DIPLOMAT RESTAURANT + BAR

6.7

PRIVATE DINING

905-523-4343 events@equalparts.ca thediplomat.ca





BRUNCH

priced per person for groups between 10 and 50 quantities must adhere to a minimum of 75% of guest count available Saturday and Sunday 11:00 AM to 3:00 PM

APPETIZERS

KALE CAESAR @

Parmesan, crispy chickpeas, candied bacon

or

DIPLOMAT SALAD 🔊

mixed greens, fennel, radish, sourdough croutons, Baco Noir cheese, lemon vinaigrette

or

KUNG PAO BROCCOLI 🕞 🍼

sesame, chili

MAINS

VEGAN CRAB CAKE 🚿

heart of palm, chickpea, fennel slaw, Old Bay® aioli

or

FRIED JERK CHICKEN & WAFFLES

mango, cilantro, maple syrup, butter

or

HUEVOS RANCHEROS 🞯 📢

corn tortilla, poached eggs, beans, salsa fresca, guacamole, coriander

or

BREAKFAST BURGER

smoked cheddar, caramelized onions, peameal bacon, lettuce, tomato, house aioli

DESSERTS

includes coffee + tea

EARL GREY CHOCOLATE POT DE CRÈME 🔊

cherry biscotti

or

MANGO PANNA COTTA 🕞 🕥

coconut chips, lime gel

45

🕞 gluten-free 🛛 dairy-free 📢 vegan 📢 vegetarian

BRUNCH BUFFET

priced per person quantities must adhere to a minimum of 75% of guest count available Saturday and Sunday 11:00 AM to 3:00 PM



PASTRIES

on arrival

DIPLOMAT SALAD

mixed greens, fennel, radish, sourdough croutons,

Baco Noir cheese, lemon vinaigrette

MENU B

PASTRIES

on arrival

DIPLOMAT SALAD mixed greens, fennel, radish, sourdough croutons, Baco Noir cheese, lemon vinaigrette

or

KALE CAESAR Parmesan, crispy chickpea, candied bacon

FRUIT PLATTER

CRISPY POTATOES BACON BREAKFAST SAUSAGE

CRISPY POTATOES BACON BREAKFAST SAUSAGE

CARAMELIZED ONION-CHEDDAR FRITTATA

SANDWICH PLATTER

SMOKED TURKEY CLUB WRAP bacon, tomato, avocado, Boston lettuce

> SPICED VEGETABLE WRAP hummus, feta

REUBEN WRAP corned beef, Swiss cheese, sauerkraut

WAFFLES or FRENCH TOAST berries, whipped cream, maple syrup

COFFEE & TEA

50

CARAMELIZED ONION-CHEDDAR FRITTATA

WAFFLES or FRENCH TOAST berries, whipped cream, maple syrup

COFFEE & TEA

45

BRUNCH BUFFET

priced per person quantities must adhere to a minimum of 75% of guest count available Saturday and Sunday 11:00 AM to 3:00 PM

MENU C

PASTRIES

on arrival per table

CHARCUTERIE & CHEESE

DIPLOMAT SALAD mixed greens, fennel, radish, sourdough croutons, Baco Noir cheese, lemon vinaigrette

KALE CAESAR Parmesan, crispy chickpeas, candied bacon

FRUIT PLATTER

CRISPY POTATOES BACON BREAKFAST SAUSAGE

CARAMELIZED ONION-CHEDDAR FRITTATA

SANDWICH PLATTER

SMOKED TURKEY CLUB WRAP bacon, tomato, avocado, Boston lettuce

SPICED VEGETABLE WRAP hummus, feta

REUBEN WRAP corned beef, Swiss cheese, sauerkraut

FRENCH TOAST

berries, whipped cream, maple syrup

COFFEE & TEA



EXPRESS LUNCH

priced per person

APPETIZERS

KALE CAESAR 6

Parmesan, crispy chickpeas, candied bacon

or

KALE & WHITE BEAN SOUP 🕞 📢

garlic chips, dill oil

MAINS

CAULIFLOWER SHAWARMA WRAP 🔊

crispy chickpea, green tahini, cucumber, tomato, pickled turnip, naan

or

CHICKEN SALAD

mixed greens, fennel, radish, sourdough croutons, Baco Noir cheese, lemon vinaigrette

