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 15 | Receptions up to 18





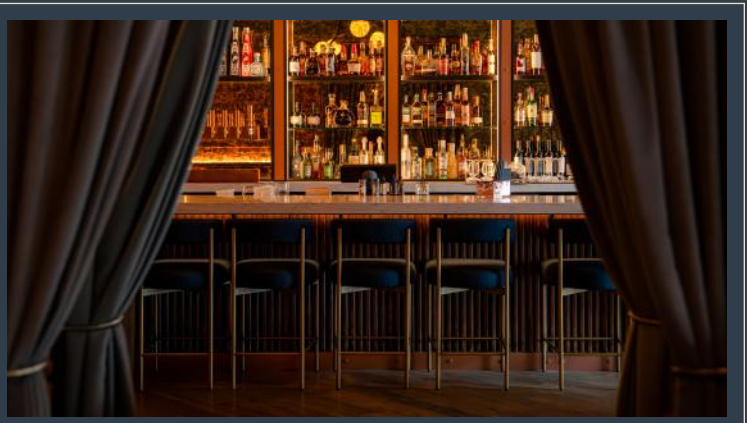
THE BISTRO ROOM

Semi-Private | Seats 60 | Receptions up to 75

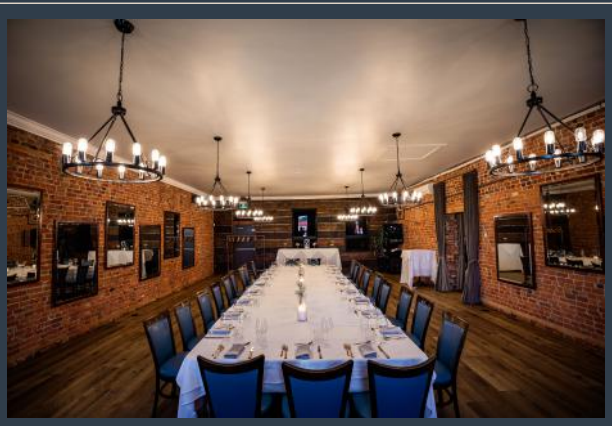
THE BAR LOUNGE

Semi-Private | Receptions up to 50 | Fully Accessible

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



UPPER LEVEL SPACES

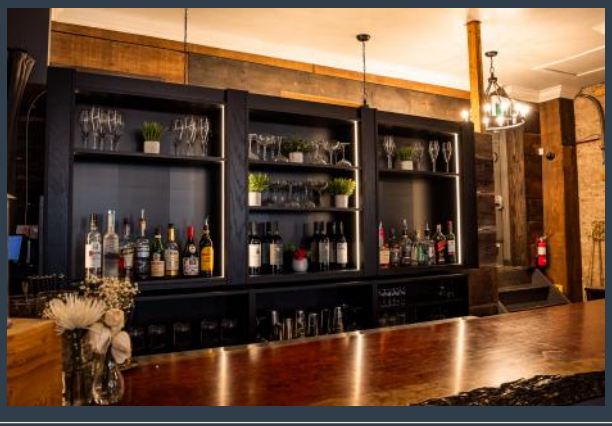


THE EAST ROOM

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, Brandy Mushroom Cream Sauce

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

Choose one in advance of event for entire group:

Citrus Salmon Crudo or **Hand Cut Steak Tartare**

APPETIZER

Soup & Salad

ARTISANAL SOUP OF THE DAY

ORGANIC GREEN SALAD
Mixed greens, cherry tomatoes, Champagne vinaigrette

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 PRIME PRIME 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*
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

Caprese Crostini · $4
Tomato marmalade, stracacciatella, hot honey syrup, & crostini







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.

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