

2023

Boehmer Wedding Package &
Private Dining Experience





This Package Includes

- Minimum Spends
- Capacity
- Meet Inez!
- Specialty Services and Personal Touches
- Boehmer's To-Do List
- Sample Menus
- Testimonials
- Preferred Vendors.....
- Terms and Conditions
- Contract with Credit Card Authorization.....



Minimum Spends

*All minimum spends can be reached by the consumption of food and beverage
(Exclusive of HST, 20% Service Charge, Service Planning Fee, Transaction Fees.)

Monday to Wednesday: \$14,000

Thursday: \$16,000

Friday & Saturday: \$20,000

Sunday: \$16,000

** Prices may vary on holidays*

** Regular access to the space for setup is at 1pm*



Hint: We Love Hosting Ceremonies at Boehmer as well and can seat up to 50 guests.

Bahn

Capacity

♥ **100** Guests for a Sit-Down Dinner



♥ **115** Guests for a Sit-Down Dinner, including Alcove Seating



♥ **180** Guests for a Standing Style Reception





Meet Inez!

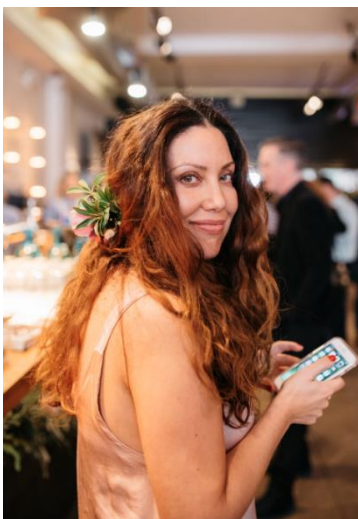
To the Future B&G's,

Thank you for considering Boehmer for your big day and congratulations on this new and exciting journey that you are about to embark on together!

Here at Boehmer, we have high standards. We don't allow for anything but exceptional! Our teams' number one priority is to ensure that your entire experience, from the moment you walk through the doors [for your initial site tour], until the moment you've tied the knot [with stomachs full of delicious food and wine], is as seamless as possible. To achieve this, we will make sure to always pay continuous and close attention to detail. This means ensuring that the food, beverages, and service, is always at a premium level.

You will quickly start to think of the staff here at Boehmer as your very warm and welcoming family, that just also happen to be professionals [perfected in what they do], helping to ensure that your wedding day is everything you've dreamed of! Once you walk through these doors and get acquainted with the staff, you'll understand what I mean when I say "family." It's hard not to develop relationships with the staff and feel completely at home!

As the events manager at Boehmer, being part of the wedding planning process for couples, is one of the major highlights of my work. For me, wedding planning isn't just a job. It always brings me joy seeing what one has envisioned become reality, because when my clients are happy, I am also happy. This is what I love most about wedding planning, this, and the making of connections with you, as couples. This is what strengthens my passion, that sparks my inspiration.



As we know, planning a wedding can be stressful, but that is exactly what I am here for! To lighten the load and take some of the weight off. My ultimate goal is to make this process as stress-free and enjoyable for you as possible, so that you are able to focus on other important things, such as, enjoying those special days and moments leading up to the big day. As your venue coordinator, I will be by your side throughout the entire process. On The big day, I will be there tying up any last-minute details, making sure that your vision has been perfected. I Once again, thank you, newlyweds, soon to be engaged, soon to be married, folks! I am always so appreciative and grateful for being able to be part of such a big moment in your lives. I hope I can encourage you to allow me in helping you plan all your dreams, for the big day. I will not let you down and I promise to give it my all!



2023

Venue Services & Planning Fee

♥ Complimentary Initial Meeting/ Site Tour

Inclusion / \$495 /

- ♥ Planning Meetings
- ♥ Develop and Personalize Menu
- ♥ Personalized Cost Estimate
- ♥ Vendor Sourcing & Referrals
- ♥ Preferred Supplier Discount Rates
- ♥ Attend In-House Vendor Meetings
- ♥ Food & Wine Tasting
- ♥ Coordinate all in-house Rentals (as required)
- ♥ Manage and Coordinate Day of Event





Boehmer Wedding To-Do List

...just 10 easy steps

1. **Choose Boehmer** as your venue for your special day
2. Provide a **25% deposit to secure your booking**
3. **Sign a contract** to make it official
4. **Create your own personal beverage plan**
5. Receive a personalized **food and beverage cost estimate**
6. **Book a tasting!**
7. Decide on a **music plan**
8. **Décor**
9. **Finishing touches**
10. **Seal the deal with a kiss**



Sample Wedding Menu Options

2023

Please note all menu items are subject to change based on season and availability.



