

*Ce Soir*

BRASSERIE + BAR

LARGE PARTY  
& EVENT PACKAGE

134 LAKESHORE ROAD EAST, OAKVILLE, ONTARIO

# VENUE INFORMATION

## HISTORY

Located in Oakville's original Anderson Block, *Ce Soir* lives in what used to be the C.W. Anderson Bank, the Morden Fuel Co. office, and the Town Clerk's Office and local police station.

## EVENTS TEAM

*From first inquiry to final bite, experience is everything.*

With our dedicated events team, no detail will go unnoticed  
- from menu to drinks, décor to audio & visual.

An automatic gratuity of 20% is added to the bills of all large party or private events.

Due to our live music program on Fridays and Saturdays, we do occasionally require a minimum food and beverage spend to secure our event spaces.



## LOCATION + PARKING

Located at Lakeshore East and Navy Street in Oakville's downtown core, *Ce Soir's* main entrance is the wood-clad door closest to Navy Street.

Paid parking is available within 5 minutes walk, with all lots featuring free parking Monday to Saturday after 6pm and all day Sunday.

# EVENT SPACES

Soaring ceilings, original exposed brick and modern touches provide the backdrop for a perfect event.

With our Bar-Lounge and two dining rooms on our main floor, our Cellar Room on our lower floor and a carte blanche event space on our second level which features two event spaces, we can accommodate parties of almost any size.

Washrooms are located on each level, and the main floor is fully accessible, with request of a ramp through our main entrance.

## THE CELLAR ROOM

Private | Seats 18 | Receptions up to 24



## THE BISTRO ROOM

Semi-Private | Seats 50 | Receptions up to 75

## THE BAR LOUNGE

Semi-Private | Receptions up to 50 | Fully Accessible

Available lunches & evenings Sunday to Thursday  
Lunches only Friday & Saturday



# UPPER LEVEL SPACES



## THE EAST ROOM

Semi-Private | Seats 60 | Receptions up to 70

## THE WEST ROOM

Semi-Private | Seats 40 | Receptions up to 50



## UPPER LEVEL BUYOUT

*East & West Rooms Combined*

Private | Seats 100 | Receptions up to 120

Can be combined with The Dining Room  
for indoor-outdoor event space





# FOOD

Our chef-inspired dishes, with mouth-watering contemporary French cuisine are represented in our delicious set menus, platters and passed canapés, and allow for customization to create a menu perfectly suited to your vision, tastes, and budget.

In order to ensure quality food, service and timing, Ce Soir Brasserie & Bar requires pre-ordered course selections on set menus for parties of 30 guests or more.

# SET MENUS

## MENU 1

*\$75.00 per guest*

### APPETIZER

#### **ORGANIC GREEN SALAD**

Mixed greens, cherry tomatoes,  
Champagne vinaigrette

### ENTRÉE

#### **HONEY RICOTTA RAVIOLI**

Tomato Sugo, Parmesan

#### **CHICKEN SUPREME**

Roasted Potatoes, Seasonal  
Vegetables, Chicken Jus

#### **SEARED SALMON**

Roasted potatoes, seasonal  
vegetables, beurre blanc

### DESSERT

#### **IN-HOUSE DESSERT**

*Coffee or Tea served with Dessert*

## MENU 2

*\$90.00 per guest*

### APPETIZER

*Soup & Salad*

#### **ARTISANAL SOUP OF THE DAY**

**ORGANIC GREEN SALAD**  
Mixed greens, cherry tomatoes,  
Champagne vinaigrette

### ENTRÉE

#### **BEEF SHORT RIB**

Braised, whipped potatoes,  
roasted seasonal vegetables, jus,  
horseradish crema