or

PIRI-PIRI SHRIMP CAVATAPPI

peppers, chili, garlic, spinach, lemon

DESSERT PLATTER UPGRADE

includes coffee + tea

+5 per person

45





priced per person

MENU A

APPETIZERS

KALE CAESAR (F) Parmesan, crispy chickpeas, candied bacon

or

KALE & WHITE BEAN SOUP 🕞 📢

garlic chips, dill oil

MAINS

CAULIFLOWER SHAWARMA WRAP 🔊

crispy chickpea, green tahini, cucumber, tomato, pickled turnip, naan

or

CHICKEN SALAD

mixed greens, fennel, radish, sourdough croutons, Baco Noir cheese, lemon vinaigrette

or

DIPLO BURGER

smoked cheddar, caramelized onion, bacon, lettuce, tomato, mayo

DESSERT

includes coffee + tea

EARL GREY CHOCOLATE POT DE CRÈME 📢

cherry biscotti

55

MENU B

APPETIZERS

KALE CAESAR (F) Parmesan, crispy chickpeas, candied bacon

or

KALE & WHITE BEAN SOUP 🕞 📢

garlic chips, dill oil

or

DIPLOMAT SALAD 📢

mixed greens, fennel, radish, sourdough croutons, Baco Noir cheese, lemon vinaigrette

MAINS

DIPLO BURGER

smoked cheddar, caramelized onion, bacon, lettuce, tomato, mayo

or

ROASTED CHICKEN @

warm potato salad, buttered green beans, grilled scallion, schmaltz & dill pickle vinaigrette

or

CAULIFLOWER SHAWARMA WRAP 🔊

crispy chickpea, green tahini, cucumber, tomato, pickled turnip, naan

DESSERT

includes coffee + tea

EARL GREY CHOCOLATE POT DE CRÈME 🔊

cherry biscotti

or

MANGO PANNA COTTA 🕞 🕥

coconut chips, lime gel

60

🕞 gluten-free 🛛 🕞 dairy-free 📢 vegan 📢 vegetarian





PRIX-FIXE DINNER

priced per person available Monday to Thursday from 5:00 PM to 10:30 PM and Friday and Saturday from 5:00 PM to 11:30 PM

MENU A

APPETIZERS

KALE & WHITE BEAN SOUP 🕞 📢

garlic chips, dill oil

or

DIPLOMAT SALAD 📢

mixed greens, fennel, radish, sourdough croutons, Baco Noir cheese, lemon vinaigrette

MAINS

ROASTED SALMON

herbed spätzle, aguachile, radish

or

SPICED CAULIFLOWER

chickpea purée, cucumber, onion, pickled turnip, green tahini, sesame, coriander

or

ROASTED CHICKEN 6

warm potato salad, buttered green beans, grilled scallion, schmaltz & dill pickle vinaigrette

DESSERT

includes coffee + tea

EARL GREY CHOCOLATE POT DE CRÈME 🔊

cherry biscotti

55

MENU B

APPETIZERS

KALE & WHITE BEAN SOUP 6 S

garlic chips, dill oil

or

DIPLOMAT SALAD 📢

mixed greens, fennel, radish, sourdough croutons, Baco Noir cheese, lemon vinaigrette

or

KUNG PAO BROCCOLI 🞯 🕥

sesame, chili

MAINS

ROASTED CHICKEN 6

warm potato salad, buttered green beans, grilled scallion, schmaltz & dill pickle vinaigrette

or

SPICED CAULIFLOWER

chickpea purée, cucumber, onion, pickled turnip, green tahini, sesame, coriander

or

BRAISED BEEF @F

smoked creamed corn, crispy onions, grilled vegetables, herb oil

DESSERT

includes coffee + tea

EARL GREY CHOCOLATE POT DE CRÈME 🔊

cherry biscotti

or

MANGO PANNA COTTA 🕞 🍼

coconut chips, lime gel

60

🕞 gluten-free 🛛 🕞 dairy-free 📢 vegan 📢 vegetarian

PRIX-FIXE DINNER

priced per person available Monday to Thursday from 5:00 PM to 10:30 PM and Friday and Saturday from 5:00 PM to 11:30 PM

