EVENT KIT
2026

BIRRA®

CORPORATIVE*

45$/pers.

APPETIZER OPTIONS

truffled parmentier soup

beef carpaccio
thinly sliced beef round, Kalamata olives, capers, garlic croutons, pesto cream

MAIN COURSE OPTIONS

braised osso-bucco
Italian tomatoes, fine herbs, fine herb risotto

piccata haddock
butter-roasted haddock fillet with lemon, parsley and capers, served with spicy Italian-style tagliatelle and wilted spinach

roasted gnocchi
candied cherry tomatoes, marinated artichokes, fried parsley, pecorino

DESSERT

chocolate cake with red berry coulis

** Table d'hôte not valid from November 1st to January 31*

CECILIA MENU

55$/pers.

APPETIZER OPTIONS

soup
of the moment

chef's salad

MAIN COURSE OPTIONS

cittara linguine
caramelized onions, green asparagus and beetroot pesto

milanaise veal scallop
marinara sauce, gratin, creamy linguine with tomato pesto

birra & basta pizza
tomato sauce, pepperoni, sausage, pancetta and 3 B&B meatballs

salmon gremolata
garlic sauce, parsley, lemon zest, served with vegetable caponata

DESSERT

cannoli

ALBERTO MENU

70$/pers.

APPETIZER OPTIONS

salmon gravlax
goat cheese mousse with herbs, focaccia

peach burrata
half burrata served with almonds and peach compote, rosemary, and cinnamon

MAIN COURSE OPTIONS

mafalda forestier
creamy mushroom and truffle sauce, arugula sprouts, parmesan shavings

filet mignon
baby potatoes roasted in duck fat, carrots, honey-glazed asparagus, and foie gras sauce

lobster ravioli
lobster bisque, asparagus ribbons, fried leeks, and parmesan

carpaccio pizza
focaccia, marinara sauce, beef slices, arugula, green pesto, cherry tomatoes, parmesan cream, and pine nuts

DESSERT

lemon vanilla profiteroles

COCKTAIL RECEPTION

mini meatball *45$/dozen*

mini bruschetta *35$/dozen*

arancini *40$/dozen*
mushrooms and mascarpone

mozzarella fritti *40$/dozen*

tomato bocconcini skewer *35$/dozen*

prosciutto melon skewer *35$/dozen*

involtini *60$/dozen*
prosciutto, ricotta, almonds and basil

fried polenta *45$/dozen*
arrabiatta sauce

CUSTOMIZED STATIONS AND BARS

antipasto bar

assortment of cold cuts, cheese varieties, marinated vegetables

15$/person (minimum of 10 person)

parmesan wheel gnocchi station

one choice of sauce between:
Marinara or creamy pesto

15$/person (minimum of 25 person)

dessert bar

assortment of italian pastries : ***35$/dozen***

profiteroles bar : ***20$/dozen***

assortment of cannolis : ***24$/dozen***

GROUND FLOOR

CAPACITY

SEATING: 100 people (including bar) STANDING: 130 people

*Several room layout options available upon request.

AVAILABLE EQUIPMENT

– Full bar 360

– Fixed booths, movable tables

*Additional fees may apply. Please inquire when organizing your event.

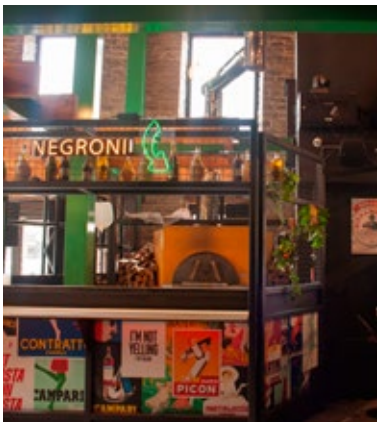
RENTAL FEES

EVENT WITHOUT FOOD: Minimum amount to be determined with the manager based on the reservation date and usual or prior traffic.

