

A decorative border surrounds the entire page, featuring a wavy line with stars and hearts at the corners and midpoints.

Christmas **PARTIES**

AT THE STOVE



2026

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THE SPACE

RESTAURANT CAPACITY:

~ 45 ON EACH OF THE UPPER AND LOWER FLOORS

EITHER FLOOR OR THE ENTIRE RESTAURANT CAN BE
RENTED PRIVATELY FOR AN ADDITIONAL FEE.

FEES VARY - PLEASE ENQUIRE

CHOICE OF SEATING AND TIMES THAT WORK
BEST FOR YOUR GUESTS:

FIRST SEATING: 4:30/5PM - 2.5HR TIME LIMIT

SECOND SEATING: 7:00/7:30PM - 3.5HR TIME LIMIT

OUR UPSTAIRS LEVEL IS MORE MODULAR
AND SUITED FOR LARGER GROUPS. THE LOWER
LEVEL HAS SMALLER SECTIONS AND CAN
COMFORTABLY SIT TABLES UP TO 12.

TABLE CONFIGURATION TO BE MUTUALLY AGREED UPON
PRIOR TO EVENT

MAIN BAR LOCATED ON LOWER LEVEL
THERE IS NO ELEVATOR, BUT FACILITIES ON BOTH LEVELS
AMPLE ON-SITE PARKING

ALL PARTIES OVER 20 PEOPLE ARE ENCOURAGED
TO USE A SET MENU (SEE MENUS BELOW)

MENU MODIFICATIONS WELCOME...PLEASE ENQUIRE

MENU: VERNON

STARTER

SMOKED MUSHROOM CHOWDER

~ OR ~

CAESAR SALAD

MAIN COURSE

FRESH CUT PASTA

WITH CHICKEN & VEGETABLES TOSSED

IN A PESTO CREAM SAUCE

~ OR ~

CRISPY PICKEREL WITH HOUSE REMOULADE,

BASMATI RICE AND SEASONAL VEGETABLES

~ OR ~

BRAISED BEEF IN RED WINE DEMI-GLAZE.

