

# Cluny Bistro & Boulangerie

## Private Dining Room

## 2024 Event Menu Package

Distillery Historic District

35 Tank House Lane | Toronto, ON | M5A 3C4 416.203.2363

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**Updated: Nov 7, 2024**

# Brunch

**\$75,00 per person**

**(Available Saturday & Sunday)**

## **Appetizers**

*Sharing platters per table*

**sourdough crusted asparagus**

la sauvagine fondue (*nut-free*)

&

**cheese board**

selection of three cheeses served with lavash, Ontario honey, seasonal fruit & house-made preserves (*nut-free*)

&

**smoked salmon tower**

multigrain bread, smoked salmon, whipped cream cheese topped with salmon roe, chives, cornichon, capers (*nut-free*)

## **Entrées**

*Guests select one entrée*

**chocolate bread pudding french toast**

salted caramel, stewed banana, white & banana chocolate chantilly cream, bresaline  
OR

**crêpes & eggs**

egg in purgatory, tomato & fenugreek sauce, spinach, ricotta, sumac dust  
(*vegetarian, nut-free*)

OR

**ahi tuna niçoise salad**

poached egg, seared tuna, haricot vert, kalamata dressing and fingerling potatoes  
(*nut-free, dairy-free, gluten-free*)

## **Dessert**

*One shared dessert tower per table*

**petit four tower**

Cluny's assortment of petit four, macarons, madeleines, and financiers

# Brunch Add-ons

*Customize your brunch event with these popular items:*

**seasonal fruit platter** **\$9,50 per person**  
minimum order of 10 ppl (vegan, nut-free, dairy-free, gluten-free)

**Cluny bread basket** **\$9,50 per basket**  
a selection of our boulangerie favourite breads (serves 4)

**side of bacon** **\$8,00 per plate**  
6 pcs per plate

**smoked farmer's sausage** **\$8,00 per plate**  
6 pcs per plate

**crispy fingerling potatoes** **\$9,00 per person**  
minimum order of 10 ppl

**baked beans** **\$9,00 per person**  
molasses baked. minimum order of 10 ppl

# Continental Breakfast

**mini quiche** **\$6,00 each**  
mushroom & spinach, gruyère cheese (*nut-free*)

**seasonal fruit platter** **\$9,50 per person**  
minimum order 10 people (*vegan, nut-free, dairy-free, gluten-free*)

**greek yogurt** **\$4,00 per person**  
fresh pressed yogurt

**granola** **\$3,00 per person**  
house made, honey toasted, granola and seeds

**berry bowls** **\$14,00 per person**  
fresh seasonal berries (*vegan*)

**dried fruits bowls** **\$4,00 per person**  
apricots, cranberries, raisins

**honey roasted nuts** **\$7,00 per person**  
honey toasted walnuts, almonds, hazelnuts

# Canapés

Order minimum 1 dozen per selection

For planning purposes, it is ideal to follow this guest guideline for your type of service:

- Pre-dinner cocktails (30 to 45 minutes), 3 to 4 pieces per guest
- Full cocktail reception (2-3 hours) 6 to 10 pieces per guest

## Hot Selections \$4,90 each

### **salt cod doughnuts**

with black garlic aioli

### **sourdough crusted asparagus**

la sauvagine fondue (*vegetarian*)

### **mini mushroom tartine**

arugula pesto, shaved chèvre (*vegetarian*)

### **maple pork belly**

crispy maple-braised pork belly with black pepper maple reduction  
(*dairy-free, nut-free*)

### **espelette seared shrimp**

saffron rouille sauce (*dairy-free, nut-free, gluten-free*)

## Cold Selections \$4,90 each

### **chicken liver mousse profiteroles**

stewed cherries and balsamic (*nut-free*)

### **trout rilette**

crème fraîche, dill, cucumber and pickled red pearl onions (*nut-free, gluten-free*)

### **brie brûlée**

caramelized lavender honey sugar, pink peppercorn cheese crackers (*contains nuts*)

### **tuna tartare**

rice cracker, chili ginger sauce, sesame seeds, avocado and basil  
(*gluten free, nut-free, dairy-free*)

### **beef tartare**

traditional garnishes on baguette (*nut-free*)

### **freshly shucked oysters \$5,00 each**

mignonette (*nut-free*)

# Cluny Light Lunch

\$67,00 per person

## Soup

### **mushroom potage**

arugula persillade, black truffle (*gluten-free, vegetarian*)

## Entrées

*Guest selects from choice of:*

### **gnocchi**

in la sauvagine cheese sauce, truffle and wilted spinach (*vegetarian*)

OR

### **8oz striploin steak**

8oz striploin, haricot verts, smashed fingerlings, salsa verde  
(*gluten-free, dairy-free, nut-free*)

