

ēst Restaurant

PRIVATE DINING & BUYOUTS

416.465.3707

CONTACT@ESTRESTAURANT.CA

729 QUEEN ST E,

TORONTO, ON. M4M 1H1

ēst





CANAPÉS

priced per piece

one dozen minimum order per item

four pieces per person recommended for each hour of cocktail reception

VEGETARIAN

Tomato & Mozzarella Arancini *fried risotto balls stuffed with mozzarella* 3

Mushroom Flatbread *herbed goat cheese, sautéed mushrooms, caramelized onions, arugula, hot honey* 4

Truffle Grilled Cheese *challah, brie, mozzarella, prosciutto, mushrooms, truffle honey* 4

Crispy Cauliflower *vodka fried cauliflower, pepper sauce, sesame seeds* 4

Truffle Burrata *heirloom tomatoes, shaved truffles, balsamic, focaccia* 5

SEAFOOD

Freshly Shucked Oysters *fresh horseradish, mignonette, lemon, fermented hot sauce* 4

Tuna Tartare *ahi tuna, avocado, ponzu, chips* 5

Charred Octopus *honey glaze, yuzu caviar, black garlic, squid ink (GF)* 9

Sturgeon Caviar *potato blini, crème fraîche* 11

Lobster Roll *brioche, avocado, tarragon aioli* 11

MEAT

Beef Slider *brioche, spicy red pepper jelly, double cream brie, caramelized onions, arugula* 5

Chicken & Waffles *belgian waffle, buttermilk fried boneless chicken thighs, whiskey maple creme anglaise* 5

Steak Tartare *AAA beef tenderloin, egg yolk, tarragon, pommes gaufrettes* 7

Australian Lamb Lollipop *honey mustard glazed, red wine jus* 9

Grade 'A' Quebec Foie Gras *Seared foie gras, sour cherry, toasted pistachio, brioche* 11

Custom food items are available upon request, and we're happy to collaborate with you to create the perfect menu tailored to your preferences and needs.

menus & pricing are subject to change based on seasonal availability

prices exclude tax & gratuity

Dinner

Menu A (Lunch)

Appetizer

Choice of:

Caesar Salad

prosciutto, parmesan, focaccia croutons (CP) (GFO)

Crispy Cauliflower

vodka fried cauliflower, pepper sauce, sesame seeds (V) (GFO)

Steak Tartare

AAA beef tenderloin, egg yolk, tarragon, pommes gaufrettes (GF)

Main Course

Choice of:

Mushroom Truffle Fettuccine

mushroom deluxe, shaved truffles, parmesan (VG) (GFO)

Organic Half Chicken

fingerling potatoes, mushrooms, lemon butter, natural jus (GF)

Roasted Arctic Char

jerusalem artichokes, buttermilk sauce, basil (GF)

Oceanwise Certified

Dessert

Choice of:

Tiramisu

mascarpone zabaione, cookies soaked in espresso and Kahlúa, cocoa (VG)

Est Chocolate Cake

vanilla gelato, dulce de leche, raspberries, warm chocolate sauce (VG)

Menu A- \$75.00 per person

Menu B (Dinner)

First Course

Choice of:

Steak Tartare

AAA beef tenderloin, egg yolk, tarragon, pommes gaufrettes (GF)

Crispy Cauliflower

vodka fried cauliflower, pepper sauce, sesame seeds (V) (GFO)

Second Course

Choice of:

Truffle Burrata

heirloom tomatoes, shaved truffles, balsamic, focaccia (VG)(GFO)

Charred Octopus

honey glaze, yuzu caviar, black garlic, tarragon, squid ink (GF)

Main Course

Choice of:

Mushroom Truffle Fettuccine

mushroom deluxe, shaved truffles, parmesan (VG) (GFO)

Duck Confit

fingerling potatoes, spring vegetables, pancetta, duck jus (CP)(GF)

Roasted Arctic Char

jerusalem artichokes, buttermilk sauce, basil (GF)

Oceanwise Certified

Braised Beef Short Rib

12-hour braise, broccolini, brown butter pomme purée, red wine glaze (GF)

Dessert

Choice of:

Tiramisu

mascarpone zabaione, cookies soaked in espresso and Kahlúa, cocoa (VG)

