



Sofia

RESTAURANT
AND BAR

GROUP
BOOKINGS

MEET SOFIA

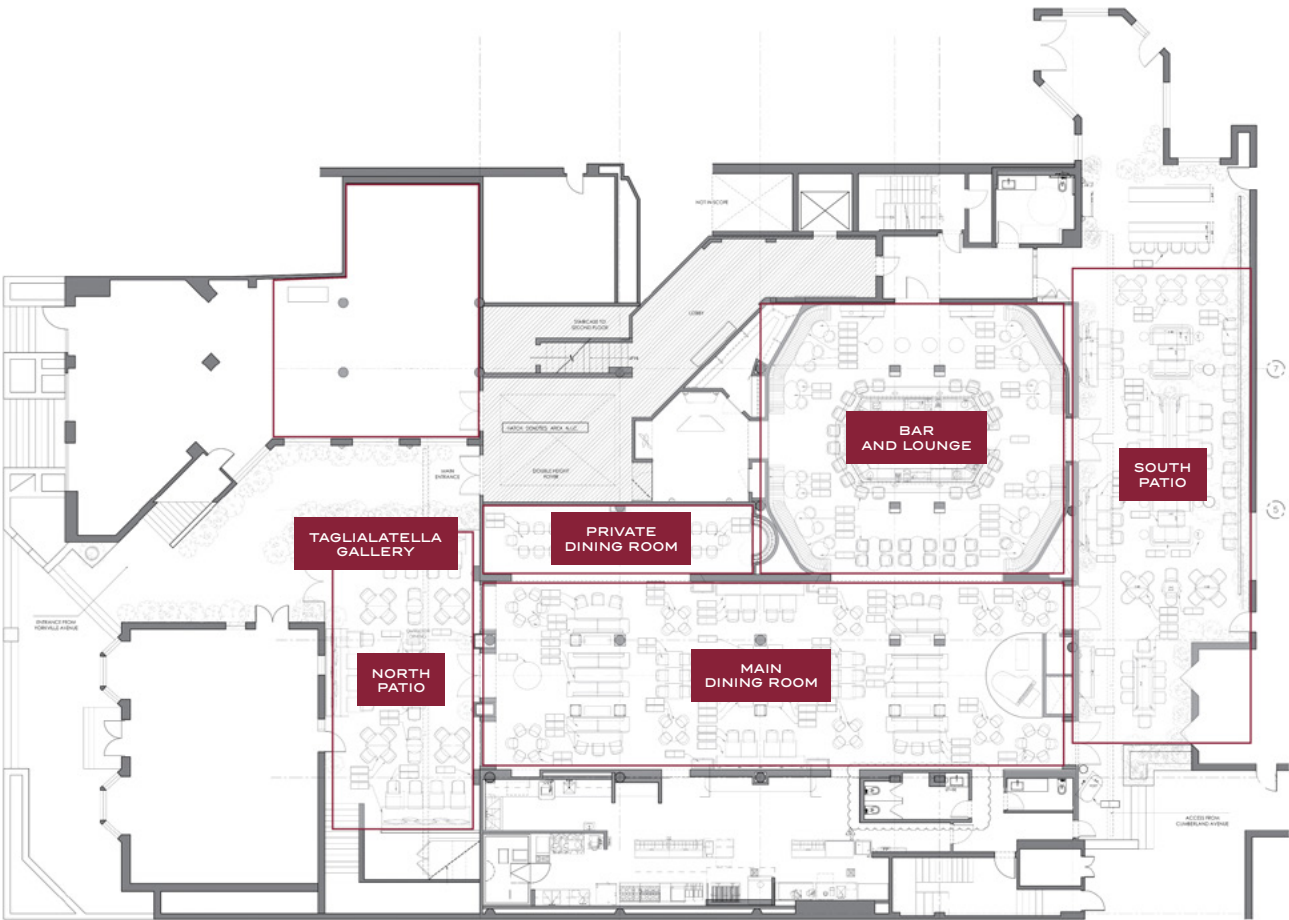


Some affairs are to be remembered - but all are, meant to be had with Sofia.