WITH POTATO GRATIN, ROASTED VEGETABLES, AND

HORSERADISH CRÈME FRAÎCHE

DESSERT

BANANA BRÛLÉE ~ WITH BELLY'S CRAFT CHOCOLATE

GELATO, COCONUT CREAM & CANDIED CASHEWS

~ OR ~

ORANGE CREAMSICLE

WILDFLOWER HONEY & VANILLA ICE CREAM,

ORANGE SEGMENTS, SHAVED WHITE CHOCOLATE

\$70 PER PERSON + TAXES & GRATUITY

MENU: PENINSULA

STARTER

SMOKED MUSHROOM CHOWDER

~ OR ~

CAESAR SALAD

~ OR ~

JERK CHICKEN TACOS WITH MANGO SALSA

MAIN COURSE

PROSCIUTTO WRAPPED CHICKEN PARMESAN
ALONGSIDE FRESH PASTA TOSSED IN GARLIC CREAM

~ OR ~

CRISPY PICKEREL WITH HOUSE REMOULADE,
BASMATI RICE AND ROASTED VEGETABLES

~ OR ~

BEEF TENDERLOIN WITH BORDELAISE SAUCE,
POTATO GRATIN AND SEASONAL VEGETABLES

~ OR ~

EGGPLANT PARMIGIANA
ACCOMPANIED BY FRESH PASTA TOSSED IN GARLIC CREAM

DESSERT

ORANGE CREAMSICLE

WILDFLOWER HONEY & VANILLA ICE CREAM,
ORANGE SEGMENTS, SHAVED WHITE CHOCOLATE

~ OR ~

BANANA BRÛLÉE ~ BELLY'S CHOCOLATE GELATO,
COCONUT CREAM, CANDIED CASHEWS

~ OR ~

PHYLLO WRAPPED WHITE CHOCOLATE CHEESECAKE

\$90 PER PERSON + TAXES & GRATUITY

MENU: FAIRY

STARTER

MUSHROOM CHOWDER

~ OR ~

CAESAR SALAD

~ OR ~

JERK CHICKEN TACOS WITH MANGO SALSA

~ OR ~

SCALLOPS ATOP CAULIFLOWER PURÉE & MUSHROOM DUXELLES

MAIN COURSE

PROSCIUTTO WRAPPED CHICKEN PARMESAN,
ALONGSIDE FRESH PASTA TOSSED IN GARLIC CREAM

~ OR ~

SEARED SALMON WITH CAJUN CRAB BUTTER, POTATO GRATIN & VEGETABLES

~ OR ~

STEAK: BEEF TENDERLOIN **OR** RIB EYE WITH BORDELAISE SAUCE,
POTATO GRATIN AND ROASTED VEGETABLES

~ OR ~

BRAISED LAMB SHANK WITH RED PEPPER JELLY AU JUS,
MASHED POTATOES AND SEASONAL VEGETABLES

~ OR ~

EGGPLANT PARMIGIANA
ACCOMPANIED BY FRESH PASTA TOSSED IN GARLIC CREAM

DESSERT

ORANGE CREAMSICLE

WILDFLOWER HONEY & VANILLA ICE CREAM,
ORANGE SEGMENTS, SHAVED WHITE CHOCOLATE

~ OR ~

BANANA BRÛLÉE

CRAFT CHOCOLATE GELATO, CANDIED CASHEWS & COCONUT CREAM
~ OR ~

PHYLLO WRAPPED WHITE CHOCOLATE CHEESECAKE

\$100 PER PERSON + TAXES & GRATUITY

BEVERAGE PACKAGE ADD-ON'S

STANDARD PACKAGE INCLUDES:

- DRAFT BEER (EXCLUDING STELLA ARTOIS)
- "HOUSE" WINE WHITE AND RED (PINOT GRIGIO AND BORDEAUX)
- BAR RAIL SPIRITS SINGLE POURS (EG: VODKA & SODA, RYE & GINGER, RUM & COKE, ETC.)

**> \$28/PER PERSON/PER HOUR
PLUS TAXES & GRATUITY**



COCKTAIL PACKAGE:

- INCLUDES ALL OF THE ABOVE PLUS...
- FEATURE COCKTAILS FROM OUR MENU
- ALL RED & WHITE WINES OFFERED BY THE GLASS
- CHAMPAGNE BY THE GLASS
- ALL BEER - DRAFT BEER, LOCAL CRAFT BEER CANS, AND BOTTLED INTERNATIONAL BEER

**> \$32/PER PERSON/PER HOUR
PLUS TAXES & GRATUITY**



PREMIUM PACKAGE:

- INCLUDES ALL OF THE ABOVE PLUS...
- PREMIUM SPIRITS – EX: GREY GOOSE, BELVEDERE, FINE SCOTCH'S, ETC.

**> \$40/PER PERSON/PER HOUR
PLUS TAXES & GRATUITY**

SPECIFICS AND DETAILS:

- ALL MENUS INCLUDE
 - LOCALLY BAKED BREAD FROM HENRIETTA'S
 - COFFEE & TEA WITH DESSERT
 - STANDARD GUEST MENUS
 - CUSTOM MENUS AVAILABLE FOR A FEE. CAN INCLUDE COMPANY LOGO, NAMES, ETC. (COST DEPENDANT ON DESIGN DETAILS AND # OF MENUS)
- ALL MENUS SUBJECT TO TAXES AND AN 18% GRATUITY
- DRINKS AT ADDITIONAL COST
 - SEE ADD-ON BEVERAGE PACKAGES ABOVE
- GLUTEN FREE/DAIRY FREE GUESTS ARE ACCOMMODATED IN ALL MENUS
- DIETARY REQUESTS SHOULD BE DISCUSSED PRIOR TO MENU DECISIONS. WE WILL DO OUR BEST TO ACCOMMODATE SPECIFIC DIETARY REQUESTS IF NOT CONVEYED PRIOR TO RESERVING
- PRIVATE SPACE BOOKINGS CAN BE ACCOMMODATED FOR A FEE
- CREDIT CARD REQUIRED TO HOLD RESERVATION
 - FULLY REFUNDABLE IF CANCELLED OUTSIDE OF 30 DAYS
 - \$250 CHARGE INCURS IF CANCELLED WITHIN 15-30 DAYS BEFORE EVENT
 - \$500 CHARGE INCURS IF CANCELLED WITHIN 8-14 DAYS OF EVENT
 - \$750 CHARGE INCURS IF CANCELLED WITHIN 7 DAYS OF EVENT
 - DATE CHANGES PERMITTED FREE OF CHARGE (PENDING AVAILABILITY)
- MENU MODIFICATIONS WELCOME.
 - PLEASE ENQUIRE

