

# GROUP BOOKINGS AND EVENTS

NORTHERN  
MAVERICK  
Brewing Co.



**LOCATED IN THE HEART OF TORONTO, IN THE TRENDY KING WEST NEIGHBOURHOOD, NORTHERN MAVERICK IS ONE OF TORONTO'S TOP BREWERIES AND RESTAURANTS.**

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Offering a state-of-the-art microbrewery, 170 seat restaurant, 30 seat private dining room and a 150 seat patio, there is more than enough room to accommodate your private function. The restaurant features an impressive 70-foot quartz bar showcasing our craft beers brewed on site.

The award winning food and beverage menu offers an elevated culinary experience with house-made charcuterie, artisanal cheese and curated food - all designed to pair well with our beers, wine or our house-made cocktails.

From social gatherings to evening galas, the Northern Maverick team is excited to offer the best in event planning, gastronomy and service - tailored to fit your needs.

# THE MAIN DINING ROOM

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The open concept dining room features a custom built bar and soft wood finishing with comfortable seating and over 4000-square-feet of dining space.

The main dining room can accommodate up to 170 persons for a seated dining experience, or 350 guests for a cocktail style affair.







# THE PRIVATE DINING ROOM

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Located on the second floor, the Private Dining Room features a custom-built bar where guests can enjoy creative cocktails, wine and beer for an intimate dining experience or mix-and-mingle social.

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 30 persons seated or 50 guests standing, and is wheelchair accessible.



# SEMI-PRIVATE RESERVATIONS

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Not big enough to buy out the entire venue? Not a problem.

Northern Maverick can reserve a large portion of the restaurant for groups of 60-80 for a sit-down lunch or dinner, and up to 120 guests for cocktails and elevated snacks.





# THE PATIO

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With large retractable 20-foot glass doors that let the outside in, our street-level patio is ideal for guests looking to add an urban oasis to their event.

The patio can be reserved when booking a semi-private or fully private experience in the main dining room, and can accommodate groups of 30-100.



*"...there's nothing better than a burger and a pint."*

- Mark Pupo on Northern Maverick,  
named one of Toronto Life's Best Restaurants





## **NORTHERN MAVERICK OFFERS A MENU THAT FEATURES GLOBALLY-INSPIRED FOOD WITH LOCAL PRODUCE AND PROTEINS, FARM-TO-TABLE STYLE.**

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

Classic canapés with a Maverick twist and our elevated Food Stations are the perfect pairing for a networking event or social gathering.

# PRIX FIXE DINNER MENUS

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\$55/person

## FIRST COURSE

*choice of one...*

### SEASONAL MIXED GREENS

mustard greens, local heirloom tomatoes,  
Niagara Pinot Noir vinaigrette

### BEER + CHEESE CHOWDER

smoked cheese, handcrafted lager,  
house made lardons, croutons

## SECOND COURSE

*choice of one...*

### BUTTERMILK FRIED CHICKEN

Ontario chicken, house made cornbread,  
fries, mango habanero hot sauce

### MAVERICK BURGER

dry-aged house ground chuck, house made  
bacon, house smoked cheese, Russian dressing

### CHEF'S FEATURED VEGAN DISH

ask your server for details

## THIRD COURSE

### CRÈME BRÛLÉE

house baked custard, crisp sugar topping

\$65/person

## FIRST COURSE

### CHARCUTERIE + ARTISANAL CHEESE

Chef's choice, served alongside grainy mustard, seasonal compote, house pickles, crostini  
(served family style)

