



GEORGE  
RESTAURANT



## Thank you for your interest in GEORGE.

Our goal in our private dining operations is to extend to you the same exceptional service and food which have placed George in the top tier of Canadian restaurants.

If you are not familiar with GEORGE, you should know we are fortunate to have the renowned Canadian Chef, Lorenzo Loseto. His unique and highly creative style of cooking focuses on fresh seasonal and local ingredients. The food prepared for private dining events is drawn directly from our a la carte menu and is prepared with the same care and attention to detail. Our substantial kitchen allows us to devote separate space to your event ensuring your food is not only delicious but timely.

The menu changes regularly to incorporate local and seasonal ingredients. We create your private dining menus at the time of the event based on ingredients which are at the height of the season. We also have wonderful hors d'oeuvres and post dinner sweets. Our menu offerings range from four to ten courses and are subject to tax and gratuity.

Our sommelier is also available to you and will be more than happy to suggest wine pairings from our eclectic and exciting wine list.

*Photos on this page provided by Danijela Gorley, Matthew Plexman, Marianne Rothbauer, and Mike Day.*



# Private Dining Guidelines

## BOOKING PROCEDURES

Bookings and enquiries can be made through our Private Dining Manager via [events@georgeonqueen.com](mailto:events@georgeonqueen.com) or 416-368-6006 x 271.

## ROOM CAPACITIES

Our restaurant is divided into several rooms with varying capacities. Rooms can be combined or separated to create smaller or larger spaces. The Grand Georgian Room is a combination of all three private rooms and includes access to a small patio in the summer for cocktails.

Although there are no room rental fees for the use of our private rooms, a minimum food and beverage expenditure is in effect (not inclusive of tax and gratuity). These are outlined in the schedule below:

	Capacity for Seated Dinner	Capacity for Cocktails
Eliot Room	10	0
Georgian 1 Room	32	50
Georgian 2 Room	26	40
Grand Georgian Room	64	110
GEORGE Courtyard	60	100
GEORGE Restaurant	110	150

*For images of our rooms please visit [www.georgeonqueen.com](http://www.georgeonqueen.com)*

## HOURS OF OPERATION

Below outlines the hours you will have access to the private rooms:

Lunch (Monday through Friday): 12:00 p.m. to 3:00 p.m.

Lunch Buyout (Saturday or Sunday): 11:00 a.m. – 4:00 p.m. (hard stop)

Dinner (Tuesday through Saturday): 5:00 p.m. – 12:00 a.m.

Dinner Buyout (Sunday or Monday): 5:00 p.m.– 1:00 a.m. (last call at 12:15 a.m.)

*Photos on this page provided by Danijela Gorley, Marianne Rothbauer, and Mike Day.*



## MINIMUM FOOD AND BEVERAGE EXPENDITURES PER ROOM

During lunch and dinner hours, the following minimum food and beverage charges will apply to the following rooms:

	Lunch	Dinner
Eliot Room	\$500	\$1000
Georgian 1	\$750	\$1500
Georgian 2	\$750	\$1500
Grand Georgian	\$1500	\$3000
Exclusive Use Saturday	\$6500	Not Available
Exclusive Use Sunday	\$7500	\$8500
Exclusive Use Monday	Not Available	\$6500

*Minimums subject to change.*

Food and beverage minimums are assessed before tax and gratuity.

Please speak to the Private Dining Manager at 416.368.6006 x 271, should you be looking to host a buyout outside of our typical hours of operation. These event requests along with a food and beverage minimum expenditure will need to be approved and communicated by the owners.

## EXCLUSIVE USE OF GEORGE

GEORGE in its entirety is available for private bookings on Saturday during the day until 4:00 p.m. (hard stop), Sundays and Monday evenings when the restaurant is normally closed. During the summer months, we can offer you the use of our full private courtyard.