Est Chocolate Cake

vanilla gelato, dulce de leche, raspberries, warm chocolate sauce (VG)

Menu B- \$93.00 per person

Menu C (Dinner)

Assorted Family Style Appetizers

Freshly Shucked Oysters

fresh horseradish, mignonette, lemon, fermented hot sauce

Crispy Cauliflower

vodka fried cauliflower, pepper sauce, sesame seeds (V) (GFO)

Steak Tartare

AAA beef tenderloin, egg yolk, tarragon, pommes gaufrettes (GF)

Truffle Burrata

heirloom tomatoes, shaved truffles, balsamic, focaccia (VG)(GFO)

Charred Octopus

honey glaze, yuzu caviar, black garlic, tarragon, squid ink (GF)

Main Course

Choice of:

Mushroom Truffle Fettuccine

mushroom deluxe, shaved truffles, parmesan (VG) (GFO)

Roasted Arctic Char 37

jerusalem artichokes, buttermilk sauce, basil (GF)

Oceanwise Certified

Braised Beef Short Rib

12-hour braise, broccolini, brown butter pomme purée, red wine glaze (GF)

Australian Rack of Lamb

honey mustard crust, broccolini, pomme purée, lamb jus (GF)

Dessert

Choice of:

Tiramisu

mascarpone zabaione, cookies soaked in espresso and Kahlúa, cocoa (VG)

Ēst Chocolate Cake

vanilla gelato, dulce de leche, raspberries, warm chocolate sauce (VG)

Menu C- \$119.00 per person

Menu D (Dinner)

First Course

Choice of:

Truffle Burrata

heirloom tomatoes, shaved truffles, balsamic, focaccia (VG)(GFO)

Charred Octopus

honey glaze, yuzu caviar, black garlic, tarragon, squid ink (GF)

Main Course

Choice of:

Mushroom Truffle Fettuccine

mushroom deluxe, shaved truffles, parmesan (VG) (GFO)

Braised Beef Short Rib

12-hour braise, broccolini, pomme purée, red wine glaze (GF)

Australian Rack of Lamb

honey mustard crust, broccolini, pomme purée, lamb jus (GF)

Roasted Arctic Char

jerusalem artichokes, buttermilk sauce, basil (GF)

Oceanwise Certified

Tenderloin Rossini

6oz. beef tenderloin, foie gras, shaved truffles, Madeira jus (GFO)

Dessert

Choice of:

Tiramisu

mascarpone zabaione, cookies soaked in espresso and Kahlúa, cocoa (VG)

Ēst Chocolate Cake

vanilla gelato, dulce de leche, raspberries, warm chocolate sauce (VG)

Menu D- \$149.00 per person

Family Style (Brunch) Menu E

Parmesan Truffle Fries

white truffle oil, fresh herbs, black garlic aioli (VG) (GF)

Caesar Salad

prosciutto, parmesan, focaccia croutons (CP) (GFO)

Truffle Grilled Cheese

challah, brie, mozzarella, prosciutto, mushrooms, truffle honey, caesar salad (GFO) (CP)

French Toast

challah, peach maple flambé, candied pecans, whiskey maple crème anglaise (VG)

Est Breakfast

two sunny side-up eggs, choice of peameal bacon, maple bacon, turkey bacon, sausage or sautéed mushrooms, home fries, sourdough bread, (GFO)

Eggs Benedict

poached eggs, brown butter hollandaise, home fries, choice of peameal bacon, smoked salmon or sautéed mushrooms on english muffin

Chicken & Waffles

belgian waffles, buttermilk fried boneless chicken thighs, prosciutto, whiskey maple crème anglaise (contains pork)

Family Style Brunch Menu E - \$49.00 per person

Menu Additions

priced per person

one dozen minimum order per item

four pieces per person recommended for each hour of cocktail reception

Cheese & Charcuterie Platter

Start your night to a cocktail hour with a platter, Chefs selection of 5 artisanal cheeses, cured meats, accompaniments

19 per person

—

Vegetable Platter

Seasonal selection of vegetables with green goddess dressing

15 per person

—

Fruit Platter

A selection of seasonal fruit.

