



Mill St.
BREW PUB

THE
BEER HALL

DISTILLERY DISTRICT – 21 TANKHOUSE LANE, TORONTO, ONTARIO, M5A 3C4
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HISTORY OF THE BEER HALL

Mill Street Brewery officially opened in December 2002. The Brewery began in an original tank house within the historic Gooderham & Worts Distillery complex, now known as the Historic Distillery District. Built in the late 1870s, the building is a well preserved example of classic Victorian industrial architecture.

In 2013 Mill Street Brewery added a new dimension to the Mill Street Brew Pub family with the launch of The Beer Hall. Using a sophisticated draught beer delivery system, The Beer Hall offers a selection of Mill Street beers pumped through copper encased beer lines. The delivery system also services a copper still that is used to distill Mill Street Bierschnaps. Created from their ward-winning craft beers, the Mill Street Bierschnaps, a traditional German style dry spirit, is a first for Canadian Craft brewers. The production of Bierschnaps brings back a 150 year old tradition of distilling to Toronto's historic Distillery District.

The Beer Hall celebrates the tradition of its namesake with communal seating with a modern, lively atmosphere and showcases their space with an open concept kitchen, copper still and beer lines. Executive Chef, Dave Isen, has created a menu designed for sharing and many items on the menu have been paired with one of Mill Street Brewery's beers by our Brewmaster and Head Brewers. The venue also features a new small batch nano-brewery, retail store, and sample bar.

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WEDDINGS AT THE BEER HALL

Looking for a unique and exciting wedding venue in the heart of the Distillery District? The Beer Hall provides a non-traditional space that works perfectly for seated dinners of up to 100 people, cocktail style receptions of up to 150 people, and small onsite ceremonies for up to 50 people seated. We can provide a list of preferred vendors and can happily customize a menu to suit every couple's needs. Schedule a site visit to see our space today!



MEETINGS AT THE BEER HALL

Our non-traditional meeting space offers a relaxed and casual atmosphere for your next presentation, speech or, training session. Equipped with a screen, projector, & wireless microphone, smaller groups of up to 30 can enjoy an escape from the office. Please note, this space is sectioned off with dividers and is not completely soundproof.



FACILITIES

We have several distinct areas that are sure to impress you and your guests. *See floorplan on page 18

THE BACK DINING ROOM

Sectioned off privately from the rest of the restaurant with dividers, this space is the perfect setting for groups both large & small. This space can hold a sit down meal for 20-110 guests, or a stand up cocktail reception for 30-150 guests. This area can be combined with our Café to seat up to 140, or 180 cocktail style. During the warmer months, this area can be combined with the adjacent covered patio (*some restrictions apply)



THE BAR/LOUNGE

This open concept area, right next to our small batch Nano-Brewery is the ideal place for your next cocktail reception. High top bar tables make it easy to mix and mingle for groups of 20-75 guests.



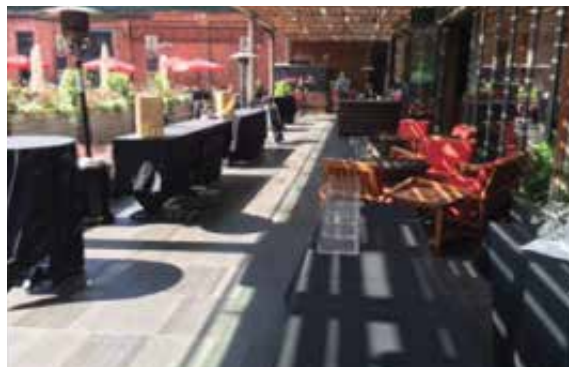
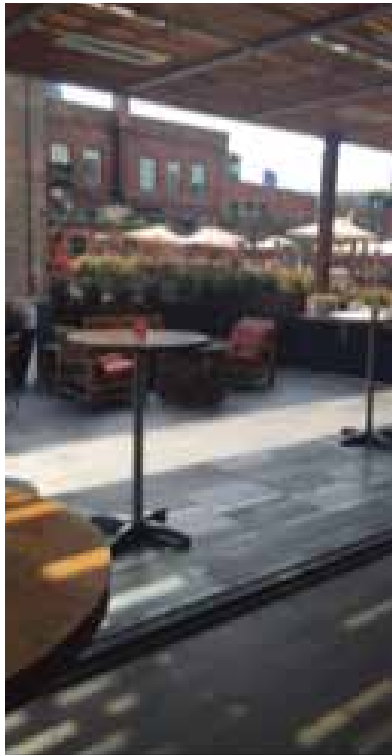
THE STILL TABLES

Named after our unique Bierschnaps Distilling Room which the tables overlook, these long communal tables are in the heart of the Beer Hall's vibrant dining room. Groups of 12-34 guests can be seated here, amongst the action coming from the adjacent open concept kitchen.