## Dessert

### **cassis crème brûlée**

gluten-free shortbread and lemon curd (*vegetarian, gluten-free, nut-free*)

# Cluny Lunch #1

\$72,00 per person

## Appetizers

### **baby gem salad**

buttermilk ranch dressing, cucumber, dill, radish and pickled pearl onion  
(*gluten-free, vegetarian*)

## Entrées

*guest selects from choice of:*

### **gnocchi**

in la sauvagine cheese sauce, truffle and wilted spinach (*vegetarian*)

OR

### **duck leg confit**

braised lentils, carrot and tonka bean puree (*gluten-free, dairy-free, nut-free*)

OR

### **8oz striploin steak**

8oz striploin, haricot verts, smashed fingerlings, salsa verde  
(*gluten-free, dairy-free, nut-free*)

## Desserts

### **cassis crème brûlée**

gluten-free shortbread and lemon curd (*vegetarian, gluten-free, nut-free*)

# Cluny Lunch #2

**\$80,00 per person**

## **Appetizers**

*guest selects from choice of:*

### **cluny caesar salad**

crispy parmesan, pancetta & focaccia croutons (*nut-free*)

OR

### **mushroom potage**

arugula persillade, black truffle (*gluten-free, vegetarian*)

## **Entrées**

*guest selects from choice of:*

### **8oz striploin steak**

8oz striploin, haricot verts, smashed fingerlings, salsa verde

(*gluten-free, dairy-free, nut-free*)

OR

### **roasted chicken supreme**

fried brussel sprouts, puffed wild rice, dijon sauce (*gluten-free, nut-free*)

OR

### **rainbow trout**

ratatouille and israeli couscous, parsley (*dairy-free, nut-free*)

## **Desserts**

*guest selects from choice of:*

### **dark chocolate mousse**

croquant, sponge cake and orange crème (*vegetarian*)

OR

### **cassis crème brûlée**

gluten-free shortbread and lemon curd (*vegetarian, gluten-free, nut-free*)

# Cluny Dinner #1

**\$85,00 per person**

## **Appetizers**

*guest selects from choice of:*

### **cluny caesar salad**

crispy parmesan, pancetta & focaccia croutons (*nut-free*)

OR

### **mushroom potage**

arugula persillade, black truffle (*gluten-free, vegetarian*)

OR

### **beef tartare**

traditional garnishes, crostini and horseradish crème fraîche (*nut-free*)

## **Entrées**

*guest selects from choice of:*

### **roasted chicken supreme**

fried brussel sprouts, puffed wild rice, dijon sauce (*gluten-free, nut-free*)

OR

### **seared black cod**

haricot verts, celeriac and apple velouté, hazelnuts and brown butter (*gluten-free*)

OR

### **gnocchi**

in la sauvagine cheese sauce, truffle and wilted spinach (*vegetarian*)

## **Dessert**

*guest selects from choice of:*

### **dark chocolate mousse**

croquant, sponge cake and orange crème (*vegetarian*)

OR

### **seasonal fruit galette**

with almond cream, catalana ice cream, and cinnamon crunch (*vegetarian*)



# Cluny Dinner #2

\$98,00 per person

## Soup

### **mushroom potage**

arugula persillade, black truffle (*gluten-free, vegetarian*)

## Appetizers

*guest selects from choice of:*

### **baby gem salad**

buttermilk ranch dressing, cucumber, dill, radish and pickled pearl onion  
(*gluten-free, vegetarian*)

OR

### **chicken liver pâté**

balsamic glazed cipollini onions, sour cherry compote, our toasted baguette (*nut-free*)

## Entrées

*guest selects from choice of:*

### **6oz seared beef tenderloin**

duck fat potato pave, braised mushrooms, wilted spinach, demi-glace  
(*gluten-free, nut-free, dairy-free*)

OR

### **roasted chicken supreme**

fried brussel sprouts, puffed wild rice, dijon sauce (*gluten-free, nut-free*)

OR

### **roasted ratatouille**

chickpea panisse, roasted eggplant, peppers, tomatoes and zucchini  
(*vegan, gluten-free, dairy-free*)

## Dessert

*guest selects from choice of:*

### **dark chocolate mousse**

croquant, sponge cake and orange crème (*vegetarian*)

OR

### **strawberry matcha profiterole**

fresh strawberries and buckwheat crumble (*nut-free, vegetarian*)

# Cluny Dinner #3

\$110,00 per person

## **Appetizers**

*guest selects from choice of:*

### **beef tartare**

traditional garnishes, crostini and horseradish crème fraîche (*nut-free*)

OR

### **sea bream ceviche**

orange segments, chili, olive oil (*dairy-free, gluten-free, nut-free*)

OR

### **mushroom potage**

arugula persillade, black truffle (*gluten-free, vegetarian*)

