



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.

LUNCH MENU A

\$58.00 per person

Warmed Blackbird Bakery Focaccia & Cultured Butter- Additional \$2 per person

Appetizer

Choice of:

Chopped Caesar

smoked tomato salsa, strip bacon
focaccia croutons, grana padano

Soup- composed daily

Mixed Greens

pomegranate, endive, fennel, red wine shallot vinaigrette

Main

Choice of:

Icelandic Cod "Tempura"

malt vinegar aioli, red cabbage slaw
mustard vinaigrette

Fennel & Chili Grilled Chicken

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

Cajun Crusted Ahi Tuna Sandwich

Avocado, cucumber, pickled red onion, caper aiolo

Dessert

Choice of:

Bymark Chocolate Bar

white & dark chocolate mousse, caramel crunch
toasted meringue

Banana Chiffon Cake

caramelized banana chantilly, raspberry puree

Seasonal Fruit with paired daily Ice

***Light Dessert Option (instead of above choice):**

**Shared Platters of Bymark's House made cookies and biscotti
(\$53.00 per person with this option)**

LUNCH MENU B

\$66.00 per person

Warmed Blackbird Bakery Focaccia & Cultured Butter- Additional \$2 per person

Appetizer

Choice of:

Kale & Crisp Prosciutto Salad

toasted almonds, chopped egg, avocado, crème fraiche dressing

Ontario Burrata

artichokes, heirloom tomato, dried blood orange, basil

Chopped Caesar

smoked tomato salsa, bacon, focaccia croutons, grana padano

Main

Choice of:

Seared Coho Salmon

saffron fumet, sweet peas, radish, asparagus

Fennel & Chili Grilled Chicken

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

"1855 Black Angus" 6oz Striploin"

confit potato, mushrooms, roasted onion, mustard crème fraiche

Dessert

Choice of:

Bymark Chocolate Bar

white & dark chocolate mousse, caramel crunch
toasted meringue

Banana Chiffon Cake

caramelized banana chantilly, raspberry puree

Seasonal Fruit with paired daily Ice

***Light Dessert Option (instead of above choice - \$61.00 per person with this option)**

Shared Platters of Bymark's House made cookies and biscotti

LUNCH MENU C

\$72.00 per person

Warmed Blackbird Bakery Focaccia & Cultured Butter- Additional \$2 per person

Appetizer

Choice of:

Harissa Steak Tartare

quail egg, baba ganoush, lavash, pickled shaved mushroom

Chopped Caesar

smoked tomato salsa, bacon, focaccia croutons, grana padano

Grilled Octopus & Calamari *available for parties of 20 people or less*

fennel, orange, black olive, romesco, hickory stick

Main

Choice of:

Classic 8oz Bymark Burger

brie de meaux, shaved truffle, grilled porcini mushrooms

Pan Roasted Halibut

Red quinoa, chickpea, cucumber salad, blood orange salsa

Lobster Grilled Cheese

aged brie, pancetta, lemon garlic aioli

Fennel & Chili Grilled Chicken

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

Dessert

Choice of:

Bymark Chocolate Bar

white & dark chocolate mousse, caramel crunch, toasted meringue

Tiramisu Doughnuts

kahlua cream, espresso chocolate sauce, crisp biscotti crumb

Seasonal Fruit with paired daily Ice

*Light Dessert Option (instead of above choice - \$67.00 per person with this option)

Shared Platters of Bymark's House made cookies and biscotti

PRIVATE DINING ROOM PHOTOS