THE PATIO

Pièce de résistance! Our fully heated and covered patio can hold up to 150 people rain or shine. Much like the inside of the restaurant, the theme of communal seating is present as well 2 gas fireplaces, lounging spaces and another full bar (*some restrictions apply). Depending on the size of the group, space on the patio can be booked exclusively or in combination with indoor space as well.



BAR OPTIONS

We believe that an impressive draught beer, martini and wine selection is essential to the dinner and cocktail party experience, and ours is one that is sure to please every palate.

You have a few different options for handling the bar; they are as follows:

- **HOST BAR** – You can provide your guests with an open bar where you pick up the bill for the evening. Drinks will be billed on consumption. You can also set restrictions on the value of the beverages you wish to offer your guests.
- **PARTIAL HOST** – This is where you choose to host a portion of the drinks for the evening such as drinks during the cocktail reception, followed by wine with dinner. After dinner it would become a cash bar, for example. You are the one who selects the terms for this. Drinks will be billed on consumption. With this option you can also set restrictions on the drinks that are going to be consumed.
- **STANDARD OPEN BAR PACKAGE** – \$50 per person plus tax & gratuity for an 8 hour open bar which includes basic bar rail, house red & white wine, domestic bottled and beer on tap, juice, soft drinks and water.
- **PREMIUM OPEN BAR PACKAGE** – \$60 per person plus tax & gratuity for an 8 hour open bar which includes basic and premium bar rail, 2 red & 2 white wines, domestic & premium bottled and beer on tap, juice, soft drinks and water.
- **DRINK TOKENS** – You can also offer your guests drink tokens which will be billed on consumption. You have the option to set restrictions on these tokens. If you choose to limit the number of tokens your guests receive, it will become a cash bar afterwards; unless otherwise specified.
- **CASH BAR** – The fourth option is to have a cash bar for your guests where they pay for all their drinks themselves.
- **WELCOME DRINK** – Host a beer or cocktail of your choice to greet your guests on arrival.



All non-alcoholic beverages are billed on consumption. These can either be hosted by you or you can provide your guests with drink tickets or the option to purchase them on a cash basis.

DRINK PRICES

NON-ALCOHOLIC BEVERAGES:

Soft Drinks/Juice \$3.50-\$4.25

Coffee \$3.60, Herbal Tea \$3.25-\$3.60

Bottled water; SM \$3.75, LG \$6.25

Hot Chocolate \$4.25

MILL ST. BEER:

Bottles \$5.75

Cans \$8.25

Draught

16oz - \$6.90, 20oz - \$8.65, 32oz - \$13.00

Flights \$10

BRICKWORKS CIDER:

Cans \$8.50

Draught \$8.25

LIQUOR/OTHER:

Rail Cocktails \$7 & up,

Premium Cocktails \$7.50 & up,

Beer & Cider Cocktails \$12 & up,

Mill St. Bierschnaps \$8.50,

Mill St. Small Batch Gin \$8.50,

Small Batch Gin Cocktails \$13

Please note that prices are subject to change and do not include taxes and gratuities.

ENHANCE YOUR EVENT WITH A BEER TASTING

FOR A SEATED MEAL – guests receive a Beer Flight (\$14 per flight, contains 4 x 8oz tasters) and we provide the history and tasting notes of each beer for your group.

FOR A COCKTAIL RECEPTION – a tasting station is set up with 3 different seasonal brews, (beer is billed by the pitcher on consumption, \$23 per pitcher) and the Beer Enthusiast running the station provides the history and tasting notes of each beer as your guests get to come up and taste the beers at their leisure. \$75/Beer Enthusiast, subject to availability.



WINE SELECTIONS

WHITE WINES

- Pinot Grigio,
Wayne Gretzky Estates Winery, VQA, NOTL \$46
- Chardonnay, Meridian Vineyards, California \$41
- Riesling, Stratus - Wildass, VQA, Niagara. \$46
- Sauvignon Blanc, Trius VQA, Niagara \$46

RED WINES

- Malbec, Bodega Norton Barrel Select, Argentina . . \$47
- Cabernet Sauvignon,
Meridian Vineyards, California \$47
- Shiraz, 19 Crimes, Durif, Australia \$55
- Merlot, Adobe Reserva, Organic, Chile \$47
- Deep Dark Red, Raven, Niagara, VQA \$42

