



RICARDA'S SOCIALS

A space for modern love with endless elegance.





CONGRATS

FROM ALL OF US AT RICARDA'S WE WANT TO CONGRATULATE YOU ON YOUR ENGAGEMENT. THIS IS SUCH AN EXCITING AND PRECIOUS TIME IN YOUR LIVES. OUR EVENTS TEAM SHARE

YOUR EXCITEMENT AND VISION FOR DESIGNING AN UNFORGETTABLE CELEBRATION. RICARDA'S MODERN EVENT SPACES ARE READY TO TRANSFORM INTO YOUR DREAM.

SINCERELY,
RICARDA'S EVENTS TEAM



UPSCALE MODERN LUXURY

RECOGNIZED AS ONE OF TORONTO'S TOP MODERN EVENT SPACES, OUR TEAM SHARES IN YOUR PASSION AND VISION TO CREATE AN UNFORGETTABLE CELEBRATION. SINCE 2016, RICARDA'S HAS BEEN AN EVENT DESTINATION FOR THE MOST BUZZED ABOUT EVENTS AND WEDDINGS IN THE CITY.

**WHERE MODERN ARCHITECTURE
MEETS ENDLESS ELEGANCE.**

ENDLESS ELEGANCE WITH OLD AND NEW

LOCATED AT 134 PETER STREET, IN THE HEART OF DOWNTOWN TORONTO, RICARDA'S IS SITUATED IN A STUNNING HISTORICAL BUILDING WITH ALLURING MODERN ARCHITECTURE.

RICARDA'S OFFERS TWO SPECTACULAR EVENT SPACES, THE ATRIUM AND THE RESTAURANT. BOTH SPACES ARE TRANSFORMABLE TO SUIT MANY GUEST SIZES, EVENT ENTERTAINMENT, AMONG OTHER EVENT EXPERIENCES THAT WILL MAKE YOUR VISION UNIQUE AND MEMORABLE.





OUR MODERN ELEGANT SPACES

RICARDA'S STUNNING EVENT SPACES WILL TRANSFORM YOUR
VISION, WITH OPTIONS FOR ALL GUEST SIZES.

THE ATRIUM

THIS AWARD WINNING SPACE BOASTS EXPOSED BRICK WITH MODERN ADAPTATIONS INCLUDING THE IMPRESSIVE SKY-REACHING, INTERLOCKED, 70-FOOT DELTA FRAMES, PROVIDING GRAND ARCHITECTURAL INTEGRITY AND SOPHISTICATION. THE ATRIUM'S CONTEMPORARY YET CLASSICAL SPACE IS DESIGNED TO BE TRANSFORMED TO BRING YOUR UNIQUE CELEBRATION TO LIFE.

THE ATRIUM'S L-SHAPED FORMATION IS A BLANK CANVAS OFFERING VENDOR AND DESIGN FLEXIBILITY.



SPACE DETAILS

GUEST COUNT SEATED | 280
PLATED DINNER WITH A DANCE FLOOR

GUEST COUNT RECEPTION | 1000
PASSED CANAPÉS + FOOD STATIONS

ACCESSIBILITY |
WHEELCHAIR ACCESS
GUEST ENTRY FROM 134 PETER STREET

"We had the BEST time at Ricarda's!

We are so honoured and grateful that Zoe and Michelle were a part of our special day - you exceeded all expectations, and we won't forget everything you've done for us! The family could not be happier! For Italians to say best pasta they've ever had in their life ... that doesn't happen, but yet it did! Your staff was incredible!"

- Marissa & Moe, September 2021

THE RESTAURANT

RICARDA'S MODERN ART DECO RESTAURANT FEATURES A LARGE OPEN DINING ROOM IDEAL FOR SMALLER CELEBRATIONS OR COCKTAIL RECEPTIONS. THE KITCHEN FEATURES A LARGE WRAP-AROUND MARBLE COUNTER THAT TRANSFORMS INTO AN INTERACTIVE BUFFET, TASTING STATION OR DESSERT BAR. IT'S IDEAL AS AN EXTENDED EVENT SPACE FOR ATRIUM BOOKINGS.

