

Winter 2019 Spring 2020

**Blackshop Restaurant**  
**595 Hespeler Road, Cambridge, Ontario N1R 6J3**  
**Tel 519 621 4180 Fax 519 622 2226**  
[info@blackshop.ca](mailto:info@blackshop.ca)

### **Blackshop Group Booking Planner**

A Cambridge landmark, Blackshop is a lively restaurant that offers both inventive and traditional cooking, delivered in a casual yet elegant atmosphere. The restaurant offers an unpretentious ambiance, which is comfortable and appealing. All food is prepared on premises from fresh, quality ingredients. Be it a business function, anniversary, wedding, baptism or any other occasion that calls for quality in an elegant setting, choose Blackshop, for a smooth dining experience.

The restaurant offers access to wireless, direct internet, a telephone line as well as a projection screen at no additional charge. Audio Visual and Projection equipment is to be provided by the event coordinator. The Studio Room is a private room that can seat up to sixty five people, but smaller groups of twenty, thirty or forty, feel just as comfortable. We also have three semiprivate rooms that accommodate smaller groups of twelve to thirty six guests.

### **Terms and Conditions of Group Bookings**

Final invoice is subject to applicable 13% HST tax plus 17% gratuity before tax and is issued on one bill for the entire function. The invoice is calculated using the number of guests confirmed 24 hours prior to the function date.

All details of functions have to be confirmed two weeks prior to the function date.

Reservations must be confirmed with a deposit within one week of initial booking.

The deposit is \$200 to \$500 depending on the size of the party (\$200 for groups of up to 20 guests, \$400 for groups 20 to 40 guests and \$500 for groups of 40 or more).

A minimum notice of two weeks is required for cancellations; otherwise a cancellation charge will apply where the deposit will be not refunded. \$200 to \$500 depending on the size of the party.

All food and beverages served are to be provided by the Blackshop.

Any decorations must be coordinated with the on site manager. The use of confetti, tape, or thumbtacks is not allowed. Any damages incurred will be charged accordingly and will forfeit any function deposit.

According to the Liquor Laws of Province of Ontario, Blackshop cannot serve alcoholic beverages that have not been purchased through the LCBO

As a responsible host, please moderate the consumption of alcohol. We will be happy to arrange taxi service for your guests and we reserve the right not to serve alcohol to intoxicated guests.

Please note prices and product details are subject to change. All prices are subject to 17 % gratuity and applicable taxes.

## Terms and Conditions of Group Bookings continued

Functions held in the private and semiprivate studio that require the room to be reserved for only the guests of the function are subject to a minimum spending (before tax and gratuity), this is dependent on the room and the time of the year as well as the day of the week. On Friday and Saturday Evenings during the Holiday Season we offer two seatings for groups; at 5:15 PM or earlier and at 8:15 and later.

Minimum spending fees for functions Sunday to Thursday January 1 to November 14

Studio and Large Studio: \$500 for lunch and \$800 for dinner

Small Studio: \$400 for lunch and \$600 for dinner

Green Room: \$500 for lunch and \$800 for dinner

Friday and Saturday evenings and every evening November 15 to December 31

Studio and Large Studio: \$600 for lunch and \$1500 for dinner

Small Studio: \$400 for lunch and \$800 for dinner

Green Room: \$600 for lunch and \$1300 for dinner

Blue Room: \$400 for lunch and \$1000 for dinner

Family Room: (Red Room): \$300 for lunch and \$600 for dinner

### Check list of details

Following is a list of points to think about when planning a function.

Number of guests

Time of Arrival

Person in Charge of party

Cocktail Reception Time

Hors d'oeuvres Types/Number

Trays Types/Number

Bar Host Bar- all on main bill / No Bar / Cash Bar

Selection of Liquor to be offered

Wine Selection House Wine / Vintage Wine / No Wine

Water Ice Water / Mineral Water Sparkling / Still

Time of Dinner

Menu Selection Menu

Additional Course

Special Dietary needs of Guests

Allergies

Vegetarian

Children

Special Cake

Table Set Up Head Table / Gift Table / Cake Table / Display Table

Equipment Requirements

Centerpieces

Taxi Service

## **HORS D'OEUVRES**

### **Cold**

### **Dozen**

Smoked salmon, cream cheese, mini croissant	43
Caesar salad tacos	34
Antipasto brochettes, tomato, goat cheese, black olive, basil	32
Tomato bruschetta, goat cheese, roasted garlic crostini	33
Crab bouche	47
Steak tartar, roasted garlic crostini	43
Truffle devilled eggs	30
Chilled tiger shrimp, traditional cocktail sauce	43

### **Hot**

Chicken satays, chipotle remoulade	32
Cajun beef satays, creamy lime dip	42
Mini burgers, double smoked bacon, cheddar	39
Spinach and feta spanakopita	33
Roasted sea scallops wrapped with double smoked bacon	49
Coconut shrimp, mango dip	45
Mini crab cakes, tomato salsa	47
Vegetable spring rolls, plum sauce	32

