

PRIVATE EVENTS

2025/ 2026



How we gather matters.

At our house, we aim to curate impactful event experiences for parties of 13-65 guests. We work with you directly to ensure all details, from layout to timing, create a seamless event from start to finish.

We offer private event spaces for the duration of your time with us. We use thoughtful, tasteful decor, and add customized elements to each event.



Our 150-year-old farmhouse with two floors and private rooms has charm and character, and with it, a unique layout. Our events team knows the space well and can guide you in the best direction to ensure your event vision can be achieved using our space. If your vision and budget cannot work with our venue, we will happily suggest local venues that might be a better fit for your occasion. We want you to have an amazing experience wherever you go!

All parties of 13+ are treated as a private event and have a minimum food & beverage spend commitment in place.

To properly advise you on the most suitable event package, we will need the following information:

1. The total guest count
2. Date of your event
3. Which service are you looking to book? (Brunch, Lunch, Dinner)
4. Total budget (including tax & gratuities)
5. Any anaphylactic or severe allergens/ dietary restrictions
6. Ensure there are no severe mobility restrictions among your guests*

Our private events are hosted on our second floor with no elevator or ramp access.

Shy's Place Event Contract Agreement will need to be signed and returned with the attached credit card authorization to confirm your event.





Event Options

LUNCH EVENTS

MENU STYLE: SIT DOWN - 3-COURSE PRIX FIXE MENU

MINIMUM FOOD & BEVERAGE SPEND COMMITMENT:

13-20 GUESTS: \$1500 NET - \$150 ROOM RENTAL FEE INCLUDED

21-30 GUESTS: \$2100 NET - \$250 ROOM RENTAL FEE INCLUDED

31-40 GUESTS: \$3500 NET - \$350 ROOM RENTAL FEE INCLUDED

TUESDAY-FRIDAY | ARRIVAL 11:30 AM SHARP - 3 PM DEPARTURE

DINNER EVENTS

MENU STYLE: SIT DOWN - 3-COURSE PRIX FIXE MENU

MINIMUM FOOD & BEVERAGE SPEND COMMITMENT:

13-20 GUESTS: \$1500-\$2500 NET - \$250 ROOM RENTAL FEE INCLUDED

21-30 GUESTS: \$3000- \$3500 NET - \$350 ROOM RENTAL FEE INCLUDED

31-40 GUESTS: \$4500- \$6000 NET - \$450 ROOM RENTAL FEE INCLUDED

TUESDAY- SUNDAY | ARRIVAL 6 -7 PM - 11:30 PM DEPARTURE

BRUNCH EVENTS

MENU STYLE: SIT DOWN - BUFFET

13-30 GUESTS

MINIMUM FOOD & BEVERAGE SPEND COMMITMENT:

13-20 GUESTS: \$1500-\$2500 NET - \$250 ROOM RENTAL FEE INCLUDED

21-30 GUESTS: \$3000- \$3500 NET - \$300 ROOM RENTAL FEE INCLUDED

SATURDAYS ONLY | 30 GUEST MAXIMUM | ARRIVAL 10 AM SHARP- 2 PM

FULL HOUSE RENTAL

MENU STYLE: COCKTAIL STYLE- LIVE ACTION STATIONS & BUFFET

41-65 GUESTS

MINIMUM FOOD & BEVERAGE SPEND COMMITMENT \$15 000 NET*

LIMITED AVAILABILITY - TIMELINE CUSTOMIZABLE

***NET** = pre 13% tax and 20% gratuity

***RANGE** depends on the total # of guests, and the day of the week requested



The Space

13-20
Guests

**Largest dining room on the upper level.
Maximum of 20 guests.**





The Space

21-30
Guests

Use of two adjoining rooms on the upper level. Seating across two separate tables is required for dining portion. Mingling between rooms when not dining encouraged.



Maximum of 30 guests.



The Space
31-40
GUESTS
LUNCH & DINNER ONLY

Also known as: "Half House Rental"
The entire second floor is available for event use.
Separate tables across 3 rooms are required for the dining portion of event.
Mingling between all rooms is encouraged!
40 guests maximum.



Next Steps



Connect with our Event Co-ordinator

Once you've carefully reviewed the details of the event package and are ready to secure your booking, our events coordinator will be in touch with you to send the event contract, discuss menu choices and customization, and plan your bar/ drink offering. This is a great time to share any important information about your personal vision for the event, along with colour schemes, AV needs, decor, etc. Once the contract is signed and returned, a non-refundable deposit totalling the amount of the "room rental fee" for your event will be charged upon booking to confirm your event.



Select your menus

You've got time to decide on the best menu for your event!

We require menu selections 7 days in advance of your event to ensure adequate time for custom orders.

