

NORTH 44)

ONSITE EVENT PACKAGE SUMMER 2016



25 Years of Excellence



Chef / Proprietor: Mark McEwan

From his early years as Canada's youngest ever, executive chef at Toronto's upscale Sutton Place Hotel to his latest endeavor, trendy resto bar Fabbrica, Mark McEwan is never content to rest on his laurels.

Using food as the ultimate palate for his boundless creativity and energy, McEwan has led the restaurant scene in Toronto for many years. He joins the ranks of the truly innovative with groundbreaking Toronto standards from "North 44" to "Bymark" to the always interesting "ONE", a staple for the "see and be seen" crowd in Yorkville. With "Fabbrica", he has taken another turn and captivated customers with rustic Italian fare in a warm, yet contemporary setting at The Shops at Don Mills.

But, it doesn't stop with dining — in early 2009 he turned his attention to upscale gourmet food and opened McEwan at The Shops at Don Mills. Always attentive to the changing needs of the consumer, he created a jewel box of a grocery store that caters to foodies and chefs alike. His best selling cookbook "Great Food At Home" added author to his resume and he hasn't stopped there. In late 2011 Mark, with the help of Jacob Richler once again wowed us with "Fabbrica" the cookbook based on the recipes featured in his latest restaurant.

Mark has also added television personality to his long list of talents and is currently the head judge on "Top Chef Canada". His first show for The Food Network, "The Heat" was a riveting behind the scenes look at North 44 Caters as well as the building of McEwan's grocery store – a ratings winner.



Executive Chef: Sash Simpson

Chef Sash Simpson has been a fighter from the start. Born in India, he found himself without family and homeless by age 5. By a stroke of luck, Simpson was adopted by a large Forest Hill family, and at age 16 began his career in hospitality.

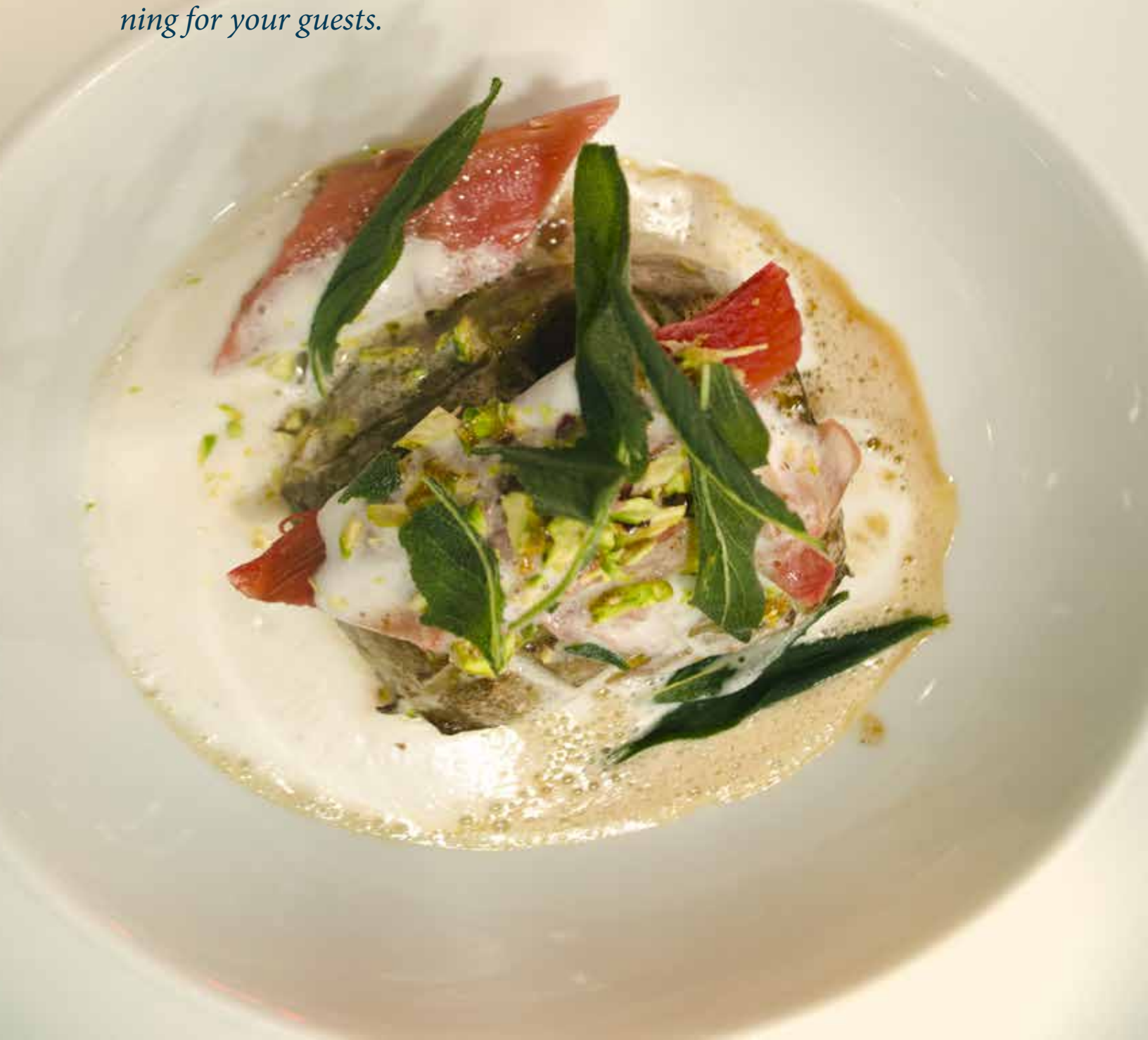
In 1997, Simpson found his culinary home at Chef Mark McEwan's North 44, where he started off as a line cook.

