

A group of people are seated at a long wooden table in a restaurant, engaged in conversation and dining. The restaurant features large windows with dark wood frames, each displaying a different landscape painting. The scene is warmly lit, with a soft glow from the windows and a small lamp on the table. The word "REIGN" is overlaid in a large, white, serif font in the center of the image, with a small crown icon above the letter 'I'.

REIGN



RESTAURANT
DINING ROOM

Seats up to 114 guests



PRIVATE
DINING ROOMS

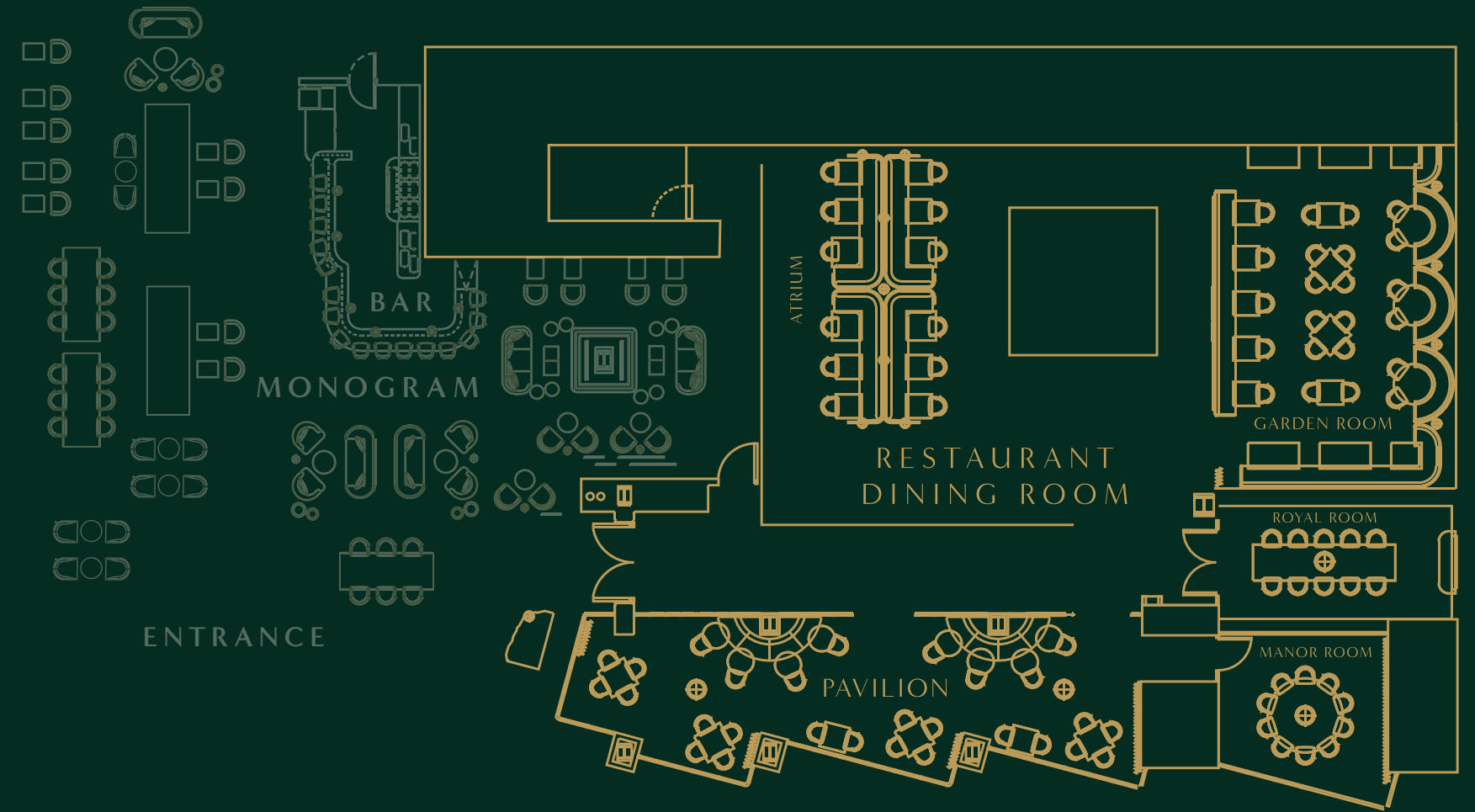
Seats up to 12 guests



EVENTS &
RECEPTIONS

Reception for up to 170 guests

REIGN



PRIVATE DINING ROOM



ROYAL ROOM

Some rooms ask you to take a seat. The Royal Room commands it. Draped in deep cobalt leather walls and anchored by a singular piece of gold artwork, this is REIGN's most striking private space where Executive Chef Roland's dishes take their most commanding stage.

