now booking

fall / winter 2023-24

PRIVATE LUNCHEONS

CORPORATE EVENTS

FAMILY MEALS

BIRTHDAYS

ANNIVERSARIES

& MORE

www.shysplace.ca

PRIVATE LUNCHEONS At Shy & Moree

WE ARE A SMALL SCRATCH KITCHEN,
AS SUCH WE CAN ACCOMMODATE MOST
ALLERGENS WITH NOTICE.

WE ARE NOT A FAST FOOD
ENVIRONMENT AS ALL ITEMS ARE
PREPARED FRESH TO ORDER.

FINAL GUEST COUNT IS REQUIRED
7 DAYS IN ADVANCE.

YOUR EVENT COORDINATOR WILL
DESIGN CUSTOM MENUS AND ENSURE
TASTEFUL AND COMPLIMENTARY DECOR
FOR YOUR EVENT.

DRINK OFFERINGS CAN BE DETERMINED AHEAD OF TIME OR LEFT AS AN OPEN BAR.

COFFEE & TEA STATIONS INCLUDED IN
ALL PACKAGES

the finer DETAILS

MINIMUM SPEND COMMITMENTS ARE IN PLACE FOR ALL EVENTS. ONE BILL - SEPARATE TABS NOT AVAILABLE.

SEATING IS ON OUR SECOND FLOOR WITH NO ELEVATOR/RAMP. PARTIES OF OVER 20 WILL BE SAT ON THE SAME FLOOR IN SEPERATE ROOMS.

GRAZING TABLE UPON ARRIVAL & PRIX FIXE MENU CHOICE.

TIMELINE: 11:30AM SHARP - 3PM

NET (PRE TAX & 20% GRATUITY)

12-20 guests \$1500 \$ 100 ROOM RENTAL FEE INCLUDED

21-30 guests \$2100

\$ 250 ROOM RENTAL FEE INCLUDED

31-40 guests \$3500

\$ 350 ROOM RENTAL FEE INCLUDED

41+ guests require a full restaurant buy-out.

PRIX FIXE MENU #1 \$59 PER PERSON + TAX + GRATUITY

to start

chef's tomato bisque

ceaser salad

to follow

smoked brisket sandwich

sweep pea risotto

moroccan chicken sandwich

garlic shrimp rosé capellini

to finish

fresh cut fruit board coffee & tea

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PRIX FIXE MENU #2 \$67 PER PERSON + TAX + GRATUITY

to start

chef's tomato bisque

ceaser salad

to follow

steak frites

salmon nicoise

moroccan chicken salad

sweet pea risotto

to finish

chef's dessert selection coffee & tea

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