With the opening of Bymark, Sash was brought over as McEwan's Sous Chef, but soon returned to North 44, where he has been Executive Chef for the past 10 years.

Chef Simpson has also been with McEwan for his journey into the television world with the show "The Heat", a reality show focused on North 44's catering operation, where Simpson also plays a key role.

Thank you for considering Mark McEwan's North 44)° Restaurant for your upcoming event! With so many venues available, we're excited to demonstrate why, for more than 20 years, we have always been Toronto's best choice for hosting any celebration event, business presentation or intimate gathering.

To make your event even more memorable, please take a few moments to look over our set menu options, passed appetizer choices and our event checklist so that we can help you create the perfect evening for your guests.





The Facilities

Designed by Yabu Pushelburg, our celebrated facilities are not just beautiful, but efficient and functional.

To accommodate a wide range of event needs, North 44)° has several areas to ensure that your presentation or celebration is a success. To book a room we require a minimum spend and a signed cancellation assurance agreement. For buyouts, or for days we would normally be closed, we may also require to charge a room fee. During busier seasons, a deposit may also be required.

Main Level Semi-private Diningroom

Our main level private dining room is located on our ground floor, just off of the main dining room. It is equipped with a 60" monitor that can be fed directly from a PC or Apple computer. Perfect for intimate presentations, with sound proofing curtains that can offer the privacy that you may need.

Our main level private dining room holds maximum of 14 guests and requires a minimum guaranteed spend and a contract to hold it. A deposit may also be required.





Upper Level Private Diningroom

Our upper level private dining room is located on the mezzanine level of North 44)°. For larger gatherings and presentations for up to 24 guests, this private room has a 60" monitor that can be fed directly from a PC or Apple computer. There are convenient washroom facilities on this level and, unless otherwise booked, a bar and lounge area just outside for pre-dinner receptions.

Our upper level private dining room requires a minimum guaranteed spend and a contract to hold it and a deposit may also be required.

The Wine Bar

On our mezzanine level we have a large, bright area that can accommodate up to 70 diners, with an adjacent bar and lounge area. It's a perfect location for that big celebration. If you have a presentation, this area will require a rental charge for a projection screen (\$100.00) and you will need to provide a projector.

Although, the area is an open concept overlooking our dining area, we have privacy curtains that can surround your guests and give you the seclusion you need. There are also convenient separate washrooms on this level.



Our wine bar area requires a minimum guaranteed spend and a contract to hold it. A deposit may also be required.

One thing to keep in mind is that this area is a thoroughfare to another private room that we retain the right to book at any time. Although, it is separate from the wine bar area, the whole floor itself is not completely exclusive and the lounge is considered a common area. We do our best to avoid any conflicts, but if you are concerned about the possibility of this modest disruption, we can also close the private room to other guests for an additional amount added to your minimum guaranteed spend.