## EXCLUSIVE USE OF FRONT OF GEORGE

For groups wishing to use the front of GEORGE Restaurant exclusively during lunch or dinner there is a \$2000 minimum food and beverage expenditure. The maximum capacity for this location is 40 guests for a sit down meal. This area cannot accommodate A/V requirements and cannot be used for a cocktail reception. Reservation requests for this location is not available on Friday or Saturday.

## MENU AND FOOD DETAILS

All private dining events will need to select from pre-set menus. Cost of menus will be adjusted accordingly should you wish to customize a menu from the pre-set sample items.

Menu items are based from our current selections and change throughout the year based on seasonal availability. Food items are subject to change and are based on current market prices.

Executive Chef, Lorenzo Loseto's innovative 'Toronto Cuisine' is devoted to seasonal, natural, local and sustainable food. Menus are unable to be reinvented to any other cuisine.

## FOOD AND BEVERAGE ORDER DEADLINES

All food and beverage orders must be received no later than one week prior to your event on the Thursday before 3:00 p.m.. Minor adjustments can be made up to 48hrs in advance.

*Photos on this page provided by Mike Day and Anna Argiropoulos*



## DEPOSITS AND SETTLEMENT TERMS

a) Events in the private dining rooms require a \$500 deposit to secure the reservation.

Please note that rooms are not considered confirmed until a deposit and contract with a valid credit card number are received.

b) For events taking place outside our normal operating hours (Saturday during the day, Sunday and Monday evenings) or events which are estimated to exceed \$10,000, GEORGE requires a \$2500 deposit to hold the room(s) and 50% of the anticipated total 30 days prior to the event. This is generally non-refundable unless after cancellation the room(s) is rebooked for a function of similar size.

c) Full payment, less the deposit, is to be paid at the end of the event via cash, credit card, or certified cheque.

## CONFIRMATION OF BOOKING AND FINAL NUMBERS

a) In advance of your event our private dining department will provide you with a detailed banqueting event order (BEO) outlining the specific costs, timelines and other particulars of your event.

b) Confirmation of final numbers must be communicated no later than 72hrs in advance of your booking.

c) Guests who are 'no shows' will be charged at full value for food and gratuity.

## CANCELLATIONS

a) More than 72hr notice - deposit is forfeit. No additional penalty.

b) Less than 72hr notice - credit card on file will be charged the full food and beverage minimum as set out in the table above.

## ADJUSTMENTS TO ROOM CONFIGURATIONS

George reserves the right to make minor adjustments to room configurations based on final confirmed numbers. These changes will be communicated via email or telephone.

## ADDITIONAL STAFF

GEORGE reserves the right to assess an additional staffing charge should the specifics of an event fall outside of our normal operation model. This is generally \$250 per additional staff member.

GEORGE agrees to notify you in advance if this is required.

## ADDITIONAL CHARGES

Late opening fee – Operation after 1:00 am	\$1000 + consumption
General setup fee – Discretionary based on room setup	\$250 minimum
Additional staff	\$250pp

## AUTOMATIC GRATUITY

A standard 18% pre-tax gratuity will be applied to all private event bookings.

*Photos on this page provided by Marianne Rothbauer*



## MUSIC AND QUIET ENJOYMENT – GEORGE RESTAURANT AND THE IVY HOTEL

Live music/ DJ is welcome on our premise but must be expressly approved by the General Manager. We do not allow amplified music or any music which may affect the enjoyment of other guests both in the restaurant or hotel. GEORGE reserves the right to limit the sound of music or any other activity that may negatively affect other GEORGE patrons or guests staying upstairs in The Ivy Hotel.

Please note that the private dining rooms are located directly beneath The Ivy Hotel rooms. Should you wish to include entertainment, you have the option of reserving all four rooms at a special discount of \$1,400 (plus HST) or end music at 11:00 p.m. (hard stop). No dry ice machines are permitted on our site.

Please note that reserving your event date does not automatically reserve your hotel room(s). It is the clients' responsibility to contact concierge directly to reserve your room(s) at 416.368.6006 x 221 or concierge@verity.ca. Failing to do so will result in an 11:00 p.m. hard stop for DJ/ live music performances.

