



Private Dining and Events Guide

NORTHERN



MAVERICK

Brewing Co.





Located in the heart of Toronto, in the trendy King West neighbourhood, Northern Maverick is one of Toronto's newest breweries and restaurants.

Offering a **state-of-the-art microbrewery, 160 seat restaurant, 40 seat private dining room and a 102 seat patio**, there is more than enough room to accommodate your private function. The restaurant features an impressive **70-foot quartz bar complete with an oyster bar and 9 craft beers brewed on site** pouring from our taps. Northern Maverick is proud to offer seasonally inspired house cocktails and an extensive wine list.

Executive Head Chef Andrew Dahl comes to Northern Maverick's kitchen with a wealth of knowledge in local and sustainably-sourced food. The **fiercely local menu**, offers an elevated culinary experience with **house-made charcuterie, artisanal cheese and curated food** that pairs well with beer.

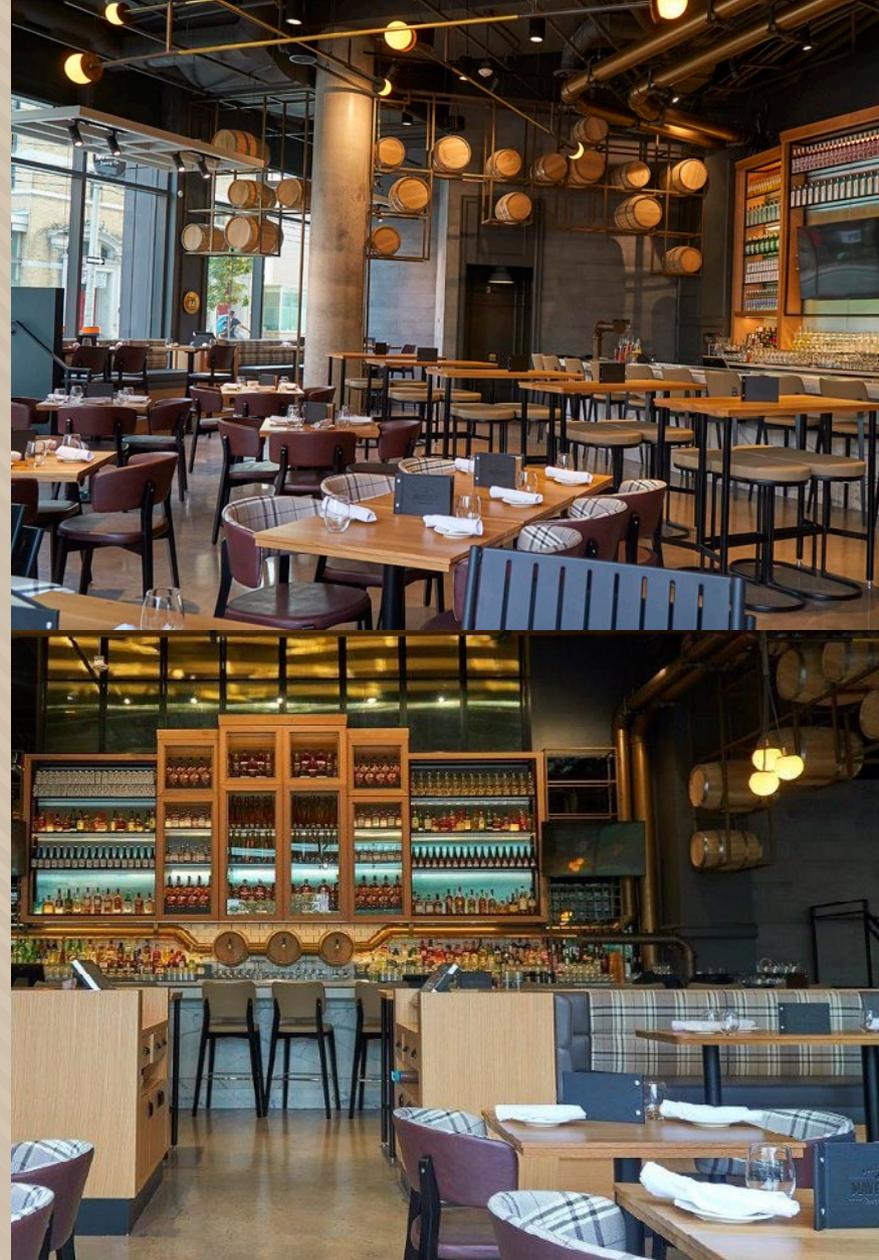
From **daytime meetings** in a unique venue to **evening galas**, the Northern Maverick events team is excited to offer the best in event planning, gastronomy and service, tailored to fit your needs. Northern Maverick invites **functions of all sizes** ranging from **private beer classes** for 10 persons followed by a **paired dinner** at our Chef and Brew master's table to **full venue buy outs** for up to 350 guests.



The Main Dining Room

The open concept dining room features a custom built bar and soft wood finishings with comfortable seating & over 4000-square-feet of dining space. The main dining room can accommodate up to 160 persons for a sit down dinner or 350 for a cocktail style affair.

State of the art technology allows guests to take advantage of the 7 flatscreen TVs for presentation purposes or just to watch the game. DJ outputs are available as well as Apple device hook ups.





The Private Dining Room

Located on the 2nd floor, the private dining room, which is wheelchair accessible, features a beer & food library and a custom-built bar where guests can enjoy creative cocktails, wine & beer.



Retractable folding glass windows give a bird's-eye view of the restaurant below or allow for complete private dining. The private dining room can accommodate up to 40 persons for a sit-down brunch, lunch or dinner, or 55 guests for a cocktail reception.

