ELOISE & *Bar Cart*

EVENTS & PRIVATE DINING

42 THE ESPLANADE

EVENTS@ESPLANADERESTAURANTS.COM

Eloise and Bar Cart are sister venues designed to complement one another while offering their own unique charms.

Eloise is an elegant dining room where guests gather for refined cuisine and warm, attentive service.

Just steps away, Bar Cart invites you into a vibrant, speakeasy-inspired bar, perfect for cocktails, conversation, and celebration.

Whether experienced separately or together, they create a seamless setting for occasions that deserve something truly special.

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ELOISE

PRIVATE DINING & EVENTS AT ELOISE

Eloise offers an elegant and inviting setting for private dining, where upscale comfort cuisine meets gracious hospitality. Perfect for intimate dinners, milestone celebrations, weddings, and sophisticated corporate events, Eloise provides a polished backdrop for unforgettable experiences.

VENUE FEATURES & AMENITIES

- Private Dining Room: Up to 10 guests
- Large Parties: 9–25 guests
- Full Restaurant Buyout:
Up to 70 seated guests
Up to 100 standing guests
- AV Equipment: Microphone Available

ELOISE MAIN DINING ROOM

Our Main Dining Room offers an elegant, inviting setting perfect for intimate dinners, celebrations, weddings, and corporate gatherings.

ELOISE PRIVATE DINING ROOM

Our Private Dining Room offers an intimate, fully private setting ideal for executive meetings, celebratory dinners, family gatherings, and special occasions.

ELOISE CHEF'S COUNTER

Enjoy an intimate, interactive dining experience with premium high-top seating overlooking the culinary action. Perfect for wine tastings, chef-led experiences, and special celebrations.

Bar Cart

PRIVATE DINING & EVENTS AT BAR CART

Bar Cart offers a spirited, cozy atmosphere with a focus on handcrafted cocktails, curated wines, and inventive small plates. Plush seating, low lighting, and a lively yet intimate energy make it ideal for cocktail receptions, private parties and corporate events.

VENUE FEATURES & AMENITIES

- Pre- & Post-Dinner Gatherings
- Individual Half Buyout: Up to 25 standing guests
- Bar Cart Bar & Lounge Full Buyout: Up to 65 standing guests
- AV Equipment: Projector & Microphones Available

BAR CART BAR & LOUNGE

Bar Cart Bar & Lounge offers a warm, intimate setting featuring handcrafted cocktails, curated wines, and inventive small plates—perfect for cocktail receptions, networking events, and private celebrations.

CANAPÉS

priced individually - minimum order of one dozen per item

COLD CANAPÉS

Mushroom Parfait (v)
sesame, pickled shallot
4

Steak Tartare (df)
sourdough, parmesan, chive
5

Scallop Ceviche (gf, df)
leche de tigre, pickled jalapeño, sweet potato
6

Tuna Tostada (gf, df)
calabrian chili, sesame, scallion
6.50

Beet Tartare (gf, df, v)
togarashi, gem lettuce
2.50

HOT CANAPÉS

Crispy Chicken
hot honey, dill pickle
3.50

Gougere
truffle, parmesan cream
3.50

Grilled Steak Skewers (gf, df)
beef fat chimichurri
8

Miso Salmon Cup (gf, df)
butter lettuce, ginger
6

Fries (gf, v)
parmigiano, truffle mayo
5

DESSERT CANAPÉS

Mini Key Lime Pie
toasted meringue
2.50

Chocolate Profiteroles
vanilla custard
2.50

PLATTERS & CHEF-LED FOOD STATION

Coastal Oysters (gf, df)
chef-led shucking station, three oysters, mignonette, horseradish, lemon, hot sauce
12 *based on 3 oysters per person*

Charcuterie Board
chef's selection of cured meats, pickles, grapes, olives, sourdough
145 *serves 10–12 guests*

Cheese Board
chef's selection of fine cheeses, seasonal fruit compote, crackers
160 *serves 10–12 guests*

