



## **PRIVATE DINING ROOM MENUS & PRICING**

**GLOW FRESH GRILL AND WINE BAR  
7 MARIE LABATTE ROAD  
TORONTO, ONTARIO M3C 0J1**

**CONTACT OUR EVENTS TEAM FOR BOOKING  
AND INFORMATION**

**Tel: (416) 427.2943  
glowevents@glowfreshgrill.ca  
www.glowfreshgrill.ca**



### **Glow Fresh Grill & Wine Bar Events**

Glow can accommodate many different environments to suit your needs. It is scaled for the intimacy of smaller and larger parties, and can accommodate up to 36 guests seated or 50 guests for a stand up reception. Whether the occasion is a dinner party, cocktail reception or a business meeting, we can assist in making your event a unique and enjoyable experience.

### **The Private Dining Room**

Our private dining room echoes the décor, aesthetics and ambience of the main dining room. The dining room features two 60" Plasma TV's which can be connected to a laptop for slideshows, presentations or private screenings. **(USB Key preferred)**. If bringing your own laptop, please bring your own connector cable). The dining room is also equipped with a conference calling phone device.

### **Private Dining Room Booking Minimums (Pre-tax and Gratuities)**

#### **Sun-Wed**

\$500 Lunch  
\$1000 Dinner

#### **Thurs-Sat**

\$750 Lunch  
\$1200 Dinner

**During Holiday Season (November/December)**

#### **Sun-Wed**

\$750 Lunch  
\$1200 Dinner

#### **Thurs-Sat**

\$1000 Lunch  
\$1500 Dinner

**We charge an 18% gratuity on all food and alcoholic/non-alcoholic beverages**

**All inquires for patio bookings, restaurant buyout, set menus, cocktail receptions in the main dining room; please inquire with our event manager Leah at [eventmanager@glowfreshgrill.ca](mailto:eventmanager@glowfreshgrill.ca)**

To confirm any event a contract must be signed and a **\$300.00 non-refundable deposit** is required. **The final balance is due day or evening of your scheduled event.**

**Final MENU AND GUEST COUNT is due 7 days prior to the event date. After the guarantee date, your guest count may be increased, but if decreased, you will be billed for the guaranteed amount given. Complimentary Valet Service is available to all guests dining in the private dining room.**



**Complimentary Valet Service is available for parties of over 15 guests. 7 day advance notice is required, please specify when confirming guest count.**

## **Specialty Cakes**

If you require a specialty cake for any occasion we are more than happy to send you our list of delectable cakes

If you would like to bring in your own cake, we charge a  
**Cake cutting fee of \$2.50 per person**



## **Non-Alcoholic Beverage Service-Based on Consumption**

Bottled Water  
Sparkling Water  
Specialty Coffees  
Assorted Fresh Pressed Juices  
Assorted Pop



## **Alcoholic Beverage Service-Based on Consumption**

Liquor  
Beer  
Champagne Cocktails  
Martinis  
Red Wine (bottle)  
White Wine (bottle)



**Ask your event coordinator to send you our extensive list of wines from around the world.**

**You are more than welcome to bring your own wine too. We charge a corkage fee of \$25.00 per bottle (\$50.00 on magnum size bottles)**



## **Stand Up Cocktail Reception Bronze**

### **Passed Hors D'oeuvres (Based on 6 pcs/person)**

#### **Bruschetta**

Crisp C rostini, Basil C hiffonade

#### **Mini Chuck Sliders**

C har Grilled Chuck Patty, Caramelized O nion, Aged C heddar, Mini Brioche  
Bun

#### **Mini Crab Cakes**

Bird's Eye C hili Aioli

#### **T andoori Chicken Skewers**

C ucumber Raita

#### **House made Vegetarian Flatbread**

Marinara Sauce, Mushrooms, Peppers, O nions, Asparagus & G oat C heese

#### **Smoked Salmon Roll**

T hinely Sliced Smoke Salmon Rolled W ith W hipped Herbed G oat C heese &  
O rganic Seedlings



**\$27.00 Per Person**

**\*All Allergy Requests Need To Be Given 48 Hours In  
Advance. Any Substitutions Or Additions Done The  
Day Of W ill Be Subject To A n Additional Charge\***

## **Stand Up Cocktail Reception Silver**

### **Passed Hors D'oeuvres**

#### **Beef Sliders**

Grilled Beef, Caramelized Onion, Arugula & Triple Cream Brie Cheese  
On a Brioche Bun