Elevate entertaining to an art form at with an unforgettable event at Sofia. Set within downtown Toronto's most exclusive Yorkville neighbourhood, Sofia's modern and refined space is the quint-essential backdrop for perfectly planned private events. Enchant your guests with a custom event experience in Toronto's most beautiful gallery of the senses- complete with luxurious seating, a sophisticated bar, and splash of whimsy from internationally critically acclaimed pieces of art.

Sofia is a turn key event planning experience, complete with exquisite and premium menu options, beverages, entertainment and decor, curated to suit all your event desires. Seated dinners, elegant cocktails, or intimate gatherings - whatever your pleasure, Sofia and her professional service staff are there to ensure your event is certainly an affair to remember.

VENUE OVERVIEW



SEATED CAPACITY

MAIN
DINING ROOM
115

PRIVATE
DINING ROOM
30

BAR
AND LOUNGE
74

NORTH
PATIO
42

SOUTH
PATIO
27

VENUE OVERVIEW: ART GALLERY

TAGLIALATELLA GALLERIES is synonymous with Pop and Contemporary Art. Having a focus on Street Art and Urban visuals, Taglialatella Galleries opened up their Toronto location in the heart of Yorkville, carrying popular artists such as Andy Warhol, Jean-Michel Basquiat, Damien Hirst, as well as Banksy, Invader, and Russell Young. Rotating the artwork once a month, Taglialatella Toronto boasts emerging Canadian artists alongside established international artists. Guests of Sofia can see the spectacular artwork in both the restaurant and the gallery as the space is available for all occasions.

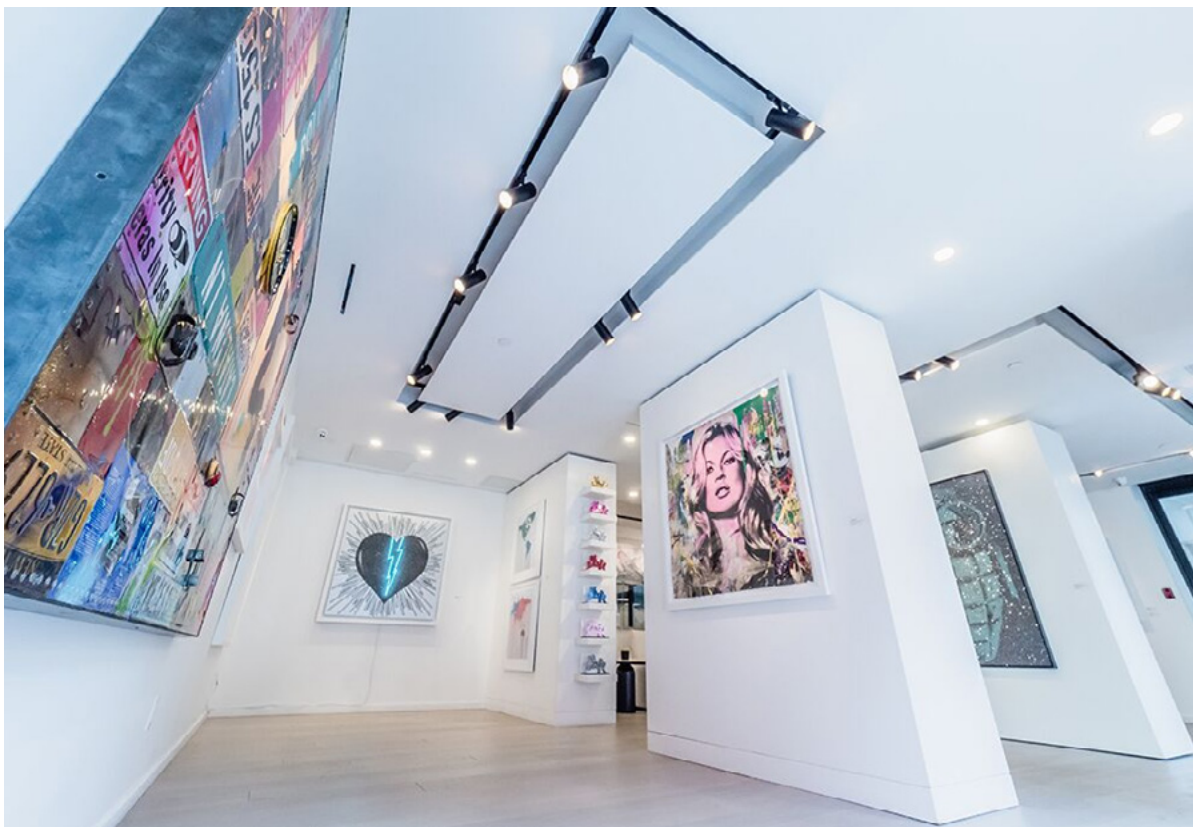
RESTRICTIONS:

NONE

ADD ONS:

ONE REMOVABLE WALL

EXTRA FEES FOR ART CHANGING, MOVING OF FURNITURE ETC.





