

mademoiselle

RAW BAR + GRILL

MADemoiselle MAKES A SPLASHY ENTRANCE ON KING WEST

King Street West has established its status as Toronto's premier nightlife and dining destination. With a mix of trend-setting restaurants, stylish lounges, and beloved neighbourhood spots, it's a magnet for downtown tastemakers and those drawn to the city's energy. Experience Mademoiselle – a bold addition bringing a fresh, elevated experience to the heart of King West.

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EVENT SPACE

Escape to the opulent sophistication of Mademoiselle Toronto and indulge in our unparalleled selection of champagne, wines, and spirits, paired with chef-driven cuisine designed to be shared and savoured. A truly exclusive experience, Mademoiselle is a magical place to gather, celebrate, and indulge in refined flavours, elevated hospitality, and unforgettable evenings.



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TOP FLOOR BUYOUT

Exclusive Perks of a Top Floor Buyout:

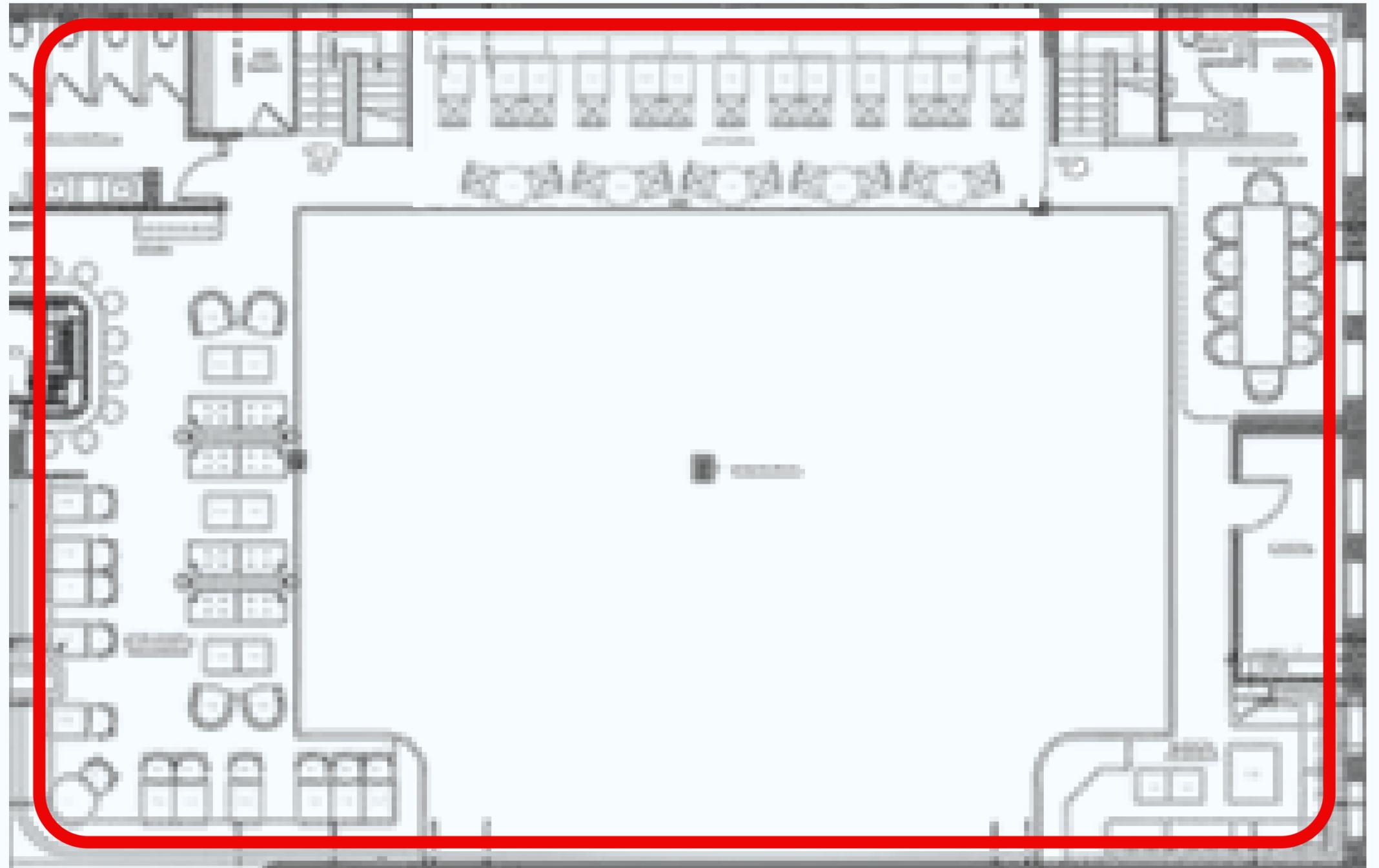
- Dedicated security team exclusively for your event
- Private check-in and hostess service for your guests
- Dedicated bartenders throughout the event
- Exclusive use of our upstairs bar
- Dedicated servers and support staff
- Complimentary coat check for all guests

