

The background image shows the interior of a restaurant named 'The Port Tavern'. The space is dimly lit, featuring a central long table with white tablecloths and dark chairs. Several large, modern pendant lights hang from the ceiling. The walls are decorated with framed artwork and a blue textured wall panel. The overall atmosphere is sophisticated and modern.

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)



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.



A close-up photograph of a hand with light-colored nail polish squeezing a lemon wedge. A stream of lemon juice is falling from the wedge onto a plate of food below. The food appears to be a dish with bread and some cooked ingredients, possibly a salad or a warm dish. The background is blurred.

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

\$65 / 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*

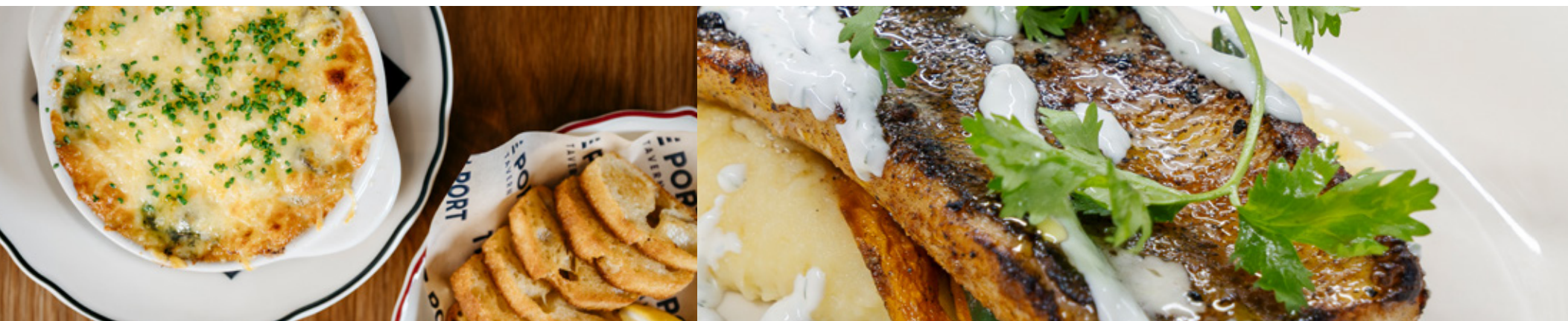
THIRD COURSE

Triple Chocolate Mousse Cake

w/ strawberries and whipped cream

Lemon Tart

w/ Chantilly and blueberry compote



DINNER PACKAGE 02

\$80 / 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 3RD

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

\$95 / 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 3RD

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

ROSE

BTL

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

WHITE

BTL

Giusti 'Longheri' Pinot Grigio	68
2021 I Veneta, Italy	
Cave Spring 'Dolomite' Riesling	68
2022 I Niagara, Ontario	
Stoneburn Sauvignon Blanc	68
2023 I Marlborough, New Zealand	
Lighthall 'Beton' Chardonney VQA	70
2022 I Prince Edward County, Ontario	
Wilhelm Walch Pinot Grigio DOC	80
2022 I Alto-Adige, Italy	
Cabert Bertiole Pinot Grigio DOC	50
2023 I Friuli, Italy	
Verdeal 'Ayre' Verdejo	65
2022 I Rueda, Spain	

BTL

Umani Ranchi Terre Di Chieti Pecorino	60
2022 I Abruzzo, Italy	
Domaine de Mauperthuis Saint Bris Sauvignon Blanc	93
2022 I Burgundy, France	
Map Maker Sauvignon Blanc	67
2023 I Marlborough, New Zealand	
Pearce Predhomme Chenin Blanc	73
2022 I Stellenbosch, South Africa	
Camille Giraud Bourgogne Blanc AOC	170
2018 I Burgundy, France	

RED

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

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





THE STATEROOM

RESTAURANT & BAR

THE PORT

TAVERN

- THORNBURY -

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

EMAIL US: INFO@PORTTAVERN.CA | CALL US: 416.123.4567