

Events Menu Package

2023



Cluny Bistro & Boulangerie Private Dining Room

35 Tank House Lane, Toronto, ON, M5A 3C4
www.clunybistro.com

BRUNCH

\$70.00 PER PERSON

APPETIZERS

Sharing platters per table

SOURDOUGH CRUSTED ASPARAGUS

La savargine fondue

CHEESE BOARD

Selection of three cheeses served with lavash, Ontario honey, seasonal fruit & house-made preserves

SMOKED SALMON TOWER

Multigrain bread, smoked salmon, whipped cream cheese topped with salmon roe, chives, cornichon, capers (nut-free)

ENTRÉES

Guests select one entrée

CHOCOLATE BREAD PUDDING FRENCH TOAST

Salted caramel, stewed banana, banana & white chocolate chantilly cream, bresaline

CRÊPES & EGGS

Egg in purgatory, tomato & fenugreek sauce, spinach, ricotta, sumac dust (vegetarian, nut-free)

AHI TUNA NIÇOISE SALAD

Poached egg, seared tuna, haricot vert, kalamata dressing and fingerling potatoes (nut-free, dairy-free, gluten-free)

DESSERT

One shared dessert tower per table

PETIT FOURS TOWER

Cluny's assortments of petit four, macarons, madeleines and financiers

BREWED COFFEE OR TEA



BRUNCH ADD-ONS

Customize your brunch event with these popular items

SEASONAL FRUIT PLATTER **\$9.00 PER PERSON**
Minimum order of 10 people (vegan)

CLUNY BREAD BASKET **ON REQUEST**
A selection of our boulangerie favourite breads (serves 4)

CLUNY PASTRY BASKET **\$16.00 PER BASKET**
House-made croissants, scones, danishes and pain au chocolat (2 pcs ea)

SIDE OF BACON **\$8.00 PER PERSON**
6 pcs per plate. Minimum order of 10 people

SMOKED FARMER'S SAUSAGE **\$8.00 PER PERSON**
3 pcs per plate. Minimum order of 10 people

CRISPY FINGERLING POTATOES **\$9.00 PER PERSON**
Minimum order of 10 people

BAKED BEANS **\$8.50 PER PERSON**
Molasses baked. Minimum order of 10 people

MACARON FAVOUR BOX **\$7.00 PER PERSON**
2 macaron boxed favour. Speak with your Event Specialist for the current flavour offerings. Custom stickering available at an additional cost.



CONTINENTAL BREAKFAST

CLUNY PASTRY BASKET	\$16.00 PER BASKET
House-made croissants, scones, danishes and pain au chocolat (2 pcs each)	
MINI QUICHE	\$6.00 EACH
Mushroom & spinach, gruyère cheese	
SEASONAL FRUIT PLATTER	\$9.00 PER PERSON
Minimum order 10 people	
GREEK YOGURT	\$4.00 PER PERSON
Fresh pressed yogurt	
GRANOLA	\$3.00 PER PERSON
House made, honey toasted, granola and seeds	
BERRY BOWLS	\$12.00 PER PERSON
Fresh seasonal berries	
DRIED FRUITS BOWL	\$4.00 PER PERSON
Apricots, cranberries, raisins	
HONEY ROASTED NUTS	\$6.00 PER PERSON
Honey toasted walnuts, almonds, hazelnuts	

CANAPÉS

Order minimum one dozen per selection.

For planning purposes, it is ideal to follow this guest guideline for your type of service.

Pre-dinner cocktails (30 to 45 minutes), 3 to 4 pieces per guest.

Full cocktail reception (two to three hours), 6 to 10 pieces per guest.

HOT SELECTION

\$4.50 EACH

SWEET AND SOUR

Sweetbreads on baby gem lettuce

SOURDOUGH CRUSTED ASPARAGUS

With la savaringe fondue (vegetarian)

MINI MUSHROOM TARTINE

Arugula pesto, shaved chèvre (vegetarian)

MAPLE PORK BELLY

Crispy maple-braised pork belly with black pepper
maple reduction (dairy-free, nut-free)

ESPELETTE SEARED SHRIMP

Saffron rouille sauce (dairy-free, nut-free, gluten-free)

COLD SELECTIONS

\$4.50 EACH

CHICKEN LIVER MOUSSE PROFITEROLES

Stewed cherries and balsamic (nut-free)

TROUT RILLETTE

Crème fraîche, dill, cucumber and pickled red pearl onions
(nut-free, gluten-free)

BRIE BRÛLÉE

Caramelized lavender honey sugar, pink peppercorn
cheese crackers

TUNA TARTARE

Rice cracker, chili ginger sauce, sesame seeds, avocado and
basil served on endive (gluten free, nut-free, dairy-free)