CAPACITY

110 **150**

Seated

Cocktail Reception







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PENTHOUSE BUYOUT

Exclusive Perks of a Penthouse Buyout:

- Security exclusive to your event
- Check-in / hostess exclusive to your event
- Bartenders exclusive to your event
- Exclusive use of our upstairs bar
- Servers / support staff exclusive to your event
- Complimentary coat check for your guests

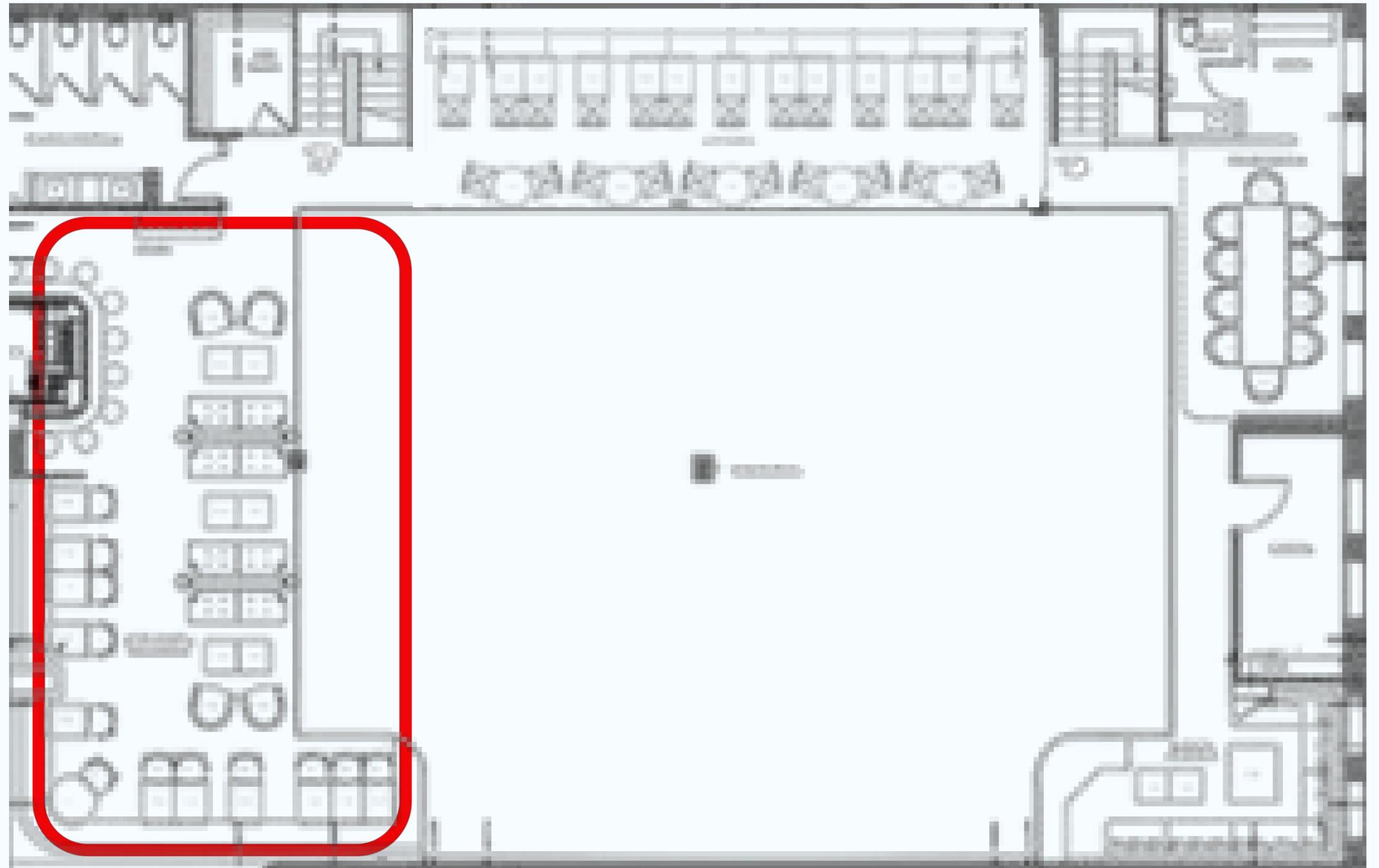
CAPACITY

50

Seated

80

Cocktail Reception







