

1832
THE DISTILLERY DISTRICT
TANK HOUSE
LANE

Mill St.
BREWERY

DISTILLERY DISTRICT – 21 TANKHOUSE LANE, TORONTO, ONTARIO, M5A 3C4
DIRECT RESTAURANT LINE: 416-681-0338 X 2 | DIRECT EVENTS LINE: 416-551-5030
EVENTS@MILLSTREETBREWERY.COM | WWW.MILLSTREETBREWERY.COM

[f/MILLSTBREWPUBTO](#) [i/MILLSTREETBREWPUB](#)

HISTORY OF BREW PUB

Thank you for considering the Mill Street Brew Pub as a place to celebrate your special event! Mill Street Brewery is East Toronto's first commercial brewery to open in more than 100 years, producing handcrafted beers & ales in the historic Corktown area of the city.

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. Build in the late 1870s, the building is a well preserved example of classic Victorian industrial architecture. Along with the onsite Brewery, the venue features 18ft. ceilings, enormous skylights, and is available for group functions.

At Mill Street Brewery, our aim is to produce a variety of beers to suit every taste, including small batches of seasonal brews. In 2006, Joel Manning, former President of the Canadian Brewing Association joined the Mill Street crew as Head Brewer, bringing even more credibility & creativity to our brews.

The Brew Pub, which opened up in 2006, offers exceptional pub style food. Many of our menu items use the Mill Street beers brewed onsite. We currently offer 14 individually crafted beers, including of course, Original Organic Lager (with 100% certified organic ingredients), Tankhouse Ale, 100th Meridian, & Cobblestone Stout. Come down for a tour of the Brewery and sample our award winning brews!

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MEETINGS AT THE BREW PUB

Our non-traditional meeting space offers a relaxed and casual atmosphere for your next presentation, speech or, training session. This intimate, private room is equipped with a flat screen TV, able to connect through HDMI. This space can hold up to 12 people seated at a board room table where you can enjoy an escape from the office



ENHANCED BREWERY TOUR EXPERIENCE

*Details to be added in



FACILITIES

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

THE DINING ROOM

This semi-private casual dining area can hold up to 60 people seated, or up to 70 cocktail style in the back section, then a total of 100 people seated or up to 120 cocktail style in the full dining section. Please note, these are not private spaces.



THE PRIVATE TASTING ROOM

Transformed from our original retail store, cozy up in this intimate space with an industrial feel.

Can hold up to 12 people seated, or up to 20 cocktail style.



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.
- **STANDARD OPEN BAR PACKAGE** – \$50 per person plus tax & gratuity for an 8 hour open bar which includes basic bar rail, house red & white wine, domestic bottled and beer on tap, juice, soft drinks and water.
- **PREMIUM OPEN BAR PACKAGE** – \$60 per person plus tax & gratuity for an 8 hour open bar which includes basic and premium bar rail, 2 red & 2 white wines, domestic & premium bottled and beer on tap, juice, soft drinks and water.
- **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.

DRINK PRICES

NON-ALCOHOLIC BEVERAGES:

Soft Drinks/Juice \$3.50-\$4.25
Coffee \$3.60, Herbal Tea \$3.25-\$3.60
Bottled water; SM \$3.75, LG \$6.25
Hot Chocolate \$4.25

MILL ST. BEER:

Bottles \$5.75
Cans \$8.25
Draught
16oz - \$6.90, 20oz - 8.65, 32oz - \$13.00
Flights \$14

BRICKWORKS CIDER:

Cans \$8.50
Draught
16oz - \$6.60, 20oz - 8.65, 32oz - \$13.00

LIQUOR/OTHER:

Rail Cocktails \$7 & up,
Premium Cocktails \$7.50 & up,
Beer & Cider Cocktails \$12 & up,
Mill St. Bierschnaps \$8.50,
Mill St. Small Batch Gin \$8.50,
Small Batch Gin Cocktails \$13

Please note that prices are subject to change and do not include taxes and gratuities.