Canapés



(Minimum 25 portions)

PROTEIN:

Duck Confit with Candied Cumquat on Crostini - **\$6.00**

Curried Chicken Baked in Phyllo Pastry - **\$6.00**

Grilled Lamb Kebab with Mint Yogurt - **\$6.00**

Beef Tartare on Phyllo Cups - **\$6.00**

Arancini stuffed with Jamon Serrano & Fontina with Smoked Bacon and Tomato Jam - **\$6.00**



SEAFOOD:

Atlantic Salmon Tartare on Black Sesame Coated Cone - **\$6.00**

Atlantic Cold Water Shrimp Salad on Prosciutto Crisps - **\$6.00**

Sautéed Bay Scallop & Butted Poached Cold Water Shrimp with Yellow Thai Curry & Coconut Sauce - **\$6.00**

Snow Crab with Avocado Mousse, Salmon Caviar, Endive Cup - **\$6.00**

VEGETARIAN/VEGAN:

Mini Vegetable Frittata - **\$5.00**

Smoked Salmon on Crushed Potato with Chive Crème Fraîche - **\$5.00**

Roasted Beet & Miso Blini with Garlic Mushrooms - **\$5.00**

Truffle Deviled Eggs with Caviar - **\$5.00**



Food Stations

CARVING STATIONS:

Oven Roasted Hip of Ontario Beef

Beef Jus, Assorted Mustards, Prepared Horseradish and House Made Country Style Bread

*Serves approximately 150 people - **\$1,600**

Roasted Peppered AAA Sirloin of Beef

Rosemary Shallot Jus, Assorted Mustards, Prepared Horseradish and House Made Country Style Bread

*Serves approximately 30 people - **\$600**

Rosemary and Garlic Rubbed Leg of Lamb

(2 legs of Lamb) Lemon Thyme Jus

*Serves approximately 25 people - **\$600**

Whole Roasted Suckling Pig (approx. 40 lbs)

Doppelbock Jus

*Serves approximately 30 people - **\$600**

SEAFOOD:

Caviar

Acadian Sturgeon Caviar from New Brunswick

Includes: Blinis, Sour Cream, Chives, Shallots, Hard Boiled Egg Yolks and Whites, Served with Mother of Pearl Caviar Spoons.

125g - **\$400**

250g - **\$790**

500g - **\$1580**

1000g - **\$3000**

1800g - **\$4800**

Oysters

Oyster Boy's Finest - Seasonal Oysters on the Half Shell with Mignonette, Horseradish, Lemon and House Cocktail Sauce - **\$51/dozen**

If shucker is required at the oyster station - **\$150 fee**





Food Stations

Smoked Fish

Acadian Smoked Sturgeon, House Smoke Atlantic Salmon and Smoked Ontario Rainbow Trout with Pickled Red Onions and Capers - \$15/person (Minimum 10 portions)

Shrimp

Classic Shrimp Cocktail with House Made Cocktail Sauce - \$350 per 100 pieces

PLATTERS: (Minimum 10 portions)

Charcuterie and Pickle Platter

An Assortment of Local and House made Pickles, Cured Meats, Sausages, Terrines, Pâtés, Rillettes, Olives, Mustard, Preserves and Crostini - **\$20.00/person**

Cheese

International and Local Cheese Boards with Traditional Accoutrements - \$18.00/person



Vegetarian

Organic Greens and Fresh Market Vegetables accompanied with a Niagara Vinegar inspired dressing - \$10.00/person

Assorted House Made Dips with Crudités - \$10.00/person



Flights or Mini Entrée Station

PROTEINS: (Minimum 10 portions)