MENU C

APPETIZERS

KALE & WHITE BEAN SOUP 6 S

garlic chips, dill oil

or

DIPLOMAT SALAD

mixed greens, fennel, radish, sourdough croutons, Baco Noir cheese, lemon vinaigrette

or

KALE CAESAR (F)

Parmesan, crispy chickpeas, candied bacon

MAINS

ROASTED CHICKEN (6F)

warm potato salad, buttered green beans, grilled scallion, schmaltz & dill pickle vinaigrette

or

SPICED CAULIFLOWER 6 S

chickpea purée, cucumber, onion, pickled turnip, green tahini, sesame, coriander

or

ROASTED SALMON

herbed spätzle, aguachile, radish or

(GF)

BRAISED BEEF

smoked creamed corn, crispy onions, grilled vegetables, herb oil

DESSERT

includes coffee + tea

EARL GREY CHOCOLATE POT DE CRÈME 📢

cherry biscotti



MANGO PANNA COTTA 🕞 🕥

coconut chips, lime gel

65

GF gluten-free OF dairy-free 📢 vegan 📢 vegetarian



CANAPÉS

priced per piece | minimum order of 1 dozen per selection may be presented as stationary platters or as passed canapés

VEGETARIAN & VEGAN.

- CHARRED CORN & SCALLION HUSH PUPPIES 4 jalapeño-pimento sauce
- GF STOMATO & COMPRESSED CUCUMBER SKEWER 3 basil, black pepper
- GF S CRISPY ARTICHOKE HEART 3 green curry vegan mayo
- GF ♥ FRIED HALLOUMI 4 hot honey, sesame
 - MINTED PEA SALAD 3 crostini, labneh

SEAF00D.

- (F) SMOKED SALMON 4 garlic sauce, gaufrette potato
 - **COCONUT SHRIMP** 4 chili-lime crema
 - **TUNA TARTARE 4** wonton chip

MEAT.

INDIAN CHILI CHICKEN SKEWERS 4 coriander chutney, pickled onions

ANDOUILLE CORN DOG 4 red pepper mayo

BEEF SLIDERS 4 smoked cheddar, onions, mayo

BBQ PULLED PORK SLIDERS 5 coleslaw



STATIONARY PLATTERS

priced per person (except OYSTER STATION) | minimum order of 10 quantities must adhere to a minimum of 75% of guest count

CHARCUTERIE & CHEESE cured meat, pickles, olives 12

FRUIT seasonal & tropical selection 10

FLATBREADS pepperoni, Mediterranean, brie & prosciutto 12

DESSERT TRIO triple-chocolate cookies, flourless chocolate cake, lemon meringue tartlets 12

