



Mill St.
BREWPUB®

EVENTS PACKAGE

**DISTILLERY DISTRICT
21 TANKHOUSE LANE, TORONTO, ONTARIO, M5A 3C4
DIRECT RESTAURANT LINE: 416-681-0338 X 3
DIRECT EVENTS LINE: 416-551-5030**

HISTORY

Mill Street Brewery officially opened in December 2002. The Brewery began in an original tank house within the historic Gooderham & Worts Distillery complex, now known as the Historic Distillery District. Built in the late 1870s, the building is a well preserved example of classic Victorian industrial architecture.

In 2013 Mill Street Brewery added a new dimension to the Mill Street Brew Pub family with the launch of The Beer Hall. Using a sophisticated draught beer delivery system, The Beer Hall offers a selection of Mill Street beers pumped through copper encased beer lines. The delivery system also services a copper still that is used to distill Mill Street Bierschnaps. Created from their ward-winning craft beers, the Mill Street Bierschnaps, a traditional German style dry spirit, is a first for Canadian Craft brewers. The production of Bierschnaps brings back a 150 year old tradition of distilling to Toronto's historic Distillery District.

The Beer Hall celebrates the tradition of its namesake with communal seating with a modern, lively atmosphere and showcases their space with an open concept kitchen, copper still and beer lines. Executive Chef, Kai Chan, has created a menu designed for sharing and many items on the menu have been paired with one of Mill Street Brewery's beers by our Brewmaster and Head Brewers. The venue also features a new small batch nano-brewery, retail store, and sample bar.

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WEDDINGS

Looking for a unique and exciting wedding venue in the heart of the Distillery District? The Beer Hall provides a non-traditional space that works perfectly for seated dinners of up to 100 people, cocktail style receptions of up to 150 people, and small onsite ceremonies for up to 50 people seated. We can provide a list of preferred vendors and can happily customize a menu to suit every couple's needs. Schedule a site visit to see our space today!



MEETINGS

Our non-traditional meeting space offers a relaxed and casual atmosphere for your next presentation, speech or, training session. Equipped with a screen, projector, & wireless microphone, smaller groups of up to 30 can enjoy an escape from the office. Please note, this space is sectioned off with dividers and is not completely soundproof.



FACILITIES

We have several distinct areas that are sure to impress you and your guests. *See floorplan on page 18

THE BACK DINING ROOM

Sectioned off privately from the rest of the restaurant with dividers, this space is the perfect setting for groups both large & small. This space can hold a sit down meal for 20-110 guests, or a stand up cocktail reception for 30-150 guests. This area can be combined with our Café to seat up to 140, or 180 cocktail style. During the warmer months, this area can be combined with the adjacent covered patio (*some restrictions apply)



THE BAR/LOUNGE

This open concept area, right next to our small batch Nano-Brewery is the ideal place for your next cocktail reception. High top bar tables make it easy to mix and mingle for groups of 20-75 guests.



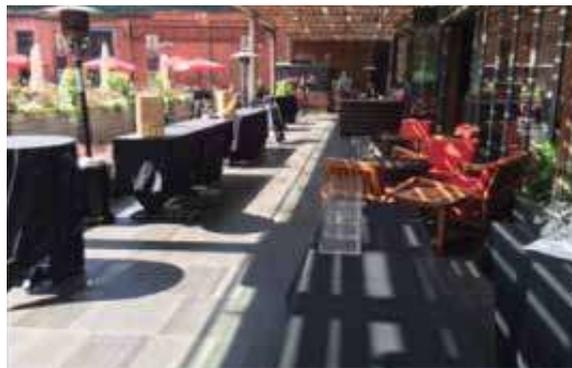
THE STILL TABLES

Named after our unique Bierschnaps Distilling Room which the tables overlook, these long communal tables are in the heart of the Beer Hall's vibrant dining room. Groups of 12-34 guests can be seated here, amongst the action coming from the adjacent open concept kitchen.



