

**JAWNY BAKERS**

RESTAURANT + BAR

## { EVENT SPACES }

### PRIVATE DINING ROOM

Accommodates up to 18 seated guests.  
Minimum spend of \$500 + tax & gratuity. A \$100 deposit required to reserve event. Maximum 2 hour private event.

Available after 4pm

### DINING ROOM

Accommodates up to  
100 seated guests or standing-style receptions.

### BAR

Accommodates up to  
40 guests seated or standing-style receptions.

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### BEVERAGE SERVICE

Our team is here to help customize your social gathering, celebration or corporate event, cash bar, open bar, drink tickets or a set selection of beverages.

### DECORATIONS

- Balloon bouquets welcome
- No confetti, streamers, noise makers
- Nothing affixed to any wall, light or chair

We reserve the right to charge a cleaning/damage fee of \$200.

### GUEST COUNT + FOOD ALLERGIES

Must be provided 7 days in advance to ensure our culinary team is prepared for your guests.



## EVENT MENUS

At Jawny Bakers, we understand that organizing an event is a major task. Our event menus have been thoughtfully prepared to exceed the expectations of your guests. Made from scratch dishes, high quality ingredients and whether in the restaurant, the private dining room or at the bar, our commitment to service is achieved by having a dedicated team focused on you and your guests. Together we will leave them fed well and talking for days!

**JAWNY BAKERS**

RESTAURANT + BAR

# { EVENT MENUS }

**1** MINIMUM 10 GUESTS  
\$28.89

**CAESAR SALAD**  
Shaved Parmesan

**BAGUETTE+BUTTER**

CHOICE OF

**JAWNY BURGER**

Sautéed Onion, Mushroom, Marbled Cheese,  
Spicy Aioli, Whiskey BBQ Sauce

**PENNE CARBONARA**

Parmesan Cream Sauce, sautéed  
Mushroom + Onion, Spinach,  
Crispy Bacon

**GOURMET COFFEE + TEA**

**COCKTAIL  
MENU** MIN. 10 GUESTS  
\$22.89

**CAESAR SALAD**  
Shaved Parmesan

**GARLIC CHEESE BREAD**  
Marbled Cheese, Marinara Sauce

**SWEET POTATO FRIES+DIP**  
Spicy Aioli

**HOT SPINACH+CHEESE DIP**  
Pico de Gallo, Naan, Tortilla Chips

**FRESH-CUT FRIES+DIP**

**CHICKEN TENDERS**  
Fried crisp breaded Chicken

**2** MINIMUM 10 GUESTS  
\$33.89

**CAESAR SALAD**  
Shaved Parmesan

**BAGUETTE+BUTTER**

CHOICE OF

**SIERRA SALMON**

Pistachio Crusted, Avocado Salsa,  
Basmati Rice, Market Vegetable

**CHICKEN PARMESAN**

Panko Breaded Chicken, Tomato Sauce,  
Mozzarella Cheese, Linguini, Tomato  
Cream Sauce

**GOURMET COFFEE + TEA**

 VEG OPTION FOR ALL EVENT MENUS

**PENNE MARIA**

Sundried Tomato, Kalamata Olives,  
Roasted Red Pepper, Spinach, Goat Cheese,  
Basil Pesto Tomato Sauce

**3** MINIMUM 10 GUESTS  
\$37.89

**CAESAR SALAD**  
Shaved Parmesan

**BAGUETTE+BUTTER**

CHOICE OF

**8oz SIRLOIN**

Centre-cut Sirloin, grilled medium,  
Garlic Mashed Potato, Market Vegetable,  
Brandy Peppercorn Sauce

**PEPPERCORN CHICKEN**

Panko Breaded Chicken Breast, Garlic  
Mashed Potato, sautéed Mushroom +  
Onion, Peppercorn Brandy Sauce

**CARAMEL SUNDAE**

Butterscotch Ripple Ice Cream,  
Caramel Sauce, Whipped Cream

**GOURMET COFFEE + TEA**

**4** MINIMUM 10 GUESTS  
\$42.89

**CAESAR SALAD**  
Shaved Parmesan

**BAGUETTE+BUTTER**

CHOICE OF

**NEW YORK STRIP**

9oz Centre-cut Striploin, grilled medium,  
Garlic Mashed Potato, Market Vegetable,  
Peppercorn Brandy Sauce

**SIERRA SALMON**

Pistachio Crusted, Avocado Salsa,  
Basmati Rice, Market Vegetable

**CARAMEL SUNDAE**

Butterscotch Ripple Ice Cream,  
Caramel Sauce, Whipped Cream

**GOURMET COFFEE + TEA**

\*Prices subject to change without notice

