

ēst Restaurant

PRIVATE DINING & BUYOUTS

416.465.3707

CONTACT@ESTRESTAURANT.CA

729 QUEEN ST E,

TORONTO, ON. M4M 1H1

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CANAPÉS

priced per piece

one dozen minimum order per item

four pieces per person recommended for each hour of cocktail reception

VEGETARIAN

Tomato & Mozzarella Arancini *fried risotto balls stuffed with mozzarella* 3

Mushroom Flatbread *herbed goat cheese, sautéed mushrooms, caramelized onions, arugula, hot honey* 4

Truffle Grilled Cheese *challah, brie, mozzarella, prosciutto, mushrooms, truffle honey* 4

Crispy Cauliflower *vodka fried cauliflower, pepper sauce, sesame seeds* 4

Truffle Burrata *heirloom tomatoes, shaved truffles, balsamic, focaccia* 5

SEAFOOD

Freshly Shucked Oysters *fresh horseradish, mignonette, lemon, fermented hot sauce* 4

Tuna Tartare *ahi tuna, avocado, ponzu, chips* 5

Charred Octopus *honey glaze, yuzu caviar, black garlic, squid ink (GF)* 9

Sturgeon Caviar *potato blini, crème fraîche* 11

Lobster Roll *brioche, avocado, tarragon aioli* 11

MEAT

Beef Slider *brioche, spicy red pepper jelly, double cream brie, caramelized onions, arugula* 5

Chicken & Waffles *belgian waffle, buttermilk fried boneless chicken thighs, whiskey maple creme anglaise* 5

Steak Tartare *AAA beef tenderloin, egg yolk, tarragon, pommes gaufrettes* 7

Australian Lamb Lollipop *honey mustard glazed, red wine jus* 9

Grade 'A' Quebec Foie Gras *Seared foie gras, sour cherry, toasted pistachio, brioche* 11

Custom food items are available upon request, and we're happy to collaborate with you to create the perfect menu tailored to your preferences and needs.

menus & pricing are subject to change based on seasonal availability

prices exclude tax & gratuity

Dinner

Menu A (Lunch)

Appetizer

Choice of:

Caesar Salad

prosciutto, parmesan, focaccia croutons (CP) (GFO)

Crispy Cauliflower

vodka fried cauliflower, pepper sauce, sesame seeds (V) (GFO)

Steak Tartare

AAA beef tenderloin, egg yolk, tarragon, pommes gaufrettes (GF)

Main Course

Choice of:

Mushroom Truffle Fettuccine

mushroom deluxe, shaved truffles, parmesan (VG) (GFO)

Organic Half Chicken

fingerling potatoes, mushrooms, lemon butter, natural jus (GF)

Roasted Arctic Char

jerusalem artichokes, buttermilk sauce, basil (GF)

Oceanwise Certified

Dessert

Choice of:

Tiramisu

mascarpone zabaione, cookies soaked in espresso and Kahlúa, cocoa (VG)

Est Chocolate Cake

vanilla gelato, dulce de leche, raspberries, warm chocolate sauce (VG)

Menu A- \$75.00 per person

Menu B (Dinner)

First Course

Choice of:

Steak Tartare

AAA beef tenderloin, egg yolk, tarragon, pommes gaufrettes (GF)

Crispy Cauliflower

vodka fried cauliflower, pepper sauce, sesame seeds (V) (GFO)

Second Course

Choice of:

Truffle Burrata

heirloom tomatoes, shaved truffles, balsamic, focaccia (VG)(GFO)

Charred Octopus

honey glaze, yuzu caviar, black garlic, tarragon, squid ink (GF)

Main Course

Choice of:

Mushroom Truffle Fettuccine

mushroom deluxe, shaved truffles, parmesan (VG) (GFO)

Duck Confit

fingerling potatoes, spring vegetables, pancetta, duck jus (CP)(GF)

Roasted Arctic Char

jerusalem artichokes, buttermilk sauce, basil (GF)

Oceanwise Certified

Braised Beef Short Rib

12-hour braise, broccolini, brown butter pomme purée, red wine glaze (GF)