THE PATIO

Pièce de résistance! Our fully heated and covered patio can hold up to 150 people rain or shine. Much like the inside of the restaurant, the theme of communal seating is present as well 2 gas fireplaces, lounging spaces and another full bar (*some restrictions apply). Depending on the size of the group, space on the patio can be booked exclusively or in combination with indoor space as well.



BAR OPTIONS

We believe that an impressive draught beer, martini and wine selection is essential to the dinner and cocktail party experience, and ours is one that is sure to please every palate.

You have a few different options for handling the bar; they are as follows:

- **HOST BAR** – You can provide your guests with an open bar where you pick up the bill for the evening. Drinks will be billed on consumption. You can also set restrictions on the value of the beverages you wish to offer your guests.
- **PARTIAL HOST** – This is where you choose to host a portion of the drinks for the evening such as drinks during the cocktail reception, followed by wine with dinner. After dinner it would become a cash bar, for example. You are the one who selects the terms for this. Drinks will be billed on consumption. With this option you can also set restrictions on the drinks that are going to be consumed.
- **DRINK TOKENS** – You can also offer your guests drink tokens which will be billed on consumption. You have the option to set restrictions on these tokens. If you choose to limit the number of tokens your guests receive, it will become a cash bar afterwards; unless otherwise specified.
- **CASH BAR** – The fourth option is to have a cash bar for your guests where they pay for all their drinks themselves.
- **WELCOME DRINK** – Host a beer or cocktail of your choice to greet your guests on arrival.

All non-alcoholic beverages are billed on consumption. These can either be hosted by you or you can provide your guests with drink tickets or the option to purchase them on a cash basis.



ENHANCE YOUR EVENT WITH A BEER TASTING

FOR A SEATED MEAL – guests receive a Beer Flight (\$13 per flight, contains 4 x 5oz tasters) and we provide the history and tasting notes of each beer for your group.

FOR A COCKTAIL RECEPTION – a tasting station is set up with 3 different seasonal brews, (beer is billed by the pitcher on consumption, \$27 per pitcher) and the Beer Enthusiast running the station provides the history and tasting notes of each beer as your guests get to come up and taste the beers at their leisure. \$75/Beer Enthusiast, subject to availability.



MENU OPTIONS

RISE AND SHINE

V=Vegetarian VEG=Vegan GFA=Gluten Free Available GF=Gluten Friendly

Start the day off right – These items must be billed for your confirmed guest count

STANDARD MORNING REFRESHMENT STATION

A selection of fresh baked cookies, pastries, croissant, etc. with whipped butter

\$9 per person, minimum 12 people

PREMIUM MORNING REFRESHMENT STATION

A selection of fresh seasonal fruit, hearty granola, creamy yogurt, fresh baked cookies & pastries with whipped butter

\$17 per person, minimum 12 people

COFFEE & TEA STATION

All the fixings. Can also be added to any event, seated or cocktail style, day or night

\$4 per person

CAESAR BAR STATION

We pour the vodka, you build it up

\$10 per drink,

minimum 20% of guest count

Bartender required,

\$75 each / every 3 hours

Only available starting at 11am

KICK START BREAKFAST

Minimum 20 people

Scrambled eggs

Crispy bacon

Home fries

Fresh fruit

Toast with butter/jam

\$23 per person – served Family Style

\$26 per person- served Buffet Style



MORNING GLORY BREAKFAST

Minimum 20 people

INDIVIDUAL OMELETTES

Bacon, chopped onions, 3 cheese blend & Vegetarian with mushrooms and wilted spinach

BUTTERMILK WAFFLES (V)

House-made, icing sugar, Chantilly cream, Quebec maple syrup, mixed berry compote

VEGAN BREAKFAST BURRITOS (V/VEG)

Flour Tortillas, sautéed peppers, Lightlife™ crumble, salsa, hummus, kale, tomatoes

ALSO INCLUDES:

Crispy bacon or sausage, mixed green salad, fresh fruit, toast, butter & jam

\$40 per person – served Family Style

\$43 per person – served Buffet Style



LUNCH TIME

V=Vegetarian VEG=Vegan GFA=Gluten Free Available GF=Gluten Friendly

100TH MERIDIAN LUNCH

Minimum 20 people

Pub Club Salad (GFA)