ADDITIONAL FEATURES

AUDIO/VISUAL

Sofia is equipped with a top quality stereo system. The restaurant is able to isolate variations of audio between the Patio, Main Dining Room and the Lounge. Any alterations to the ambiance of the restaurant including lighting and audio will be available for full venue buyouts only.

Sofia can provide a microphone if required for a buyout event.

There are no monitors available for presentations however; this may be rented if necessary, provided it does not disrupt the flow of service.

ENTERTAINMENT

Sofia is open to your group bringing in a DJ or live performances which can include bands, piano players and singers - at the discretion by the venue management.

Any audio changes including guest speakers, stops in music, volume changes, musical style requests and any use of microphone, piano or DJ equipment will only be accommodated for full venue buyouts.

Any special entertainment such as a magician, dancers or models must be approved by venue management.

WINE/COCKTAILS

At Sofia we are pleased to work very closely with you to help impress your guests. Our sommelier will be happy to help pre-select wine for a more curated and controlled experience.

Currently we offer an open bar, where beverages are charged based on consumption or a cash bar where your guests pay as they go. A customized bar experience can be discussed and tailored to your needs.

DECORATIONS

As beautiful as our restaurant is, we do allow you to bring in your own decorations such as flowers and place cards. Our tables are quite narrow therefore minimalism goes a long way. Please note we do not allow confetti, balloons, candles or sparklers.

ACCESSIBILITY

Sofia has six stairs leading into the entrance of the venue. Once inside the restaurant Sofia is completely wheelchair accessible.

PARKING + VALET

Sofia is located on 99 Yorkville Avenue. It is conveniently located between two parking garages. One Green P is located on Yorkville Avenue between Bay Street and Belair Street. The second is located on Yorkville Avenue between Hazelton Avenue and Avenue Road.

We are easily accessible by the TTC – Bay Street exit on the Bloor Subway Line 1 is the closest subway exit to our restaurant.

Valet Parking is available upon request at an extra charge.



FOOD PACKAGES

CANAPÉS

\$5 PER CANAPÉ. ORDERED IN INCREMENTS OF 12

MEAT

BABY LAMB CHOPS

Mint Salsa Verde

STEAK TARTARE

Truffle Aioli, Crisp Toast

ROASTED FIGS

With Gorgonzola and Pancetta

VEGETARIAN

HAND STRETCHED PIZZA

Buffalo Mozzaella, Tomato and Basil

TRUFFLED MUSHROOM ARANCINI

PARMESAN CRISP

Creamed Cippolinis, Hazelnut

WILD MUSHROOM CROSTINI

Gorgonzola Torta

FISH AND SEAFOOD

EAST AND WEST COAST OYSTERS

With Antipasti Mignonette

SMOKED SALMON

Crisp Potato, Crème Fraiche, Fried Capers

SEARED TUNA LOIN

Avocado Mousse, Citrus Vinaigrette

SCALLOP CRUDO

Red Pepper Soffrito, Rosemary

*MENUS AND PRICING SUBJECT TO AVAILABILITY

FOOD PACKAGES

SET DINNER MENU A \$75 PER PERSON

ANTIPASTI

CHOICE OF:

INSALATA VENEZIANA

Bitter Greens, Green Apple, Pickled Shallots, Pecorino,
Black Truffle Vinaigrette

OR

INSALATA DI ARANCE

Citrus, Olives, Radicchio, Sicilian Pistachio, Saffron Honey Vinaigrette

SECONDI

CHOICE OF:

FILETTO DI MANZO ROSSINI

Beef Tenderloin, Vidalia Onion, Emulsion of Foie Gras

OR

POLLO

Porcini Rubbed Chicken Supreme, Wild Mushrooms, Roasted Chicken Brodo

OR

RIGATONI ALLA VODKA

Chili, Tomato, Parmigiano Reggiano

CONTORNI

OFFERED ALLA FAMIGLIA TO SHARE:

PATATE

Crisp Yukon Gold, Chili, Lemon

BROCCOLETTI

Soleggiata Tomato, White Balsamic, Garlic

DOLCE

TORTA ALL'OLIO D'OLIVA

Olive Oil Cake, Toasted Almonds, Almond Custard

*MENUS AND PRICING SUBJECT TO AVAILABILITY

FOOD PACKAGES

SET DINNER MENU B \$85 PER PERSON

ANTIPASTI

CHOICE OF:

CARPACCIO DI MANZO

Wagyu, Figs, Pine Nuts, Bread Crumbs, Truffle Pecorino, Arugula

OR

INSALATA DI ARANCE

Citrus, Olives, Radicchio, Sicilian Pistachio, Saffron
Honey Vinaigrette

OR

INSALATA VENEZIANA

Bitter Greens, Green Apple, Pickled Shallots,
Pecorino,
Black Truffle Vinaigrette

SECONDI

CHOICE OF:

ORATA

Sea Bream, Lemon, Caper Leaf

OR

FILETTO DI MANZO ROSSINI

Beef Tenderloin, Vidalia Onion, Emulsion of Foie Gras

OR

POLLO

Porcini Rubbed Chicken Supreme,
Wild Mushrooms, Roasted Chicken Brodo

CONTORNI

OFFERED ALLA FAMIGLIA TO SHARE:

PATATE

Crisp Yukon Gold, Chili, Lemon

BROCCOLETTI

Soleggiata Tomato, White Balsamic, Garlic

SPINACI

Spinach, Kohlrabi, Pine Nut, Garlic

DOLCE

TORTA ALL'OLIO D'OLIVA

Olive Oli Cake, Toasted Almonds, Almond Custard

OR

MOUSSE DI CAFFÈ

Dark Chocolate and Coffee Mousse, Cocoa Nib Praline, Hazelnut

*MENUS AND PRICING SUBJECT TO AVAILABILITY

COCKTAIL MENU

DESIGNED BY NISHAN NEPLUNGODA

SIGNATURE MARTINIS

NERO'S REIGN

Belvedere Vodka, Amaro Nonino, Cointreau, Blood Orange, Lime, Sorel Syrup (1.5OZ)

17

CAFFÉ NOTTURNO

Ketel One Vodka, Forty Creek Cream Liqueur, Averna, Espresso, Arabica Coffee Bitters (1.5OZ)

17

FRUTTA PICCANTE

Cazadores Blanca Tequila, Ancho Reyes Chile Liqueur, Pineapple Juice, Lime and Grapefruit Juice, Jalapeno Black Pepper Syrup (1.5OZ)

17

TAZZA LOCALE

Hennessy V.S. Cognac, Aperol, Tio Pepe Sherry, Apricot Purée, Housemade Ginger Honey Syrup, Peach Bitters (1.5OZ)

18

FIORE DI FICO

Bacardi Rum, ST. Germain Elderflower Liqueur, Pallini Limoncello, Fig and Apple Juice, Clove Syrup (1.5OZ)

18

SOFIA COCKTAILS

COLOMBINA

Tanqueray Gin, Aperol, Grapefruit Ginger Honey Cordial, Lime Juice, Prosecco (3OZ)

17

BOULEVARDI

Buffalo Trace Bourbon, Fernet Branca, Campari, Heering Cherry Liqueur, Green Chartreuse (3OZ)

18

BOLOGNA STORM

Mount Gay Black Barrel, Amaro Montenegro, Lime Juice, Housemade Ginger Honey Syrup, Ginger Beer, Angostura Bitters (2OZ)

18

LIMONCELLO NEGRONI

The Botanist Gin, Campari, Pallini Limoncello, Martini Bitters (3OZ)

19

SCALATORE

Bulleit Rye Whiskey, Cynar, Branca Menta, Green Chartreuse, Moondog Bitters (2.5OZ)

19

RIMEDIO

Glenmorangie Single Malt, Amaro Del Etna, Lemon Juice, Egg Whites, Housemade Ginger Maple Syrup, Angostura Bitters (2OZ)