ROSÉ WINES

- Rosé,
Wayne Gretzky Estates Winery, VQA, NOTL \$51
- Rosé, Peninsula Ridge VQA, Beamsville \$42
- Rosé, Domaine La Grande Bauquire,
Provence France. \$60

SPARKLING WINE

- Sparkling Wine, Pinot Grigio / Chardonnay
XOXO, British Columbia \$32

*Please note that prices are by the bottle and are subject to change.
Prices are before taxes and gratuities. Your wine order is required
a minimum of 3 days prior to your booking to ensure availability.*



MENU OPTIONS

ROAST BEEF SLIDERS

Shaved roast beef, brie, smoked onion jam,
horseradish crème fraîche, potato bun

\$58/DZ GF+5/dz

TURKEY STUFFED MINI YORKSHIRE PUDDING

House-smoked turkey breast, turkey gravy,
crumbled chorizo, horseradish crème
fraîche, crispy fried onions

\$58/DZ

SMOKED TURKEY POUTINE

Skinny fries, St. Alberts Cheese Curds,
turkey gravy, cranberry salsa, chives

\$44/DZ

SMOKED TURKEY SLIDER

House-smoked turkey breast, smokey
bacon, brie, potato bun

\$59/DZ

GOCHUJANG GLAZED SHRIMP SKEWER ^{GF}

Grilled white shrimp, spicy Korean chili
glaze, sesame seeds

\$45/DZ

HOLIDAY MENU

V=Vegetarian VEG=Vegan GFA=Gluten Free Available GF=Gluten Friendly

HOLIDAY DESSERT PLATTER

Festive sugar cookies, decorated Vanilla

Porter cake pops

25 people/\$85

50 people/\$160

75 people/\$235

100 people/\$315

POTATO LATKE PLATTER ^{GF}

Traditional hand-made potato pancakes,
apple sauce, sour cream, chives

25 people/\$75

50 people/\$145

75 people/\$215

100 people/\$285

POUTINE STATION UPGRADE

Crispy fried potato wedges, turkey gravy,
St. Alberts cheese curds, house-smoked
turkey breast, smokey bacon, cranberry salsa,
green onions, crispy fried onions

\$15 per person

Optional Chef Attendant - \$75

for minimum 3 hours

FESTIVE CARVING STATION

GFA on request

House-smoked turkey breast, red skin
mashed potatoes, chorizo sausage stuffing,
roasted root vegetables, cranberry sauce,
turkey gravy

\$30 per person

Chef Attendant Required - \$75

for minimum 3 hours





HOLIDAY MENU

V=Vegetarian VEG=Vegan GFA=Gluten Free Available GF=Gluten Friendly

HOLIDAY LUNCH

\$35/pp

STARTER

ROASTED BUTTERNUT SQUASH &
CARROT SOUP (V/VEG/GF)

~or~

SWEET POTATO & ARUGULA SALAD (V/VEG/GF)

Maple balsamic vinaigrette, quinoa,
pomegranate & pumpkin seeds

MAIN

SMOKED TURKEY CLUBHOUSE

House-smoked, cranberry mayo, arugula,
brie, smokey bacon, crispy fried onion

~or~

BAKED MAC N CHEESE

Ham, Tankhouse Ale sausage, Swiss cheese,
green peas, spinach, panko crust

~or~

FESTIVE BEYOND BURGER (V/VEG)

Plant-based, Brussels slaw, quick pickled cranberry & onions,
thyme aioli, red fife whole wheat bun, skinny fries

DESSERT

HOLIDAY SUGAR COOKIES (V)

&

Today's Sorbet (V/VEG/GF)



HOLIDAY DINNER

\$60/pp

FOR THE TABLE

SWEET POTATO & ARUGULA SALAD (V/VEG/GF)

Maple balsamic vinaigrette, quinoa, pomegranate & pumpkin seeds

STARTER

ROASTED BUTTERNUT SQUASH & CARROT SOUP (V/VEG/GF)

~or~

WHITE TURKEY CHILI

MAIN

BREW PUB GNOCCHI

Sautéed chicken breast, Tankhouse Ale sausage, asparagus,
spinach, fresh herb cream sauce, goat cheese

~or~

AAA ONTARIO BEEF TENDERLOIN

Garlic & sage compound butter, red skin mashed
potatoes, roasted Brussels sprouts

~or~

TANKHOUSE ALE BBQ GLAZED 'MEATLOAF' (V/GF)

Plant-based, beer-BBQ glaze, red skin mashed potatoes,
warm roasted carrot & pistachio salad

DESSERT

SNICKERDOODLE CRÈME BRÛLÉE (V)

~or~

CANDY CANE FUDGE BROWNIE & ICE CREAM (V)

