



# EVENTS DECK

WINTER 2025-2026

# STOCK

# EVENT MENU GUIDELINES

## 1 SET MENU

- Required for events of 15+
- Set Menus can be modified to accommodate dietary/allergy requirements
- Each course is individually plated
- Menu selection must be confirmed a week before the event date
- Portion sizes are geared to the number of courses
- You'll select your preferred set menu, and each guest will choose their options on the day of the event for each course.

## 2 PASSED

- No modifications can be made to passed menu items
- Can be accompanied by set menu events
- Selections must be confirmed 10 days before the event date
- Charged by dozen

## 3 STATIONS

- Available for Montgomery Room bookings only
- MEAT AND CRUDO STATIONS - EVENTS OF 50+
- Selections must be confirmed 10 days before the event

## 4 PARTY FAVOURS

We can create customized gifts for your guests, suited to your event and budget.

- Bakery gifts of different types with a personalized label
- Products and bags from Stock Grocer
- Gift Cards

## 5 BAR MENU

- Based on consumption (alcoholic and non alcoholic)
- Wine to be selected before the event
- If you like, we can set some restrictions at the bar

## 6 ENHANCEMENTS

- Enhance your event with vendors we've worked in the past and we highly recommend
- Booking with the vendors should be arranged individually by the guest
- Note that we work exclusively with our network of DJs due to the sensitivity of our sound system



**SET MENUS**

- Reduced minimum requirements for lunch and breakfast events (availability & minimum spend)
- Perfect settings for mixing and mingling
- Ideal for corporate teams with busy daytime schedules
- A/V projector available on-site for seamless presentations

# \$55 LUNCH SET MENU



## APPETIZER

### STOCK SALAD

Kale, squash, pecorino, pomegranate

## MAIN

### PASTA POMODORO

Tomato, ricotta squanta, extra virgin olive oil

### PIZZA MARGHERITA

Tomato, mozzarella, fior di latte

### SALMON

Zucchini, garlic, parsley, olive oil

### STEAK FRITES

Flank steak, hand-cut fries

## DESSERTS

### GELATO/ SORBETTO (GF)

Choose your flavour (available selection of the day)

*Please keep in mind that this set menu is available for lunch only and require a minimum of 20 guests*

# BREAKFAST MENU

We build for you a package according to your budget and events needs

Hosted on our Montgomery Room- 3rd floor

Minimum requirement of 30 guests



## SWEET

### PAN AU CHOCOLAT

### ASSORTED MUFFINS

Banana Peanut, Lemon Blueberry or Carrot Pecan Orange

### FRUIT PLATTER

Assorted cut seasonal fruit

### PALMIER

Heart shape caramelized puff pastry

### CHOCOLATE BROWNIE

### BOMBOLINI

Deep fried sweet dough stuffed with Pastry Cream or Nutella

### YOGURT PARFAIT

Yogurt, made in house granola and berries

## SAVOURY

### AVOCADO TOAST

Mini crostini with smashed avocado, radish, sprouts and pumpkin seeds

### CROQUE MONSIEUR

Sliced Pugliese bread with prosciutto cotto, Gruyere and bechamel

### MINI FRITTATA

### HAM & CHEESE CROISSANT

*and more*



# \$60 BRUNCH MENU



## SHARING

### FRENCH TOAST

Brioche, egg, berries, cream, maple syrup

### PANCAKES

Maple syrup, jam, whipped cream

### BACON + SAUSAGES

## TO BE SELECTED

### PEAMEAL SANDWICH

Brioche bun, peameal bacon, aged cheddar, fried egg, lettuce, STOCK sauce, mixed green salad

### EGGS & SHISHITO

Spicy tomato sauce, shishito, spinach, poached eggs, parmigiano reggiano, toasted sourdough

## DESSERT

Sharing

APPLE STRUDEL

# \$70 BRUNCH MENU

## SHARING

### AVOCADO TOAST (GF)

Avocado, roasted tomato, crumbled feta, pumpkin seed, radish on toasted sourdough.

