÉ

chocolate ganache, feuilletine wafer crunch, tahitian vanilla whipped cream, raspberry coulis

INDIVIDUALLY BAKED APPLE PIE

hand folded pastry, oat almond topping, maple ice cream

Corporate Experience

Early morning meetings are made fun again with our delicious options sure to please your non-morning colleagues.

SELECT NON-ALCOHOLIC BEVERAGES

\$4 PER PERSON

Including unlimited JJ Bean drip coffee, Two Leaves Tea and a selection of pop

FRUIT AND YOGURT

\$12½ PER PERSON

Seasonal fruit, mixed berries, maple nut granola, honey

CHOOSE FROM THE FOLLOWING (PRICES LISTED PER DOZEN):

ASSORTED COOKIES | 26

chocolate chip, oatmeal raisin, double chocolate, scottish short bread

WARM SAVOURY SCONES | 36

aged cheddar, bacon, chives

WARM SWEET SCONES | 36

raisins, cinnamon

ORANGE CRANBERRY MUFFINS | 36

fresh cranberry, orange zest, whole wheat goodness

CHOCOLATE ZUCCHINI MUFFINS | 36

a healthy muffin with a twist



The Room

FLOOR PLAN

Our lower level Private Events Space at JOEY Eaton Centre offers the perfect setting with warm wood accents and a private bar. Host gatherings of 125 to 150 and enjoy handcrafted cocktails, award winning wines and globally inspired dishes with the choice of a tailored menu experience.

A
INTIMATE ROOM 1
Up to 32 seated

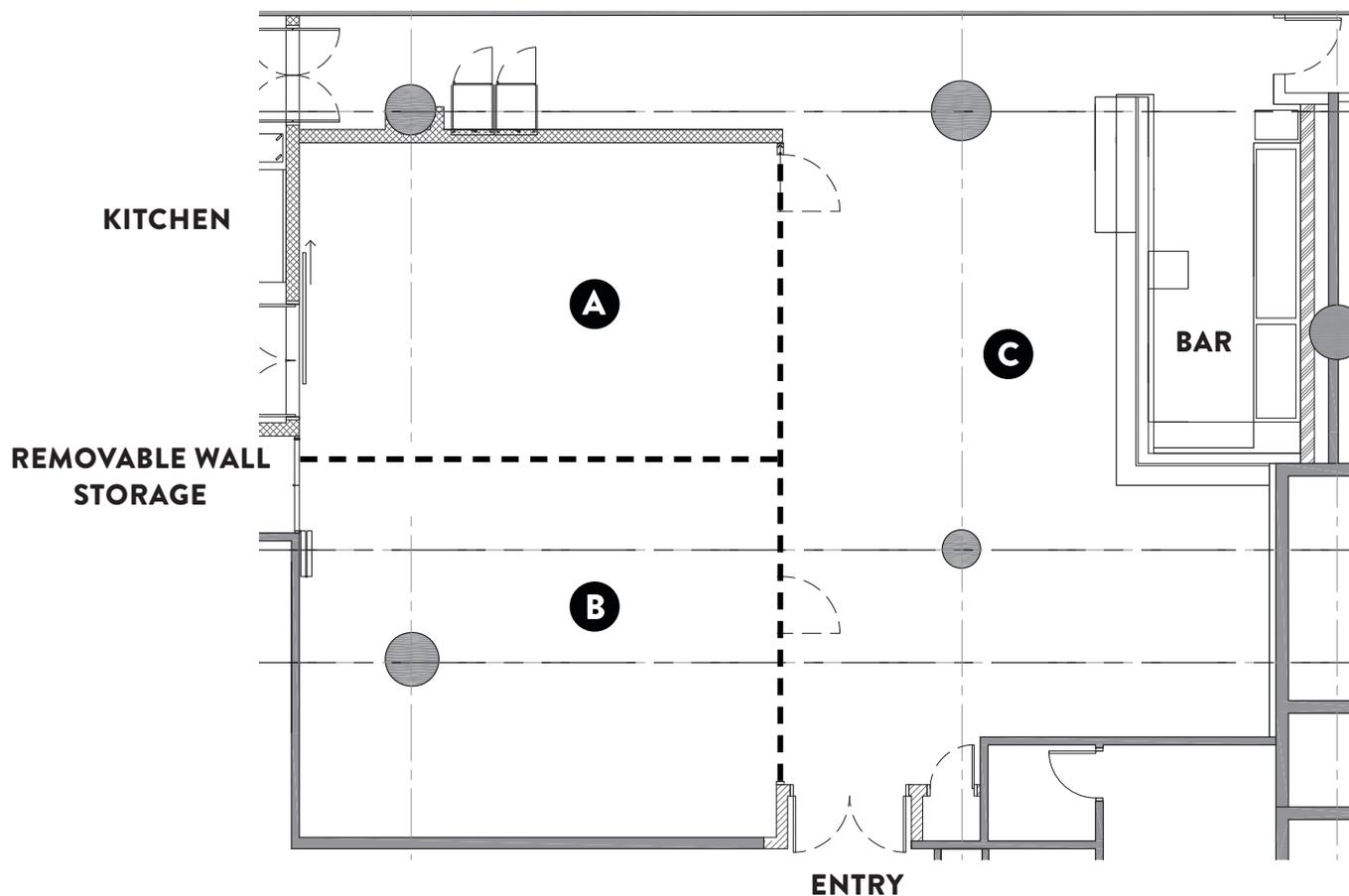
B
INTIMATE ROOM 1
Up to 32 seated

C
LOUNGE
Up to 55 standing

A B
MIDSIZE ROOM 1
Up to 64 seated

A C
MIDSIZE ROOM 2
Up to 40 seated
Up to 75 standing

A B C
ALL 3 ROOMS
100 Seated
150 Standing



The Room

Our private venue features state of the art facilities with a private kitchen, private bar and multiple room set up options to cater to your needs. With our dedicated service during planning, execution and follow up, you are sure to hear accolades from your guests for months to come.

Large screen TVs

Custom audio + video control

Playlist options

Video presentation capabilities

On-site event coordinators

Preferred vendor program

Private sports viewing

Wedding reception

Family + Birthday celebrations

Morning meeting space

Corporate lunch

Cocktail reception

