

# THE DORSET



## PRIVATE DINING

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# CANAPÉS

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priced per piece · served plated · recommended order of 3–6 pieces per person

## VEGETARIAN

**AVOCADO CUCUMBER CUP** (vg) seaweed batter scrap 4

**DEVILED EGG** (gf)(df) chive, black pepper 4

**CHEESE TOASTIE BITE** red onion jam 4.5

**WALDORF BITE** (gf) baby gem, stilton, brown butter crumble 4.5

**MUSHROOM PASTY** (vg) green sauce 5.5

## SEAFOOD

**HARBOURSIDE FISH CAKE** old bay mayonnaise 4.5

**SOUSED MACKEREL** (df) crumpet blini, aioli 5

**SALMON TARTARE** (gf)(df) cucumber cup, tempura, tabasco aioli 5

**SESAME PRAWN TOAST** uni mayonnaise 5

**BATTERED FISH BITE** malt mayonnaise, cornichon, dill 5

## MEAT

**CHICKEN KEBAB** (gf) lime pickle glaze, coronation aioli 4.5

**DUCK & PORK SAUSAGE ROLL** beetroot ketchup 5

**STEAK TARTARE** (df) chili oil, egg yolk gel, crostini 5

**FRIED CHICKEN BITE** chili treacle glaze 5

**BEEF SLIDER** cheddar, worcestershire aioli 5.5

(v) vegetarian (vg) vegan (df) dairy-free (gf) gluten-free

Please inform us of any allergies.

We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.





# BREAKFAST

priced per person

## COUNTRYSIDE CONTINENTAL

freshly squeezed orange juice  
o&b artisan croissants & fresh crumpets  
dorset cereals muesli,  
yoghurt & blueberry compote  
apples, bananas & grapes  
salted butter, marmalade & fruit jams  
fresh brewed coffee & english teas

25

## FULL ENGLISH BREAKFAST

freshly squeezed orange juice  
proper back bacon,  
cumberland sausages & black pudding  
scrambled eggs  
roasted mushrooms & tomato  
treacle baked beans  
toast with salted butter,  
marmalade & fruit jams  
fresh brewed coffee & english teas

36

## BREAKFAST ADDITIONS

priced per person · minimum order of 12 pieces

**BANANA BREAD (v)** 8

**DORSET CEREALS (v)** 8  
muesli, yoghurt, berries, osprey bluffs honey

**LARDY CAKE** 5  
dried fruit, brown sugar, spices

**MARKET FRESH FRUIT SALAD (vg)(gf)** 8

**COCONUT CHIA SEED PUDDING (vg)(gf)** 6

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# AFTERNOON TEA

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priced per person · minimum 10 people

## CREAM TEA

freshly baked butter & fruit scones

our clotted cream

fruit preserves & salted butter

selection of british teas & freshly brewed coffee

25

## THE DORSET AFTERNOON TEA

freshly baked butter & fruit scones

assorted finger sandwiches  
(egg, ham, cucumber, smoked salmon)

quartet of dainty dorset cakes

our clotted cream

fruit preserves & salted butter

selection of british teas & freshly brewed coffee

*addition of bubbles recommended, see page 14*

55

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# LUNCH

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24 per person · additional sandwich +3 per person

## SOUP & SANDWICH

choice of two sandwiches served on artisan white bread with chef's daily vegetarian soup

### HAM & CHEDDAR

shaved black forest ham, aged cheddar,  
english mustard mayonnaise

### CHICKEN & BACON

pulled roast chicken,  
spring onion & black pepper mayonnaise

### SMOKED SALMON

whipped chive cream cheese, english cucumber

### PORTLAND CRAB SANDWICH

tabasco mayonnaise, celery, cucumber, iceberg lettuce

### EGG SALAD & CRESS (v)

free-run eggs, grainy mustard, mixed micro cress

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# LUNCH

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priced per person

## PLATED LUNCH MENU A

### ALLOTMENT SOUP (v)

always vegetarian,  
seasonally inspired

–

### HARBOURSIDE FISH CAKE (df)

radish & apple salad,  
malt mayonnaise

or

### THE DORSET BURGER

beer & processed cheddar cheese,  
branston pickle, worcestershire aioli,  
pickled white onion, green salad

–

### ENGLISH CUSTARD POT (v)

apple compote,  
digestive biscuit

–

### FRESHLY BREWED COFFEE & ENGLISH TEAS

55

## PLATED LUNCH MENU B

### WALDORF SALAD (v)(gf)

apple, celery, honey-roasted walnuts,  
brown butter crumble,  
blue cheese dressing