### FRENCH TOAST

Brioche, egg, berries, cream, maple syrup

### PANCAKES

Maple syrup, jam, whipped cream

### SCRAMBLE EGG (GF)

Freshly shaved black truffle, Parmigiano Reggiano

## TO BE SELECTED

### EGGS & N'DUJA

Spicy tomato sauce, 'Nduja (pork), spinach, poached eggs, parmigiano reggiano, toasted sourdough (N'duja can be removed to make it vegetarian)

### SMOKED SALMON & BAGELS

Red onion, arugula, capers, chervil, salmon roe, cream cheese

### PEAMEAL SANDWICH

Brioche bun, peameal bacon, aged cheddar, fried egg, lettuce, STOCK sauce, mixed green salad

### BOUDIN BLANC (GF)

Pork & chicken sausage, mashed potato, chicken jus

## DESSERT

Sharing

### TIRAMISU (GF) - mini jars

Mascarpone, coffee, cocoa powder, savoiardi

APPLE STRUDEL



# \$75 SET MENU

## APPETIZER

### ROMAINE SALAD

Anchovy dressing, Parmigiano Reggiano, crispy breadcrumbs

### CAPRESE

Mozzarella di Bufala, roasted tomato, extra virgin olive oil, basil

### STOCK SALAD

Kale, squash, pecorino, pomegranate

## MAIN

### STEAK FRITES

8 oz Striploin, hand cut fries

### RED SNAPPER FILLET

Crushed fingerling potatoes, clams, broth

### PORCINI MEZZI PACCHERI

Mixed mushrooms, Parmigiano

### RAVIOLI BUTTER AND SAGE

Filled with spinach and ricotta

## DESSERTS

### STICKY TOFFEE

Date, molasses sponge cake, vanilla gelato, caramel

### BROWNIE

Chocolate brownie, vanilla, ice cream

### GELATO/SORBETTO

Choose your flavour



# \$85 SET MENU

## APPETIZER

### STOCK SALAD

Kale, squash, pecorino, pomegranate

### SKEWERED OCTOPUS

Green beans, tomato, 'nduja

### PROSCIUTTO AND GNOCCO

#### FRITTO

Prosciutto, fried dough

### FUNGHI ASSOLUTI\* (we can make it GF/LF)

Arugula, oyster mushroom, parmigiano, garlic, bread crumbs, balsamic

## MAIN

### STRIPLOIN

8oz Prime striploin, potato pave, rapini, jus

### PORK CHOP

Charred baby gem, crushed potato, red pepper dressing

### BRANZINO FILLET

1 1/2 filet, fregola, mussels, tomato

### RED BEET CARPACCIO:

Fennel, orange and feta cheese

## PASTA

### SQUASH RAVIOLI

Butter and sage

### CAVATELLI FRUTTI DI MARE (LF)

Shrimp, calamari, cuttlefish, clams, mussels, cherry tomato, white wine, EVOO

## DESSERTS

### TIRAMISU (GF)

Mascarpone, coffee, cocoa powder, savoiardi

### GELATO/ SORBETTO (GF)

Choose your flavour (available selection of the day)

### STICKY TOFFEE PUDDING

Date, molasses sponge cake, vanilla gelato, caramel

# \$85 SET MENU (PESCETARIAN)

Our menu is already designed with a variety of options to accommodate dietary restrictions and allergies. However, if you're looking for a fully vegetarian/pescatarian menu to be offered to all of your guests, this option may be the perfect choice!