#### **Mini Thai Box**

Soba Noodles Tossed In A Peanut Sauce With Shiitake Mushrooms, Bok  
Choy, And Purple Cabbage Served in a Miniature Asian Box

#### **Smoke Salmon Flatbread**

Smoke Salmon, With Light Cream Cheese & Brie,  
Spinach, Shaved Red Onions & Capers

#### **Mini Portobello Mushroom Veggie Slider**

Goat Cheese, Red Pepper, Tzatziki Sauce On A Mini Brioche Bun



### **Stationary Platters**

#### **Seasonal Crudites Platter**

With Glow's Seasonal Dips

#### **Grilled Shrimp Cocktail**

With Horseradish & Charred Tomato Cocktail Sauce



**A selection of our Seasonal Mini Dessert Shooters**



**\$37.00 Per Person**

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# **Stand Up Cocktail Reception Gold**

## **Passed Hors D'oeuvres**

### **Seared Sashimi Tuna**

Served On A Daikon Croute With Marinated Cucumber & Ginger

### **Sweet and Sour Grilled Tiger Shrimp**

On a Bed of Edamame Salad

Served In A Miniature Asian Box

### **Lobster Mac n' Cheese**

Tender Atlantic Lobster, House-made Gruyere Mornay Sauce,

Served in a Mini Bowl

### **Roasted Wild Mushroom Crostini**

With Handmade Italian Mozzarella Di Bufala,

On a Grilled Ciabatta With Roasted Garlic



## **Stationary Platters**

### **Charcuterie And Cheese Board**

A Selection Of Niagara Naturally Cured Meats, Grainy Mustard,  
Selection Of Fine Cheeses, & Crusty Bread

### **Individually Grilled Lamb Chops**

Topped With Mint Gastrique



**A selection of our Seasonal Mini Dessert Shooters**



## **\$47.00 Per Person**

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## Why Not Add Some Delectable Bites Before Your Dinner

### Appetizer Platters

#### Grilled Shrimp Cocktail

With Horseradish & Charred Tomato Cocktail Sauce  
**\$10 Per Person, 2 Pcs Per Person**

**Chef's Selection Of Gourmet Imported Cheese Platter**  
**\$11 Per Person**

**Fresh Fruit Presentation**  
**\$7 Per Person**

**Seasonal Raw Vegetables (Crudités)**  
With Buttermilk Dip  
**\$5 Per Person**

**Flatbreads** (Made With 100% Whole Wheat Flour)  
**Mediterranean Roasted Chicken**  
With Sundried Tomatoes, Roasted Artichokes, Olives, Pesto & Feta Cheese  
**\$15 Per Flatbread (Serves 6 Pcs)**  
**Bruschetta**  
With Marinated Plum Tomatoes, Goat Cheese & Fresh Basil  
**\$14 Per Flatbread (Serves 6 Pcs)**

**Tandoori Chicken Kebobs**  
Tandoori Marinated Chicken Skewers, Toasted Almonds & Cucumber Raita  
**\$6 Per Person**

**Mini Pan Seared Crab Cakes**  
With Bird's Eye Chili Aioli  
**\$5.50 Per Person**

**Buffalo Mozzarella Crostini**  
Imported Italian Mozzarella di Buffalo & Grilled Ciabatta With Truffled Portobello Mushrooms  
**OR**  
Niagara Prosciutto & Poached Pear  
**\$6 Per Person**

**Individually Grilled Lamb Chops**  
Topped With Mint Gastrique  
**\$8.00 Per Person**

**Beef Sliders**  
Grilled Striploin Beef, Caramelized Onion, Arugula & Triple Cream Brie Cheese  
On a Brioche Bun  
**\$8 Per Person**

**Mini Quiche**  
Lorraine Style Ham & Cheese  
(Can Also Be Made Vegetarian With 3 Cheese Blend & Roasted Red Peppers)  
**\$4 Per Person**

**Seared Sashimi Tuna**  
Served On A Daikon Croute With Marinated Cucumber & Ginger  
**\$5 Per Person**



**Below Are A Variety Of Menus That Are Priced Per Person. All Of The Food Is Served To The Centre Of The Table Conducive To Sharing.**

### **3 Course Family Style Dinner Menu**

#### **BRONZE**

##### **Glow Mixed Green Salad**

With Avocado, Teardrop Tomatoes, Berries,  
Shredded Carrot, Bell Peppers, Sunflower Seeds  
& Maple Cider Vinaigrette