The Menu

We want you to get the most out of your North 44)° experience so when choosing a menu, there are a few things to keep in mind: guests' allergies, religious or health related dietary restriction, kids' meals, and of course, budget. If you have any or all of these requirements or restrictions, let us know and we can offer some helpful options. Our menus are seasonal, so if your party is after this current season we will update you as soon as your menus become available. Unless otherwise stated, however, these menus are current.

Chef Simpson has worked tirelessly to design set menus that appeal to a wide range of tastes, however, if you require some adjustments, we'd be glad to work with you to create a perfect menu, though additional charges may apply.

The Set Menus

Menu 1 \$65

Appetizer

- Shrimp chowder, Yukon potatoes, corn, chive oil
- Heirloom tomatoes, roasted garlic, olives, sweet onions, arugula, balsamic vinaigrette

Entree

- Savoury crusted fillet of beef (5oz.), sweet pea risotto, honey mushrooms, corn-onion ragout, natural jus
- Pan seared local rainbow trout, white bean ragout, fiddleheads, white asparagus, coriander puree, citrus

Dessert

- Chocolate-mango bombe, dark chocolate mousse, molten mango, passion fruit sorbet
- Fresh fruit, berries and sorbet

Appetizer

- Variegated asparagus, poached hen's egg, oven cured tomatoes, sweet peas, sherry vinaigrette
- Minted sweet pea puree, hot smoked char, steamed fingerlings, extra virgin olive oil
- Heirloom tomatoes with Buffalo mozzarella, roasted garlic, olives, arugula and aged barrel balsamic

Entree

- Savoury crusted filet of beef, crusted pea-potato rosti, sauté of spinach, corn ragout, pan jus
- Grilled filet of branzino, Swiss chard, fingerling coins, fried capers and extra virgin olive oil
- Pan – seared chicken supreme, sweet onion purse, heirloom tomato puree, green asparagus, crisp shallots

Dessert

- Lemon tart, Breton cookies, candied lemon, meringue, latte ice cream
- Chocolate-mango bombe, dark chocolate mousse, molten mango, passion fruit sorbet
- Fresh fruit, berries and sorbet

Menu 2 \$75

EACH MENU HAS THREE COURSES WITH ONE ITEM TO
CHOOSE FROM EACH.
Prices do not include taxes or gratuities.





A WORD ABOUT EVENT PORTIONING ON SET MENUS

With any large party, our kitchen prepares a certain amount of each main course item to reflect the probable orders based on our experience with hundreds of previous events. After all, for 50 guests, if we prepared 50 dishes of 3 items, we would be left with 100 wasted dishes! The formula the chef uses is quite accurate, but, on the rare occasion, may create a shortage of one item or another. If you have any questions or concerns about our rationing formula for your event, we'd be happy to address them.

Appetizer

- Cauliflower puree, brown butter, duck confit
- Heirloom tomatoes with Buffalo mozzarella, roasted garlic, olives, arugula and aged barrel balsamic
- Grilled prawns with smoked chipotle, sweet peppers and watercress

Entree

- 10 oz. USDA striploin, Ontario grilled asparagus and frites
- Grilled lamb chops with sweet pea risotto, roasted ramps, Jerusalem artichokes and natural jus
- Grilled filet of branzino, Swiss chard, fingerling coins, fried capers and extra virgin olive oil

Dessert

- Flourless chocolate torte, milk chocolate, sour cream ice cream
- Lemon tart, Breton cookies, candied lemon, meringue, latte ice cream
- Fresh fruit, berries and sorbet

Menu 3
\$95

*Add a
vegetarian
choice to your
menu **

- Truffle parmesan risotto, cauliflower mushrooms, roasted squash, shaved truffles
- Ricotta cheese ravioli, sautéed mushrooms, reduced cream, sage
- Homemade spaghettini, roasted tomato, sweet onions, eggplant, fresh herbs
- Turmeric crusted cauliflower steak with curried Moroccan chick peas, vegetable tagine, tomato concasse, and coconut milk

**Additional charges may apply.*

The à la Carte Menu

If you don't wish to restrict your guests to only a few choices, we can also offer your guests our à la carte menu with or without prices on them. It is important to note, that when ordering from the à la carte menu on a busier night, service between courses can sometimes (but rarely) suffer slight delays.