## APPETIZER

**ROMAINE SALAD:**  
Anchovy dressing,  
Parmigiano Reggiano,  
crispy breadcrumbs

**FUNGHI ASSOLUTI:**  
Arugula, oyster  
mushrooms, Parmigiano  
Reggiano, garlic, bread  
crumbs, balsamic

**CAPRESE:**  
Mozzarella di Bufala,  
Roasted Roma tomatoes,  
extra virgin olive oil,  
basil

## PASTA

**GNOCCHI CACIO E PEPE**  
Pepe, pecorino, crispy  
parmigiano.

**CAVATELLI FRUTTI DI MARE  
(LF)**  
Shrimp, calamari,  
cuttlefish, clams,  
mussels, cherry tomato,  
white wine, EV00

## MAIN

**BRANZINO FILLET**  
1 1/2 filet, fregola, mussels, tomato

**SEASONAL VEGETABLE VOL AU VENT**  
Celery root, swiss chard and  
mushrooms

**HALIBUT**  
Potato, spinach, pomegranate dressing

**SUPERFOOD SALAD**  
Red and white quinoa, sweet potato,  
brussels sprout, cucumber, sesame  
seeds, soy, pickled ginger, gochujang

## DESSERT

**TIRAMISU**  
Mascarpone, coffee, cocoa  
powder, savoiardi

**BROWNIE**  
Chocolate brownie, vanilla  
ice cream, caramel

**GELATO/SORBETTO**  
Choose your flavour



# \$100 SET MENU

## APPETIZER

**SCALLOPS**  
Squash, brown butter, bacon dressing

**PARMIGIANA (VEG)**  
Eggplant, Parmigiano Reggiano,  
mozzarella, tomato, basil

**STEAK TARTARE (LF/ can be made GF)**  
Chopped steak, capers, chives,  
gherkins, mustard, crostini

## PASTA

**FUSILLONE**  
Rapini, Ricotta Salata, cherry  
tomato

**CAVATELLI FRUTTI DI MARE (LF)**  
Shrimp, calamari, cuttlefish,  
clams, mussels, cherry tomato,  
white wine, EV00

## MAIN

**DUCK BREAST**  
Potato cubed, peas, jus

**STRIPLOIN**  
8oz prime striploin, potato  
pave, rapini, jus

**RED BEET CARPACCIO**  
Fennel, orange, feta cheese

**HALIBUT:**  
Spinach, taggiasche olive

## DESSERTS

**TIRAMISU (GF)**  
Mascarpone, coffee, cocoa powder,  
savoiardi

**STOCK ROCHER**  
Hazelnut dacquoise, gianduja  
cremeux, hazelnut gelato

**GELATO/SORBETTO**  
Choose your flavour



# \$170 SET MENU

## PASSED FOOD

### SALMON TARTARE

Mini tartlet, salmon,  
horseradish and lime

### BEEF TARTARE

Mini tartlet, beef,  
chives & parmigiano on  
top

### CAPRESE SKEWER

Mozarella di bufala,  
cherry tomatoes, basil

## APPETIZER

### SCALLOPS

Cauliflower puree, squid  
ink, tomato, basil

### BURRATA

Mix mushroom salad,  
herbs and lemon zest

### YELLOW FIN TUNA CRUDO

Lemon, caper, parsley,  
chili, extra virgin  
olive oil

### BEEF CARPACCIO

Pickled mushrooms,  
parmigiano, arugula,  
gaufrette chips

## PASTA

### RISOTTO

Squash, sage, pumpkin  
seeds, goat cheese

### PACCHERI ALLA NORCINA

Sausage, truffle,  
pecorino romano

## MAIN

### BLACK COD

Spinach, beurre blanc,  
caviar

### STRIPLOIN

8oz prime Striploin,  
truffle potato pave, king  
oyster mushrooms, jus

### ALBACORE TUNA

Chili, grape dressing

### LAMB LOIN

Braised endive, jus

### SEASONAL VEGETABLE VOL AU VENT

Celery root, swiss chard  
and mushrooms



## PRE-DESSERT

### SGROPPINO

Lemon sorbet & Prosecco

## DESSERT

### STOCK ROCHER

Hazelnut dacquoise, gianduja cremeux,  
hazelnut gelato

### SOUFFLE

70% dark chocolate soufflé, vanilla  
gelato

### PISTACHIO RASPBERRY TART

Shortcrust, pistachio cream, raspberry  
compote, pistachio gelato, fresh  
raspberry