Dessert

Choice of:

Tiramisu

mascarpone zabaione, cookies soaked in espresso and Kahlúa, cocoa (VG)

Est Chocolate Cake

vanilla gelato, dulce de leche, raspberries, warm chocolate sauce (VG)

Menu B- \$93.00 per person

Menu C (Dinner)

Assorted Family Style Appetizers

Freshly Shucked Oysters

fresh horseradish, mignonette, lemon, fermented hot sauce

Crispy Cauliflower

vodka fried cauliflower, pepper sauce, sesame seeds (V) (GFO)

Steak Tartare

AAA beef tenderloin, egg yolk, tarragon, pommes gaufrettes (GF)

Truffle Burrata

heirloom tomatoes, shaved truffles, balsamic, focaccia (VG)(GFO)

Charred Octopus

honey glaze, yuzu caviar, black garlic, tarragon, squid ink (GF)

Main Course

Choice of:

Mushroom Truffle Fettuccine

mushroom deluxe, shaved truffles, parmesan (VG) (GFO)

Roasted Arctic Char 37

jerusalem artichokes, buttermilk sauce, basil (GF)

Oceanwise Certified

Braised Beef Short Rib

12-hour braise, broccolini, brown butter pomme purée, red wine glaze (GF)

Australian Rack of Lamb

honey mustard crust, broccolini, pomme purée, lamb jus (GF)

Dessert

Choice of:

Tiramisu

mascarpone zabaione, cookies soaked in espresso and Kahlúa, cocoa (VG)

Ēst Chocolate Cake

vanilla gelato, dulce de leche, raspberries, warm chocolate sauce (VG)

Menu C- \$119.00 per person

Menu D (Dinner)

First Course

Choice of:

Truffle Burrata

heirloom tomatoes, shaved truffles, balsamic, focaccia (VG)(GFO)

Charred Octopus

honey glaze, yuzu caviar, black garlic, tarragon, squid ink (GF)

Main Course

Choice of:

Mushroom Truffle Fettuccine

mushroom deluxe, shaved truffles, parmesan (VG) (GFO)

Braised Beef Short Rib

12-hour braise, broccolini, pomme purée, red wine glaze (GF)

Australian Rack of Lamb

honey mustard crust, broccolini, pomme purée, lamb jus (GF)

Roasted Arctic Char

jerusalem artichokes, buttermilk sauce, basil (GF)

Oceanwise Certified

Tenderloin Rossini

6oz. beef tenderloin, foie gras, shaved truffles, Madeira jus (GFO)

Dessert

Choice of:

Tiramisu

mascarpone zabaione, cookies soaked in espresso and Kahlúa, cocoa (VG)

Ēst Chocolate Cake

vanilla gelato, dulce de leche, raspberries, warm chocolate sauce (VG)

Menu D- \$149.00 per person

Family Style (Brunch) Menu E

Parmesan Truffle Fries

white truffle oil, fresh herbs, black garlic aioli (VG) (GF)

Caesar Salad

prosciutto, parmesan, focaccia croutons (CP) (GFO)

Truffle Grilled Cheese

challah, brie, mozzarella, prosciutto, mushrooms, truffle honey, caesar salad (GFO) (CP)

French Toast

challah, peach maple flambé, candied pecans, whiskey maple crème anglaise (VG)

Est Breakfast

two sunny side-up eggs, choice of peameal bacon, maple bacon, turkey bacon, sausage or sautéed mushrooms, home fries, sourdough bread, (GFO)

Eggs Benedict

poached eggs, brown butter hollandaise, home fries, choice of peameal bacon, smoked salmon or sautéed mushrooms on english muffin

Chicken & Waffles

belgian waffles, buttermilk fried boneless chicken thighs, prosciutto, whiskey maple crème anglaise (contains pork)

Family Style Brunch Menu E - \$49.00 per person

Menu Additions

priced per person

one dozen minimum order per item

four pieces per person recommended for each hour of cocktail reception

Cheese & Charcuterie Platter

Start your night to a cocktail hour with a platter, Chefs selection of 5 artisanal cheeses, cured meats, accompaniments

19 per person

—

Vegetable Platter

Seasonal selection of vegetables with green goddess dressing

15 per person

—

Fruit Platter

A selection of seasonal fruit.