Appetizers

Caviar – Selection of wild and farmed with accompaniments	Market Price
Oysters, citrus and mignonette	Market Price
Hand-cut PEI steak tartare, Yukon chips, heirloom radishes, parsley	\$24
Seared foie gras, blueberry brioche, chocolate jus, lychee, crunchy toffee	\$28
Ahi Poke tuna, spiced citrus aioli, water born gem lettuce, avocado, plantain chips, ginger soy	\$24
Carnaroli risotto, side strip shrimp, sweet peas, brown butter, shellfish reduction, pea vine	\$24
Fresh spaghettini, PEI mussels, Pomodoro sauce, basil, Grano Padano	Small \$22 Large \$32

Salads

Shaved hearts of palm, asparagus tips, edamame, watercress, hoisin dressing, lotus chips	\$16
Grilled spring asparagus, poached hens egg, frissé, sweet peas, crisp pancetta, mustard vinaigrette	\$16
Caesar salad, waterborne gem lettuce, baked parmesan brioche croutons, heirloom tomato relish, crisp lardons	\$16

Entrees

Herb crusted grilled Dover sole, potato coins with Dijon vinaigrette, meunière sauce	Market Price
Butter braised vermouth poached lobster, truffle risotto, fava beans, saffron pearl onion, chervil	\$48
Pacific halibut, side stripe shrimp, braised cipollini, asparagus, fava bean, blue foot mushroom ragout	\$48
Pan seared scallops, spinach puree, garbanzo beans, citrus, sunflower	\$44

Five spice bison tenderloin, crushed peas, brussel leaves, roasted ramps, black truffles	\$45
Roasted veal tenderloin, sweet pea puree, pickled fiddle heads, porcini mushrooms, mustard balsamic	\$49
Grilled lamb chops, chick pea falafel, harissa sauce, charred Jerusalem artichokes, hydroponic thyme	\$45
Magret duck breast, sweet onion ravioli, seared foie gras, white asparagus, corn , natural jus	\$44
Oven roasted Cornish hen, pomme puree, morel mushrooms, crisp sage springs	\$30

Steaks

10 oz. USDA Prime Strip	\$52
12 oz. USDA Prime Rib Eye	\$55
Tomahawk rib-eye - for two or more	\$155

Desserts

Peach cheesecake, consommé, almond dust, peach sorbet	\$15.00
Deconstructed coffee cake, caramelized banana, vanilla ice cream	\$15.00
Lemon tart, Breton cookies, candied lemon, meringue, latte ice cream	\$15.00
Chocolate-mango bombe, dark chocolate mousse, molten mango, passion fruit sorbet	\$15.00
Seasonal fruit and berries	\$13.00
Vanilla and chocolate ice cream or our daily selection of sorbet	\$11.00 for 3 scoops
Chef's cheese selection of artisanal cheese served with seasonal Ontario fruit and preserves	\$23.00 per guest

Due to varying produce cost and availability, we generally discourage substitutions from our a la carte menu to our set menus. However, there are always some exceptions, and we are happy to discuss any changes or tweaks that you would like to see on your menus.



The Passed Appetizers

Whether a formal sit down, a casual get together, or a raucous celebration – hors d'oeuvres are always a great start.

Our passed appetizers are priced per piece for groups of 30 or less, and per person for larger groups or reception-only parties. We usually suggest basing your orders on 3 or 4 pieces per guest. You can either order by quantity, or if you prefer, we can quote you a price on a time period of predetermined varieties in a constant stream of service.

- Spiced breadsticks with freshly shaved parmigiano
- Vegetarian spring rolls with an orange- chili glaze
- Smoked chicken spring rolls with honey mushrooms and water chestnuts
- Potato and pea empanadas with mint yogurt
- Granny Smith and celery root slaw on a taro chip with citrus aioli
- Crisp plantain chip with tuna tartare, lime spiked avocado and coriander
- Seared yellow Fin tuna with crisp Yukon gold potato chips and tomato salsa
- Pan fried water chestnut potsticker with seared Yellow Fin tuna, scented soy glaze and coriander sprouts
- Tuna lollipop with charred pineapple and soy
- Crisp pear gorgonzola flat bread with toasted rosemary and pecans
- Shredded romaine in a crisp parmesan cup with tomato salsa and caesar dressing
- Steamed chicken dumplings with orange chili glaze
- Steamed mushroom dumplings with scented soy and scallion
- Shrimp dumplings with orange chili glaze
- Charred Tiger prawns with citrus soya and lemon chili dipping sauce
- Roasted miniature lamb chops with honey mustard pecan crust
- Miniature noodle box with spiced Asian noodles and BBQ duck or charred prawns
- Crisp fried artichokes with lemon pepper aioli