ASSORTED PASTRIES 12

TACO BAR flour tortillas, pulled pork, BBQ jackfruit, sauces & garnishes 12

POUTINE BAR 12

OYSTER STATION seasonal selection, horseradish, hot sauce, mignonette 3.5/piece

SMALL PLATES

priced per plate

☞ ✓ CACIO E PEPE RISOTTO black pepper, pecorino 12

CHICKEN PARMESAN BUN marinara, mozzarella, basil 10

(F) BRAISED BEEF smoked cream corn, crispy onions, shishito peppers 12

ROASTED SALMON herbed spätzle, aguachile 10

BEEF BIRRIA MAC & CHEESE cotija cheese, Tajín 9

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INTERACTIVE FOOD STATIONS

available for full buyouts only

OYSTERS seasonal selection, horseradish, hot sauce, mignonette 42/dozen

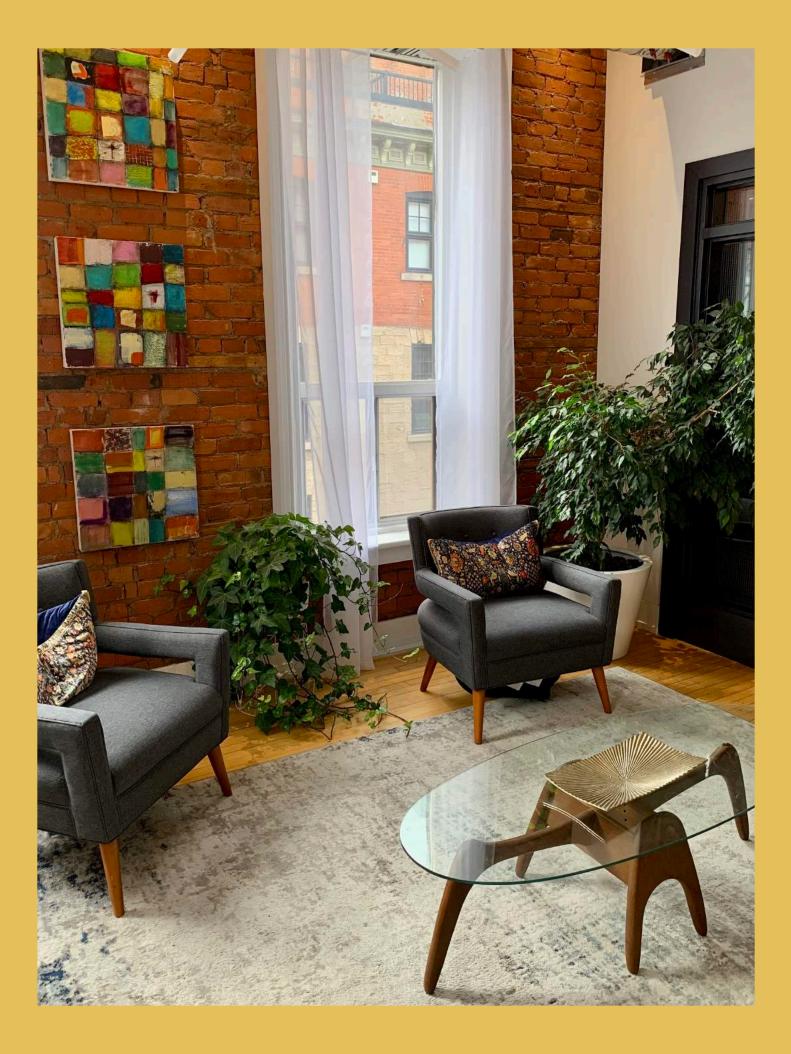
PASTA penne, choice of basil pesto or roasted red pepper rosé or beef bolognese 18/person

ROAST BEEF CARVING STATION potato buns, horseradish mayo, arugula, crispy onions 25/person











Welcome to The Loft, a New York City-inspired space designed for hosting exclusive corporate events as well as social gatherings. A corner suite on the second floor of the Empire Times building, this bright loft with a secure private elevator and rooftop access is a versatile, one-of-a-kind space—the perfect mix of condo and office, ideal for corporate meetings and strategy sessions and for birthday celebrations, engagement parties, and fine-dining tasting menus.

CORPORATE

- boardroom-style table for 8
- classroom setup for up to 20
- large erasable whiteboard
- fully equipped kitchen
- wi-fi access
- black-and-white printer for on-site document printing
- flipcharts and office supplies
- dedicated staff
- elevator access directly into suite

