

# THE GROVE GATHERING MENU

## For Groups That Know How To Eat

Designed for relaxed gatherings.  
Most groups select two or three items.

### START THE PARTY.

#### WINE & CHEESE

Select cheeses, crackers and seasonal fruit.  
Two glasses of local wine per guest  
**\$22 per person**

#### BEER & PRETZEL

Craft beer with warm pretzels  
and housemade honey dijon dip.  
Two craft beer per guest.  
**\$20 per person**

#### SECCO & CHIPS

Sparkling Secco with kettle chips  
and housemade dill dip.  
Two pours of Secco per guest.  
**\$20 per person**

### END ON A HIGH NOTE.

#### COFFEE & TEA SERVICE

Fresh brewed coffee and tea with all  
the fixings. Serves 8-10  
**\$25 per carafe**

#### BAGEL TABLE

Fresh bagels, housemade flavoured  
cream cheeses, butter and jam.  
**\$12 per person**

#### BREAKFAST SPREAD

A selection of hot or cold seasonal  
breakfast items.  
**\$15 per person**

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Most groups combine two or three items depending on the occasion.

### ADD A LITTLE SOMETHING.

#### CHARCUTERIE CUPS

Local meats, cheeses, and crackers in  
a fun, portable cup.  
**\$12 per person**

#### ADD A MIMOSA BAR

A selection of juices and sparkling  
wine for two mimosas per guest.  
**\$16 per person**

#### ADD A CAESAR BAR

Build-your-own Caesars with classic  
garnishes. Two Caesars per guest.  
**\$18 per person**

### MORE FROM THE BAR.

#### HOSTED CONSUMPTION BAR

Our licensed bar will remain open for  
your event. Guests order drinks  
individually and the host is billed based  
on consumption.  
Beer, wine and cocktails are available  
from our bar menu.

The **Bar Service Fee** is \$100 for up to three  
hours of bar service.  
Bartender gratuity is additional.

\*\*Because The Grove operates as a  
licensed establishment, outside alcohol is  
not permitted in our common areas.

**Have something else in mind?  
Just ask — we're happy to customize.**

**Minimum 10 guests | Final guest count required 7 days prior to event.**