Because we change menus seasonally, there may be a slight delay in menu availability between booking and menu confirmation. Due to the nature of our industry, all menus are subject to change based on availability.



Relax and look forward to the event!

Let us take it from here!

We'll make sure you have any important information, and if we need any additional clarity from you, we'll be sure to let you know! You can email us anytime if there's something you think we need to know.

We want you to enjoy the event as much as – if not more – than your guests!

Shys Place Events

EMAIL: EATATSHYS@GMAIL.COM

PHONE: 905 - 690 - SHYS (7497)

EVENT CO-ORDINATOR : KAYLA SPEER

FAQ



CAN WE BRING OUR OWN DESSERT/ WINE?

A: We don't allow outside food or drinks in the restaurant, but a single cake can be brought in with a \$20 flat fee.

CAN WE BRING DECORATIONS?

A: We provide tasteful complimentary decor for all events. Guests are welcome to send a list of decor they'd like to bring for our team to review and advise. Space is an important element of our event setup up so large items/ extra tables/ photo backdrop areas may require additional space rental or not be available. We cannot have any items pinned to the wall or any decor that may damage the paint or the picture frames on the wall. No glitter/ confetti is permitted. If tape is to be used, it must be painter's tape. Our team will happily walk you through what items will and may not work based on your event space.

CAN WE ORDER OFF THE FULL MENU?

A: All events of 13+ guests will be able to select from the curated event menus. Full menus are not available for our private events. Some customization of menus is available - please let our events organizer know what items you'd like to add to the event menu, and we can advise on cost differences and availability.

CAN WE HAVE SEPARATE TABS?

A: All events of 13+ guests are managed on ONE singular tab. The bill can be split equally in half across two cards, or one bill for food and one bill for alcohol can be managed. Otherwise, separate tabs are not available.

CAN WE ADJUST THE TIMELINE LISTED IN THE EVENT MENU? FOR EXAMPLE, FOR A DINNER EVENT, WE WANT TO ARRIVE AT 5 PM AND EAT BY 6 PM. IS THAT POSSIBLE?

A: The timelines outlined on each event menu are essential for the success of the event. We are unable to adjust the timelines. A request can be added to your event, but all guests and organizers should anticipate following the dining timelines outlined on the event menu specific to your event.

IF WE DON'T WANT TO BOOK AN EVENT, CAN WE BE SEATED AT SEPARATE TABLES IN THE RESTAURANT INSTEAD?

A: We don't recommend this option as it usually causes at least one guest to be upset that the tables are separated or not served at the same time. Our venue layout is limited to how many guests can sit in one section, so the group is usually separated across the restaurant in completely different rooms. We are happy to explore this option, but availability is limited, and it is not recommended by our service team based on experience.

HOW MANY PEOPLE CAN WE HAVE BEFORE IT'S CONSIDERED A PRIVATE EVENT?

A: All parties of 13 or more guests are booked as a private event. We can host a maximum of 12 guests at one table on our upper level as a regular dining experience.

CAN I COME AND VIEW THE SPACE?

A: Absolutely! You can pop in any time during opening hours and look around. Our events coordinator may not be available to tour you personally, but any staff member can show you the rooms. All events are set up on the day of the event, so you won't see the layout in advance, as the restaurant will be set with a standard dining setup. We have done our best to provide photo examples of the different layouts for your reference.

Our team is here to help and happy to chat details!

Please email us with any questions you have that are not answered above.

GUEST REVIEWS



Thanks so much to you, Chef and all the rest of
the team that took care of us last evening.

We had a fantastic time. Everyone loved the food.

The setting was perfect and the service
was top-notch. We wanted easy and stress-free
so that we could enjoy the day with family
and friends, and that is exactly what we got.


— —  — —
— Vanessa + Brett

The food,
service...absolutely flawless! We had so much fun celebrating
2 of our best friends at Shy's!
We've been customers since the beginning and will continue for
as long as you'll have us!

— Mel —   — —

Party last night at Shy's was off
the charts. Everyone loved it.
Food, Service and the
atmosphere was incredible.
Thanks again. Cheers.

— —    — —

I just wanted to say thanks so much for
having us today!
I have had nothing but rave reviews for the
venue, food and service!
Everything was so wonderful.
Thanks again
—Brandie — 

I just wanted to send you and the Shy's team a
BIG thank you for hosting our team party!
My coworkers couldn't stop raving about the food,
the décor, and of course, that amazing spirits bar you put
together for us!
It was such an awesome night, and I'm super excited for our
next opportunity to host at Shy's
— Diana



Just wanted to tell you that
you guys put on a fabulous night.
From the decor to the food
everything was absolutely perfect
and it was such a great night!

— Shelley —   — —