~or~

TODAY'S SORBET (V/VEG/GF)

MENU OPTIONS

RISE AND SHINE

V=Vegetarian VEG=Vegan GFA=Gluten Free Available GF=Gluten Friendly

Start the day off right - These items must be billed for your confirmed guest count

STANDARD MORNING REFRESHMENT STATION

A selection of fresh baked cookies, pastries, croissant, etc. with whipped butter

\$9 per person, minimum 12 people

PREMIUM MORNING REFRESHMENT STATION

A selection of fresh seasonal fruit, hearty granola, creamy yogurt, fresh baked cookies & pastries with whipped butter

\$17 per person, minimum 12 people

COFFEE & TEA STATION

All the fixings. Can also be added to any event, seated or cocktail style, day or night

\$4 per person

CAESAR BAR STATION

We pour the vodka, you build it up

\$10 per drink,

minimum 20% of guest count

Bartender required,

\$75 each / every 3 hours

Only available starting at 11am

KICK START BREAKFAST

Minimum 20 people

Scrambled eggs

Crispy bacon

Home fries

Fresh fruit

Toast with butter/jam

\$23 per person - served Family Style

\$26 per person- served Buffet Style



MORNING GLORY BREAKFAST

Minimum 20 people

INDIVIDUAL OMELETTES

Bacon, chopped onions, 3 cheese blend & Vegetarian with mushrooms and wilted spinach

BUTTERMILK WAFFLES (V)

House-made, icing sugar, Chantilly cream, Quebec maple syrup, mixed berry compote

VEGAN BREAKFAST BURRITOS (V/VEG)

Flour Tortillas, sautéed peppers, scrambled tofu, salsa, hummus, kale, tomatoes

ALSO INCLUDES:

Crispy bacon or sausage, mixed green salad, fresh fruit, toast, butter & jam

\$40 per person - served Family Style

\$43 per person - served Buffet Style



LUNCH TIME

V=Vegetarian VEG=Vegan GFA=Gluten Free Available GF=Gluten Friendly

100TH MERIDIAN LUNCH

Minimum 20 people

Pub Club Salad (GFA)

Pretzel Bites (V)

Penne A La Bison Bolognese

Chicken Schnitzel
with Tankhouse Ale beer sausage

Sautéed Green Beans (VEG/GF)

Thai Golden Curry (VEG/GF)

Apple Crumble (V)

\$41 per person – served Family Style

\$43 per person – served Buffet Style



TANKHOUSE LUNCH

Minimum 20 people

Choice of:

Soup of the Day (V)

Pub Club Salad (GFA)

Choice of:

Pure Chuck Burger (GFA)

Fish & Chips

Vegan Burger (VEG)

Choice of:

Chef's Sorbet (V)

Double Fudge Brownie

with Ice Cream (V)

\$26 per person



COBBLESTONE LUNCH

Minimum 20 people

Choice of:

Soup of the Day (V)

Kale Caesar Salad (GFA)

Choice of:

Steak Cobb Salad (GFA)

Pesto Chicken Club

Thai Golden Curry (VEG/GF)

Choice of:

Chef's Sorbet (V)

Double Fudge Brownie

with Ice Cream (V)

\$30 per person



Taxes & gratuities are not included. Lunch menus are only available until 3pm. Add bread service for +\$3.50 per person.

*Buffet options only available when booking the Back Dining Room.

DINNER TIME

V=Vegetarian VEG=Vegan GFA=Gluten Free Available GF=Gluten Friendly

BREWERS DINNER

Minimum 20 people

Kale Caesar Salad (GFA)
Calamari
Oven Roasted Chicken
Supreme (GF)
Tankhouse Sausage
Roasted Brussels
sprouts (VEG/GF)
Thai Golden Curry (VEG/GF)
Double Fudge Brownies (V)

\$46 per person

- served Family Style

\$51 per person

- served Buffet Style



MILL STREET DINNER

Minimum 20 people

Cheese Board (V)
Pub Club Salad (GFA)
Kale Caesar Salad (GFA)
Oven Roasted Chicken
Supreme (GF)
Chimichurri Steak (GF)
Butternut Squash Ravioli (V)
Quinoa Veggie Mix (VEG/GF)
Cookie/Bar Platter (V)

\$51 per person

- served Family Style

\$56 per person

- served Buffet Style



DISTILLERS DINNER

Minimum 20 people

Choice of:
Pub Club Salad (GFA)
Perogies (V)
Choice of:
Malaysian Chicken Curry
Fish & Chips
Vegan Burger (VEG)

Choice of:

Chef's Sorbet (V)
Apple Crumble (V)

\$40 per person



GOODERHAM DINNER

Minimum 20 people

For the Table – Spinach &
Artichoke Dip (V)

Choice of:

Kale Caesar Salad (GFA)
Soup of the Day (V)

Choice of:

Chicken Schnitzel
with Tankhouse Ale beer sausage
Pan Seared Salmon (GF)
Chimichurri Steak (GF)
Thai Golden Curry (VEG/GF)

Choice of:

Apple Crumble (V)
Double Fudge Brownies (V)

\$60 per person



STATIONARY PLATTERS

FRESH VEGGIES & DIP PLATTER (V)

Crudité of seasonal vegetables, chips, house-made flatbread, baguette and dips

25p \$100

50p \$196

75p \$291

100p \$381

CHARCUTERIE PLATTER

Chef's choice of 3 cured meats, pickled vegetables, assorted bread selection

25p \$141

50p \$276

75p \$411

100p \$536

LOCAL ARTISAN CHEESE PLATTER (V)

Chef's choice of 3 cheeses, house made preserves, assorted bread selection

25p \$141

50p \$276

75p \$411

100p \$536

GREEK PLATTER

Crispy falafels & lamb meatballs served with tzatziki, marinated olives, & feta

25p - 36 meatballs, 36 falafel \$131

50p - 72 meatballs, 72 falafel \$256

75p - 108 meatballs, 108 falafel \$381

100p - 144 meatballs, 144 falafel \$501



MINI PRETZEL BITES (V)

Served warm & salted with a variety of house-made beer infused mustards

25p - 75pc \$61

50p - 150pc \$116

75p - 225pc \$171

100p - 300pc \$221

WING PLATTER

Choice of sauce(s): Buffalo Hot / Buffalo Mild / Tankhouse Ale

Beer-B-Q / Honey Garlic /

Jerk BBQ / Korean

25p - 50pc \$121

50p - 100pc \$236

75p - 150pc \$351

100p - 200pc \$461

THAI PLATTER

Chicken satays & veggie spring rolls served with Sriracha plum sauce

25p - 36 spring, 36 satay \$131

50p - 72 spring, 72 satay \$256

75p - 108 spring, 108 satay \$381

100p - 144 spring, 144 satay \$501

TEMPURA PLATTER

Shrimp & green bean tempura, served with an Asian dipping sauce

25p - 50 beans, 36 shrimp \$161

50p - 100 beans, 72 shrimp \$316

75p - 150 beans, 108 shrimp \$471

100p - 200 beans, 144 shrimp \$621

PASSED HORS D'OEUVRES

Billed per dozen (12 pieces per order)

V= Vegetarian VEG= Vegan GFA=Gluten Free Available

ZUCCHINI BRUSCHETTA (V/VEG) (GFA+\$5)

Sautéed green zucchini, roasted garlic, EVOO,
vegan 'queso', lemon zest \$36

MINI GRILLED CHEESE (V)

Made with Swiss & cheddar,
house-made 100th Meridian Ketchup \$36
Served in tomato soup shooters +\$5 per dozen

MAC & CHEESE FRITTERS (V)

Crispy on the outside, gooey on the inside,
green peas, house-made
100th Meridian Ketchup \$36

MINI MOROCCAN FALAFEL SALADS (V/VEG)

Arugula, Mandarin oranges, sunflower seeds,
chickpeas, black beans, White Space Wheat
beer vinaigrette, tahini \$36

VEGAN "PULLED PORK" TACOS (V/VEG) (GFA+\$5)

Tankhouse Ale Beer-B-Q sauced Jackfruit,
pickled onion, radish, guacamole,
cilantro, & fresh lime \$41



PURE CHUCK TANKHOUSE BBQ BASTED SLIDERS (GFA+\$5)

Pure chuck with lettuce, pickles,
Tankhouse Ale BBQ aioli,
sesame seed bun \$51

MINI SMOKED BRISKET POCKETS

House-smoked BBQ brisket, melted Swiss,
& crispy fried onions in puff pastry \$50

CRISPY CHICKEN & VEG DUMPLINGS

Served with ginger soy dipping sauce \$41

MINI FISH & CHIPS

Made-in-pub Atlantic haddock,
Organic Lager beer batter, fresh cut fries,
tartar sauce \$41

FLATBREADS

Full sized, house-made dough, baked in our stone oven,

cut into 12 slices each

Gluten free crust available +\$4 each



BBQ CHICKEN

Beer-B-Q Sauce, smoked chicken,
beer-braised onions,
oka & mozz, cilantro \$18

WILD MUSHROOM (V)

Chef's selection of mushrooms,
creamy beer & cheese sauce,
oka & mozz, fresh chives \$19

MEDITERRANEAN (V/VEG)

Vegan pesto, Kalamata olives,
artichoke hearts, roasted red peppers,
za'atar, house made 'queso',
baby arugula, EVOO \$19



Taxes & gratuities are not included.