18 per person

—

Petit Fours

Finish the night with a selection of housemade French-inspired pastries

12 per person

Custom food items are available upon request, and we're happy to collaborate with you to create the perfect menu tailored to your preferences and needs.

menus & pricing are subject to change based on seasonal availability

prices exclude tax & gratuity

Single/Double

Vodka

Absolut 9/15.75
Tito's 10/17.50
Grey Goose 12/21
Ciroc Peach 12/21
Belvedere Vodka 13/22.75

Gin

Beefeater 9/15.75
Malfy Lemon 11/19.25
Malfy Arancia 11/19.25
Malfy Rosa 11/19.25
Reids Original 11/19.25
Empress 12/21
Hendricks 12/21

Rum

Malibu Coconut 8/14
Bacardi spiced 9/15.75
Appleton Estate V/X Signature Blend 9/15.75
Havana Club 3 Year 9/15.75
Havana Club 7 Year 11/19.25
Wray & Nephew 12/21
Appleton Estate 12 Year 11/19.25
El Dorado 12 Year 12/21
Bumbu 13/22.75
Bumbu XO 16/28
El Dorado 15 Year 17/29.75

Bourbon

Makers Mark 13/22.75
Rabbit Hole Cavehill Bourbon Whiskey 16/28

Whiskey/Rye

J.P Wiser 9/15.75
Crown Royal 9/15.75
Jack Daniels 11/19.25
Jameson 11/19.25
Screwball Peanut Butter 12/21
Legent 14/24.50
Johnnie Walker Black Label 14/24.50
Glenlivet 12 Year Old Single Malt 18/31.50
Glenlivet 21 Year Old Single Malt 52/91
Oban 14 Year 27 /47.25

Cognac

Hennessy V.S 17/29.75

Remy Martin VSOP Cognac 23/40/25

Tequila

Olmecca Altos Blanco 13/22.75
Olmecca Altos Reposado 13/22.75
Olmecca Altos Anejo 15/26.25
Mezcal Amores Verde Momento 17/29.75
Casamigos Blanco 18/31.50
Tres Generaciones Plata 18/31.50
Codigo 1530 Blanco Tequila 18/31.50
Patron Silver 19/33.25
Casamigos Reposado 20/35
Clase Azul Reposado 43/75.25

Liquor

Sambuca 7/12.25
Sophia's Limoncello 8/14
Cassis 8/14
Pernod 9/15.75
Jagermeister 9/15.75
Persian Empire Liquor 9/15.75
Kahula 9/15.75
Bailey's 9/15.75
Soho Lychee Liqueur 9/15.75
Frangelico 9/15.75
Aperol 9/15.75
St Remy VSOP Brandy 9/15.75
Montenegro 9/15.75
Averna Amaro 9/15.75
Nonino Quintessentia Amaro 9/15.75
Galliano 10/17.50
Campari 10/17.50
Disaronno 10/17.50
Hypnotiq 10/17.50
Drambuie 12/21
Grand Marnier 12/21
Cointreau 13/22.75
Chambord 13/22.75
Taylor Fladgate 10 yr (Port) 13/22.75
St. Germaine 14/24.50
Chartreuse 24/42