##### **Caesar Salad**

Shaved Brussel Sprouts, Baby Kale, Romaine Hearts,  
Crisp Prosciutto, Croutons & Reggiano



##### **Grilled Soy Ginger Salmon**

On A Bed Of Curried Quinoa & Lime Leaf Beurre Blanc

##### **Paillard Of Chicken**

With Tomato & Fresh Oregano Coulis

##### **8oz Grilled Striploin Steak**

44 Day Aged Certified Alberta Black Angus Beef Mushroom Jus

##### **Served With**

Local Seasonal Vegetables

&

Roasted Potato Medley



**Selection Of Our Signature Mini Dessert Shooters**

**Coffee And Tea Service**



**\$48.00 Per Person**

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## 4 Course Family Style Dinner Menu

### SILVER

#### Crab Cakes

With Bird's Eye Chili Aioli

#### Grilled Bruschetta Flatbread

With Plum Tomatoes, Goat Cheese, & Fresh Basil



#### Caesar Salad

Shaved Brussel Sprouts, Baby Kale, Romaine Hearts,  
Crisp Prosciutto, Croutons & Reggiano

#### Baby Arugula Salad

With Shaved Pear, Asiago Cheese, Pecans, Cherry Tomatoes,  
Truffle Vinaigrette



#### 10oz USDA Striploin

With Wild Mushroom Jus

#### Seared Halibut

Basil & Vanilla Marinade

#### Roast Chicken Supreme

With Natural Jus

#### Served With

Local Seasonal Vegetables

&

Roasted Potato Medley



Selection Of Our Signature Mini Dessert Shooters

Coffee And Tea Service



**\$68.00 Per Person**

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**Below Are A Variety Of 3-Course Plated Menus. Each Course Is Chosen By The Guest During Their Meal.**

**3-Course Plated Dinner Menus**

**BRONZE PLATED MENU**

**First Course**

**Salad Of Roasted Beets**

Armagnac Macerated Prunes, Oka Cheese, Organic Seedlings  
& Roasted Cashews With A Maple Cider Vinaigrette

**Or**

**Grilled Calamari**

Parsley Pesto, Balsamic Reduction, Kalamata Olives & Cherry Tomatoes



**Main Course**

**Grilled Salmon**

Curried Quinoa, Baby Bok Choy, Toasted Coconut,  
Finished With A Lime Leaf Beurre Blanc

**Or**

**Roast Chicken Supreme**

Mushroom Ragout, Green Beans,  
Bacon Brussel Sprout Whipped Potatoes, Thyme Jus

**Or**

**8oz Grilled Striploin Steak**

Served with Scallion Whipped Potatoes,  
Grilled Asparagus, Mushroom Jus



**Dessert Course**

**A Duo Of Signature Mini Dessert Shooters**

**Coffee And Tea Service**



**\$58.00 Per Person**

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## **SILVER PLATED MENU**

### **First Course**

#### **Baby Arugula Salad**

With Shaved Pear, Asiago Cheese, Pecans, Cherry Tomatoes,  
Truffle Vinaigrette

**Or**

#### **Crab Cakes**

On A Fennel Salad, With Bird's Eye Chili Aioli



### **Main Course**

#### **Seared Halibut**

Basil & Vanilla Marinade, Asparagus Spears,  
Baby Carrots & Fingerling Potatoes

**Or**

#### **Boneless Half Chicken**

Oven Roasted, Truffled Whipped Potatoes,  
Sautéed Spinach, Sage Jus

**Or**

#### **Veal Tenderloin**

Porcini Mushroom Risotto & Sautéed Rapini  
Fresh Herb Veal Reduction



### **Dessert Course**

#### **Warm Chocolate Mud Pie**

Caramel Sauce, Assorted Berries

#### **Coffee And Tea Service**



**\$68.00 Per Person**

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# **GOLD PLATED MENU**

## **First Course**

### **Char Grilled Octopus**

On Grilled Radicchio, Mustard Cider Vinaigrette

**Or**

### **Composed Tomato Salad**

Vine Ripe Tomatoes, Buffalo Mozzarella, Asparagus,  
Charred Red Onion, Herb Oil & Reduced Balsamic



