



THE  
WOODVALE  
ROOM

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food | cocktails | wine

@thewoodvaleroomyeg



# booking policies & costs

## WEEKDAYS

mon - thurs  
4 pm - close

## WEEKENDS

fri - sun  
3 pm - close

### THE STUDY

\$1500 minimum spend  
+ tax and 18% gratuity

max capacity 30 guests

### THE STUDY

\$2000 minimum spend  
+ tax and 18% gratuity

max capacity 30 guests

### VENUE BUY OUT

\$5000 minimum spend  
+ tax and 18% gratuity

max capacity 75 guests

### VENUE BUY OUT

\$8000 minimum spend  
+ tax and 18% gratuity

max capacity 75 guests

**MINIMUM SPEND** - the minimum spend is subtotal of food and beverage together, before tax and 18% gratuity. if the minimum is not reached, the difference will be charged as a room rental fee.

**DEPOSIT** - a credit card is required to secure the reservation, in addition to a non-refundable deposit

**CANCELLATION** - cancellations within one week of the event will be subject to 50% charge of the booking cost

**OUTSIDE FOOD** - the woodvale room does not allow outside food to be brought in, with the exception of birthday cakes. cakes will be only permitted with a signed release of liability waiver and a \$3 charge per guest

**PRIX FIXE MENUS** - prix fixe menus will be required for groups of 12 - 25 guests. family style required for groups of over 25. the woodvale room reserves the right to change menu items with equal value based on product availability.



# prix fixe menus

## PRIX FIXE

choose one of each

### APPETIZER

#### CAESAR SALAD

romaine, housemade dressing, croutons

#### CAULIFLOWER

fried, cauliflower, aioli

#### BRUSCHETTA

mushrooms, crostini, olive oil

#### SOUP

ask your server for today's selection

### ENTREES

#### CHICKEN

roasted chicken supreme, mashed potatoes,  
market vegetables

#### TAGLIATELLE

foraged mushrooms, dill cream sauce,  
truffle oil

#### CATCH OF THE DAY

rotating fish selection, mashed potatoes,  
market vegetable

#### STEAK

ny striploin, served medium, mashed  
potatoes, market vegetables

### DESSERT

#### CHEESECAKE

ask your server for today's selection

#### CHOCOLATE CAKE

#### SORBET

ask your server for today's selection

**\$78**

## FAMILY STYLE

served by course

### STARTERS

#### CAESAR SALAD

romaine, housemade dressing, croutons

#### CAULIFLOWER

fried cauliflower, aioli

#### BRUSCHETTA

mushrooms, crostini, olive oil

### BUNS & BUTTER

### MAIN COURSE

#### CHICKEN

roasted chicken supreme

#### TAGLIATELLE

foraged mushrooms, dill cream sauce,  
truffle oil

#### CATCH OF THE DAY

rotating fish selection

#### STEAK

ny striploin served medium

#### MARKET VEGETABLES

#### ROASTED POTATOES

### DESSERT

#### ASSORTED DESSERTS

squares, treats, and sweet delights

**\$88**



## reception menu

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the reception menu includes the following items

caprese skewers  
spring rolls  
vegetable tray  
cauliflower bites  
house bruschetta  
cocktail prawns  
fruit platter  
assorted dessert squares

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in addition to above, please choose (3) of the following hot items

vegetarian samosas  
spanakopita  
sweet and sour meatballs  
pork dumplings  
bison sliders  
bacon wrapped scallops  
mushroom quiche  
perogies

\$50 per guest

add charcuterie board

\$20 per person