FOOD STATIONS

**Chef Attendant Required For Every 70 Guest Where Applicable*

BUILD YOUR OWN SALAD STATION (V/VEG)

Choose from a variety of fresh local ingredients, topped with our White Space Wheat Beer Vinaigrette.

\$8 per person

BUILD YOUR OWN TACO STATION

Served on soft flour tortillas with your choice of traditional toppings (Gluten free corn tortillas available on request in advance).

\$16 per person

Optional Chef Attendant-\$75 per (3 hours)

BUILD YOUR OWN POUTINE STATION

A Canadian classic, with skinny fries and a variety of savory toppings.

\$13 per person

Optional Chef Attendant-\$75 per (3 hours)

SPUDS STATION

Skinny fries, sweet potato fries, lattice fries, and curly fries. Top it off with a variety of ketchups, aiolis, & flavored salts.

\$11 per person

Optional Chef Attendant-\$75 per (3 hours)

THAI GOLDEN CURRY STATION (VEG/GF)

Fresh veggies & tofu simmered in a coconut curry broth, served with Jasmine rice.

\$11 per person

Add Chicken \$3 per person

Optional Chef Attendant-\$75 per (3 hours)

ASIAN NOODLE STATION

Warm soba noodles in a beer infused Asian sauce, with your choice of adding veggies, chicken, or beef served in Chinese takeout boxes

\$16 per person

Optional Chef Attendant-\$75 per (3 hours)

MINI HOT DOG STATION

Mini dogs with all the traditional toppings to build yourself. **\$9 per person**

Add Chili \$2 per person

Optional Chef Attendant-\$75 per (3 hours)

NACHO STATION

Tri-coloured chips, melted nacho beer-cheese sauce, with all your favorite toppings.

\$9 per person

Add Chili \$2 per person

Optional Chef Attendant-\$75 per (3 hours)



FOOD STATIONS

INTERACTIVE STATIONS

PASTA STATION

Tossed together right before your eyes
by one of our talented Chefs!

Choice of up to (2) sauces: Smoked
Cheddar Mac N' Cheese Sauce, Bison
Beef Bolognese, Classic Tomato
(VEG), or Nut-free Pesto Cream

\$16 per person

1 Chef Attendant included, additional
Chef Attendants \$75 each (3 hours)

GRILLED BBQ DINNER STATION

BBQ pork ribs & beer brined chicken,
served with amazing toppings &
German potato salad

\$36 per person

1 Chef Attendant included, additional
Chef Attendants \$75 each (3 hours)

BBQ Rental Required at
Additional Cost
Patio Bookings Only

CARVING STATION

Mustard & herb crusted roast beef,
mashed potatoes, and Stout gravy,
accompanied by Dijon mustard,
horseradish, and
assorted dinner rolls.

\$601 - serves 30 people

Upgrade to Prime Rib +\$200
1 Chef Attendant included, additional
Chef Attendants \$75 each (3 hours)



DESSERTS

STATIONARY SWEET PLATTERS

SEASONAL FRUIT PLATTER

Served with ginger Chantilly
cream & cinnamon

spiced honey

25ppl \$86

50ppl \$166

75ppl \$241

100ppl \$321

ASSORTED COOKIE PLATTER

Freshly baked

25ppl \$51

50ppl \$96

75ppl \$141

100ppl \$186

DESSERT BARS & SQUARES PLATTER

An assortment of selections

25ppl \$86

50ppl \$170

75ppl \$251

100ppl \$326

CHOCOLATE FONDUE PLATTER

Served with seasonal fruit and marshmallows

25ppl \$181

50ppl \$356

75ppl \$531

100ppl \$701

CRONUT PLATTER

House-made croissant-doughnut holes, served
with sweet sauces & toppings

25ppl \$96

50ppl \$186

75ppl \$276

100ppl \$361



PASSED SWEETS

Billed per dozen

MILL ST. COBBLESTONE NITRO STOUT ICE-CREAM SUNDAES

Made in house with beer infused ice
cream, hot fudge, stout whipped
cream, and a cherry on top. **\$36**

APPLE CRUMBLE

Bite sized, served warm. **\$36**

CHOCOLATE FUDGE BROWNIE

Individual brownies with
caramel sauce. **\$36**

FRESH FRUIT SKEWERS

Seasonal fruit with
whipped cream. **\$46**

MINI VANILLA PORTER CHOCOLATE PUDDINGS

House-made with Mill St. Vanilla
Porter, topped with stout
whipped cream. **\$36**

EXTRAS



ENTERTAINMENT & SERVICES

Please speak with your coordinator to find out more about adding entertainment or services to your event such as a band, caricature artist, handwriting analyst, casino entertainment and more. Please note that the rates of the entertainment will be billed outside of the minimum expenditures when booking a private area.