Pretzel Bites (V)

Pepperoni Pizza

Pan-Seared Salmon

Barley Risotto (V)

Red Curry Tofu and Jasmine Rice (VEG/GF)

Chocolate Cake

\$47 per person – served Family Style

\$50 per person – served Buffet Style



TANKHOUSE LUNCH

Minimum 20 people

Choice of:

Soup of the Day (V)

Brewpub Salad (VEG/GF)

Choice of:

Smashed Cheeseburger

Falafel Sandwich (V)

Fish & Chips

Choice of:

Chef's Sorbet (V)

Sticky Toffee Pudding with Ice Cream (V)

\$34 per person



COBBLESTONE LUNCH

Minimum 20 people

Choice of:

Soup of the Day (V)

Kale & Romaine Caesar Salad (GFA)

Choice of:

Smashed Cheeseburger

Korean Fried Chicken Sandwich

Falafel Sandwich (V)

Buddha Bowl (VEG/GF)

Choice of:

Chef's Sorbet (V)

Sticky Toffee Pudding with Ice Cream (V)

\$35 per person



Taxes & gratuities are not included. Lunch menus are only available until 3pm. Add bread service for +\$3.50 per person.

*Buffet options only available when booking the Back Dining Room.

DINNER TIME

V=Vegetarian VEG=Vegan GFA=Gluten Free Available GF=Gluten Friendly

MILL STREET DINNER

Minimum 20 people

Cheese Board (V)

Kale & Romaine Caesar Salad (GFA)

Fish & Chips

Braised Short Rib

Red Curry Tofu and Jasmine Rice (VEG/GF)

Za'atar Roasted Cauliflower (VEG/GF)

Assorted Dessert Platter

\$55 per person

- served Family Style

\$60 per person

- served Buffet Style

DISTILLERS DINNER

Minimum 20 people

Choice of:

Kale & Romaine Caesar Salad (GFA)

Brewpub Salad (VEG/GF)

Za'atar Roasted Cauliflower (VEG/GF)

Choice of:

Red Curry Tofu and Jasmine Rice (VEG/GF)

Fish & Chips

Seared Salmon

Choice of:

Chef's Sorbet (V)

Sticky Toffee Pudding (V)

\$45 per person

GOODERHAM DINNER

Minimum 20 people

For the Table – Vegetables & Naan with
Duo of Dips (roasted garlic hummus/labneh) (V)

Choice of:

Kale & Romaine Caesar Salad (GFA)

Soup of the Day (V)

Choice of:

Seared Ahi Tuna Sandwich

Seared Salmon

Braised Short Rib

Buddha Bowl (VEG/GF)

Choice of:

Chocolate Cake

Sticky Toffee Pudding (V)

\$65 per person



STATIONARY PLATTERS

FRESH VEGGIES & DIP PLATTER (V)

Crudit  of seasonal vegetables, chips, house-made flatbread, baguette and dips

- 25p \$100
- 50p \$198
- 75p \$295
- 100p \$385



CHARCUTERIE PLATTER

Chef's choice of 3 cured meats, pickled vegetables, assorted bread selection

- 25p \$145
- 50p \$278
- 75p \$415
- 100p \$538



LOCAL ARTISAN CHEESE PLATTER (V)

Chef's choice of 3 cheeses, house made preserves, assorted bread selection

- 25p \$145
- 50p \$276
- 75p \$415
- 100p \$538



MINI PRETZEL BITES (V)

Served warm & salted with a variety of house-made beer infused mustard

- 25p - 75pc \$62
- 50p - 150pc \$118
- 75p - 225pc \$175
- 100p - 300pc \$225

WING PLATTER

Choice of sauce(s): Buffalo Hot / Buffalo Mild / Tankhouse Ale Beer-B-Q / Honey Garlic / Guajillo BBQ / Dry Cajun

