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## Private Dining & Events



Request a proposal ~ [events@pearlmorissette.com](mailto:events@pearlmorissette.com) | 905.562.7709

Visit us at [restaurantpearlmorissette.com](http://restaurantpearlmorissette.com) | [@restaurant\\_pearlmorissette](https://www.instagram.com/restaurant_pearlmorissette)

*Note: Wedding packages are not available, but we are happy to host a post-ceremony/reception dinner in our cozy dining room. Please inquire about the possibility of additional space rentals.*

# VENUE

Restaurant Pearl Morissette is an ambitious fine dining experience in the heart of agriculture, featuring an ever-changing menu of regional ingredients.

Our indoor dining room sits on the top floor of an architecturally striking black barn on our 42-acre property in Jordan, ON.

The space is sleek, minimal, and modern with a Scandinavian sensibility. The rustic fixtures, barn doors, and handmade iron tables give the ultimate natural feel. Light flows through the whole space and the panoramic opening on the West facing wall and floor-to-ceiling windows envelop the intimate dining room. In return, these windows provide views of the surrounding Pearl Morissette vineyards, our regenerative farm, annual vegetable and flower garden, a whimsical perennial and herb plot, and a peach orchard.

From intimate gatherings to larger-scale parties, our desire is to truly represent this corner of Niagara.







## Features:

- ~ Our venue can accommodate up to 25 guests for private dining & events
- ~ The full space is available for a base buyout fee starting at \$16,000.00 per night
- ~ We also offer bookings in our Private Dining Room: a one-table-a-night dining experience for up to 6 guests. Enjoy our chef's extended tasting menu based on seasonal availability. Get a glimpse into the creative process as you are guided through your evening by our chefs, a dedicated service team, and an in-house sommelier.

## EXPERIENCE

Our menu is an ever-evolving tasting menu inspired by the seasonal offerings of our gardens, locally sourced meat, and the bounty of the Canadian Atlantic and Pacific Oceans. Each guest will enjoy our full seasonal tasting menu with wine pairings, guided by our Chefs Daniel Hadida and Eric Robertson, Sommelier, and hospitality team.

We are happy to offer one-on-one consultation to assess your beverage needs. We are able to provide a selection of options from our Pearl Morissette library of back vintage wines and cellar of international wines.



## Enhancements ~

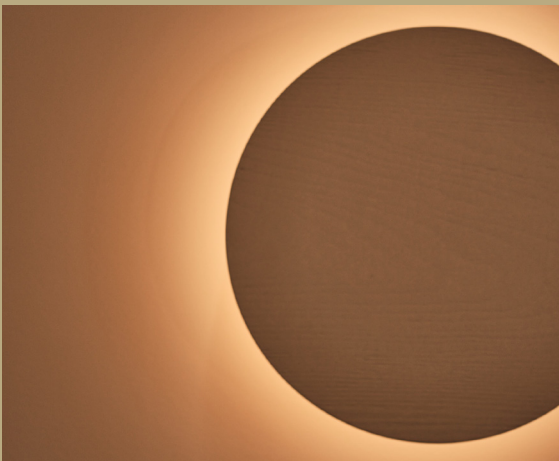
In addition to your dinner and wine pairings, there is the option to add food, beverage or experiential supplements such as premium wine pairings, aperitifs, or snacks before the meal, or full tastings in the cellar before dinner.

A few of these options are outlined below but feel free to ask for anything you would like to add to your experience.



## Request a Seasonal Sample Menu ~

Special dietary considerations will be honoured in a way that reflect the chef's vision and ensures that each diner is part of the same experience.



## Property Tours ~

To enhance your experience and let you discover the property, we offer optional tours of our regenerative farm, gardens, vineyards and winery, upon request and pending availability and season.



Explore indigenous beauties, high grasses and wildflowers frequented by the bees, walk amongst our foraging chickens and ducks and get a glimpse into the world of our gardeners and farmers.



# DETAILS

## The space will include:

- ~ tasting menu
- ~ wine/garden pairings (option for upgrades)
- ~ service staff/setup & takedown
- ~ speakers
- ~ flower table arrangements
- ~ printed menus
- ~ tables & chairs
- ~ table flatware & glassware
- ~ white linens (napkins)
- ~ candles

## Additional considerations:

- ~ security
- ~ event insurance
- ~ event planning
- ~ bar rental/cocktail bartender
- ~ additional lounge furniture
- ~ audiovisual
- ~ SOCAN / RE:SOUND legislated music fee (government-mandated)



## Transportation ~

We are located in the Niagara region of southern Ontario, an hour's drive southwest of Toronto in Jordan, ON. Our space comes with complementary parking for hosts, guests, and event services. It is ideal to have guests drive to the destination and stay locally. A few suggested methods of public transportation from Toronto to St. Catharines are via GO Transit (Train/Bus)/Megabus. Private options are available once in the area, including local cab services, Uber, and limousine/bus services.

## Accommodations ~

The Milt Inn is a short drive from the winery & restaurant property. Accommodating 8-plus in a stunning local guest house surrounded by orchards in the heart of Twenty Valley, nestled in Niagara's Wine Country. Alternatively, we are happy to recommend other stay options in the surrounding areas.