BEEF TARTARE

Traditional garnishes on baguette

FRESHLY SHUCKED OYSTERS

\$5.00 EACH

Cucumber mignonette

CLUNY DÉJEUNER LÉGER

\$65.00 PER PERSON

SOUP

MUSHROOM POTAGE

Arugula persillade, black truffle (dairy-free, gluten-free, vegetarian)

ENTRÉES

Guest selects from choice of

GNOCCHI

In la sauvagine cheese sauce, truffle and wilted spinach (vegetarian)

8oz STRIPLOIN STEAK

8oz striploin, haricot verts, smashed fingerlings, salsa verde (gluten-free)

DESSERT

CASSIS CRÉME BRÛLÉE

Gluten free shortbread and lemon curd

BREWED COFFEE OR TEA

CLUNY LUNCH NO. 1

\$70.00 PER PERSON

APPETIZERS

GARDEN SALAD

Mixed greens, watercress, miso ginger vinaigrette, grated horseradish and shaved roots (vegan)

ENTRÉES

Guest selects from choice of

GNOCCHI

In la sauvagine cheese sauce, truffle and wilted spinach (vegetarian)

DUCK LEG CONFIT

Braised lentils, carrot and tonka bean puree (gluten-free)

8oz STRIPLOIN STEAK

Smashed fingerlings, haricot vert, and salsa verde (gluten-free)

DESSERTS

BLACK CURRANT CRÈME BRÛLÉE

Gluten free shortbread and lemon curd

BREWED COFFEE OR TEA



CLUNY LUNCH NO. 2

\$75.00 PER PERSON

APPETIZERS

Guest selects from choice of

BABY GEM SALAD

Buttermilk ranch dressing, cucumber, dill, radish and pickled pearl onion (gluten-free, vegetarian)

MUSHROOM POTAGE

Arugula persillade, black truffle (dairy-free, gluten-free, vegetarian)

ENTRÉES

Guest selects from choice of

8oz STRIPLOIN STEAK

Haricot verts, smashed fingerlings, salsa verde (gluten-free)

ROAST CHICKEN SUPREME

Fried brussel sprouts, puffed wild rice, dijon sauce (gluten-free)

RAINBOW TROUT

Ratatouille and israeli couscous, parsley

DESSERTS

Guest selects from choice of

DARK CHOCOLATE MOUSSE

Croquant, sponge cake and orange cream

BLACK CURRANT CRÈME BRÛLÉE

Gluten free shortbread and lemon curd

BREWED COFFEE OR TEA



CLUNY DINNER NO. 1

\$80.00 PER PERSON

APPETIZERS

Guest selects from choice of

BABY GEM SALAD

Buttermilk ranch dressing, cucumber, dill, radish and pickled pearl onion (gluten-free, vegetarian)

MUSHROOM POTAGE

Arugula persillade, black truffle

BEEF TARTARE

With traditional garnishes and horseradish crème fraîche, crostini

ENTRÉES

Guest selects from choice of

ROASTED CHICKEN SUPREME

Puffed wild rice, dijon sauce, brussel sprouts (gluten-free)

SEARED BLACK COD

Haricot verts, celeriac and apple velouté, hazelnuts and brown butter (gluten-free, nut-free)

GNOCCHI

In la sauvagine cheese sauce, truffle and wilted spinach (vegetarian)

DESSERT

Guest selects from choice of

DARK CHOCOLATE MOUSSE

Croquant, sponge cake and orange cream

SEASONAL FRUIT AND BERRY GALETTE

With almond cream, catalana ice cream, and cinnamon crunch

BREWED COFFEE OR TEA



CLUNY DINNER NO. 2

\$95.00 PER PERSON

SOUP

MUSHROOM POTAGE

Arugula persillade, black truffle (dairy-free, gluten-free, vegetarian)

APPETIZERS

Guest selects from choice of

GARDEN SALAD

Mixed greens, watercress, miso ginger vinaigrette, grated horseradish and shaved roots

CHICKEN LIVER P TÉ

Balsamic glazed cipollini onions, sour cherry compote, our toasted baguette

ENTRÉES

Guest selects from choice of

6oz SEARED BEEF TENDERLOIN

Duck fat potato pave, braised mushrooms, wilted spinach (gluten-free)

ROASTED CHICKEN SUPREME

Fried brussel sprouts, puffed wild rice, dijon sauce (gluten-free)

ROASTED RATATOUILLE

Chickpea pannise, roasted eggplant, peppers, tomatoes and zucchini (vegan, gluten-free)