Twelve seats at a solid oak table, set beneath a sculptural chandelier, make it the natural home for power lunches, board dinners, momentous meetings and celebrations that deserve a room with presence.

CAPACITY: 12

PRIVATE DINING ROOM



MANOR ROOM

Some rooms make you feel like a guest. This one makes you feel like you belong. Built for conviviality, the Manor Room draws you in with rich wood paneling, scenes that seem to stretch beyond the walls, and a circular table designed with one thing in mind: bringing the right people together around great conversation, exceptional food, and an evening that belongs entirely to your group.

CAPACITY: 10

RESTAURANT DINING ROOM

GARDEN ROOM

Richly debonair and made for gathering, the Garden Room is the heart of REIGN and the space that most evokes the spirit of a grand manor house. Sleek leather banquettes, rich Canadian walnut, and countryside paintings that stretch across the walls like windows, transporting you to another world, come together for a grand dining affair.

Warm, considered and alive with atmosphere, it's a space that makes every dinner feel like an occasion, and every occasion feels effortless.

For the moments that deserve the whole room.

For up to 50 guests.

CAPACITY: 50



RESTAURANT DINING ROOM

ATRIUM

Where the Garden Room breathes, the Atrium dazzles. Gold filigree, emerald velvet banquettes and copper sconces casting a warm amber glow create a room that rewards those who look closely. Timeless in feel, intricate in detail, reserve it as an intimate semi-private dining experience for up to 28, or combine with the Garden Room for a grand affair that takes over the house.

CAPACITY: 28



RESTAURANT DINING ROOM

PAVILION

For cocktails, for dinner, for evenings that deserve both.

The Pavilion is well-suited for receptions, celebrations and occasions worth announcing, all in a room that tells your guests the evening means something.

Open and social with floor-to-ceiling windows and luxe curtains that draw; it's a space that adapts for your moment. For up to 36 guests.

Capacity: 36



EVENTS & RECEPTIONS

CAPACITY: 170 GUESTS



Charming Art Deco speakeasy.

An inviting and intimate space equipped with LCD TVs for programming and streaming, a grand piano for live entertainment, and a dedicated bartender - after all, when it REIGNS, it pours.

BREAKFAST & LUNCH GROUP PRIX FIXE MENU

THE ROYAL BREAKFAST

Onsite Selection. 45 per person

FOR THE TABLE
SLICED FRUIT PLATTER
ASSORTED MINI CROISSANTS AND DANISHES

Choice of

EGG WHITE SCRAMBLE
Spinach, Tomato, Goat Cheese, House Potatoes

FARMHOUSE BREAKFAST
Heritage Eggs, House Potatoes, Toast,
Choice of Traditional Bacon, Peameal Bacon or Farmhouse Sausage

BANANA FOSTER FRENCH TOAST
Caramelized Bananas, Whipped Vanilla Mascarpone,
Banana Ice Cream, Hazelnut Crumb

OVERNIGHT OATS
Blueberries, Rolled Oats, Hemp Seeds, Chia Seeds, Goji Berries,
Oat Milk, Coconut Yogurt, Agave Syrup

REIGN BENEDICT
Peameal Bacon, Poached Heritage Eggs, Citrus Hollandaise,
Rustic English Muffin

ADDITIONAL ACCOMPANIMENTS add 10

Farmhouse Sausage
Traditional Bacon
Peameal Bacon
Chicken Sausage

THE ROYAL LUNCH

Onsite Selection. 75 per person

STARTERS

Choice of

HEIRLOOM TOMATO & BASIL GAZPACHO
Compressed Cucumber, Olive Crumble

NEW FARM GREENS SALAD
Radicchio, Strawberries, Goat Cheese, Toasted Almonds,
Champagne Vinaigrette

REIGN CAESAR SALAD
Baby Gem Lettuce, Ontario Boar Bacon, Pangrattato,
Gunn's Hill Handeck Comté

MAINS

Choice of

ARCTIC CHAR
Provençal Ratatouille Of Summer Vegetables,
Confit Cherry Tomatoes, Basil Oil, Black Olive Crumble

CAULIFLOWER & LEEK RISOTTO
Roasted Cauliflower And Leeks, Toasted Almonds, Chives