# \$45 KIDS MENU

## TO BE SELECTED

### KIDS BURGER AND FRIES

Cheddar

### PIZZA MARGHERITA

Tomato, mozzarella, fior di latte

### \*PASTA BOLOGNESE

Traditional bolognese ragù (pork & beef), parmigiano

### CHICKEN FINGERS AND FRIES

Breaded chicken breasts

## DESSERTS

### BROWNIE

Chocolate brownie, vanilla ice cream, caramel

### GELATO/ SORBETTO (GF)

Choose your flavour (available selection of the day)



# \$48 KIDS MENU

## CHOOSE BETWEEN

### ROMAINE SALAD

Anchovy dressing, Parmigiano Reggiano, crispy breadcrumbs

## OR

### \*PASTA POMODORO

Tomato, ricotta squanta, extra virgin olive oil

## TO BE SELECTED

### KIDS BURGER AND FRIES

Cheddar

### PIZZA MARGHERITA

Tomato, mozzarella, fior di latte

### CHICKEN FINGERS AND FRIES

Breaded chicken breasts

## DESSERTS

### BROWNIE

Chocolate brownie, vanilla ice cream, caramel

### GELATO/ SORBETTO (GF)

Choose your flavour (available selection of the day)





**PASSED CANAPES**

## TARTS

### MEAT

BEEF TARTARE \$50.00  
Mustard, crostino & chive

FOIE GRAS TART \$85.00

### SEAFOOD

SALMON TARTARE \$50.00

TUNA TARTARE \$60.00

CAVIAR TART \$85.00

### VEGETARIAN

CAPRESE TARTS \$32.00

## PIZZA STIRATA

### MEAT

PEPPE \$45.00  
Tomato, mozzarella, pepperoni (pork), fennel pollen,  
Parmigiano Reggiano

RICOTTA 'NDUJA \$55.00  
Mozzarella, ricotta, 'nduja (pork), honey, chili,  
chives

SAUSAGE AND RAPINI \$55.00  
Mozzarella, hot Italian sausage, rapini, chili,  
Pecorino

### VEGETARIAN

MARGHERITA \$35.00  
Tomato, mozzarella, basil, fior di latte

BURRATA E FUNGHI \$55.00  
Mozzarella, whole burrata, wild mushrooms, black  
pepper

## SKEWERS

### MEAT

SPADUCCI \$51.00  
Lamb skewer, rosemary

BEEF SKEWER HERBS DRESSING \$48.00  
Beef tenderloin mix herbs, lemon  
zest,  
salt & pepper

CHICKEN SKEWER \$38.00  
Chicken breast, paprika, lemon &  
almond

### SEAFOOD

OCTOPUS SKEWERS \$44.00

SALMON SKEWERS \$50.00  
Salmon pieces with a herb  
dressing

SHRIMP SKEWER \$58.00  
Grilled shrimp, herbs & lemon  
zest

SCALLOPS BACON SKEWERS \$60  
Hokkaido scallops wrapped with  
bacon

### VEGETARIAN

CAPRESE SKEWERS \$32.00  
Tomato, mozzarella and basil

VEGETABLE SKEWERS \$32.00  
Zucchini, eggplant, tomato and  
red pepper

FETA, WATERMELON & MINT SKEWERS  
\$32.00

## SANDWICH

### MEAT

MINI SMASH BURGER \$85.00  
Cheddar, tomato, lettuce, Stock burger sauce and dill pickles.

MINI CROQUE MONSIEUR \$38.00

MINI MORTADELLA SANDWICH \$54.00

SPICY CRISPY PORK BELLY MINI BUNS \$66

MINI SANDWICH CLASSICO \$75.00  
Prosciutto crudo, tomato, fior di latte, basil and extra virgin olive oil.

