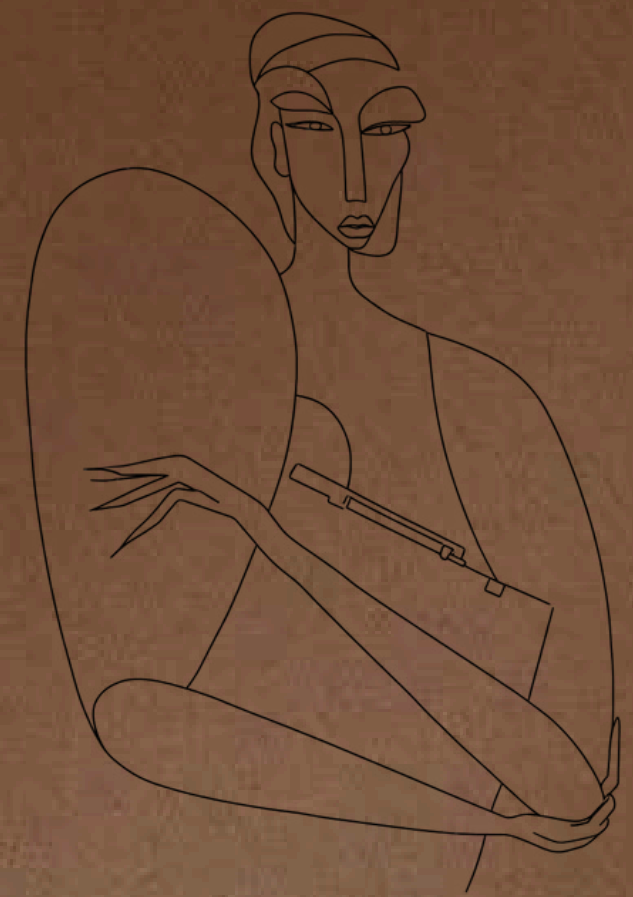


Bar Cart

Private and Large Party Dining



ELOISE

TABLE OF CONTENTS

| | |
|------------------------|---|
| About | 1 |
| Bar Cart | 2 |
| Bar Cart Buyout & Menu | 3 |
| Eloise | 4 |
| Eloise Buyout | 5 |
| Eloise Menus | 6 |
| Collective Buyout | 7 |
| Booking Policies | 8 |
| FAQs | 9 |



ABOUT

Eloise and Bar Cart are sister venues designed to complement one another while offering their own unique charms. Eloise is an elegant dining room where guests gather for refined cuisine and warm, attentive service. Just steps away, Bar Cart invites you into a vibrant, speakeasy-inspired bar, perfect for cocktails, conversation, and celebration. Whether experienced separately or together, they create a seamless setting for occasions that deserve something truly special.



Bar Cart offers a spirited, cozy atmosphere with a focus on handcrafted cocktails, curated wines, and inventive small plates. Plush seating, low lighting, and a lively yet intimate energy make it ideal for cocktail receptions, private parties and corporate events.

Bar Cart

Bar Cart



Bar Menu

Menu subject to change. Speak to our team to learn more.

Parties of up to 30 guests (Large Parties)
F&B minimum spend per person.
Sunday–Wednesday: \$48 per guest*
Thursday–Saturday: \$75 per guest*

Parties of 31–63 guests (Full Buyout)
Full venue buyout required for groups over 30.
Passed hors d'oeuvres service only.
F&B minimum spend:
Sunday–Wednesday: \$4,500*
Thursday–Saturday: \$6,500*

Includes private use of the space for up to 6 hours.
Reservation Timeframes
Large Parties: 3 hours
Full Buyouts: 6 hours

*Plus HST and 18% service charge



Eloise offers an elegant and inviting setting for private dining, where upscale comfort cuisine meets gracious hospitality. Perfect for intimate dinners, milestone celebrations, weddings, and sophisticated corporate events, Eloise provides a polished backdrop for unforgettable experiences



Lunch Parties

Parties of 9–29 (Large Parties): Prix fixe menus available, ranging from \$55–\$150* per guest.

Full Buyout (30–75 guests): F&B Minimum spend of \$7,500* (applies daily).

Includes private use of Eloise for up to 6 hours.

Dinner Parties

Parties of 9–29 (Large Parties): Prix fixe menus available, ranging from \$115–\$150* per guest.

Full Buyout (30–75 guests):

Sunday–Wednesday: \$7,500* F&B minimum spend

Thursday–Saturday: \$10,000* F&B minimum spend

Includes private use of Eloise for up to 6 hours.

Reservation Timeframes:

Large Parties: 3 hours

Full Buyouts: 6 hours

*Plus HST and 18% service charge

ELOISE

Menu

4 Course \$130



Canapes (by the dozen)

Chicken 65

curry leaf, Kashmini chili, lemon aioli

Cauliflower

gochujang, sesame, scallion

Mushroom Parfait

grilled soundough, pickled shallots

Lime Tart

Citrus, italian meringue

Mortadella

ricotta, wildflower honey

Gougeres

Comte cheese sauce

Steak Tartare

Smoked Egg Yolk & Chives

Menu subject to change. Speak to our team to learn more.



Collective Buyout

Host an exceptional event that flows seamlessly from an elegant dinner to handcrafted cocktails.

\$12,000 Sun–Wed

\$16,500 Thurs-Sat

Plus HST and 18% service charge

Included in Collective Buyout

Exclusive use of both venues for the agreed time frame (as early as 2pm)

Customized menu creation with our culinary team Beverage program tailored to your preferences (cocktail, wine, non-alcoholic)

Dedicated service team including servers and bartenders

Full tableware, linens, glassware

Use of coat check and dedicated event signage Coordination of event flow from start to finish

Add-Ons (available at an additional cost)

Specialty floral arrangements

Branded menus or custom signage

Late-night snack station

Booking Policies



Credit Card Information due at confirmation

25% Deposit of quoted minimum spend is required

Cancellation

30 days out - 50% of deposit is kept

7-days out - 75% of deposit is kept

2 days out - 100% of deposit is kept

Please note that our cancellation policy states that the final guest count is locked in 48 hours prior to the reservation date after which we will need to charge for any potential no-show(s)/changes.

For booking inquiries contact info@eloiserestaurant.ca





FAQ'S



Q: Can you accommodate dietary restrictions?

A: Yes, we can accommodate a variety of dietary preferences and restrictions. Please share your requirements with our staff.

Q: What is the maximum guest capacity for a full buyout?

A: Eloise & Bar Cart together can comfortably accommodate up to 150 guests for a standing reception or 75 for a seated dinner.

Q: How far in advance should I book?

A: We recommend securing your date at least 1–3 months in advance, especially for weekends or peak seasons.

Q: Can I bring in my own décor or entertainment?

A: Yes, with prior approval. Our team can also recommend trusted vendors who are familiar with our spaces.

Q: Is there parking available?

A: Street parking and nearby paid parking options are available.