*(v) vegetarian (vg) vegan (df) dairy-free (gf) gluten-free - prices exclude tax & gratuity

PLATED LUNCH MENU

50 per guest

APPETIZERS
choice of

Seared Scallop (gf)
crispy pancetta, butter bean, parsley

Bibb Lettuce Salad (v)
dill, radish, radicchio, maple-dijon

MAINS
choice of

Ontario Corn Cappelletti (v)
manchego, shishito

Seared Rainbow Trout (gf, df)
kalamata olive, piquillo pepper, basil

6oz Canadian Prime Striploin (gf)
peppercorn sauce, broccolini

DESSERT

“Mango Sticky Rice” Mille-Feuille
coconut, pandan, mango

PLATED DINNER MENU A

75 per guest

APPETIZERS
choice of

Puglia Burrata (gf, v)
tomato, chili oil, pistachio, sourdough

Caesar Salad
garlic crouton, parmigiano

Seared Scallop (gf)
crispy pancetta, butter bean, parsley

MAINS
choice of

Ontario Corn Cappelletti (v)
manchego, shishito

Seared Rainbow Trout (gf, df)
kalamata olive, piquillo pepper, basil

Charcoal Roasted Chicken (df, gf)
black kale, oyster mushroom, guajillo

DESSERTS
choice of

“Mango Sticky Rice” Mille-Feuille
coconut, pandan, mango

Summer Sorbet (gf, df, vg)
chef’s selection of seasonal fruit sorbets

PLATED DINNER MENU B

110 per guest

APPETIZERS
choice of

Puglia Burrata (gf, v)
tomato, chili oil, pistachio, sourdough

Tuna Tostada (gf)
calabrian chili, sesame, sweet drop peppers,
avocado crema

PASTA
individually served

Ontario Corn Cappelletti (v)
manchego, shishito

MAINS
choice of

6oz Canadian Prime Striploin (gf)
peppercorn sauce, broccolini

Seared Rainbow Trout (gf, df)
kalamata olive, piquillo pepper, basil

Roasted Cauliflower (gf, v)
crispy chickpea, pomegranate, chili oil, labneh

DESSERTS
choice of

Custard Tart
spiced rum, brown sugar, seasonal fruit compote

Summer Sorbet (gf, df, vg)
chef’s selection of seasonal fruit sorbets

*(v) vegetarian (vg) vegan (df) dairy-free (gf) gluten-free - prices exclude tax & gratuity

ELOISE SET MENUS

For groups of 9 guests or more, enjoy the Eloise seated dining experience with a curated set menu featuring our signature dishes, seasonal flavours, and a dining journey designed to bring guests together.

SIGNATURE COCKTAILS

Espresso Ghost (2 oz)
ketel one vodka, espresso, cream, vanilla, hazelnut, cacao, brown butter
25

Melon Highball (2 oz)
tanqueray gin, fino sherry, melon, orange bitters, lime, soda
23

Summer Peach (2 oz)
planteray 3 stars rum, summer peach cordial, vanilla, lime
23

Pineapple Negroni (3 oz)
stiggins' pineapple rum, toasted coconut, luxardo bianco bitter, red & rosé vermouth
22

SIGNATURE MOCKTAILS

Cucumber Garden Fizz
noa garden gin (non-alcoholic), elderflower cordial, lemon, cucumber tonic
18

Miss-Fire
lyre's italian aperitif, pomegranate, lemon
15

JELLO SHOT CUBES

London Garden Fizz
gin, citrus, cucumber, elderflower
10

Glass Espresso
vodka, coffee liqueur, hazelnut, espresso (n)
10

*personalized flavours, designs, and non-alcoholic options are available upon request to suit your event theme and preferences.