Grilled Ontario Lamb Chop with Skordalia, Sundried Tomato & Balsamic Jus, Ontario Wild Leek Yogurt - \$19

Roasted Veal Tenderloin with Herbed Pommes Purée, Bordelaise Jus - \$19

Chicken Fricassée, Roasted Giannone Farms Chicken Breast, Local Garden Vegetables, Mushroom & Thyme Jus with a touch of Cream - \$17



SEAFOOD: (Minimum 10 portions)

Ontario Rainbow Trout, Charred Leeks, Enoki Mushrooms, Salmon Roe, Lemon, Parsley & Black Pepper Beurre Blanc - \$18

Pan Roasted Gindara Black Cod, Fried Sushi Rice Cake, Baby Bokchoy, Roasted Sweet Peppers, Shiitake Mushrooms, Kecap Manis and Lime Glaze - \$19

Pan Roasted Fogo Island Cod, Baby Turnip Stuffed with Truffle Purée, Sautéed Spinach, Lobster Bisque Sauce - \$19



THREE COURSE PRIX-FIXE #1

\$100 PER PERSON

**Changes/substitutions will incur an extra per person fee.
(EXCLUDING TAX AND GRATUITIES)**

APPETIZERS

ROASTED BABY BEET SALAD

Whipped Ricotta with Lemon Thyme / Dukkah / Petit Herbs / Peach Chardonnay Vinaigrette

MUSHROOM CONSOMMÉ

Mushroom and Parsley Garnish

ENTRÉES

PAN ROASTED HALF CHICKEN

Giannone Farms Chicken / Local Garden Vegetables / Forest Mushroom and Thyme Jus

ONTARIO RAINBOW TROUT

Charred Leeks / Enoki Mushrooms / Salmon Roe / Lemon, Parsley & Black Pepper Beurre Blanc

MEDLEY OF VEGETABLES (VEGAN)

Braised Vidalia Onion / Local Garden Vegetables / du Puy Lentils / Thai Yellow Curry & Coconut Sauce

DESSERTS

(PLEASE CHOOSE MAXIMUM TWO DESSERTS FOR YOUR EVENT)

CLASSIC MILLE FEUILLE

Three layers of pure Madagascar Vanilla Crème Anglaise, hand rolled Butter Puff Pastry topped with a light glaze and Gold Flakes

-or-

“LA FAYETTE” TRIO OF CHOCOLATE

Dark Chocolate, Milk Chocolate, White Chocolate Mousse, Gluten Free Chocolate & Almond Flour Sponge Cake, Gluten Free Chocolate Macaron

-or-

“HUGO” PURE PISTACHIO SPHERE

Sicilian Pistachio Ganache, Pistachio Mousse, Madagascar Vanilla Sponge Cake



THREE COURSE PRIX-FIXE #2

\$120 PER PERSON

**Changes/substitutions will incur an extra per person fee.
(EXCLUDING TAX AND GRATUITIES)**

APPETIZERS

RADICCHIO & ENDIVE SALAD WITH CITRUS

White Radicchio / Belgian Endive / Watercress / Fennel / Citrus Segments / Toasted Almonds / Dressing of Green Chilies / Sherry Vinegar / Fennel Pollen/ Extra Virgin Olive Oil

SNOW CRAB SALAD

Shaved Celery Root / Frisée / Watercress / Apple / Peach Chardonnay Vinaigrette

JERUSALEM ARTICHOKE SOUP

Basil & Toasted Hazelnut Pesto, Jerusalem Artichoke Chips

ENTRÉES

6oz GRILLED VEAL TENDERLOIN

Pommes Purée with Fine Herbs / Bone Marrow Bordelaise Jus

(Add GARLIC PARSLEY BUTTER ROASTED 3oz LOBSTER TAIL - \$25)

FOGO ISLAND COD

Baby Turnips Stuffed with Truffle Purée / Sautéed Spinach / Lobster Bisque Sauce

MEDLEY OF VEGETABLES (VEGAN)

Braised Vidalia Onion / Local Garden Vegetables / du Puy Lentils / Thai Yellow Curry & Coconut Sauce