18 per person

—

Petit Fours

Finish the night with a selection of housemade French-inspired pastries

12 per person

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Single/Double

Vodka

Absolut 9/15.75
Tito's 10/17.50
Grey Goose 12/21
Ciroc Peach 12/21
Belvedere Vodka 13/22.75

Gin

Beefeater 9/15.75
Malfy Lemon 11/19.25
Malfy Arancia 11/19.25
Malfy Rosa 11/19.25
Reids Original 11/19.25
Empress 12/21
Hendricks 12/21

Rum

Malibu Coconut 8/14
Bacardi spiced 9/15.75
Appleton Estate V/X Signature Blend 9/15.75
Havana Club 3 Year 9/15.75
Havana Club 7 Year 11/19.25
Wray & Nephew 12/21
Appleton Estate 12 Year 11/19.25
El Dorado 12 Year 12/21
Bumbu 13/22.75
Bumbu XO 16/28
El Dorado 15 Year 17/29.75

Bourbon

Makers Mark 13/22.75
Rabbit Hole Cavehill Bourbon Whiskey 16/28

Whiskey/Rye

J.P Wiser 9/15.75
Crown Royal 9/15.75
Jack Daniels 11/19.25
Jameson 11/19.25
Screwball Peanut Butter 12/21
Legent 14/24.50
Johnnie Walker Black Label 14/24.50
Glenlivet 12 Year Old Single Malt 18/31.50
Glenlivet 21 Year Old Single Malt 52/91
Oban 14 Year 27 /47.25

Cognac

Hennessy V.S 17/29.75

Remy Martin VSOP Cognac 23/40/25

Tequila

Olmecca Altos Blanco 13/22.75
Olmecca Altos Reposado 13/22.75
Olmecca Altos Anejo 15/26.25
Mezcal Amores Verde Momento 17/29.75
Casamigos Blanco 18/31.50
Tres Generaciones Plata 18/31.50
Codigo 1530 Blanco Tequila 18/31.50
Patron Silver 19/33.25
Casamigos Reposado 20/35
Clase Azul Reposado 43/75.25

Liquor

Sambuca 7/12.25
Sophia's Limoncello 8/14
Cassis 8/14
Pernod 9/15.75
Jagermeister 9/15.75
Persian Empire Liquor 9/15.75
Kahula 9/15.75
Bailey's 9/15.75
Soho Lychee Liqueur 9/15.75
Frangelico 9/15.75
Aperol 9/15.75
St Remy VSOP Brandy 9/15.75
Montenegro 9/15.75
Averna Amaro 9/15.75
Nonino Quintessentia Amaro 9/15.75
Galliano 10/17.50
Campari 10/17.50
Disaronno 10/17.50
Hypnotiq 10/17.50
Drambuie 12/21
Grand Marnier 12/21
Cointreau 13/22.75
Chambord 13/22.75
Taylor Fladgate 10 yr (Port) 13/22.75
St. Germaine 14/24.50
Chartreuse 24/42

Non-Alcoholic Liquors

seedlip garden 10/17.50
seedlip spice 10/17.50

ēst COCKTAILS *-sweet to savoury-*

Signature

Raspberry Riverside Mule 16
 Altos Reposado Tequila, ginger beer, raspberry, lime & mint
Non-Alcoholic -4 | Olmea Altos Anejo +2
Mezcal Amores +4 | Tres Generaciones Plata +5
Codigo 1530 Blanco Tequila +5 | Casamigos Blanco +5
Patrón Silver +6 | Casamigos Reposado +7
Clase Azul Reposado +30

Cherry Bomb 19
 Bumbu Rum, Disaronno, Cassis, Luxardo Maraschino Liqueur, egg white
El Dorado 15 year +5

Purple Rain Martini 16
 Empress 1908 Gin, McGuinness Triple Sec, lavender, lime, egg whites