## **Main Course**

### **Grilled Ahi Tuna (Served Rare)**

Served With Rice Noodles, Julienned Asian Vegetables  
In A Hoisin Ginger Sauce

**Or**

### **USDA Grilled Tenderloin**

With Parsnip Puree, Green Beans  
And Wild Mushroom Ragout

**Or**

### **Roasted Australian Rack of Lamb**

With Scallion Whipped Potatoes,  
Sautéed Prosciutto Brussel Sprouts, Natural Pan Jus



## **Dessert Course**

### **Crème Brûlée**

Tahitian Vanilla Bean

## **Coffee And Tea Service**



**\$78.00 Per Person**

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# PLATINUM PLATED MENU

## First Course

### Seared Quebec Foie Gras

On Brioche Croute, Microgreen Salad & Blackberry Glaze

Or

### Jumbo Hand Dove Scallops

Ginger Rhubarb Puree, Slivered Asparagus, Saffron Beurre Blanc



## Main Course

### Roasted Rack Of Venison

Dauphinoise Potato, Sautéed Broccolini, Prune And Armagnac Jus

Or

### Seared Breast Of Pheasant

Wild Blueberry Boudin Blanc, Truffled Brussel Sprouts, Lemon Thyme Reduction

Or

### Miso Marinated Black Cod Fillet

Sesame Seared Asian Vegetables, Sake Organic Butter Emulsion



## Dessert Course

### Sauternes Sabayon

Fresh Berries

Or

### Chocolate Marquise

With Fresh Raspberry Coulis And Crème Anglaise

Espresso, Cappuccino, Coffee And Tea Service



**\$95.00 Per Person**

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**Below Is Our Family Style Lunch Menu. All Of  
The Food Is Served To The Centre Of The  
Table Conducive To Sharing.**

### **3-Course Family Style Lunch Menu**

#### **Caesar Salad**

Shaved Brussel Sprouts, Baby Kale, Romaine Hearts,  
Crisp Prosciutto, Croutons & Reggiano Parmesan

#### **Glow Mixed Green Salad**

With Avocado, Teardrop Tomatoes, Berries, Shredded Carrot,  
Bell Peppers, Sunflower Seeds & Maple Cider Vinaigrette



#### **Fresh Herbed Chicken Breast**

Drizzled With A Balsamic Veal Jus

#### **Basa Fillet**

Lightly Seasoned & Steamed, Topped With Tomato, Olive, And Caramelized  
Onions

#### **Italian Sausage Rigatoni**

With Spicy Chorizo, Rapini, Sautéed Red Onions, Light Tomato Sauce, Asiago  
Cheese

(Option to change to vegetarian pasta available:

#### **Primavera (Gluten Free/Vegetarian)**

Tossed With A Light Pesto, Roasted Peppers, Wild  
Mushrooms & Toasted Almonds, Topped With Goat Cheese)



**Selection Of Our Signature Mini Dessert Shooters**

**Coffee And Tea Service**

**\$38.00 Per Person**

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Day Of Will Be Subject To An Additional Charge\***

**Below Is Our 3-Course Plated Lunch Menu  
That Is Priced Per Person. Each Course Is  
Chosen By The Guest During Their Meal.**

### **3-Course Plated Lunch**

#### **First Course**

##### **Baby Arugula Salad**

With Shaved Pear, Asiago Cheese, Pecans, Cherry Tomatoes,  
Truffle Vinaigrette

**Or**

##### **Soup Du Jour**



#### **Main Course**

##### **Roast Chicken Supreme**

Mushroom Ragout, Green Beans,  
Bacon Brussel Sprout Whipped Potatoes, Thyme Jus

**Or**

##### **8oz Grilled Striploin Steak**

Scallion Whipped Potatoes, Grilled Asparagus, Pan Jus

**Or**

##### **Grilled Salmon**

Curried Quinoa, Baby Bok Choy, Toasted Coconut,  
Finished With A Lime Leaf Beurre Blanc



#### **Dessert Course**

##### **Seasonal Warm Fruit Crumble**

Topped With Honey Yogurt Drizzle & Fresh Berries

**Coffee And Tea Service**

**\$48.00 Per Person**

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Advance. Any Substitutions Or Additions Done The  
Day Of Will Be Subject To An Additional Charge\***



**All Of The Food Is Served To The Centre Of  
The Table Conducive To Sharing.**

**BRUNCH**  
(Available Saturday-Sunday)

**Gourmet Family Style Brunch Menu**

**Assorted Miniature Muffins, Croissants, Breakfast Loaves and  
Bagels**

Served with Butter, Cream Cheese & Preserves

**Glow Mixed Green Salad**

With Avocado, Teardrop Tomatoes, Berries, Shredded Carrot,  
Bell Peppers, Sunflower Seeds & Maple Cider Vinaigrette