DESSERTS

(PLEASE CHOOSE MAXIMUM TWO DESSERTS FOR YOUR EVENT)

CLASSIC MILLE FEUILLE

Three layers of pure Madagascar Vanilla Crème Anglaise, hand rolled Butter Puff Pastry topped with a light glaze and Gold Flakes

-or-

"LA FAYETTE" TRIO OF CHOCOLATE

Dark Chocolate, Milk Chocolate, White Chocolate Mousse, Gluten Free Chocolate & Almond Flour Sponge Cake, Gluten Free Chocolate Macaron

-or-

"HUGO" PURE PISTACHIO SPHERE

Sicilian Pistachio Ganache, Pistachio Mousse, Madagascar Vanilla Sponge Cake



THREE COURSE PRIX-FIXE #3

\$140 PER PERSON

**Changes/substitutions will incur an extra per person fee.
(EXCLUDING TAX AND GRATUITIES)**

APPETIZERS

ALBACORE TUNA SALAD

Rare Grilled Albacore Tuna / Julienne of Carrots / Baby Bokchoy / English Cucumber / Bell Peppers / Red Onion / Red Finger Chilies / Aji Panca Dressing with Yuzu and Garlic

VENISON TARTARE

Tomato Gelee / Shaved Parmigiano Reggiano / Quail Egg / Wild Leek Mayo / Pickled Wild Leeks / Grilled Toast Points

LOBSTER CHOWDER

Lobster Bisque / Yukon gold potatoes / Carrots / Celeriac / Onions / Vodka Marinated Smoked Salmon

ENTRÉES

6oz GRILLED BEEF TENDERLOIN

Pommes Purée with Fine Herbs / Sautéed Spinach

Choose: Veal Jus or Béarnaise Sauce

(Add GARLIC PARSLEY BUTTER ROASTED 3oz LOBSTER TAIL - \$25)

TRIO OF GRILLED SEAFOOD

Boca Negra, Scallops, Langoustine

Chanterelle Mushrooms / tomato concasse / lemon, chive & black pepper beurre blanc

MEDLEY OF VEGETABLES (VEGAN)

Braised Vidalia Onion / Local Garden Vegetables / du Puy Lentils / Thai Yellow Curry & Coconut Sauce

DESSERTS

(PLEASE CHOOSE MAXIMUM TWO DESSERTS FOR YOUR EVENT)

CLASSIC MILLE FEUILLE

Three layers of pure Madagascar Vanilla Crème Anglaise, hand rolled Butter Puff Pastry topped with a light glaze and Gold Flakes

-or-

"LA FAYETTE" TRIO OF CHOCOLATE

Dark Chocolate, Milk Chocolate, White Chocolate Mousse, Gluten Free Chocolate & Almond Flour Sponge Cake, Gluten Free Chocolate Macaron

-or-

"HUGO" PURE PISTACHIO SPHERE

Sicilian Pistachio Ganache, Pistachio Mousse, Madagascar Vanilla Sponge Cake



Late Night Snacks + Mini Desserts + Macarons

LATE NIGHT SNACKS:

Beef Sliders with Pimento Aioli, Pickles, Lettuce & Tomatoes - \$6.00

(add cheddar cheese for \$2.00)

House Cut Frites with Parmesan, Fresh Herbs, Yuzu Mayo - \$6.00

House Poutine with Cheese Curds and Chipotle Green Onion Jus - \$8.00

Three Cheese Mac & Cheese - \$6.00

The Boehmer Burger, 5oz Beef Patty, House Made Smoked Beef Bacon, House Made American Cheese, House Made "Secret Sauce", Lettuce, Tomatoes, and Dill Pickles - \$18.00

Fried Chicken Sandwich, Cornflake Crusted Chicken Thigh, Smoked Jalapeño Mayo, Herb "Salad" - \$16.00

MINI DESSERTS:

(Minimum 30 pcs for \$150)

Lemon Meringue Tart, Rocher (Hazelnut Praline), Hugo (Pistachio), Nutella Tiramisu,

Chocolate Raspberry, Classic Opera & Pure Chocolate

MACARONS:

(Minimum 10 pcs each for \$52.50)

Sweet & Salty, Cafe Latte, Raspberry, Pistachio, Vanilla Earl Grey, Blueberry, Roasted Hazelnut,

Mango, Chocolate, Passion Fruit, Vanilla Birthday, Strawberry Birthday, Lemon,

Sour Green Apple, Lime, and Baileys Irish Cream

Boehmer



"I would like to welcome you all to this wonderful event our Boehmer Family has put together for you. Our philosophy is to create a well-orchestrated experience for guests that embodies warmth and comfort while maintaining a high standard of service and elegance."
Cheers!