GUEST WASHROOMS ARE LOCATED INSIDE THE RESTAURANT.



"Walter and I are still dreaming about our wedding. From start to end, everything was perfectly executed, and it was so beautiful to see our vision come to reality. The staff were very professional and friendly. I received so many comments from our guests during and after the wedding that they had an amazing time, and the service and food were impeccable."

- Ashley & Walter Ma, October 2021

SPACE DETAILS

GUEST COUNT SEATED | 100
PLATED DINNER WITH A DANCE FLOOR

GUEST COUNT RECEPTION | 240
PASSED CANAPÉS + FOOD STATIONS

ACCESSIBILITY | WHEELCHAIR ACCESS
GUEST ENTRY FROM 134 PETER STREET

AN EXPERIENCE LED BY DISTINCTIVE EXCELLENCE

A POLISHED APPROACH TO DETAIL, AND A REFINED TASTE FOR ELEGANT AND CLEAN FLAVOURS, ARE A FEW OF THE WINNING TALENTS OF CHEF JULIEN LAFFARGUE.

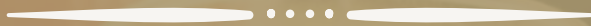
SINCE 2017, FINE DINING GLOBALLY TRAINED EXECUTIVE CHEF JULIEN LAFFARGUE, HAS BEEN LEADING THE CULINARY INNOVATION OF RICARDA'S INSPIRED FRENCH CUISINE. HIS TALENTS AND LEADERSHIP HAVE PRODUCED AN ELEVATED EVENTS AND CATERING OFFERING, THAT IS NOTABLE ACROSS THE COUNTRY.



" WHEN I DEVELOP A NEW DISH, I AM THINKING OF WAYS TO OPEN THE FIVE SENSES. THE SENSES SHOULD ALWAYS BE ON YOUR MIND AS YOU CREATE. "

EXECUTIVE CHEF, JULIEN
LAFFARGUE

BREAKFAST + BRUNCH



ALL ENTREES COME WITH LAVAZZA REGULAR + DECAFFEINATED COFFEE, SLOANE TEA
ASSORTED TEAS + JUICES

MINIMUM GUEST REQUIREMENTS



PLATED BREAKFAST
\$55 PER PERSON | MINIMUM 20 GUESTS

TO SHARE

Assorted Mini Pastries
Seasonal Fruit
Yogurt Parfait Selection

SAVOURY BREAKFAST

All dishes are served with
house potatoes + a field green salad

Benny's Corner
choice of:
norwegian | parisian | canadian | florentine
each served on an english muffin,
smoked paprika, hollandaise sauce

Ricarda's Breakfast
two eggs any style, breakfast sausage,
sourdough toast

Parisian Croque Madame
croissant, Parisian ham, gruyere,
topped with two fried eggs

CREATE A CUSTOM EXPERIENCE LIVE
CHEF OMELETTE STATION + EGGS TO
ORDER | \$200 PER CHEF

Eggs any way + your favourite omelette
fillings:

onions, mushrooms, spinach, shredded
cheddar, diced tomatoes, diced bacon

BREAKFAST BUFFET
\$50 PER PERSON | MINIMUM 20 GUESTS

Assorted Pastries + Breakfast Breads

Seasonal Fruit

Yogurt Parfait + Granola Selection

Smoked Salmon, Capers, Radishes, Scallions,
assorted Cream Cheese Spreads

Banana French Toast + Whipped Cream

Ricotta Lemon Pancakes + Mixed Berry
Compote

Farm Scramble Eggs

Breakfast Pork Sausages

Ontario Crispy Bacon

Herb Roasted Potatoes



SWEETS

Assorted Mini Pastries
Seasonal Fruit
Yogurt Parfait Selection
Banana French Toast + Whipped Cream
Ricotta Lemon Pancakes + Mixed Berry
Compote