**Smoke Salmon Flatbread**

Smoke Salmon, with Light Cream Cheese & Brie,  
Spinach, Shaved Red Onions & Capers

**Florentine Frittata**

Eggs Combined With Feta, Spinach, Mushroom & Roasted Peppers

**Stuffed French Toast**

Potato Scallion Loaf, Stuffed With Cranberry Cream Cheese  
Topped With Pistachios & Powdered Sugar



**Assorted Fresh Fruit Platter**

**Coffee And Tea Service**



**\$38.00 Per Person**

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Advance. Any Substitutions Or Additions Done The  
Day Of Will Be Subject To An Additional Charge\***

**All of the food is served to the Centre of  
the Table Conducive To Sharing**

**All Day Conference Meeting**

**Family Style Breakfast**

**Continental Bakery Basket**

Assorted Miniature Muffins, Croissants, Breakfast Loaves and Bagels, Served  
with Butter, Cream Cheese & Preserves

**Assorted Fresh Fruit Presentation**

**Granola Parfait**

Layers Of Home Made Granola, Yogurt And Fresh Berries



**\$18.00 Per Person**

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Advance. Any Substitutions Or Additions Done The  
Day Of Will Be Subject To An Additional Charge\***

**All Day Conference Meeting Continued...  
All Of The Food Is Served To The Centre  
Of The Table Conducive To Sharing**

**Stationary 2-Course Family Style Lunch**

**Caesar Salad**

Shaved Brussel Sprouts, Baby Kale, Romaine Hearts,  
Crisp Prosciutto, Croutons & Reggiano Parmesan

**Glow Mixed Green Salad**

With Avocado, Teardrop Tomatoes, Berries, Shredded Carrot,  
Bell Peppers, Sunflower Seeds & Maple Cider Vinaigrette

**Smoked Salmon Sandwich**

Cream Cheese, Cucumber, 12 Grain Toasted Bread

**Grilled Cheese Panini (Gluten Free/Vegetarian)**

Stuffed With Roasted Mushroom, Roasted Peppers, Grilled Zucchini, Arugula,  
Goat Cheese & Mozzarella, With A Light Pesto Aioli On Grilled Gluten Free  
Bread

**Steak Sandwich**

Grilled Beef Striploin with Caramelized Onions, Roasted Portobello  
Mushrooms, Aged Cheddar & Garlic Spread  
On a Toasted Hoagie Bun



**Selection Of Our Signature Mini Dessert Shooters**

**Coffee And Tea Service**



**\$28.00 Per Person**

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Advance. Any Substitutions Or Additions Done The  
Day Of Will Be Subject To An Additional Charges**

## **Non-Alcoholic Beverage Service (Based On Consumption)**

### **Regular Coffee**

Balzac's Dark Roast 3

### **Specialty Coffee & Teas**

Espresso 4

Americano 4.50

Cappuccino 4.75

Cafe Latte 4.75

Tea Pig's Tea 4

Organic Earl Grey, Organic English Breakfast, Bombay Chai,  
Green Tea, Citrus Chamomile, Mint

### **Fresh Squeezed Juices**

Orange Juice 6

Pear Juice 6

Grapefruit Juice 6

Lemonade 6

Blueberry Banana Orange 6

Apple Beet Ginger 6

Strawberry Banana Orange 6

### **Water**

Evian (750ml) 8

San Pellegrino (750ml) 8

### **Diet and Regular Pop**

Diet Coke, Coke, Sprite, Gingerale 3

Club Soda 3

Iced Tea 3.25

**Virgin Cocktails 4.00** (to be customized)



# Alcoholic Beverages

## SEE WINE LIST



### Beer Draft

- Alexander Keith's 8
- Goose Island Honkers 8
- Shocktop 7.75
- Henderson's 8
- Sapporo 9
- Stella 9.5
- Mill Street Organic 8

### Beer bottles

- Heineken 7
- Corona 7
- Modelo 7
- Bonshaker 7
- Coors Light 6.5
- Guinness (Can) 7.5
- Brickworks Cider (Can) 7.5

### Basic Bar Rail

- Absolute vodka
- Havana club rum
- Beefeater gin
- Wiser whiskey
- Jose gold tequila
- 7