ENHANCE YOUR EVENT WITH A BEER TASTING

FOR A SEATED MEAL – guests receive a Beer Flight (\$14 per flight, contains 4 x 8oz 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, \$23 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



WINE SELECTIONS

WHITE WINES

- Pinot Grigio,
Wayne Gretzky Estates Winery, VQA, NOTL \$46
Chardonnay, Meridian Vineyards, California \$41
Riesling, Stratus - Wildass, VQA, Niagara. \$46
Sauvignon Blanc, Trius VQA, Niagara \$46

RED WINES

- Malbec, Bodega Norton Barrel Select, Argentina . . \$47
Cabernet Sauvignon,
Meridian Vineyards, California \$47
Shiraz, 19 Crimes, Durif, Australia \$55
Merlot, Adobe Reserva, Organic, Chile \$47
Deep Dark Red, Raven, Niagara, VQA \$42

ROSÉ WINES

- Rosé,
Wayne Gretzky Estates Winery, VQA, NOTL \$51
Rosé, Peninsula Ridge VQA, Beamsville \$42
Rosé, Domaine La Grande Bauquire,
Provence France. \$60

SPARKLING WINE

- Sparkling Wine, Pinot Grigio / Chardonnay
XOXO, British Columbia \$32

*Please note that prices are by the bottle and are subject to change.
Prices are before taxes and gratuities. Your wine order is required
a minimum of 3 days prior to your booking to ensure 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

KICK START BREAKFAST

Minimum 20 people

Scrambled eggs

Crispy bacon

Home fries

Fresh fruit

Toast with butter/jam

\$23 per person – served Family 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, scrambled tofu, salsa, hummus, kale, tomatoes

ALSO INCLUDES:

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

\$40 per person – served Family 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)

Penne A La Bison Bolognese

Chicken Schnitzel
with Tankhouse Ale beer sausage

Sautéed Green Beans (VEG/GF)

Thai Golden Curry (VEG/GF)

Apple Crumble (V)

\$41 per person – served Family Style



TANKHOUSE LUNCH

Minimum 20 people

Choice of:

Soup of the Day (V)

Pub Club Salad (GFA)

Choice of:

Pure Chuck Burger (GFA)

Fish & Chips

Vegan Burger (VEG)

Choice of:

Chef's Sorbet (V)

Double Fudge Brownie
with Ice Cream (V)

\$26 per person



COBBLESTONE LUNCH

Minimum 20 people

Choice of:

Soup of the Day (V)

Kale Caesar Salad (GFA)

Choice of:

Steak Cobb Salad (GFA)

Pesto Chicken Club

Thai Golden Curry (VEG/GF)

Choice of:

Chef's Sorbet (V)

Double Fudge Brownie
with Ice Cream (V)

\$30 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

BREWERS DINNER

Minimum 20 people

Kale Caesar Salad (GFA)
Calamari
Oven Roasted Chicken
Supreme (GF)
Tankhouse Sausage
Roasted Brussels
sprouts (VEG/GF)
Thai Golden Curry (VEG/GF)
Double Fudge Brownies (V)

\$46 per person
- served Family Style



MILL STREET DINNER

Minimum 20 people

Cheese Board (V)
Pub Club Salad (GFA)
Kale Caesar Salad (GFA)
Oven Roasted Chicken
Supreme (GF)
Chimichurri Steak (GF)
Butternut Squash Ravioli (V)
Quinoa Veggie Mix (VEG/GF)
Cookie/Bar Platter (V)

\$51 per person
- served Family Style



DISTILLERS DINNER

Minimum 20 people

Choice of:
Pub Club Salad (GFA)
Perogies (V)
Choice of:
Malaysian Chicken Curry
Fish & Chips
Vegan Burger (VEG)

Choice of:
Chef's Sorbet (V)
Apple Crumble (V)

\$40 per person



GOODERHAM DINNER

Minimum 20 people

For the Table - Spinach &
Artichoke Dip (V)

Choice of:
Kale Caesar Salad (GFA)
Soup of the Day (V)

Choice of:
Chicken Schnitzel
with Tankhouse Ale beer sausage
Pan Seared Salmon (GF)
Chimichurri Steak (GF)
Thai Golden Curry (VEG/GF)

Choice of:
Apple Crumble (V)
Double Fudge Brownies (V)

\$60 per person



Taxes & gratuities are not included. Add bread service for +\$3.50 per person. *Buffet options only available when booking the Back Dining Room.