SALADS + CHARCUTERIE

Grilled Vegetable Selection

Mezze

*babagoush, hummus,
red bell pepper dip, spiced pita chips*

Smoked Salmon Pasta Salad

Caprese Salad

Caesar Salad

Mixed Leaf Salad

*arugula, spinach, kale, shaved carrots,
cucumbers, cherry tomatoes, black olives*

Assorted Vinaigrette Dressings

Breakfast Charcuterie Board

*locally cured meats + canadian cheese,
local mustard, baguette*

SIDES

Bacon

Breakfast Sausage

Roasted Potato

DESSERTS

Panna Cotta

Tiramisu

Pot De Crème

Mini Cupcakes

Seasonal Tart

Chocolate Cake

Mini Cookie Selection

RAW BAR

Selection of East + West Coast Oysters

Marinated Poached Shrimp

Octopus Ceviche

Sautéed Bay Scallops + Black Olives

LIVE STATIONS

CHOICE OF 3 STATIONS

2 CHEF ATTENDANTS REQUIRED | \$200 PER CHEF

Omelette + Egg Station – eggs any way + your
favourite omelet fillings:

*onions, mushrooms, spinach, shredded cheddar,
diced tomatoes, diced bacon*

Ontario Beef Rib Eye

grainy mustard, chimichurri, horseradish

Atlantic Salmon

maple syrup glaze, grainy mustard

Whole Farm Chicken

truffle oil jus

Char Sui Whole Porchetta

gremolata vinaigrette

House-made Seasonal Pasta

*seafood sauce, sweet italian sauce,
miso mushroom sauce, shaved parmesan,
chili flakes*

Ricarda's Flat Bread

seasonal house-made flat bread

Avocado Toast

*scramble eggs, artisan sourdough bread,
oven roasted heirloom tomato salsa, hummus,
babaganoush, radish, scallions, roasted jalapeños,
fresh smashed avocado, basil,
crispy smoked pancetta*

Americano, Cappuccino, Lattes, Macchiato \$3.50
per order

Live Barista Station | \$40 per hour

LUNCH



LUNCH A LA CARTE

\$55 PER PERSON + \$10 FOR ONSITE ORDERING

STARTERS | SELECT ONE

Endive + Grapefruit

*honey vinaigrette, toasted pecans,
fine herbs*

Local Mixed Greens

*cherry tomatoes, fresh herbs,
shaved vegetables,
white balsamic vinaigrette*

Chopped Romaine Salad

chickpeas, feta, red wine vinaigrette

Kale Salad

*quinoa, grapes, beetroot, parmesan,
mustard vinaigrette*

MAINS | SELECT ONE

Roasted Chicken

*root vegetable fricassée, petite salad,
thyme Jus*

Seared Branzino

*spring onions, leeks, spinach,
rosemary creamer potato,
lemon brown butter jus*

Grilled Flat Iron Steak

*baby gem salad, roasted potato,
oyster mushroom, chimichurri vinaigrette*

Saffron Seafood Risotto

*shrimp, scallops, spinach, mascarpone,
lemon zest*

Caprese Ravioli,

*spinach, olive salsa, chili flakes,
sun-dried tomato, aged parmesan*

DESSERT | SELECT ONE

Chocolate Banana Tart

bourbon ice cream

Madagascar Crème Brûlée

seasonal fruit

Avocado Dark Chocolate Cake

mixed berries



A la carte lunch will begin with a chef's assortment of artisanal bread rolls and dips.

Brewed coffee, decaffeinated coffee and assorted Sloane tea are also included.