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FULL RESTAURANT BUYOUT (upstairs & main level)

Exclusive perks for your event:

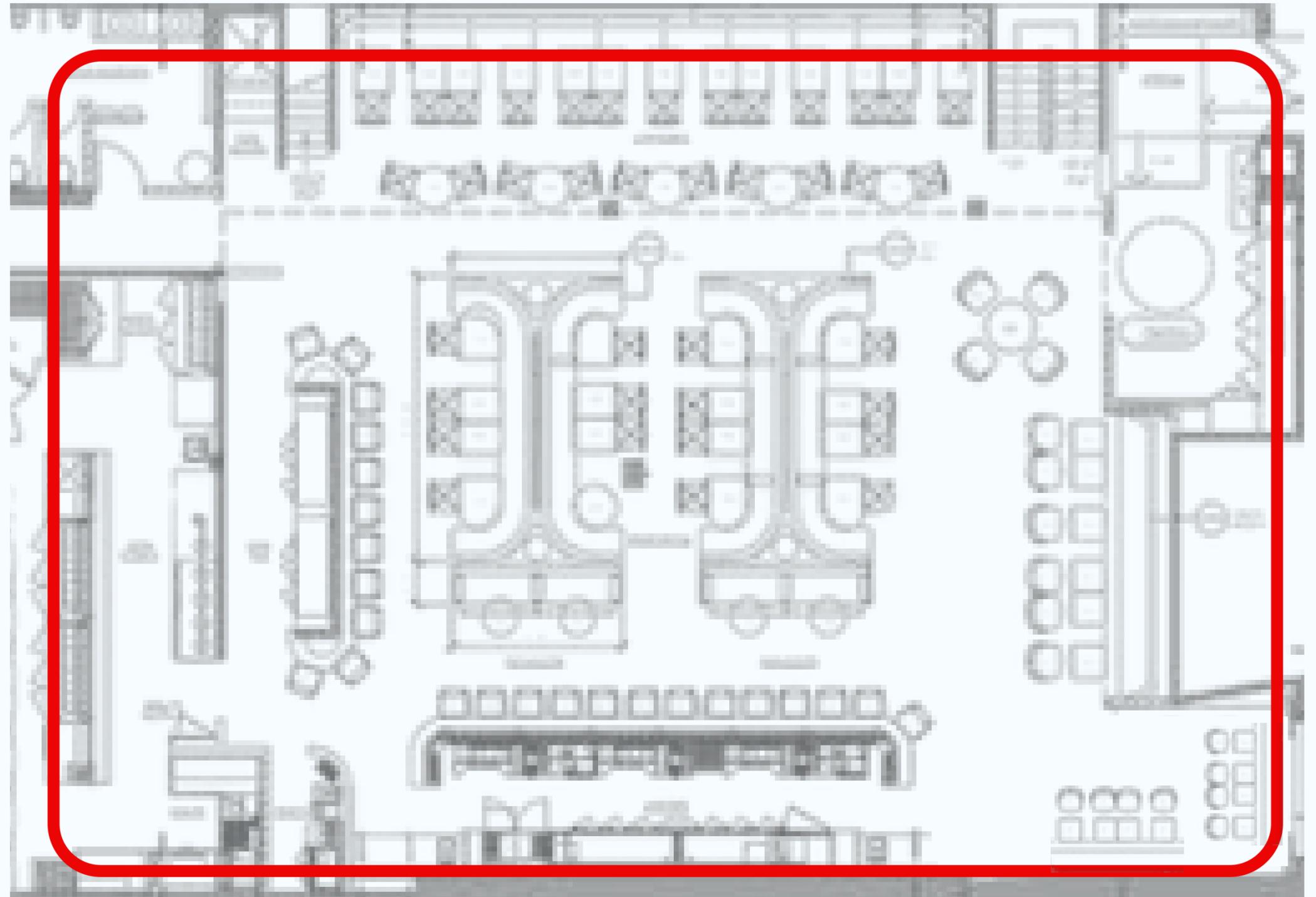
- Two full bars reserved exclusively for your group
- Private check-in and hostess service
- Dedicated bartenders throughout the event
- Dedicated servers and support staff
- Complimentary coat check for all guests
- DJ equipment included
- Flexible setup with food stations available
- Dedicated event manager onsite for the full duration of the event
- Dedicated security team exclusively for your event