- 25p - 50pc \$122
- 50p - 100pc \$238
- 75p - 150pc \$352
- 100p - 200pc \$462

TEMPURA PLATTER

Shrimp & green bean tempura, served with an Asian dipping sauce

- 25p - 50 beans, 36 shrimp \$162
- 50p - 100 beans, 72 shrimp \$318
- 75p - 150 beans, 108 shrimp \$472
- 100p - 200 beans, 144 shrimp \$622

PASSED HORS D'OEUVRES

Billed per dozen (12 pieces per order)

V= Vegetarian VEG= Vegan GFA=Gluten Free Available

TOMATO BRUSCHETTA (V) (GFA+\$5)

Fresh tomato, garlic, basil, evoo, parm \$42

MINI GRILLED CHEESE (V)

Made with Swiss & cheddar, house-made

100th Meridian Ketchup \$42

with pulled pork + \$12 per dozen

with bacon + \$12 per dozen

Served in tomato soup shooters +\$5 per dozen



MAC & CHEESE FRITTERS (V)

Crispy on the outside, gooey on the inside,

house-made 100th Meridian Ketchup \$42

MILL STREET GREEN SALAD (GF)

with tomato, cucumber, pickled onion,

balsamic dressing, goat cheese \$42



TACOS WITH ALL THE FIXINGS

pulled pork \$65

chipotle chicken \$65

roasted cauliflower \$65

seared tuna \$75

MINI CLASSIC POUTINE

\$40 per dozen

add pulled pork or

chipotle chicken +\$12

VEGETABLE SPRING ROLLS (VEG)

with sweet chili sauce \$40

CHICKEN OR BEEF SKEWERS

herb marinated, chimichurri \$65

BREW PUB SLIDERS

beef, lettuce, pickles, secret sauce \$60

CHIPOTLE CHICKEN

guacamole, slaw \$58

PULLED PORK

slaw, BBQ sauce, pickle \$60

FALAFEL

hummus, minted yogurt,

tomato, pickled onion \$50

SEARED TUNA TATAKI ON A SPOON

scented soy, jalapeno, coriander \$60

VEGETABLE GYOZA

served with chili garlic dipping sauce \$45

MINI FISH & CHIPS

Made-in-pub Atlantic haddock,

Organic Lager beer batter,

fresh cut fries, tartar sauce \$60

SHRIMP COCKTAIL

jumbo shrimp, cocktail sauce lemon \$68

Taxes & gratuities are not included.

FLATBREADS

Full sized, house-made dough, baked in our stone oven, cut into 12 slices each

Gluten free crust available +\$4 each



MARGARITA (V)

basil, mozzarella, tomato sauce \$22

ROASTED CHICKEN

pesto, mushroom, oven-dried tomato,
mozzarella \$28

PEPPERONI

mozzarella, tomato sauce, olive oil \$25

PULLED PORK

jalapeño, Tankhouse BBQ sauce, mozzarella,
roasted red onion \$26

VEGETARIAN (V)

dried tomato, garlic confit, artichoke,
red onion, feta \$27



Taxes & gratuities are not included.

FOOD STATIONS

*Chef Attendant Required For Every 70 Guest Where Applicable

BUILD YOUR OWN SALAD STATION (V/VEG)

Choose from a variety of fresh local ingredients, topped with choices of: Poppseed Dressing, Balsamic Dressing, Miso Soy Dressing and Cobblestone Ranch Dressing
\$14 per person

BUILD YOUR OWN TACO STATION

Served with corn tortillas, traditional toppings and choice of two protein: chipotle chicken, pulled pork, roasted cauliflower
\$16 per person
Optional Chef Attendant-\$75 per (3 hours)

BUILD YOUR OWN POUTINE STATION

A Canadian classic, with skinny fries and a variety of savory toppings.
\$14 per person
Optional Chef Attendant-\$75 per (3 hours)

NACHO STATION

Tri-coloured chips, melted nacho beer-cheese sauce, with all your favorite toppings.
\$13 per person
Add pulled pork or chipotle chicken +5
Optional Chef Attendant-\$75 per (3 hours)



