



# THE PORT

TAVERN

- THORNBURY -

# THE PORT TAVERN

Uniquely situated amidst the breathtaking and unobstructed view of the Georgian Bay, our venue combines the charm of a classic tavern with the elegance of gourmet cuisine and a lively bar atmosphere. Led by Celebrity Chef Mark McEwan, our novel menu boasts of fusions between traditional British and French cuisine with favourite North American dishes. From casual gatherings to grander celebrations, The Port Tavern promises memorable experiences with its versatile spaces and exceptional flavors, all supported by a dedicated events team.





# MAIN DINING ROOM



With its upscale, rustic interior and cozy stone fireplace, our main dining room provides a versatile setting perfect for casual dinners, weddings, birthdays, and special occasions of all kinds. Whether you're enjoying an intimate meal with loved ones or commemorating a milestone event, our dining room adapts effortlessly to fulfill your vision.

## CAPACITY

85 SIT-DOWN | 120 STAND-UP



# PRIVATE DINING ROOM



Discover The Stateroom, an elegant private dining room with seating for up to 45 guests. Perfect for milestone birthdays, intimate ceremonies and corporate meetings. This sophisticated space ensures your special events are celebrated in style and absolute comfort.

## **CAPACITY**

40 SIT-DOWN | 50 STAND-UP

## **AUDIO VISUAL CAPABILITIES**

75" TV with AV capabilities, equipped for presentations with microphone amplifier



## PATIO



Adorned with natural greenery and framed by the stunning backdrop of Georgian Bay, the spacious Port Patio epitomizes tranquility. Whether you're hosting a cozy brunch while basking in the sunlight or a bustling twilight bash, your event will undoubtedly be the talk of the town. Experience Thornbury's premier outdoor venue today.

## CAPACITY

120 SIT-DOWN | 150 STAND-UP (ALL FURNITURE REMOVED)



## BAR LOUNGE



Step into the lively atmosphere of The Port Tavern's bar lounge, where sophistication meets ultimate comfort. With stunning views of Georgian Bay, our bar lounge is the perfect setting to cheer on your favorite sports team or host an intimate gathering. Enjoy handcrafted cocktails, an extensive selection of wines and craft beers, and a warm, inviting ambiance for any occasion.

### **CAPACITY**

20 PEOPLE STANDING

### **AUDIO VISUAL CAPABILITIES**

75" TV

# PLANNING FAQ

## **What Options Do I Have for Accommodating for Larger Groups?**

Depending on the size of your group, we offer exclusive use of all or part of the restaurant. The costs associated will depend on the expected sales levels of the space and the date in question. Our event specialists would be delighted to discuss this further and provide you with a quote.

## **Is parking available?**

The Port has parking plus as well as street parking on all surrounding streets.

## **Can We Arrange Florals, Décor, Entertainment & Photography?**

You are welcome to source items related to décor, design, planning services, flowers, additional furniture, entertainment, etc., through a vendor of your choosing.





# MENU



# PASSED APPETIZERS

PRICED PER DOZEN

## **Grilled Striploin Crostini**

w/ sourdough, mushroom duxelle,  
bearnaise sauce  
\$72

## **Prime rib sliders**

w/ Salsa verde, horseradish aioli  
\$72

## **Steak tartare**

w/ brioche, traditional garnish  
\$72

## **BBQ chicken grilled cheese**

w/ roasted pineapple, jalapeno,  
gouda  
\$54

## **Braised brisket quesadilla**

w/ banana peppers, guajillo – lime  
crema  
\$54

## **Lamb samosa**

w/ green pea and mint puree/  
tamarind chutney  
\$48

## **Chicken satays**

kefir lime, coconut, caramelized  
peanut sauce  
\$48

## **Crispy chicken sliders**

w/ Tonawanda hot sauce, blue  
cheese, carrot slaw, brioche  
\$48

## **Oyster on the half**

w/ citrus, mignonette  
\$64

## **House cured gravlax**

w/ rye crisps, remoulade, onion  
marmalade  
\$54

## **Peaky toe crab cakes**

w/ spiked guacamole, chipotle  
mayo  
\$60

## **Lobster roll**

w/ milk bun, celery, old bay aioli  
\$96

## **Crispy coconut shrimp**

w/ Polynesian sauce, lemon garlic  
aioli  
\$54

## **Chilled or Grilled shrimp**

w/ zesty sauce or sweet soy & chili  
aioli  
\$54

## **Chilled Mussels**

w/ onion, tomatillo, lime salsa  
\$38

## **Tuna Bomb**

w/ avocado, sweet soy, crispy sushi  
rice, togarashi mayonnaise, pickled  
ginger  
\$58