Semi Private Reservations

Not big enough to buy out the entire venue?

Not to worry, Northern Maverick can reserve a large space of the restaurant for groups of 60 to 80 for a sit-down lunch or dinner, or for up to 120 persons for cocktails and elevated bar snacks.





Patio

With large retractable 20 foot glass doors that let the outside in, our street-level patio is ideal for guests looking for a landscaped urban oasis.

The patio can accommodate reservations for groups of 15 or more with a set menu, or part of the patio for groups of 30 to 100.



Brew School

Perfect for corporate groups, add an experience to the next team outing by visiting the brew school; meet with brew master Andrew Crowder, who joins the team after five years at Muskoka Brewery.

Crowder's unique palate is a product of significant industry experience combined with an educational background that has allowed him to hone in on his understanding of the science behind quality brewing. Crowder's passion and wealth of knowledge come through in Northern Maverick's selection of finely crafted brews.

Step into the brewery and learn the ins and outs of beer making and then sample our finest beers. Finish the experience with a chef-paired menu. The most fun you've ever had at school.





Flair Bar

At Northern Maverick we aim to break the mold and bring excitement to your event at every level.

By booking a flair bartender at your next event, we will bring a unique experience to your guests.

Perhaps you and your guests would like to try your hand at making cocktails. Our mixology experience features getting behind the bar with our head bartender Matt Conway. His diverse cocktail program features three distinct cocktail varieties: house-inspired beverages that gently push flavour boundaries; modern twists on classic favourites; and beer cocktails where traditional lines between beer and cocktails are blurred.

Perfect for groups of 6 to 20 who aren't afraid to use spirits as a form of expression.

Oysters

At the helm of our Oyster bar, guests will find our renowned professional shuckers. With a vast knowledge of varietals, flavours, and pairings, they can be sure to find the right oyster for you.

Our oyster bar carries 5 varieties of oysters and we showcase 5 house made sauces. Be sure to ask for the Inner Beauty sauce the next time you book our oyster station for your event.



Our Food

Chef Andrew Dahl creates a menu that features globally-inspired food with local produce and proteins, farm to table style.

Set menus are designed with large groups in mind, showcasing our favourite dishes and highlighting our in-house made charcuterie program, local cheeses and oysters.

With 3 set menus to choose from, large parties of 15 or more can dine in either a private or semi private setting.

Classic canapés with a Maverick twist can be served before any dinner function or as a compliment to any of our food stations.



Guests wanting a truly epicurean experience are invited to take a gastronomic journey at the Chef's table hosted by the restaurant's chefs and brewers.

The highly coveted table is offered to one group per evening and includes a five to seven-course menu accompanied by Northern Maverick's house-brewed craft beer.





Event Reservations

All groups of 15 or more are required to dine from our set menus and do require a signed event agreement upon making a reservation. All groups of 15 or more will have a 20% service charge added to the net total of the bill.

While Northern Maverick does not charge a room rental fee, a food and beverage minimum is required for all bookings in the private dining room and for all semi-private bookings in the restaurant for 30 or more guests.

All food and beverage minimums do not include taxes, gratuities and venue fees or any additional services or rentals required. All food and beverage must be provided by Northern Maverick, exceptions can be made in writing only upon venue approval. Additional fee may be applied.

All venues are offered 'as is' – a small fee will be required to transform the venue based on your needs. Set-up fees range in price depending on the amount of furniture that needs to be removed and replaced post your event.

Inclusions

Include all servers and barstaff required based on confirmed guests total; all table flatware; glassware; all existing tables and chairs; white cotton napkins; in-house lighting and candles; and venue selected back ground music.

Beverages

Northern Maverick is happy to assist you in creating a bar package that suits your needs and budget. A set fee for an “open bar” is not available; all beverage options are charged based on consumption. As the host of the event, please let us know if you wish to offer a cash bar, ticketed bar or a host paid bar – basic and premium options are available. Corkage fees are not available and outside wines are not permitted.

Food and bar offerings must be submitted via email to kendra@northernmaverick.ca at minimum of fourteen (14) days before the event date. Final confirmed guest count is required 3 business days in advance of the event. The group will be charged according to the last confirmed group size or the number of guests served, whichever is greater.

A/V – an A/V fee is applicable when using the in-house system. It is recommended that all A/V is tested at the venue 48 hours in advance as no tech support is available on-site.

An Events Manager is on site Monday to Friday. All site inspections and appointments need to be booked directly with the Events Manager. All inquiries are welcome, please expect a response to all emails and phone calls within 24 hours.

Deliveries for events must be arranged in advance and approved in writing. Deliveries are accepted Monday to Friday from 9 a.m. to 5 p.m. Unscheduled deliveries will not be accepted.

Payments and Deposits

A 25% non-refundable deposit is required for all private bookings upon signing. An additional 25% deposit of the food and beverage minimum is required 30 days before the event, for a total of 50% deposit based on the food and beverage minimum. The balance is due at the conclusion of the event.

The balance owing can only be invoiced the following business day if arrangements have been approved in writing by the venue.

A valid credit card is required to hold all reservations for groups of 15 or more.

Northern Maverick Brewing Co.

115 Bathurst Street
Toronto ON
M5V 2P9

Restaurant 416 540 4030

Events Department 416 540 4030 x 3

Email kendra@northernmaverick.ca

Hours of Operation:

Mon: 11:00am - 12:00am

Tues: 11:00am - 12:00am

Wed: 11:00am - 1:00am

Thurs: 11:00am - 2:00am

Fri: 11:00am - 2:00am

Sat: 11:00am - 2:00am

Sun: 11:00am - 12:00am