STATIONARY PLATTERS

FRESH VEGGIES & DIP PLATTER (V)

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

25p \$100

50p \$196

75p \$291

100p \$381

CHARCUTERIE PLATTER

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

25p \$141

50p \$276

75p \$411

100p \$536

LOCAL ARTISAN CHEESE PLATTER (V)

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

25p \$141

50p \$276

75p \$411

100p \$536

GREEK PLATTER

Crispy falafels & lamb meatballs served with tzatziki, marinated olives, & feta

25p - 36 meatballs, 36 falafel \$131

50p - 72 meatballs, 72 falafel \$256

75p - 108 meatballs, 108 falafel \$381

100p - 144 meatballs, 144 falafel \$501



MINI PRETZEL BITES (V)

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

25p - 75pc \$61

50p - 150pc \$116

75p - 225pc \$171

100p - 300pc \$221

WING PLATTER

Choice of sauce(s): Buffalo Hot / Buffalo Mild / Tankhouse Ale

Beer-B-Q / Honey Garlic /

Jerk BBQ / Korean

25p - 50pc \$121

50p - 100pc \$236

75p - 150pc \$351

100p - 200pc \$461

THAI PLATTER

Chicken satays & veggie spring rolls served with Sriracha plum sauce

25p - 36 spring, 36 satay \$131

50p - 72 spring, 72 satay \$256

75p - 108 spring, 108 satay \$381

100p - 144 spring, 144 satay \$501

TEMPURA PLATTER

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

25p - 50 beans, 36 shrimp \$161

50p - 100 beans, 72 shrimp \$316

75p - 150 beans, 108 shrimp \$471

100p - 200 beans, 144 shrimp \$621

Taxes & gratuities are not included.

PASSED HORS D'OEUVRES

Billed per dozen (12 pieces per order)

V= Vegetarian VEG= Vegan GFA=Gluten Free Available

ZUCCHINI BRUSCHETTA (V/VEG) (GFA+\$5)

Sautéed green zucchini, roasted garlic, EVOO,
vegan 'queso', lemon zest \$36

MINI GRILLED CHEESE (V)

Made with Swiss & cheddar,
house-made 100th Meridian Ketchup \$36
Served in tomato soup shooters +\$5 per dozen

MAC & CHEESE FRITTERS (V)

Crispy on the outside, gooey on the inside,
green peas, house-made
100th Meridian Ketchup \$36

MINI MOROCCAN FALAFEL SALADS (V/VEG)

Arugula, Mandarin oranges, sunflower seeds,
chickpeas, black beans, White Space Wheat
beer vinaigrette, tahini \$36

VEGAN "PULLED PORK" TACOS (V/VEG) (GFA+\$5)

Tankhouse Ale Beer-B-Q sauced Jackfruit,
pickled onion, radish, guacamole,
cilantro, & fresh lime \$41



PURE CHUCK TANKHOUSE BBQ BASTED SLIDERS (GFA+5)

Pure chuck with lettuce, pickles,
Tankhouse Ale BBQ aioli,
sesame seed bun \$51

MINI SMOKED BRISKET POCKETS

House-smoked BBQ brisket, melted Swiss,
& crispy fried onions in puff pastry \$50

CRISPY CHICKEN & VEG DUMPLINGS

Served with ginger soy dipping sauce \$41

MINI FISH & CHIPS

Made-in-pub Atlantic haddock,
Organic Lager beer batter, fresh cut fries,
tartar sauce \$41

WEST COAST SHRIMP & PINEAPPLE SKEWERS (GFA)

Jumbo shrimp marinated in
West Coast IPA, sweet pineapple,
grilled & served with caramelized
lemons \$61

Taxes & gratuities are not included.

DESSERTS

STATIONARY SWEET PLATTERS

SEASONAL FRUIT PLATTER

Served with ginger Chantilly
cream & cinnamon

spiced honey

25ppl \$86

50ppl \$166

75ppl \$241

100ppl \$321

ASSORTED COOKIE PLATTER

Freshly baked

25ppl \$51

50ppl \$96

75ppl \$141

100ppl \$186

DESSERT BARS & SQUARES PLATTER

An assortment of selections

25ppl \$86

50ppl \$170

75ppl \$251

100ppl \$326

CHOCOLATE FONDUE PLATTER

Served with seasonal fruit and marshmallows

25ppl \$181

50ppl \$356

75ppl \$531

100ppl \$701

CRONUT PLATTER

House-made croissant-doughnut holes, served
with sweet sauces & toppings

25ppl \$96

50ppl \$186

75ppl \$276

100ppl \$361



PASSED SWEETS

Billed per dozen

MILL ST. COBBLESTONE NITRO STOUT ICE-CREAM SUNDAES

Made in house with beer infused ice
cream, hot fudge, stout whipped
cream, and a cherry on top. **\$36**

APPLE CRUMBLE

Bite sized, served warm. **\$36**

CHOCOLATE FUDGE BROWNIE

Individual brownies with
caramel sauce. **\$36**

FRESH FRUIT SKEWERS

Seasonal fruit with
whipped cream. **\$46**

MINI VANILLA PORTER CHOCOLATE PUDDINGS

House-made with Mill St. Vanilla
Porter, topped with stout
whipped cream. **\$36**

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.