DESSERT

Guest selects from choice of

DARK CHOCOLATE MOUSSE

Croquant, sponge cake and orange cream

STRAWBERRY MATCHA PROFITEROLE

Fresh strawberries and buckwheat crumble

BREWED COFFEE OR TEA

PRICES LISTED ARE SUBJECT TO 18% GRATUITY AND 13% HST



CLUNY DINNER NO. 3

\$110.00 PER PERSON

APPETIZERS

Guest selects from choice of

BEEF TARTARE

Traditional garnishes, crostini and horse radish crème fraîche (nut-free)

SEA BREAM CEVICHE

Orange segments, chili, olive oil

MUSHROOM POTAGE

Arugula persillade, black truffle (dairy-free, gluten-free, vegetarian)

ENTRÉES

Guest selects from choice of

ROASTED BLACK COD

Haricot verts, celeriac and apple velouté, hazelnuts and brown butter (gluten-free, nut-free)

6oz SEARED BEEF TENDERLOIN

Duck fat potato pavê, braised mushrooms, wilted spinach (gluten-free)

DUCK LEG CONFIT

Braised lentils, carrot and tonka bean puree (dairy-free, gluten-free)

ROASTED RATATOUILLE

Chickpea pannise, roasted eggplant, peppers, tomatoes and zucchini (vegan)

DESSERT

Guest selects from choice of

DARK CHOCOLATE MOUSSE

Croquant, sponge cake and orange cream

STRAWBERRY MATCHA PROFITEROLE

Fresh strawberries and buckwheat crumble

MANGO COCONUT CAKE

Passionfruit glaze, almond tuille and mango gel

BREWED COFFEE OR TEA

PRICES LISTED ARE SUBJECT TO 18% GRATUITY AND 13% HST



THE CLUNY DÎNER EN FAMILIE

\$95.00 PER PERSON

Cluny's family-style sharing menu. All courses are served as shared plates for the table.

FIRST COURSE

Shared at the table

CHICKEN LIVER PATÉ

Balsamic glazed cipollini onions, sour cherry compote, our toasted baguette

SOURDOUGH CRUSTED ASPARAGUS

La sauvergine fondue (vegetarian)

SECOND COURSE

Shared at the table

SEA BREAM CEVICHE

Orange segments, chili and olive oil

THE GARDEN SALAD

Mixed green, watercress, miso ginger vinaigrette, grated horseradish and shaved roots

THIRD COURSE

Shared at the table

WHOLE RAINBOW TROUT FILLET

Ratatouille and israeli couscous, parsley

WHOLE SEARED BEEF TENDERLOIN

Duck fat potato pavê, braised mushrooms, wilded spinach (gluten-free)

FOURTH COURSE

Shared at the table

PETIT FOUR TOWER

Cluny's assortments of petit four, macarons, madeleines, and financiers

Option to substitute individual plated dessert at \$10 per person

BREWED COFFEE OR TEA



ADD-ON MENU

Popular items to add to your dinner

CLUNY BREAD BASKET

A selection of our boulangerie favourite breads

ON REQUEST

CHARCUTERIE & CHEESE PLATTER

3 types of cured meats and 3 types of cheeses
Minimum order of 10 people

\$19.00 PER PERSON

CHEESE BOARD

Preserved fruits, lavash
Minimum order of 10 people

\$17.00 PER PERSON

CAVIAR, CHIPS & DIP

Acadian canadian caviar, snow crab crème fraîche, yukon chips, chives

\$25.00 PER PERSON

SEASONAL FRUIT PLATTER

Minimum order of 10 people

\$9.00 PER PERSON

FRESHLY SHUCKED OYSTERS PLATTER

Minimum order 2 dozen

\$4.75 PER PIECE

SIGNATURE DESSERT TABLE

\$35.00 PER PERSON

Must be ordered for a minimum guest count of 20 people

CORN INFUSED TAPIOCA PUDDING WITH MANGO

LEMON GLAZED MADELEINE

ASSORTED MACARONS (CHEF'S CHOICE)

ROCHER LOLIPOPS

LIME MERINGUE TARTS WITH CANDIED ZEST

RASPBERRY CREMEUX CARAMEL CHOUX

MATCHA STRAWBERRY MASCARPONE LAYER CAKE



PRICES LISTED ARE SUBJECT TO 18% GRATUITY AND 13% HST

ADDITIONAL SWEETS

PETIT FOUR TOWER

\$49.00 PER PERSON

Cluny's assortments of petit fours, macarons, madeleines and financiers

CROQUEMBOUCHE

A decorative dessert of profiteroles, traditionally served at French wedding feasts. Available from October to May.