EVENT WITH FOOD: No room rental fees*

*Exceptions may apply. In such cases, a minimum spending amount will be established.









MEZZANINE

CAPACITY

SEATING: 45 people (including bar) STANDING: 65 people

*Several room layout options available upon request.

AVAILABLE EQUIPMENT

– Full bar 360

– Fixed booths, movable tables

*Additional fees may apply. Please inquire when organizing your event.

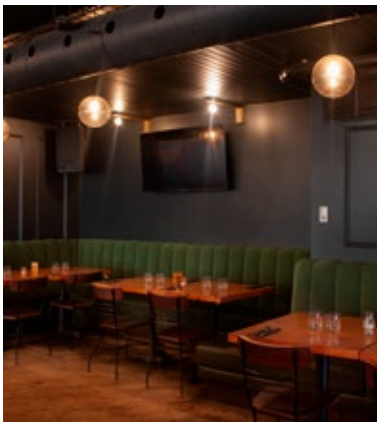
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QUOTE REQUEST

INFORMATION

1 ***FIRST NAME, LAST NAME***

2 ***COMPANY NAME (OPTIONAL)***

3 ***PHONE NUMBER***

4 ***POSTAL ADDRESS***

5 ***EMAIL ADDRESS***

RESERVATION

6 ***DATE*** ***TIME***

7 ***NUMBER OF GUESTS***

8 If there are minors, please specify how many.

9 ***DIETARY RESTRICTIONS (IF APPLICABLE)***

10 ***DESIRED LOCATION***

- ◯ GROUND FLOOR
- ◯ MEZZANINE

11 MENU SELECTION

- ◯ CORPORATIVE (45$)
- ◯ CECILIA MENU (55$)
- ◯ ALBERTO MENU (70$)
- ☐ ADD BREAD/BUTTER (+2$/PERS)
- ☐ ADD COFFEE/TEA (+4$/PERS)
- ◯ COCKTAIL RECEPTION (SEE LINE 12)
- ◯ CUSTOMIZED STATIONS (SEE LINE 13)

12 ***IF A COCKTAIL RECEPTION IS CHOSEN, PLEASE SELECT THE DESIRED MENU***

- ☐ Mini meatballs QUANTITY _____ DZ (45$)
- ☐ Mini bruschetta QUANTITY _____ DZ (35$)
- ☐ Arancini QUANTITY _____ DZ (40$)
- ☐ Mozzarella fritti QUANTITY _____ DZ (35$)
- ☐ Tomato bocconcini skewer QUANTITY _____ DZ (35$)
- ☐ Prosciutto melon skewer QUANTITY _____ DZ (35$)
- ☐ Involtini QUANTITY _____ DZ (60$)
- ☐ Fried polenta QUANTITY _____ DZ (45$)

13 ***IF CUSTOMIZED STATIONS ARE CHOSEN, SPECIFY***

14 DRINK COUPONS

- ☐ CLASSIC (10$) QUANTITY _____
  Includes draft beer, house wine and sparkling wine, spirits (gin, vodka & rum), Bloody Caesar.
- ☐ PREMIUM (13$) QUANTITY _____
  Includes draft beer, house wine and sparkling wine, spirits (gin, vodka & rum), Bloody Caesar, Aperol Spritz, Margarita, Negroni, Amaretto Sour.
- ☐ SIGNATURE (16$) QUANTITY _____
  Includes draft beer, house wine and sparkling wine, spirits (gin, vodka & rum), Bloody Caesar, Aperol Spritz, Margarita, Negroni, Amaretto Sour, plus two of our signature cocktails.
- ☐ NONE



Send your completed form to **h.ezzeddine@londonjack.ca.**
We will be happy to send you a quote for signature to confirm your reservation. Looking forward to welcoming you!

*** THIS FORM DOES NOT CONSTITUTE A CONFIRMATION OF YOUR EVENT IN OUR ESTABLISHMENT.**