### **Trays** (serves 25 guests)

### **Per Tray**

Imported and domestic cheese with assorted crackers	90
Veggies with herbed sour cream dip	50
Hummus with pita bread	45
Fresh seasonal fruits	70
House pate with assorted crackers	50
Fresh oysters on the half shell	market price
Antipasto Platter	85

## LUNCH MENUS available 11am to 3 PM

To ensure a high quality meal and superior service we ask that groups of **thirty to forty** limit their choice by choosing **two appetizers, two main courses and one dessert for the entire party**. Groups of **forty or more** limit their choice by choosing **one appetizer, one main course, and one dessert** for the entire party.

### Menu 1

#### Appetizer

**Blackshop Caesar** creamy garlic dressing, crisp bacon, croutons, fresh parmesan

.

#### **Feature Soup**

made fresh daily

.

**Roasted Red Beet & Arugula Salad**, smoked walnuts, Devils Rock blue cheese, vidalia onion, tarragon dressing

#### Main Course

**Mushroom Rigatoni** crimini, shiitake and button mushrooms, fresh herbs, roast garlic, porcini mushroom cream sauce, parmesan

.

**Schnitzel** tender pork cutlets, butter milk mashed, dijon cream

.

**Baked Atlantic Salmon Provençale** warm ragout of baby spinach, tomato, red onion, fingerling potatoes, white wine and fresh herb beurre blanc, marinated fennel

#### Dessert

#### **Crème Brûlée**

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#### **Feature Cheesecake**

coffee/tea

\$ 34

### Menu 2

#### Appetizer

**Blackshop Caesar** creamy garlic dressing, crisp bacon, croutons, fresh parmesan

.

#### **Feature Soup**

made fresh daily

.

**Roasted Red Beet & Arugula Salad**, smoked walnuts, Devils Rock blue cheese, vidalia onion, tarragon dressing

#### Main Course

#### **New York Striploin Steak**

centre cut (prepared medium), butter milk mashed, Madeira jus

.

#### **Fresh Market Fish**

a new creation daily

.

**Schnitzel** tender pork cutlets, butter milk mashed, Dijon cream

#### Dessert

#### **Crème Brûlée**

.

#### **Feature Cheesecake**

coffee/Tea

\$ 39

Subject to 17 % gratuity and applicable taxes

To ensure a high quality meal and superior service we ask that groups of **thirty to forty** limit their choice by choosing **two appetizers, two main courses and one dessert for the entire party**. Groups of **forty or more** limit their choice by **choosing one appetizer, one main course, and one dessert** for the entire party.

### Menu 3

#### Appetizer

##### **Small Blackshop Caesar**

creamy garlic dressing, crisp bacon, croutons, fresh parmesan

.

#### **Soup of the Day**

#### Main Course

##### **Mushroom Rigatoni**

crimini, shiitake and button mushrooms, fresh herbs, roast garlic, porcini mushroom cream sauce, parmesan

.

##### **Ancho and Bourbon BBQ Burger**

choice Black Angus beef, ancho and bourbon bbq sauce, roasted peppers, onion jam, baby arugula, cheddar

.

##### **Blackened Chicken Caesar Salad**

spicy grilled chicken breast, creamy garlic dressing, bacon, croutons, fresh parmesan

#### Dessert

##### **Miniature carrot cake**

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##### **Gelato of the day**

coffee or tea

\$ 29

\$ 27 without dessert

### BRUNCH MENU

#### Appetizer

##### **Soup of the Day**

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##### **Small Caesar Salad**

creamy garlic dressing, crisp bacon, croutons, fresh parmesan

#### Main Course

##### **Eggs Benedict Scramble**

toasted English muffin, scrambled eggs, wilted spinach, peameal bacon, hollandaise, pan fried herbed potatoes

.

##### **French Toast Of The Day**

A new creation daily

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##### **Breakfast Burger**

Italian sausage patty, fried egg, roasted tomato and avocado salsa, potato frites

#### Dessert

##### **Miniature carrot cake**

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##### **Gelato of the day**

coffee or tea

\$ 30

\$ 26 without dessert

Subject to 17 % gratuity and applicable taxes

## DINNER MENUS

To ensure a high quality meal and superior service we ask that groups of **thirty to forty** limit their choice by choosing **two appetizers, two main courses, and one dessert for the entire party**. Groups of **forty or more** limit their choice by choosing **one appetizer, one main course, and one dessert** for the entire party.

### Menu 1

#### Appetizer

#### Soup of the evening

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**Roasted Red Beet & Arugula Salad**,  
smoked walnuts, Devils Rock blue cheese,  
vidalia onion, tarragon dressing

.