CAPACITY

264 **600**

Seated

Cocktail Reception



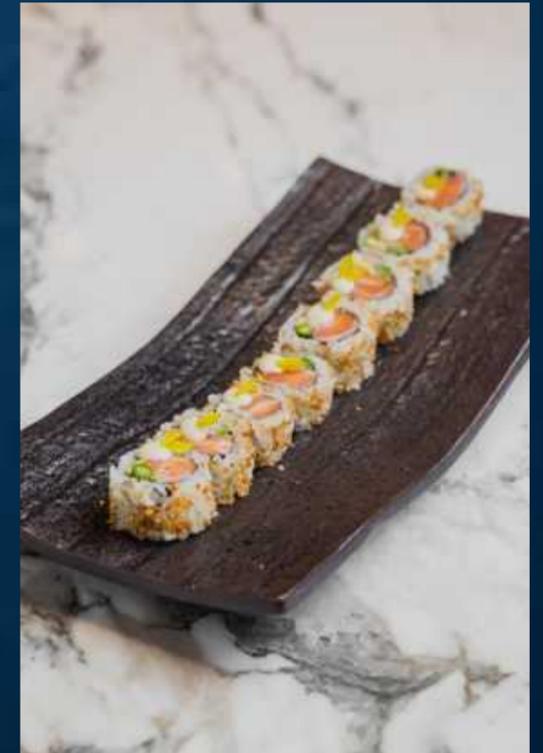




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GROUP DINNER PACKAGES



EXECUTIVE CHEF EVAN DICKINSON

Led by Executive Chef Evan Dickinson, guests can expect to be spoiled by a beautifully crafted global coastal cuisine menu and exceptional cocktails served in an environment that embraces contemporary design within a upscale dining atmosphere



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STARTERS

CAESAR SALAD

double smoked bacon, sourdough crostini, anchovy, chive

SEAFOOD ARANCINI

shrimp, mussels, saffron aioli, poached shrimp, bottarga

SALMON CRUDO

beet cured salmon, avocado crema, orange, yuzu dressing

ENTREE

LEMON CHICKEN

capers, white wine, fresh herbs, fingerling potatoes, broccolini

ATLANTIC SALMON

red quinoa, du puy lentils, spinach, roasted beets, bell pepper rouille

MUSHROOM RAVIOLI

seasonal mushrooms, white wine cream sauce, parmesan cheese

DESSERTS

PEANUT BUTTER BAR

peanut butter cream, chocolate sponge cake, chocolate glazed covered with nuts, vanilla whipped cream

STRAWBERRY TIRAMISU

strawberry tiramisu, mascarpone cheese, pistachio nuts



\$90

Set Menu # 1

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STARTERS

CAESAR SALAD

double smoked bacon, sourdough crostini, anchovy, chive

FRIED CALAMARI

lemon aioli, chives, espelette, fresh lemon

TUNA TATAKI

onion ponzu, yuzu pearls, momiji oroshi, kinome, truffle ponzu

ENTREE

BRAISED SHORTRIB

saffron & carrot puree, mushrooms, potato pave, asparagus, pickled onion, fermented garlic powder

LEMON CHICKEN

capers, white wine, fresh herbs, fingerling potatoes, broccolini

GRILLED BRANZINO

roasted vegetables, potatoes, chimichurri

MUSHROOM RAVIOLI

seasonal mushrooms, white wine cream sauce, parmesan cheese

DESSERTS

PEANUT BUTTER BAR

peanut butter cream, chocolate sponge cake, chocolate glazed covered with nuts, vanilla whipped cream