TAPAS + CANAPES

A PASSED SELECTION OF DELECTABLE SMALL PLATES + BITES
SERVED DURING YOUR COCKTAIL TIME



(By the dozen)

TAPAS / PASSED PLATES

shrimp 'nduja black olives	\$84
atlantic salmon ceviche cilantro lime radish	\$78
pan seared scallops char sui porchetta gochujang	\$82
chorizo baked east coast oyster (minimum 5 dzn)	\$60
raz el hanout foie gras fig jam brioche crostini	\$88
ontario beef tartare truffle oil taro chips	\$90
kristal kaviari caviar spicy ahi tuna sesame cone (minimum 5 dzn)	\$92

CANAPÉS | FROM THE LAND

basil bocconcini pearl skewers ripened tomatoes	\$56
grilled compressed watermelon feta snowflakes aged balsamic	\$56
zucchini eggplant capers black olives aged parmesan tomato cones	\$58
truffle mushroom arancini herb aioli	\$62
crispy cauliflower smoked paprika lime aioli sundried tomato butter	\$56
mango coriander rolls hoisin crispy shallots	\$56

CANAPÉS | FROM THE FARM

braised beef short ribs brioche toast	\$63
cilantro beef fried pepperoncini	\$59
niagara bresaola ham basil goat cheese rosemary crostini	\$58
maple foie gras terrine toast	\$64
orange miso balsamic crispy chicken sesame seed	\$60
miso crispy pork belly apple compote	\$58
wagyu gyoza kimchi relish green onion	\$62
mini bbq pulled pork steams buns	\$58
beef tartare crispy parmesan polenta balsamic glaze	\$64

CANAPÉS | FROM THE SEA

cod fritters spicy aioli	\$58
tuna tartare wasabi avocado sesame cones	\$60
smoked salmon capers chive cream cheese pretzel chips	\$60
shrimp fritto misto	\$64
furikake salmon tataki fried rice sriracha aioli	\$62
smoked bay scallops cauliflower potato chips	\$62

RECEPTION STATIONS

CREATE AN INTERACTIVE SENSORY EXPERIENCE WITH
OUR LIVE CULINARY STATIONS



MINIMUM 25 GUESTS
1 X CHEF REQUIRED PER 100 GUESTS | \$200 PER CHEF

STREET FOOD YAKITORI GRILL | \$21 PER PERSON

Yakitori is a Japanese preparation involving skewering types of protein, traditionally using a portable charcoal grill.

Skewer Options:

chicken satay with peanut butter

miso shrimp

marinated shawarma beef



SEAFOOD + OYSTER BAR | \$28 PER PERSON

Canadian East + West Coast Raw Oysters
served with champagne mignonette, tabasco, lemon, sherry vinegar

Baked Oysters

chorizo butter

Shrimp Cocktail

Tuna Tartare

Pan Seared Bay Scallops

celery, sicilian olives



Oyster Station is available at \$3.75 per piece
with a minimum order of 100

CHARCUTERIE STATION | \$20 PER PERSON

cured local meat + game: beef bresaola, prosciutto, coppa, hot calabrese, saucisson

house made mustard

pickles

bread + crostini



ANTIPASTI STATION | \$18 PER PERSON

a selection of grilled seasonal vegetables

Ricarda's olives

house pickled vegetables

mezze: hummus, grilled pepper dip, babaganoush

spicy fried pita



CHEESE STATION | \$20 PER PERSON

canadian + imported firm, soft + blue cheeses, featuring a sampling of cows, sheep + goats milk.

dried fruit

house made jam

bread + crostini



LIVE ACTION STATIONS

MINIMUM 25 GUESTS

1 X CHEF REQUIRED PER 100 GUESTS | \$200 PER CHEF

GROM THE GARDEN

Green Pea Lemon Risotto | \$21 per person
*asparagus, sea asparagus,
tomato confit (NF, GF)*

Caprese Ravioli | \$22 per person
*basil, sundried tomato, parmesan, spinach,
niçoise olives, ricotta sauce (NF)*

Wild Mushroom Risotto | \$23 per person
black truffle oil, parsley, pecorino (NF, GF)

DESSERT STATIONS

Crepes | \$18 per person
*berry, chocolate, or caramel sauce,
whipped cream
(additional gelato or sorbet \$3)*

Ice Cream Donuts | \$17 per person
selection of topping + glazes
choice of 2 ice cream flavours:
*chocolate moose tracks, madagascar vanilla,
strawberry cheesecake, smores,
peanut butter pie, tiramisu*

S'mores | \$16 per person
*marshmallow, graham cookies,
dark, milk, and cookies + cream chocolate*