20

NIGHTS OF CABIRIA

Grey Goose Vodka, Aperol, Cointreau, Lime and Grapefruit Juice, Jalapeño Black Pepper Syrup, Japanese Yuzu, Monin Grapefruit Syrup (2OZ)

22

*SUBJECT TO AVAILABILITY

WHISKEY & SPIRITS

SCOTCH

1.25OZ

	REGION	
Aberfeldy 12	Highland	16
Ardbeg 10	Islay	26
Auchentoshan Bar	Lowland	24
Auchentoshan 3 Wood	Lowland	28
Aultmore 12	Speyside	21
Balvenie 12	Speyside	40
Balvenie 17	Speyside	76
Bruichladdich	Islay	19
Chivas Regal 12	Speyside	17
Dalwhinnie 15	Highland	26
Dewar's 12	Blended	13
Glenmorangie Quinta Ruben	Highland	31
Glenfiddich 12	Speyside	19
Glenfiddich 18	Speyside	41
Glengoyne 18	Highland	45
Glenlivet 12	Speyside	19
Highland Park 12	Islands	22
Highland Park 18	Islands	52
Highland Park 25	Islands	125
Johnnie Walker Black	Blended	16
Johnnie Walker Blue	Blended	79
Lagavulin 16	Islay	33
Laphroaig 10	Islay	23
Macallan 12	Speyside	25
Macallan 18	Speyside	103
Macallan 21	Speyside	239
Macallan 25	Speyside	570
Macallan 30	Speyside	1500
Macallan Amber	Speyside	29
Macallan Gold	Speyside	20
Macallan Rare Cask	Speyside	102
Macallan Reflexion	Speyside	420
Monkey Shoulder	Blended	17
The Oban 14	Highland	29
Royal Brackla 21	Highland	90
Suntory Hibiki	Japan	24
Suntory 'Toki'	Japan	19

COGNAC & ARMAGNAC

1.25OZ

Courvoisier VS	18	Hennessy Paradis	410
De Luze XO	56	Remy Martin VSOP	28
D'Usse VSOP	32	Remy Martin 1738	31
Hennessy VS	20	Remy Martin XO	75
Hennessy VSOP	30	Remy Martin Louis XIII	385
Hennessy XO	80		

BOURBON & WHISKEY

1.25OZ

	STYLE	
Basil Hayden	Kentucky Bourbon	17
Blanton's	Kentucky Bourbon	22
Buffalo Trace	Kentucky Bourbon	14
Bulleit Bourbon	Kentucky Bourbon	12
Eagle Rare	Kentucky Bourbon	18
Elijah Craig	Kentucky Bourbon	15
Jefferson's Reserve	Kentucky Bourbon	28
Knob Creek	Kentucky Bourbon	15
Maker's Mark	Kentucky Bourbon	13
Prichard's	American Whiskey	29
Woodford Reserve	Kentucky Bourbon	15
Bulleit Rye	American Straight Rye	13
Bushmills	Irish Whiskey	10
Canadian Club	Canadian Whisky	10
Crown Royal	Canadian Whisky	10
Gibson's 18	Canadian Whisky	29
Jack Daniels	American Whiskey	10
Jameson	Irish Whiskey	10
Sazerac	American Straight Rye	18
Whistlepig	American Whiskey	40

TEQUILA

1.25OZ

Cazadores Blanco	11
Tromba Blanco	16
Casamigos Blanco	19
Don Julio Blanco	24
Patron Silver	26
Cazadores Reposado	12
Tromba Reposado	19
Casamigos Reposado	23
Don Julio Reposado	28
Patron Reposado	29
Claze Azul Reposado	43
Cazadores Añejo	13
Tromba Añejo	22
Cazadores Extra Añejo	24
Casamigos Añejo	28
Patron Añejo	31
Don Julio 1942	42
Patron XO Cafe	13
Sombra Mezcal	18
Marcaneira Mezcal	26

*SUBJECT TO AVAILABILITY

BUYOUT POLICIES

MENU SELECTION

To ensure proper planning and product ordering, all food and beverage menu selections will be finalized with your coordinator a minimum of 10 days prior to event date. Venue specifically prohibits the removal of food and/or beverage from the premises by the client or any of the clients guests. Any exception to this will be made at the discretion of Venue Management, in such cases venue waives any liability whatsoever resulting from the transport, refrigeration or preparation of said food once it leaves venue premises. In addition, outside food will not be permitted into the venue without pre-authorization from your Event Manager.