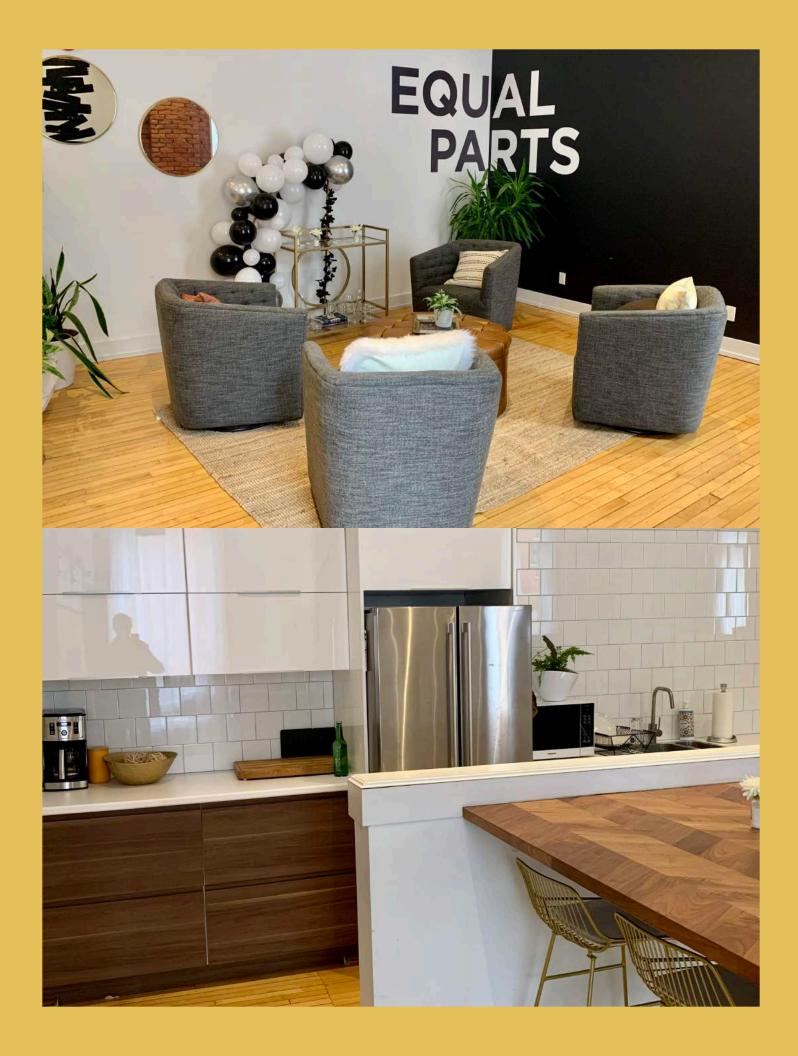
- full catering packages: breakfast, lunch, and dinner
- easy access to building washrooms
- Bluetooth® Marshall speaker
- access to rooftop patio for icebreakers and end-of-day receptions
- three distinct area for breakout sessions

SOCIAL

- cocktail receptions for up to 45 guests
- dedicated staff
- full catering packages: stationary platters, food stations, buffets, small plates, and passed canapés
- tasting dinners for up to 8 guests (includes private chef)
- fully equipped kitchen
- soft seating throughout suite
- Bluetooth® Marshall speaker
- access to rooftop patio for photos
- easy access to building washrooms
- elevator access directly into suite
- available as a bridal suite for \$500 (food and beverage not included)

Depending on group size, seasonality, and weekend requests, food and beverage minimums may apply.

For more information about The Loft and to request our events package, please email us at **events@equalparts.ca**.





FAQ

How many guests does your event space accommodate?

The Diplomat restaurant can accommodate up to 90 guests for a seated meal, or up to 200 guests for a standing reception.

Please note that we are not wheelchair accessible.

Is the restaurant available for a full buyout?

The Diplomat is available for full restaurant buyouts. When you reserve the venue, a deposit of \$1,000 is due upon booking, with the remaining balance due (7) business days prior to the event. Bar charges will be reconciled upon event completion.

Access to the restaurant or area will be provided one (1) hour prior to the confirmed guest arrival time. Additional fees may apply should you require an earlier start time or later end time. Please inquire with our events team.

Is there a charge to book?

There is no room rental fee required to reserve a space, provided that the minimum food and beverage expenditure is met. If the food and beverage minimum is not met (prior to tax and gratuity), the difference will be added as a room rental fee.

The minimum spend requirements for food and beverage vary based on the day of the week and the time of day.

How are the costs determined?

Charges for your event are based on the total food and beverage sales, plus applicable government taxes (13%) and service fees (18%). Taxes will be charged on the subtotal plus gratuity.