*guests can enjoy a curated selection of alcoholic beverages, including classic cocktails and customized drink options tailored to their event, available upon request.
**(n) contains nuts - prices exclude tax & gratuity

EVENT WINES BY THE BOTTLE

SPARKLING

2024 Prosecco Extra Dry Millesimato
dissegna, veneto
75

NV Champagne Brut Réserve
tarlant, oeuilly
115

WHITE

2023 Pinot Grigio
tiefenbrunner, alto adige
75

2024 Sauvignon Blanc
nautilus, marlborough, new zealand
84

2023 Soave Classico
tessari grisela, veneto
84

2025 Albarín Blanco
pardevalles, tierra de león, spain
94

2023 Chablis
domaine des hâtes, burgundy
109

ROSÉ

2024 Cote de Thau IGP Rosé
st. john beausoleil, languedoc
84

RED

2022 Pinot Nero
dissegna, veneto
75

2020 Château Camino Salva
haut-médoc
84

2023 Barbera del Monferrato
scarpetta, piedmont
91

2023 Château Cambon
domaine m. & c. lapierre, beaujolais
120

LARGE FORMAT BOTTLES (1.5 L)

NV Champagne Special Cuvée
bollinger, ay
460

2018 Hermitage La Chapelle
paul jaboulet aîné, rhône valley
1,187

2021 Flaccianello della Pieve
fontodi, tuscany
737

*wine selections are subject to change based on availability - prices exclude tax & gratuity
our full wine list is also available on-site for additional selections

FOOD & BEVERAGE OFFERING

Working with your Event Manager, you will be invited to select beverages from our current offerings. Both alcoholic and non-alcoholic beverages are charged based on consumption, per drink, plus applicable tax and gratuity.

Your menu selections will be curated from our current seasonal event packages. We welcome customization by interchanging items between menus whenever possible. Your Event Manager will assist in tailoring your selections to create a seamless and memorable guest experience.

Please note that all menu offerings, seasonal ingredients, and pricing are subject to change.

MINIMUM SPEND

There is no room rental fee provided the required food and beverage minimum is met.

Minimum spends are based on combined food and beverage purchases and exclude HST and gratuity. Should the minimum spend not be reached, the remaining balance will be applied as a minimum spend offset fee on the final invoice.

AUDIO VISUAL CAPABILITIES

Bar Cart features built-in audiovisual amenities designed to support both corporate and social events.

Available features include:

Ceiling-mounted projector at Bar Cart
Wireless microphone available at both Eloise and Bar Cart

Our spaces are ideal for presentations, company meetings, speeches, photo slideshows, and special celebrations.

INCLUDED SERVICES

Your event includes:

Professional service staff
Standard table settings, flatware, and glassware
Linen napkins
Candles
Personalized printed menus at each place setting

The following additions are available at an additional cost:

Place cards — $2.00 per guest
Cake plating — $10.00 per guest
Corkage — $50.00 per 750 mL bottle
Additional furniture rentals (including cocktail/cruiser tables)
Specialty table linens
Floral arrangements and table décor

For a customized estimate, please speak with your Event Manager.

LOCATION & ACCESSIBILITY

42 The Esplanade
Toronto, ON M5E 1A5

Eloise and Bar Cart are located in Toronto’s historic St. Lawrence neighbourhood, just steps from Union Station and easily accessible by TTC, GO Transit, and the UP Express.

The venue is also within walking distance of the Financial District, Scotiabank Arena, and Meridian Hall.

PARKING

Paid public parking is available at several nearby parking garages, including Green P and Impark facilities within walking distance of the venue. Limited street parking may also be available nearby, subject to City of Toronto regulations.

BOOKING DETAILS

A signed Credit Card Authorization Form and completed event contract are required to confirm and secure your reservation.

For half buyouts and full buyouts, a 10% deposit is required. Your Event Manager will confirm the applicable deposit amount based on your event’s minimum spend.

The remaining balance will be charged to the authorized credit card following the conclusion of the event unless alternative payment arrangements have been approved in advance.

CANCELLATION POLICY

More than 14 days prior to the event:
Full refund of the deposit.
14–8 days prior to the event:
50% of the deposit will be retained.
7 days or less prior to the event:
Deposit is non-refundable and will be retained in full.

For event inquiries, please contact:

events@esplanaderestaurants.com