MINI TOAST - FONTINA AND PROSCIUTTO COTTO \$42

### SEAFOOD:

MINI SALMON BURGER \$55

MINI TUNA BURGER \$55

MINI LOBSTER & SHRIMP ROLL \$62.00  
Poached lobster & shrimp, pain brioche, tomato, chives, mayo

PANE ALICI \$50.00  
Cantabrico anchovies, toasted pugliese, butter

### VEGETARIAN:

GRILLED VEGETABLE SANDWICH \$32.00  
Zucchini, eggplant, tomato, herbs

MINI TOAST - BLACK TRUFFLE AND CHEESE \$50

## EXTRAS

### MEAT

MEATBALLS \$38.00  
Pork & beef meatballs, tomato sauce, parmigiano

MINI SAUSAGE ROLL \$38.00

OLIVE ALL'ASCOLANA \$25.00

POPCORN FRIED CHICKEN \$48.00

ARANCINI BOLOGNESE \$32.00  
saffron rice, parmigiano, filled with Bolognese.

CHICKEN LIVER PATE ON CROSTINI & BALSAMIC \$36.00

Chicken liver pate, 12-year-old balsamic

HAM & GRUYERE MINI QUICHE \$38.00

PROSCITUTTO AND GNOCCO FRITTO \$55.00  
Ruliano prosciutto, fried dough

DATES WITH BACON \$36  
Dates wrapped with bacon and an almond inside

### SEAFOOD

FRIED CALAMARI \$58.00  
Fried calamari, lemon & paprika mayo

### VEGETARIAN

PARMIGIANO & EGG WHITE BITES  
-Plain \$32.00  
-Truffle \$42.00

VEG CRUDITÉ \$26.00  
Veg crudité, olive oil, salt & pepper

ARANCINI MUSHROOM \$32.00

MUSHROOMS & GOAT CHEESE MINI QUICHE \$38.00

HAND-CUT FRIES \$30.00

DEVIL EGGS \$36

# DESSERTS

- For private events of 20+
- Can be modified for gluten allergy accommodations
- Selection must be made a week prior to the event date

## DESSERT STATIONS

### GELATO STATION

**4 FLAVOURS OF YOUR CHOICE + SIDES**  
Based on availability of the day

Price per person \$12.00

\*For events of 50+

### CREPES STATION

SPREADS: PISTACHIO - PASTRY  
CREAM - NUTELLA

+ TOPPINGS (Based on  
availability of the day)

Price per person \$12.00

\*For events of 50+

## MINI TARTS

### FLAVOURS

- Chocolate
- Raspberry and cream
- Pistachio
- Coconut and cream
- Nuts
- Mini lemon pies

Price per unit \$1.95



## CROQUE EN BOUCHE

### CHOCOLATE OR CARAMEL

1. SMALL (SERVES 40) \$500
2. MEDIUM (SERVES 60) \$700
3. LARGE (SERVE 100) \$900

## MINI JARS

### FLAVOURS

- Tiramisu
- Chocolate mousse
- Berries cheesecake
- Mango & passion fruit mousse
- Strawberry mousse