**Blackshop Caesar** creamy garlic dressing,  
crisp bacon, croutons, fresh parmesan

#### Main Course

**Mushroom Rigatoni** crimini, shiitake and  
button mushrooms, fresh herbs, roast garlic,  
porcini mushroom cream sauce, parmesan

.

**Roasted Chicken Supreme**  
crab and cream cheese stuffed,  
buttermilk mashed, hollandaise, shaved  
asparagus

**Baked Atlantic Salmon Provençale** ragout  
of baby spinach, tomato, red onion,  
fingerling potatoes, white wine and fresh  
herb beurre blanc, marinated fennel

#### Dessert

#### Feature Cheesecake

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#### Crème Brûlée

coffee or tea

\$ 46

### Menu 2

#### Appetizer

#### Soup of the evening

.

**Roasted Red Beet & Arugula Salad**,  
smoked walnuts, Devils Rock blue cheese,  
vidalia onion, tarragon dressing

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**Blackshop Caesar** creamy garlic dressing,  
crisp bacon, croutons, fresh parmesan

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#### Main Course

#### Grilled Beef Tenderloin

6 oz. lean and tender, (prepared medium)  
pan fried potatoes, seasonal vegetables,  
Madeira jus

.

**Baked Atlantic Salmon Provençale** ragout  
of baby spinach, tomato, red onion,  
fingerling potatoes, white wine and fresh  
herb beurre blanc, marinated fennel

.

**Roasted Chicken Supreme**  
crab and cream cheese stuffed,  
buttermilk mashed, hollandaise, shaved  
asparagus

#### Dessert

#### Feature Cheesecake

.

#### Crème Brûlée

coffee or tea

\$ 51

Subject to 17 % gratuity and applicable taxes

## DINNER MENUS

To ensure a high quality meal and superior service we ask that groups of **thirty to forty** limit their choice by choosing **two appetizers, two main courses, and one dessert for the entire party**. Groups of **forty or more** limit their choice by choosing **one appetizer, one main course, and one dessert** for the entire party.

### Menu 3

#### Appetizer

#### **Soup of the Evening**

.

**Blackshop Caesar** creamy garlic dressing, crisp bacon, croutons, fresh parmesan

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#### **Feature Appetizer of the Evening**

#### Main Course

#### **Roasted Chicken Supreme**

crab and cream cheese stuffed, buttermilk mashed, hollandaise, shaved asparagus

.

#### **Fresh Market Fish**

a new creation nightly

.

#### **Feature Pasta Of The Day**

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#### **Grilled Beef Tenderloin**

6 oz. lean and tender, (prepared medium) pan fried potatoes, seasonal vegetables, Madeira jus

#### Dessert

#### **Crème Brûlée**

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#### **Feature Cheesecake**

coffee or tea

\$ 55

### Menu 4

#### **Seasonal Feature Menu**

#### Appetizer

#### **Soup of the Evening**

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#### **Feature Appetizer of the Evening**

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**Blackshop Caesar** creamy garlic dressing, crisp bacon, croutons, fresh parmesan

#### Main Course

#### **Feature of the Evening**

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#### **Feature pasta of the Evening**

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#### **Feature Fish of the Evening**

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#### **Grilled Beef Tenderloin**

6 oz. lean and tender, (prepared medium) pan fried potatoes, seasonal vegetables, Madeira jus

#### Dessert

#### **Feature Dessert**

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#### **Feature Cheesecake**

coffee or tea

\$ 58

Subject to 17 % gratuity and applicable taxes

### **COCKTAIL RECEPTION #1**

International Cheese Tray  
Crudit  with Herbed Aioli  
Fresh Fruit Tray

#### Hor's D'oeuvres

Smoked salmon & cream cheese on a mini croissant, Antipasto brochettes, tomato, goat cheese, basil, black olive, Vegetable spring rolls with plum dip, Spinach & feta spanakopita, Mini burgers with double smoked bacon and cheddar, Grilled chicken satays with chipotle remoulade

\$ 24

### **COCKTAIL RECEPTION #2**

International Cheese Tray  
Crudit  with Herbed Aioli  
Fresh Fruit Tray

#### Hor's D'oeuvres

Smoked salmon & cream cheese on a mini croissant, Steak tartar on roasted garlic crostini, Mini crab cakes with tomato salsa, Mini burgers with double smoked bacon and cheddar, Roasted sea scallops wrapped with double smoked bacon, Grilled chicken satays with chipotle dip

\$ 28

### **COCKTAIL RECEPTION #3**

International Cheese Tray  
Crudit  with Herbed Aioli  
Fresh Fruit Tray  
Hummus with Pita Bread

#### Hor's D'oeuvres

Smoked salmon & cream cheese on a mini croissant, Shrimp cocktail with horse radish dip, Mini crab cakes with tomato salsa, Spinach & feta spanakopita, Roasted sea scallops wrapped with double smoked bacon, Mini burgers with double smoked bacon and cheddar

\$ 32

**Minimum number of guests 30**