

• 245 JANE STREET, TORONTO, ON •

URBAN ACORN TASTING ROOM



Rustic meets vintage in this charming private tasting room located in Toronto's west-end Baby Point neighbourhood. Perfect for intimate events, boutique weddings, showers, cocktail receptions, or private brunch or dinners. The space features standing capacity for 35 guests and seated capacity for 20 guests. BYOB permitted via permit and space may be rented with or without full service catering.

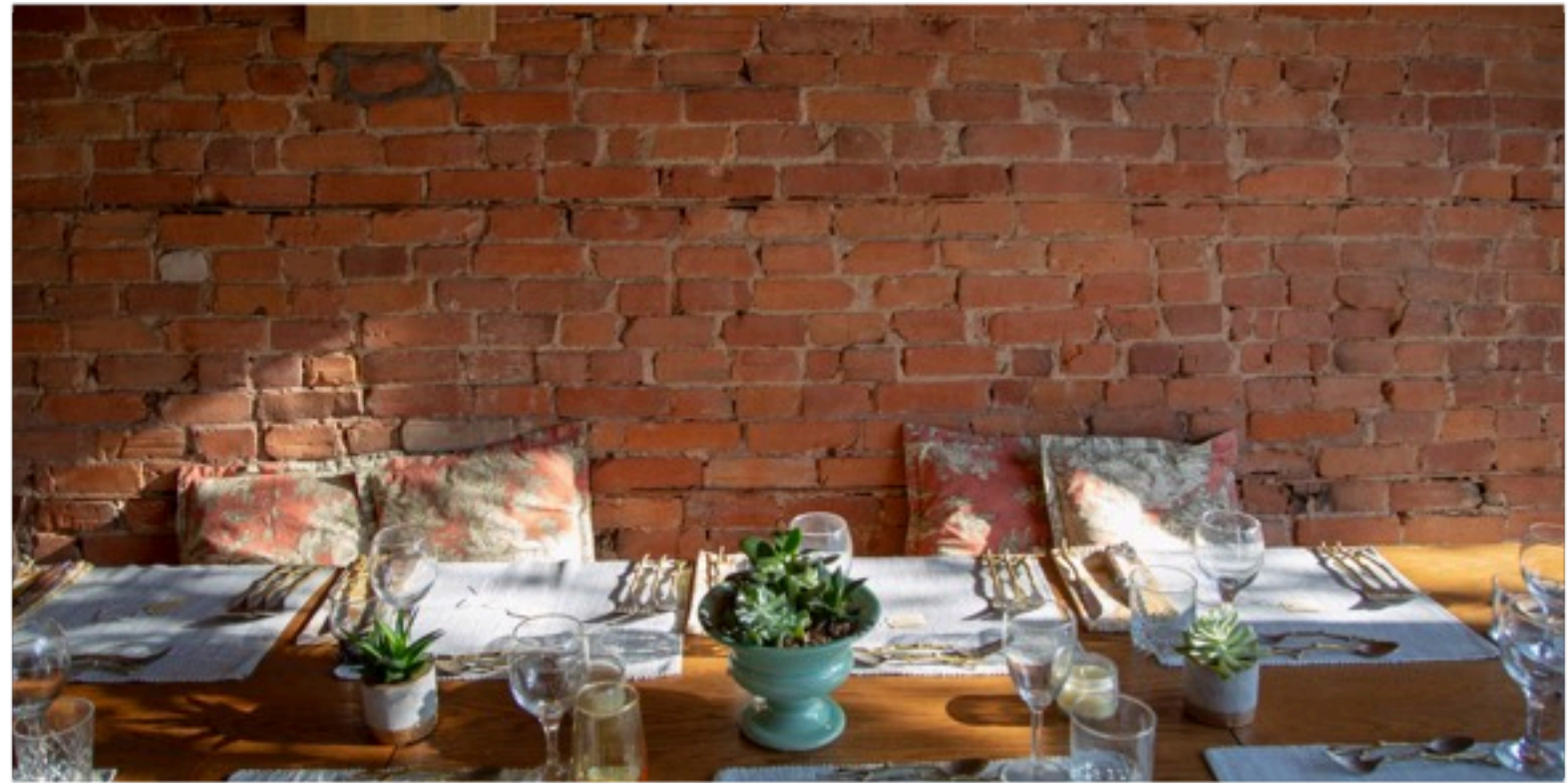


Rules

1. A special occasions permit (SOP), will be required for any event with alcohol served. You must apply for this at least 10 days before your event through the LCBO. We are happy to assist you with this if needed.
2. Our commercial kitchen available only if full-service catering is also acquired; no third party access to the kitchen will be granted.
3. No music after 11 pm; the event must be done by midnight.
4. No open flame, glitter, confetti, sparkler or latex balloons permitted in the space.
5. Outside food permitted, but no access to the kitchen will be permitted for heating.