Cupcakes | \$16 per person
*lemon vanilla + chocolate caramel cupcakes
choice of frosting + topping*

Classic Sweet Table | \$18 per person
*lemon meringue tart, cupcake, tiramisu,
white chocolate cheesecake,
chocolate brownie, cookies,
chocolate avocado cake (V)*

FROM THE SEA

Maple-Mustard Atlantic Canadian Salmon
| \$22 per person
*saffron fregola, spinach, braised leeks,
capers + sunflower seed salsa (NF, DF)*

Shrimp Green Curry | \$21 per person
*kaffir lime, basil-pineapple rice,
coconut milk (NF, GF, DF)*

Lemon-Rosemary Crusted Halibut
| \$23 per person
*bell pepper compote, kale, gnocchi,
olive salsa (NF)*

FROM THE FARM

Grilled Rosemary Ontario Flat Iron Steak
| \$24 per person
garlic cream potato, piquillo salsa (NF, GF)

Grain Crusted Beef Short Ribs | \$23 per person
*cauliflower puree, porchetta, wild mushroom,
spinach, pinot noir jus (NF, GF)*

Red Curry Farm Chicken | \$22 per person
*ginger, coriander, zucchini, cauliflower,
scented rice (NF, GF, DF)*

Shawarma Chicken Supreme | \$22 per person
*smoked eggplant purée,
scented couscous quinoa, spiced jus (NF, GF)*

DINNER

ALL DINNERS BEGIN WITH A CHEFS SELECTION OF ARTISANAL
BREAD ROLLS WITH DIPS, A SELECTION OF BREWED COFFEE,
DECAFFEINATED COFFEE + SLOANE TEA.



3-COURSE DINNER ENTREE PACKAGES
POULTRY/VEGETARIAN ENTREES | \$74 PER PERSON
FISH ENTREES | \$78 PER PERSON
BEEF OR LAMB ENTREES | \$84 PER PERSON

SOUP

Roasted Tomato + Fennel Bisque
goat cheese, fennel pollen

Charred Cumin Cauliflower Velouté
spiced oil

Wild Mushroom
almond milk, truffle oil

SALAD

Grilled Watermelon
*arugula, radicchio, feta, pomegranate,
cherry tomato, cucumber,
charred avocado vinaigrette*

Baby Romaine
*shaved parmesan, brioche croutons, bacon,
garlic-lemon dressing*

Field Greens
*hummus, heirloom carrot, radish, grapes,
fried chickpeas, tomato, goat cheese crumble,
spicy pepitas, champagne vinaigrette*

Heirloom Tomato
*fresh baby basil, coffee mozzarella foam,
red onion, shaved pecorino, sherry vinaigrette*

ADDITIONAL OPTIONS PRICED PER PERSON

On-site choice of entrees \$15
Additional Course \$20
Chefs Choice Vendor Meal \$50
Children's Meal \$20

APPETIZER

Pan Seared Diver Scallop's
*caramelized cauliflower mousseline,
caper-golden raisin salsa, celery heart salad*

Saffron-Seafood Arborio Risotto
baby spinach, olive salsa, pine nuts

Smoked Salmon
*lemon ricotta, frisée lettuce, radish,
aged balsamic reduction*

Baby Beets
*crumbled goat cheese yogurt,
aged balsamic, pickled shimeji mushrooms,
field greens, toasted pistachios*

Yellow Tuna Carpaccio
*lemon, caponata jam, capers,
niçoise olives, micro basil,
shaved parmesan, aged balsamic*



ENTREES

CHOOSE UP TO 3 OPTIONS FOR YOUR
GUESTS TO SELECT ONE ENTREE FROM:

FROM THE GARDEN

Grilled Tomato + Asiago Raviolini

cured kalamata olives, rapini, pistachio

Wild Mushroom Carnaroli Risotto

*truffle oil mascarpone, aged balsamic,
parmesan, hibiscus sea salt*

Fried Eggplant + Cauliflower Parmigiana

baby basil, olives, capers, tomato vinaigrette

FROM THE SEA

Pan Seared Chermoula Seabass

*charred cauliflower foam, oyster mushroom,
spinach, green olive & raisin salsa*

Miso Glazed Black Cod

*sesame bok choy, jasmine rice cake,
carrot-ginger mousseline*

Herbes De Provence Wild Halibut

*green asparagus, sun-dried tomato,
quinoa, romesco sauce*

Grainy Mustard Arctic Char

*fennel - leek compote, kale,
lemon rapini, smoked jus*

FROM THE FARM

Shawarma Chicken Supreme

*smoked eggplant purée,
scented couscous + quinoa, five spice jus*

Braised Boneless Beef Short Rib

*sweet potato foam, heirloom carrot,
honey mushroom, braised kale,
tonka beans jus*

Sea Salt + Black Pepper Basted Beef Tenderloin

*yukon gold confit potato, baby carrot,
caramelized cipollini onion,
oyster mushroom, barolo jus*

Pistachio Crusted Ontario Lamb Chops

*creamy goat cheese polenta,
provençale ratatouille, black olive jus*

Maple Jerk Chicken

fregola, green onion, leek, heirloom carrot

ADDITIONAL COURSE OPTIONS

Spicy Paccheri

*pomodoro, vodka, preserved chili,
parmesan cream, 'nduja, basil sprout*

Butternut Squash Bauletti

*beef short rib ragout, grilled kale,
aged parmesan*

Miso Orecchiette

wild mushroom, lime, spinach, pecorino

Green Pea + Lemon Grass Risotto

shrimp, scallops, lemon, snap peas

DESSERT

PLATED

Ricarda's Tiramisu

Guayaquil 64% Molten Chocolate Cake

*coffee-chocolate sauce,
vanilla bean ice cream*

White Chocolate Pavlova

*raspberry whipped cream,
strawberry-cheesecake gelato*

Mango + Lime Fruit Tart

*toasted meringue,
torta della nonna ice cream*

Salted Caramel Milk Chocolate Tart

*triple sec cream, roasted pecans,
bourbon butter ice cream*

Passion Fruit Cheesecake

*hazelnut crumble,
white chocolate + lime creamaux*

Sweet Table | Family Style

lemon meringue tart

cupcakes

tiramisu

white chocolate cheesecake

chocolate brownie



PASSED SWEET CANAPÉS | \$52 PER DOZEN

Mini Gelato Cone

tiramisu, smores, gerties peanut butter pie

Mini Tart

*lemon meringue, chocolate raspberry,
passion fruit coconut*

Cookies

pistachio, chocolate, peanut butter

Pot De Crème

chocolate hazelnut, tiramisu, vanilla-strawberry

Churro Cheesecake

salted caramel, strawberry, mango

Cupcakes

red velvet, mint chocolate, pink champagne

LATE NIGHT OPTIONS
PASSED OR SETUP AS A STATION
\$16 PER PERSON
SELCECT 3 OPTIONS

SAVOURY

Empanadas

beef, chicken, vegetable, chorizo

Quesadillas

mushroom, chicken, chorizo

Mini Croque Monsieur Sandwiches

Quebec Poutine

smoked cheese curds

Pulled Pork Nachos

Mini Cheese Grilled Sandwich in brioche bread

Beef Sliders

jalapeño cheese

Truffle-Parmesan Fries

truffle aioli

Corn Dog

sriracha aioli

House Made Flat Bread Selection

(cut in 10pcs)



REHEARSAL

ENJOY A CUSTOMIZED MEAL FOR YOUR GUESTS
FOLLOWING YOUR REHEARSAL.