Price per unit \$7

\*Min. order of 12 pieces

## ASSORTED PASTRIES

**ASSORTED COOKIES STATION** \$6.00  
\*Per person

**TRAY OF 12 BOMBOLINI** \$36.00  
Crema, or Nutella

**ASSORTED ECLAIRS** \$72  
\*Price by dozen

**MINI CROISSANTS (BY DOZEN)** \$36  
PLAIN OR CHCOOLATE

**CANNOLI**  
\$4.25 EACH (AT LEAST A DOZEN)  
**CANNOLI TOWER (AT LEAST TWO DOZENS)**

## FRUIT

**FRUIT SKEWERS** \$70  
\*Price by dozen

**SEASONAL FRUIT PLATTER**  
Price per person \$6



# STATIONS



## SALUMI AND CHEESE

Cheeseboard \$14.00

Salumi selection board \$13.00

Mix Salumi and cheese \$16.00

Cheese station with Parmigiano Wheel

## BUTCHER

Roasted Lamb Leg \$27.00

Roasted Beef \$25.00

Porchetta \$20

Rotisserie Chicken \$22.00

\*SERVED WITH MINI BUNS & CONDIMENTS

## VEGGIES

Eggplant Parmigiana \$12.00

Grilled Rapini \$9.00  
Chilli & garlic grilled

Grilled Zucchini \$8.00

Grilled Eggplant \$8.00

Chili and basil roasted  
mushroom \$10.00

Roasted potatoes \$8.00

Gratinated cauliflower \$9.00

Kale salad \$8.00

Build your salad \$6.00

Romaine \$9

## PASTA

Porcini \$16.00

Lamb ragù \$18.00

Bolognese \$14.00

Pomodoro & Mozzarella \$10.00

Mussels and White Wine \$12.00

Butter & Sage \$8.00

\*CHOOSE PASTA: RIGATONI, CAVATELLI OR MEZZE MANICHE

## CRUDO AND FISH

YELLOW FIN TUNA \$18.00

OCTOPUS SALAD \$16.00  
Mixed vegetables, poached octopus

SNAPPER CEVICHE \$16.00  
Lime, chili, cilantro, evoo

ALBACORE TUNA \$14.00

Halibut \$36

Whole Salmon \$21.00

Mussels in a pot \$12.00

OYSTERS \$3.50  
Lemon, mignonette, tabasco  
\*Price per Oyster - min 30

## IN THE PARM WHEEL...

- Cacio e Pepe \$12
- Truffle Risotto \$19



# BAR MENU



# SIGNATURE COCKTAILS

## STOCK SOUR

Whiskey, Red Wine, Lemon

## OAXACA

Tequila, Mezcal, Cointreau, Hibiscus, Lime

## HOLY ROSEMARY

Vodka, Habanero Bitters, Rosemary, Grapefruit, Lemon

## PALM SPRINGS

Tequila, Aperol, St. Germain, Cucumber, Lime

## BEE STING

Gin, Lemon, Hot Honey



# CLASSIC COCKTAILS

Negroni

Espresso Martini

Mojito

Margarita



# BAR RAIL (1 OZ)

*We can also make it 2 oz, prices will vary*

Dillon's Gin  
Dillon's Vodka  
El Jimador Tequila  
Canadian Club  
Plantaray Rum  
Jameson Whiskey

# NON-ALCOHOLIC DRINKS



## POPS

Coke (330 ml) \$5  
Diet Coke (330 ml) \$5  
Gingerale (330 ml) \$5  
Ice Tea (Lemon or Peach) \$5  
Limonata \$5  
Mandarinata \$5  
Apple Juice \$5

Water (750ml) \$7.50  
Flat or Sparkling

## COFFES AND TEA

Espresso \$3  
Espresso Macchiato \$3.25  
Espresso Corretto \$9  
sambuca(.25oz) o grappa(.25oz)  
Americano \$3.50  
Capuccino \$4.75  
Latte \$5  
Sloane tea \$4.50  
selection of signature artisanal  
teas and tisanes.

*\*All beverages are charged based on consumption - please keep in mind that prices might be updated by the time of your event.*  
*For wine - please refer to the Wine list that your event coordinator will share with you.*

# CAKE MENU

Price per cake \$48  
Cakes are 7 inches each (serves 8 guests)

## STRAWBERRY SHORCAKE



White chocolate and vanilla ganache montée, fresh strawberries and sponge cake .