• The Specs •

The street level tasting room features an exposed brick wall, victorian sofa, faux mantle fireplace, large bay window, energy efficient heating, air conditioning, wireless speakers and access to Spotify. It's available with or without fully customized catering. The space is available with or without fully customized catering and can accommodate standing capacity up to 35 guests or seated capacity up to 20 guests. Unfortunately due to the washroom being in the basement, the space is not fully accessible.



House-Rentals & Additional Add-Ons

2 x 8ft tables, 10 x chairs, 2 x 8ft benches, 1 x Victorian couch, enough wineglasses, water glasses, cocktail glasses, dinnerware, chargers, cloth napkins & cutlery for your event.

Florals arrangements, cake & helium balloons may also be ordered through us for your event.



• Pricing & Catering •

Space Pricing

- *\$150 per hour or \$1,000 per day + \$200 security deposit {refundable within two weeks of the event} + \$75 Cleaning Fee {non-refundable}
- *25% venue discount when you spend \$500-\$999 on catering before HST
- *50% venue discount when you spend \$1,000+ on catering before HST
- *Rental rates includes all in-house rentals & a dedicated onsite supervisor who will do a space setup based on your needs and teardown back to the space's original state.

Ballpark Catering Prices

- * Grazing Stations \$35-\$350
- * Hors D'oeuvres \$27-\$36 per dozen
- * Sit-down meal \$40-\$95 per guest



Food should be something everyone can enjoy; it deserves to be presented beautifully and handled with care. Whether it's a plated multi-coursed meal, a casual yet intimate family style dinner or a variety of tasty small bites, we'll create a menu that is suited to the environment of your event, and customize our services to fit the overall atmosphere you

want to create for your guests. We'll always be honest and realistic about our approach to ensure you are happy, while never compromising on the quality of food and service. Our service styles may differ from one another, but

we always prepare great food, delivered by our team. Please see our sample cocktail style menu; however, if looking for a sit down or custom menu please contact us at info@urbanacorn.ca or 647-348-3000.



• Sample Hors D'Oeuvres: Cocktail Menu •

Menu

Of the Earth | Three Dozen Minimum | \$27/Dozen

- * **(V+)(GF)(N)** Raw Vegetable & Crushed Almond Rice Paper Roll with Thai Chilli Sauce
- * **(V+)(GF)(N)** Raw Striped Beet Ravioli stuffed Cashew and Lemon-Thyme Mousse
- * **(V+)(GF)(N)** Acorn Squash and Cashew Risotto Cakes with Tarragon Crème Fraiche
- * **(V+)(GF)** Black Bean Fritters w/ Roasted Red Pepper 'Ti Malice' Sauce & Haitian Pikliz
- * **(V+)(GF)** Rosemary infused Yukon Gold Potato Latkes topped w/ Spiced Apple Butter
- * **(V+)(GF)** Mini Hasselback Potatoes Lemon-Roasted Garlic Aioli & Fleur de Sel
- * **(V+)(GF)** Hand-Made Chana and Pea Pakora served with Tamarind Sauce & Scallions
- * **(V+)(N)** Potato & Cashew Samosa topped with Mango Salsa and Mint Chutney
- * **(V)** Goat Cheese and Woodland Mushroom Wontons with Black Plum Reduction
- * Honey & Pear Grilled Cheese Sandwich Stuffed with Aged Cheddar and Braised Leeks
- * **(V)** Green Ontario Tomato Bruschetta on top of Sliced Italian Crostini with Fresh Feta

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Of the Land | Three Dozen Minimum | \$32/Dozen