PLATED DINNER

UP TO 50 GUESTS

C\$68 PER PERSON

+ \$10 FOR ONSITE ORDERING

STARTERS | SELECT ONE

Endive + Grapefruit

*honey vinaigrette, toasted pecans,
fine herbs*

Local Mixed Greens

*cherry tomatoes, shaved vegetables,
fresh herbs, white balsamic vinaigrette*

Chopped Romaine Salad

chickpeas, feta, red wine vinaigrette

Kale Salad

*dried cranberries, quinoa,
mustard vinaigrette*

Baby Iceberg Lettuce

*grilled asparagus, roasted peppers,
cucumber, shaved carrots,
green olives, pickled red onion,
herb vinaigrette*

Dining options will begin with a chefs
assortment of artisanal bread rolls and dips.

Brewed coffee, decaffeinated coffee and
assorted Sloane tea are also included.

MAINS | SELECT ONE

Roasted Chicken

*root vegetable fricassee, petite salad,
thyme jus*

Seared Halibut

*scallion, rosemary creamer potato,
leek, spinach, lemon-brown butter jus*

Grilled Top Sirloin Steak

*baby gem salad, roasted potato,
oyster mushroom, chimichurri vinaigrette*

Saffron Seafood Risotto

*shrimp, scallops, spinach, mascarpone,
lemon zest*

Caprese Ravioli

*spinach, olive salsa, chili flakes,
sun-dried tomato, aged parmesan*

DESSERT | SELECT ONE

Chocolate Hazelnut Banana Tart

bourbon ice cream

Madagascar Crème Brûlée

seasonal fruit

Avocado Dark Chocolate Cake

mixed berries

FAMILY STYLE SHARING

UP TO 100 GUESTS

\$65 PER PERSON

FIRST

Parmesan Brussels Sprouts

*field greens, pomegranate, sliced almond,
parsley, cherry tomato, green apple,
sherry vinaigrette*

Avocado Greek Salad

*romaine lettuce + spinach, cucumber,
tomato, olives, feta cheese, green beans,
herb vinaigrette*

SECOND

Grilled Flat Iron Steak

*baby gem salad, roasted potato,
oyster mushroom, chimichurri vinaigrette*

Citrus Salmon

*eggplant zucchini caponata, spinach,
olive salsa*

Caprese Ravioli

*spinach, olive salsa, chilli flakes,
sun-dried tomato, aged parmesan cheese*

THIRD

seasonal tart

chocolate cake

strawberry + cream panna cotta



Dining options will begin with a chefs assortment of artisanal bread rolls and dips.

Brewed coffee, decaffeinated coffee and assorted Sloane tea are also included.

BEVERAGE MENUS

RAISE A GLASS WITH A PREMIUM SELECTION OF
LIBATIONS TO CELEBRATE IN STYLE



BAR PACKAGES

BRUNCH + LUNCH PACKAGE

\$30 PER PERSON FOR 3 HOURS

Mimosas

Soft Drinks + Juices

WINE+ BEER

Belles Églantines Blanc Chardonnay

Pays d'Oc, France, 2020

Belles Églantines Rouge Pinot Noir

Pays d'Oc, France, 2020

Mionetto Prosecco

Veneto, Italy

Assorted Beers

PREMIUM BAR PACKAGE

\$55 PER PERSON FOR 5 HOURS

WINES + BEERS

Belles Églantines Blanc Chardonnay

Pays d'Oc, France, 2020

Belles Églantines Rouge Pinot Noir

Pays d'Oc, France, 2020

Mionetto Prosecco,

Veneto, Italy

Assorted Beers

SPIRITS

Vodka – Dillon's

Gin – Dillon's Gin

Rum – Bacardi White Superior

Scotch – Johnnie Walker Red

Bourbon – Bulleit Bourbon

Rye – Canadian Club

Tequila – Tromba Tequila

Soft Drinks + Juices

*\$11 per person per hour for

additional bar service



Premium Service | table side service of still or sparkling mineral water charged at \$5 per person.

Signature Cocktails | Our bartenders can happily create a unique libation to complement your event, priced at \$6 per cocktail.