## Re:SOUND

Re:Sound is a Canadian not-for-profit music licensing company ensuring fair compensation for artists and record companies. This fee is government mandated. This is a onetime fee (not per person). Below is the cost breakdown:

	with dancing	without dancing
1-100 people	\$22 <sup>+tax</sup>	\$12 <sup>+tax</sup>
101-120 people	\$33 <sup>+tax</sup>	\$18 <sup>+tax</sup>

## RENTAL EQUIPMENT

George has a limited selection of Audio Visual Equipment available at the following costs:

Flipchart with Markers	\$15 ea
Microphone	\$25 ea
Podium	No Charge
Projector	\$75 ea
Screen	\$50 ea
Speakers	\$25 ea

Should the equipment you request be already in use, or should you require equipment we do not already have on site, we can make arrangements to rent these items. We strongly suggest a site inspection prior to your event of all audio visual equipment to ensure compatibility. Rental charges will be at the clients' expense and added to your final bill for payment.

*Photos on this page provided by Mike Day*



### PARKING

There is a large, machine-paid public lot, Indigo Park Canada Inc., directly across from the restaurant on Queen Street (north side). The Private Dining Manager may arrange Valet for your party on request; this is charged to you at an additional cost.

### PHOTOGRAPHY

No photos are permitted in the private members section of Verity or of the kitchen without prior consent.

### OUTSIDE FOOD AND BEVERAGE

Outside food and beverage is not allowed without advance agreement by GEORGE Restaurant. GEORGE Reserves the right to assess a fee based on any approved external food and beverage brought onto the premises.

Cake Cutting and External Desserts	\$6 / person
Kosher Meals	\$25 per meal brought onto premise

### RESPONSIBLE SERVICE OF ALCOHOL

In compliance with Provincial and Federal laws, GEORGE reserves the right to restrict or refuse the service of alcohol to any guests we deem to be intoxicated.

### DAMAGES

Please note all event rooms will be inspected upon the completion of your event. The client is fully responsible for any damages to fixtures, equipment, furniture or rooms caused by you or your guests. Should damages be discovered GEORGE will provide you with a quote for repair or replacement. Repair or replacement costs will be charged to the credit card on file and are non-negotiable.

### FORMAL ADDRESS

GEORGE Restaurant  
111C Queen Street East  
Toronto, Ontario  
M5C 1S2  
416.863.6006

### MAILING ADDRESS

GEORGE Restaurant  
111D Queen Street East  
Mail Box 105  
Toronto, Ontario  
M5C 1S2

### CONSTRUCTIVE FEEDBACK

Our goal is to exceed your expectations on each and every meeting or event that you host at GEORGE. If you have feedback regarding the planning or execution of your meeting or event, we ask that you direct your comments to the Food & Beverage Manager at 416-368-6006 x 251 or at [info@georgeonqueen.com](mailto:info@georgeonqueen.com).

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# PRIVATE DINING CONTRACT

Name *(primary contact)* \_\_\_\_\_

Phone Number \_\_\_\_\_

Email \_\_\_\_\_

Event Name/Company \_\_\_\_\_

Date of Event \_\_\_\_\_

Number of Guests \_\_\_\_\_

Location \_\_\_\_\_

Start Time \_\_\_\_\_

End Time \_\_\_\_\_

Onsite Contact \_\_\_\_\_

Deposit Required \_\_\_\_\_

Name on Credit Card \_\_\_\_\_

Card Type  Visa  MasterCard  Amex

Credit Card Number \_\_\_\_\_

Expiry Date \_\_\_\_\_ CSV Code \_\_\_\_\_

Signature \_\_\_\_\_

I have read and accept the above terms outlined in the above  
Private Dining Guide and agree to be bound by them.

Date \_\_\_\_\_ Signature \_\_\_\_\_

*Please note credit card statements will read Verity for deposit charges*

For your convenience you may return this form via email or fax: 416 368 6093