

Holiday Hours:

Closed on Thanksgiving Monday, October 9, 2017

It's never too early to start planning your Holiday Events



We have several great options for large functions, starting with the use of our '**semi-private**' area on our second floor. This area can hold up to 26 people. You may have your guests order from our regular menu or select a prix-fix menu option if you are looking to stay within a budget.

Enjoy our "2 plates for \$22 per person" special when booking groups over the lunch hour (noon-2:00pm)

Make Use Of Our Entire First Floor For Your Private Evening Event

Our seated dinners are available for a maximum of 42 guests. **Our 3 course menu is priced at \$55.00 per person**, plus tax and gratuity.

We can also offer a standing cocktail reception in this space for a maximum capacity of 120 people. A variety of food options such as canapés, platters and food stations are available.



For more details on our offerings or to book your event, please contact us at info@playfood.ca or 613-667-9207.

Boca Negra Cake

- 1 1/2 cups, bittersweet chocolate, coarsely chopped
- 1 cup, unsalted butter, room temperature, cut into 10 pieces
- 1 1/3, cups sugar, divided
- 1/2 cup, Bourbon
- 5 large eggs, room temperature
- 1 1/2 tbsp., all-purpose flour



Directions:

1. Combine 1/2 the sugar with the Bourbon, and boil until sugar has dissolved
2. Place chocolate in a double boiler, once melted add hot syrup created above
3. Add butter pieces to the mixture until combined
4. Add remaining sugar
5. Add eggs one at a time and combine very well
6. Pour in floured pan and bake in the oven at 350 degrees in a double boiler pan
7. Once chilled, garnish with cherry compote, toasted almonds and fresh fruit