



S t a g e

HOLIDAY - 2024





## HOST YOUR HOLIDAY CELEBRATION AT STAGE.

Your choice of group reservations, semi-private, or fully private space bookings. Stage Wine Bar can host up to 60 seated, and 90 reception style. Enjoy our street side patio for a little extra Fernwood flare, weather permitting, for a welcome bubbly reception with your private space booking.

### GROUP RESERVATIONS

- Available for groups of 10 - 16 guests
- Pre decided set event menu required with 1 group bill
- No food and beverage spend minimum required

### SEMI-PRIVATE BOOKING

- Available for groups of 10 - 40 guests
- Pre decided set event menu required
- Minimum spend requirement based on booking date:
  - FRI & SAT - \$4800 before taxes and gratuity
  - SUN - THUR - \$3800 before taxes and gratuity

### PRIVATE BOOKING

- Available for groups of up to 60 seated or 90 reception style
- Pre-organized catering required
- Minimum spend requirement based on booking date:
  - FRI & SAT - \$7600 before taxes and gratuity
  - SUN - THUR - \$6800 before taxes and gratuity

### THE PERKS

- All group bookings include the first round on us!
- Enjoy fully custom menus written specifically for your group. Let us know what you like and what you don't and our team will create magic for you. All menus can be done to accommodate your guests dietary requirements. Menu pricing on average around \$84/guest
- All the wine and things! Our team will help hand pick the perfect paired wines to go with dinner. More of a cocktail group? Say no more! We do it all.

## DATE RETAINER

For Semi-Private and Private Event bookings, Stage requires a non refundable date retainer deposit of \$750 to secure your event date.

This date retainer will go against the required F&B minimum spend.

## TAXES + GRATUITIES

All menu items and your required Food and Beverage Minimum spends are subject to 5% GST and a 20% auto gratuity. An additional 10% PLT, provincial liquor tax, applies to all alcoholic beverage items. These are not included in the minimum spend requirements.

## DEPOSITS + FINAL PAYMENTS

For Group Reservations, no deposit is required, however a CC will be required to confirm the reservation.

For Semi-Private and Private Event bookings, Stage will set up a pre-event deposit schedule that best suites your needs. Deposit invoices will be sent out a minimum of one week prior to the scheduled due dates. Final event payments are due no later then 1 week from your final event invoice. Day of added items will be invoiced with net 7 days terms.

## CANCELLATION POLICY

We get it, things happen sometimes.

### GROUP RESERVATIONS

No penalty if cancelled within 72 hours. Inside 72 hours, a \$15/per person cancellation penalty will be applied to the Credit Card on file.

### SEMI-PRIVATE + PRIVATE

An in-depth cancellation policy will be laid out in your booking agreement. The initial \$750 event deposit is non refundable however Stage will set up a tiered cancellation timeframe prior to booking.



# menu \$83pp

*Served family style*

## first

Bread & Butter, Olives, Pickles  
Pork terrine w/ summer preserves  
Rosti w/ creme fraiche  
Oeuf mayo  
Prawn cocktail

*Optional course additions:*

*Oysters \$24/half dozen*

*Caviar \$45pp*

## second

Halibut w/ seasonal veg & jus  
Roast duck, preserved berries & duck jus  
Side Parementier  
Radicchio Salade

*Optional course additions:*

*Roasted Bone Marrow w/toast \$15pp*

*Bone-in Sirloin Steak w/bordelaise & frites \$35pp*

## third

Tarte Tatin  
Chocolate Ganache

*Optional course additions:*

*Cheese Course \$15pp*

## SAMPLE MENUS

A sample of menus from events past. If you love these ones, we can totally do them! But also happy to create custom ones.

**NOTE |** Stages service style is in a family style of service and not in the traditional "course style". Dishes will come out as they are ready for everyone to enjoy together

## canape

*Available as a pre dinner reception of full dinner replacement.*

*Price per person based on current market*

liver mousse

baguette, jam

-

octopus ceviche

fingerlings, lime leaf

-

coronation chicken terrine

sake plums

-

pighead

pickled chili, brine shrimp

-

autumn crudité

chestnut ranch






## LET'S CONNECT

 [events@stagewinebar.com](mailto:events@stagewinebar.com)

 [stage.fernwood](https://www.instagram.com/stage.fernwood)

 [stagewinebar.com](http://stagewinebar.com)

Stage Wine Bar

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