Chef Paul Boehmer



Josef Larita, Executive Sous-Chef



Testimonials

"The Boehmer team made our dream wedding a reality. We envisioned a beautiful setting, with great food and exceptional service. The Boehmer team did not disappoint!"

- Chantelle & Dan



"We were so excited to have our wedding at Boehmer and the set up and staff did not disappoint. It was beautiful -- clean, simple, lots of natural light and very intimate since we had the place to ourselves. Alana and the staff were wonderful; they not only helped us through last minute changes but also handled the day with such enthusiasm that I really felt like they were celebrating with us."

- Amy & Sam

"Thank you so much to Boehmer staff for making my wedding day so special. From the very early stages of planning up to the big day, everything was handled professionally and with care. I don't know what I would do without Inez as our events manager. She took charge and made everything perfect. I can't thank her enough! Lastly, the food and drinks were out of this world! We've had such great feedback from all of our guests. They really enjoyed their evening. Thanks again to Boehmer for the everlasting Memories!"



- Alycia and Lee



"Our wedding at Boehmer was unbelievable! For weeks after, our guests were raving about the food, the wine, the service, the venue, and the atmosphere. It was seriously 5-star all the way. Thanks to Alana, Boehmer's on-site event manager and Gordon, the venue manager, every detail was taken care of to perfection. The entire staff went the extra mile to make sure everyone was taken care of. We more than highly recommend this venue for any type of event."

- Jillian & Cesar

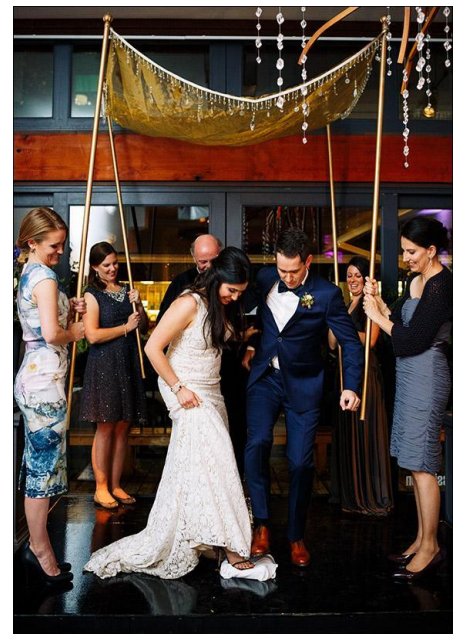


"Our wedding at Boehmer was absolute perfection – there is nothing that I would change. Our guests could not get over how beautiful the restaurant was and how well it accommodated our group. The food was top notch – as was the service – everyone at Boehmer was dedicated to making our wedding the best it could be. As the bride, I did not feel the least bit stressed about any of the arrangements, and the day of was smooth sailing. Many of our friends left with serious wedding envy because it was chic, sophisticated and so uniquely 'us'."

- Rachel & David

"... we loved the "one-stop-shop" aspect of a restaurant wedding. Having been to Boehmer many times in the past, we knew that it was the perfect place to host our special day. The nearby location on the Ossington strip (a street we often visit for weekend shopping and eating), venue size, amazing food, friendly servers, natural light-filled room and the simple existing décor, ticked all of our boxes."

