



Your Private Dining Options

➔UPSTAIRS LOUNGE **15-40 people**

- Maximum 30 people for a sit-down meal
- Maximum 40 people for a stand-up buffet or cocktails

➔MAIN DINING ROOM **15-50 people**

- Maximum 40 people for a sit-down meal
- Maximum 50 people for a stand-up buffet or cocktails.

➔UPSTAIRS PATIO **15-35 people**

- Maximum 30 people for sit down meal
- Maximum 35 people for a stand-up buffet or cocktails.

AVAILABILITY

- ➔Any day of the week lunch or dinner.

TIMING

- ➔Brunch/Lunch events can start as early as 11:30 AM and finish by 5:00 PM.
- ➔You will have 5 hours to complete lunch events; extensions available upon request
- ➔Dinner events can start as early as 6:00 PM and end at closing time.
- ➔You have access to the space for set up one hour prior to your event start time.

REQUIRED MINIMUM SPENDS

- ➔In lieu of a room rental charge we have a minimum spend requirement. Should you not reach the minimum spend, the difference will be billed as a rental charge.
- ➔The minimum spend for the wine cellar and rooftop party table is based on all food and beverages before 3% admin fee, 18 % gratuity and tax.

UPSTAIRS LOUNGE

LUNCH

- ➔Sunday – Wednesday: \$2,500 (before 3% admin fee, 18 % gratuity and tax)
- ➔Thursday – Saturday: \$3,000 (before 3% admin fee, 18 % gratuity and tax)

DINNER

- ➔Sunday – Wednesday: \$3,000 (before 3% admin fee, 18 % gratuity and tax)
- ➔Thursday – Saturday: \$4,000 (before 3% admin fee, 18 % gratuity and tax)

MAIN DINING ROOM

LUNCH

- ➔Sunday – Wednesday: \$3,000 (before 3% admin fee, 18 % gratuity and tax)
- ➔Thursday – Saturday: \$4,000 (before 3% admin fee, 18 % gratuity and tax)

DINNER

- ➡ Sunday – Wednesday: \$4,000 (before 3% admin fee, 18 % gratuity and tax)
- ➡ Thursday – Saturday: \$5,500 (before 3% admin fee, 18 % gratuity and tax)

UPSTAIRS PATIO

LUNCH

- ➡ Sunday – Wednesday: \$4,000 (before 3% admin fee, 18 % gratuity and tax)
- ➡ Thursday – Saturday: \$5,000 (before 3% admin fee, 18 % gratuity and tax)

DINNER

- ➡ Sunday – Wednesday: \$5,500 (before 3% admin fee, 18 % gratuity and tax)
- ➡ Thursday – Saturday: \$6,500 (before 3% admin fee, 18 % gratuity and tax)

UPSTAIRS PATIO + UPSTAIRS LOUNGE

LUNCH

- ➡ Sunday – Wednesday: \$6,500 (before 3% admin fee, 18 % gratuity and tax)
- ➡ Thursday – Saturday: \$8,000 (before 3% admin fee, 18 % gratuity and tax)

DINNER

- ➡ Sunday – Wednesday: \$8,500 (before 3% admin fee, 18 % gratuity and tax)
- ➡ Thursday – Saturday: \$10,500 (before 3% admin fee, 18 % gratuity and tax)

Your Private Dining Event

MENU SELECTION

- ➡ In order to serve large groups quickly and impeccably, we require you to choose one of our set menus that we offer for large groups.
- ➡ Gluten-free pasta can be substituted.
- ➡ We feature seasonal menus, as a result current menu items and prices are subject to change.

BEVERAGES

- ➡ All beverages are charged per drink ordered – alcoholic and non-alcoholic.
- ➡ We can customize your bar menu to manage your bar costs and consumption.

WINE

- ➡ For wine from our list you are charged by the bottle opened.
- ➡ In accordance with liquor licensing regulations we do not have the permit that allows guests to bring in their own wine or alcohol.
- ➡ We are not able to order in wines that are not part of our current selection.

ON-SITE CONTACT

- ➡ The floor manager and server will be your direct on-site contacts the day of your event. Our Reservationist will fill them in on the details prior to your event.

FLOW OF YOUR EVENT

- ➡ We will work with you personally to organize the timing and flow of your event.
- ➡ Order taking – please budget for at least 15 minutes
- ➡ For best flow, do speeches in-between courses and dessert.

Our Billing and Cancellation Policies

BILLING

*We have 4 billing options for large groups. Please indicate your preference on your reservation form.

- ➡ 1 bill (one full payment)
- ➡ 1 bill (multiple payments of equal amounts)
- ➡ 2 bills: one bill with all beverage purchased and one bill containing all food purchased (one full payment per bill)
- ➡ 2 bills: one bill containing all beverages purchased and one bill containing all food purchased (multiple payments of equal amounts)

NOTE: The number of guests confirmed 48 hours before your reservation date will be the minimum number charged for the family-style menu at the time of your event.

GRATUITY

➡ For your convenience, a gratuity of 18% as based on the food and beverage costs will be added to your account. At your discretion, you may increase the amount of the automatic gratuity, in any amount you see fit.

ADMINISTRATION FEE

➡ For private dining reservations, an administration fee of 3% of the minimum spend requirement, will be charged to the credit card on file upon booking. This additional fee is not a gratuity and is applied to cover the expenses associated with the planning and administration of your event.

DEPOSIT AND CANCELLATIONS

- ➡ In order to secure the booking, we require a Credit Card on file.
- ➡ In the event of a cancellation with less than 48 hours' notice, the amount of \$300.00 will be charged to the credit card on file.

QUESTIONS? Contact our Reservations Coordinator at 416-504-9669 or Kathleen@gusto54.com