Malfy Gin Spritz 17
 Rosa Malfy Gin, Cava, aranciata rossa San Pellegrino, lemonade

Smoked Old Fashioned 21
 Maker's Mark, simple syrup, orange bitters
Rabbit Hole Cavehill Bourbon Whiskey +7

Golden Glen 91
 Glenlivet 21 Year Old Single Malt Scotch Whisky, maple, black walnut bitters, star anise

Classic

Negroni 16
 Beefeater Gin, Campari, Dillon's Vermouth, orange peel
Reid's Gin +3
Malfy Aranciata Gin +3
Malfy Rosso Gin +3
Empress 1908 Gin +4

Paper Plane 16
 Makers Mark, Aperol, Amaro Nonino Quintessentia, lemon
Rabbit Hole Cavehill Bourbon Whiskey +3

Espresso Martini 18
 Absolut Vodka, Kahlúa, espresso
Tito's +1
Grey Goose +6
Skrewball Peanut Butter Whiskey +6
Belvedere Vodka +7

Lychee Martini 18
 Absolut Vodka, Soho liqueur, lychee
Tito's +1
Grey Goose +6
Belvedere Vodka +7

Old Cuban 23
 Bumbu XO Rum, Cava, lime, mint, simple syrup
El Dorado 15 year +2

Beer

Bottles & Cans
 Stella Artois (330ml) 9
 Eastbound Backpacker Blonde Ale (355ml) 8
 Eastbound Smash IPA (355ml) 8
 Heineken 0.0 – non alcohol (330ml) 8

Draft
 Heineken (16oz.) 11
 Birra Moretti (16oz.) 10

Cider

Strongbow 'Original Dry' Cider (440ml) 9
 No Boats On Sunday Original (473ml) 8

ēst WINES *-light to full-*

5oz 6tl

Sparkling

Luc Belaire Limited Edition Bleu Sparkling 98
 Ugni Blanc, Colombard | Provence, France | NV.
Fresh Berries, Tropical Fruits, Crisp

Luc Belaire Rare Rosé Sparkling 98
 Syrah, Cinsault, and Grenache | Provence, France | NV.
Fresh Berries, Melon, Nutty

Sorelle Bronca Modi Prosecco 66
 Glera | Treviso, Italy | NV.
Citrus, Honeysuckle, White Peach

Mosole Prosecco Millesimato 'Extra Dry' 81
 Glera, Chardonnay | Veneto, Italy | 2022
Green Apple, Lemon Zest, Honeysuckle

Leaning Post 'Pét Nat' 60
 Muscat Ottonel | Niagara, Ontario | 2020
Passion Fruit, Red Apple, Yellow Peach

Vita Vivet Cava Brut Seleccio 14 60
 Xarel-lo, Parellada, Macabeo | Nevada, Spain | NV.
Pear, Yellow Apple, Brioche

Domaine Baud 'Blanc de Blanc' 89
 Chardonnay | Crémant du Jura Brut, France | NV.
Baked Apple, Almond, Baked Bread

Veuve Clicquot Brut, Champagne 174
 Pinot Noir, Chardonnay | France | NV.
Yellow Peach, Toasted Hazelnut, Citrus

Veuve Clicquot Brut Rose, Champagne 200
 Pinot Noir, Chardonnay, Meunier | France | NV.
Floral, Citrus, Berry

Dom Pérignon Brut, Champagne 598
 Pinot Noir, Chardonnay | France | 2010
Citrus, Nutty, Toast

Venturini Baldini Marchese Manodori, Lambrusco 72
 Marani, Maestri, Salamino, Grasperossa | Emilia-Romagna, Italy | NV.
juicy black cherry, wild violet, fresh herbs

Featured Sparkling

Leaning Post 'Pét Nat' 2020

Muscat Ottonel | Niagara, Ontario | 750ml | 60

Intensely aromatic, on the nose with lime, fresh ginger, guava, mango and orange-peel leading the way, while cumin seed, cinnamon and rose-petals echo throughout. The palate brings more fruit, with lychee, starfruit and pineapple mingling with cardamom and alstroemeria. Soft, creamy bubbles and a rich mouthfeel, balanced by excellent acidity and freshness.