#### **SEARED SALMON**

Pan seared, whipped potatoes &  
roasted seasonal vegetables,  
beurre blanc

#### **HONEY RICOTTA RAVIOLI**

Tomato Sugo, Parmesan

### DESSERT

#### **IN-HOUSE DESSERT**

*Coffee or Tea served with Dessert*

## MENU 3

*\$125.00 per  
guest*

### FOR THE TABLE

### APPETIZER

#### **ARTISANAL SOUP OF THE DAY**

+

**ORGANIC GREEN SALAD**  
Mixed greens, cherry tomatoes,  
Champagne vinaigrette

+

**CITRUS SALMON CRUDO**  
or  
**HAND CUT STEAK  
TARTARE**

### ENTRÉE

#### **MUSHROOM RAVIOLI**

Walnut Gorgonzola,  
Chives, Pangrattato

#### **DUCK CONFIT**

Cassoulet Beans, Sausage, Pork  
Belly, Spiced Breadcrumbs

**CHILEAN SEABASS** Potato  
Ragu, Carrots, Leeks, Miso  
Brown Butter Sauce

**10oz USDA PRIME  
CREEKSTONE STRIPLOIN**  
Roasted Potatoes, Seasonal  
Vegetables, Rosemary Butter

### DESSERT

#### **IN-HOUSE DESSERT**

*Coffee or Tea served with Dessert*

# RECEPTION MENUS

## LATE NIGHT PLATTERS

*Priced per piece. Minimum order of 12 pieces per selection*

### **Truffle Fries** · \$4

Hand cut french fries, truffle oil, parmesan cheese

### **Beef Sliders** · \$5

Creekstone USDA prime chuck & short rib, white cheddar cheese

### **Truffle Grilled Cheese Bites** · \$5

Prosciutto, bocconcini, truffle, brioche bread

## ARTISANAL PLATTERS

*Priced per group of 12, served on platters.*

### **Trio Of Dips** · \$80

Hummus, spinach & artichoke, roasted red pepper bistro bread, crostini

### **Charcuterie Platter** · \$98

Selection of cured meats & cheeses, olives, fig jam, bistro bread, & crostini's

### **Crudité Platter** · \$55

Market vegetables, hummus and chefs blue cheese dip

### **Seasonal Fruit Platter** · \$80

Garnished with berries and mint and yogurt dip

### **Antipasto Platter** · \$115

Pickled vegetables, cured meats, cheeses, fried calamari, olives, bistro bread, crostini, and caper lemon aioli

### **Burrata Platter** · \$80

Heirloom tomatoes, pesto, sweet and sour cherry tomatoes, fresh basil, balsamic and bistro bread

### **Seafood Platter** · \$18 Per Person

Citrus cured salmon crudo with buttermilk chive essence, Tuna Tartar with guacamole & siracha, Shrimp cocktail with classic cocktail sauce  
(Platter price is based on 2 pieces salmon crudo, 3oz tuna tartar, 2 pieces of shrimp per person)

## PASSED CANAPES

*Priced per piece. Minimum order of 20 pieces per selection.*

### **Citrus Cured Salmon Crudo** · \$4.50

Buttermilk Chive Essences

### **Beef Tartar** · \$5

Deviled Yolk

### **Tuan tartar Cones** · \$5

Avocado & Riracha

### **Truffle Potato Croquet** · \$4

Lemon Caper Aioli

### **Sweet & Sour Cherry Tomato** · \$3.5

Goat Cheese & Watermelon

### **Beef Slider** · \$5

Cheddar Cheese, Caramelized Onion

### **Polenta Squares** · \$4

Tomato Marmalade

### **Truffle Grilled Cheese Bites** · \$5

Prosciutto & Bocconcini

### **Funghi Crostini** · \$4

Warm Mushrooms & Goat Cheese

### **Tempura Cauliflower** · \$3.50

Sweet Chili Sauce

### **Shrimp Tempura** · \$5

Ponzu Sauce

### **Thai Chicken Skewers** · \$5

Sweet Chili Sauce

### **Pork Satay** · \$4.50

Oyster Sauce



# BAR

With a curated list of carefully-selected wine, craft beer, and signature cocktails - not to mention our extensive list of spirits - we have all the tools to match your menu with its perfect pairing.



## EVENT WINES

### REDS

**HOUSE · \$60**

*Cabernet Sauvignon*  
California

**HOUSE · \$65**

*Italian Red*  
California

**MARKET · \$90**

*Cabernet Sauvignon*  
Napa Valley, California

**MARKET · \$130**

*Brunello Di Montepulciano*  
Montalcino, Italy

### WHITES

**Heist Estate Winery**

**Riesling · \$55**

Niagara On The Lake,  
Ontario, Canada

**MARKET · \$70**

*Sauvignon Blanc*  
Marlborough, New Zealand

**MARKET · \$85**

*Chablis*  
Burgundy, France

**MARKET · \$110**

*Chardonnay*  
Napa Valley, California

### SPARKLING

**TENUTA SANTOME · \$60**

*Prosecco*  
Veneto, Italy

**VEUVE CLICQUOT · \$120**

*Champagne*  
Champagne, France

### ROSE

**Heist Estate Winery 'DJ'**

**Rose · \$55**

Niagara On The Lake,  
Ontario, Canada

## DRAUGHT BEER

*\$10 ~ Draught beer available only for main floor and Cellar Room events.*

**ROTATING DRAUGHT TAP ·**  
**FOLLY DOVERCOURT** American Pale Ale ·  
**BENCH HAZY** IPA

## BOTTLES & CANS

**FOLLY GATEKEEPER IPA** 473mL · \$8  
**FOLLY LAGER** 473mL · \$8

**GUINNESS STOUT** 440mL · \$9  
**RAMBLERS CIDER** 340mL · \$7

## COCKTAILS & SPIRITS

*Whether you're looking for a feature cocktail for your event or just want to offer your guests an open bar, our talented bartenders can make any cocktail to order!*

Prices vary depending on cocktail and spirits used. Quotes available upon request.

### BASIC RAIL

*\$9 per ounce*

- **BELVEDERE** Vodka · **NO. 3** Gin · **HORNITOS** Tequila
- **CANADIAN CLUB 12 YEAR** Rye · **DIPLOMATICO RESERVA** Rum
- **GLENMORANGIE** Scotch · **MAKERS MARK** Bourbon

### PREMIUM SPIRITS

*\$10 to 16 per ounce*

### TOP SHELF

*\$17 to 50 per ounce*