STEAK FRITES
Marinated Flat Iron Steak, Fresh-Cut Fries, Chimichurri, Garlic Aioli

DESSERT

Choice of

SUMMER BERRY BLISS CHEESECAKE
Blueberry Compote, Dehydrated Meringue, Speculoos Crumb

RHUBARB BREEZE
Vanilla Panna Cotta, Strawberry Rose Sorbet, Rhubarb Compote

DINNER GROUP PRIX FIXE MENU

THE SIGNATURE DINNER

Onsite Selection. 99 per person

STARTERS

Choice of

HEIRLOOM TOMATO & BASIL GAZPACHO

Compressed Cucumber, Olive Crumble

REIGN CAESAR SALAD

Baby Gem, Ontario Boar Bacon, Pangrattato,
Gunn's Hill Handeck Comté Cheese

MAINS

Choice of

CAPE D'OR SALMON À LA PROVENÇALE

Summer Vegetable Ratatouille, Confit Cherry Tomatoes,
Basil Oil, Black Olive Crumb

FLAT IRON STEAK

Glazed Mushrooms, Asparagus, Green Peppercorn Jus, Whipped Potatoes

CORNISH HEN

Carrot Butter, Roasted Kohlrabi, Heirloom Carrots,
Agrodolce, Jus

ZUCCHINI & LEMON RISOTTO

Charred Zucchini, Artichoke Hearts, Preserved Lemon, Basil, Toasted Pine Nuts

DESSERT

BLUEBERRY CHEESECAKE

Blueberry Compote, Dehydrated Meringue, Biscoff Crumbs

THE LUXURY DINNER

Onsite Selection. 115 per person

STARTERS

Choice of

HEIRLOOM TOMATO & BASIL GAZPACHO

Compressed Cucumber, Olive Crumble

NEW FARM GREENS SALAD

Radicchio, Strawberries, Goat Cheese, Toasted Almonds, Champagne Vinaigrette

REIGN CAESAR SALAD

Baby Gem, Ontario Boar Bacon, Pangrattato, Gunn's Hill Handeck Comté Cheese

MAINS

Choice of

CAPE D'OR SALMON À LA PROVENÇALE

Summer Vegetable Ratatouille, Confit Cherry Tomatoes, Basil Oil, Black Olive Crumb

6OZ PRIME CANADIAN TENDERLOIN STEAK

Glazed Mushrooms, Asparagus, Green Peppercorn Jus, Whipped Potatoes

CORNISH HEN

Carrot Butter, Roasted Kohlrabi, Heirloom Carrots, Agrodolce, Jus

ZUCCHINI & LEMON RISOTTO

Charred Zucchini, Artichoke Hearts, Preserved Lemon, Basil, Toasted Pine Nuts

DESSERT

Choice of

BLUEBERRY CHEESECAKE

Blueberry Compote, Dehydrated Meringue, Biscoff Crumbs

STRAWBERRY RHUBARB PIE

Strawberry Sauce, Brandy Snaps, Vanilla Ice Cream

DINNER GROUP PRIX FIXE MENU

THE GOLD DINNER

Onsite Selection. 145 per person

STARTERS

Choice of

POACHED SHRIMP COCKTAIL

Brandy Marie Rose Sauce, Espelette, Furikake, Lemon

REIGN STEAK TARTARE

Creekside Farms Beef, Hazelnut, Chives, Preserved Egg Yolk, House Preserves, Truffle, Crostini

HEIRLOOM TOMATO & BASIL GAZPACHO

Compressed Cucumber, Olive Crumble

MAINS

Choice of

ROASTED SEABASS

Artichoke Hearts, Wilted Spinach, Sunchoke Purée, Prosciutto Chips, Red Wine Jus

6OZ PRIME CANADIAN TENDERLOIN STEAK

Glazed Mushrooms, Asparagus, Green Peppercorn Jus, Whipped Potatoes

SEARED DUCK BREAST

Truffle Creamed Corn, Roasted Maitake Mushrooms, Madeira Jus

ZUCCHINI & LEMON RISOTTO

Charred Zucchini, Artichoke Hearts, Preserved Lemon, Basil, Toasted Pine Nuts

DESSERT

Choice of

BLUEBERRY CHEESECAKE

Blueberry Compote, Dehydrated Meringue, Biscoff Crumbs

STRAWBERRY RHUBARB PIE

Strawberry Sauce, Brandy Snaps, Vanilla Ice Cream

CHOCOLATE LAYER GÂTEAU

Araguani 72%, Manjari 65%, Equatoriale 55% Rich Truffles, Single Malt Scotch Ice Cream