- * **(V)** Yorkshire Pudding with Mashed Potatoes & Chives
- * **(V+)** "Spanaki Skordalia" Spinach-Phyllo Parcels, Potato Purée, Cold Pressed Oil Olive & Toasted Sesame
- * **(V+)** House-Made Crumpet with Poached Plum & Red Currant
- * **(V)** 'S'mores Omega' Torched Ontario Turmeric Marshmallow with Tandoori Graham Crumb, Curry White Chocolate & Sweet Pickled Ginger
- * **(V+)** Silver Savoury Truffle of Creamed Pear & Champagne on a Pistachio-Ginger Wafer
- * **(V+)(N)** Cashew "Torchon", Pumpernickel Toast w/Red Currant Jelly & Clipped Chives
- * **(V+)** Vegan Dynamite Roll, Red Pepper, Smoked Tofu, Torched Chipotle Aioli & Panko
- * **(V)** Charred Broccoli Quiche with Tarragon and Roasted Tomatoes {Available in Vegan}
- * **(V+)** Shiitake-Charred Scallion Gyoza, Red Miso Sauce & Diced Kombu with Cucumber
- * Steak Tartare in a Wonton Sesame Cornets, Tangy Avocado Drizzle & English Cucumber
- * **(GF)** "Tiki Bar Skewers" Maple Braised Pork Belly, Caramelized Pineapple dressed w/ Black Plum Sweet & Sour
- * **(GF)** "Oven Candied" Garlic & Chicken Skewers drizzled w/ Roasted Red Pepper Sauce



- * **(GF)** Ancho Polenta topped with Braised Brisket and Charred Leek Aioli
- * Hand-Made Beef Burgers Sliders with Aged Cheddar on a Sesame Milk Bun
- * 'Rillettes de Porc' Stuffed in a Vol-au-Vent Puff Pastry Cup topped with Poached Apples
- * Coffee Crusted Wild Boar Tenderloin on a Crumpet + Clotted Cream & Saskatoon Berry
- * Peking Duck with Hoisin Glaze, Fresh Scallion, Clementine, & Asian Pancake
- * Mini Chicken Pot Pies with Roasted Corn Mornay Sauce, Pulled Chicken & Heirloom Vegetables {Available in Vegan}
- * Duck Confit 'Taquitos' with Sharp Cheddar Cheese, Mole & Ancho Chilli Hollandaise
- * Mini Tandoori Turkey Slider with Smoked Gouda on a Homemade Bun
- * Mini Yorkshire Puddings served with Sliced Roasted Beef and Apricot Demi Glace

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Of the Sea | Three Dozen Minimum | \$35/Dozen

- * **(GF)(P)** Ahi Tuna Tataki w/ Organic Mango & Black Sesame Salsa on a Cucumber Slice
- * **(P)** Scallop Ceviche Cones with Pico De Gallo
- * **(P)** Jumbo Coconut Shrimp Poppers with Sweet Sambal and Kafir Reduction
- * **(P)** Spotted Prawn Vol-au-Vent with Lemongrass Ricotta & Fresh Pea Shoot Tendrils
- * **(P)** Popcorn Shrimp Tostadas with Avocado Sauce, Shredded Cabbage, Pico De Gallo
- * **(P)** Harissa Shrimp Cups stuffed with Avocado-Lime Crema and Cilantro Micro Cress

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Sweets Table | Three Dozen Minimum | \$27/Dozen

- * **(V)** Mini Hand-made Seasonal Open Face Pies/Tarts {Available in Vegan}
- * **(V+)** Smoked Prince Edward County Maple Tart
- * **(V)** House-Made Mocha Fudge Brownies {Available in Vegan and/or Gluten Free}
- * **(V)** House-Made Creme Brulee Brownies {available in Vegan}
- * **(V+)(GF)** Chocolate Ganache Tarts with Sea Salt & Grapefruit Zest
- * **(V+)(GF)** Pumpkin Spice Bundt Cake with Peach Preserve and Caramel Sauce
- * **(V+)(GF)** Aztec Chocolate Bundt Cake with Chocolate Ganache and Blue Plum Preserve
- * **(V+)** Mini Lemon Poppysseed Bundt Cake with Mulberry Glaze and Orange Zest
- * **(V+)** Mini Sweet Potato and Brown Sugar Donuts with Earl Grey Crème Anglaise
- * **(V+)(GF)** Creme de Menthe Nanaimo Bars