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WINES *-light to full-*

5oz btl

Whites

Mosole Pinot Grigio 2020

Venezia, Italy
Fresh Pear, Citrus Blossom, Stone

15 66

Domaine de Mauperthuis 'Saint Bris' 2020

Sauvignon Blanc | Burgundy, France
Gooseberry, Tangerine, Lemon Grass

72

Loveblock Sauvignon Blanc 2021

Marlborough, New Zealand
Grapefruit, Honeydew, Lemon Zest

17 78

Maison Roche de Bellene 'Cuvée Réserve' 2018

Chardonnay | Bourgogne, France
Golden Apple, Crème Brûlée, Meyer Lemon

95

Tin Barn 'R8' Chardonnay 2021

California, USA
Pineapple, Honey, Buttered Toast

16 72

Rosé & skin contact

Château Pesquié 'Terrasses' Rosé 2022

Cinsault, Grenache, Syrah | Rhône Valley, France
Watermelon, Strawberry, Orange Blossom

15 60

Pearl Morissette 'Irrévérence' 2019

Riesling, Chardonnay, Gewurztraminer | Niagara, Ontario
Apple, Honey, Citrus

81

ēst WINES *-light to full-*

5oz btl

Reds

Pearl Morissette Furie

Cabernet Sauvignon, Merlot, Cabernet Franc | Niagara, Ontario | 2020
plum, black currant, violets

120

Introvert Pinot Noir

California, USA | 2020
Crushed Raspberries, Rose Petals, Black Tea

16 72

Tornatore, Etna Rosso

Nerello Mascalese | Sicily, Italy | 2018
Sour Cherry, Rosemary, White Pepper, Silky, Elegant

84

Château Les Paruades, Bordeaux Supérieur

Merlot, Cabernet Sauvignon, Cabernet Franc | France | 2016
Black Currant, Cedar, Tobacco Leaf

16 72

Virna 'Noi', Barolo

Nebbiolo | Piemonte, Italy | 2018
Cherry, Truffle, Dried Rose

165

Domaine Frédéric Brouca 'Champs Pentus', Faugères

Carignan, Grenache, Syrah | Languedoc-Roussillon, France | 2020
Red Plum, Lavender, Black Pepper

92

Cortonesi La Mannella 'Léonus'

Sangiovese, Merlot, Cabernet Sauvignon | Tuscany, Italy | 2021
Blackberry, Leather, Anise

64

Janare 'Lucchero' Campania, Italy 2017

Plum, Cocoa, Dried Thyme

58

Le Fonti, Chianti Classico Riserva

Sangiovese | Tuscany, Italy | 2018
Plum, Spice, Juniper

115

Clos LaChance 'Estate' Cabernet Sauvignon

California, USA | 2021
Black Cherry, Dark Chocolate, Sage

18 84

Rue Naujac 'Lot 33' Cabernet Sauvignon

Columbia Valley Washington, USA | 2020
Cassis, Mocha, Eucalyptus

100

Bodegas Puiggros 'Signes del Priorat' Priorat

Grenache, Carignan | Spain | 2019
Blackberry, Licorice, Black pepper

124

Whitehall Lane 'Tre Leoni'

Cabernet Sauvignon, Merlot | Napa Valley California, USA | 2020
Black Cherry, Vanilla, Toasted Walnuts

145

Caymus Cabernet Sauvignon

Napa Valley, California, USA | 2020
Floral, Chocolate, Plum

255

Buyout

Best Buyout Details and Specifications

Best restaurant buyout is available 7 days a week. We can accommodate a brunch, lunch or dinner event for indoor dining. Patio area will be open from June through September, the current buyout package does not include the patio. Please let us know if you are interested in buying out both areas and we can provide a new minimum spend. Our outside patio has a capacity of 24 guests. We are happy to consider all requests and will confirm permitting the restaurant's availability. Please note that all evening events conclude at 1:00am.

Complimentary Services:

- Standard white cotton linens (tablecloths and napkins)
- Service staff
- Existing tables and chairs
- Standard flatware and glassware
- Personalized menus at each place setting

Capacity

Our restaurant has a maximum capacity of 30 people.