## **Crisp homemade pita**

w/ roasted eggplant, honey harissa  
glaze, sweet pickled chili  
\$48

## **Vegetable samosa**

w/ green pea and mint puree/  
tamarind chutney  
\$38

## **Avocado toast**

w/ Ciabatta, peperonata, pecorino,  
aged balsamic  
\$48

## **Sweet potato tempura**

w/ tentsuyu, miso mayo  
\$48

# 3 COURSE SIT DOWN

LUNCH OR DINNER

## DINNER PACKAGE 01

\$60 / PER PERSON

 Denotes veg/vegan options

### FIRST COURSE

#### Caesar Salad

w/ creamy grana padano dressing, marinated soft croutons, romaine hearts, grilled lemon

#### French onion soup

w/sourdough crouton, gruyere & Grana Padano

### SECOND COURSE

#### Roasted chicken supreme

w/ pan jus and toasted rosemary

#### Pan seared Pickerel

w/ BBQ spice, brown butter & dill yogurt

#### Tandoori Cauliflower Steak

w/ cucumber & mint raita, pomegranate, pickled red onion, toasted cashews

*All mains served with spun potatoes/ seasonal vegetables*

### THIRD COURSE

#### Triple Chocolate Mousse Cake

w/ strawberries and whipped cream

#### Lemon Tart

w/ Chantilly and blueberry compote



# DINNER PACKAGE 02

\$75 / PER PERSON

 Denotes veg/vegan options

## FIRST COURSE (PICK 02)

### French onion soup

w/ brioche crouton, gruyere & grana padano

### Caesar Salad

w/ creamy grana padano dressing, marinated soft croutons, romaine hearts, grilled lemon

### House cured salmon gravlax

w/ pickled onion & remoulade.

## SECOND COURSE (PICK 03)

VEG/VEGAN OPTION IS 3<sup>RD</sup>

### Braised short rib

w/ mirepoix, onion jam & natural jus

### Roasted Ontario Pickerel

w/ BBQ spice, brown butter & dill yogurt

### Shrimp Tikka Masala

w/ scented basmati rice, raita & house made pita

### Tandoori Cauliflower Steak

w/ cucumber & mint raita, pomegranate, pickled red onion, toasted cashews

*All mains served with spun potatoes/ seasonal vegetables*

## THIRD COURSE (PICK 02)

### Triple Chocolate Mousse Cake

w/ strawberries and whipped cream

### Basque Style Cheesecake

w/ blueberry compote

### Lemon Tart

w/ chantilly and blueberry compote



# DINNER PACKAGE 03

\$90 / PER PERSON

 Denotes veg/vegan options

## FIRST COURSE (PICK 02)

### Caesar Salad

w/ creamy grana padano dressing, marinated soft croutons, romaine hearts, grilled lemon

### Crispy Korean Shrimp

w/ sesame aioli, Korean BBQ sauce, coriander, lime

### Baked snails

w/ garlic parsley butter, muenster & grana Padano

### Croquettes

w/ braised short rib & horseradish aioli

## SECOND COURSE (PICK 03)

VEG/VEGAN OPTION IS 3<sup>RD</sup>

### 7 oz California cut Striploin

w/ bordelaise sauce

### Roasted chicken supreme

w/ pan jus and toasted rosemary

### Pan Seared Salmon - oscar style

### Tandoori Cauliflower Steak

w/ cucumber & mint raita, pomegranate, pickled red onion, toasted cashews

*All mains served with spun potatoes/ seasonal vegetables*

## THIRD COURSE (PICK 02)

### Triple Chocolate Mousse Cake

w/ strawberries and whipped cream

### Basque Style Cheesecake

w/ blueberry compote

### Lemon Tart

w/Chantilly and blueberry compote



# WINE



## BUBBLES

**BTL**

Ostro Prosecco Brut NV   Friuli, Italy	68
Belstar Cuvee Rose Prosecco NV   Valdobbiandene, Italy	70
Giusti Rosalia Prosecco Treviso DOC NV   Veneta, Italy	70
Giro Ribot Cava Brut NV   Penedes, Spain	60