• Sample Grazing Menu •

**Platters: \$45 Small {5-10 Servings}|\$70 Medium {15-20 Servings}|
\$110 Large {35-40 Servings}**

- * **(V+)(GF)** Vegetable Crudit  Platter with Roasted Red Pepper Dip
- * **(V)** Hand-Kneaded Rosemary Focaccia with Goat Cheese, Pear & Red Pepper Chutney
- * **(V+)** Freshly Baked Naan and Root Chips served with Artichoke Spinach Dip
- * + \$10 **(V)** Chef Selected Cheese Platter served w/ Grapes, Assorted Flatbreads & Crackers
- * + \$15 **(V+)(GF)(N)** Vegan Charcuterie: Cashew Cheeze, House-Pickled Veg, Chanterelle Rillettes, Seasonal Compote & Crostinis
- * + \$10 **(V+)(GF)(N)** Vegan Cheeze Platter served with Grapes, Flatbreads & Crackers
- * + \$15 Charcuterie Board with Cured Meats, Sausages, House Pickled Veg, Roasted Peppers & Olives {Available Gluten -Free}
- * + \$10 **(V+)(GF)** Assorted Fruit Platter featuring local and Organic Selections
- * + \$30 **(P)** House-Smoked Hickory Maple Glazed Salmon served with Elderflower Creme Fraiche, Pumpkin Seed Pesto and Pumpernickel {Only available in Large only}
- * +\$240 **(P)(GF)** Shucked Oyster Platter, Includes 100 oysters & accoutrements
Fresh Horseradish, Lemons, No. 7 Hot Sauce, Mignonette, Cocktail Sauce
Additional oysters for +\$2.35

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• Sample Drink Menu •

- * 5 | Coffee & Tea: Medium Roast or Muskoka Maple, Assorted Sloane Tea + Accoutrement
- * 7 | Seasonal Alchemy Pickle Kombucha
- * 7 | Large Sparkling Ontarioeau, Plain
- * 3 | Small Sparkling Ontarioeau, Plain, Lemon & Ginger, Grapefruit & Mint, Strawberry
- * 3 | House-Made Apple Cider or Plum Ginger Cider

***Client may provide their own alcohol via
Special Occasions Permit or Custom
Mixology Package Available***



• Sample Stations •

Self Contained Attended Stations

Oyster Bar| Package w/shucker + first 100 oysters | \$750 Starting Package, \$2.35 add on
Atlantic & Pacific Oyster Bar - 1hr--3hr Oyster Bar Service {2-4 curated varieties}

- * Malpeque Oysters – Malpeque, PEI: Briny liquor, sweet corn notes w/ rich miso finish
- * Torpedo Bay Oysters – Nanaimo, BC: Pacific brine, roasted zucchini notes smoky mineral finish
- * Cortes Island Oysters – Nanaimo, BC: Petite, deep cups, cantaloupe notes with sweet, clean finish
- * Sex on the Bay Oysters – Richibuctou, NB: Mild Atlantic brine, fresh biscuit notes, sweet, buttery finish
Fresh Horseradish | Lemons | Tabasco |No. 7 Hot Sauce | Mignonette | Cocktail Sauce

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Barista Attended Coffee Bar | Custom Packages | Market Price

Dedicated barista making unlimited drinks to order: Latte, Cappuccino, Americano, White Flat,
Cold Brew

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Chef Attended Station | Chef Extra

Taco Station Selection

2 tacos per guest : 1 selection x \$8, 2 selection x \$12

3 tacos per guest: 1 selection x \$14 , 2 selection x \$16

- * Smoked Pork Hock, Pineapple, Salsa Verde, Micro Cilantro
- * Battered Fried Cod, Fresh Lime Slaw, Chipotle Sauce and Sheep Milk Feta
- * Pulled chicken, Key Lime Crema, Queso Fresco, Toasted Sesame Seeds
- * **(V/V+)** Saut ed Cremini Mushrooms, Corn & Poblano Salsa, Huitlacoche, Goat Cheese**
- * **(V/V+)** Battered Fried Cauliflower, Fresh Lime Slaw, Chipotle Sauce and Sheep Milk Feta
- * **(V+)** Black Bean, Sweet Corn, Pico de Gallo, Avocado Crema, Cabbage Slaw & No 7 Papaya Habanero
- * + \$2 **(P)(GF)** Popcorn Shrimp Tostadas with Avocado Sauce, Shredded Cabbage, Pico De Gallo

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Fresh Horseradish | Lemons | Tabasco |No. 7 Hot Sauce | Mignonette | Cocktail Sauce