Small

\$150.00

66 choux, base: 11 choux. 8" cake board
suitable for 15-20 guests

Large

\$250.00

91 choux base: 13 choux. 10" cake board
suitable for 25-30 guests

CLUNY MACARON TOWER

Seasonal selections available upon booking.
Speak with your Event Specialist for the current offerings.

Small

\$250.00

78 pieces

Medium

\$425.00

130 pieces

Large

\$650.00

200 pieces

KIDS MENU

ENTRÉES

Choose your own (pre-order)

GNOCCHI \$17.00

With tomato sauce and parmesan

BREADED CHICKEN FINGERS \$22.00

With crudites, buttermilk dipping sauce

BATTERED COD FISH \$22.00

With shoestring fries and tartar sauce

DESSERT

VANILLA ICE CREAM \$12.00

With pop rocks, cherry jam and shortbread cookie

3PCS ASSORTMENT MACARONS \$14.00

With whipped cream and berries

BAR PACKAGES

FULL HOST BAR

No limits or restrictions. All beverages are charged based on consumption. includes premium, aged liquors & scotch, pre-selected wines and non-alcoholic beverages.

STANDARD HOST BAR

Liquor pricing based on 1oz pours. Drinks charged on consumption (bar rail brands are subject to change based on supplier availability)

Well Pours \$11

Luksusowa Vodka
Havana Club 3 YR Rum
Gibson's Finest Sterling Edition Whisky
Citadelle Gin
Grant's Family Reserve Scotch Whisky
El Jimador Tequila Blanco

Additional Spirits available include:

Jack Daniels - \$11
Dujardin Brandy - \$11
Hennessy VS - \$14
Jameson's Irish Whisky - \$11
Taylor Fladgate 10 YR Port - \$11
Sailor Jerry Spiced Rum - \$11

Draught Beer (16oz)

Goose Island IPA - \$13
Mill Street 100th Meridian - \$13
Mill Street Cobblestone Stout - \$13
Old Flame Perry Loved Mary IPA - \$13
Brickworks Ciderhouse Batch: 1904 - \$13
Stella Artois - \$14
Kronenbourg - \$14
Kronenbourg Blanc - \$14

BAR PACKAGES

PREMIUM HOST BAR

Liquor pricing based on 1oz pours. Drinks charged on consumption (bar rail brands are subject to change based on supplier availability)

Well Pours \$14

Grey Goose
Havana Club 7 YR Rum
Crown Royal Rye Whisky
Hendrick's Gin
Glenfiddich 12 YR Scotch Whisky
Herradura Reposado

Additional Spirits available include:

Whitley Neill Gin - \$14
Woodford Reserve - \$14
Armagnac De Montal VSOP - \$17
Writer's Tears Copper Pot Irish Whisky - \$14
Taylor Fladgate 20 YR Port - \$14

Draught Beer (16oz)

Goose Island IPA - \$13
Mill Street 100th Meridian - \$13
Mill Street Cobblestone Stout - \$13
Old Flame Perry Loved Mary IPA - \$13
Brickworks Ciderhouse Batch: 1904 - \$13
Stella Artois - \$14
Kronenbourg - \$14
Kronenbourg Blanc - \$14

CLUNY COCKTAILS

Classic Mimosa \$19 (3oz)

Prosecco with orange juice

Mimosa Bottle Service

Bottle of bellino prosecco \$75

Liter of orange juice \$10

Aloe Sangria \$18

A refreshing and delightful cocktail combining the soothing properties of aloe vera with the fruity and vibrant flavours of a traditional sangria. This unique twist offers a balance of sweetness, tartness, and herbal undertones

Orange Mule \$19

The Orange Mule is a refreshing cocktail that is a citrusy twist on the classic Moscow Mule. It combines the zesty flavours of orange with the tanginess of lime and the crispness of ginger beer

Pistachio in Paris \$20

Delightful and flavorful drink that incorporates the rich taste of pistachios with a touch of Parisian elegance. This cocktail is a modern twist on the classic Espresso Martini, offering a unique and sophisticated experience

Watermelon Sangria \$20

Cluny Watermelon Sangria captures the essence of summer with its vibrant colours and juicy flavours. This fruity twist on the classic sangria incorporates the sweetness of watermelon, complemented by a combination of other fruits, wine, and a touch of spirits

Riviera \$21

Light and citrusy, with botanical notes of gin blending harmoniously with the tanginess of the citrus juice. The Riviera cocktail is renowned for its refreshing and sophisticated taste. It is often associated with the glamorous lifestyle and ambiance of the French Riviera

Smoked Old Fashioned **\$23**

The Smoked Old Fashioned is a sophisticated and captivating cocktail that combines the timelessness of an Old Fashioned with the intriguing addition of smoky notes. It is a drink that appeals to both whisky connoisseurs and those who appreciate the art of mixology

Two to Mango **\$21**

This vibrant and refreshing, fruity cocktail, combines the tropical flavours of mango with a hint of citrus and a touch of sweetness. Perfect for enjoying on a warm summer day or any occasion where you want a taste of the tropics. Cheers!