- Miniature Bymark burgers with molten brie de meaux, grilled porcini mushrooms and truffle aioli
- Cheese dreams with black currant preserve and ketchup
- Grilled cheese with aged cheddar, walnut raisin bread and crisp pancetta
- Crisp frites with chili aioli
- Tempura onion rings with citrus garlic aioli
- Crostini with pear jam, oven dried tomatoes, melted brie and crisp sage
- Crostini with foie gras, caramelized mango, crisp fire onions and maple glaze
- Crostini with goat cheese mousse, tomato confit and basil
- Crostini with charred beef tenderloin, sweet pepper jam and crisp fried onions
- Crostini with grilled veal, sweet pepper relish, baby arugula and crisp shallots
- Crostini with spiced steak tartare and crisp capers
- Crostini with green olive tapenade and roasted tomato salsa and basil
- The following items are available with advance notice only:
 - Crostini with cherry wood smoked salmon, scallion dipping sauce, fresh horseradish, capers and sweet onion
 - Crisp potato cake with hot smoked salmon, fresh sour cream and chives
- Hong Kong ribs Texas style with mustard crème fraiche
- The following items are seasonal (Spring/Summer only):
 - Fava bean puree on crostini with shaved pecorino
 - Minted pea puree on crostini with grated reggiano and fine olive oil
- The following contain premium ingredients and are more expensive:
 - Crisp beet taco with lobster, sweet mango salad, lime and scallion pesto
 - Wagyu dumplings with scented soy
 - Mini Kobe hotdogs with house made ketchup and mustard

The Bar

North 44 has a large variety of cocktails, spirits, beer and non-alcoholic beverages to satisfy every guest's need. We also have an extensive wine list (so extensive that we couldn't possibly squeeze it into this package) with over 400 labels for your guests to enjoy. We would be delighted to send you a copy of our current wine list.

For larger groups, we may not be able to offer all the wines on our list, due to limited availability, or just because of your own budgetary concerns. Therefore, please feel free to contact us for suggestions.

When ordering wine for your event, we recommend that you limit your choices to only one or, at most, two bottles of each red and white. Too many choices could cost you a full bottle, when only one glass of it was consumed. If you feel that your guests would prefer more variety, it's worth noting that we have several wines that we sell by the glass, and our pricing on glasses is proportional to the bottle price.

If you're on a tight budget, our servers and bartenders can also limit bar consumptions based on any restrictions you would like to adhere to. This includes water and coffee service as well.





Your Event Checklist

Creating the perfect event can sometimes be a little overwhelming, so let us help you make it easy. We have created this check list to ensure that all your guests' needs are met, and your biggest problem at the event is your choice of dessert.

What's your timeline?

Larger parties require approximately two hours from order taking to dessert delivery. Take this into account if you would like a pre-dinner reception period.

What's the occasion?

If it's a birthday or anniversary, we can write a happy birthday on their dessert choice, or if you would like to bring a cake, we charge a plating fee of \$5.00 per plate.

Do any of your guests have any dietary restrictions?

We take allergies very seriously, so please let us know in advance if any of your guest need special adjustments to their order. Vegetarian choices are also available.

Do any of your guests require a kosher or halal dinner?

If you do need a kosher meal ordered, be sure to ascertain whether your guest prefers fish, beef or poultry. Charges may vary, and we do require at least a weeks' notice to have either request present.

Have you decided on red and white wines?

We have a large variety to choose from that can fit any budget. To ensure that we have enough of the wine you like, it's best to decide before the event. Please take a look at our wine list, or give us a call, we'd be happy to make some recommendations.

Are there any bar restriction you would like to implement?

If you need to stay within budget, let us know if you would like to restrict your guests to certain beverages. For example, no premium spirits, beer and wine only, or soft drinks only.

Are there any other beverage restrictions you would like to implement?

Would you like you servers to offer mineral water at the tables, or just tap water? Coffee and tea, but no premium coffees like cappuccino?

Would you like your guests to pay for valet, or would you prefer to treat them?

Our valet charges \$15.00 per car.

Do you require any rentals?

