



Events at SOIF

Sit Down Dinner

The Non-Traditional Approach

Minimum of 15 people, up to our maximum capacity of 75 people.

This is what we do best 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 \$40-\$45/person. This will be a selection of the dishes we have on our regular, small-plates menu that changes seasonally. *Please contact us for a sample menu.*

Allow us to showcase some wines to accompany the dishes, in line with your budget and preferences.

The Traditional Approach

Minimum of 15 people, up to our maximum capacity of 75 people.

Choose from a 3-course menu (\$45/person) or 4-course menu (\$55/person). We offer one option only per course, with considerations given for allergies. *Please contact us for a sample menu.*

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

Sit Down Lunch

Minimum of 15 people, up to our maximum capacity of 75 people.

Choose from a 2-course menu (\$27/person – appetizer and main course OR main course and dessert) or 3-course menu (\$34/person). We offer two or three options per course, with considerations given for allergies. *Please contact us for a sample menu.*

Allow us to select wines by the glass or by the bottle to accompany your menu.



Cocktail Reception

Minimum of 15 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 – for bites only or for a full meal. 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 or 4pm onward, with a departure time of 7pm at the latest.

A great way to get together with colleagues after a workday or with friends before heading out on the town. We offer a reduced wine and food menu, and individual bills are possible.

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 to learn more about wine along the way.

Choose to taste 3 different wines at 2oz each, accompanied by 3 canapés for \$30/person, or up to 6 wines and 6 canapés for \$60/person.

Wine tastings are done with one of our trained sommeliers, who 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 roxanne@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.