- Shelley & Björn





Recommended Vendors

Music

Evolved Entertainment

Web: evolvedentertainment.com
Email: info@evolvedentertainment.com

DJ Rich Sweet

Web: www.djrichsweet.com
Email: rich@djrichsweet.com

Tiffany Hanus - Jazz Trio

Email: music@tiffanyhanus.com
<https://www.tiffanyhanus.com/jazz-trio.html>

Dave Murphy Band

www.davemurphyband.com

Photos

Rust and Bark

info@rustandbark.com

Jennifer Moher

www.jennifermoher.com
Instagram: @jennifermoher

Moments by Lauren

<https://linktr.ee/momentsbylauren>
Instagram: @momentsbylauren

Katy Maclachlan Photography

www.katy.photos
Instagram: @katymaclachlan

Olive Photo

info@olivephotography.ca

Florals

Kenilworth Floral

www.kenilworthfloral.com/journal
Instagram: @kenilworthfloral

Blush and Bloom

www.blushandbloom.ca
Instagram: @blushandbloom

Forever Wildfield

www.foreverwildfield.com
Instagram: @foreverwildfield



Boehmer Restaurant Private Dining/Events Terms and Conditions

BOOKING PROCEDURES

Bookings and enquiries can be made through Inez Rodrigues, our Events Manager via admin@boehmer.ca or by calling 416.531.3800.

Please speak to the Events Manager at 416.531.3800 should you be looking to host a buyout outside of our typical hours of operation. These event requests along with a food and beverage minimum expenditure will need to be approved and communicated by the management.

Food and beverage minimums are assessed before tax and gratuity.

CAPACITY

Private dining room:

Minimum of **8** guests up to a maximum of **16** guests

Main dining room:

100 guests for a sit-down dinner

115 guests for a sit-down dinner including the alcove

180 guests for a standing style reception

VENUE SERVICES & PLANNING FEE

A non-negotiable fee of \$495 will be charged to the client for the time spent in planning meetings, developing & personalizing menus, cost estimates, vendor sourcing & referrals, attending in-house vendor meetings, food & wine tasting, coordinating all in-house rentals (as required), and managing/coordinating the event throughout including the day of.

MENU AND FOOD DETAILS

All private dining events will need to select from pre-set menus. Cost of menus will be adjusted accordingly should you wish to customize a menu from the pre-set sample items.

Menu items are based on our current selections and change throughout the year based on seasonal availability.

Food items are subject to change and are based on current market prices.

CHEF PAUL BOEHMER'S cuisine is devoted to seasonal, natural, local, and sustainable food.

Menus are not adjustable to fit other cuisines.



FOOD AND BEVERAGE ORDER DEADLINES

All food and beverage orders must be received no later than **2 weeks** prior to your event. Minor adjustments can be made up to **72 hours** in advance.

MINIMUM FOOD AND BEVERAGE EXPENDITURE

The following minimum food and beverage charges will apply to the private dining room and main dining room before tax and gratuity.

Private dining room:

Tuesday to Saturday:	Up to 12 guests:	\$1,500
	12 guests and above:	\$2,000

Main dining room (buyout):

Monday:	\$14,000
Tuesday:	\$14,000
Wednesday:	\$14,000
Thursday:	\$16,000
Friday:	\$20,000
Saturday:	\$20,000
Sunday:	\$16,000

DEPOSITS AND SETTLEMENT TERMS

- Events in the private dining rooms require a **\$500 deposit** to secure the reservation. Please note that rooms are not considered confirmed **until a deposit and contract with a valid credit card number are received.**
- For events taking place outside our normal operating hours (Saturday during the day, Sunday, and Monday evenings) or events which are estimated to exceed \$10,000, **BOEHMER requires a \$2500 deposit to hold the room(s)** and **50%** of the anticipated total **30 days prior to the event.** This is generally non-refundable unless after cancellation, the room(s) is rebooked for a function of similar size by the same party.
- Full payment, less the deposit, **is to be paid at the end of the event** via cash, credit card, or certified cheque.



CONFIRMATION OF BOOKING AND FINAL NUMBERS

- a) In advance of your event, our Events Manager will provide you with a detailed banqueting event order (BEO) outlining the specific costs, timelines and other particulars of your event.
- b) Confirmation of final numbers must be communicated no later than **72 hours** in advance of your booking.
- c) Guests who are 'no shows' **will be charged at full value** for food and gratuity.

