



FAMILY FEASTING GROUP PARTY INFORMATION

Thanks for inquiring about our group parties. We're excited to be able to host your special event. As we are a small and intimate restaurant, the following options are available to accommodate your group.

TIMING

There are two seating options for dinner events: 6pm or 830pm. Each seating is 2.5 hours.

MENU SELECTION

To be able to serve our large groups, we request that reservations for groups of 7 people or more select one of our family-style menus designed for large groups. Please see our Family-Style Menus for more details.

We feature seasonal menus, and as a result the menu items are subject to change.

BEVERAGES

All beverages are charged per drink ordered – alcoholic and non-alcoholic. For wines from our list, you will be charged by the bottle opened. Wines available will be a part of our current selection only. As with our food menus, our wine list is seasonal, so please speak to our General Manager for more details on our current wine selection.

In accordance with our liquor licensing regulations, we are not able to allow guests to bring their own wine or alcohol.

DEPOSITS & CANCELLATION POLICY

In order to secure your party space, a credit card is required to hold the space for you, but will not be charged. In the event of a cancellation, the amount of \$200.00 will be charged to the credit card on file. If a cancellation is required, we can apply the \$200.00 charged deposit fee to a future group event within 3 months of the original date.

Parties can be cancelled 72 hours in advance, at no charge. If you cancel within 48 hours of your reservation, 50% of the party will be charged.

A gratuity of 18% based on the food and beverage costs will apply.

We look forward to hosting your party. If you have any questions, please contact our General Manager Jilly Mae at 416-778-5171 or jillymae@wynonatoronto.com



SAMPLE FAMILY FEASTING MENU* 5 COURSE MEAL

\$65/head or \$55/ head

(\$55 menu includes pork roast in place of lamb shoulder and 1 dessert)

Marinated Italian olives, blistered chili

Grilled focaccia

Burrata, fig, ham, honey, almond, fennel pollen

Albacore tuna crudo, orange, jalapeno

Grilled pork belly, heirloom tomatoes, basil, purslane

Handmade cavatelli, duck confit, hen-of-the-woods, cured egg yolk

Roasted fall squash triangoli, black walnut, arugula, parmesan

Whole branzino, brown butter, capers, olives

Cappacuolo (lamb shoulder) roast

Seasonal vegetables

Cardamom meringue, coffee mousse, poached pears, lemon zest

Lemon Thyme posset, buckwheat sable cookie, poached rhubarb, Ontario berries

**Menus are subject to change, but will be confirmed with you before your event.*