STRAWBERRY TIRAMISU

strawberry tiramisu, mascarpone cheese, pistachio nuts



\$110

Set Menu # 2

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STARTERS

CAPRESE

heirloom tomato, burrata, pickled pearl onion, shishito peppers, basil vinaigrette

GRILLED OCTOPUS

romesco, roasted fingerling potatoes, cherry tomatoes, olives, garlic aioli

HAMACHI JALAPEÑO

ginger, garlic puree, jalapeño, caviar

ENTREE

14oz STRIPLOIN

roasted vegetables, potatoes, red wine Demi-glaze

BRANZINO

roasted vegetables, potatoes, lemon

LOBSTER SPAGHETTI

half grilled lobster, tomato sauce, garlic, shallots, fresh herbs

MUSHROOM RAVIOLI

seasonal mushrooms, white wine cream sauce, parmesan cheese

DESSERTS

PEANUT BUTTER BAR

peanut butter cream, chocolate sponge cake, chocolate glazed covered with nuts, vanilla whipped cream

STRAWBERRY TIRAMISU

strawberry tiramisu, mascarpone cheese, pistachio nuts



\$140

Set Menu # 3



CANAPE MENU

JUMBO SHRIMP, cocktail sauce \$8

MIAMI RIB SKEWERS \$7

MINI LOBSTER ROLLS \$12.50

TUNA TARTARE, Bluefin Tuna, chili oil, chips, ponzu, avocado, parsley, chives \$7

HAMACHI JALAPEÑO, ginger, garlic puree, jalapeño, caviar \$7

LAMB CHOP, chimichurri \$16.25



MINI LOBSTER MAC & CHEESE, mornay sauce, cheddar, bread crumbs \$7

TRUFFLE FRIES (VEG), parmesan cheese, tarragon aioli \$4.5



SWEET CHILI FRIED CHICKEN \$6

BEEF TARTARE, baguette toast \$6

MINI BURGER, lettuce, tomato, cheddar, aioli \$7.5

MINI VEGGIE SLIDER (VEG), mixed grilled veggies, cheese \$6.5



MINI MEDITERRANEAN SALAD \$7



NIGIRI SUSHI (per pc) atlantic salmon, hamachi, bluefin tuna \$8



Sushi Rolls (6-8 pcs)

SALMON AVOCADO ROLL, salmon, avocado, wasabi mayo, sesame \$22



CALIFORNIA ROLL, crab, avocado, cucumber, red masago \$30



SPICY TUNA ROLL, green onion, bubu arare, spicy mayo \$25



CHOPPED SCALLOP ROLL, chopped scallop, masago, spicy mayo \$25



BBQ EEL ROLL, unagi, avocado, cucumber, sansho pepper \$32



TORO HOSOMAKI ROLL, toro tuna, finely chopped scallions \$28



CHIRASHI MAKI ROLL, salmon, tuna, hamachi, scallop, avocado, scallions, yuzu kosho mayo, rolled with iso no yuki \$38



JUMBO TEMPURA ROLL, prawns, asparagus, avocado, soy glaze, spicy mayo \$25



Food Stations

OYSTERS, red wine mignonette, lemon \$60 per dz

CHARCUTERIE BOARD, assorted cured meats, cheeses, crackers, jams \$500/ board - feeds 30-45 ppl

TOMAHAWK STEAK, chimichurri sauce, demi-glaze sauce \$275/steak (feeds 8-14 ppl)

VEGETABLES, green beans, roasted potatoes \$55 (feeds 8-14 ppl)

PASTA (VEG), rigatoni, tomato sauce, \$20 pp

Additional Costs & Services

Should you wish to enhance your event with musicians, DJs, dancers, aerialists, photobooths, or other live entertainment, our Events Manager would be pleased to assist in coordinating these curated experiences for you

HST
13%

GRATUITY
20%

VENUE BUYOUT FEE
INQUIRE

ADMIN FEE
2%



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563 KING ST. W, TORONTO, ON

EVENTS MANAGER: DALIA NASSAR

EVENTS@MADEMOISELLETO.COM | +1 647-869-6012