Non-Alcoholic Liquors

seedlip garden 10/17.50
seedlip spice 10/17.50

ēst COCKTAILS *-sweet to savoury-*

Signature

Raspberry Riverside Mule	16
Altos Reposado Tequila, ginger beer, raspberry, lime & mint	
<i>Non-Alcoholic -4 Olmea Altos Anejo +2</i>	
<i>Mezcal Amores +4 Tres Generaciones Plata +5</i>	
<i>Codigo 1530 Blanco Tequila +5 Casamigos Blanco +5</i>	
<i>Patrón Silver +6 Casamigos Reposado +7</i>	
<i>Clase Azul Reposado +30</i>	
Cherry Bomb	19
Bumbu Rum, Disaronno, Cassis, Luxardo Maraschino Liqueur, egg white	
<i>El Dorado 15 year +5</i>	
Purple Rain Martini	16
Empress 1908 Gin, McGuinness Triple Sec, lavender, lime, egg whites	
Malfy Gin Spritz	17
Rosa Malfy Gin, Cava, aranciata rossa San Pellegrino, lemonade	
Smoked Old Fashioned	21
Maker's Mark, simple syrup, orange bitters	
<i>Rabbit Hole Cavehill Bourbon Whiskey +7</i>	
Golden Glen	91
Glenlivet 21 Year Old Single Malt Scotch Whisky, maple, black walnut bitters, star anise	
Classic	
Negroni	16
Beefeater Gin, Campari, Dillon's Vermouth, orange peel	
<i>Reid's Gin +3</i>	
<i>Malfy Aranciata Gin +3</i>	
<i>Malfy Rosso Gin +3</i>	
<i>Empress 1908 Gin +4</i>	
Paper Plane	16
Makers Mark, Aperol, Amaro Nonino Quintessentia, lemon	
<i>Rabbit Hole Cavehill Bourbon Whiskey +3</i>	
Espresso Martini	18
Absolut Vodka, Kahlúa, espresso	
<i>Tito's +1</i>	
<i>Grey Goose +6</i>	
<i>Skrewball Peanut Butter Whiskey +6</i>	
<i>Belvedere Vodka +7</i>	
Lychee Martini	18
Absolut Vodka, Soho liqueur, lychee	
<i>Tito's +1</i>	
<i>Grey Goose +6</i>	
<i>Belvedere Vodka +7</i>	
Old Cuban	23
Bumbu XO Rum, Cava, lime, mint, simple syrup	
<i>El Dorado 15 year +2</i>	
Beer	
Bottles & Cans	
Stella Artois (330ml)	9
Eastbound Backpacker Blonde Ale (355ml)	8
Eastbound Smash IPA (355ml)	8
Heineken 0.0 – non alcohol (330ml)	8
Draft	
Heineken (16oz.)	11
Birra Moretti (16oz.)	10
Cider	
Strongbow 'Original Dry' Cider (440ml)	9
No Boats On Sunday Original (473ml)	8

ēst WINES *-light to full-*

5oz btl

Sparkling

Luc Belaire Limited Edition Bleu Sparkling	98
Ugni Blanc, Colombard Provence, France NV.	
<i>Fresh Berries, Tropical Fruits, Crisp</i>	
Luc Belaire Rare Rosé Sparkling	98
Syrah, Cinsault, and Grenache Provence, France NV.	
<i>Fresh Berries, Melon, Nutty</i>	
Sorelle Bronca Modi Prosecco	66
Glera Treviso, Italy NV.	
<i>Citrus, Honeysuckle, White Peach</i>	
Mosole Prosecco Millesimato 'Extra Dry'	81
Glera, Chardonnay Veneto, Italy 2022	
<i>Green Apple, Lemon Zest, Honeysuckle</i>	
Leaning Post 'Pét Nat'	60
Muscat Ottonel Niagara, Ontario 2020	
<i>Passion Fruit, Red Apple, Yellow Peach</i>	
Vita Vivet Cava Brut Seleccio	14 60
Xarel-lo, Parellada, Macabeo Nevada, Spain NV.	
<i>Pear, Yellow Apple, Brioche</i>	
Domaine Baud 'Blanc de Blanc'	89
Chardonnay Crémant du Jura Brut, France NV.	
<i>Baked Apple, Almond, Baked Bread</i>	
Veuve Clicquot Brut, Champagne	174
Pinot Noir, Chardonnay France NV.	
<i>Yellow Peach, Toasted Hazelnut, Citrus</i>	
Veuve Clicquot Brut Rose, Champagne	200
Pinot Noir, Chardonnay, Meunier France NV.	
<i>Floral, Citrus, Berry</i>	
Dom Pérignon Brut, Champagne	598
Pinot Noir, Chardonnay France 2010	
<i>Citrus, Nutty, Toast</i>	
Venturini Baldini Marchese Manodori, Lambrusco	72
Marani, Maestri, Salamino, Grasperossa Emilia-Romagna, Italy NV.	
<i>juicy black cherry, wild violet, fresh herbs</i>	

Featured Sparkling

Leaning Post 'Pét Nat' 2020

Muscat Ottonel | Niagara, Ontario | 750ml | 60

Intensely aromatic, on the nose with lime, fresh ginger, guava, mango and orange-peel leading the way, while cumin seed, cinnamon and rose-petals echo throughout. The palate brings more fruit, with lychee, starfruit and pineapple mingling with cardamom and alstroemeria. Soft, creamy bubbles and a rich mouthfeel, balanced by excellent acidity and freshness.

