



THE
**WOODVALE
ROOM**

food | cocktails | wine

@thewoodvaleroomyeg



booking policies & costs

WEEKDAYS

mon - thurs
4pm - 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

SOUPE

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

the reception menu includes the following items

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

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