



Events at North Square

The Deco Room



Located on the lobby level of the Washington Square Hotel, the Deco Room accommodates up to 24 seated guests and 35 standing guests. This elegant space is perfect for intimate cocktail receptions and dinners.



The Lounge



Located adjacent to the Dining Room on the ground level, the Lounge accommodates up to 35 seated guests, 45 standing guests. It can accommodate up to 16 guests for meetings in a board room set-up.

The lounge is ideal for small meetings and training sessions, showers, birthday brunches and wedding receptions.



Dinner

Minimum sales: Deco Room, \$500; Lounge, \$2500 (Sunday – Wednesday), \$3500 (Thursday – Saturday)
Price per guest: \$65, includes appetizer, main course, dessert, coffee and soft drinks
Gratuity: \$185 per server, or 20% depending on event total; Tax: 8.875%; other fees may apply

Appetizers (choose four):

- Crab Cake *Green Papaya Salad, Thai Curry Sauce*
- Salmon Tartare* *Ginger Cured Vegetables, Avocado, Citrus*
- Fried Calamari *Spicy Tomato Sauce*
- Housemade Guacamole & Chips
- Caesar Salad *Romaine, Kale, Parmesan, Croutons, Anchovy Dressing*
- Endive Salad *Lardon, Pears, Danish Blue Cheese, Red Onion, Port & Walnut Dressing*



Entrees (choose four)

- Coriander Crusted Salmon* *Coconut & Wakame Rice Timbale, Shiitake Mushrooms, Citrus Soy Sauce*
- Vegan Thai Curry *Squash, Peppers, Tomatoes, Haricot Verts, Bamboo Shoots, Eggplant, Peanuts, Coconut Jasmine Rice*
- Pan Seared Scallops *Quinoa Vegetable Cakes, Sauteed Spinach, Caper Relish, Orange Coconut Sauce*
- Grilled Marinated Skirt Steak *Roasted Sunchokes, Haricot Verts, Cipollini Onions, Chimichurri, Red Wine Au Jus*
- Spice Roasted Duck Breast *Braised Red Cabbage & Apples, Herb Spaetzle, Glazed Kumquats, Grand Marnier Au Jus*
- Herb Crusted Rack of Lamb *Potato & Leek Galette, Charred Brussels Sprouts, Rosemary Wine Au Jus*

DESSERTS (choose three)

- Chocolate Mousse Cake *Caramel & Chocolate Sauces, Chocolate Pecan Heath Bar, Chocolate Gelato*
- Spiced Bread Pudding *Salted Caramel Gelato, Rum Toffee Sauce*
- Key Lime Pie *Chantilly Cream, Raspberry Chambord Sauce, Fresh Raspberries*
- Vegan Apple & Cranberry Crisp *Vanilla Gelato*
- Almond Pear Tart *Vanilla Gelato, Caramel & Crème Anglaise Sauces*
- Pumpkin Crème Brulée *Spiced Pumpkin Seeds*
- Cookie Plate
- Gelato/Sorbet



Lunch served Monday through Friday

Minimum sales: Deco Room, \$350; Lounge, \$500

Price per guest: \$50, includes appetizer, main course, dessert, coffee and soft drinks

Gratuity: \$145 per server, or 20% depending on event total; Tax: 8.875%; other fees may apply



APPETIZERS (choose three)

Mesclun Salad *Grape Tomatoes, Lemon Shallot Vinaigrette*

Salmon Tartare* *Ginger Cured Vegetables, Avocado, Citrus*

Fried Calamari *Spicy Tomato Sauce*

MAIN COURSES (choose five)

Harvest Grain Bowl with Grilled Chicken or Shrimp *Barley, Quinoa, Freekeh, Wild Rice, Fresh Herbs, Market Roasted Vegetables, Pomegranate Seeds, Curry Labneh*

Grilled Chicken Club *Roasted Red Peppers, Arugula, Bacon, Fontina, Sun-Dried Tomato Aioli, Green Salad*

Marinated Free-Range Chicken Breast *Root Vegetable and Dried Fruit Ragout, Creamy Polenta, Thyme Au Jus*

Sirloin Burger *Cheddar, Lettuce, Tomato, Pickled Onions, Barrel Aged Pickle, Fries*

Lamb Burger *Pickled Vegetables, Lettuce, Tomato, Onion, Lemon Aioli, Fries*

Roasted Turkey Sandwich *Provolone Cheese, Sliced Apples, Honey Mustard Aioli, Cranberry Pecan Bread, Radish & Apple Slaw, Fresh Herbs, Almonds*

Coriander Crusted Salmon *Coconut & Wakame Rice, Shiitake Mushrooms, Citrus Soy Sauce*

Farmer's Omelet *Spinach, Bacon, Yellow Cheddar Cheese; Served with Mesclun Salad & French Fries*

DESSERTS (choose three)