If you would like to offer coat check to your guests this can also be pre-arranged for a fee of \$120 plus GST.

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!

* \$10 per person for a guided tour

* \$15 per person for a guided tour with sampling

* \$20 per person for a guided tour with sampling and guest takeaway!

Inquire within.



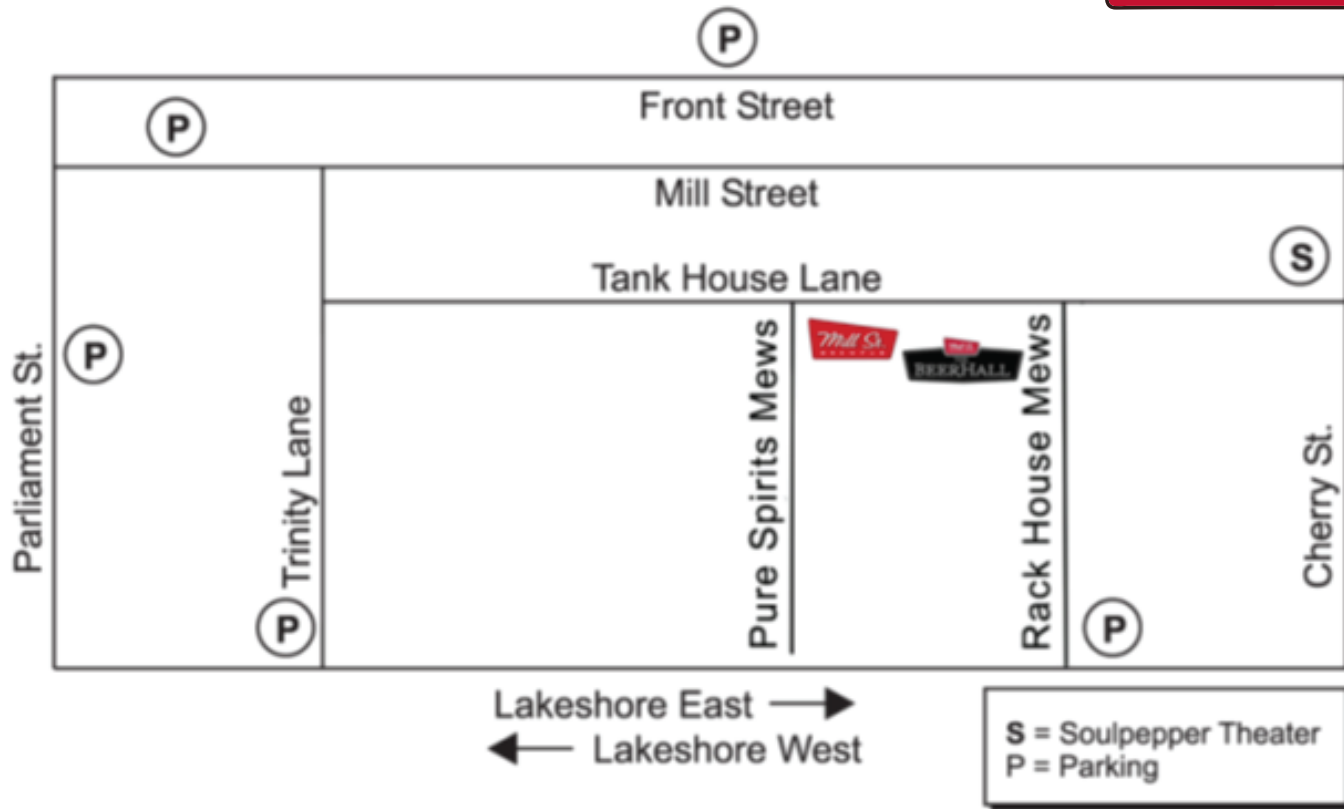
FLOORPLAN



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Floorplan is not to scale—space between tables are much smaller

MAP/PARKING



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

f/MILLSTBREW PUBTO i/MILLSTREETBREW PUB