FOOD STATIONS

INTERACTIVE STATIONS

PASTA STATION

Tossed together right before your eyes by one of our talented Chefs!
Choice of up to (2) sauces: Smoked Cheddar Mac N' Cheese Sauce, Beef Bolognese, Classic Tomato (VEG), or Nut-free Pesto Cream

\$17 per person

1 Chef Attendant Required
\$75/3 hour minimum

GRILLED BBQ DINNER STATION

BBQ pork ribs & beer brined chicken, served with amazing toppings & German potato salad

\$38 per person

minimum of 50 guests

1 Chef Attendant Required
\$75/3 hour minimum
Patio Bookings Only

CARVING STATION

Mustard & herb crusted roast beef, mashed potatoes, and Stout gravy, accompanied by Dijon mustard, horseradish, and assorted dinner rolls.

\$605 – serves 30 people

Upgrade to Prime Rib +\$200
1 Chef Attendant Required
\$75/3 hour minimum



DESSERTS

STATIONARY SWEET PLATTERS

SEASONAL FRUIT PLATTER

Served with ginger Chantilly cream

& cinnamon

spiced honey

25ppl \$88

50ppl \$168

75ppl \$242

100ppl \$322

ASSORTED COOKIE PLATTER

Freshly baked

25ppl \$52

50ppl \$98

75ppl \$142

100ppl \$188

DESSERT BARS & SQUARES PLATTER

An assortment of selections

25ppl \$88

50ppl \$172

75ppl \$252

100ppl \$328

CHOCOLATE FONDUE PLATTER

Served with seasonal fruit and marshmallows

25ppl \$182

50ppl \$358

75ppl \$532

100ppl \$702



PASSED SWEETS

Billed per dozen

CHOCOLATE FUDGE BROWNIE

Individual brownies with

100th Meridian caramel sauce. **\$38**

FRESH FRUIT SKEWERS

Seasonal fruit with

whipped cream. **\$48**

ICE CREAM SANDWICHES

chocolate chip cookie,

vanilla ice cream **\$55**

STICKY TOFFEE PUDDING

caramel sauce **\$40**

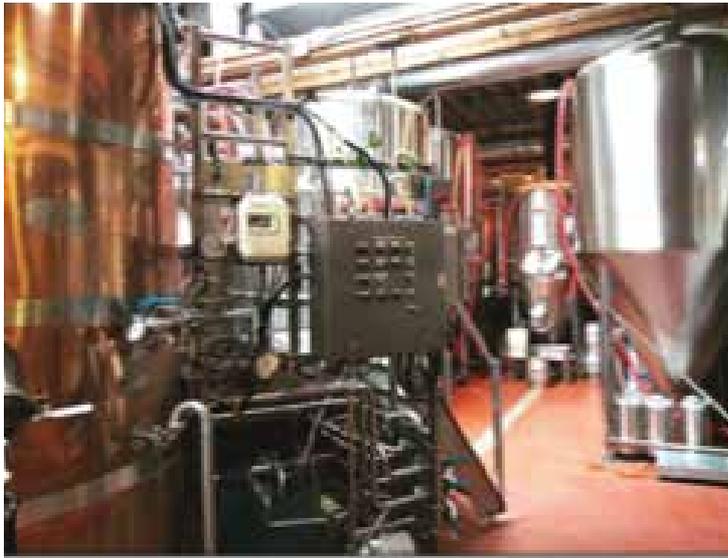
MILL STREET VANILLA PORTER ICE CREAM SUNDAES

made in house with beer-infused ice
cream, hot fudge, stout whipped cream

and a cherry on top. **\$38**

Taxes & gratuities are not included.

EXTRAS



ENTERTAINMENT & SERVICES

Please speak with your coordinator to find out more about adding entertainment or services to your event such as a band, caricature artist, handwriting analyst, casino entertainment and more. Please note that the rates of the entertainment will be billed outside of the minimum expenditures when booking a private area.

For all live music and DJ's, they are not permitted to bring in any of their own speakers or PA and must plug directly into our in-house sound system.