## **Entrées**

*guest selects from choice of:*

### **roasted black cod**

haricot verts, celeriac and apple velouté, hazelnuts and brown butter (*gluten-free*)

OR

### **6oz seared beef tenderloin**

duck fat potato pave, braised mushrooms, wilted spinach, demi-glace (*gluten-free, nut-free, dairy-free*)

OR

### **duck leg confit**

braised lentils, carrot and tonka bean puree (*gluten-free, dairy-free, nut-free*)

OR

### **roasted ratatouille**

chickpea panisse, roasted eggplant, peppers, tomatoes and zucchini (*vegan, gluten-free, dairy-free*)

## **Dessert**

*guest selects from choice of:*

### **dark chocolate mousse**

croquant, sponge cake and orange crème (*vegetarian*)

OR

### **strawberry matcha profiterole**

fresh strawberries and buckwheat crumble (*nut-free, vegetarian*)

OR

### **mango coconut cake**

passion fruit glaze, almond tuile and mango gel

# The Cluny Dîner en Famille

**\$120,00 per person**

*Cluny's family-style sharing menu. All courses are served as shared plates for the table.*

## **1st Course**

*shared at the table*

### **chicken liver pâté**

balsamic glazed cipollini onions, sour cherry compote, our toasted baguette (*nut-free*) &

### **sourdough crusted asparagus**

la sauvagine fondue (*vegetarian*)

## **2nd Course**

*shared at the table*

### **sea bream ceviche**

orange segments, chili and olive oil &

### **cluny caesar salad**

crispy parmesan, pancetta & focaccia croutons (*nut-free*)

## **3rd Course**

*shared at the table*

### **whole rainbow trout filet**

ratatouille and israeli couscous, parsley (*dairy-free, nut-free*) &

### **whole seared beef tenderloin**

duck fat potato pavê, braised mushrooms, wilted spinach (*gluten-free*)

## **4th Course**

*shared at the table*

### **petit four tower**

Cluny's assortments of petit four, macarons, madeleines, and financiers

*Option to substitute individual plated dessert at \$10 per person*

# Add-On Menu

*Popular items to add to your dinner*

**Cluny bread basket** **\$9,50 per basket**

a selection of our boulangerie favorite breads with whipped butter

**charcuterie & cheese platter** **\$19,00 per person**

3 types of cured meats and 3 types of cheeses (*minimum order of 10 ppl*)

**cheese board** **\$19,00 per person**

preserved fruits, lavash. minimum order of 10 ppl

**caviar, chips & dip** **\$25,00 per person**

acadian canadian caviar, snow crab crème fraîche, yukon chips, chives (*gluten-free*)

**seasonal fruit platter** **\$9,50 per person**

*minimum order of 10 ppl (vegan, nut-free, dairy-free, gluten-free)*

**freshly shucked oysters platter** **\$5,00 per piece**

*minimum order 2 dozen*

## Kids Menu

### Entrées

*Choose your own (pre-order)*

**gnocchi** **\$17**

with tomato sauce and parmesan

OR

**breaded chicken fingers** **\$22**

with crudites, buttermilk dipping sauce

OR

**battered cod fish** **\$22**

with shoestring fries and tartar sauce (*nut-free*)

### Dessert

**vanilla ice cream** **\$12**

with pop rocks, cherry jam and shortbread cookie (*vegetarian, nut-free*)

# Consumption Bar

## Full Host Bar

No limits or restrictions. All beverages are charged based on consumption. Includes premium, aged liquors & scotch, pre-selected wines and non-alcoholic beverages.

## Standard Bar

Liquor pricing based on 1 oz pours. Drinks charged on consumption (*bar rail brands are subject to change based on supplier availability*)

## Well Pours \$11

Luksusowa Vodka  
Havana Club 3 YR Rum  
Gibson's Finest Sterling Edition Whisky  
Citadelle Gin  
Grant's Family Reserve Scotch Whisky  
El Jimador Tequila Blanco

*Additional Spirits available include:*

*Jack Daniels – \$11*  
*Dujardin Brandy – \$11*  
*Hennessy VS – \$14*  
*Jameson's Irish Whiskey – \$11*  
*Taylor Fladgate 10YR port – \$11*  
*Sailor Jerry Spiced Rum – \$11*

## Draught Beer (16oz)

Goose Island IPA – \$13  
Mill Street 100th Meridian – \$13  
Mill Street Cobblestone Stout – \$13  
Old Flame Perry Loved Mary IPA – \$13  
Brickworks Ciderhouse Batch:1904 – \$13  
Stella Artois – \$14  
Kronenbourg – \$14  
Kronenbourg Blanc – \$14

## **Premium Bar**

Liquor pricing based on 1 oz pours. Drinks charged on consumption (*bar rail brands are subject to change based on supplier availability*)