## BLACK FOREST



Chocolate sponge cake, Amarena cherries, Chantilly cream, and chocolate chips

## LEMON MERINGUE



Lemon baked custard, Italian meringue, sweet dough crust

## LEMON MACARON CAKE



Lemon mousse lemon crèmeux, macaron and meringue

## CHOCOLATE RASPBERRY



Sacher chocolate sponge cake with chocolate mousse, raspberry jelly and chocolate mirror glaze

## BANANA TOFFEE



Graham crackers, banana, dulce de leche, whipped cream

## TIRAMISU



(GLUTEN FREE) Served traditionally with house made lady fingers, espresso, & mascarpone

## TRIPLE CHOCOLATE



(GLUTEN FREE) Sponge layered with dark, white, & milk chocolate mousse

## MIXED BERRY CHEESECAKE



Graham cracker, crust, cheesecake mousse & mixed berry jelly

## RED VELVET



Cream cheese & mascarpone filling with a chocolate sponge

## MILLE-FEUILLE



Puff pastry, layered with light cream & fruit

## CHOCOLATE AND HAZELNUT CAKE



Milk chocolate mousse,  
hazelnut dacquoise and  
feuilletine hazelnut praline

## PASSION FRUIT CHEESECAKE



Cheesecake mousse, passion  
jelly, white chocolate crumbs

## VANILLA AND PECAN CLOUD



White chocolate and vanilla  
mousse, pecan praline, soft  
pecan joconde sponge, and a  
smooth white chocolate  
crèmeux.

## RED FLOWER CAKE



Almond Sponge with fresh  
raspberry ,mascarpone mousse  
and raspberry jelly. Red  
velvet with cocoa butter.

# PARTY FAVOURS

For any type of event where you want to give a detail to your guests, we work according to your budget.

## OPTION 1

\$15



5 Assorted mini tarts.

## OPTION 2

\$33



STOCK Infused Olive Oil bottle (225ml) & Pepperoncini (285gr)

## OPTION 3

\$45



Peanut Butter or Salted Caramel spread + STOCK Infused Olive Oil(225 ml) + assorted package of cookies

## OPTION 4

\$66



Infused Olive Oil + Pepperoncini (285gr) + STOCK Cocktail Bottle

Add extra giftcards (more than 20) - 10% of discount. This will not go towards the minimum spend.

GIFT CARD

STOCK 

# ENHANCE YOUR EVENT

## DJ

STOCK's  
exclusive DJ

Ray G  
Music Director - DJ  
Email: [ray@terroni.com](mailto:ray@terroni.com)

Spinelli Martin  
DJ  
Email:  
[spinellidraws@gmail.com](mailto:spinellidraws@gmail.com)

Gil  
DJ  
Email: [gil.masuda@gmail.com](mailto:gil.masuda@gmail.com)

Sole Power  
DJ - LIVE ENTERTAINMENT  
Email:  
[info@solepowerproductions.com](mailto:info@solepowerproductions.com)



## PHOTOGRAPHER

Melissa di Pasquale  
Email: [melissa@melissadipasquale.com](mailto:melissa@melissadipasquale.com)  
Web: [melissadipasqualephoto.com](http://melissadipasqualephoto.com)

Robert Mauriell Photography  
Contact: 647-866-2001  
Web: <https://www.robertmauriellphotography.com>  
Social: [@robertmauriellphotography](https://www.instagram.com/robertmauriellphotography)

## FLOWERS

Bellwood Blooms  
[www.bellwoodblooms.com](http://www.bellwoodblooms.com)  
[@bellwoodblooms](https://www.instagram.com/bellwoodblooms)  
Contact: Ruth Laurie  
[info@bellwoodblooms.com](mailto:info@bellwoodblooms.com)

Stemz Flowers  
(Available for Weddings)  
Social:  
[@stemzflowers](https://www.instagram.com/stemzflowers)  
Contact: Jorge  
[jorge@stemz.ca](mailto:jorge@stemz.ca)

## PHOTOBOOTH

Snaptique  
Email: [info@snaptique.ca](mailto:info@snaptique.ca)  
Web: [www.snaptique.ca](http://www.snaptique.ca)



## OFFSITE EVENTS

We also provide catering services for offsite events.

Breakfast, lunch and dinner options.

To see our catering menu, visit [shopstocktc.com](http://shopstocktc.com).