• Sample Small Plate Menu •

\$7 Per Serving: Dessert {All Available Vegan}

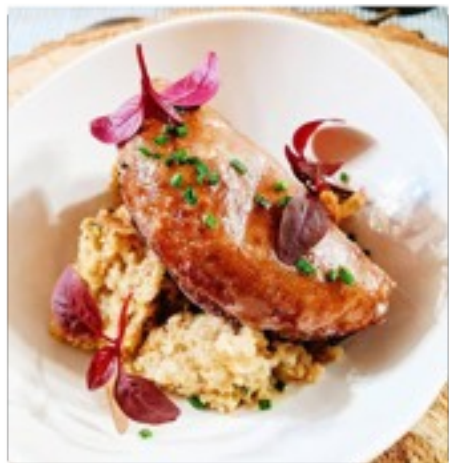
- * **(V)** Chocolate Mousse Meringue Tart, Coffee Sable Crust & Vanilla Poached Bing Cherry
- * **(V)** S'mores Cheesecake with Graham Cracker Crust & Torched Marshmallow Chantilly
- * **(V)** Caramelized Pear Cheesecake w/ Ginger Oat Crumble & Brown Sugar Crème Fraiche

\$8 Per Serving:

- * **(V+)** Handmade Chickpea Croquette, Blackened Cauliflower Grits, with Shredded Cabbage & Romesco Sauce
- * **(V+)(N)** Smoked Carrot Lox with Dill Cream Cheese, Micro Red Russian Kale on a Potato Scone served with a Lemon Wedge
- * **(V+)(GF)(N)** Saffron Poached Pear Salad, Shaved Shallots, Micro Arugula, Spiced Walnuts & Lemongrass-Poppyseed Dressing
- * **(V)(N)** Grilled Beets & Goat Cheese Salad with Wilted Arugula Candied Walnuts
- * **(V)(GF)(N)** Red Leaf Romaine, Cold Pressed Olive Oil, Marinated Onions, Heirloom Tomatoes, Micro Basil, Crumbled Feta
- * **(V)(GF)** Fresh Mozzarella & Fig Salad with Baby Organic Arugula, Roasted Pumpkin Seeds and Apple-Earl Grey Crème Dressing **
- * **(V)(GF)** Warm Harvest Salad w/ Maple Baked Empire Apples, Charred Ontario Corn & Roasted Sweet Potato & Baby Kale **

\$10 Per Serving: **Available Vegan

- * **(V)(GF)** Curried Chickpea & Cauliflower Bake w/ Crisp Kale & Mint Chutney**
- * **(V)** Pan Seared Roasted Red Pepper & King Oyster Mushroom Gnocchi Garnished w/ Fresh Basil**
- * **(P)** Roasted Cauliflower, Spinach & Shrimp Bucatini with a Candied Garlic Cream Sauce
 - *Sicilian Meatball w/ Portobello Mushroom Fricassee, Butter Glazed Broccolini & Feta**
 - ***(P)** Poached Cod Dumpling in a Fennel, Potato Purée & Chive Oil with a Garlic Crostini
 - ***(V)(GF)** Caramelized Shallot & Herb de Provence "Tater Tot" with Smoked Tomato Relish, Edamame Mash & Charred Rosemary Hollandaise**
 - (V)** Fried Spicy Peach Pie on Jalapeño Cornbread & Habanero Peach Reduction



• Sample Small Plate Menu cont... •

\$12 Per Serving **Available Vegan

- * **(P)** Smoked Scallop Sabayon & Lemon Poppyseed Spaetzle, Dill Creme Parsnip Cone
- * **(V)(N)** Preserved Lemon Madeleines, Cherry Tomato Confit, Creamed Corn Mascarpone, Baby Dill Creme Fraiche & Crispy Leeks **
- * **(GF)** Grilled Skirt Steak with Roasted Butternut Squash, wilted Arugula, "Chimichurri" Labneh, Spiced Pumpkin Seed Brittle
- * **(GF)** Seared Apple-Sage Sausage served with Potato Bravas, Cocoa-Garlic "Soil", Grilled Granny Smith & Cured Egg Yolk
- * **(GF)** Rock Cornish Hen with, Lemon and 'Herb Roasted' Potatoes with White Apricot Emulsion Sauce
- * **(GF)** Cornish Hen Parfait, Grapefruit & Honey Beurre Blanc with Shaved Golden Blythe Goat Cheese and Parsnip Crisp
- * **(GF)(P)** Smoked Cod with Butternut Squash Mousse, Shaved Fennel Slaw & Quail Egg
- * Sliced Chicken Breast & Pasta Salad, Green Bean, Cremini Cream Sauce & Spinach**

