



PRIVATE DINING

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Bymark

BYMARK PRIVATE ROOM INFORMATION

Bymark offers three private rooms that seat up to a maximum 16 guests each. The sound proof panels dividing the rooms may be opened for a combined capacity of up to 48 guests. These rooms are available for both lunch and dinner functions.

Suggested menus are available for your private room booking and are recommended for groups of more than 10. We can also customize menus according to your wishes. Wine choices should be decided with your final menu and wine and food matching would also be recommended.

Two of the three rooms are equipped with 52" Plasma Screen TVs. Laptop computers can be connected for viewing various presentations. DVD and cable television is also available. All three rooms have internet access. If you plan to use any of these features, please advise your event planner. It is recommended to come in advance or at least early on the day of your reservation to test the setup.

All reservations and special menus will be confirmed 7 days prior to the date of the function. A cancellation fee will be imposed if you cancel within one week of the date of your reservation. A deposit may be required.

BYMARK PASSED APPETIZER MENU

Passed Appetizers are priced *per person* depending upon the items you select.

GF = Items that can be made Gluten-Free with notice

SEAFOOD

Albacore Tuna Tartare pineapple, jalapeno & yuzu mayo in a sesame cup

Albacore Tuna on a crisp chip, cucumber salsa ***GF***

Crisp beet taco, lobster, jicama, ginger, lime ***GF***

Crisp beet taco, shrimp, jicama, ginger, lime ***GF***

Lobster cold rolls, sweet & spicy dipping sauce (1 does 2 pc) ***GF***

Shrimp cold rolls, sweet & spicy dipping sauce (1 does 2pc) ***GF***

Steamed shrimp dumplings, chili oyster sauce

Open face lobster sandwich, aged brie, pancetta, lemon aioli

Lobster pogo sticks, ranch sauce

Miniature peaky toe crab cakes, lime spiked avocado, chili aioli

Crab spring rolls, spicy ponzu dipping sauce

Fried calamari in a cone, lemon garlic aioli

Miso roasted salmon skewers ***GF***

Grilled Argentinian red shrimp, citrus soy glaze, lemon chili dipping sauce ***GF***

House gravlax, on blinis mustard crème fraiche (need 5 day notice)

Chilled oysters, house mignonette & lemon ***GF***

Baked oysters, horseradish meatball, artisanal cheese (Oyster Rockefeller)

POULTRY & GAME

Piri Piri chicken satay, lime cilantro yogurt ***GF***

Chicken pot sticker, Korean BBQ, ginger, scallion

Cornmeal crusted chicken drumette, BBQ sauce, blue cheese dressing ***GF***

Chicken dumplings, chili oyster sauce, hot mustard

Foie Gras profiteroles, spiced Nutella, seasonal compote

Duck liver parfait crostini, seasonal mostarda

MEAT

Jerk lamb rack, lime coconut yogurt (min order 7 pc) ***GF***

Lamb chili, tortilla cup, queso fresco, pico de gallo ***GF***

Beef pot sticker, Korean BBQ, ginger, scallion

Grilled beef striploin crostini, mushroom duxelle, béarnaise

Seared beef striploin, blue cheese, horseradish cream, crostini

Kimchee Style or (Traditional) Steak tartare, pickled mushroom, cured egg on crostini

Truffle mascarpone cracker, prosciutto, balsamic, basil

VEGETARIAN

Pear jam crostini, brie, oven cured tomato, sage

Goat cheese mouse crostini, tomato, jam, basil

Goats Cheeses & Jalapeno Poppers, tomato jam

Parmesan cup, ratatouille, truffle oil, basil ***GF***

Mushroom dumpling, chili oyster sauce

Buffalo mozzarella crostini, heirloom tomato, balsamic, basil ***GF***

Ontario burrata crostini, grapes, pistachio, vincotto

Truffle mascarpone cracker, balsamic, basil

Cauliflower tempura, arugula & basil puree, on a spoon ***GF***

SLIDERS

Bymark Signature Mini Burgers, Brie de Meaux, grilled porcini mushrooms

Bymark Street Burgers, bacon, pickles, orange cheddar

Chicken parmigiana, buffalo mozzarella, roasted jalapeno

Fried chicken, pickled jalapeno, aged cheddar, ranch

Pulled jerk chicken, coleslaw, pickled onion

Porchetta, olive tapenade, caper aioli, crackle

Lamb shoulder, shaved fennel, curry masala aioli

Tempura Fogo Island Cod, house made pickles, lettuce, malt vinegar aioli

FLATBREADS

Mushroom, truffle, lemon, gruyere

Chorizo, spinach, roasted pepper, manchego

Pear, caramelized onion, thyme, walnuts, gorgonzola

Tomato, basil, olive oil, buffalo mozzarella

Tomato, mushroom, olives, spinach, goat cheese

FRITES

Classic, chipotle aioli and/or lemon aioli ***GF***

Lobster Poutine, butter braised lobster, béarnaise ***GF***

Duck confit, braised apple, pecorino ***GF***

DINNER MENU A

\$67.00 per person

Appetizer

Choice of:

Mixed Greens

pomegranate, endive, fennel, red wine shallot vinaigrette

Chopped Caesar

smoked tomato salsa, bacon, focaccia croutons, grana padano

Soup – composed daily

Main

Choice of:

Classic 8oz Bymark Burger

brie de meaux, shaved truffle, grilled porcini mushrooms

Whole Roasted Orata

gnocchi, rapini, grilled lemon, blood orange salsa

Fennel & Chili Grilled Chicken

orzo, sundried tomato, artichoke, olives
oregano, minted yogurt

Daily Pasta *available for parties of 16 people or less

Dessert

Choice of:

Bymark Chocolate Bar

white & dark chocolate mousse, caramel crunch
toasted meringue

Vanilla Panna Cotta

poached rhubarb, macerated strawberry, pistachio crèmeux

Banana Chiffon Cake

caramelized banana chantilly, raspberry puree

***Light Dessert Option (instead of above choice - \$62.00 per person with this option)**

Shared Platters of Bymark's House made cookies and biscotti

DINNER MENU B

\$80.00 per person

Appetizer

Choice of:

Grilled Octopus & Calamari

fennel, orange, black olive, romesco, hickory sticks

Asparagus & Prosciutto

sweet pea hummus, rye crisp, poached egg, tarragon crème fraiche

Chopped Caesar

smoked tomato salsa, bacon, focaccia croutons, grana padano

Main

Choice of:

1855 Black Angus 10oz Striploin

with Chef's daily vegetables and garlic whipped mash

Pan Roasted Black Cod

stewed tomato, white bean, chorizo, olive tapenade

Fennel & Chili Grilled Chicken

orzo, sundried tomato, artichoke, olives
oregano, minted yogurt

Daily Pasta *available for parties of 16 people or less

Dessert

Choice of:

Bymark Chocolate Bar

white & dark chocolate mousse, caramel crunch
toasted meringue

Vanilla Panna Cotta

poached rhubarb, macerated strawberry, pistachio crèmeux

Banana Chiffon Cake

caramelized banana chantilly, raspberry puree

***Light Dessert Option (instead of above choice - \$75.00 per person with this option)**

Shared Platters of Bymark's House made cookies and biscotti

DINNER MENU C

\$88.00 per person

Appetizer

Choice of:

Ontario Burrata

artichokes, heirloom tomato, dried blood orange, basil

Harissa Steak Tartare

quail egg, baba ganoush, lavash, pickled shaved mushroom

Torched Cod Sashimi

yuzu, sesame seeds, garlic chips, basil oil

Main

Choice of:

8oz P.E.I. Grass Fed Tenderloin

with Chef's daily vegetables and garlic whipped mash

Pan Roasted Halibut & King Crab

saffron fumet, sweet peas, radish, asparagus

Lamb Rack & Confit Shank

orzo, sundried tomato, artichoke, roasted onion
oregano, minted yogurt

Daily Pasta *available for parties of 16 people or less

Dessert

Choice of:

Bymark Chocolate Bar

white & dark chocolate mousse, caramel crunch
toasted meringue

Tiramisu Doughnuts

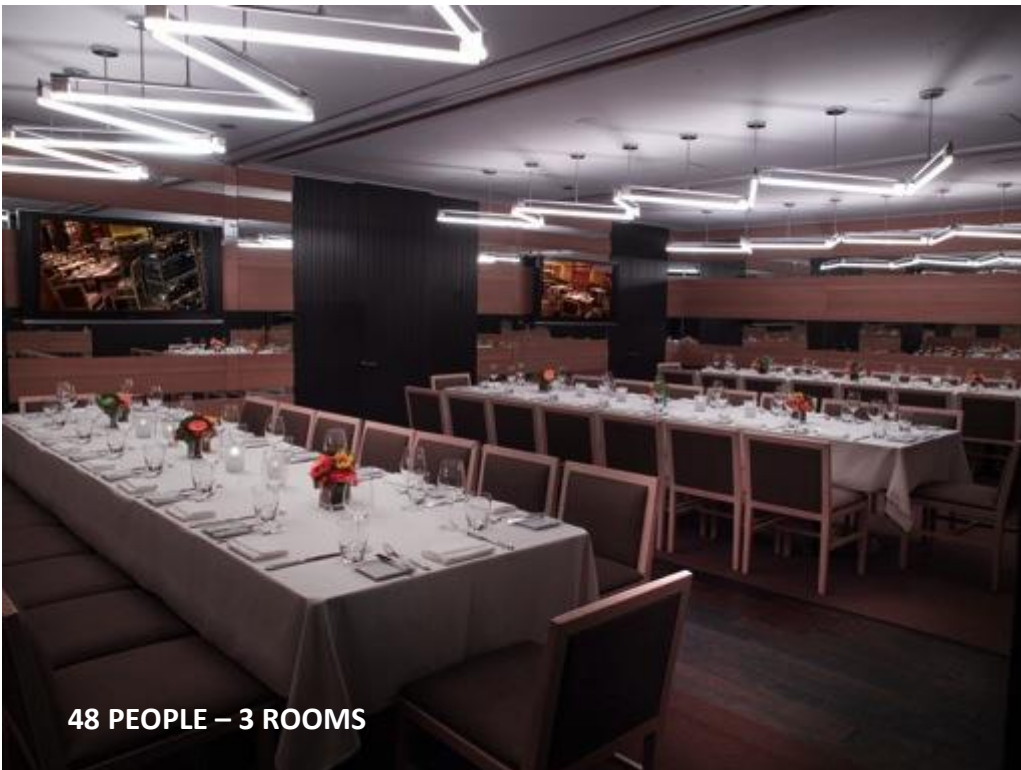
kahlua cream, espresso chocolate sauce, crisp biscotti crumb

Selection of Boutique Cheeses

***Light Dessert Option (instead of above choice - \$83.00 per person with this option)**

Shared Platters of Bymark's House made cookies and biscotti

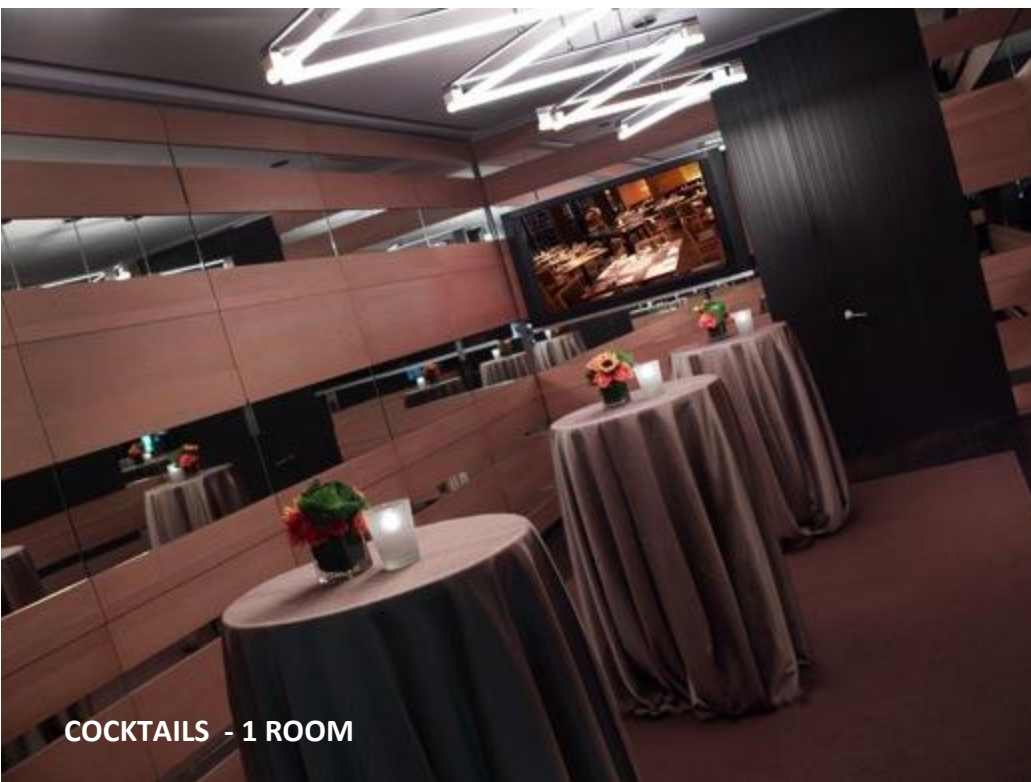
PRIVATE DINING ROOM PHOTOS - SIT DOWN DINNER



PRIVATE DINING ROOM PHOTOS – SIT DOWN DINNER & RECEPTION



SQUARE TABLE FOR 20 PEOPLE – 2 ROOMS



COCKTAILS - 1 ROOM

PRIVATE DINING ROOM PHOTOS – COCKTAIL RECEPTION

