







1388 Gordon St, Guelph *BorealisGrille.ca*





LOCAL TASTES WAY BETTER

Serving the very best of locally crafted food and beverages

We believe that supporting local is more than just a tagline, we put it into practice in each area of our restaurant. From where we source our ingredients, to which breweries, distilleries and wineries we put behind our bar, to the building supplies and furniture we use, local is at the very core of everything we do at Borealis.



Why Eat Local?

Not only are the ingredients fresher, taste better, and buying them supports our community but we're able to significantly reduce our environmental impact. (And hey, if we can't find it in Ontario...you bet we can find it in Canada!).



USING BUSINESS FOR GOOD

Putting people before profits

Proudly one of Canada's only B Corp certified restaurants, every decision we make is driven by the goal of being more human, making a positive impact in our neighbourhood and using business as a force for good.

But what exactly is a B Corp? They're leaders in the global movement of people using business as a force for good with one unifying goal – to redefine success in business. With ongoing assessment of a company's impact on its employees, suppliers, community, customers and the environment, B Corps are held to their commitment to being the best FOR the world.

"Eating locally isn't just a fad – it may be one of the most important ways we save ourselves and the planet!" - Dr. David Suzuki







CELEBRATE WITH US

Looking for a unique space to host your next celebration or corporate event? Whether you're planning a baby shower, wedding reception, team meeting or retirement party, Borealis offers the ultimate experience in ambiance, cuisine and guest services.



"Speaking of sustainability, Borealis Grille & Bar is a perfect partner for showing how to decrease food waste and carbon emissions from shipping products from around the world. Destination Canada admires that over 80% of the food and beverages served at Borealis Grille & Bar are sourced from local suppliers, which allows for higher-quality food, supports the local economy, and reduces the environmental impact with reduced transportation." - Virginie De Visscher {Executive Director of Business Events at Destination Canada}



Enjoy the rustic warm atmosphere in our completely private Cellar room that's ideal for intimate gatherings, team meetings, and celebrations.

Available every day of the week for lunch, dinner, cocktail receptions and meetings from 9am until the restaurant closes.

ROOM FEATURES

Full Privacy, 60" Television, HDMI Hook-Up/ Chromecast, Wi-Fi internet, Group Menus, Dedicated Service Staff

Max Capacity

20 seated guests 35 guests for reception



With a large drop-down projector screen and ample floor space, our Tom Thomson dining space is perfect for team meetings and client presentations but versatile enough to be used for any occasion.

Available every day of the week for lunch, dinner, meetings or receptions from 9am until the restaurant closes.



Full or Semi Privacy, High Definition Projector + Screen, HDMI Hook-Up. Wireless Microphone, Wi-Fi Internet, Black Out Blinds, Group Menus, **Dedicated Service Staff**

Max Capacity 50 seated quests 65 guests for reception

Reserving our entire space allows your guests ample room to both mingle and dine. The newly renovated bar lounge offers a one of a kind backdrop for any event with the adjacent Tom Thomson dining room giving ample floor space for seated meals. Enjoy the initimate Cellar alcove for guests of honour and have full use of the outdoor patio space weather permitting.

ROOM FEATURES

Full Privacy, Multiple Screens, HDMI Hook- Up, Wireless Microphone, Wi-Fi internet, Group Menus, Dedicated Service Staff

Max Capacity 100 seated guests 150 guests for reception





PRIVATE DINING INQUIRIES Please fill out inquiry form online here:

BorealisGrille.ca/Group-Bookings