BAR PACKAGES + SPECIALTY COCKTAILS

DELUXE BAR PACKAGE

\$70 PER PERSON FOR 5 HOURS

WINES + BEERS

East West Pillitteri Winery Pinot Grigio

Niagara, Canada 2021

**custom label available*

East West Pillitteri Winery Cab Nero

Niagara, Canada 2021

**custom label available*

Belles Églantines Blanc Chardonnay

Pays d'Oc, France, 2020

Belles Églantines Rouge Pinot Noir

Pays d'Oc, France, 2020

Zardetto Spumanti Prosecco DOCG, Brut Refosso

Veneto, Italy, 2022

Assorted Beers

SPIRITS

Vodka – Grey Goose

Gin – Hendricks

Tequila – Patron Silver

Bourbon – Bulleit Bourbon

Vermouth – Martini & Rossi Sweet Vermouth Red

Scotch – Glenfiddich 12 year old

Rye – Crown Royal

Rum – Mount Gay

SOFT DRINKS + JUICES

*\$14 per person per hour for additional bar service

SPECIALTY COCKTAILS

SELECT UP TO 2 WITH YOUR DELUXE BAR PACKAGE

Aperol Spritz

aperol, prosecco, club soda, orange slice

Whisky Sour

bourbon, lemon juice, simple syrup, aquafaba, bitters

The Nevermind

chamomile infused gin, lavender syrup, lemon juice, elderflower liquor, lavender

Negroni

gin, campari, sweet vermouth, orange peel

Paloma

tequila, grapefruit juice, lime juice, club soda, kosher salt, lime wheel

Margarita

tequila, orange liqueur, lime juice, simple syrup, lime wheel, kosher salt

Espresso Martini

vodka, freshly brewed espresso, kahlua, coffee beans

Moscow Mule

vodka, lime juice, ginger beer, lime wheel

WINE

WHITE

Rocca Delle Macie Giulio Straccali Pinot Grigio
Lombardy, Italy 2022

\$60

\$8

Cypress Vineyards Chardonnay, By J Lohr
California, United states 2022

\$70

\$10

Torrent Bay Sauvignon Blanc
Motueka, New Zealand 2022

\$75

\$12

Jean Luc Colombo Viogner
Rhône Velley, France 2022

\$75

\$12

Bersano Gavi di Gavi
Piedmont, Italy 2022

\$80

\$14

RED

Oak Ridge Winery Lodi Estates Merlot
California, United States 2021

\$65

\$9

Vigneti del Salento Primitivo I Muri
Puglia, Italy 2022

\$65

\$10

Wakefield Wines Heritage Shiraz
Clare Valle, Australia 2020

\$70

\$10

Headwind Cabernet Sauvignon
California, USA 2021

\$70

\$10

Gil Family Bodegas Atalaya
Almansa, Spain 2021

\$60

\$9



GENERAL INFORMATION

Our culinary team is committed to supporting the use of sustainable and local products.

Menu prices are per person (unless otherwise noted) and exclusive of 13% HST, 15% service charge, and 7% administration fee.

Service charge and administration fee also subject to 13% HST.

CONTACT US

Our team is available to support your planning and event needs, don't hesitate to reach out for more information!

Zoe VanEmpel | Director of Sales and Events
zoe.vanempel@ricardas.com

Michelle Casselman | Event Manager
michelle.casselman@ricardas.com

www.ricardas.com

" Hi Zoe and Michelle,

The dust has finally settled on the busiest, most gratifying stretch of our entire lives and one of the first things we wanted to do was write to you both to express how grateful we are for all that you and your team did to make our special day such an incredible experience for us and our loved ones!

It cannot be overstated how crucial you and the team were to making our wedding day safe and successful. Your months of patience, the support you provided us throughout the pandemic, the personal time and after-hours you invested in us, your willingness to get deep into the weeds with us on planning, décor, details and layouts, and then your day-of management of the wedding from start to finish went so above and beyond all that we could've asked for in a team. We will never forget how instrumental you were to our day being everything we had dreamt of.

On behalf of our families and from our very own hearts, THANK YOU. Our ties to Ricarda's will be a lifelong affair and we'll always be excited to see you whenever we drop by. "

Christine & Rahim.

Married October 9th, 2021

LET'S MAKE IT MAGICAL