ēst

WINES *-light to full-*

Whites

Mosole Pinot Grigio 2020 15 66
Venezia, Italy
Fresh Pear, Citrus Blossom, Stone

Domaine de Mauperthuis 'Saint Bris' 2020 72
Sauvignon Blanc | Burgundy, France
Gooseberry, Tangerine, Lemon Grass

Loveblock Sauvignon Blanc 2021 17 78
Marlborough, New Zealand
Grapefruit, Honeydew, Lemon Zest

Maison Roche de Bellene 'Cuvée Réserve' 2018 95
Chardonnay | Bourgogne, France
Golden Apple, Creme Brûlée, Meyer Lemon

Tin Barn 'R8' Chardonnay 2021 16 72
California, USA
Pineapple, Honey, Buttered Toast

Rosé & skin contact

Château Pesquié 'Terrasses' Rosé 2022 15 60
Cinsault, Grenache, Syrah | Rhône Valley, France
Watermelon, Strawberry, Orange Blossom

Pearl Morissette 'Irrévérence' 2019 81
Riesling, Chardonnay, Gewurztraminer | Niagara, Ontario
Apple, Honey, Citrus

ēst WINES *-light to full-*

5oz btl

Reds

Pearl Morissette Furie 120
Cabernet Sauvignon, Merlot, Cabernet Franc | Niagara, Ontario | 2020
plum, black currant, violets

Introvert Pinot Noir 16 72
California, USA | 2020
Crushed Raspberries, Rose Petals, Black Tea

Tornatore, Etna Rosso 84
Nerello Mascalese | Sicily, Italy | 2018
Sour Cherry, Rosemary, White Pepper, Silky, Elegant

Château Les Paruades, Bordeaux Supérieur 16 72
Merlot, Cabernet Sauvignon, Cabernet Franc | France | 2016
Black Currant, Cedar, Tobacco Leaf

Virna 'Noi', Barolo 165
Nebbiolo | Piemonte, Italy | 2018
Cherry, Truffle, Dried Rose

Domaine Frédéric Brouca 'Champs Pentus', Faugères 92
Carignan, Grenache, Syrah | Languedoc-Roussillon, France | 2020
Red Plum, Lavender, Black Pepper

Cortonesi La Mannella 'Léonus' 64
Sangiovese, Merlot, Cabernet Sauvignon | Tuscany, Italy | 2021
Blackberry, Leather, Anise

Janare 'Lucchero' Campania, Italy 2017 58
Plum, Cocoa, Dried Thyme

Le Fonti, Chianti Classico Riserva 115
Sangiovese | Tuscany, Italy | 2018
Plum, Spice, Juniper

Clos LaChance 'Estate' Cabernet Sauvignon 18 84
California, USA | 2021
Black Cherry, Dark Chocolate, Sage

Rue Naujac 'Lot 33' Cabernet Sauvignon 100
Columbia Valley Washington, USA | 2020
Cassis, Mocha, Eucalyptus

Bodegas Puiggros 'Signes del Priorat' Priorat 124
Grenacha, Carignan | Spain | 2019
Blackberry, Liquorice, Black pepper

Whitehall Lane 'Tre Leoni' 145
Cabernet Sauvignon, Merlot | Napa Valley California, USA | 2020
Black Cherry, Vanilla, Toasted Walnuts

Caymus Cabernet Sauvignon 255
Napa Valley, California, USA | 2020
Floral, Chocolate, Plum

Buyout

Best Buyout Details and Specifications

Best restaurant buyout is available 7 days a week. We can accommodate a brunch, lunch or dinner event for indoor dining. Patio area will be open from June through September, the current buyout package does not include the patio. Please let us know if you are interested in buying out both areas and we can provide a new minimum spend. Our outside patio has a capacity of 24 guests. We are happy to consider all requests and will confirm permitting the restaurant's availability. Please note that all evening events conclude at 1:00am.