The Food & Beverage Experience

Working with our event specialist, you will be invited to select beverages of your choice from our current menus to serve to your guests. Beverages, both alcoholic and non-alcoholic, are charged based on consumption, per drink. If an open bar is of interest, please specify this and we can discuss pricing.

The menu selection will be made from our current seasonal menu. Your event specialist can assist you with tailoring your selections for the best guest experience.

Please note, there will be a cake cutting fee of \$5.00 per person, if parties decide to bring their own cake. No outside alcohol or wine is permitted to be brought into the restaurant as well.

**Allergies and dietary restrictions must be communicated in advance of the event date.*

Entertainment + Audiovisual (AV)

The restaurant is not equipped with a DJ sound system, however, we would be happy to assist with arranging your AV equipment through our preferred audiovisual supplier and include this as a part of your package, with applicable costs. Please note that adding AV equipment can alter the capacity of the space.

**Additional equipment and furniture may be organized upon request*

Minimum Spend

Sunday - Wednesday 12PM - 5PM - \$2,000

Sunday - Wednesday 5PM - 12AM - \$2,500

Thursday - Saturday 12PM - 5PM - \$2,000

Thursday - Saturday 5PM - 12AM - \$3,500

All prices are in Canadian currency. Minimum spend does not include taxes and gratuities.

Gratuities

There is an automatic gratuity of 20% on the total amount for the event. This includes the initial deposit plus remainder of payment.

Payment + Cancellation

A signed contract and initial deposit of \$500.00 is required to secure the date and space. The deposit and payment will be sent as an invoice. The final payment is based upon taxes, food selections, beverage consumption, and 20% gratuity. Payment excludes the initial deposit at the end of the event.

**To ensure a smooth dining experience for all guests, we kindly request that bill splitting is limited to a maximum of four ways. Unfortunately, we are unable to split individual items onto separate bills. We appreciate your understanding and cooperation in adhering to our billing policy.*

Note: If the minimum spend is not met, you will be charged for the remaining balance depending on the package above. An invoice will be provided following your event that states the remaining balance.

All deposits are non-refundable.

Print Name: _____

Signature: _____

Date Signed: _____

Event Date : _____

Office Use Only: (Do Not Fill In This Section)

Deposit Required: _____

Signature: _____

Date Signed: _____

Group Dining Package

Best Group Dining Details and Specifications

Best restaurant can accommodate large parties within operating hours. We are happy to consider all requests and will confirm permitting the restaurant's availability. The group menus (found on page two) must be selected. However, custom menus are available upon request. Please note, there will be a cake cutting fee of \$5.00 per person, if parties decide to bring their own cake. No outside alcohol or wine is permitted to be brought into the restaurant as well. **Allergies and food restrictions must be communicated in advance of the event date.*

Capacity

The main dining room can accommodate large parties between 8 and 18 guests.

Food & Beverage Minimum Spend

Brunch- \$50.00 per person

Dinner - \$100.00 per person

All prices are in Canadian currency. Minimum spend does not include taxes and gratuities.

Gratuity

There is an automatic gratuity of 20% on the total bill for the event. This includes the deposit plus remainder of payment.

Payment + Cancellation

A signed contract and initial deposit of \$500.00 is required to secure the date and space. The deposit and payment will be sent as an invoice. The final payment includes tax, food selections, beverage consumption, and a 20% gratuity. Final payment excludes the initial deposit at the end of the event.

To ensure a smooth dining experience for all guests, we kindly request that bill splitting is limited to a maximum of four ways. Unfortunately, we are unable to split individual items onto separate bills. We appreciate your understanding and cooperation in adhering to our billing policy.

Note: If the minimum spend is not met, you will be charged for the remaining balance depending on the package above. An invoice will be provided following your event that states the remaining balance.

All deposits are non-refundable.

Print Name: _____

Signature: _____

Date Signed: _____

Event Date: _____

Office Use Only: (Do Not Fill In This Section)

Deposit Required: _____

Signature: _____

Date Signed: _____