



Events at SOIF

Sit Down Dinner

The Non-Traditional Approach

For any group size up to our maximum capacity of 75 people.

This is the best way to experience SOIF.

At SOIF, we love the idea of drinking and eating, sharing and talking. We will choose sharing plates to fit your budget, usually for a cost of \$35-\$45/person. This will be a selection of the dishes we have on our regular, small-plates menu. As we serve seasonal dishes, the menu for the evening will not be confirmed ahead of time.

Allow us to showcase some great wines to accompany the dishes.

The Traditional Approach

Minimum of 10 people, up to our maximum capacity of 75 people.

Choose from a 3-course menu (\$45/person), 4-course menu (\$55/person) or 5-course menu (\$65/person). We offer one choice per course (no substitutions), with considerations given for allergies.

Allow us to pair wines with your menu (\$35/person for a 3-course meal, \$45/person for a 4-course meal, and \$55/person for a 5-course meal). Or we can select bottles according to your budget and preferences.

Cocktail Reception

Minimum of 12 people, up to a maximum of 45 people seated or 60 people standing.

We can offer a combination of passed canapés, food stations, and sharing plates. There is also the option to have a guided tasting with a sommelier. Let us know your budget, and we will design something great for your evening.



“5 à 7”

Up to a maximum of 30 people. Bar area only. Start time of 3pm onward, with a departure time of 7pm at the latest.

A great way to get together with colleagues after a work day or with friends before heading out on the town. We offer a reduced wine and food menu, and individual bills are possible. There is no minimum charge.

Wine Tasting

For any group size, up to a comfortable maximum of 25. Best done seated. Day and time restrictions may apply.

A way to try some interesting wines in a group setting and learn more about wine along the way.

Choose between 3 different wines at 2oz each, accompanied by 3 canapés for \$30/person, or up to 6 wines and 6 canapés for \$60/person. The wines will be confirmed on the day of the event.

One of our trained sommeliers will guide you through the tasting for a cost of \$100 per hour. We suggest that you allow 1 hour for a group of under 15 people and 2 hours for a larger group, to give enough time for questions and discussion.

Don't see what you had mind? Send us an email at gen@soifbaravin.ca.

The Fine Print

We are a bar not a restaurant, all patrons must be 18 years old or older. Our food and wine menus are seasonal and therefore, items may change, and prices may vary. In order to best serve everyone, please let us know of any allergies or dietary restrictions in advance. A deposit of 15% of the minimum charge or \$100 – whichever amount is greater – may be required to reserve.