Complimentary Services:

- Standard white cotton linens (tablecloths and napkins)
- Service staff
- Existing tables and chairs
- Standard flatware and glassware
- Personalized menus at each place setting

Capacity

Our restaurant has a maximum capacity of 30 people.

The Food & Beverage Experience

Working with our event specialist, you will be invited to select beverages of your choice from our current menus to serve to your guests. Beverages, both alcoholic and non-alcoholic, are charged based on consumption, per drink. If an open bar is of interest, please specify this and we can discuss pricing.

The menu selection will be made from our current seasonal menu. Your event specialist can assist you with tailoring your selections for the best guest experience.

Please note, there will be a cake cutting fee of \$5.00 per person, if parties decide to bring their own cake. No outside alcohol or wine is permitted to be brought into the restaurant as well.

**Allergies and dietary restrictions must be communicated in advance of the event date.*

Entertainment + Audiovisual (AV)

The restaurant is not equipped with a DJ sound system, however, we would be happy to assist with arranging your AV equipment through our preferred audiovisual supplier and include this as a part of your package, with applicable costs. Please note that adding AV equipment can alter the capacity of the space.

**Additional equipment and furniture may be organized upon request*

Minimum Spend

Sunday - Wednesday 12PM - 5PM - \$2,000

Sunday - Wednesday 5PM - 12AM - \$2,500

Thursday - Saturday 12PM - 5PM - \$2,000

Thursday - Saturday 5PM - 12AM - \$3,500

All prices are in Canadian currency. Minimum spend does not include taxes and gratuities.

Gratuities

There is an automatic gratuity of 20% on the total amount for the event. This includes the initial deposit plus remainder of payment.

Payment + Cancellation

A signed contract and initial deposit of \$500.00 is required to secure the date and space. The deposit and payment will be sent as an invoice. The final payment is based upon taxes, food selections, beverage consumption, and 20% gratuity. Payment excludes the initial deposit at the end of the event.

**To ensure a smooth dining experience for all guests, we kindly request that bill splitting is limited to a maximum of four ways. Unfortunately, we are unable to split individual items onto separate bills. We appreciate your understanding and cooperation in adhering to our billing policy.*

Note: If the minimum spend is not met, you will be charged for the remaining balance depending on the package above. An invoice will be provided following your event that states the remaining balance.

All deposits are non-refundable.

Print Name: _____

Signature: _____

Date Signed: _____

Event Date : _____

Office Use Only: (Do Not Fill In This Section)

Deposit Required: _____

Signature: _____

Date Signed: _____

Group Dining Package

Best Group Dining Details and Specifications

Best restaurant can accommodate large parties within operating hours. We are happy to consider all requests and will confirm permitting the restaurant's availability. The group menus (found on page two) must be selected. However, custom menus are available upon request. Please note, there will be a cake cutting fee of \$5.00 per person, if parties decide to bring their own cake. No outside alcohol or wine is permitted to be brought into the restaurant as well. **Allergies and food restrictions must be communicated in advance of the event date.*

Capacity

The main dining room can accommodate large parties between 8 and 18 guests.

Food & Beverage Minimum Spend

Brunch- \$50.00 per person

Dinner - \$100.00 per person

All prices are in Canadian currency. Minimum spend does not include taxes and gratuities.

Gratuity

There is an automatic gratuity of 20% on the total bill for the event. This includes the deposit plus remainder of payment.

Payment + Cancellation

A signed contract and initial deposit of \$500.00 is required to secure the date and space. The deposit and payment will be sent as an invoice. The final payment includes tax, food selections, beverage consumption, and a 20% gratuity. Final payment excludes the initial deposit at the end of the event.

To ensure a smooth dining experience for all guests, we kindly request that bill splitting is limited to a maximum of four ways. Unfortunately, we are unable to split individual items onto separate bills. We appreciate your understanding and cooperation in adhering to our billing policy.

Note: If the minimum spend is not met, you will be charged for the remaining balance depending on the package above. An invoice will be provided following your event that states the remaining balance.

All deposits are non-refundable.

Print Name: _____

Signature: _____

Date Signed: _____

Event Date: _____

Office Use Only: (Do Not Fill In This Section)

Deposit Required: _____

Signature: _____

Date Signed: _____