–

### HADDOCK & CHIPS (df)

tartar sauce, mushy peas,  
curry sauce, lemon

or

### COTTAGE PIE (gf)

braised beef shin, sticky gravy,  
carrots, peas, mashed potatoes

–

### ETON MESS (v)(gf)

poached pear, chestnut cream,  
meringue

–

### FRESHLY BREWED COFFEE & ENGLISH TEAS

65

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# DINNER

priced per person

## PLATED DINNER MENU A

**WALDORF SALAD** (v)(gf)  
apple, celery, honey-roasted walnuts,  
brown butter crumble,  
blue cheese dressing

—

**ROAST CHICKEN**  
oatmeal stuffing, cauliflower,  
fondant potato, madeira jus

or

**ATLANTIC SALMON** (gf)  
lightly smoked, beetroot risotto,  
horseradish, dill, pickled onion

—

**DORSET APPLE CAKE** (v)  
ontario apples, caramel,  
whipped crème fraîche

—

**FRESHLY BREWED  
COFFEE & ENGLISH TEAS**

75

## PLATED DINNER MENU B

**ALLOTMENT SOUP** (v)  
always vegetarian, seasonally inspired  
or

**SMOKED SALMON & WHISKY PÂTÉ**  
laphroaig jelly, radish, cucumber,  
sourdough soldiers

—

**LAMB SIRLOIN**  
mashed potatoes, savoy cabbage,  
roasted heirloom carrot, mint sauce,  
red wine jus

or

**SEA BREAM**  
steamed clams, lobster & pernod sauce,  
tarragon, parsley

or

**CAULIFLOWER STEAK** (v)(gf)  
king oyster mushrooms,  
grilled alliums, mushroom jus

—

**STEAMED PUMPKIN SPONGE** (v)  
fig leaf custard

—

**FRESHLY BREWED  
COFFEE & ENGLISH TEAS**

85

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# DINNER

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priced per person

## PLATED DINNER MENU C

### SCALLOP CRUDO (gf)

honey apple tiger's milk,  
granny smith apple, salt-baked celeriac

or

### BEETROOT SALAD (gf)

rutabaga, charred citrus vinaigrette, orange,  
pumpkin seeds, sumac labneh, bitter lettuce

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### 100z STRIP LOIN

creamed potato, green beans, charred allium butter,  
watercress, red wine jus

or

### GREENLAND TURBOT (gf)

cauliflower, oyster cream sauce,  
lentil, green tomato chutney

or

### BEETROOT RISOTTO (v)(gf)

roasted beets, fresh horseradish,  
grana padano

—

### SOLERO (gf)

mango & passion fruit semifreddo,  
zéphyr white chocolate, black lime

—

### FRESHLY BREWED COFFEE & ENGLISH TEAS

110

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# HOT FOOD STATIONS

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priced per person · minimum 20 people

## **ROAST RUMP OF BEEF 38**

chef-led carving station, proper pan gravy,  
horseradish sauce, yorkshire pudding

add roasted potatoes 6

add seasonal vegetables 8

sub prime rib 10

add roast chicken 15

add roast lamb 19

## **PIE & MASH**

your choice of pie served with  
mashed potatoes, gravy & buttered peas  
choose one:

curried chickpea & cauliflower 22

chicken & bacon 26

curried lamb 28

steak & mushroom 28

## **DORSET FISH & CHIPS (df)**

your choice of crispy battered fish served with  
chunky chips, tartar sauce, coleslaw & lemon

haddock 28

scampi 27

cod 28

greenland halibut 35

## **MUSSELS & CIDER 18**

chef-led station, steamed mussels in cider sauce  
with herbs & baked baguette

## **LENTIL COTTAGE PIE (v)(gf) 16**

stewed lentils, carrots, swede,  
caramelized onions & thyme topped with  
mashed potatoes, served with garden green salad

substitute beef (cottage pie) +6

substitute lamb (shepherd's pie) +8

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# COLD FOOD STATIONS & PLATTERS

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priced per person · minimum 10 people

**COASTAL OYSTERS (gf)(df) 18**

chef-led shucking station, three oysters,  
mignonette, horseradish, lemon, hot sauce