Chocolate Mousse Cake *Caramel & Chocolate Sauces, Chocolate Pecan Heath Bar, Chocolate Gelato*

Spiced Bread Pudding *Salted Caramel Gelato, Rum Toffee Sauce*

Key Lime Pie *Chantilly Cream, Raspberry Chambord Sauce, Fresh Raspberries*

Vegan Apple & Cranberry Crisp *Vanilla Gelato*

Almond Pear Tart *Vanilla Gelato, Caramel & Crème Anglaise Sauces*

Pumpkin Crème Brûlée *Spiced Pumpkin Seeds*

Cookie Plate

Gelato/Sorbet



Brunch served Saturday and Sunday

Minimum sales: Deco Room, \$350; Lounge, \$500 (Saturday), \$1800 (Sunday)

Price per guest: \$45, includes main course, dessert, coffee and soft drinks

Gratuity: \$145 per server, or 20% depending on event total; Tax: 8.875%; other fees may apply



MAIN COURSES (choose six)

Pumpkin Pecan Pancakes *Choice of Apple Wood Smoked Bacon or Chicken & Apple Sausage*

Eggs Benedict *Two Poached Eggs on an English Muffin with Canadian Bacon Or With Spinach & Cured Salmon, Hollandaise Sauce; Served with French Fries & Mesclun Salad*

Brunch Tasting *Baby Buttermilk Blueberry Pancakes, Two Scrambled Eggs, Chicken & Apple Sausage, French Fries*

Challah French Toast *Choice of Apple Wood Smoked Bacon, Chicken Apple Sausage Or Fresh Fruit*

Mediterranean Omelet *Eggplant, Tomatoes, Feta Cheese; Served with Mesclun & Fries*

Farmer's Omelet *Spinach, Bacon, Yellow Cheddar Cheese; Served with Mesclun Salad & Fries*

Grilled Chicken Club *Roasted Red Peppers, Arugula, Bacon, Fontina, Sun-Dried Tomato Aioli, Green Salad*

Sirloin Burger *Cheddar, Lettuce, Tomato, Pickled Onions, Barrel Aged Pickle, Fries*

Lamb Burger *Pickled Vegetables, Lettuce, Tomato, Onion, Lemon Aioli, Fries*

Harvest Grain Bowl with Grilled Chicken or Shrimp *Barley, Quinoa, Freekeh, Wild Rice, Fresh Herbs, Market Roasted Vegetables, Pomegranate Seeds, Curry Labneh*

DESSERTS (choose three)

Chocolate Mousse Cake *Caramel & Chocolate Sauces, Chocolate Pecan Heath Bar, Chocolate Gelato*

Spiced Bread Pudding *Salted Caramel Gelato, Rum Toffee Sauce*

Key Lime Pie *Chantilly Cream, Raspberry Chambord Sauce, Fresh Raspberries*

Vegan Apple & Cranberry Crisp *Vanilla Gelato*

Almond Pear Tart *Vanilla Gelato, Caramel & Crème Anglaise Sauces*

Pumpkin Crème Brûlée *Spiced Pumpkin Seeds*

Cookie Plate

Gelato/Sorbet



Cocktail Hours

Minimum sales: Deco Room, \$500; Lounge, \$2500 (Sunday – Wednesday), \$3500 (Thursday – Saturday)
Gratuity: \$145 or \$185 per server, or 20% depending on event total and duration; Tax: 8.875%; other fees may apply

STATIONARY PLATES for receptions or a cocktail hour before dinner (only available for evening events)

Artisanal Cheese Plate	\$8 per guest
Crudités	\$6 per guest
Housemade Guacamole and Chips	\$40 per platter (serves ten)
Shrimp Cocktail	\$35 per dozen

Crostini Three Ways	\$40 per platter (serves ten)
<i>Tomato & Basil Bruschetta,</i>	
<i>Cured Salmon Crostini with Dill Crème Fraîche,</i>	
<i>Herb Pesto & Goat Cheese Crostini</i>	
Cured Meat Plate	\$45 per platter (serves ten)
<i>Serrano Ham, Dried Sausage,</i>	
<i>Turkey Ham, Country Bread</i>	

PASSED HORS d’OEUVRE (choose five)
(only available for evening events)
\$15 per guest per half hour, minimum duration 1-1/2 hours

Fresh Vegetable Spring Rolls	<i>Citrus Spiked Soy Sauce</i>
Crispy Goat Cheese, Tomato & Basil Ravioli	<i>Roasted Tomato Dipping Sauce</i>
Jalapeño Cheese Puffs	
Crab Cakes	<i>Lemon & Mustard Aioli</i>
Salmon Tartare	<i>Crisp Corn Tortilla</i>
Shrimp & Mango Spring Roll	<i>Ginger Sesame Dipping Sauce</i>
Steak Crostini	<i>Truffle Creamed Spinach</i>
Chicken & Mushroom Empanaditas	<i>Tomatillo Dipping Sauce</i>