For all live music and DJ's, they are not permitted to bring in any of their own speakers or PA and must plug directly into our in-house sound system.

If you would like to offer coat check to your guests this can also be pre-arranged for a fee of \$120 plus GST.

GIFT PACKAGES

Whether you are looking for a small token to remember your event or a gift basket for a special occasion, we would be happy to customize Mill Street Merchandise gift packages for your guests from our Retail Store. Please speak to your coordinator to find out more! Prices do vary. Please allow a minimum of 2 weeks for orders.



TOURS



PRIVATE BREWERY TOURS

A great way to break the ice, learn something new, and experience the beer making process. We can take groups of up to 40 people at a time inside the production space to go over our history and brewing methods. Each tour lasts approximately 20-30 minutes. Do you have a group larger than 40 guests? No problem! We can split up the group into smaller groups and do the tours in rotation!

Please confirm at least 2 weeks in advance, subject to availability.

BOOK YOUR TOUR!

* \$10 per person for a guided tour

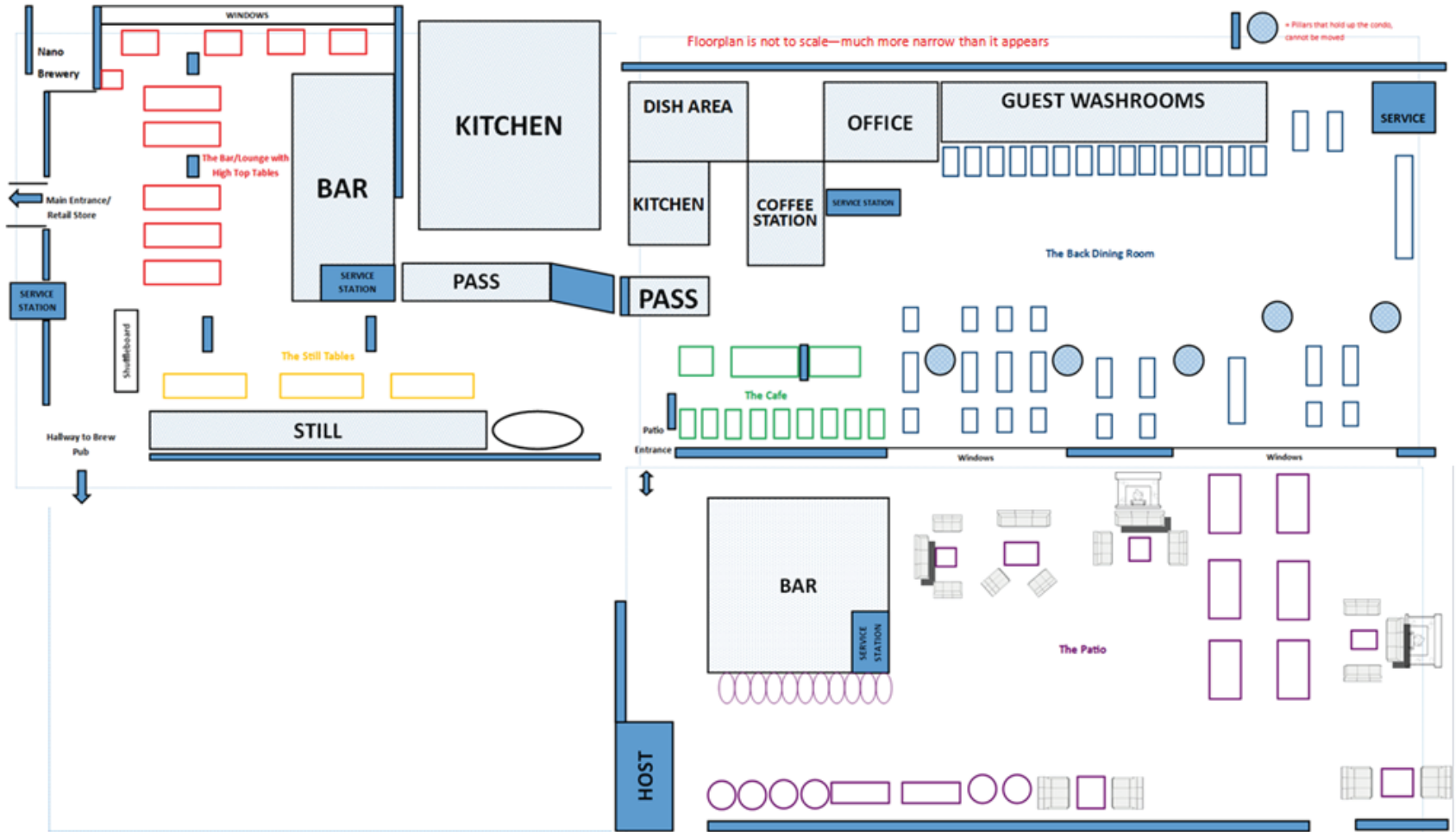
* \$15 per person for a guided tour with sampling