\$15 Per Serving: **Available Vegan

- * **(V+)** Non-Lobster Roll. Creamy Hearts of Palm tossed in Lemon Aioli, Celery, Butter Lettuce, Vegan Brioche and Crispy Potato Chips
- * **(V)** Handmade Angel Hair Aglio e Olio with Chopped Roma Tomatoes & Fried Capers **
- * **(V)(GF)** Potato Gnocchi Puffed Quinoa and Toasted Hemp Seed with Blood Orange Beurre Blanc, Wilted Arugula and Kale Chip **
- * **(GF)** Seared Chamomile Tea Duck Breast & Ruby Chard with Apricot Emulsion, Gold Beet Crisps & Red Cabbage Slaw
- * **(GF)** Seared Duck Breast, Shaved Fennel & Granny Smith Apple Slaw w/Cherry Reduction
- * **(GF)** Braised Short Ribs & Sweet Potato Mash w/ Lingonberry Demi Glace & Micro-Veg
- * **(V)(GF)(N)** Summer Pea Gnocchi Tossed in a Leek Soubise with Roasted Red Pepper, Pine Nuts Crumble & Seared Halloumi
- * **(P)** Olive Oil Poached Fogo Island Cod Handmade Spinach Linguine, Roasted Garlic-Grilled Lemon Emulsion, Brussel Sprouts and Salted Sunchoke Chips
- * **(P)** Red Miso Honey Glazed Salmon, Sesame Bokchoy, Ginger Carrot, Taro Root Chips
- * **(P)** Pan Seared Scallops & Squid Ink Linguini Tapenade in Smoked Tomato Oil

Things to Consider

You don't need to have all the details figured out but here are a few things that impact cost:

- * Event date & time
- * Number of guests
- * Dietary needs
- * Space rental only vs. rental + catering
- * Full service catering {with staff} vs. cold grazing Platters
- * Daytime event vs. evening event
- * Alcoholic vs. dry event
- * Structured event vs. open house
- * Cocktail style vs. seated event

• Next Steps •

1. [Contact us](#) and provide as many event details as you have; many items can be customized, so feel free to reach out to discuss further.
2. A quick call to discuss details and customization depending on the request
3. Select a tentative timeframe and/or menu
4. *Provide a 50% deposit; credit card payments are subject to a 3% fee. Online money transfer or cash recommended
5. Balance & event details {number of guests, menu, hours, dietary restrictions} due 9 days before the event

**Note: We book our services and space on a first come first served basis. To book you must provide a deposit. To get our full cancellation policy please contact us for a quote.*



Contact Information

Email: info@urbanacorn.ca

Phone: 647-348-3000

Instagram: UrbanAcornCa



• ABOUT URBAN ACORN CATERING •

We're a Toronto based Flexitarian Catering company dedicated to creating diverse menus rich in plant based components by using local or organic ingredients. What does that mean? It means we can easily accommodate your event regardless of your guests' dietary restrictions.

OUR STORY

Just like ideas, acorns begin small with the hopes of becoming something big, strong and meaningful. This was the initial push behind Urban Acorn; a Flexitarian Catering company in the Junction Triangle, founded by husband & wife team Chef Daniel Holloway and his 'Boss Lady' partner Marie.

Inspired by art, music, and using food as a dialogue for social change, Urban Acorn wants to encourage people to broaden their understanding of food and each other with the hopes of building stronger communities.

Their mostly plant-based approach to cuisine, allows them to seamlessly create menus to both omnivores and vegans. Their philosophy is simple, **Food should unite, not divide people.**



OUR MANDATE

- **Community:** We support local businesses & farmers; we want to initiate positive change in Toronto.
- **Quality:** Our goal is to meet your needs without compromising food's integrity.
- **Diversity:** We welcome diversity by serving you regardless of your race, gender, sexuality, ethnicity, religion, financial status, political belief or ability.
- **Customizability:** Allergies, food sensitivities and dietary restrictions may be accommodated at no additional charge. We are also Dine Aware™ certified.
- **Accountability:** All attempts are made to suggest menu items that are in-season. Whenever local is not possible organic ingredients will be selected.