To order and to get more detailed information, email us at [catering@stocktc.com](mailto:catering@stocktc.com)



## FREQUENTLY ASKED QUESTIONS & IMPORTANT NOTES

### FLORAL ARRANGEMENTS & DÉCOR

- We recommend keeping table arrangements short and compact. Taller arrangements may need to be removed during dinner service if they take up too much space.
- Small bud vases work beautifully and ensure clear sight lines across the table.
- Candles: We provide mini tea light candles for tables. Please note:  
No open flames are permitted – all flames must be enclosed in glass.
- Candles are not allowed on the floor.
- We can only provide name tags (additional fee) to be placed at the table. Please note that we don't provide table numbers or seating charts to be displayed on the day of the event.
- We don't have an easel in-house. You are welcome to bring one if needed.
- Please assist us by informing your guests that all bottles on display are not to be touched.

### SET-UP AND LOAD OUT

- Please provide us with your full event timeline, including load-in and load-out times.
- All décor, rentals, florals, and personal items must be brought on the day of the event and removed from the restaurant at the end of the event.
- We unfortunately do not have storage space and are not responsible for any items left behind.

### CHARGER PLATES

- We do not provide charger plates, but you are welcome to bring your own.
- Our place settings accommodate chargers between 10"-12" in diameter.
- Please note: chargers may need to be removed during service.
- If you plan to bring charger plates, let us know in advance so we can plan accordingly.

## MENUS AND PRINTING

- We provide printed menus for each guest, on cream-coloured Stock paper.
- If you prefer, you are welcome to design and print your own menus to match your event aesthetic.
- Please inform us of your choice in advance so we can coordinate accordingly.

## OUTSIDE CAKES

- Outside cakes are allowed for private events only. (Montgomery Room or Tavern)
- Refrigeration is not guaranteed and depends on cake size – please check with your Event Coordinator.
- A signed liability waiver is required.
- A \$4 per person cake-cutting fee applies.

## EARLY ACCESS

- You may arrive up to 2 hours before your reservation to set up the private room. (Not applicable for Tavern and Weddings)
- If you require additional time:
  - Lunch service: Subject to availability; early access fees apply.
  - Dinner service: Subject to availability; fees are based on the room's performance that evening.
- Early access fees are separate and do not count toward the minimum spend.

## GUEST ARRIVALS & ACCESIBILITY

- Please indicate on your invitations on which floor your event is (second floor for Tavern Room/ third floor for Montgomery Room).
- There is one accessible entrance with elevator access via Helendale Avenue.
- If guests arrive via Yonge Street, the elevator is located beside the butcher section.

## **MENU SELECTION AND SERVICE STYLE**

- As noted in the events deck, each course is individually plated.
- Guests do not need to select their courses in advance – we only need to know which set menu you'd like to move forward with.
- If you decide to do a pre-order, please let us know, and we will share with you our floor plan and spreadsheet where you will fill out all the options for your guests.
- Please note that there is a \$25 fee for kosher meals. We are currently not able to provide kosher meals.

## **PROJECTOR**

- We have a projector and screen (along with a microphone)
- Our screen is 65''
- When the projector is in place, the maximum capacity is 20 guests for the Tavern Room and 80 guests for the Montgomery Room.
- Please make sure you bring a laptop with an HDMI connector.

## **LIVE ENTERTAINMENT**

- If you plan to bring a band, instruments, a singer, or similar entertainment, please inform us in advance, as all such arrangements require approval.  
Please note that live entertainment is only permitted in the Montgomery Room.

## **SET MENU VS A LA CARTE**

- Set menus are designed specifically for large groups and private events, taking into account staffing, preparation, and timing.
- À la carte modifications and pricing cannot be directly compared or transferred to set menu pricing

A hand is pouring beer into a glass at the top of a large pyramid of champagne glasses. The glasses are arranged in a tiered structure, with the top glass being the focal point. The background shows a rooftop bar setting with a cityscape and string lights.

# STOCK BAR

FOR MORE INFORMATION, REACH OUT  
TO OUR EVENTS TEAM AT  
[EVENTS@STOCKTC.COM](mailto:EVENTS@STOCKTC.COM)