RECEPTION MENU

CANAPÉS

VEGETARIAN *85 per dozen*

PARMESAN CHEESE SHORTBREAD
Roasted Garlic and Oven Dried Tomato

SPANAKOPITA

VEGETABLE RATATOUILLE
Filo Cups with Goat Cheese Pearl

CAPRESE SKEWERS

WILD MUSHROOMS & FRICASSÉE
Grilled Polenta

ASPARAGUS & BRIE MINI QUICHE

RED WINE POACHED MINI PEAR
Mascarpone & Toasted Pumpkins Seeds

TORCHED BRIE
Pear on Crostini

FOR MEAT LOVERS *87 per dozen*

BEEF CARPACCIO & WHIPPED GOAT
CHEESE CROUTONS
Balsamic Reduction

ROAST BEEF ROLLS
Horseradish Cream Cheese & Asparagus

SMOKED DUCK & FIG SKEWER

CHICKEN SATAY SKEWERS
Sweet Chili Sauce

BEEF SATAY SKEWERS
Sweet Chili Sauce

MINI BEEF WELLINGTON
Montreal Beef Pie and Puff Pastry

MINI TOURTIERE
Smoked Beef and Puff Pastry

FROM THE SEA *87 per dozen*

DILL SCONES
Smoked Trout & Horseradish Cream

SEARED SCALLOP
Braised Leeks and Mango Chutney on Toast

POACHED SHRIMP SMOKED SALMON
Saffron Aioli

SESAME CRUSTED TUNA TATAKI
Wonton Chip with Wasabi Mayo

SMOKED SALMON BLINI

VEGAN *85 per dozen*

RED PEPPER HUMMUS ON PITA
Cherry Tomato, Radish, Cilantro Cress

TOMATO & BASIL BRUSCHETTA
Crostini

BEVERAGE MENU

WINES BY THE BOTTLE

BOTTLE

SPARKLING

Giusti 'Rosalia' Prosecco, Veneto, Italy 97
13th Street Winery, Premier Cuvée, Niagara, Ontario 120
Veuve Clicquot, Riems, France 225

WHITE

La Giustiniana 'Lugarara' Gavi, Piedmont, Italy 98
Hidden Bench 'Felseck' Riesling, Beamsville Bench, Ontario 108
Domaine du Salvard 'Cheverny' Sauvignon Blanc, Loire, France 120
Dobbin Estate Chardonnay, Beamsville Bench, Ontario 148

RED

Reign Cabernet Merlot, Vinemont Ridge, Ontario 95
Hollick Cabernet Sauvignon, Coonawara, Australia 108
Maison Roche de Bellene Pinot Noir, Burgundy, France 125
Castello di Montepò 'Sassoalloro' Maremma, Italy 155

HOUSE OF CLASSICS

ROYAL YORK SPECIAL #2 26

TART & REFRESHING

14th in Line Gin by Royal York, Civil Pours x RYH Hesperidium
Citrus Liqueur, Grapefruit Cordial, Lemon, Eucalyptus

ESTATE OLD FASHIONED 28

BOLD & SPIRIT-FORWARD

Gooderham & Worts 4 Grain Canadian Whiskey,
Lot 40 Dark Oak Rye, Smoked Vanilla Syrup, Bitters

STRAWBERRY DAIQUIRI 22

TART & REFRESHING

Planteray 3 Stars Rum, Flor de Caña 4 Year Rum,
Strawberry Sugar, Lime, Calamansi

SALON SLING 21

LONG & APPROACHABLE

Tanqueray London Dry Gin, Civil Pours x RYH Hesperidium
Citrus Liqueur, Black Tea Benedictine, Cherry & Caraway Cordial,
Cinnamon, Pineapple & Star Anise Bitters, Lime, Grapefruit, Soda

GOLDEN CADILLAC MARGARITA 26

TART & REFRESHING

El Tequileño Reposado Tequila, Pierre Ferrand Dry Curaçao,
Vanilla, Saffron, Lime, Salt

TRUFFLED AMARETTO SOUR 24

RICH & LUXURIOUS

Disaronno Amaretto, Lot 40 Rye Whisky, Apricot, Lemon,
Orgeat, Vegan Foamer, Truffle Salt
**Contains Almonds*

CROWN NEGRONI 27

BOLD & SPIRIT FORWARD

Plymouth Gin, Pink Peppercorn, Campari, Cacao, Cherry Vermouth, Fennel