## ROSE

**BTL**

Laurent Miquel 'Caza! Viel' 2022   Languedoc   Roussillon, France	50
Cros Pujol Rose Les Vignes 2021   Pays d'Oc, France	60

## WHITE

**BTL**

**BTL**

Giusti 'Longheri' Pinot Grigio 2021   Veneta, Italy	68	Umani Ranchi Terre Di Chieti Pecorino 2022   Abruzzo, Italy	60
Cave Spring 'Dolomite' Riesling 2022   Niagara, Ontario	68	Domaine de Mauperthuis Saint Bris Sauvignon Blanc 2022   Burgundy, France	93
Stoneburn Sauvignon Blanc 2023   Marlborough, New Zealand	68	Map Maker Sauvignon Blanc 2023   Marlborough, New Zealand	67
Lighthall 'Beton' Chardonney VQA 2022   Prince Edward County, Ontario	70	Pearce Predhomme Chenin Blanc 2022   Stellenbosch, South Africa	73
Wilhelm Walch Pinot Grigio DOC 2022   Alto-Adige, Italy	80	Camille Giraud Bourgogne Blanc AOC 2018   Burgundy, France	170
Cabert Bertiole Pinot Grigio DOC 2023   Friuli, Italy	50		
Verdeal 'Ayre' Verdejo 2022   Rueda, Spain	65		

## RED

	BTL
<b>Salvalai Pinot Noir Trevenezie IGT</b> _____	70
<i>2022   Veneto, Italy</i>	
<b>Amalaya Malbec</b> _____	57
<i>2022   Salta, Argentina</i>	
<b>Chateau Haut Rozier Merlot AOP</b> _____	70
<i>2021   Frances-Cotes De Bordeaux, France</i>	
<b>Perluva Cabernet, Sangiovese, Merlot IGT</b> _____	70
<i>2022   Tuscany, Italy</i>	
<b>Tawse Growers Blend Pinot Noir</b> _____	85
<i>2021   Niagara, Ontario</i>	
<b>Chateau Bernadotte Cru Bourgeois</b> _____	125
<i>2016   Medoc, Bordeaux, France</i>	
<b>Ripa dell Volta Valpolicella Superiore DOC</b> _____	107
<i>2021   Veneto, Italy</i>	
<b>Paolo Scavino Langhe Nebbiolo</b> _____	127
<i>2022   Piedmont, Italy</i>	
<b>Giorgio Meletti Bolgheri Superiore Impronte Langhe Nebbiolo DOC</b> _____	350
<i>2022   Piedmont, Italy</i>	
<b>Ferdinando Principano Barolo Ravera di Monforte</b> _____	428
<i>2020   Piedmont, Italy</i>	
<b>Montrubi 'Black' Grenache</b> _____	80
<i>2021   Penedes, Spain</i>	
<b>Stefano Accordini "Acinatico" Valpolicella Ripasso Classico Superiore DOC</b> _____	120
<i>2022   Verona, Italy</i>	
<b>Dewaldt Heyns 'Weathered Hands' Shiraz</b> _____	147
<i>2020   Western Cape, South Africa</i>	

	BTL
<b>Saronsberg 'Seismic' Bordeaux Blend</b> _____	110
<i>2021   Tulbagh, South Africa</i>	
<b>Felino Malbec</b> _____	63
<i>2022   Mendoza, Argentina</i>	
<b>San Filippo 'Dei Comunali' Brunello Di Montalcino DOCG</b> _____	420
<i>2019   Tuscany, Italy</i>	
<b>Anthem 'Mount Veeder' Estate Cabernet Sauvignon</b> _____	390
<i>2017   Napa Valley, California</i>	



THE STATEROOM



RESTAURANT & BAR

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We would love to answer any questions you may have, contact our event coordinators to find out more!

EMAIL US: [INFO@PORTTAVERN.CA](mailto:INFO@PORTTAVERN.CA) | CALL US: 416.123.4567