Starwberry Fields **\$22**

The "Strawberry Fields" cocktail offers a balance of sweetness from the strawberries and strawberry liqueur, complemented by the tartness of fresh lime juice. The vodka adds a smooth alcoholic kick while allowing the fruity flavours to shine. It's a perfect choice for strawberry lovers or anyone looking for a refreshing and vibrant cocktail. Cheers!

Fire Flower **\$22**

The Fire Flower cocktail is an exciting and visually stunning drink that is sure to captivate your senses. Inspired by the fiery flower power-up from Super Mario, this cocktail combines vibrant colours and bold flavours to create a truly unique experience

New Fashioned **\$23**

The New Fashioned seeks to reimagine the flavours and presentation of the Old Fashioned while retaining its essence and character. Unlike the muddled fruit commonly found in an Old Fashioned, the New Fashioned incorporates fresh fruits and other elements to enhance the flavour profile.

SANS ALCOHOL

MOCKTAILS

Premium non-alcoholic cocktails

Cucumber Mint **\$14**

Our Cucumber Mint mocktail is a refreshing and invigorating non-alcoholic beverage that combines the crispness of cucumbers with the coolness of mint. It's a perfect choice for those who prefer a light and revitalizing drink without any alcoholic content

Blackberry Basil **\$14**

The Blackberry Basil Mocktail is an invigorating non-alcoholic beverage that combines the natural sweetness of blackberries with the herbaceous flavour of basil. It's a perfect option for those looking for a flavorful and vibrant drink without the inclusion of alcohol

Grapefruit Lychee **\$12**

This Grapefruit Lychee mocktail is a stimulating, flavorful non-alcoholic beverage that combines the tartness of grapefruit with the delicate sweetness of lychee. It is a popular choice for those who prefer non-alcoholic alternatives or want a light and fruity drink

Raspberry Aloe **\$13**

This revitalising mocktail is a refreshing and vibrant non-alcoholic beverage that combines the flavours of raspberries and aloe vera. It's a delightful drink that offers a unique blend of sweet and tangy flavours with a hint of herbal freshness

Strawberry Tonic **\$13**

This invigorating beverage offers a balance of sweetness and a hint of tartness plus an effervescent, fizzy kick from tonic water. It's an excellent choice for warm summer days, parties, or any occasion where you want a delightful and alcohol-free beverage. Enjoy!

SANS ALCOHOL

Evian sparkling water (750ml) - \$7

Evian mineral water (750ml) - \$7

Sodas - choice of coke, diet coke, sprite, canada dry ginger ale - \$7

Orange juice - \$6

Seasonal lemondade - \$6

Americano - \$4.50

Latte (2% or almond milk) - \$4.50

Cappuccino (2% or almond milk) - \$4.50

Espresso - \$4.50 (single) or \$4.25 (double)

WINE

Select from our recommended wine list at preferred pricing. Wine is charged by the bottle as opened.

WHITE

- Pinot Grigio, Caposaldo, Delle Venese, IT \$75
- Sauvignon Blanc, Corus Vineyard, Niagara Peninsula, CAN \$70
- Chardonnay, Cartlidge & Browne, California, USA \$75
- Sauvignon Blanc, 'attitude' Pascal Jolivet, Loire, FRA \$75
- Chablis, Domaine Fourrey, Bourgogne, FRA \$90
- Sancerre, Domaine De La Villandière, Loire, FRA \$105

RED

- Côtes du Rhône, Vieux Clocher, Rhone, FRA \$75
- Bordeaux Blend Royal Reserve, 13 Kings Cellars, Niagara, CAN \$70
- Cabernet Sauvignon, Silver Trail, California, USA \$85
- Pinot Noir, Cartilidge & Browne, California, USA \$85
- Pinot Noir, 'Vienes Vignes', Maison Roche De Bellene, Bourgogne, FRA \$105

SPARKLING & CHAMPAGNE

- Prosecco, Bellino, Veneto, ITA \$75
- Champagne, Victoire Brut reserve, FRA \$105

Additional selections available upon request at market pricing
ALL WINES & VINTAGES ARE SUBJECT TO CHANGE BASED ON
AVAILABILITY ON THE DAY OF THE EVENT