\*available on a platter

**SEAFOOD TOWER (gf) 49**

oysters, prawn cocktail, salmon tartare,  
halibut ceviche, tuna tartare

**CURED MEAT BOARD 18**

selection of local cured meats,  
pickles, chutney, sippets

**COUNTRYSIDE PLOUGHMAN'S 20**

scotch egg, shaved ham, cheddar, pickled egg,  
grapes, chutney, sourdough

**VEGETABLE CRUDITÉS (v)(gf) 15**

seasonal vegetables, ranch dip,  
sour cream & chive dip

**CHEESE BOARD (v) 21**

cheddar, blue cheese, goat cheese, grapes,  
crackers, chutney, pickles, fruit preserves

**FRESH FRUIT PLATTER (v)(gf)(df) 16**

apples, pears, grapes, melon, mixed berries

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# LATE - NIGHT

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minimum 20 pieces per selection

**CHEESE TOASTIE BITES (v)** 5  
red onion jam

**CHICKEN DRUMSTICKS (gf)** 7  
honey lime pickle glaze

**PROPER POUTINE** 8  
french fries, beef or veggie gravy,  
cheese curds

**CORNISH PASTIES** 9  
ketchup & hp packets

**MUSHROOM PASTIES (v)(df)** 9  
green sauce

**PORK SAUSAGE ROLLS** 8  
beetroot ketchup

**MINI FISH & CHIP CONES (df)** 12  
lemon, tartare

**YORKSHIRE PUDDING POUTINE (df)** 12  
chunky chip scraps, beef or veggie gravy,  
cheese curds

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# MINI SWEET TREATS

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minimum 20 pieces per selection

**DORSET APPLE CAKE (v) 5**

**LEMON MERINGUE PIE (v) 5**

**FLOURLESS WALNUT BROWNIE 5**

**OLIVER'S CARROT CAKE 5**

**BATTENBERG CAKE (v) 5**

**MILK JAM MACARON (v) 5**

**CHOCOLATE PROFITEROLE (v) 5**

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# NON-ALCOHOLIC

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**SOFT DRINKS** from 4.25

**FRESHLY BREWED COFFEE** 4.25

**TEA** 4.75

**ESPRESSO DRINKS** from 4.25

**BELLINI HI-BALL** 10

undone non-alcoholic blanco tequila, cipriani peach bellini nectar, soda, lemon

**BRIDGERTON TEA** 11

seedlip spice 94, amarena cherry syrup, hibiscus tea

# BAR

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**STANDARD RAIL SHOT 1oz** 9


**PREMIUM RAIL SHOT 1oz** from 10

# COCKTAILS


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**DORCHESTER PIMM'S 2oz**  17

dillon's selby gin, pimm's no.1 cup,  
lemon, ginger ale, lavender-thyme  
*~ sweet, refreshing & classic*

**SOLITAIRE 2oz**  17

wild turkey bourbon, kahlúa, angostura bitters,  
cacao bitters, maple-spiced syrup  
*~ complex, boozy & luxe*

**SKYFALL 2oz**  19

sauza tequila, los siete misterios mezcal,  
havana club reserva rum, lime, cola syrup, honey  
*\* contains milk*  
*~ silky, opulent & strong*

**AT HER MAJESTY'S PLEASURE 1.5oz**  17

empress 1908 gin, st-germain elderflower liqueur,  
lemon, chamomile tea, soda  
*~ floral, fresh & citrusy*

# BEER

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BOTTLES & CANS from 9

# WINES

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750ml

## SPARKLING

Serenissima Prosecco, Veneto, Italy NV 64

Domaine des Coutures Crémant de Loire, France NV 92

## WHITE

Matto Pinot Grigio, Veneto, Italy '23 58

Echeverria Sauvignon Blanc, Curico Valley, Chile '22 70

Cave Spring 'Canoe' Estate Riesling, Niagara, Ontario '20 80

Stoneburn Sauvignon Blanc, Marlborough, New Zealand '23 84

Pearce Predhomme Chenin Blanc, Stellenbosch, South Africa '22 86

Cloudsley Cellars Chardonnay, Niagara, Ontario '21 90

Domaine Hamelin Chablis, Bourgogne, France '22 132

## ROSÉ

Westcott Pinot Noir Rosé, Niagara, Ontario '23 78

St. John 'Beausoleil' Rosé, Côtes de Thau, France '23 80

Figuère Rosé, Méditerranée, Provence, France '22 88

## RED

Henry Of Pelham Cabernet Merlot, Niagara, Ontario NV 58

Casa Solar Tempranillo, Castilla, Spain '20 70

Romain Duvernay Côtes-du-Rhône, Southern Rhône, France '20 80

Heartland Shiraz, Langhorne Creek, Australia '20 85

Le Clos Jordanne 'Jordan Village' Pinot Noir, Niagara, Ontario '21 90

G.D. Vajra Langhe Rosso, Piedmont, Italy '22 98

Austin Hope 'Barrel No. 21' Cabernet Sauvignon, Paso Robles, California NV 100





# FREQUENTLY ASKED QUESTIONS

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## CAPACITIES & AVAILABILITY

The Dorset is a multi-level restaurant with a private dining room located on each floor: Durdle and Chesil.

