

# FAIROUZ

MIDDLE EASTERN CUISINE

## PRIVATE EVENTS



Bright, versatile and eclectic, Fairouz Cafe is an ideal gathering space for every occasion. Our award-winning menu, welcoming staff, and cozy atmosphere, combine to create the perfect mix of indulgence and comfort for your next event.

+1.613.422.7700 | [EVENTS@FAIROUZ.CA](mailto:EVENTS@FAIROUZ.CA)

[FAIROUZ.CA](http://FAIROUZ.CA)



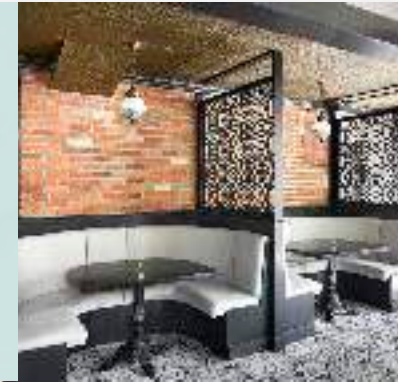
# AMENITIES



Convenient  
downtown  
location



Private indoor  
and outdoor event  
spaces



Free street  
parking after  
5:30 pm



Full service  
audio visual



Professional  
in-house event  
coordinator to  
assist with your  
event

## PRIVATE DINING ROOM

- ✓ Cocktail reception **32**
- ✓ Seated dinner **32**
- ✓ Cocktail & dinner **22**
- ✓ Boardroom style **20**

## COVERED BACK PATIO

(SEMI-PRIVATE)

- ✓ Cocktail reception **30**
- ✓ Seated dinner **20**
- ✓ Cocktail & dinner **20**

# CAPACITIES

We do not charge a room rental fee for private events. Rather, a minimum food & beverage expenditure is required for all group bookings. This minimum is dependent upon the day of the event booking, and the space(s) required for the event. Please contact your dedicated event coordinator for more details.



## SAMPLE MENUS



Our Sofra menu is our most popular option for private bookings. Sofra is an integral part of what we do at Fairouz — an Arabic term meaning “dining table”, it is synonymous with hospitality and generosity. In this spirit, we have created the Sofra menu, designed to be shared with family, friends and colleagues.

For guests wishing to add more to their experience, our sophisticated canapé menu is the ideal addition to your meal. Please discuss any special requests or dietary restrictions with your event coordinator prior to booking your event.

### MEZZE

Housemade Pita & Dips

*Muhammara • Hummus • Labneh*

Warm Olives

*Chili • Ajwan Seed*

Vegetarian Kibbeh

*Spinach • Chickpeas • Pumpkin • Cracked Wheat*

Seared Halloumi Cheese

*Cashew Purée • Apricot Chutney • Tuile*

### MAIN

Fried Cauliflower

*Tahini • Black Sesame • Sunflower • Pomegranate*

Roz Afar

*Turmeric • Chickpeas • Confit Garlic • Yogurt*

& Choose two of the following:

Eggplant Mashi

*Imam Bayildi • Green Lentil • Pomegranate & Pickled Onion Salad*

Beef Kofta

*Mint Labneh • Parsley & Sumac Onions • Sweet Drop Peppers • Flatbread*

Shish Tawook

*Marinated Chicken • Charred Tomatoes & Shishito Peppers • Toun*

### DESSERT

Orange & Cardamom Sponge Cake

*Citrus Yogurt • Apricot Purée*

*Please note that we are unable to accommodate some food allergies and dietary restrictions*

\$60 PER GUEST

## SOFRA MENU

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## EXTRAS & ADD-ONS

### CANAPÉS

\$60 / DOZ

Bulgur Kofta Lettuce Wraps

*Pickles • Pomegranates*

Goat Jben

*Whipped Minted Goat Cheese • Medjool Dates • Crostini*

Stuffed Grape Vine Leaves

*Rice • Tomatoes • Onions • Herbs*

Beef Kibbeh

*Ground Beef • Cracked Wheat • Onion • Ras el Hanout Yogurt*

Mini Lamb Kebab - add \$6.00

*Barbari Bread • Mint Yogurt • Tear Drop Peppers*

Baharat Crusted Albacore Tuna

*Compressed Celery Salad • Tarragon*

### LATE NIGHT

\$20 / GUEST

Assorted Manakeesh (Turkish Flatbread)

*Za'atar Cheese • Olive & Cheese • Beef • Pulled Lamb*

Phonechian Fries

*Sumac • Za'tar • Toun*

### FAVOURS

STARTING AT \$8 / GUEST



## BEVERAGE MENU

Our wines are sourced from small private importers, ensuring excellent value without compromising quality. Additional wine offerings are available upon request, including a selection of unique old world wines from Lebanon and beyond. Please enquire about our wine director's feature recommendations for your event. Beverages are charged on a consumption basis, please consult your event coordinator for a bar estimate. Note that our beverages selections change frequently and the list provided is for reference only.