CANCELLATIONS

- a) **More than 2 weeks notice** - Deposit is forfeit and any additional charges incurred to the restaurant will be charged to the guest's credit card on file.
- b) **Less than 2 weeks notice**- The full food and beverage minimum spend (as set out in the table above) will be charged to the guest's credit card on file.
- c) **Less than 72 business hours' notice** - All pre-ordered food and beverage or the food and beverage minimum spend (whichever is greater) plus 20% gratuity and taxes will be charged to the guest's credit card on file.

ADJUSTMENTS TO ROOM CONFIGURATIONS

BOEHMER reserves the right to make minor adjustments to room configurations based on final confirmed numbers. These changes will be communicated via email or telephone.

ADDITIONAL STAFF

BOEHMER reserves the right to assess an additional staffing charge should the specifics of an event fall outside of our normal operation model. This is generally \$150 per additional staff member. BOEHMER agrees to notify you in advance if this is required.

AUTOMATIC GRATUITY

A standard 20% pre-tax gratuity will be applied to all private event bookings.



MUSIC/QUIET ENJOYMENT

Live music/DJ is welcome on our premise but must be expressly approved by the Event Manager. Should you require equipment we do not already have on site, we can make arrangements to rent these items. We strongly suggest a site inspection prior to your event of all audio-visual equipment to ensure compatibility. **Rental charges will be at the clients' expense and added to your final bill for payment.**

PARKING

There is a large, machine-paid public lot, directly south from the restaurant on Ossington Avenue.

OUTSIDE FOOD AND BEVERAGE

Outside food and beverage is not allowed without advance agreement by BOEHMER Restaurant.

BOEHMER Reserves the right to assess a fee based on any approved external food and beverage brought onto the premises.

Cake Cutting and External Desserts: \$6 per person

Kosher Meals: \$25 per meal brought onto premise

RESPONSIBLE SERVICE OF ALCOHOL

In compliance with Provincial and Federal laws, BOEHMER reserves the right to restrict or refuse the service of alcohol to any guests we deem to be intoxicated.

Last call: 12:45 am

Door closed: 1:45 am (Guests are asked to leave the premises)

A handwritten signature in black ink, appearing to read 'Boehmer', with a long horizontal stroke extending to the right.

DAMAGES

Please note all event rooms will be inspected upon the completion of your event. The client is fully responsible for any damages to fixtures, equipment, furniture, or rooms caused by you or your guests. Should damages be discovered, BOEHMER will provide you with a quote for repair or replacement. **Repair or replacement costs will be charged to the credit card on file and are non-negotiable.**

MAILING ADDRESS

BOEHMER Restaurant 93 Ossington Ave. Toronto, Ontario, M6J 2Z2 416.531.3800

CONSTRUCTIVE FEEDBACK

Our goal is to exceed your expectations on each and every meeting or event that you host at BOEHMER. If you have feedback regarding the planning or execution of your meeting or event, we ask that you direct your comments to Inez Rodrigues, our Event Manager at 416.531.3800 or at admin@boehmer.ca



PRIVATE DINING/EVENTS CONTRACT & CREDIT CARD AUTHORIZATION FORM:

(IN ORDER TO PROCESS THIS REQUEST, YOU MUST INCLUDE A COPY OF THE CREDIT CARD AND THE CARDHOLDER'S VALID PHOTO IDENTIFICATION WHEN RETURNING THIS FORM)

Name (Primary Contact): _____

Phone Number: _____

Email: _____

Event Name/Company: _____

Date of Event: _____

Number of Guests: _____

Location: _____

Start Time: _____

End Time: _____

Onsite Contact: _____

Deposit Required: _____

Credit Card Number: _____

Expiry Date: _____

CSV Code: _____

Authorized Signature: _____

I have read and accept the above terms and conditions outlined in the **Boehmer Restaurant Private Dining/Events Terms and Conditions** and agree to be bound by them. I also authorize BOEHMER Restaurant to charge the minimum deposit required to book my private dining/event.

Date: _____

Authorized Signature _____

*Please note credit card statements will read "Verity" for deposit charges.

*Deposits are non-refundable once processed. There is an 20% gratuity added to the total bill on all charges.

*For your convenience you may return this form via email admin@boehmer.ca