Perfect for a reception or dinner with ambiance, the Durdle room is located just off of the bar on the main floor.

The private Chesil room features floor-to-ceiling windows and Juliet balconies for a bright and airy event space ideal for a seated dinner or larger receptions.

**Room:** Durdle

**Capacity:** maximum 20 guests seated at a single table / 40 guests seated at multiple tables (4 tables of 10) / 28 guests seated with the option of a pre-dinner cocktail reception / 40 guests standing.

**Room:** Chesil

**Capacity:** maximum 36 guests seated at a single table / 52 guests seated at multiple tables / 80 guests standing with canapés only / 60 guests standing with canapés and hot stations.

*Capacities are subject to change if AV is required.*

The rooms are available for breakfast, brunch, lunch and dinner, seven days a week:

- Breakfast/Brunch: 6–11:30am
- Lunch: 11:30am–2:30pm
- Dinner: 5–10pm

## THE FOOD & BEVERAGE EXPERIENCE

Your event specialist will invite you to select beverages from our current offering to serve guests. Beverages, both alcoholic and non-alcoholic, are charged based on consumption, per drink, plus tax and gratuity. Your menu selection will be made from our current seasonal menu package. We welcome you to customize it by interchanging items between menus. Your event specialist can assist you with tailoring your selections for the best guest experience.

## MINIMUM FOOD & BEVERAGE EXPENDITURE

There is no room fee to use the space, provided the minimum food and beverage expenditure is met. The room minimums are based on food and beverage combined, excluding tax and an 18% gratuity. If the minimum spend requirement is not met, the difference will appear as a minimum spend offset fee on the final bill.

## COMPLIMENTARY SERVICES

- Service staff
- Existing tables and chairs
- Standard table flatware and glassware
- Linen napkins
- Flameless candles  
(real flame candles are not permitted)
- Printed personalized menus at each place setting

## ADDITIONAL EXPENSES FOR CONSIDERATION

Please consider below items as common costs. For a formal cost estimate, please contact an event specialist.

- Place cards or escort cards to designate guest seating
- Additional furniture, if desired (e.g. cruiser tables)
- Table linens
- Cake cutting or plating fee

# FREQUENTLY ASKED QUESTIONS

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## PARKING & LOCATION

Location: 453 Wellington St. W, Toronto, ON

The restaurant is located at The Well, accessible via the King and Spadina streetcar routes. The nearest subway stations are St. Andrew and Union. View The Well's directory for location details.

Parking: Paid underground parking is available at 421 Wellington St. W on P3 and P5, on the west end of the parking garage. Sections C and B are closest to The Dorset. Follow the purple signs that read "West Av. Elevators | 455 Wellington | Eat. Shop.", and use the public elevators to access the upper ground floor.

## PRESENTATIONS & AUDIOVISUAL

Enhance your event with our state-of-the-art audio-visual capabilities. The Dorset offers a 40-inch high-definition television with built-in speakers, perfect for connecting to any laptop via HDMI. This versatile setup is perfect for sharing presentations, videos, or slideshows with your guests. If you need additional equipment, we can easily arrange it through our trusted third-party supplier to ensure a seamless experience. Please be aware that incorporating AV equipment may affect the room's capacity, and we advise against AV presentations in the Durdle Room due to ambient noise from the bar that may interfere with sound clarity.

## YOUR O&B EVENT TEAM

Throughout the planning process, your event specialist will be the main point of contact and will ensure all details are taken care of for your event. When you and your vendors arrive on-site, you will be welcomed by our team of experts who will be the main point of contact during your event.

## INVESTMENT & CANCELLATION

The signed confirmation form and deposit, payable by credit card or bank draft, are required to secure the date and space. The balance must be paid by credit card or cash at the conclusion of the event. Your event specialist will confirm the deposit amount based on the minimum spend of your event.

Your deposit is fully refundable if notice of cancellation is received 14 or more days in advance of the event date. If notice of cancellation is received with less than 14 days' notice, the deposit is forfeited. If notice of cancellation is received with less than 48 hours' notice, you will be charged the room minimum plus tax and gratuity.

For all booking inquiries, please contact:

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