### **Well Pours – \$14**

Grey Goose

Havana Club 7YR Rum

Crown Royal Rye Whisky

Hendrick's Gin

Glenfiddich 12YR Scotch Whisky

Herradura Reposado

*Additional Spirits available include:*

*Whitley Neill Gin – \$14*

*Woodford Reserve – \$14*

*Armagnac De Montal VSOP – \$17*

*Writer's Tears Copper Pot Irish Whiskey – \$14*

*Taylor Fladgate 20YR Port – \$14*

Goose Island IPA – \$13

Mill Street 100th Meridian – \$13

Mill Street Cobblestone Stout – \$13

Old Flame Perry Loved Mary IPA – \$13

Brickworks Ciderhouse Batch:1904 – \$13

Stella Artois – \$14

Kronenbourg – \$14

Kronenbourg Blanc – \$14

## Cluny Cocktails

### **Classic Mimosa** **\$19**

prosecco with orange juice (3oz)

### **Mimosa Bottle Service**

bottle of bellino prosecco **\$75**

liter of orange juice **\$10**

### **Aloe Sangria** **\$18**

white wine, lillet blanc, pressed aloe vera, soda

### **Orange Mule** **\$19**

whitley neill gin, ginger beer, orange juice, grapefruit juice

### **Pistachio in Paris** **\$20**

pistachio infused vodka, bailey's, kahlua, espresso

### **Watermelon Sangria** **\$20**

red wine, chambord, pressed watermelon, sprite

### **Riviera** **\$21**

hendrick's gin, limoncello, citrus, prosecco

### **Strawberry Fields** **\$22**

grey goose vodka, galliano, strawberry syrup

### **Fire Flower** **\$22**

havana club rum, lillet blanc, st germain, cucumber syrup, spiced agave, citrus

### **Old Fashioned** **\$23**

woodford reserve bourbon, maple syrup, angostura

### **New Fashioned** **\$23**

calvados, poire william, chocolate bitters, orange bitters, honey

## Sans Alcohol

### Cluny Mocktails

*Premium non-alcoholic cocktails*

**Grapefruit Lychee** **\$12**  
pressed grapefruit, lychee syrup, citrus, soda

**Raspberry Aloe** **\$13**  
pressed aloe vera, raspberries, citrus, juniper syrup

**Strawberry Tonic** **\$13**  
tonic, strawberry syrup, citrus

**Cucumber Mint** **\$14**  
ceder's wild, cucumber mint syrup, citrus, jalapeno

**Blackberry Basil** **\$14**  
lavender syrup, basil, soda, blackberries

evian sparkling water (750ml) **\$7**

evian mineral water (750 ml) **\$7**

sodas – choice of coke, diet coke, sprite, canada dry ginger ale **\$4**

orange juice **\$6**

seasonal lemonade **\$6**

brewed coffee or tea **\$3**

americano **\$4.50**

latte (2% or almond milk) **\$4.50**

cappuccino (2% or almond milk) **\$4.50**

espresso **\$3.25** (single) or **\$4.25** (double)



## Wine List

Select from our recommended wine list at preferred pricing. Wine is charged by the bottle as opened.

### WHITE

SAUVIGNON BLANC, CORUS VINEYARD, NIAGARA PENINSULA, CAN	<b>\$70</b>
PINOT GRIGIO, CAPOSALDO, DELLE VENESE, IT	<b>\$75</b>
CHARDONNAY, CARTLIDGE & BROWNE, CALIFORNIA, USA	<b>\$75</b>
SAUVIGNON BLANC, 'ATTITUDE' PASCAL JOLIVET, LOIRE, FRA	<b>\$75</b>
CHABLIS, DOMAINE FOURREY, BOURGOGNE, FRA	<b>\$90</b>
SANCERRE, DOMAINE DE LA VILLANDIÈRE, LOIRE, FRA	<b>\$105</b>

### RED

BORDEAUX BLEND ROYAL RESERVE, 13 KINGS CELLARS, NIAGARA, CAN	<b>\$70</b>
COTES DU RHONES, VIEUX CLOCHER, RHONE, FRA	<b>\$75</b>
CABERNET SAUVIGNON, SILVER TRAIL, CALIFORNIA, USA	<b>\$85</b>
PINOT NOIR, CARTLIDGE & BROWNE, CALIFORNIA, USA	<b>\$85</b>
PINOT NOIR, 'VIENES VIGNES', MAISON ROCHE DE BELLENE, BOURGOGNE, FRA	<b>\$105</b>

### SPARKLING & CHAMPAGNE

PROSECCO, BELLINO, VENETO, ITA	<b>\$75</b>
CHAMPAGNE, VICTOIRE BRUT RESERVE, FRA	<b>\$105</b>

**Additional selections available upon request at market pricing**

**ALL WINES AND VINTAGES ARE SUBJECT TO CHANGE BASED ON AVAILABILITY ON THE DAY OF THE EVENT**