* \$20 per person for a guided tour with sampling and guest takeaway!

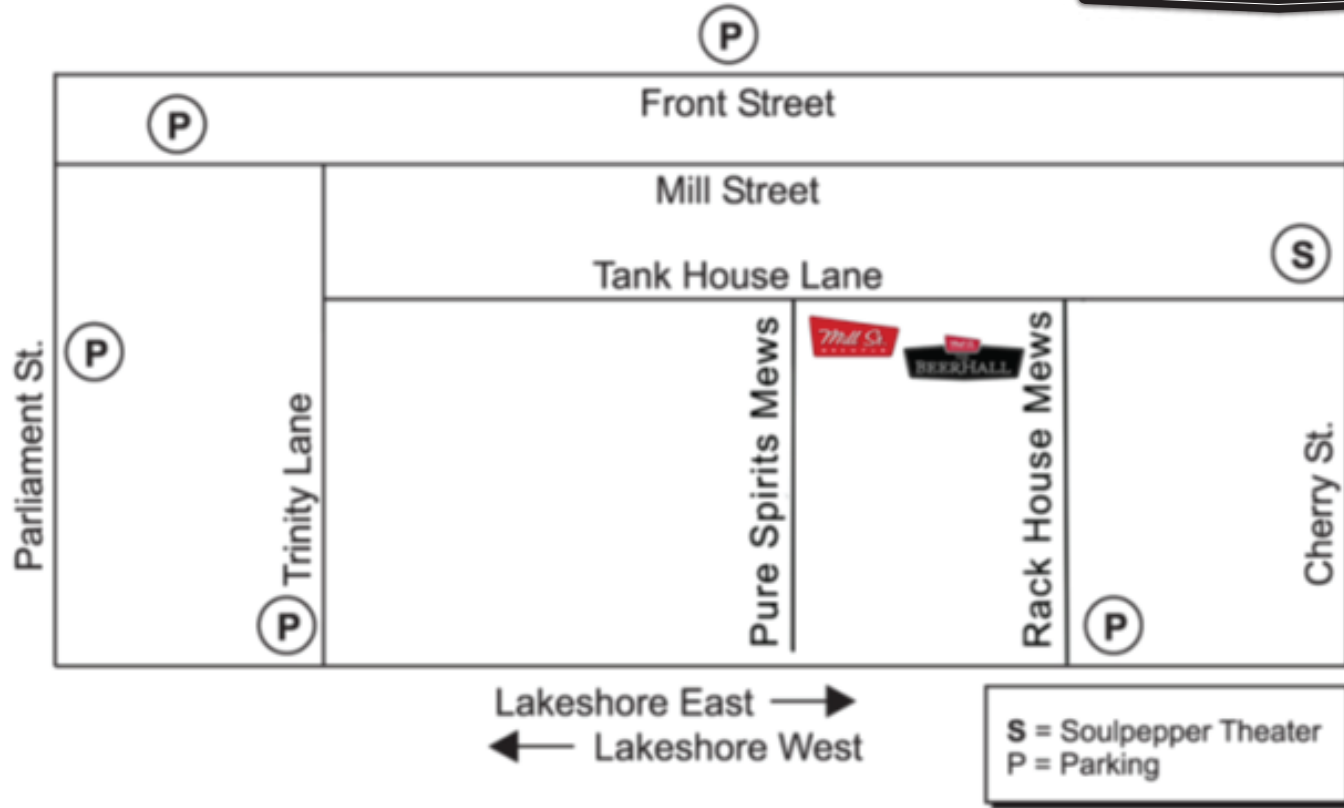
Inquire within.



FLOORPLAN



MAP/PARKING



DISTILLERY DISTRICT – 21 TANKHOUSE LANE, TORONTO, ONTARIO, M5A 3C4

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