

{ EVENT SPACES }

PRIVATE DINING ROOM

The Private Dining Room, can accommodate up to 20 people for a seated dinner and up to 30 people for a standing reception.

Features Include

- 60" Flat screen TV with HDMI connection
- Two oversized dining tables
- Dimmable lights
- Sound barrier wall
- Personal Server
- Privately air conditioned space

MINIMUM SPEND OF \$500 +TAX & GRATUITY

JBs BAR+LOUNGE

Book our inviting semi-private bar-lounge located beside the main dining room. Both half and full bar-lounges can be booked based on the size of your event.

Features

- Walk-up bar
- Separate for you from our main dining room
- Customizable floor plans
- Food stations
- Passed canapés
- Beverage packages

MINIMUM SPEND OF \$500 +TAX & GRATUITY

PRIVATE CLOSURE

FOR THE BIGGEST OF OCCASIONS – Whether it's a celebration, a business meeting, or any other occasion, we can create a memorable experience. We can accommodate up to 150 people for a seated dinner and up to 200 people for a standing reception.

Full Restaurant Buyouts Include

- Custom food and bar choices
- Buffet option
- Access to our entire building
- Allowance for live bands or DJs
- Tables can be removed to create a mingling area or dance floor
- Option to extend hours

MINIMUM SPEND OF \$5000 +TAX & GRATUITY

PRIVATE LUNCH

Our team is ready to help plan and customize your lunch event to ensure it meets your specific needs and preferences. Whether it's a celebration, a business meeting, or any other occasion, we can create a memorable experience for you and your guests.

MINIMUM SPEND OF \$1500 +TAX & GRATUITY

BOOK YOUR EVENT TODAY

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.

JAWNY BAKERS

RESTAURANT + BAR

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!

{ EVENT MENUS }

1 MINIMUM 10 GUESTS
\$30.89

CAESAR SALAD
Shaved Parmesan

BAGUETTE+ BUTTER

CHOICE OF

JAWNY BURGER

Sautéed Onion, Mushroom, Marbled Cheese,
Spicy Aioli, Whiskey BBQ Sauce,
Fresh-cut Fries

ORIGINAL CHICKEN TENDERS

Fried crisp breaded Chicken, Plum Sauce,
Fresh-cut Fries

PENNE CARBONARA

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

GOURMET COFFEE + TEA

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

FRESCA FLATBREAD

Pico de gallo, Balsamic Drizzle,
Crumbled Goat Cheese, Flatbread

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
\$35.89

CAESAR SALAD
Shaved Parmesan

BAGUETTE+ BUTTER

CHOICE OF

JAWNY BURGER

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

CHICKEN PARMESAN

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

SIERRA SALMON

Pistachio Crusted, Avocado Salsa,
Basmati Rice, Market Vegetable

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
\$40.89

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

SIERRA SALMON

Pistachio Crusted, Avocado Salsa,
Basmati Rice, Market Vegetable

CARAMEL SUNDAE

Butterscotch Ripple Ice Cream,
Caramel Sauce, Whipped Cream

GOURMET COFFEE + TEA

4 MINIMUM 10 GUESTS
\$45.89

CAESAR SALAD
Shaved Parmesan

BAGUETTE+ BUTTER

CHOICE OF

8oz SIRLOIN

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

CHICKEN PARMESAN

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

HALIBUT+CHIPS

Beer Battered Halibut, Fresh-cut Fries,
Tartar Sauce

CARAMEL SUNDAE

Butterscotch Ripple Ice Cream,
Caramel Sauce, Whipped Cream

GOURMET COFFEE + TEA

*Prices subject to change without notice

