

Cluny Bistro & Boulangerie

Private Dining Room

Event Menu Package

Distillery Historic District

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

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Updated: February 29, 2024

Brunch

\$70,00 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

brewed coffee or tea

Brunch Add-ons

Customize your brunch event with these popular items:

seasonal fruit platter **\$9,00 per person**
minimum order of 10 ppl (*vegan, nut-free, dairy-free, gluten-free*)

Cluny bread basket **on request**
a selection of our boulangerie favourite breads (serves 4)

Cluny pastry basket **\$16,00 per basket**
house-made croissants, scones, danishes and pain au chocolat (1 pc ea)

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

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

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

baked beans **\$8,50 per person**
molasses baked. minimum order of 10 ppl

macaron favour box **\$7,00 per person**
2 macaron boxed favour. Speak with your Event Specialist for the current flavour offerings. Custom stickering available at an additional cost

Continental Breakfast

Cluny pastry basket	\$16,00 per basket
house-made croissants, scones, danishes and pain au chocolat (1 pc ea)	
mini quiche	\$6,00 each
mushroom & spinach, gruyère cheese (<i>nut-free</i>)	
seasonal fruit platter	\$9,00 per person
minimum order 10 people	
greek yogurt	\$4,00 per person
fresh pressed yogurt	
granola	\$3,00 per person
house made, honey toasted, granola and seeds	
berry bowls	\$12,00 per person
fresh seasonal berries (<i>vegan</i>)	
dried fruits bowls	\$4,00 per person
apricots, cranberries, raisins	
honey roasted nuts	\$6,00 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 (two to three hours) 6 to 10 pieces per guest

Hot Selections \$4,50 each

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 \$4,50 each

chicken liver mousse profiteroles

stewed cherries and balsamic (*nut-free*)

trout rillette

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 served on endive
(*gluten free, nut-free, dairy-free*)

beef tartare

traditional garnishes on baguette (*nut-free*)

freshly shucked oysters \$5,00 each

nuoc mam mignonette (*nut-free*)

Cluny Déjeuner Léger

\$65,00 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*)

brewed coffee or tea

Cluny Lunch #1

\$70,00 per person

Appetizers

garden salad

mixed greens, watercress, miso ginger vinaigrette, grated horseradish and shaved roots
(vegan, nut-free, dairy-free, gluten-free)

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)*

brewed coffee or tea

Cluny Lunch #2

\$75,00 per person

Appetizers

guest selects from choice of:

baby gem salad

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

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)*

brewed coffee or tea

Cluny Dinner #1

\$80,00 per person

Appetizers

guest selects from choice of:

baby gem salad

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

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 and berry galette

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

brewed coffee or tea

Cluny Dinner #2

\$95,00 per person

Soup

mushroom potage

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

Appetizers

guest selects from choice of:

garden salad

mixed greens, watercress, miso ginger vinaigrette, grated horseradish and shaved roots
(*vegan, nut-free, dairy-free, gluten-free*)

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
(*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 pannise, 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*)

brewed coffee or tea

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
(*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 pannise, 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

passionfruit glaze, almond tuile and mango gel

brewed coffee or tea

The Cluny Dîner en Famille

\$95,00 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
&

garden salad

mixed greens, watercress, miso ginger vinaigrette, grated horseradish and shaved roots
(*vegan, nut-free, dairy-free, gluten-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

brewed coffee or tea

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

Add-On Menu

Popular items to add to your dinner

Cluny bread basket **on request**

a selection of our boulangerie favorite breads

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

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

cheese board **\$17,00 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 **\$9,00 per person**

minimum order of 10 ppl

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

minimum order 2 dozen

Signature Dessert Table

\$35,00 per person

Must be ordered for a minimum guest count of 20 people.

corn infused tapioca pudding with mango (*nut-free*)

lemon glazed madeleine (*vegetarian, nut-free*)

assorted macarons (chef's choice) (*vegetarian*)

rocher lollipops (*vegetarian, contains nuts*)

lime meringue tarts with candied zest (*nut-free*)

raspberry cremeux caramel choux (*nut-free*)

matcha strawberry mascarpone layer cake

Petit Four Tower

\$49,00 per tower

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

Croquembouche

A decorative dessert of profiteroles, traditionally served at French wedding feasts (*nut-free, vegetarian*). Available from October to May

Small - suitable for 15-20 guests **\$150,00**

66 small choux, base: 11 choux. 8" cake board

Large - suitable for 25-30 guests **\$250,00**

91 choux, base: 13 choux. 10" cake board

Cluny Macaron Tower

Seasonal selections available upon booking (*vegetarian*). Speak with your Event Specialist for the current offerings

Small - 78 pieces **\$250,00**

Medium - 130 pieces **\$425,00**

Large - 200 pieces **\$650,00**

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*)

OR

3pcs assortment macarons **\$12**

With whipped cream and berries (*vegetarian*)

Bar Packages

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**

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

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

RED

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

SPARKLING & CHAMPAGNE

PROSECCO, BELLINO, VENETO, ITA	\$75
CHAMPAGNE, VICTOIRE BRUT RESERVE, FRA	\$105

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