GIFT PACKAGES

Whether you are looking for a small token to remember your event or a gift basket for a special occasion, we would be happy to customize Mill Street Merchandise gift packages for your guests from our Retail Store. Please speak to your coordinator to find out more! Prices do vary.

Please allow a minimum of 2 weeks for orders.

TOURS



PRIVATE BREWERY TOURS

A great way to break the ice, learn something new, and experience the beer making process. We can take groups of up to 40 people at a time inside the production space to go over our history and brewing methods. Each tour lasts approximately 20-30 minutes. Do you have a group larger than 40 guests? No problem! We can split up the group into smaller groups and do the tours in rotation!

Please confirm at least 2 weeks in advance, subject to availability.

BOOK YOUR TOUR!

Small Batch Brewery Tour \$20/person plus HST 30 minute tour of our brewery, small batch NANO system, distillery and foeders

Guided tasting of a beer flight in our taproom (4 x 5oz brews)

Ultimate Craft Beer Experience \$50/person plus HST

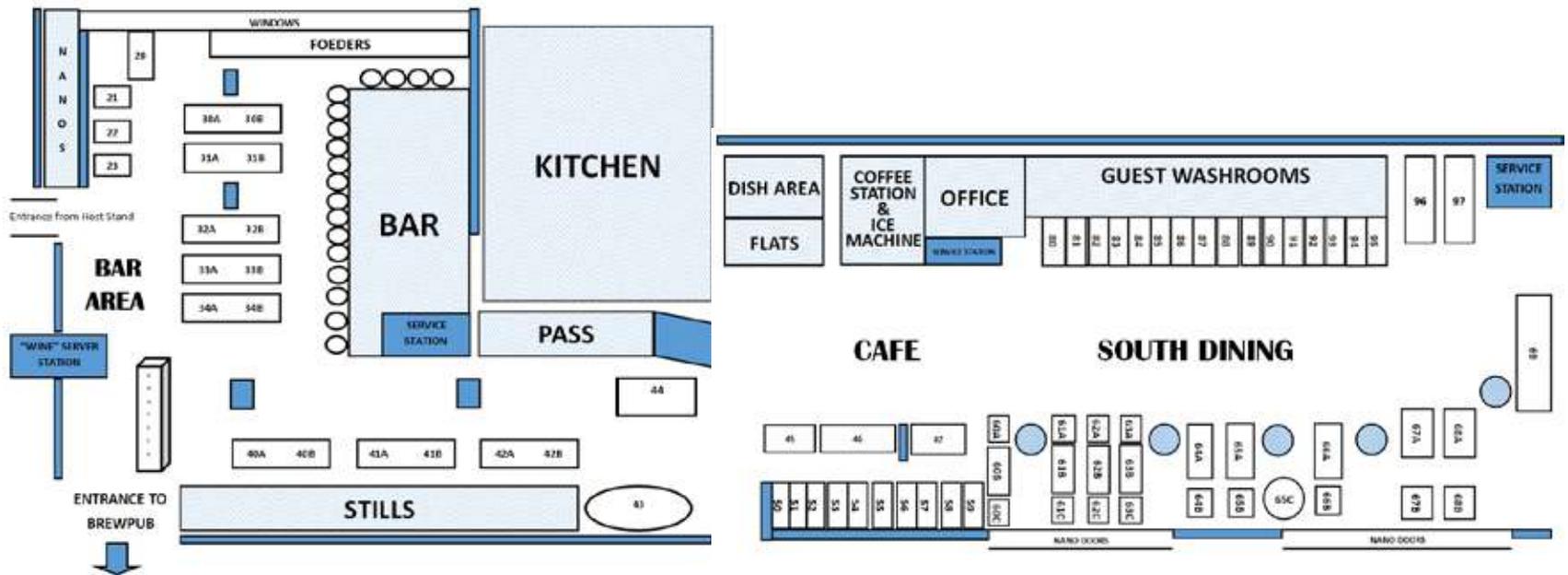
30 minute tour of our brewery, small batch NANO system, distillery and foeders