## SECOND COURSE

*choice of one...*

### SEASONAL MIXED GREENS

mustard greens, local heirloom tomatoes,  
Niagara Pinot Noir vinaigrette

### BEER + CHEESE CHOWDER

smoked cheese, handcrafted lager,  
house made lardons, croutons

## THIRD COURSE

*choice of one...*

### WARM SMOKED TROUT

celery root purée, pickled swiss chard, BBQ  
vegetables

### BUTTERMILK FRIED CHICKEN

Ontario chicken, house made cornbread,  
fries, mango habanero hot sauce

### DRY AGED STEAK FRITES

AAA striploin, sautéed shiitake mushrooms,  
compound butter, french fries

### CHEF'S FEATURED VEGAN DISH

ask your server for details

## FOURTH COURSE

### CRÈME BRÛLÉE

house baked custard, crisp sugar topping

# PRIX FIXE DINNER MENUS

## \$75/person

### FIRST COURSE

OYSTERS (3/person)  
mignonette, Chef's hot sauces, shaved horseradish, lemon

### THIRD COURSE

*choice of one...*

SEASONAL MIXED GREENS  
mustard greens, local heirloom tomatoes, Niagara Pinot Noir vinaigrette

### FOURTH COURSE

*choice of one...*

WARM SMOKED TROUT  
celery root purée, pickled swiss chard, BBQ vegetables

DRY AGED STEAK FRITES  
AAA striploin, sautéed shiitake mushrooms, compound butter, french fries

### FIFTH COURSE

CRÈME BRÛLÉE  
house baked custard, crisp sugar topping

### SECOND COURSE

CHARCUTERIE + ARTISANAL CHEESE  
Chef's choice, served alongside grainy mustard, seasonal compote, house pickles, crostini (served family style)

BEER + CHEESE CHOWDER  
smoked cheese, handcrafted lager, house made lardons, croutons

BUTTERMILK FRIED CHICKEN  
Ontario chicken, house made cornbread, fries, mango habanero hot sauce

MAVERICK BURGER  
dry-aged house ground chuck, house-made bacon, house smoked cheese, Russian dressing

CHEF'S FEATURED VEGAN DISH  
ask your server for details

## \$80/person

### FIRST COURSE

OYSTERS (3/person)  
mignonette, Chef's hot sauces, shaved horseradish, lemon

### THIRD COURSE

BEER + CHEESE CHOWDER  
smoked cheese, handcrafted lager, house made lardons, croutons

### FIFTH COURSE

*choice of one...*

WARM SMOKED TROUT  
celery root purée, pickled swiss chard, BBQ vegetables

DRY AGED STEAK FRITES  
AAA striploin, sautéed shiitake mushrooms, compound butter, french fries

### SIXTH COURSE

CRÈME BRÛLÉE  
house baked custard, crisp sugar topping

### SECOND COURSE

CHARCUTERIE + ARTISANAL CHEESE  
Chef's choice, served alongside grainy mustard, seasonal compote, house pickles, crostini (served family style)

### FOURTH COURSE

KALE + CHARD SALAD  
swiss chard, roasted garlic dressing, house-made bacon, grana padano, croutons

BUTTERMILK FRIED CHICKEN  
Ontario chicken, house made cornbread, fries, mango habanero hot sauce

CHEF'S FEATURED VEGAN DISH  
ask your server for details



# FOOD STATIONS

pricing is per person | minimum 50 guests

<u>OYSTER STATION</u> mignonette, Chef's hot sauces, shaved horseradish, lemon	\$4.00
SHUCKER FEE <i>mandatory</i> <i>all events of 125 or more persons require 2 shuckers</i>	\$250.00
<u>CARVING STATION</u> roast beef or smoked turkey, sliced by a Chef fresh rolls, horseradish, jus, mustard	\$40.00
CHEF FEE <i>mandatory</i>	\$250.00
ADD ROASTED VEGETABLES	\$7.00
ADD KALE + CHARD SALAD	\$7.00
<u>SUCKLING PIG</u> a whole suckling pig served with fresh rolls	\$800.00
CHEF FEE <i>mandatory</i>	\$250.00
ADD ROASTED VEGETABLES	\$7.00
ADD KALE + CHARD SALAD	\$7.00
<u>TACO STATION</u> <i>three offerings of tacos</i> steak, fried battered fish (cod), vegan (rice, beans) corn tortillas, slaw, pico di gallo, guacamole, limes, hot sauces	\$27.00
CHEF FEE <i>mandatory</i>	\$250.00