Wine, liquor, and beer are selected from the current restaurant list. In accordance with liquor-licensing regulations, guests are not permitted to bring their own wine and alcohol. Please advise us of your preferences and we will be happy to find a comparable item from our list.

Guests are welcome to bring their own wedding cake. Our culinary team is happy to slice and plate, compliments of The Diplomat.

How far in advance do we need to book?

Bookings are made through events@equalparts.ca, and availability is dependent on the time of year. All finalized details, including food and beverage selections, are confirmed seven (7) days prior to the event date for a partial buyout, and 30 days prior to the event date for a full-venue buyout.

What items do I need to supply? What items does The Diplomat provide?

Candles are provided with our compliments. We also print personalized group menus for each of your guests. Please provide logos or special messages that you would like printed on the menus. Clients are responsible for any additional décor.

2024 FOOD & BEVERAGE MINIMUMS

ROOM	DAY	TIME AVAILABLE	MINIMUM SPEND (CA\$)
Full Restaurant	Monday – Thursday	11:00AM – 3:00PM	4,000
		4:00PM – 1:00AM	7,500
	Friday	11:00AM-3:00PM	4,000
		4:00PM – 1:00AM	12,500
	Saturday	11:00AM – 3:00PM	5,000
		4:00PM – 1:00AM	12,500
	Sunday	11:00AM – 3:00PM	5,000
		4:00PM – 1:00AM	7,500
East Side	Monday – Thursday	11:00AM – 3:00PM	2,500
		4:00PM – 11:00PM	4,000
	Friday	11:00AM – 3:00PM	2,500
		4:00PM – 1:00AM	5,000
	Saturday	11:00AM – 3:00PM	3,500
		4:00PM – 1:00AM	5,000
	Sunday	11:00AM – 3:00PM	3,500
		4:00PM – 11:00PM	4,000
West Side	Monday – Thursday	11:00AM – 3:00PM	1,500
		4:00PM – 11:00PM	1,500
	Friday	11:00AM – 3:00PM	2,500
		3:00PM – 1:00AM	2,000
	Saturday	11:00AM – 3:00PM	2,500
		4:00PM – 1:00AM	2,000
	Sunday	11:00AM – 3:00PM	2,500
		4:00PM – 11:00PM	1,500

*The evening food and beverage minimums for the months of November and December will fluctuate and be determined based on the specific date and event requirements.

What audiovisual services are provided?

Music is played through the restaurant's main sound system. The Diplomat is an open-concept establishment and does not allow AV presentation equipment unless the entire restaurant has been reserved for a full buyout.

What is your policy on liquor service and consumption?

The Diplomat and its staff comply with all AGCO policies and regulations regarding liquor laws and the responsible service of alcohol to our patrons.

Is there parking available?

There is no cost to park at city meters after 6:00 PM on weekdays, and all day on Saturdays and Sundays.

There are also two large public parking lots available located at 75 and 80 John Street North.

How are payments made?

We accept all major credit cards, debit cards, and cash. We do not accept Equal Parts gift cards. We do not provide invoices to be paid at a later date. The final bill includes all food and beverage ordered, as indicated on the function sheet provided by your event planner. Beverages are charged on a consumption basis and are added to the final bill.

How soon do you need to know our guest count?

The final guaranteed number of guests, not subject to reduction, is required seven (7) days prior to your function. Final charges will be based on the guaranteed number of guests, or the number of attendees, whichever is greater.

Is your menu ever updated?

The event menu package is updated seasonally in an effort to provide you and your guests with the freshest ingredients. Your coordinator will notify you in writing of any menu changes or updates at least seven (7) days prior to your function date.

Is there a cancellation fee?

Food quantities are considered firm at 72 hours prior to the event date. Menu prices listed on this function sheet do not include applicable tax (13%) and gratuity (18%). The final bill is based on the total number of consumed beverages in addition to the selected menu items listed on this function sheet. Cancellations within 48 hours of your event date will be charged the estimated total food bill.

KING WILLIAM STREET