### WINE

#### Sparkling

NV Prosecco "Brut", Conti Riccati, Veneto, ITA	55
NV Ceremony "Brut Blanc de Blanc", Rosehall Run, Prince Edward County, CAN	75
2008 Champagne "Brut Prestige", Bernard Gaucher, FRA	125

#### White

2019 Sauvignon Blanc, Haddad Winery, Mafraq, JOR	60
2020 Vinho Verde "Camaleao", Joao Cabral Almeida, PRT	60
2019 Bonnie Vivant Chardonnay, Therianthropy, St David's Bench, CAN	70
2016 Viognier/Vermantino/Chard. Chateau Musar "Jeune White", Bekkah Valley, LEB	75

#### Red

2017 Dika Frankova, Feravino, Slavonia, HRV0	60
2019 Syrah, "Les Vignes d'à Caté, Yves Cuilleron, Northern Rhône, FRA	70
2020 Le Maillot Cabernet Franc, Therianthropy, St David's Bench, CAN	70
2019 Cinsault/Syrah/Cab. Sauvignon, Chateau Musar "Jeune Red", Bekkah Valley, LEB	75

### BEER / CIDER

Cameron's, "Captain's Log" Golden Lager	8
Bench, "Stone Road" White Ale	8
Godspeed, "Yuzu" Saison with Japanese citrus	8
Beyond the Pale, "Pale Ale Project" Pale Ale	8
Left Field, "Greenwood" IPA	8
Left Field, "Eephus" Brown Ale	8
Collective Arts "Stranger Than Fiction Porter"	8
Collective Arts, "Local Press" Cider	9

### SPIRITS

Top Shelf Vodka	7
Top Shelf Gin	7
Olmeca Altos Plata Tequila	7
Havana Club Rum (3yr)	7
Stock & Barrel Whiskey	7
Evan Williams Bourbon	7

#### Premium Spirits

Dillion's Vodka	8
Dillon's Gin	8
Tromba Tequila Blanco	8
Flor de Cana Rum (12yr)	8
Lot 40 Rye Whiskey	8
Maker's Mark Bourbon	8

### CRAFT COCKTAILS

Our craft cocktails provide a refreshing and unique alternative for guests. Choose from our seasonally inspired list, or work with our head bartender to create your own special blend.

Great Expectations	13
Apple Infused Arak, Spiced Syrup, Lemon, Prosecco	
South for Winter	13
Rye, Southern Comfort, Cardamom St Germain, Turbinado Syrup	
Love Letter	13
White Rum, Pisco, Apricot Liqueur, Almond & Orange Orgeat	

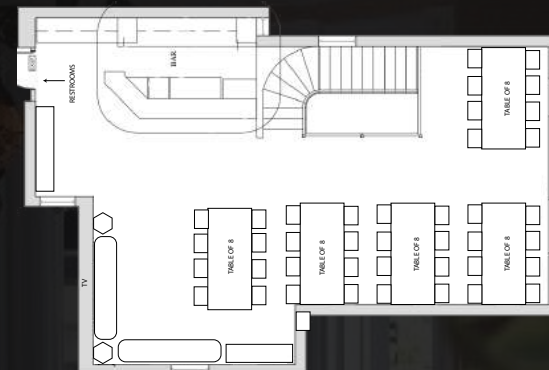


MAIN FLOOR

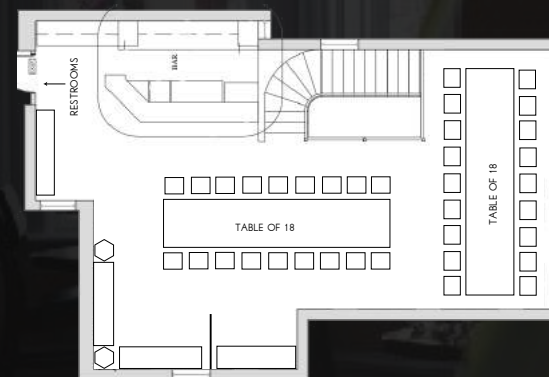


SECOND FLOOR

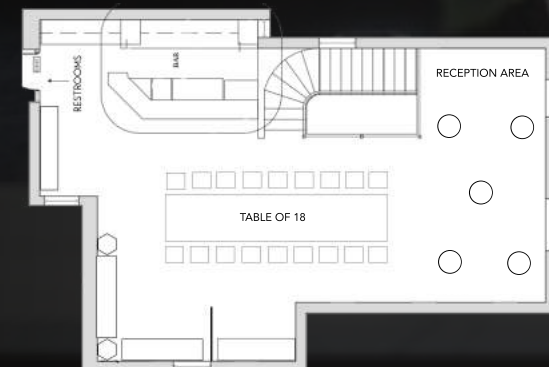
SET FOR 40  
OPTION 1



SET FOR 36  
OPTION 2



SET FOR 18  
OPTION 3



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MIDDLE EASTERN CUISINE

## BOOKING POLICIES & PROCEDURES

A 15% non-refundable deposit is required for all private bookings. Event bookings can be cancelled up until 7 days prior to the event date with no further penalty. Event bookings cancelled within 7 days of the event date will be charged 30% of the total amount of the booking. Cancellations made within 24 hours of the event date will be charged 100% of the agreed upon contract amount.

Menu selections are required 14 days in advance of the event date, and final guest count is required by Friday at noon the week prior to your event. Changes to guest count within 5 days of the event may result in additional cancellation fees.

Due to the style and preparation of our menu, we are unable to accommodate some food allergies and dietary restrictions. Please ask us if you have questions regarding our allergy policy.

All bookings are subject to HST (13%) and applicable service fees (18%). For additional FAQs, please refer to our website, [fairouz.ca/privatedining](http://fairouz.ca/privatedining)

BOOK NOW

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