ALCOHOLIC BEVERAGES

Venue (establishments) are fully licensed establishments and must abide by all Federal, Provincial and Municipal laws regarding the purchase and sales of alcoholic beverages. Guests are not permitted to supply their own alcoholic beverages. All alcoholic beverages are to be supplied and served by Ink Entertainment employees. The service of liquor is permitted between the hours of 11:00 am and 2:00 am. Each member of our service team is required to successfully complete the Smart Serve program for the benefit and safety of our guests.

ITEMS

Personal belongings and equipment must be removed from the venue at the completion of the event. Venue cannot assume responsibility for loss or damages. Venue prohibits items to be fastened to any interior walls in any fashion. Arrangements for arrival, loading and unloading must be made with your Event Manager in advance. Venue also reserves the right to remove and dispose of any leftover items from the space at completion of the event.

DAMAGES AND LIABILITY

Venue reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. It is the responsibility of the Client for all damages to the premises by their guests or independent contractors on their behalf.

ATTENDANCE GUARANTEE

Venue requires the guaranteed number of guests 10 days prior to the function date. The guarantee will be the minimum number of guests you will be billed for or the actual number of guests in attendance, whichever is greater.

DEPOSITS AND BILLING

Upon signing of contract, a deposit as listed in the 'deposits' section of the contract is required to secure the function date and space in accordance with the deposit schedule above. All deposits will be credited to the function's final outstanding amount. Final Deposit is based on guaranteed numbers and is due in full, 10 days prior to function by credit card, certified cheque or cash. All Refunds back to the client will be issued via cheque. Certified Cheques, Money Orders etc. are payable to (venue). Estimated contracted amount for the bar based on consumption is due in full at final payment, any outstanding amount is to be paid for on the day of event with a credit card provided by client or the credit card on file.

BUYOUT POLICIES

TAXES & GRATUITIES

All food and beverages are subject to applicable taxes. Food and non-alcoholic items are taxed 13% (HST), Alcoholic beverages are subject to 13% (HST) Service Fee of 20% of the food and beverage charges before taxes will be added automatically to final billing. 13% HST (as stipulated in the Revenue Canada Federal Tax Guide) will apply to the Service Fee. Only one bill will be provided at the end of the night, including tax and gratuity.

CANCELLATION

The contract may be terminated with formal written notice from one party to the other within 21 days of signing unless the event is booked within 60 days of the event date. Please note that all deposits & payments are non-refundable. Venue reserves the right to terminate any function for which required deposits of final estimated invoice has not been received 10 days prior to the function.

CONFIRMATION

The venue contract must be completed, signed and returned with your deposit, in order to secure a function date and space. Function spaces are secured as per the arrival and departure time set forth in the contract. Any prior access to function room must be pre-arranged. Without a signed contract and deposit, booking will be considered tentative and subject to release without notice. Any changes made to this contract other than personal information (name, address, telephone number) will require a revised contract to be issued or by endorsing the amendment on this contract, which amendment in either form must be signed and dated by both parties.

AGREEMENT TO TERMS

I hereby understand and agree to the terms and conditions outlined in this contract. The parties hereto agree that the offer and acceptance of this contract, any amendments hereto, and any notices required or permitted hereunder may be made by facsimile transmission (fax) and that all signatures on any document so transmitted shall be accepted as and be deemed to be an original signature.

FORCE MAJEURE

Except where otherwise expressly stated in this agreement, we regret we cannot accept liability or pay any compensation where the performance or prompt performance of our contractual obligations is prevented or affected by or you otherwise suffer any damage or loss as a result of "force majeure". In this agreement, "force majeure" means any event which we or the supplier of the service(s) in question could not, even with all reasonable and due care, foresee or avoid. Such events may include war or threat of war, riot, civil strife, terrorist activity or actual threatened terrorist activity, industrial dispute, natural or nuclear equipment failure, adverse weather conditions, fire and all similar events outside our control. In addition, menu prices are subject to change due to market conditions or product availability. Ink Entertainment reserves the right to substitute similar or comparable accommodations for the function.



CONTACT

FOR INFORMATION OR TO BOOK YOUR PRIVATE EVENT,
PLEASE EMAIL: ELLEN@SOFIAYORKVILLE.COM

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