Guided tasting of a beer flight in our taproom (4 x 5oz brews)

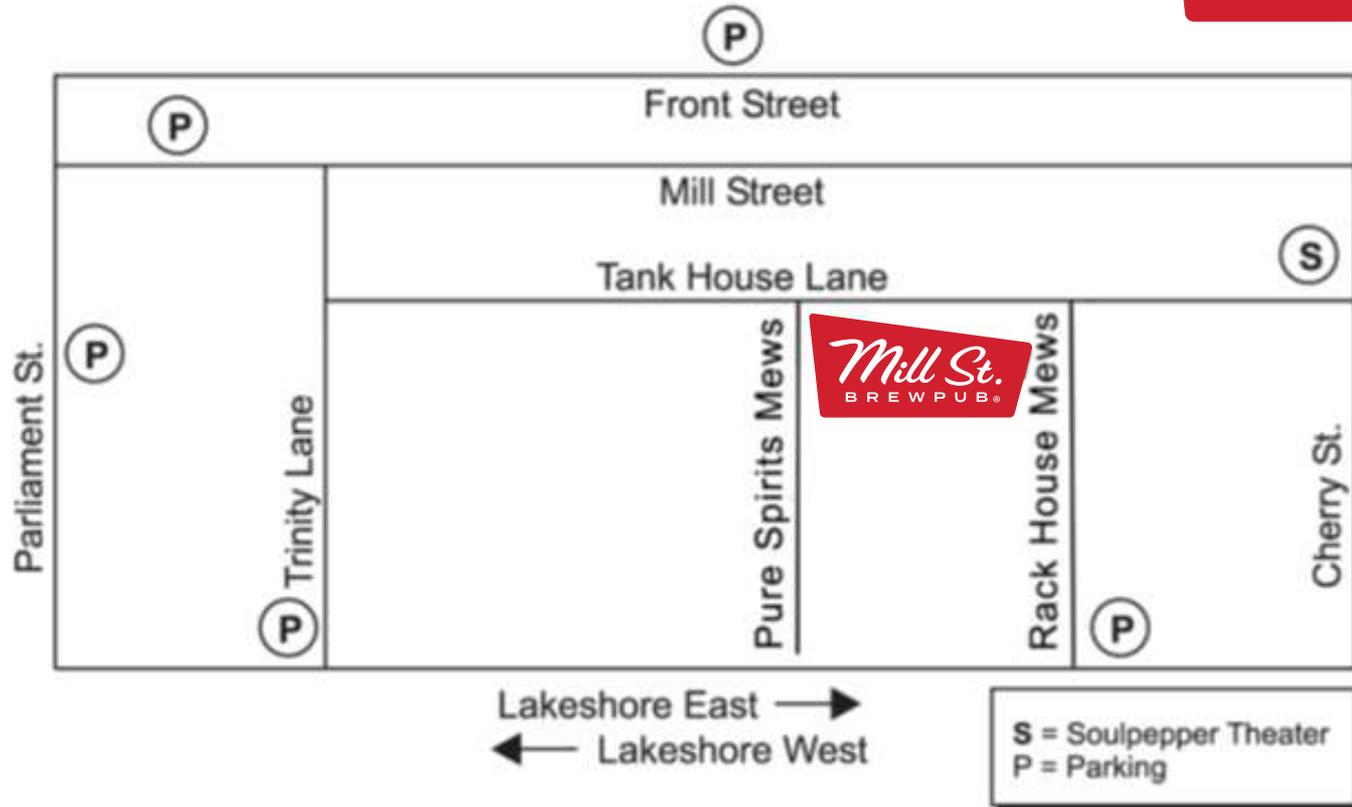
Try our Small Batch Gin distilled onsite (2 x 1oz spirits)

Take home an assorted six-pack of your choice (473 ml cans)

FLOORPLAN



MAP/PARKING



DISTILLERY DISTRICT
21 TANKHOUSE LANE, TORONTO, ONTARIO, M5A 3C4