Do you need a screen for your presentation? A table for an ice sculpture? For a few events with large numbers, we do sometimes need to rent extra equipment. Our managers will keep you informed if there are any rental requirements.

If this is a presentation, how would you like us to guide your guests?

Sometimes we may have more than one presentation in our restaurant, so to better direct your guests, give us a few details about your event: the name of your speaker, the topic or, in the case of a pharmaceutical presentation, the drug that will be discussed.

Will you require anything offsite delivered before hand?

If you would like special flower arrangements or place cards on the tables before the event, someone will be here anytime after 1PM. Any larger deliveries can be delivered to our back entrance on Sherwood Lane.



A Word About Our Contracts

To confirm our private rooms we require that you sign a cancellation assurance agreement with a valid credit card number. This card will not be processed or charged unless it is to cover a deposit.

This contract's main focus is to impel our guests to give at least 48 hours notice (in the case of larger parties, this may be from 72 hours to 5 business days) for cancellation, at the risk of a \$25.00 per person fee. This would be charged to the credit card on the contract.

The agreement will also contain a quoted minimum guaranteed spend amount. If the minimum spend amount is not met, a 'room charge' will be incurred. Unfortunately, we cannot issue the difference in the form of a gift certificate. Therefore, if you do believe you will fall short of the quoted minimum, we recommend that you make up the difference in product, as opposed to an arbitrary fee: upgrade your wine, or order some extra appetizers for the middle of the table.

During certain times, as in the case of a buyout or a larger group during particularly busy periods, a deposit may be required. This deposit will be applied to the final bill and is non-refundable if the event is cancelled within the specified amount of time to the event date. As stated above, this will be applied to the credit card on the contract.



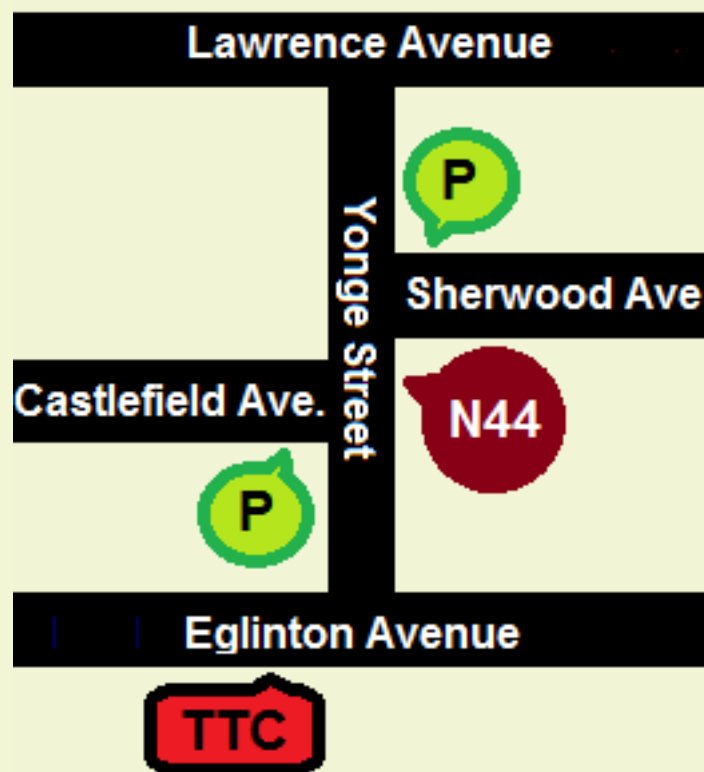


Our Location

As our name suggests, we are located at the 44th parallel, but to be more specific for your guests, we are on the East side of Yonge Street at 2537 Yonge Street, just south of Sherwood Avenue. We are north of our closest major intersection: Yonge Street and Eglinton Avenue.

If you or your guests do not wish to take advantage of our valet service, and require parking, there are two Green Ps close by on Sherwood Avenue and Castlefield Avenue. Many side streets have permit parking, but do offer some spots for 3 hours of free parking until midnight. Yonge Street also offers meter parking, free after 9PM.

If you or your guests are using the TTC, we are on several bus routes, and about a ten minute walk from the Eglinton subway station on the Yonge subway line.



Contact Us

If you have any questions or concerns we are at your disposal. If you would like to drop by just to see the facilities give us a call, and we'd be happy to give you a tour.

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