# HORS D'OEUVRES

minimum order of 24 pieces per item

## VEGETARIAN

VEGAN MAKI ROLL \$3.25  
soy glaze, DF

VEGETABLE PAKORA \$4.00  
mango honey, GF DF

MAVERICK SALAD ROLL \$4.00  
rice paper, gem lettuce, daikon  
radish, crispy vermicelli, peanut  
sauce, GF DF

SKEWERED SEASONAL \$4.00  
ROASTED VEGETABLES  
with za'atar, GF DF

ZUCCHINI CAKES \$4.00  
topped with ricotta

TRUFFLE GNOCCHI \$6.50  
served in a street food box

GNOCCHI MARINARA \$5.00  
served in a street food box

## SEAFOOD/FISH

SMOKED TROUT ON ROSTI \$6.50  
lemon crema

OYSTERS \$4.50  
GF DF

SEARED TUNA ON TARO CHIP \$5.50  
avocado crème, cucumber salsa

SCALLOP + LARDON \$7.50

## BAR SNACKS

BACON POPCORN \$4.50  
served in a street food box

FRENCH FRIES \$4.00  
served in a street food box

TRUFFLE FRIES \$5.50  
served in a street food box

FRIED CHICKEN WINGS \$4.50  
house made BBQ sauce (mild), mango  
habanero (medium), ghost pepper (hot)

## PROTEIN

MINI BOCCONCINI + PROSCIUTTO + \$5.00  
CHERRY TOMATO SKEWER

ROAST CHICKEN SALAD \$5.50  
served on a biscuit

CLASSIC POUTINE \$5.50  
cheese curds, gravy, served in a street food  
box

CHICKEN SATAY \$5.50  
hoison sauce (not GF)

BEEF TARTARE \$6.50  
served on a corn chip, house pickled veg,  
sambal aioli

MEATBALL SLIDER \$6.00





# DELECTABLE BOARDS

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## CHEESE + CHARCUTERIE BOARDS

MEDITERRANEAN BOARD	\$24.00
hummus, baba ganoush, seasonal pickled vegetables, marinated olives, fresh flatbread	
CHARCUTERIE PLATTER	\$27.00
grainy mustard, seasonal compote, house pickles, crostini	
CHEESE PLATTER	\$27.00
seasonal compote, fresh fruits, nuts, honey, crostini	
GRAND CHEESE STATION (serves 200 people)	\$3,000.00
an elaborate display of over 10 types of cheese	

## HOUSE MADE ROMAN STYLE PIZZA - serves 8

MUSHROOM	\$27.00
roasted woodland + shiitake mushrooms, alfredo sauce, truffle oil	
BACON	\$27.00
house cured + smoked bacon, mozzarella cheese, tomato sauce	
ALOHA	\$27.00
fresh prosciutto, house lardons, grilled pineapple, sweet + sour glaze	
VEGAN	\$27.00
tomato sauce, seasonal vegetables, no cheese	

## DESSERTS

CHURROS   COOKIES   FRESH FRUITS   SEASONAL SQUARES	\$16.00
CRÈME BRÛLÉE (individual)	\$12.00
FRUIT PLATTER	\$14.00







# READY TO BOOK YOUR NEXT EVENT?

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[EVENTS@NORTHERNMAVERICK.CA](mailto:EVENTS@NORTHERNMAVERICK.CA)

(416) 540-4030

[NORTHERNMAVERICK.CA/EVENTS](http://NORTHERNMAVERICK.CA/EVENTS)

115 BATHURST STREET

TORONTO, ON

M5V 2P9

While Northern Maverick does not charge a room rental fee, a food and beverage minimum is required for all semi-private and private bookings.

All food and beverage minimums do not include taxes, gratuities and venue fees, or any additional services or rentals required. A 25% non-refundable deposit is required for all event bookings. Deposits will be applied to the final bill on the day of the event, upon which the balance owing is due.

